

**thermomix**  
Thermomix  
Friend®

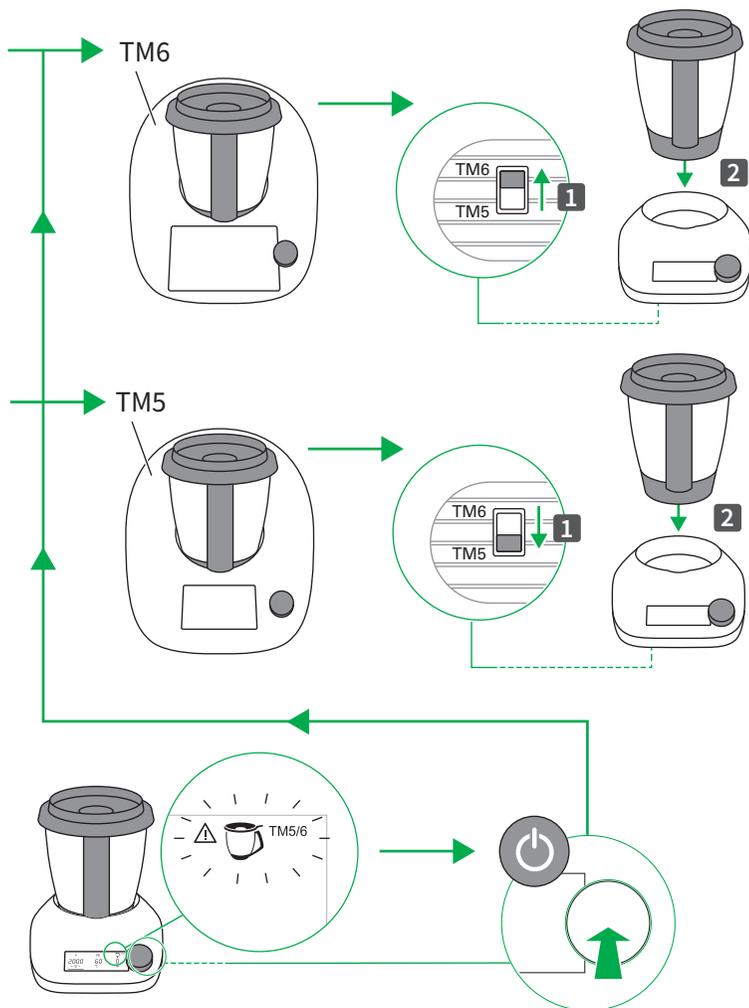


# User manual

UK • V6.0 • 26907 05/22

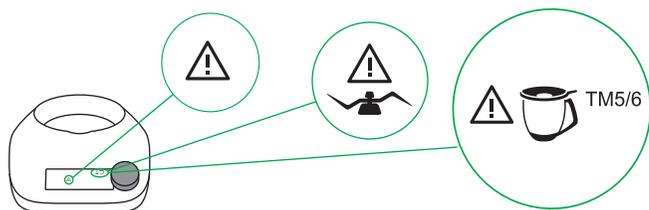


# Quick guide



See [Adjusting the Mixing Bowl Detector](#) [▶ 15]

See [Navigation and Display](#) [▶ 18] and [Adjusting the Mixing Bowl Detector](#) [▶ 15]



See [Navigation and Display](#) [▶ 18] and [Troubleshooting](#) [▶ 23]

Please read and take note of the instructions in this manual before using the device. Please pay particular attention to the safety instructions.

See [Hazards and safety instructions](#) [▶ 7]

# Table of Contents

<b>1</b>	<b>Before you start.....</b>	<b>4</b>
1.1	Product description .....	4
1.2	Storing of product documentation .....	4
<b>2</b>	<b>Product overview .....</b>	<b>5</b>
<b>3</b>	<b>Intended use.....</b>	<b>6</b>
<b>4</b>	<b>For Your Safety .....</b>	<b>7</b>
4.1	Hazards and safety instructions.....	7
4.2	Classification of safety warning messages .....	13
4.3	Obligations of the user.....	13
<b>5</b>	<b>Initial Startup .....</b>	<b>14</b>
5.1	Choosing the Setup Location .....	14
5.2	Cleaning for the First Time .....	15
<b>6</b>	<b>Settings.....</b>	<b>15</b>
6.1	Adjusting the Mixing Bowl Detector .....	15
6.2	Establishing a Bluetooth® connection .....	16
6.3	Firmware Update .....	17
<b>7</b>	<b>Operation .....</b>	<b>18</b>
7.1	Switching on and off .....	18
7.2	Navigation and Display.....	18
7.3	Setting the operating time .....	19
7.4	Setting the temperature .....	19
7.5	Setting the speed .....	20
<b>8</b>	<b>Cleaning.....</b>	<b>20</b>
8.1	Cleaning the Base Unit.....	20
8.2	Cleaning the Mixing Bowl .....	20
8.2.1	How to Remove the Mixing Knife .....	21
8.2.2	How to Insert the Mixing Knife .....	22
<b>9</b>	<b>Troubleshooting .....</b>	<b>23</b>
9.1	Rectifying a Block on the Mixing Knife .....	25
<b>10</b>	<b>Customer Care UK &amp; Ireland.....</b>	<b>26</b>
<b>11</b>	<b>Warranty/liability for material defects.....</b>	<b>26</b>
<b>12</b>	<b>Disposal .....</b>	<b>26</b>
<b>13</b>	<b>Technical Data.....</b>	<b>27</b>
13.1	Manufacturer and Importer .....	27

# 1 Before you start

As a Thermomix® user, you are already familiar with the Thermomix® TM6 or TM5 and their accessories.

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

1. Read the instruction manual carefully before using the Thermomix Friend® for the first time.
2. You must also read and observe the instruction manual for the Thermomix® TM6 or TM5, which is supplied with the appliance.  
If you do not have the instruction manual to hand, all manuals are available online at <https://thermomix.vorwerk.com>.

## 1.1 Product description

The new Thermomix Friend® can be used alongside the Thermomix® to carry out some of the steps in your recipe. This optimised parallel cooking process helps you save even more time.

### Compatibility

The Thermomix Friend® can be used with the Thermomix® TM6 mixing bowl or the Thermomix® TM5 mixing bowl. The switch on the underside of the Thermomix Friend® allows you to configure the Thermomix Friend® for your Thermomix® model (see [Adjusting the Mixing Bowl Detector \[▶ 15\]](#)).

### Bluetooth® connection

Via Bluetooth® you can connect the Thermomix Friend® directly to the Thermomix® TM6, for example to send preparation steps from the TM6 to the Thermomix Friend®.

