

User manual

# TM7

**thermomix**  
VORWERK



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## 1 Before You Start

Congratulations on purchasing your Thermomix® TM7!

1. Please read this document carefully before using the Thermomix® TM7 and its accessories for the first time.
2. Familiarise yourself with your Thermomix® TM7.
3. Attend a demonstration with a Thermomix® Advisor and watch the tutorials online and on your appliance.

### 1.1 About this Document

#### Range of Features and Accessories

Some of the features described in this document may not be available in all regions. For further information, please contact your Advisor.

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## 1.2 Obligations of the User

To ensure that your Vorwerk appliance and accessories operate correctly, please follow the guidelines below:

- ▶ Read all accompanying documents carefully.
- ▶ Keep the documents provided in a place where they can easily be accessed, should you need to refer to them.
- ▶ Ensure that any damage is repaired without delay and damaged parts are replaced immediately. For assistance with this, please contact Customer Care.

## 2 Product Overview



### A TM7 mixing bowl

- 1 Lid cap
- 2 Lid
- 3 Steam openings
- 4 Stainless steel bowl
- 5 Mixing bowl insulation cover
- 6 Volume measuring marks
- 7 Mixing knife shaft
- 8 Mixing knife
- 9 Sealing ring
- 10 Knife locking lever
- 11 Handle
- 12 Contact module and contact pins

You process and heat food in the mixing bowl. The mixing bowl consists of the mixing bowl lid (2) with lid cap (1), the stainless steel bowl (4), the mixing knife (8) and the insulation cover (5) with knife locking lever (10) and handle (11).

During cooking, the lid cap stays on the mixing bowl lid. You can remove the lid cap when you clean the mixing bowl lid or before you put the Varoma® on.

The stainless steel mixing bowl has volume measuring marks (6) in 0.5 litre increments. The maximum fill quantity is 2.2 litres ("max" mark).

Volume measuring mark	Fill quantity
max	2.2 litres
II	2 litres
I	1 litre



### B Thermomix® base

- 13 Opening for mixing knife
- 14 Mixing bowl contact module
- 15 Slider foot
- 16 Scale feet
- 17 10-inch multi-touch display
- 18 Power button

The base has a large touchscreen display (17) and a power button (18).

The slider foot (15) can be found at the back. If you lift the base at the front, you can conveniently pull it towards you and move it across the worktop.

The feet at the front (16) provide stability along with the slider foot, while also functioning as weighing scales.

The mixing bowl is connected to the base via the mixing bowl contact module (14).

**On speed settings higher than 2**, the mixing bowl and mixing bowl lid (2) are securely locked on the base.



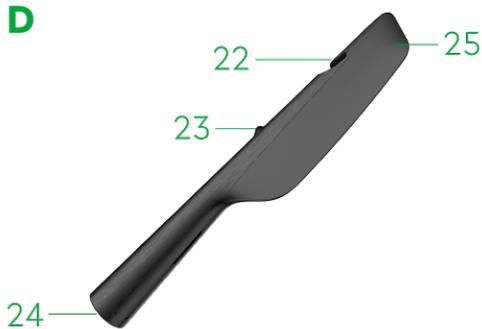
#### C Varoma®

- 19 Varoma® lid
- 20 Varoma® tray
- 21 Varoma® dish

The Varoma® has three parts and comprises a dish, tray and lid. The Varoma® dish and the Varoma® tray have slots to allow the release of steam.

The slots allow you to steam on all levels. The tray gives you the option of steaming additional ingredients.

For example, you can cook potatoes in the simmering basket (E) within the mixing bowl, vegetables in the Varoma® dish and fish on the tray. The Varoma® is covered by the Varoma® lid.



#### D Spatula

- 22 Spatula hook
- 23 Spatula stand
- 24 Spatula dough releaser
- 25 Spatula tip

You can work with the spatula in the mixing bowl. Foods such as batters, mousses and ice cream are easy to remove from the mixing bowl using the flexible tip.

The spatula also has a practical hook (22), with which you can remove the simmering basket (E) from the mixing bowl when hot.

You can use the dough releaser function (24) to rotate the mixing knife (8) so that you can safely and easily release dough.



#### E Simmering basket

- 26 Simmering basket lid
- 27 Opening for spatula hook
- 28 Oval opening

Using the simmering basket, you can steam ingredients such as rice, meat and vegetables inside the mixing bowl while shielding them from the mixing knife. The simmering basket lid (26) is permanently attached and must not be removed at any time. When the food is still hot, carefully open the lid with the spatula by inserting the tip of the spatula into the oval opening (28).



#### F Butterfly whisk

The butterfly whisk ensures more even mixing and heating, and is useful for whipping cream and beating egg whites. The butterfly whisk is easy to insert and equally easy to remove and clean.

The butterfly whisk may only be used up to **max. speed setting 4** and must be removed before starting Pre-clean mode.

## 3 Intended Use

Use this accessory only for its intended purpose in order to minimise risks to you and other people and to minimise damage to the appliance or to other property and equipment.

## Area of Application

Thermomix® TM7 is a kitchen appliance intended for the preparation of food at home or in similar environments.

## Service life

The service life for cooking appliances is 7 years, as set out by the Ministry of Commerce.

