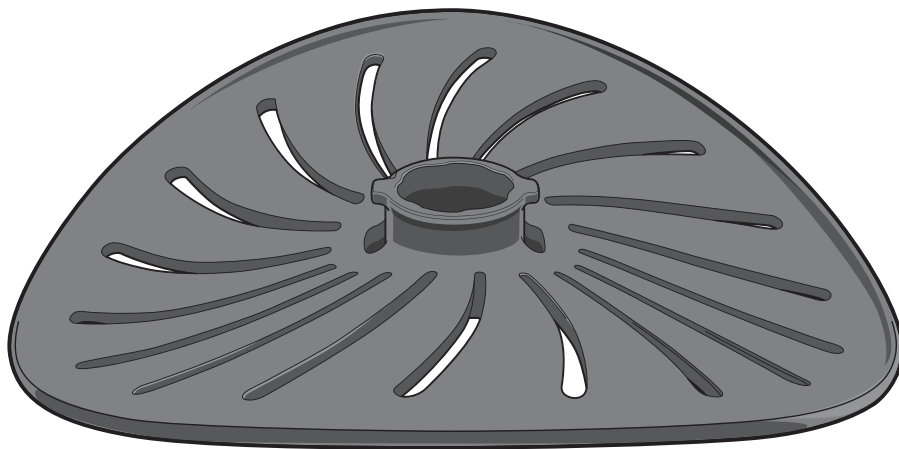

thermomix

USER MANUAL

THERMOMIX® BLADE COVER



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1 BEFORE YOU START

As a Thermomix® user, you are already familiar with the appliance and its accessories.

This manual will instruct you with regard to the use of the blade cover for your Thermomix® TM5 or TM6.

1. Read this instruction manual carefully before using the blade cover for the first time.
2. You must also read and observe the instruction manual for the Thermomix® TM5 or TM6, which is supplied with the appliance.

1.1 PRODUCT DESCRIPTION

Your new blade cover will prevent food from coming into contact with the mixing knife. This will allow you to cook at low temperatures over longer periods (slow cooking or sous-vide) using your Thermomix®.

By using these cooking methods, you will be able to prepare succulent and tender meat and fish, as well as retaining the vitamins, minerals and colour in vegetables. The gentle cooking process brings out all the flavours of the food.

SOUS-VIDE

Sous-vide involves sealing food (e.g. meat, fish or vegetables) in a vacuum pouch and cooking it at a low temperature in a water bath while stirring evenly. The aim is for the target core temperature to be transmitted directly to the food via the water. The blade cover shields the pouch and food from the mixing knife.

SLOW COOKING

In contrast to sous-vide, slow cooking involves cooking food directly in liquid, bringing out all the flavours and spices. This gentle method prevents the food from burning, while the blade cover prevents the food from being chopped by the mixing knife.

COMPATIBILITY

The blade cover can be used in the Thermomix® TM6 and in the Thermomix® TM5.

1.2 STORING OF PRODUCT DOCUMENTATION

Retain this instruction manual for future reference. It is an important part of the blade cover and must be kept with it if you pass it on to someone else.

1.3 APPLICABLE DOCUMENTS

- Blade cover instruction manual
- Thermomix® TM5 instruction manual
- Thermomix® TM6 instruction manual

2 FOR YOUR SAFETY

Safety is an essential part of every Vorwerk product.

However, the product safety of the Thermomix® and the corresponding accessories can only be ensured if this chapter and the warning notices in the following chapters are observed.

Note The blade cover is designed exclusively for the Thermomix® TM6 and Thermomix® TM5 and may not be used with older predecessor models.

2.1 HAZARDS AND SAFETY INSTRUCTIONS

Risk to health from illness due to spread of germs.

With slow cooking or sous-vide cooking, food is cooked at low temperatures which may cause a multiplication of germs.

- Ensure hygienic working practices at every stage of the food preparation and cooking process.
- Follow the instructions in the recipe exactly (temperature and time).
- Once the food is cooked, it must be consumed immediately.
- Meat and poultry must be briefly roasted in many cases following the sous-vide process. This is in order to reduce the number of potential germs on the surface of the food that may cause illness. Follow Vorwerk Thermomix® recipe instructions carefully to reduce this risk.

