

thermomix

Your helping hand in the kitchen



How Thermomix® TM6 can help users
enjoy the confidence and capability to prepare
delicious, nutritious meals at home.

Creating more independence in the kitchen

Combining 20 cooking appliances into one compact unit, Thermomix® has everything needed to help users prepare fresh, delicious, nutritious meals at home with confidence and independence.

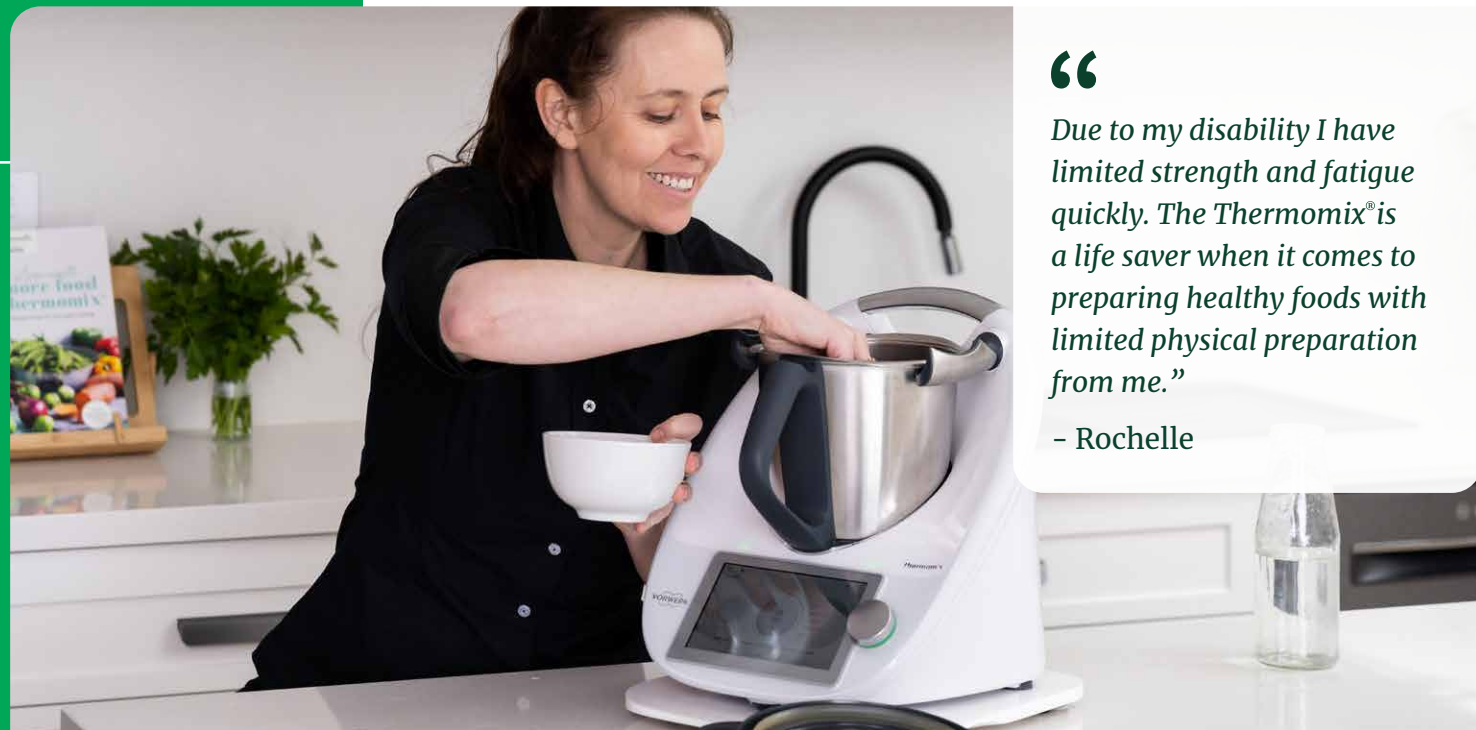
This simple assistive technology brings an extra pair of hands to the kitchen that make safer and lighter work of mealtime tasks. It brings more variety to every day with recipe inspiration, helps create menu plans and write shopping lists, and makes cooking favourite foods as easy as pressing 'next'.