## Users

Thermomix® TM7 is intended to be used only by adults. It may not be used by children even when supervised by an adult. Children must always be kept away from appliances when they are in operation and from the power cord.

Warn children of the dangers associated with using the appliance and accessories, especially the potential dangers of heat and steam development, hot condensation and hot surfaces.

Close supervision is necessary when Thermomix® TM7 is used near children.

Never allow children to play with Thermomix® TM7.

Appliances may be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge if they are supervised or have been instructed on the safe use of the appliance and understand the resulting hazards.

Before setting up, disassembling or cleaning the appliance, you must always ensure that it is disconnected from the power supply. You must always switch the appliance off at the mains before leaving it unattended.

## Improper Use

Thermomix® TM7 and its accessories are not intended for use in the microwave, in the oven or on the hob.

The use of this product for anything other than its intended purpose is not permitted. The manufacturer bears no responsibility for damages resulting from improper use. If the appliance is subject to technical modifications, the warranty and liability for material defects shall be rendered invalid. The manufacturer's obligation to compensate on the basis of product liability and/or the dealer's obligation to compensate for material defects shall no longer apply if technical modifications are made to the product.

## Applicable Documents

When working with the appliance, please follow the instructions in all the accompanying documentation as well as on the display. The manufacturer accepts no liability for damages resulting from improper use.

## Local Safety Regulations

The device complies with the safety regulations of the country in which it has been sold by an authorised Vorwerk organisation. If the device is used in another country, compliance with the local safety standards cannot be guaranteed. Vorwerk therefore assumes no liability for any resulting safety risks for the user.

### 3.1 Maximum Fill Quantities

<b>Mixing Bowl</b>	<b>Liquid/Food</b>	2.2 litres (max. mark)
	<b>Oil (for Browning Mode)</b>	100 ml
<b>Simmering Basket</b>		1.4 litres (e.g. 350 g rice)

### 3.2 Operating Limits

<b>Base</b>	Indoors only at an ambient temperature of 10°C to 40°C
<b>Butterfly Whisk</b>	Maximum speed setting 4 at maximum 100°C for maximum 2 hours
<b>Simmering Basket</b>	Maximum 100°C
<b>Spatula</b>	For brief use in the mixing bowl only.
	Do not use in pots and pans

## 4 For Your Safety

Your safety is our top priority. Make yourself aware of the dangers and risks before using the appliance for the first time. If you are aware of the risks and take appropriate care, accidents can be prevented.

### 4.1 Choosing a Safe Setup Location

#### Risk of Electric Shock

#### Moisture Ingress

- ▶ Protect the appliance and especially the electrical components from moisture.
- ▶ No water or dirt should enter the base (B).

- ▶ Do not hold the base under running water or immerse it in water.
- ▶ Do not use the appliance outdoors under any circumstances.

#### Risk of Electric Shock Improper Handling

- ▶ Never pull the mains plug from the socket by the power cord, only by the plug.
- ▶ Never carry the appliance by the power cord.
- ▶ Only operate the appliance on a power connection installed by a qualified specialist.
- ▶ Unplug the appliance when it is not in use.
- ▶ Never put your fingers into the holes that are intended for the contact pins on the mixing bowl (14) and do not insert any objects into these holes.

#### Fire Hazard External Heat Sources

- ▶ Do not place the appliance on heated or heatable surfaces, such as stove tops, induction hobs or similar. The appliance and its accessories contain both visible and non-visible metal elements and can be heated by an induction hob.
- ▶ Keep the appliance a sufficient distance from hot surfaces and external heat sources (e.g. hobs, toasters, etc.)
- ▶ Also always keep the power cord away from heat sources.

#### Fire Hazard Incorrect Mains Connection

- ▶ Only operate the base on a power connection installed by a qualified specialist that is sufficiently dimensioned for operating the appliance (see type plate).
- ▶ Never use power strips, extension cables or other equipment between the socket and the appliance.

#### Risk of Scalding and Injury Lack of Stability

- ▶ Place the appliance on a clean, solid and even surface.
- ▶ Ensure that there is sufficient distance between the appliance and the edge of the work surface.
- ▶ Do not let the power cord hang over the edge of a table or counter.
- ▶ Keep children away from the appliance.
- ▶ Never leave the appliance unattended while it is running. It could move and fall over, especially on high speeds, chopping programmes or on certain modes.

#### Material Damage Steam

- ▶ Ensure that there is sufficient clearance above and around the appliance. If you place the appliance directly under furniture and fittings (shelving units, wall units or similar), they could get damaged by any steam that is released.
- ▶ Also take into account the additional height of the Varoma® (C).

#### Material Damage Delicate Surfaces

- ▶ Do not place the appliance on delicate surfaces. The sliding function or any movement during operation could scratch the surface. If you are not sure whether the surface is susceptible to scratching, test it in an inconspicuous area before setting up the base or using the sliding function.