The Thermomix® TM5 cannot be connected to the Thermomix Friend® via Bluetooth®. In order to keep the Thermomix Friend® up to date with the latest software, the Thermomix Friend® app is available, which connects directly to the Thermomix Friend® via Bluetooth®.

### Good to know: Thermomix Friend® speed settings

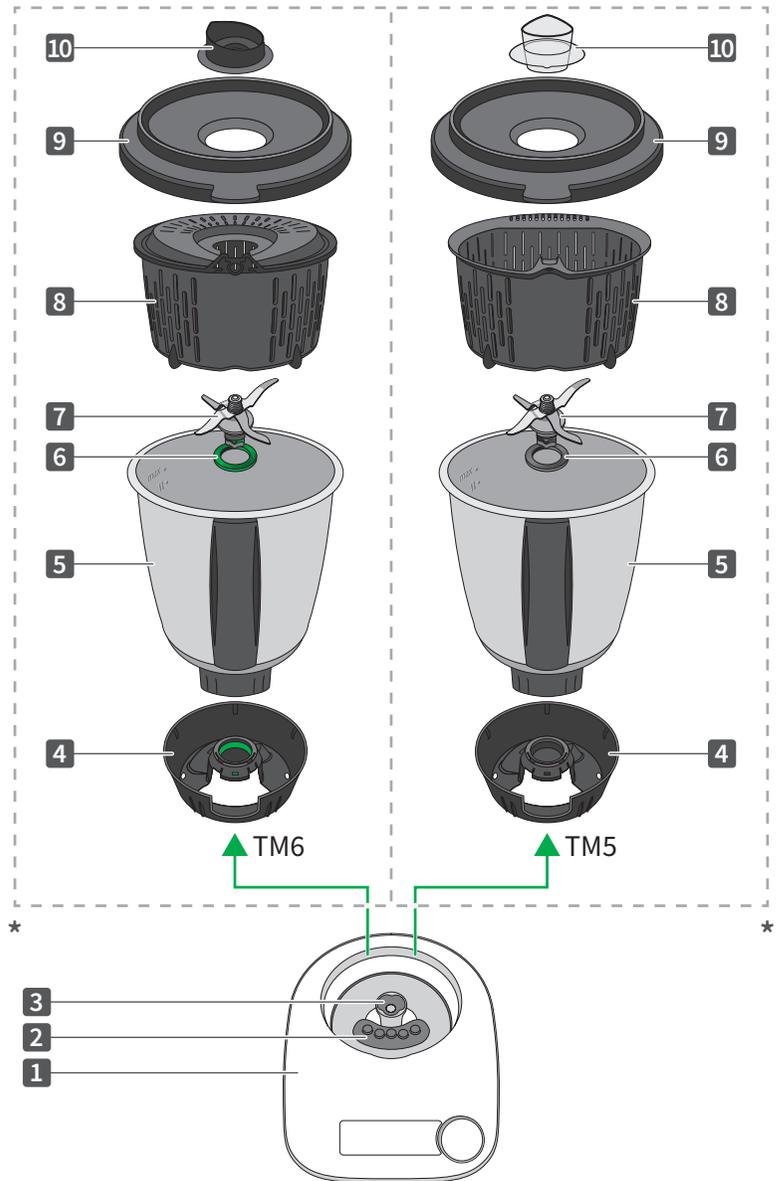
The Thermomix Friend® has **soft speed settings 1 and 2 in reverse rotation**, which means that the mixing knife will stop if there is too much resistance (see [Rectifying a Block on the Mixing Knife \[▶ 25\]](#)). Not everything that can be done with the Thermomix® TM6 or TM5 on settings 1 and 2 can be transferred to the Thermomix Friend® with its soft speed settings 1 and 2.

**Recommendation** Use the Cookidoo® recipes that are specifically designated for the Thermomix Friend®.

## 1.2 Storing of product documentation

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

## 2 Product overview



1 Thermomix Friend® base unit	*Available separately: TM6 or TM5 mixing bowl	
2 Recess for contact pins	4 Mixing bowl base	8 Simmering basket
3 Mixing knife coupling	5 Mixing bowl	9 Mixing bowl lid
Welcome booklet	6 Sealing ring	10 Measuring cup
Instruction manual	7 Mixing knife	<b>(For illustrative purposes only)</b>

**Note** For full details on the handling and use of the mixing bowl, see the instruction manual for your Thermomix® TM6 or TM5.

If you do not have any of the instruction manuals on hand, all manuals are available online at <https://thermomix.vorwerk.com>.

### 3 Intended use

Use the device and accessories only for their intended purpose in order to minimise risks to you and other people and to minimise damage to the device or to other property and equipment.

- Operating conditions** The Thermomix Friend® is a kitchen appliance intended for the preparation of food at home or in similar environments.
- Do not operate the device if the ambient temperature exceeds 35 °C.
- Compatibility** The Thermomix Friend® is designed to work alongside your Thermomix® TM6 or TM5 and can be used with the Thermomix® TM6 mixing bowl or the Thermomix® TM5 mixing bowl.
- Users** The appliance is exclusively intended for use by adults. It may not be used by children – not even when supervised by an adult.
- Keep children away from appliances that are in use. Keep children away from the power cord, so that they cannot pull the appliance off the countertop. Always unplug the appliance when it is not in use. Make sure to warn children of the potential dangers of heat and steam development, hot condensation and hot surfaces.
- Close supervision is necessary when the appliance is used near children.
- Children are not allowed to play with the appliance.
- 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.
- Improper use** 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 and liability for material defects shall be rendered invalid. If technical modifications are made to the product, the manufacturer's obligation to compensate for product liability and/or the dealer's obligation to compensate for material defects shall no longer apply.
- Follow the instructions** 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.
- 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.

## 4 For Your Safety

Safety is an essential part of every Vorwerk product.

However, product safety can only be ensured if the information in this chapter and the warning notices in the following chapters are observed.

**Note** The Thermomix Friend® is designed to be used exclusively with the Thermomix® TM6 and Thermomix® TM5. It is not compatible with the mixing bowl on older predecessor models and must not be used with appliances from other manufacturers. Observe the safety instructions in all applicable documents and the instructions on the display.

### 4.1 Hazards and safety instructions

**Risk of electric shock if water enters appliance. If water gets into the electrical components, you could get an electric shock.**

- Unplug the appliance when it is not in use.
- Do not immerse the base unit in water or other liquids.
- Do not hold the base unit under running water.
- Do not pour water over the base unit.
- Disconnect the appliance from the mains power supply before cleaning the base unit.
- Only clean the base unit with a dry or damp (not wet!) cloth.
- Never clean the base unit in a dishwasher.
- No water or dirt should enter the base unit.
- Do not use the appliance outdoors.
- If water has managed to get into the appliance, contact your Vorwerk repair service.

