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Thermomix TM5000

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Model: TM5000

Brand: Thermomix

INTRODUCTION

The Vorwerk Thermomix TM5000 is a versatile and powerful food blender designed to simplify various kitchen tasks. This all-in-one appliance combines multiple functions, including chopping, blending, cooking, weighing, and more, to help you prepare a wide range of dishes with ease. Its integrated heating element and precise controls ensure consistent and delicious results.



Figure 1: The Vorwerk Thermomix TM5000 Food Blender, a multi-functional kitchen appliance.

COMPONENTS AND ACCESSORIES

The Thermomix TM5000 comes with several essential components designed for optimal performance and versatility. Familiarize yourself with each part before operation.

- **Basic Unit:** The main body housing the motor, heating element, and control panel.
- **Mixing Bowl:** A 2-liter stainless steel bowl with integrated heating and temperature sensors.
- **Mixing Knife:** Detachable blades for chopping, blending, and grinding.
- **Mixing Bowl Lid:** With a sealing mechanism to secure the bowl during operation.

- **Measuring Cup:** Fits into the lid opening for adding ingredients and as a splash guard.
- **Butterfly Whisk:** For whipping and emulsifying.
- **Simmering Basket:** For cooking ingredients within the mixing bowl without direct contact with the blades.
- **Spatula:** Heat-resistant for stirring and scraping.
- **Varoma Steaming Attachment:** A multi-level steaming unit for cooking above the mixing bowl. Includes a Varoma dish, tray, and lid.





Figure 2: Exploded view of the Thermomix TM5000, showing its main components including the mixing bowl, blades, and Varoma steaming attachment.

SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future transport or storage.
2. **Placement:** Place the Thermomix TM5000 on a clean, stable, and level surface. Ensure adequate ventilation around the unit. Avoid placing near heat sources or in direct sunlight.
3. **Initial Cleaning:** Before first use, wash the mixing bowl, mixing knife, lid, measuring cup, butterfly whisk, simmering basket, spatula, and Varoma parts with warm soapy water. Rinse thoroughly and dry completely.
4. **Assembly:**
 - Insert the mixing knife into the mixing bowl base and secure it.
 - Place the mixing bowl into the basic unit, ensuring it is seated correctly.
 - Attach the mixing bowl lid and insert the measuring cup into the lid opening.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet (110-120 volts).
6. **First Start-up:** The appliance will guide you through initial language selection and basic settings on its touchscreen display.

OPERATING INSTRUCTIONS

The Thermomix TM5000 offers a wide array of functions accessible via its intuitive touchscreen interface. Below are key operating modes and features:

Core Functions:

- **Chopping & Pureeing:** Use the mixing knife at varying speeds to chop ingredients from coarse to fine, or to create smooth purees.
- **Grinding & Pulverizing:** Transform grains into flour, coffee beans into grounds, or sugar into powdered sugar.
- **Blending:** Create smoothies, sauces, and soups with consistent texture.
- **Weighing (Integrated Scales):** Accurately measure ingredients directly in the mixing bowl. The scale has a range of 5-2000g in 5/10g steps (up to 6 kg total capacity). Use the tare function to weigh multiple ingredients.
- **Cooking & Heating:** The integrated heating element allows for precise temperature control from 37°C to 100°C. Ideal for boiling, simmering, and steaming.
- **Whipping & Emulsifying:** The butterfly whisk is used for whipping cream, egg whites, and creating emulsions like

mayonnaise.

- **Kneading & Mixing:** Special speed levels and interval operations are available for dough production.



Figure 3: Icons representing various functions of the Thermomix TM5000, including cooking, grinding, emulsifying, whipping, steaming, mixing, stirring, blending, chopping, kneading, heating, and weighing.

Guided Cooking:

The Thermomix TM5000 features a guided cooking function that provides step-by-step instructions directly on the touchscreen. This feature simplifies complex recipes by automatically setting time, temperature, and speed for each step. You can access a vast library of recipes through the Cookidoo platform (subscription may be required).

To use Guided Cooking:

1. Select a recipe from the main menu or search function.
2. Follow the on-screen prompts to add ingredients, which will be weighed automatically by the integrated scales.
3. The Thermomix will then guide you through the cooking process, indicating when to add ingredients, change settings, or perform manual steps.

MAINTENANCE AND CLEANING

Regular cleaning and proper maintenance will ensure the longevity and optimal performance of your Thermomix TM5000.

- **Daily Cleaning:** After each use, disassemble the mixing bowl, mixing knife, lid, and measuring cup. Wash these parts immediately with warm soapy water or place them in a dishwasher.
- **Pre-Clean Function:** For quick cleaning of the mixing bowl, use the integrated "Pre-clean" function on the touchscreen. Add water and a drop of dish soap, then activate the function.
- **Basic Unit Cleaning:** Wipe the basic unit with a damp cloth. Do not immerse the basic unit in water or rinse it under running water. Ensure no liquid enters the motor housing.

- **Drying:** Ensure all parts are completely dry before reassembling or storing to prevent water spots or damage.
- **Blade Care:** Handle the mixing knife with care as the blades are sharp. Avoid prolonged soaking of the knife in water to prevent dulling.
- **Storage:** Store the Thermomix in a dry, clean place away from direct sunlight and extreme temperatures.

TROUBLESHOOTING

This section provides solutions to common issues you might encounter with your Thermomix TM5000.

Problem	Possible Cause	Solution
Appliance does not turn on.	No power supply; loose power cord.	Check power outlet and ensure power cord is securely plugged in.
Mixing bowl not locking.	Lid not properly closed; bowl not seated correctly.	Ensure the lid is correctly aligned and closed, and the mixing bowl is fully seated in the base unit.
Error message on display.	Specific operational issue.	Refer to the on-screen error code for specific instructions or consult the full manual for a comprehensive list of error codes.
Inaccurate weighing.	Appliance not on a stable surface; external vibrations.	Ensure the Thermomix is on a flat, stable surface and avoid touching or moving the appliance during weighing.

SPECIFICATIONS

Feature	Detail
Motor	No-maintenance reluctance motor, 500 W nominal load
Speed Settings	Infinitely variable from 40 to 10,200 revolutions/minute (gentle mixing phase 40 revs./min.); special speed level for dough production.
Heating Power	1,000 Watt, controllable from 37°C to 100°C. Soft start at over 60°C.
Integrated Scales	Measurement range: 5 - 100 g in 5 g steps; 100 - 2,000 g in 10 g steps (to max. 6 kg).
Mixing Bowl Capacity	2 liters (max. filling volume)
Housing Material	High-grade plastic
Mixing Bowl Material	Stainless steel
Connected Load	110 - 120 volts; max. power consumption: 1,300 Watt
Item Weight	13.2 pounds
Package Dimensions	20.3 x 18.5 x 16.2 inches

WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the official Thermomix website or contact their customer service. Keep your proof of purchase for any warranty claims.

Additional protection plans may be available for extended coverage. Please check with your retailer or Thermomix for details.