## 4.2 Working with Care at High Temperatures

#### Risk of burns and scalding Hot food and hot liquids

- ▶ Take extra care when cooking at high temperatures.
- ▶ Never exceed the maximum fill quantities.
- ▶ Handle the mixing bowl extremely carefully when it is filled with hot food.
- ▶ Be careful not to knock over the mixing bowl. On speeds up to setting 2, it is not locked on the base and could tip over.
- ▶ Never disassemble the mixing bowl when filled. Take it off the base and empty it before releasing the lock.
- ▶ Make sure that the lid cap (1) sits correctly on the mixing bowl lid (2).
- ▶ Take extra care when adding hot liquids to the mixing bowl.

- ▶ Allow very hot foods to cool before adding them to liquids in the mixing bowl.
- ▶ Never take the mixing bowl off the base during operation.
- ▶ Never try to open the lid with force.
- ▶ Take extreme care when making and using caramel as it cools very slowly.

#### Risk of Burns and Scalding

##### Boiling Over

- ▶ Always cook soups, casseroles and jams at a temperature no higher than 100°C.
- ▶ If boiling over occurs, lower the temperature or press the power button **(18)** to cancel the cooking function.
- ▶ Only use the appliance with a clean mixing bowl lid.

#### Risk of Burns and Scalding

##### Excess Pressure

- ▶ Always cook soups, casseroles and jams unlocked (max. speed setting 2).
- ▶ Ensure that the openings in the mixing bowl lid remain free from food and other obstructions, and do not cover the openings with anything from the outside. If the steam cannot steadily escape, excess pressure will build up inside the mixing bowl and the hot contents could suddenly and uncontrollably overflow.
- ▶ Should you notice the lid lifting during a locked cooking process, stop the cooking process by pressing the power button **(18)**. Wait for the device to release the lock.

#### Risk of Burns and Scalding

##### Steaming with the Varoma®

- ▶ Keep away from steam.
- ▶ Do not touch the mixing bowl lid when processing hot food.
- ▶ Make sure that the steam can always escape steadily and unhindered: Do not cover the openings and always keep a number of slots in the Varoma® dish clear.
- ▶ Remove the lid cap **(1)** from the mixing bowl lid **(2)**, before placing the Varoma® dish **(21)** onto the mixing bowl lid, and make sure that the Varoma® dish is correctly positioned on the mixing bowl lid so that nothing tips and falls out.
- ▶ Handle the Varoma® dish extremely carefully when hot and filled with food. Hot liquid from the dish can drip through the steam openings on the bottom. For that reason, place the dish on a plate or on the inverted Varoma® lid when removing it from the mixing bowl lid, so that you do not scald yourself.
- ▶ Tilt the mixing bowl lid **(2)** and the Varoma® lid **(19)** away from the face and body when opening it to prevent contact with the escaping steam.

#### Risk of Burns and Scalding

##### Cooking with the Simmering Basket

- ▶ Proceed with care when removing the simmering basket **(E)** to ensure that you do not scald yourself on the hot food.
- ▶ Only take the hot simmering basket **(E)** out of the mixing bowl with the help of the spatula, and make sure that the spatula is securely hooked **(22)** onto the simmering basket by its hook **(27)** before lifting the simmering basket out of the mixing bowl.
- ▶ Once you have put the simmering basket down safely, remove the spatula to prevent the simmering basket from tipping over.

#### Risk of Burns and Scalding

##### Hot Fat (Browning Mode)

- ▶ Take care when heating fat as it can spit.
- ▶ Never pour fat that has already been heated into the mixing bowl and never heat oil without other ingredients. If there is a delay in adding the ingredients, the hot fat will spit excessively.
- ▶ The mixing bowl and the accessories (e.g. the spatula) must be thoroughly dry when using them in combination with hot fat. Even a small amount of residual water or small drops of water can cause excessive spitting.
- ▶ Follow the instructions for Browning mode on the display.

#### Risk of Burns and Scalding

##### Hot Surfaces

- ▶ Handle the mixing bowl, mixing bowl lid and lid cap, mixing knife and accessories with care, particularly during and after the preparation of hot food.
- ▶ Only use the designated handles and grips when touching all components.
- ▶ Allow the stainless steel bowl and the mixing knife to cool sufficiently before disassembling the mixing bowl and removing the mixing knife.
- ▶ Never use the stainless steel bowl **(4)** without the insulation cover **(5)**.

### 4.3 Processing Food Safely

#### Risk to Health

- ▶ Before first use, wash all components that come into contact with food in order to remove any production residue.
- ▶ Ensure compliance with cold chain requirements and ensure hygienic working practices when preparing and cooking food. Make sure that perishable foods are refrigerated soon after preparation or consumed straight away.
- ▶ Do not use the accessories for other purposes, particularly at high temperatures. Do not use the spatula **(D)** in hot pots and pans.