**Risk of an electric shock from improper connection to the power supply. An incorrectly installed power connection may cause an electric shock.**

- Only connect the base unit to a plug installed by a qualified specialist.

**Risk of an electric shock if the power cord is damaged. The power cord may be damaged by tensile stress.**

- Never carry the base unit by the power cord.

**Risk of an electric shock if the base unit or power cord are damaged.**

**If the base unit or power cord are damaged, you could get an electric shock.**

- Regularly inspect the base unit, power cord and accessories for possible damage.
- Ensure that the power cord does not touch hot surfaces or external heat sources.
- Never use the base unit if the power cord is damaged.
- Do not use the base unit if it is dropped or damaged in any way.
- In the event of damage to the base unit or the power cord, return the base unit to the Vorwerk repair service for examination, repair or electrical or mechanical adjustment.
- If the power cord on the base unit has been damaged, it must be replaced by the manufacturer, its repair service or a similarly qualified person to avoid hazards.
- Never attempt to repair the base unit yourself.
- Never put your fingers into the openings that are intended for the contact pins on the base of the mixing bowl and do not insert any objects into these openings.

**Risk of electric shock, scalding and injury especially for children!**

**Children like to play, are inexperienced and do not know the dangers. Therefore, consider the following information related to children.**

- Keep children away from appliances that are in use. Keep children away from the power cord, so that they cannot pull the appliance off the countertop.
- Always unplug the appliance when it is not in use.
- Make sure to warn children of the potential dangers of heat and steam development, hot condensation and hot surfaces.
- Close supervision is necessary when the appliance is used near children.
- Never allow children to play with the appliance.

**Fire hazard.**

**If the base unit is placed on a hot surface, it may start to burn.**

- Do not put the base unit on a stove (hob, ceramic hob, induction hob or similar) or on any other heated or heatable surface.
- Keep the appliance a sufficient distance from hot surfaces and external heat sources.
- Ensure that the power cord does not touch hot surfaces or external heat sources.

**Fire hazard.**

**The base unit has a high power consumption. An insufficient power rating could cause a fire.**

- When connecting the base unit, please observe the maximum power consumption as indicated on the plug label (see also the section on **Technical Data**).
- Never use power strips or other equipment between the socket and the base unit.

**Risk of scalding and injury.**

**The base unit may be accidentally pulled by a trailing cable. The base unit could fall over and injure or scald you.**

- Do not let the power cord hang over the edge of a table or counter.
- Do not connect the base unit to an extension lead.

**Risk of injury from improper use.**

**If you use other utensils apart from the Thermomix® spatula to stir food in the mixing bowl, they could get caught in the mixing knife and cause injury.**

- Only use the Thermomix® spatula with the safety disk for stirring.
- Only put the flat end of the spatula into the mixing bowl and not the end with the handle.

**Risk to health from incorrect use of accessories.**

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

- Do not use Thermomix® accessories for other purposes, particularly at high temperatures.
- Do not use the spatula in hot pots and pans.
- Never use the butterfly whisk for more than two hours (when cooking food over a long period of time, e.g. slow cooking, sous-vide, fermenting) to rule out any possible adverse effects on health.
- Should an accessory become damaged, stop using it and replace it immediately.

**Risk of injury from using incorrect accessories.**

**The use of attachments, accessories or items that are neither recommended nor 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 Thermomix® accessories.
- Never use the appliance in combination with parts or equipment for older generations of Thermomix®.
- Do not modify the appliance or any of the accessories.
- Never use the appliance with damaged accessories.

**Risk of scalding as a result of improper use of the mixing bowl lid.**

**If the mixing bowl lid is not correctly positioned on the mixing bowl, hot contents could escape and scald you.**

- Ensure that the mixing bowl lid is correctly positioned, closed and sealed before starting the cooking process.
- Inspect the sealing ring regularly for possible damage. In case of damage or leakage, replace the lid immediately.
- Only use the appliance with a clean mixing bowl lid. The rim of the mixing bowl and the sealing ring must always be kept free of food residues to ensure that the lid is properly sealed.

**Risk of scalding as a result of contents escaping.**

**Hot liquid or hot contents may splash and cause scalding.**

- Do not fill the mixing bowl past the max. fill line (2.2 litres).
- Ensure that the opening in the mixing bowl lid remains free of food.
- Always place the original mixing bowl lid on the mixing bowl during operation.
- Only use the original Thermomix® accessories (measuring cup, simmering basket, splash guard and Varoma® dish) to prevent fat or liquid from splashing.
- Take extra care when adding liquids to the mixing bowl.
- Remove the mixing bowl carefully from the base unit to help prevent contents from spilling or splashing.

**Risk of scalding as a result of contents erupting.**

**If the opening in the mixing bowl lid is completely sealed and heating is active, excess pressure can build up in the mixing bowl. The hot contents may erupt from the appliance and scald you.**

- 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 Thermomix® accessories (measuring cup, simmering basket, splash guard, Varoma® dish) to protect against splashes through the opening in the mixing bowl lid.
- Do not fill the simmering basket past the max. fill line.
- If you notice during the cooking process that the opening in the mixing bowl lid is blocked, unplug the base unit. Do **not** touch the controls.

**Risk of scalding as a result of contents boiling over.**

**If you deviate from the recipe instructions and cook larger quantities of food at higher temperatures (> 90°C), the food can boil over, escape from the mixing bowl and scald you.**

- Take extra care when cooking at high temperatures.
- If boiling over occurs, push the selector to stop the appliance.

**Risk of scalding as a result of contents boiling over.**

**Certain foods may boil over when exposed to high temperatures. The hot food may escape and scald you.**

- Never leave the appliance unattended while it is running.

**Risk of scalding from hot steam.**

**Steam is generated during cooking, particularly when using the Varoma®, which can scald you.**

- Keep away from the steam.
- When preparing hot food, do not touch or cover the measuring cup. Make sure that the steam between the measuring cup and the opening in the mixing bowl lid can escape.
- Ensure that some slots in the Varoma® dish and Varoma® tray remain free of food to allow the controlled escape of steam.
- Ensure that the Varoma® dish is correctly positioned on the mixing bowl lid so that it does not tip and fall off. Do not place the Varoma® on the splash guard.
- When removing the Varoma® from the mixing bowl lid and setting it aside, always keep the Varoma® lid on.
- When removing the Varoma® lid, tilt the lid away from the face and body to avoid escaping steam.