Risk to health from incorrect use of accessories.

All of the accessories for Thermomix® are specifically designed for use with Thermomix® and could get damaged if not used properly.

- Do not use the accessories for other purposes, particularly at high temperatures.
- Do not use the spatula in hot pots and pans.
- To rule out any potential health risks, do not use the butterfly whisk when cooking food over a long period of time (slow cooking, sous-vide or fermenting).
- Ensure that the blade cover is securely inserted. If you notice that the blade cover has detached itself from the knife, use a spatula to press it back down again. Otherwise the blade cover could get damaged.
- Should an accessory become damaged, stop using it and replace it immediately.

Risk of injury from damaged accessories.

If accessories get caught in the mixing knife when the appliance is running, small splinters and sharp edges could cause injury.

- Use only Thermomix® accessories as described in the operating instructions and on the display.
- If any accessories are damaged by the mixing knife, discard the food and contact Customer Care or your Thermomix® representative for replacement accessories.
- Do not place frozen food in the sous-vide bag.
- Never use glass jars in the Thermomix® together with the blade cover – not even glass jars that may be suitable for sous-vide cooking in a cooking pot (e.g. preserving jars or mason jars).

Risk of scalding as a result of contents escaping.

Hot liquid or hot contents may splash and cause scalding.

- The filled sous-vide bag and the water must not combine to exceed the maximum 2.2-litre filling quantity of the mixing bowl ('max' marking).
- Take out the hot sous-vide bag with care.
- Proceed with caution when transferring food following the long cooking process. As the blade cover is not secured, it may fall out when removing the food and cause splashing.

Risk of scalding as a result of contents erupting.

If the opening in the mixing bowl lid is firmly sealed, excess pressure can build up in the mixing bowl during the cooking process. The hot contents may erupt from the appliance and cause scalding.

- To allow steam to escape at all times and prevent excess pressure, ensure the opening in the mixing bowl lid is never blocked or covered – either from the inside (e.g. by the contents) or from the outside (e.g. by a towel).
- Never use anything but the original accessories (measuring cup, simmering basket, splash guard, Varoma® dish) to protect against splashes through the opening in the mixing bowl lid.
- Ensure that the sous-vide bag is no larger than 20 x 30 cm.
- When vacuum packing food, use only boil-proof pouches that are suitable for sous-vide cooking and freezing. Pay attention to the stated service life (cooking time for a single use) when purchasing pouches.
- Observe the temperature specifications in the recipe and in the instruction manual. Do not use a higher temperature under any circumstances.
- The blade cover may only be used at temperatures up to 100 °C. Never use the Varoma® function or the maximum temperature in combination with the blade cover.
- If you notice during the cooking process that the opening in the mixing bowl lid is blocked, unplug Thermomix®. Do **not** touch the controls.

Risk of injury from using incorrect accessories.

The use of attachments, accessories or items not recommended or sold by Vorwerk, or the use of defective or incompatible accessory parts may cause fire, electric shock or injury.

- Use only the recommended original Vorwerk accessories.
- Only use the blade cover in the Thermomix® TM6 or TM5 and never in any older predecessor models.
- Do not make any modifications to the blade cover.
- Do not use the blade cover if it is damaged.

Material damage from improper use.

If the blade cover comes into contact with the mixing knife or other accessories when the appliance is running, it could crack or break.

- Ensure that the blade cover is correctly positioned on the mixing knife before setting the speed.
- Never exceed **speed 1** and only use **reverse rotation**.
- Do not use the blade cover attachment in combination with other accessories within the Thermomix® bowl (e.g. butterfly attachment or simmering basket).
- Do not add any foods that could damage or block the blade cover. Always follow the instructions in the recipe regarding the ingredients and quantities.

Damage to the appliance as a result of incorrect cleaning or failure to observe instructions on long-time cooking.

If the mixing bowl and mixing knife are in contact with water, other liquids or food residues for a long time, they could get damaged.