20 functions and 13 pre-set cooking modes make all the following virtually hands-free:

- | | | |
|---------|-------------|---------------------|
| • Chop | • Emulsify | • Sous vide |
| • Mill | • Knead | • Ferment |
| • Mix | • Stir | • Sear |
| • Grind | • Heat | • Caramelise |
| • Grate | • Weigh | • Blend |
| • Cook | • Crush | • Beat |
| • Steam | • Slow cook | • Rice cooking mode |
| • Whip | • Thicken | |

How Thermomix® TM6 helps more people prepare and cook the food they love for breakfast, lunch and dinner with confidence, in their own home.

- Makes the kitchen space safer and simpler – 20 appliances in 1
- Reduces physical tasks with hands-free functions and modes
- Cooking steps and timings are all set and controlled
- Built-in safety features give users greater confidence and protection
- Taste and textures can be easily controlled with consistent results
- Alerts can be adapted to suit different auditory preferences
- Saves money, reducing the reliance on takeaway and meal services
- Provides variety and healthy choices, reducing reliance on packaged foods



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Due to my disability I have limited strength and fatigue quickly. The Thermomix® is a life saver when it comes to preparing healthy foods with limited physical preparation from me.”

– Rochelle

Plan, shop and create with Cookidoo® – the exclusive Thermomix® recipe platform

Cookidoo® is a Wi-Fi-connected recipe library with tens of thousands of recipes. Its easy-to-use search functionality allows users to search for recipes based on dietary requirements, ingredients, serving size, preparation time and more.

Favourite recipes can be saved into recipe collections, or added to a weekly meal planner. You can even generate a shopping list too.

Cookidoo® can be accessed directly on the screen of the TM6, via a mobile app, or through the website. This allows the user or carer/guardian to plan and shop for meals wherever they are.

Three easy ways to create delicious recipes

1 GUIDED COOKING

Using Cookidoo®, Thermomix® guides the user step-by-step through a recipe with pre-set time, temperature and speed settings.

2 PRE-SET MODES

Pre-set modes such as Rice Cooker, Kettle and Egg Boiler provide shortcuts for frequently used functions. With Pre-Clean, the TM6 also practically cleans itself.

3 MANUAL COOKING

Prep and cook your own recipes by setting the time, temperature and speed using the intuitive touchscreen and dial. Need to dice carrots and onions? Done in 5 seconds.

The TM6 comes with a free 6-month Cookidoo® subscription. Ongoing subscriptions are \$69 AUD per year.

Support every step of the way

Unique to Thermomix®, our expert Consultants are available every step of the way. Starting with showcasing the Thermomix® online or in-person, they also assist with the delivery and set up of Thermomix® and Cookidoo®. The Consultant is also available

for ongoing support, to answer any questions, provide recipe recommendations and help the user make the most of their Thermomix®. For those keen to keep learning new skills, Cooking Experiences and classes are also available.





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As a quadriplegic with limited hand function, actions such as measuring, stirring and handling hot pans are not possible. A Thermomix® provides the capability to do all of these things safely and in one device... by using this device I'm able to cook some meals with minimal or no assistance.”

– Mike

In-built safety features

Locking arms that only release the lid once it's safe to do so.

Heating element that only engages when cooking time is set.

Screen and base of the TM6 display temperature through easy to understand red lights.

Speak to your Consultant for the full list of safety features and benefits of the Thermomix® TM6.

They'll also run through the safe set-up of the Thermomix® once it's delivered.



Thermomix®...

Saves you time

Thermomix® makes light work of everyday tasks like chopping garlic and onions, while also taking care of mixing and stirring.

Saves you money

Thermomix® saves you money by reducing the reliance on packaged foods, takeaway and meal services.

Supports healthy eating

Regularly cooking with fresh, whole ingredients increases the nutrient density of meals, and reduces the intake of additives, preservatives and food colouring.

Cooking with Thermomix® also makes catering for food sensitivity or allergy requirements much easier.

Increases variety of meals

Be inspired daily, with Cookidoo®, the world's largest 'guided cooking' library. Each recipe is triple-tested so you can feel confident getting creative in the kitchen.

TM6 \$2,699

The Thermomix® TM6 includes a Varoma®, measuring cup, simmering basket, splash guard, butterfly, spatula and *The Basic Cookbook*. Plus a 6-month Cookidoo® subscription and 24-month warranty.



To see the Thermomix® in action,
get in touch with a Consultant or visit our website.

thermomix.co.nz

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