### 4.4 The Safe Use of the Appliance and Accessories

#### Safe Use of Appliance and Accessories

##### Risk of Injury

- ▶ Make sure that the mixing knife is locked properly in the mixing bowl (the knife locking lever **(10)** must be pushed towards the handle **(11)**).
- ▶ Do not modify the appliance or accessories and do not use them when damaged.
- ▶ Only use original Thermomix® accessories and original Thermomix® components and replacement parts.
- ▶ Handle the mixing knife **(8)** with care and never hold it by the blades.
- ▶ Never disassemble the mixing bowl when filled. Empty it before releasing the locking element **(10)**.
- ▶ When disassembling the mixing bowl, remember that the mixing knife can fall out if the knife locking lever **(10)** is not locked.
- ▶ Do not hang the lid on the edge of the mixing bowl. The lid could get damaged.
- ▶ Do not reach into the mixing bowl.
- ▶ Keep parts of the body and hair away from the mixing knife and other moving parts.
- ▶ Only use Thermomix® accessories as described in the operating instructions and on the display.
- ▶ Make sure that the accessories required are correctly and securely inserted and that no accessories are loose in the mixing bowl before you set the speed.
- ▶ Check the mixing knife and accessories for damage after use.
- ▶ If accessories have become damaged, dispose of the food that has been made, as you cannot rule out the presence of small splinters.

##### Health hazards due to magnets

- ▶ The lid contains magnets in the area above the mixing bowl handle. Keep the lid away from pacemakers, internal defibrillators or other active implants.
- ▶ Warn affected people.

##### Material Damage

- ▶ Make sure that the accessories used in the mixing bowl (simmering basket, butterfly whisk, Blade Cover & Peeler, Cutter+) are always correctly inserted. Refer to the instruction manual for the respective accessory. Never add ingredients that are unsuitable for the respective accessory and that could jam or damage the accessory.
- ▶ Take care not to damage the spatula on the mixing knife. The flexible tip, in particular, is delicate. Take care when using the spatula **(D)** in the mixing bowl and move the spatula tip **(25)** in a clockwise direction in the area around the mixing knife.
- ▶ When steaming, make sure that there is always enough water in the mixing bowl. When steaming with the Varoma®, approx. 250 ml of water will evaporate in the Thermomix® TM7 in 15 minutes.
- ▶ Ensure sufficient water quality when cooking for a long period of time. Use additives that prevent rust if needed, e.g. citric acid. Follow the instructions on the display.

### 4.5 Care and Maintenance of the Appliance and Accessories

#### Risk of Electric Shock

##### Cleaning

- ▶ Disconnect the appliance from the mains power supply before cleaning the base.
- ▶ Only clean the base with a dry or slightly damp (not wet) cloth.

#### Risk of Electric Shock

##### Maintenance and Repair

- ▶ Regularly inspect the base, power cord and plug, and accessories for possible damage.
- ▶ Never use the base if the power cord is damaged. Do not connect the power cord to the socket if damaged.
- ▶ Never attempt to repair the appliance yourself.

- ▶ Do not use the appliance if it has been dropped or damaged in any way. In the event of damage to the appliance or the power cord, return the appliance to the Vorwerk repair service for examination, repair or electrical or mechanical adjustment.

#### Risk of Burns and Scalding

##### Damaged lid

- ▶ Regularly check the entire lid, including the lid sealing ring, for possible damage. In case of damage or potential leakage, replace the lid immediately.
- ▶ Never use the appliance with a damaged lid or damaged lid sealing ring.

#### Material Damage

- ▶ Never clean the appliance with scouring pads, scouring agents or aggressive liquids, e.g. benzene or acetone.
- ▶ Be sure to allow the contact pins **(12)** on the underside of the mixing bowl to dry thoroughly before placing the mixing bowl on the base so that no rust can form inside the appliance.
- ▶ Clean all components promptly and do not leave the mixing knife in the dishwasher for too long as this may damage the sealing ring and mixing knife drive shaft.

## 5 Initial Startup

### 5.1 Choosing the Setup Location

1. It is recommended you keep your Thermomix® TM7 in a permanent position in your kitchen so that you can operate it easily.

When deciding where to put your appliance, please pay attention to the following:

1. Read and observe the essential safety requirements at the set-up location, see Choosing a Safe Setup Location [▶ 7].
2. Be sure to place your Thermomix® TM7 on a clean, solid and even surface so that it cannot slip.
3. Ensure that the ventilation opening on the back of the base is kept clean (free of grease splashes, etc.).
4. Remove the protective film from the display.
5. Pull the power cord out of the Thermomix® TM7 and connect the Thermomix® TM7 to the mains power supply.
6. You can choose whatever length of power cord you need, up to 1 m. If you do not need the whole length of the power cord, the remaining length can be kept inside the Thermomix® TM7.
7. Do not place the base on the power cord as this will affect the stability of the Thermomix® TM7 and the function of the scales.

### 5.2 Cleaning for the First Time

**CAUTION! Risk to Health! Before first use, wash all components that come into contact with food in order to remove any production residue.**

When cleaning the appliance for the first time, proceed as follows:

1. Disassemble the mixing bowl, see Disassembling the Mixing Bowl [▶ 12].
2. Then wash all parts and accessories by hand or in the dishwasher (except for the base).

More information on cleaning can be found under Cleaning [▶ 18].

### 5.3 Switching on for the First Time

1. Press the power button to start the Thermomix® TM7.

When you first switch on the Thermomix® TM7, it will automatically take you through the onboarding process, see First Use [▶ 11].

### 5.4 First Use

You need access to Wi-Fi and your Cookidoo® account to be able to use the full range of features.

1. Have your login details ready.
2. Follow the instructions on the display.

You can change the settings again later.

#### Update

It is possible that an update may run at the same time as the start-up so that you are up to date.