**Risk of scalding due to spilling food.**

**A full bowl may tip over if not handled with care. The hot contents may scald you.**

- Place the appliance on a clean, solid, even and horizontal surface away from the edges of the surface.
- Remove the bowl before moving the appliance.
- Never move the appliance during operation.
- Always grip the bowl firmly by its handle when removing the measuring cup, simmering basket or mixing bowl lid.

**Risk of scalding from hot contents.**

**You could scald yourself on hot food in the simmering basket.**

- Use care when removing the simmering basket.
- Ensure that the spatula is hooked securely onto the simmering basket before taking the simmering basket out.
- Once you have put the simmering basket down, remove the spatula to prevent the simmering basket from tipping over.

**Risk of scalding when stirring.**

**You could scald yourself on the hot contents of the mixing bowl.**

- Proceed with caution when stirring the contents of the mixing bowl.
- Carefully allow the residues to drip off the spatula before using it again.

**Risk to health from illness due to spread of germs.**

**Sous-vide and slow cooking involve cooking food at low temperatures, which could cause bacteria to spread.**

- 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 has been cooked, make sure that it is consumed immediately.
- In many cases, it is necessary to briefly sear meat and poultry after sous-vide cooking. A brief searing at the end of the process will reduce the risk of bacteria on the surface of the food that may cause illness. Follow the instructions in the Vorwerk Thermomix® recipes to minimise any risk.

**Risk to health if germs spread.**

**Food is fermented at low temperatures, which could lead to the spread of harmful bacteria.**

- Ensure hygienic working practices at every stage of the food preparation and cooking process.
- Once the food has been fermented, transfer it to the refrigerator immediately.

**Risk of burns from hot surfaces.**

**When preparing hot food, the mixing bowl and the accessories that are used will also get hot. You could burn yourself on hot surfaces even after the heating process has finished.**

- Handle the mixing bowl, 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 mixing bowl and the mixing knife to cool sufficiently before dismantling the mixing bowl and removing the mixing knife.

**Risk of injury.**

**The blades on the mixing knife are sharp and can injure you.**

- Handle the mixing knife with care.
- Never take hold of the mixing knife by the blades.
- Use care when removing the mixing knife to prevent it from falling out.
- Do not reach into the mixing bowl.
- Keep parts of the body and hair away from the mixing knife.

**Risk to health from production residues.**

**Production residues that may be present on the components of the appliance are not suitable for consumption. Any production residues can pose a risk to your health.**

- Before first use, thoroughly rinse all components and accessories that could come into contact with food.

<p><b>Risk of injury from improper use.</b></p>	<p><b>If you carry the base unit by the mixing knife coupling, it may detach. The base unit could fall and injure you.</b></p> <ul style="list-style-type: none"> <li>• Always carry the base unit by its housing.</li> </ul>
<p><b>Material damage as a result of the incorrect assembly of the mixing knife.</b></p>	<p><b>If the mixing knife is not correctly inserted and locked into place or the sealing ring is damaged, liquid could leak through the outlet on the base unit onto the work surface and damage it.</b></p> <ul style="list-style-type: none"> <li>• Ensure that the sealing ring of the mixing knife is fitted to the knife bearing.</li> <li>• Ensure that the sealing ring on the mixing knife shows no signs of damage.</li> <li>• Ensure that the mixing knife is correctly inserted and locked into place before filling the mixing bowl.</li> </ul>
<p><b>Damage to the appliance as a result of incorrect cleaning or failure to observe instructions on long-time cooking.</b></p>	<p><b>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.</b></p> <ul style="list-style-type: none"> <li>• Always clean the components directly after use.</li> <li>• Do not leave the mixing knife in water for a long time as this may damage the gasket system of the knife bearing.</li> <li>• Because of variations in water quality, oxidation of parts may occur 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 water.</li> </ul>
<p><b>Risk of damage from improper use of the Varoma®.</b></p>	<p><b>The appliance can get damaged if there is too little water in the mixing bowl.</b></p> <ul style="list-style-type: none"> <li>• Make sure that there is enough water in the mixing bowl. The appliance vaporises approx. 250 ml of water in 15 minutes.</li> <li>• Top up the water if necessary, especially if you have subsequently increased the steaming time.</li> </ul>
<p><b>Material damage from improper use.</b></p>	<p><b>The soft side of the spatula, in particular, can get damaged by the mixing knife.</b></p> <ul style="list-style-type: none"> <li>• Take care when using the spatula to press down food in the mixing bowl or to scrape out the mixing bowl.</li> <li>• Never allow the spatula to come into contact with the sharp edges of the mixing knife blades.</li> <li>• Only move the spatula in a clockwise direction when stirring or scraping out the mixing bowl near the mixing knife.</li> </ul>
<p><b>Material damage from steam.</b></p>	<p><b>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.</b></p> <ul style="list-style-type: none"> <li>• Ensure that there is sufficient clearance above and around the appliance.</li> <li>• Also take into account the additional height of the Varoma®.</li> </ul>
<p><b>Damage to the appliance as a result of an incorrect power connection.</b></p>	<p><b>If the base unit is connected to an inadequate power supply, it will get damaged.</b></p> <ul style="list-style-type: none"> <li>• Only operate the base unit with the alternating current voltage and mains frequency stated on the plug label.</li> </ul>
<p><b>Corrosion inside the appliance.</b></p>	<p><b>Ensure that the mixing bowl and especially the contact pins underneath are thoroughly dried after cleaning. If you use the mixing bowl when it is still wet, rust could form inside the base unit.</b></p> <ul style="list-style-type: none"> <li>• Allow the mixing bowl to dry fully before inserting it into the base unit.</li> </ul>

**Risk of damage from improper use.**

**If you change the setting of the mixing bowl detection switch during operation, the base unit and mixing bowl could get damaged.**

- Make sure that the device is correctly switched off and disconnected from the power supply before changing the mixing bowl detection setting.

**Material damage from improper use.**

**The use of sharp objects may damage the base unit.**

- Use a blunt tool (such as a spoon handle) to toggle the mixing bowl detection switch on the underside of the base unit.

## 4.2 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.
NOTE	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

## 4.3 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. Keep the manual near the appliance.
3. Ensure that any damage to the appliance is repaired by the manufacturer without delay.

## 5 Initial Startup

### 5.1 Choosing the Setup Location

#### Requirements for the setup location

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

#### WARNING



##### Fire hazard.

**If the base unit is placed on a hot surface, it may start to burn.**

- Do not put the base unit on a stove (hob, ceramic hob, induction hob or similar) or on any other heated or heatable surface.
- Keep the appliance a sufficient distance from hot surfaces and external heat sources.
- Ensure that the power cord does not touch hot surfaces or external heat sources.