- Always clean the components directly after use.
- Do not leave the mixing knife in water for a long time as this may damage the gasket system of the knife bearing.
- Because of variations in water quality, it is possible for rust to form in the mixing bowl when cooking food over a long period of time (slow cooking, sous-vide or fermenting). Please therefore follow the instructions on adding special ingredients (e.g. citric acid) to the cooking liquid.


2.2 CLASSIFICATION OF SAFETY WARNING MESSAGES

The safety warning messages in this manual are highlighted by safety symbols and signal words. The symbol and signal word indicate the severity of the potential hazard.

Classification of Safety Warning Messages

The safety warning messages that precede each action are shown as follows:

WARNING



Type and source of hazard.

Explanation of type and source of hazard / consequences

- Measures to prevent hazard

MEANING OF SIGNAL WORDS

| | |
|---------|---|
| WARNING | Risk of death or serious injury if hazard is not avoided. |
| CAUTION | Risk of minor injury if hazard is not avoided. |
| NOTICE | Material damage if hazard is not avoided. |

MEANING OF SAFETY SYMBOLS



Safety warning message indicating the severity of the potential hazard



Reference to material damage

2.3 OBLIGATIONS OF THE USER

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

1. Please read the instruction manual and all accompanying documents carefully.
2. Store the manual in a safe place near the appliance.
3. Ensure that any damage to the appliance is repaired by the manufacturer without delay.

3 INTENDED USE

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

As an accessory for the Thermomix® TM6 and Thermomix® TM5, the blade cover is suitable for household or similar use.

Using the blade cover, you can cook food in the mixing bowl at temperatures of up to 100 °C without it coming into contact with the mixing knife. This means that food can be gently cooked at low temperatures in a suitable pouch in a water bath (sous-vide) or in liquid (slow cooking). If sufficient liquid is present, the blade cover can also be used for recipes for which the volume of the simmering basket is too small, or if the food should not come into contact with the mixing knife.

Due to the potential health risks involved in cooking at low temperatures, ensure that you always cook for at least the amount of time specified in the recipes provided by Vorwerk.

The accessory is exclusively intended for use by adults. It may not be used by children even when supervised by an adult. Children should always be kept away from appliances in operation.

Please ensure you warn children of the potential dangers of heat/steam development, hot condensation and hot surfaces.

The accessory may be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, only if they are supervised or instructed with regard to the safe use of the appliance and understand the resulting hazards.

This appliance may only be used for its intended purpose. No other use is permitted. The manufacturer bears no responsibility for damages resulting from improper use. If the appliance is subject to technical modifications, the warranty shall be rendered invalid.

When working with the Thermomix® and the accessory, please observe all accompanying documentation as well as the instructions on the display. The manufacturer accepts no liability for damages resulting from improper use.

4 OPERATION

The blade cover is a plastic accessory that is placed on the mixing knife. Using the blade cover, you can cook food gently.

WARNING



Risk of injury from using incorrect accessories.

The use of attachments, accessories or items not recommended or sold by Vorwerk, or the use of defective or incompatible accessory parts may cause fire, electric shock or injury.

- Use only the recommended original Vorwerk accessories.
- Only use the blade cover in the Thermomix® TM6 or TM5 and never in any older predecessor models.
- Do not make any modifications to the blade cover.
- Do not use the blade cover if it is damaged.

WARNING



Risk to health from illness due to spread of germs.

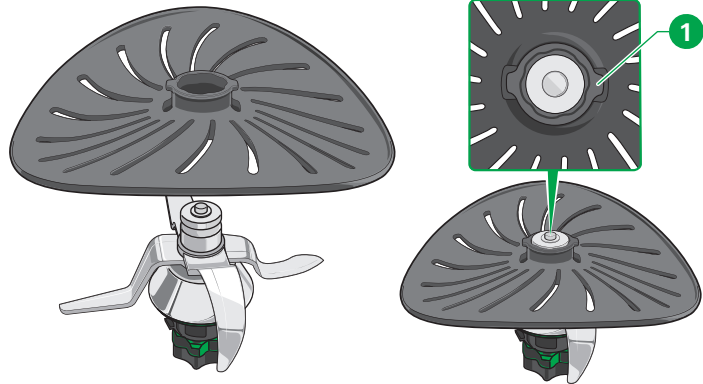
With slow cooking or sous-vide cooking, food is cooked at low temperatures which may cause a multiplication of germs.