#### Settings

Once start-up is complete, you can find more information on settings under More [▶ 16].

## 6 Familiarising Yourself with the Accessories

Here you can find out how to use the accessories. **WARNING! Familiarise yourself with the general safety requirements before use, see For Your Safety [▶ 7].**

### 6.1 Mixing Bowl



You process and heat food in the mixing bowl. The mixing bowl consists of the mixing bowl lid (2) with lid cap (1), the stainless steel bowl (4), the mixing knife (8) and the insulation cover (5) with knife locking lever (10) and handle (11).

During cooking, the lid cap stays on the mixing bowl lid. You can remove the lid cap when you clean the mixing bowl lid or before you put the Varoma® on.

The stainless steel mixing bowl has volume measuring marks (6) in 0.5 litre increments. The maximum fill quantity is 2.2 litres ("max" mark).

Volume measuring mark	Fill quantity
max	2.2 litres
II	2 litres
I	1 litre

### 6.2 Disassembling the Mixing Bowl

To disassemble the mixing bowl, proceed as follows:

**CAUTION! Allow the mixing bowl to cool sufficiently before disassembling it, so that you do not burn yourself.**



1. Slide the locking lever away from the handle. **CAUTION! The mixing bowl is now unlocked. Do not turn it over as the mixing knife and stainless steel bowl could fall out and injure you.**
2. Carefully take hold of the mixing knife at the top and remove it from the mixing bowl. **CAUTION! The mixing knife blades are sharp. Do not cut yourself.**
3. Take hold of the inner bowl by the rim and lift it up to remove it.

### 6.3 Assembling the Mixing Bowl

To assemble the mixing bowl, proceed as follows:



1. Place the stainless steel bowl into the insulation cover. The positioning aid tab on the stainless steel bowl should point towards the mixing bowl handle.
2. Insert the mixing knife. **CAUTION! The mixing knife blades are sharp. Do not cut yourself.**
3. Slide the locking lever towards the mixing bowl handle.

#### 6.4 Spatula



You can work with the spatula in the mixing bowl. Foods such as batters, mousses and ice cream are easy to remove from the mixing bowl using the flexible tip.

The spatula also has a practical hook (22), with which you can remove the simmering basket (E) from the mixing bowl when hot.

You can use the dough releaser function (24) to rotate the mixing knife (8) so that you can safely and easily release dough.

#### 6.5 Simmering Basket



Using the simmering basket, you can steam ingredients such as rice, meat and vegetables inside the mixing bowl while shielding them from the mixing knife. The simmering basket lid (26) is permanently attached and must not be removed at any time. When the food is still hot, carefully open the lid with the spatula by inserting the tip of the spatula into the oval opening (28).

##### How to Insert the Simmering Basket

1. Place the simmering basket (E) into the mixing bowl from above. The hook for the spatula should point towards the handle on the mixing bowl.

##### How to Remove and Open the Simmering Basket

**WARNING! Risk of Scalding! Proceed with care when removing the simmering basket to ensure that you do not scald yourself on the hot food.**

Use the spatula to remove the simmering basket.

1. Place the hook of the spatula into the opening **(27)** on the simmering basket. Ensure that the hook is securely attached to the simmering basket.
2. Take the simmering basket out of the mixing bowl using the handle of the spatula. You can then transfer the simmering basket to the sink to allow any water to drain away.
3. Once you have put the simmering basket down, remove the spatula to prevent the simmering basket from tipping over. You remove the spatula by releasing the hook from the notch.
4. When the food is still hot, carefully open the lid with the spatula by inserting the tip of the spatula into the oval opening.

## 6.6 Butterfly Whisk (Stirring Attachment)



The butterfly whisk ensures more even mixing and heating, and is useful for whipping cream and beating egg whites. The butterfly whisk is easy to insert and equally easy to remove and clean.

The butterfly whisk may only be used up to **max. speed setting 4** and must be removed before starting Pre-clean mode.

### How to Insert the Butterfly Whisk

1. Place the butterfly whisk onto the mixing knife and slightly turn it against the intended rotation of the mixing knife.
2. Make sure that the butterfly whisk is hooked into place and does not come off if pulled upwards.

### How to Remove the Butterfly Whisk

1. Hold the ball-shaped end of the butterfly whisk and gently rotate it to remove it.

## 6.7 Varoma®



The Varoma® has three parts and comprises a dish, tray and lid. The Varoma® dish and the Varoma® tray have slots to allow the release of steam.

The slots allow you to steam on all levels. The tray gives you the option of steaming additional ingredients.

For example, you can cook potatoes in the simmering basket **(E)** within the mixing bowl, vegetables in the Varoma® dish and fish on the tray. The Varoma® is covered by the Varoma® lid.

For instructions on using the Varoma®, see Steaming [► 17].

# 7 Operation

## 7.1 Switching on and off

### Switching On

Press the power button to switch on the Thermomix® TM7.

### Cancelling a Cooking Function

A brief press of the power button cancels the current cooking function.

### Switching Off

A long press of the power button (approx. 3 seconds) switches the Thermomix® TM7 off.

## Automatic Switch Off

To save energy, Thermomix® TM7 switches off automatically after 15 minutes when not in use.