#### WARNING



##### Risk of an electric shock from improper connection to the power supply.

**An incorrectly installed power connection may cause an electric shock.**

- Only connect the base unit to a plug installed by a qualified specialist.

#### NOTICE



##### Damage to the appliance as a result of an incorrect power connection.

**If the base unit is connected to an inadequate power supply, it will get damaged.**

- Only operate the base unit with the alternating current voltage and mains frequency stated on the plug label.

#### NOTICE



##### Material damage from steam.

**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.**

- Ensure that there is sufficient clearance above and around the appliance.
- Also take into account the additional height of the Varoma®.

#### Set up the Thermomix Friend®

1. Unwind the power cable.
2. Make sure that the mixing bowl detector is set correctly; see chapter [Adjusting the Mixing Bowl Detector](#) [► 15].

3. Be sure to place the Thermomix Friend® on a clean, solid and even surface so that it cannot slip. Keep sufficient distance between the appliance and the edge of the surface.
4. Connect the Thermomix Friend® to the power supply.
5. Do not place the Thermomix Friend® on the power cord. If you do, it will not sit evenly on the surface.

## 5.2 Cleaning for the First Time

### CAUTION



#### Risk to health from production residues.

Production residues that may be present on the components of the appliance are not suitable for consumption. Any production residues can pose a risk to your health.

- Before first use, thoroughly rinse all components and accessories that could come into contact with food.

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

1. Disassemble the mixing bowl, see [Cleaning the Mixing Bowl \[▶ 20\]](#).
2. Then wash all parts and accessories by hand or in the dishwasher (except for the base unit).

Further information can be found in the instruction manual for your Thermomix® TM6 or TM5.

If you do not have the instruction manual to hand, all manuals are available online at <https://thermomix.vorwerk.com>.

## 6 Settings

### 6.1 Adjusting the Mixing Bowl Detector

You can use the Thermomix Friend® with either the TM6 mixing bowl or the TM5 mixing bowl.

The Thermomix Friend® is configured for the mixing bowl of the Thermomix® TM6 as standard. The mixing bowl detection switch is located on the underside of the Thermomix Friend®.

#### Setting the mixing bowl detection switch to TM5

### NOTICE



#### Risk of damage from improper use.

If you change the setting of the mixing bowl detection switch during operation, the base unit and mixing bowl could get damaged.

- Make sure that the device is correctly switched off and disconnected from the power supply before changing the mixing bowl detection setting.

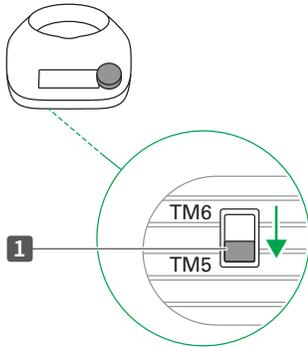
## NOTICE



### Material damage from improper use.

#### The use of sharp objects may damage the base unit.

- Use a blunt tool (such as a spoon handle) to toggle the mixing bowl detection switch on the underside of the base unit.



1. Make sure that the Thermomix Friend® is switched off.
2. Unplug the device.
3. The switch (1) on the underside of the Thermomix Friend® must be moved down to the position TM5.  
This can be done using a blunt tool or utensil (such as a spoon handle).
4. Make sure that the switch (1) is securely locked into place.

## 6.2 Establishing a Bluetooth® connection

You can connect the Thermomix Friend® directly to your Thermomix® TM6 via Bluetooth® if, for example, you want to update the firmware on the Thermomix Friend® or send recipe instructions for a Thermomix Friend® recipe from the Thermomix® TM6 to your Thermomix Friend®. As an alternative, or if you own a Thermomix® TM5, you can easily connect your Thermomix Friend® to the Thermomix Friend® app to update the firmware on the Thermomix Friend®.

### Pairing if you have more than one Thermomix Friend®

If you have more than one Thermomix Friend®, you should only switch on the Thermomix Friend® that you require for cooking (or for installing a firmware update).

If more than one Thermomix Friend® is switched on during the pairing process, you will be able to identify each Thermomix Friend® on the list of available devices from the last seven digits of its serial number. The serial number can be found on the type plate for the Thermomix Friend®, which is located on the underside of the device.

### TM5: Pairing smartphone and Thermomix Friend®

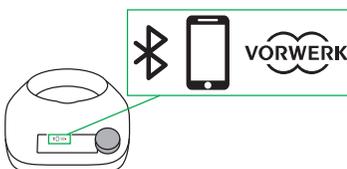
You only have to pair your Thermomix Friend® with the Thermomix Friend® app on your smartphone once. After that, the app will recognise the Thermomix Friend® and connect automatically as soon as the app and Thermomix Friend® are started.

**Note** You cannot pair the Thermomix Friend® again while cooking.



download app here

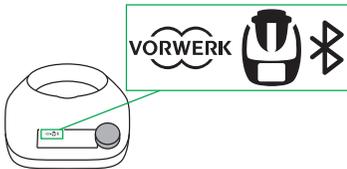
1. Download the Thermomix Friend® app from the App Store or Google Play using your smartphone.
2. Make sure that you have activated the Bluetooth® function on your smartphone.
3. Switch the Thermomix Friend® on.
4. Open the Thermomix Friend® app and select your Thermomix Friend® from the list of available devices. The device designation is the last seven digits of the serial number (see Thermomix Friend® type plate).  
⇒ A six-digit code will be displayed on the Thermomix Friend®.
5. Compare this code with the code on your smartphone and press the selector on the Thermomix Friend® to confirm the pairing process.  
⇒ Your app will now recognise the Thermomix Friend® and will connect automatically as soon as it is activated. If the connection has been successful, a Bluetooth® and smartphone symbol will appear on the Thermomix Friend® above the timer.



## Pairing TM6 and Thermomix Friend®

**Note** You cannot pair the Thermomix Friend® again while cooking.

1. Activate the Bluetooth® function under **Settings** on the Thermomix® TM6.
2. Switch the Thermomix Friend® on.
3. Select the Thermomix Friend® from the list of available devices under **Settings** > **Connected devices** on your Thermomix® TM6. The device designation is the last seven digits of the serial number (see Thermomix Friend® type plate).  
⇒ *A six-digit code will be displayed on the Thermomix Friend®.*
4. Compare this code with the code on your Thermomix® TM6 and press the selector on the Thermomix Friend® to confirm the pairing process.  
⇒ *Your Thermomix® TM6 will now recognise the Thermomix Friend® and will connect automatically as soon as both devices are switched on. If the connection has been successful, a Bluetooth® and TM6 symbol will appear on the Thermomix Friend® display above the timer.*



If you have difficulty pairing your devices, you can find help in the [Troubleshooting](#) [▶ 23] section.