- Ensure hygienic working practices at every stage of the food preparation and cooking process.
- Follow the instructions in the recipe exactly (temperature and time).
- Once the food is cooked, it must be consumed immediately.
- Meat and poultry must be briefly roasted in many cases following the sous-vide process. This is in order to reduce the number of potential germs on the surface of the food that may cause illness. Follow Vorwerk Thermomix® recipe instructions carefully to reduce this risk.

Note Please note the following:

1. The speed must not exceed 1.
2. The blade cover may only be used in reverse rotation.

4.1 INSERTING THE BLADE COVER



1. Place the blade cover onto the mixing knife from above. The side featuring the two grippers (1) must face upwards.
2. Ensure that the blade cover is correctly attached.

4.2 SOUS-VIDE COOKING WITH THE BLADE COVER

1. Ensure that the blade cover is properly inserted; see [Inserting the blade cover](#) [▶ 19].
2. Pour the amount of water specified in the recipe into the mixing bowl. Ensure that the water level does not exceed the "max" marking after adding the pouch - place the pouch into the water to test the level, and then reduce the amount of water if necessary.

3. Add any extra ingredients required. Follow the instructions on the display while doing so.
4. Set the desired temperature on the display of your Thermomix®.
5. Set the rotation direction to reverse on the display of your Thermomix®.
6. Set the speed to a maximum of 1 on the display of your Thermomix®.
⇒ *The water in the mixing bowl is heated up to the desired cooking temperature.*
7. Once the water has reached the desired cooking temperature, place the sealed vacuum pouch into the mixing bowl.
8. Set the desired cooking time on the display of your Thermomix®.
9. Set the rotation direction to reverse on the display of your Thermomix®.
10. Set the speed to a maximum of 1 on the display of your Thermomix®.
⇒ *The cooking process starts.*

4.2.1 REMOVING THE BLADE COVER

WARNING



Risk of scalding as a result of contents escaping.

Hot liquid or hot contents may splash and cause scalding.

- The filled sous-vide bag and the water must not combine to exceed the maximum 2.2-litre filling quantity of the mixing bowl ('max' marking).
- Take out the hot sous-vide bag with care.
- Proceed with caution when transferring food following the long cooking process. As the blade cover is not secured, it may fall out when removing the food and cause splashing.

Note Please note that the blade cover is placed only on the mixing knife. It may detach itself from the mixing knife, e.g. when pouring out the water, and fall out of the mixing bowl.

1. Following the cooking and cool-down period, remove the mixing bowl from the base unit.
2. Remove the mixing bowl lid from the mixing bowl.
3. Carefully remove the hot sous-vide pouch from the mixing bowl. Use a pair of kitchen tongs or another suitable kitchen utensil for this purpose.
4. Pour the water out of the mixing bowl.

5. Carefully hold of the centre of the blade cover and pull it upwards to remove it from the mixing knife.

4.3 SLOW COOKING WITH THE BLADE COVER

1. Ensure that the blade cover is properly inserted; see [Inserting the blade cover](#) [▶ 19].
 2. Take the food and the water or liquid specified in the recipe and add it to the mixing bowl. Make sure that the maximum filling capacity is not exceeded.
 3. Set the desired time and temperature on the display of your Thermomix®.
 4. Set the rotation direction to reverse on the display of your Thermomix®.
 5. Set the speed to a maximum of 1 on the display of your Thermomix®.
- ⇒ *The cooking process starts.*

4.3.1 REMOVING THE BLADE COVER

WARNING



Risk of scalding as a result of contents escaping.

Hot liquid or hot contents may splash and cause scalding.

- Proceed with caution when transferring food following the long cooking process. As the blade cover is not secured, it may fall out when removing the food and cause splashing.