## 7.2 Opening and Closing the Lid

The Thermomix® TM7 will not lock its lid when operating on speed setting 2 or lower. This makes it easier for you to add ingredients or check on what is cooking. The lid must be on the mixing bowl for the mixing knife to operate. The appliance detects whether or not the lid is in the correct position.

As soon as the mixing knife rotates at a higher speed than speed setting 2 on a preparation or processing step, the lid will automatically lock.

You can see that the lid has locked from the small padlock symbol  on the display.

**WARNING! Risk of Scalding! Never try to open the lid with force.**

### Opening the Lid

When the mixing bowl lid is unlocked, you can lift it upwards to remove it. **WARNING! Risk of Scalding! Be particularly careful after making hot food, and make sure that you do not scald yourself on the steam or the hot contents.**

### Closing the Lid



1. To close the lid, place it onto the mixing bowl from above. As you do so, make sure that you align the lid handle with the handle on the mixing bowl.
2. Press the lid down gently until it sits evenly on the mixing bowl.

## 7.3 Setting the Speed

The speed of the mixing knife is already pre-set to the optimum setting if you are cooking to a recipe, using **Modes** and **Functions** or using a selection of specific ingredients.

Alternatively, you can set a particular speed under **Manual Settings**.

## 7.4 Overview of Speed Settings

	Gentle stir setting  – 2	Setting 2.5 – 10
<b>Revolutions per minute</b>	40 – 300 rpm	350 – 10,200 rpm
<b>Mixing bowl lid</b>	not locked	locked
<b>Mixing bowl</b>	not locked	locked
<b>Use</b>	You stir food on the gentle stir setting  up to max. setting 2. You can remove the lid and can add more ingredients, for example.	For coarse to very fine chopping, mixing and blending. On setting 2.5 and above, the mixing bowl lid, mixing bowl and base are firmly locked together.

## 7.5 Setting the Temperature

The temperature will be pre-set depending on the selected recipe or selected ingredient. **WARNING! Risk of Scalding Before cooking on high temperatures, make yourself aware of the risks, see Working with Care at High Temperatures [▶ 8].**

Alternatively, you can set a specific temperature under **Manual Settings**.

## 7.6 Setting the Time

The time for each preparation step is usually pre-set. Alternatively, you can select a specific time under **Manual Settings**.

## 7.7 Emptying the Mixing Bowl

When the preparation step is complete, the mixing bowl lid unlocks automatically. You can remove the mixing bowl lid and empty the mixing bowl. **WARNING! Risk of Scalding and Burns!!WARNING! Be particularly careful after making hot food, and make sure that you do not scald yourself on the mixing bowl or the hot contents.**

1. If you have used an accessory such as the simmering basket in the mixing bowl, remove the accessory carefully from the mixing bowl.
2. Take the mixing bowl off the base and empty it. Use the spatula if necessary to remove food from the edge of the mixing bowl.

## 7.8 Main Menu

You can access the main menu on the left-hand side of the screen.

	Menu	Further Information
	Start Screen	see Start Screen [▶ 16]
	Search	see Search [▶ 16]
	Recipes	see Recipes [▶ 16]
	Manual Cooking	see Manual Cooking [▶ 16]
	More	see More [▶ 16]

## 7.9 Start Screen

The start screen is the central interface, which you see when you switch on your appliance. Here you can find everything you need for a quick start. You can immediately access the most important tools and recipes.

### 7.10 Search

The search function is an essential tool that helps you to find the information you need quickly and efficiently. You can search for certain dishes, ingredients or recipes and use various filters to refine your results. You can also search for specific functions or modes on your device.

### 7.11 Recipes

Under recipes, you can discover new dishes and find ideas and inspiration. Whether you are looking for a specific dish or simply want to try something new, you will find countless recipes with just a few clicks.

When you have decided on a recipe, you can either start cooking or save the recipe for later.

### 7.12 Manual Cooking

In the **Manual Cooking** menu, you will find all the functions and settings for preparing food outside of recipes.

### 7.13 Modes

The **Modes** menu can be found in the top section of the **Manual Cooking** menu. This includes many more practical cooking tips. Information on the settings options can be found under the info icon in the top right-hand corner.

### 7.14 More

In the **More** menu, you will find other useful widgets for managing and customising the way you use your appliance.

In the **My Week** widget, you can conveniently plan recipes for the coming days and create shopping lists. The widget is synchronised with your **Cookidoo®** app so that you always have your shopping list with you.

Under **Settings**, you can personalise your device to suit your individual preferences. This includes the start screen, language and font size, notifications, data protection and other general settings.

The **Tutorials & Help** widget takes you to the instruction manual and contains many more useful tutorials to help you familiarise yourself with the appliance and to get the most out of the functions.

Under **Profile & Cookidoo**, you will find all the information and options relating to your user account.

## 7.15 Steaming

On **Steaming** mode, the water or cooking liquid is heated in the mixing bowl so that 250ml of steam is produced every 15 minutes. The steam comes up through the simmering basket or the opening in the mixing bowl lid into the Varoma®. This allows the food to be gently cooked.