## 6.3 Firmware Update

If a firmware update is available, you can install it directly onto the Thermomix Friend® via the Thermomix Friend® app or via your Thermomix® TM6.

**Important** During the update, do **not** switch off the Thermomix Friend® or the Thermomix® TM6, if applicable, and do **not** disconnect the power plug.

**Instructions for updating firmware**

- Establish a Bluetooth® connection, see [Establishing a Bluetooth® connection](#) [▶ 16].

### TM5: Thermomix Friend® app

The menu on the Thermomix Friend® app shows the firmware version that is currently installed. You can see on the app when a new update is available.

- Press the **Download Update** button on the app and follow the instructions on the display.

**Note** When the Thermomix Friend® is connected to the Thermomix® TM6, you cannot connect it to the Thermomix Friend® app.

- Switch off your Thermomix® TM6 and then connect your Thermomix Friend® to the app.

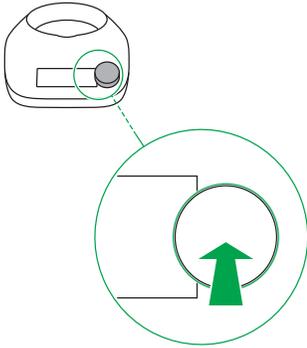
### TM6

The TM6 will automatically inform you when a firmware update is available for the Thermomix Friend®.

- Press the **Download Update** button and follow the instructions on the display.

## 7 Operation

### 7.1 Switching on and off



#### Switching on

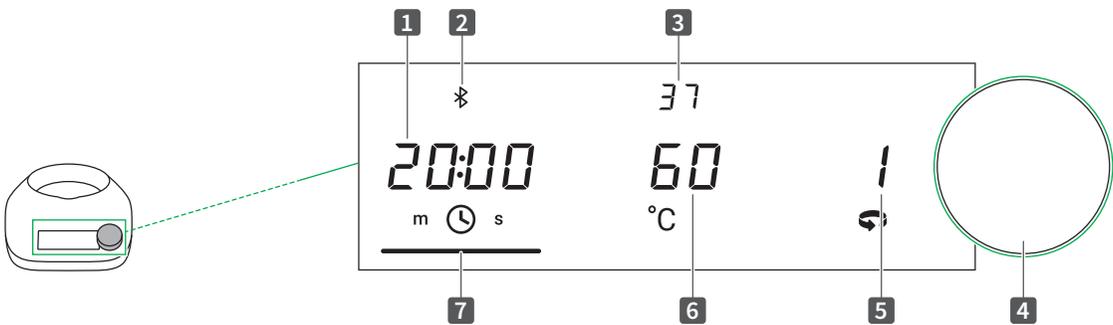
- Press the selector.
- ⇒ *The Thermomix Friend® switches on.*

#### Switching off

1. Hold the selector down for approx. 5 seconds until a message appears to confirm that the Thermomix Friend® is switching off.
2. You can then release the selector.
3. Unplug your Thermomix Friend® when it is not in use.

**Note** To save energy, the Thermomix Friend® switches off automatically after approx. 15 minutes when not in use. You can interrupt the automatic switch-off process by turning or pressing the selector.

### 7.2 Navigation and Display



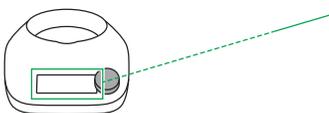
1 Time	5 Speed
2 Connected to Bluetooth®	6 Temperature (setpoint temperature)
3 Actual temperature	7 Black bar (shows the field that is currently selected)
4 Selector	

#### Navigation

Navigate using the selector (4) to the right of the display.

Once the **time**, **temperature** or **speed** value has been selected, this can be increased by turning the selector to the right or reduced by turning the selector to the left.

**Note** Press the selector (4) to confirm the desired value. You will then be taken to the next field automatically. There is always a black bar (7) underneath the currently selected field.



Symbol	Meaning
✓	Confirm
✗	Cancel

	- Be careful, the mixing bowl is hot (> 60 °C).
	Varoma® setting
	Varoma® temperature reached.
	- Ensure that the mixing bowl lid is positioned correctly on the mixing bowl and confirm this by pressing the selector.
	Connected to Thermomix® TM6.
	Connected to Thermomix Friend® app.
	The cooking process cannot start as the mixing bowl is missing. - Place the mixing bowl in the Thermomix Friend®.
	The mixing bowl detector is not configured correctly. - Configure the mixing bowl detector for your mixing bowl, see <a href="#">Adjusting the Mixing Bowl Detector [▶ 15]</a> .
	The cooking process was stopped as the mixing knife is blocked. The food in the mixing bowl may be too chunky or the contents of the mixing bowl are too thick or viscous. - Chop up the food, see <a href="#">Rectifying a Block on the Mixing Knife [▶ 25]</a> .

### 7.3 Setting the operating time

1. Select the time display by pressing the selector.  
⇒ *The black bar appears under the time display.*
2. Turn the selector to the right to increase the time or to the left to reduce the time.
3. Confirm your setting by pressing the selector.



**Time range** You can manually set an operating time from 0 seconds to 2 hours.

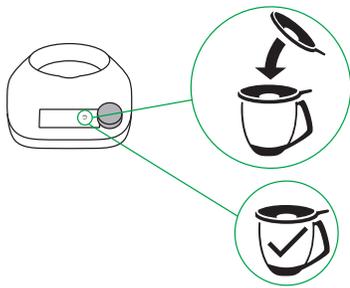
### 7.4 Setting the temperature

1. Select the temperature display by pressing the selector.  
⇒ *The black bar appears under the temperature display.*
2. Turn the selector to the right to increase the temperature or to the left to reduce the temperature.
3. Confirm your setting by pressing the selector.



**Note about heating and cooking** Heating and cooking are only possible when a time has been set.

If you have not set a time but select a temperature > 0°C and confirm this by pressing the selector, then the time and temperature display will flash three times and the temperature value will be set to “---”.



## 7.5 Setting the speed

Once you have set and confirmed the desired temperature, your Thermomix Friend® will prompt you to place the mixing bowl lid on the mixing bowl.

- Ensure that the lid is positioned correctly and confirm this by pressing the selector on the Thermomix Friend®.  
⇒ *You can then select the speed.*

The Thermomix Friend® features three speed settings. The mixing knife always rotates in an anti-clockwise direction (reverse rotation).

- Level 0 (off)
- Level 1 (90 rpm)
- Level 2 (200 rpm)
- Turn the selector to the right to increase the speed or to the left to reduce the speed.  
⇒ *The cooking process starts.*

## 8 Cleaning

### 8.1 Cleaning the Base Unit

1. Disconnect the appliance from the mains power supply before cleaning the base unit.
2. Wipe off the base unit with a damp cloth and a gentle cleaning agent.
3. Use water sparingly to prevent moisture from entering the base unit.