Note Please note that the blade cover is placed only on the mixing knife. It may detach itself from the mixing knife, e.g. when transferring the food, and fall out of the mixing bowl.

1. Following the cooking and cool-down period, remove the mixing bowl from the base unit.
2. Remove the mixing bowl lid from the mixing bowl.
3. Scoop the food out of the mixing bowl using a ladle.
4. Only remove the blade cover once the remaining contents have cooled down. Carefully hold of the centre of the blade cover and pull it upwards to remove it from the mixing knife.
5. Alternatively, you can carefully transfer the food to a large bowl. When doing so, note that the blade cover may fall into the bowl together with the food. If this should happen, you can carefully remove the blade cover from the bowl using a pair of kitchen tongs or another suitable kitchen utensil.

5 CLEANING

Information The blade cover can be washed in a dishwasher.

1. Place the blade cover loosely on the top rack of the dishwasher to avoid deformation resulting from exposure to high temperatures or pressure from items above.
2. Alternatively, you can wash the blade cover by hand, ideally using a washing-up brush.

Note Clean the blade cover thoroughly after each use.

6 CUSTOMER CARE AND SERVICE

6.1 CUSTOMER CARE UNITED KINGDOM

VORWERK THERMOMIX® CUSTOMER CARE

Monday to Friday 8:00 to 17:30

Telephone: + 44 330 660 0834

Email: info@vorwerk.co.uk

www.thermomix.vorwerk.co.uk

VORWERK THERMOMIX® SERVICE CENTRE

Monday to Friday 8:00 to 17:00

Telephone: + 44 330 660 0834

Email: support@vorwerk.co.uk

VORWERK THERMOMIX® UK

Ashurst Manor, Church Lane, Ascot, Berkshire, SL5 7DD

MANUFACTURER

Vorwerk Elektrowerke GmbH & Co. KG

Blombacher Bach 3

42270 Wuppertal

Germany

www.vorwerk-elektrowerke.de

For details of your local customer service centre please contact your Thermomix® Advisor, the sales company in your country, or refer to <http://thermomix.vorwerk.com>

This instruction manual is available in other languages at <http://thermomix.vorwerk.com>

6.2 CUSTOMER SERVICE AUSTRALIA / NEW ZEALAND

THE MIX AUSTRALIA – VORWERK OFFICIAL DISTRIBUTOR

30 Ledger Road, Balcatta WA 6021

International: +61 8 92766966

Local free call: 1800 004 838

Contact Us: <http://www.thermomix.com.au/contact-us>

THE MIX NEW ZEALAND – VORWERK OFFICIAL DISTRIBUTOR

International: +64 3 366 2846

Local free call: 0800 766 966

Contact Us: <http://www.thermomix.co.nz/contact-us>

For details of your local customer service centre please contact your Thermomix® consultant, the Vorwerk Official Distributor in your country, or refer to <http://thermomix.vorwerk.com>

MANUFACTURER

Vorwerk Elektrowerke GmbH & Co. KG

Blombacher Bach 3

42270 Wuppertal

Germany

www.vorwerk-elektrowerke.de

This instruction manual is available in other languages at
<http://thermomix.vorwerk.com>

7 WARRANTY

7.1 WARRANTY/LIABILITY FOR MATERIAL DEFECTS UNITED KINGDOM

The Thermomix® and the accessory may only be repaired by Vorwerk customer service or an authorized contractual repair service.

Only use original parts supplied with the Thermomix® or original spare parts from Vorwerk. Never use the Thermomix® in combination with parts or equipment which have not been provided by Vorwerk. Failure to observe these instructions may void your warranty.

For full terms and conditions of your warranty, please refer to the terms and conditions of your purchase.

7.2 WARRANTY AUSTRALIA / NEW ZEALAND

Please refer to your purchase contract for any warranty terms.

Any warranty terms are in addition to your rights under the Australian Consumer Law.

8 DISPOSAL

This original Vorwerk accessory is largely made from recyclable raw materials. You can dispose of this accessory at a collection point.

This accessory must not be disposed of with household waste.

1. Ensure that this accessory is disposed of properly.
2. Observe the applicable national specifications.



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