**WARNING! Risk of Scalding Before using Steaming mode, make yourself aware of the risks, see Working with Care at High Temperatures [► 8].**

1. Select **Steaming** mode from the **Modes** menu.
2. Follow the instructions on the display.

Note about the speed setting

**Steaming** mode works only in combination with speed settings up to 6.

Steaming with **Steaming** mode

1. Place the mixing bowl correctly on the base.
2. Pour at least 0.5 litres (500 g) of water into the mixing bowl for up to 30 minutes' steaming. Instead of water, you can also use vegetable stock or a water-wine mix.
3. If you use the simmering basket for steaming, place it into the mixing bowl and fill it with your ingredients.
4. Close the mixing bowl with the mixing bowl lid **without the mixing bowl lid cap**.
5. Place the Varoma® lid upside down on your work surface and position the Varoma® dish on top – it fits perfectly into the groove.
6. Now loosely fill the Varoma® dish with food.
7. Make sure that some slots remain unobstructed so that steam can rise and circulate.

As you fill the Varoma®, make sure that you put the food requiring a longer cooking time at the bottom and food requiring a shorter cooking time at the top (on the Varoma® tray, where applicable).

Open **Steaming** mode

## 8 Cleaning

Clean your Thermomix® TM7 before first use and after every use, and allow all the components to dry thoroughly.

**WARNING! Risk of Electric Shock! Disconnect the appliance from the mains power supply before cleaning the base. Only clean the base with a dry or slightly damp (not wet) cloth.**

**NOTICE! Risk of Damage! Do not use scouring pads, scouring agents or aggressive liquids such as benzene or acetone.**



	✓	✗	✗	✗	✗	✗	✗	✗
	✓	✓	✓	✓	✗	✗	✗	✓
	✓	✓	✓	✓	✗	✗	✗	✓
	✓	✓	✓	✓	✗	✗	✗	✓
	✓	✓	✓	✓	✗	✗	✗	✓
	✓	✓	✓	✓	✗	✗	✗	✓
	✓	✓	✓	✓	✗	✗	✗	✓
	✓	✓	✓	✓	✓	✓	✓	✓
	✓	✓	✓	✓	✓	✓	✓	✓



recommended

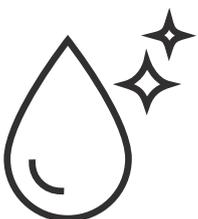


possible



prohibited

### 8.1 Pre-clean



You can use the Pre-Clean mode if you want to give the mixing bowl a quick clean between two steps in a recipe or if you are preparing a number of dishes and the mixing bowl only requires a quick clean between each one. This mode can be found under **Manual Cooking**. For more information on using this feature, tap the info icon on the top right. Follow the instructions on the display.

Open Pre-Clean

## 9 Regular Maintenance

Regular maintenance will extend the life of your Thermomix® TM7.

1. Inspect your Thermomix® TM7 and its accessories (including mixing bowl, power cord and mixing bowl sealing ring) for possible damage.
2. Do not use your Thermomix® TM7 with damaged accessories.
3. Regularly check that the air inlet cover on the base are unobstructed to prevent damage to the Thermomix® TM7.
4. Unplug your Thermomix® TM7 if you are not using it.

### 9.1 Replacing the Mixing Knife

The mixing knife will wear out over time if the Thermomix® TM7 is regularly used for chopping hard food. The table below shows recommended intervals for replacing the mixing knife.

Use of Mixing Knife	Example of Use	Replacement of Mixing Knife after
Heavy	I crush ice, mill grain, etc. daily.	½ year
Moderate	I crush ice, mill grain, etc. weekly.	2 years
Light	I hardly ever crush ice and do not mill grain.	4 years

You can order a new mixing knife from your Thermomix® Advisor, through our e-shop ([vorwerk.co.uk](http://vorwerk.co.uk)) or through the Vorwerk UK & Ireland Customer Care team (Customer Care).

## 10 Troubleshooting

Problem:	Possible Cause and Solution:
Liquid has seeped into the area below the mixing bowl.	<ul style="list-style-type: none"><li>• Turn off the appliance immediately or unplug it.</li><li>• Use a towel to dry excess liquid from underneath the mixing bowl.</li><li>• To prevent liquid from getting into delicate components inside the base, do not move it or turn it over.</li><li>• Do not attempt to disassemble the appliance. It does not contain any parts that you can service yourself.</li><li>• If you cannot be certain that no liquid has entered the inside of the base, do not switch on the Thermomix® TM7. Instead, contact Customer Care.</li></ul>
Thermomix® TM7 cannot be switched on.	<p>The base may not be correctly connected.</p> <ul style="list-style-type: none"><li>• Check if the power cord has been properly plugged in.</li><li>• Check the power supply of the main power connection.</li></ul>
The mixing bowl will not go into Thermomix® TM7 base.	<p>The mixing bowl may not be correctly assembled.</p> <ul style="list-style-type: none"><li>• Check whether the mixing knife and insulation cover are correctly assembled and locked.</li></ul>
Thermomix® TM7 does not heat.	<p>The heating time may not have been set correctly.</p> <ul style="list-style-type: none"><li>• Check if a time has been set.</li></ul> <p>The temperature may not have been selected.</p> <ul style="list-style-type: none"><li>• Check if you have set the temperature.</li></ul>
Thermomix® TM7 does not weigh correctly.	<p>Thermomix® TM7 may not have been positioned correctly.</p> <ul style="list-style-type: none"><li>• Make sure that nothing is leaning against the base.</li><li>• Make sure that there is no tension on the power cord.</li><li>• Make sure that Thermomix® TM7 is placed on a clean, level, non-slip surface.</li><li>• Do not touch Thermomix® TM7 during the entire weighing process.</li></ul>
Thermomix® TM7 will not connect to Wi-Fi.	<p>The access data may be incorrect.</p> <ul style="list-style-type: none"><li>• Check whether the user name and password are correct and have been entered correctly.</li></ul> <p>The Wi-Fi function may be disabled.</p> <ul style="list-style-type: none"><li>• Set up a network, see <a href="#">Setting up the network</a>.</li></ul> <p>There may not be a network available.</p> <ul style="list-style-type: none"><li>• Check your home Wi-Fi.</li></ul> <p>If it is not possible to set up a network, contact Customer Care.</p>