### 8.2 Cleaning the Mixing Bowl

If you want to clean the mixing knife and mixing bowl thoroughly, you must first remove the mixing knife and then reinsert it after cleaning.

#### CAUTION



#### Risk of injury.

**The blades on the mixing knife are sharp and can injure you.**

- Handle the mixing knife with care.
- Never take hold of the mixing knife by the blades.
- Use care when removing the mixing knife to prevent it from falling out.
- Do not reach into the mixing bowl.
- Keep parts of the body and hair away from the mixing knife.

For further details see chapters [How to Remove the Mixing Knife \[▶ 21\]](#) and [How to Insert the Mixing Knife \[▶ 22\]](#).

Clean the mixing bowl thoroughly, as described in the instruction manual for your Thermomix® TM6 or TM5.

If you do not have any of the instruction manuals on hand, all manuals are available online at <https://thermomix.vorwerk.com>.

## 8.2.1 How to Remove the Mixing Knife

If you want to clean the mixing knife and mixing bowl thoroughly, you must remove the mixing knife.

### CAUTION



#### Risk of burns from hot surfaces.

**When preparing hot food, the mixing bowl and the accessories that are used will also get hot. You could burn yourself on hot surfaces even after the heating process has finished.**

- Handle the mixing bowl, 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 mixing bowl and the mixing knife to cool sufficiently before dismantling the mixing bowl and removing the mixing knife.

Proceed as follows:



1. Hold the mixing bowl so that the opening points upwards.
2. Turn the mixing bowl base approximately 30 degrees clockwise away from the handle and pull the mixing bowl base off downwards. This may be stiff at first. The mixing knife will remain in the mixing bowl to begin with.
3. Carefully take hold of the mixing knife above the blades and remove it, together with its sealing ring, from the mixing bowl.

NOTICE



**Material damage as a result of the incorrect assembly of the mixing knife.**

**If the mixing knife is not correctly inserted and locked into place or the sealing ring is damaged, liquid could leak through the outlet on the base unit onto the work surface and damage it.**

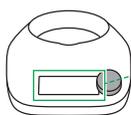
- Ensure that the sealing ring of the mixing knife is fitted to the knife bearing.
- Ensure that the sealing ring on the mixing knife shows no signs of damage.
- Ensure that the mixing knife is correctly inserted and locked into place before filling the mixing bowl.



1. Ensure that the sealing ring of the mixing knife is correctly positioned under the knife bearing.
2. Hold the mixing bowl so that the opening points upwards.
3. Carefully take hold of the mixing knife above the blades and insert it, together with the sealing ring, into the hole in the bottom of the mixing bowl until the sealing ring is touching the base of the bowl.
4. Attach the mixing bowl base to the bottom of the mixing bowl.
5. Turn the mixing bowl base 30 degrees counter-clockwise towards the handle to lock the mixing knife firmly in place.
6. Check that the mixing bowl base is firmly in place. The mixing bowl will only go into the base unit if it has been correctly assembled.

## 9 Troubleshooting

**Fault Display** If there is a fault, the following symbols will appear on the display.



The cooking process cannot start as the mixing bowl is missing.  
– Place the mixing bowl in the Thermomix Friend®.



The mixing bowl detector is not configured correctly.

– Configure the mixing bowl detector for your mixing bowl, see [Adjusting the Mixing Bowl Detector \[▶ 15\]](#).



The cooking process was stopped as the mixing knife is blocked.  
The food in the mixing bowl may be too chunky or the contents of the mixing bowl are too thick or viscous.

– Rectify the block, see chapter [Rectifying a Block on the Mixing Knife \[▶ 25\]](#).

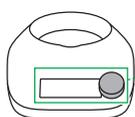
### Fault codes on the display

The code on the display gives information about the fault and how it can be rectified. You acknowledge the fault by pressing the selector. For instructions on how to switch off and restart your Thermomix Friend® if required, see [Switching on and off \[▶ 18\]](#).

### Tips

If faults repeatedly occur, check whether the firmware on your device is up to date and run a firmware update if necessary (see [Firmware Update \[▶ 17\]](#)).

If a fault code is displayed repeatedly despite the current firmware, contact customer service (see [Customer Care UK & Ireland \[▶ 26\]](#)).



Fault code	Meaning	Recommended action
23	Problem with the mixing bowl	Clean the contact pins on the mixing bowl, put the mixing bowl back in position, and restart the device. <sup>*)</sup>
25	Motor overloaded	Check if the motor is blocked and reduce the load if necessary. <sup>*)</sup>
29	Motor overloaded/ overheating	Confirm the error message by pressing the selector and wait until the motor has cooled down. Restart the device. <sup>*)</sup>
33	Hardware problem	Confirm the error message by pressing the selector and restart the device. <sup>*)</sup>
37	Hardware problem	Confirm the error message by pressing the selector and restart the device. <sup>*)</sup>
38	Hardware problem	Confirm the error message by pressing the selector and restart the device. <sup>*)</sup>
52	Problem with the mixing bowl	If you have put very cold or frozen food into the mixing bowl, or if the mixing bowl has been stored in the refrigerator and placed directly onto the appliance, we recommend emptying the mixing bowl and rinsing it with warm water. You can then

refill the mixing bowl and continue with your recipe. To prevent this from happening again, we recommend that you process very cold or frozen ingredients quickly, and do not allow the mixing bowl to stand for a long period of time if it contains frozen ingredients. Clean the contact pins on the mixing bowl, put the mixing bowl back in position, and restart the device.<sup>1)</sup>

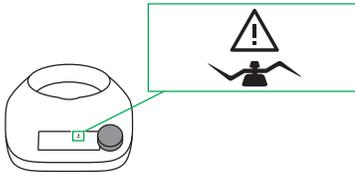
69	Mixing bowl overheating or hardware problem	Confirm the error message by pressing the selector and wait until the mixing bowl has cooled down. Restart the device. <sup>1)</sup>
72	Hardware problem	Contact customer service.
151	Unexpected switch off	The device unexpectedly switches off. Always press the selector to switch off the device.
371	Hardware problem	Confirm the error message by pressing the selector and restart the device. <sup>1)</sup>
853	Update problem	Start the firmware update again. <sup>1)</sup>
854		
858	Hardware problem	Confirm the error message by pressing the selector and restart the device. <sup>1)</sup>
859	Hardware problem	Restart the device. <sup>1)</sup>
860	Motor overheating or hardware problem	Confirm the error message by pressing the selector and wait until the motor has cooled down. Restart the device.
861	Hardware problem	Confirm the error message by pressing the selector and restart the device. <sup>1)</sup>
862	Bluetooth® module not recognised	Confirm the error message by pressing the selector. This fault only relates to the connectivity of the device. The normal cooking function is not affected. <sup>1)</sup>
863	Hardware problem	Restart the device. <sup>1)</sup>
864	Problem with mixing bowl detector	Confirm the error message by pressing the selector and insert the mixing bowl correctly. <sup>1)</sup>
865	Hardware problem	Restart the device. <sup>1)</sup>
866	Problem with mixing bowl detector	Confirm the error message by pressing the selector and insert the mixing bowl correctly. <sup>1)</sup>
867		
868		

<sup>1)</sup> Contact customer service if this error message occurs repeatedly.