- Make sure that the appliance is not near strong magnetic fields (e.g. magnetic or induction field).

## 11 Disposal



This symbol means that electrical and electronic appliances may not be disposed of in the normal household waste. Used electronic appliances can be returned to municipal collection points free of charge.

## 12 Technical Data

TM7 (Type: 71A, Type: 71B)

### 12.1 Dimensions and Weight

<b>Dimensions of base (WxDxH)</b>	253 mm x 405 mm x 122 mm
<b>Dimensions of mixing bowl (WxDxH)</b>	205 mm x 280 mm x 237 mm
<b>Dimensions of base including mixing bowl (WxDxH)</b>	253 mm x 405 mm x 336 mm
<b>Dimensions of Varoma® (WxDxH)</b>	383 mm x 275 mm x 131 mm
<b>Weight of base</b>	6500 g
<b>Weight of mixing bowl</b>	2100 g
<b>Weight of Varoma®</b>	840 g

### 12.2 Power and Electrical Connection

<b>Motor</b>	Maintenance-free Vorwerk synchronous motor, 500 W rated power Speed setting from 40 to 10,700 revolutions per minute Special speed setting (alternating mode) for dough kneading mode. Electronic motor protection to prevent overload.
<b>Heating system</b>	Power consumption 1000 W. Protected against overheating.
<b>Connected load</b>	Only for alternating current voltage of 220– 240 V 50/60 Hz (automatic adjustment). Max. power consumption 2000 W. Pull-out power cord 1 m long.
<b>Standby power consumption</b>	0 W
<b>Automatic switch off</b>	after 15 minutes
<b>Integrated scales</b>	Ready for use up to and including setting 2 Measuring range from 1 to 3000 g Measuring range from -1 to -3000 g

### 12.3 Safety Alert Symbols and Symbol of Conformity/Mark of Conformity

<b>Safety Alert Symbols/Symbol of Conformity/Mark of Conformity</b>	
<b>Declaration of Conformity</b>	Vorwerk Elektrowerke GmbH & Co. KG hereby declares that the radio equipment Thermomix® TM7 is in compliance with Directive 2014/53/EU. The full text of the EU declaration of conformity is available online at the following address: <a href="https://www.vorwerk-group.com/en/home/meta/ec-declaration-of-conformity">https://www.vorwerk-group.com/en/home/meta/ec-declaration-of-conformity</a>

### 12.4 Material

<b>Housing</b>	High-quality plastic.
<b>Mixing Bowl</b>	Stainless steel, with integrated heating system and temperature sensor. Maximum capacity 2.2 litres.

## 12.5 Connectivity

### Information on Wi-Fi connectivity

2.4 GHz	2400 MHz – 2483.5 MHz	11,74 dBm	IEEE Standard 802.11b/g/n/ax™
5 GHz	5150 MHz – 5350 MHz	9,21 dBm	IEEE Std 802.11a/n/ac/ax™
5 GHz	5470 MHz – 5725 MHz	8,05 dBm	IEEE Std 802.11a/n/ac/ax™
5 GHz	5725 MHz – 5875 MHz	3,58 dBm	IEEE Std 802.11a/n/ac/ax™



The appliance is only intended for indoor use when operated in the frequency range 5.150 GHz – 5.350 GHz in AT, BE, BG, CY, CZ, DE, DK, EE, EL, ES, FI, HR, HU, IE, IT, LU, LV, MT, NL, PL, PT, RO, SE, SI, SK, UK, CH, IS, LI, NO and TR.

### Information on Bluetooth® connectivity

2.4 GHz	2400 MHz – 2483.5 MHz	2,52 dBm	Bluetooth® 5.4 Low Energy
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The Bluetooth® word mark and logos are registered trademarks owned by Bluetooth SIG, Inc. Any use of these word marks and logos by Vorwerk Elektrowerke GmbH & Co. KG is under licence.

## 12.6 Manufacturer and Importer

### **Vorwerk Elektrowerke GmbH & Co. KG**

42270 Wuppertal

Germany

### **Importer (UK & Ireland)**

Vorwerk UK Limited

Ashurst Manor

Church Lane

Ascot, SL5 7DD