## Fault resolution

I cannot set the temperature.	You may not have set a running time. The temperature can only be set once the duration has been set. – Set the desired duration.
When trying to establish a Bluetooth® connection, I am not sure which Thermomix Friend® on the list of available devices is the right one.	The designation for your Thermomix Friend® is the last seven digits of its serial number (see type plate on the underside of the Thermomix Friend®).
My Thermomix® TM6 pairs with the wrong Thermomix Friend®	The Thermomix® TM6 always automatically pairs with the last recognised Thermomix Friend®. If you want to pair the TM6 with a new Thermomix Friend®, you will need to establish a Bluetooth® connection again (see <a href="#">Establishing a Bluetooth® connection [▶ 16]</a> ) and find your Thermomix Friend® on the list of pairable devices. The designation for your device is the last seven digits of the serial number (see Thermomix Friend® type plate).
The fault cannot be rectified.	Make sure that your Thermomix Friend® is updated with the latest firmware. Run a firmware update if necessary (see <a href="#">Firmware Update [▶ 17]</a> ).  If the problem persists, contact customer service (see <a href="#">Customer Care UK &amp; Ireland [▶ 26]</a> ). If a fault code is shown on the display, have this to hand.

## 9.1 Rectifying a Block on the Mixing Knife



If you see this symbol on the display, the appliance was stopped because the mixing knife is blocked. The pieces of food in the mixing bowl may be too large.

Proceed as follows:

### CAUTION



#### Risk of scalding when stirring.

You could scald yourself on the hot contents of the mixing bowl.

- Proceed with caution when stirring the contents of the mixing bowl.
- Carefully allow the residues to drip off the spatula before using it again.

Problem	Cause	Example	Recommended action
The mixing knife is blocked because...	...the pieces of food in the mixing bowl are too big.	e.g. carrots and pieces of potato can become wedged under the mixing knife and block it	Carefully stir the contents with the spatula. You may need to gently press the spatula against the mixing knife in order to release chunks underneath the mixing knife. Place the mixing bowl back into your Thermomix® TM6 or TM5 and chop up the food. Chop up vegetables, for example, into 2-3cm pieces, 5 seconds/setting 5. Alternatively, you can also add more liquid.
	...the consistency of the mixture in the bowl is too thick or doughy.	e.g. brown sugar with eggs or sugar with butter	Carefully stir the contents with the spatula. Place the mixing bowl back into your Thermomix® TM6 or TM5 and stir the ingredients until more light and fluffy. Alternatively, you can also add more liquid.
	...the mixture in the bowl is too solid.	e.g. uncooked minced meat	Place the mixing bowl back into your Thermomix® TM6 or TM5 and further process the food.

## 10 Customer Care UK & Ireland

### Vorwerk Thermomix® Customer Care

Monday to Friday 8:00 to 17:30

Telephone: + 44 330 660 0834

Email: [info@vorwerk.co.uk](mailto:info@vorwerk.co.uk)

[www.thermomix.vorwerk.co.uk](http://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](mailto:support@vorwerk.co.uk)

### Vorwerk Thermomix® UK & Ireland

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

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

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

## 11 Warranty/liability for material defects

For the warranty period, please refer to your purchase contract.

The Device may only be repaired by Vorwerk Thermomix® customer service or an authorised Vorwerk repair service.

Use only parts provided with the device or original spare parts from Vorwerk Thermomix®. Never use the device in combination with parts or equipment not provided by Vorwerk Thermomix®. Otherwise your warranty and the liability for material defects shall be rendered void.

## 12 Disposal

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

Alternatively, you are able to return old electronic appliances to your local Vorwerk shop. If there is no Vorwerk shop near you, old appliances can be shipped back to us via DHL. Please request a free return label on [www.thermomix-altgeraeteentsorgung.de](http://www.thermomix-altgeraeteentsorgung.de)

Please ensure you package old appliances correctly to avoid breakage and prevent any mechanical compaction.

The acceptance of old appliances can be refused if a health or safety risk exists due to contamination.

Registration number:

WEEE Reg. No. DE 86265910



## 13 Technical Data

Type	CS100-1
Safety alert symbols/symbol of conformity/ mark of conformity	
Motor	Stepper motor, rated power 25 W. Speed setting of 0-200 rpm. Electronic motor protection guards against overload.
Heating system	950 W power consumption. Protected against overheating.
Housing	High-quality plastic material.
Mixing bowl	Stainless steel, with integrated heating system and temperature sensor. Maximum capacity 2.2 litres.
Connected load	Only for alternating current voltage of 220-240 V, 50/60 Hz (automatic adjustment).. Max. power consumption 950 W. Length of power cord 1 m.
Standby power consumption	< 0.1 W
Information on connectivity	2.4 GHz    2400 - 2483,5 MHz    < 10 dBm    Bluetooth® 5.0 Low Energy
	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.
Declaration of conformity	Vorwerk Elektrowerke GmbH & Co. KG hereby declares that the radio equipment type CS100-1 Thermomix Friend® is in compliance with the Directive 2014/53/EU.  The full text of the EU declaration of conformity is available online at the following address: <a href="https://corporate.vorwerk.com/en/ec-declaration-of-conformity/">https://corporate.vorwerk.com/en/ec-declaration-of-conformity/</a>
Dimensions of base unit	100 mm x 205 mm x 260 mm (height x width x depth)
Weight of base unit	2.3 kg
Ambient conditions for operation	Temperature range: 0 °C to 35 °C

### 13.1 Manufacturer and Importer

#### Manufacturer

Vorwerk Elektrowerke GmbH & Co. KG  
Mühlenweg 17-37  
42270 Wuppertal  
Germany

#### Importer (UK & Ireland)



Vorwerk UK Limited  
Ashurst Manor  
Church Lane  
Ascot  
SL5 7DD

















**thermomix**  
Thermomix  
Friend®

