

# Use

Even though it is easy to cook and create delicious dishes with the Thermomix, you should always remember how to use your Thermomix safely. In this Thermomix “1x1” you can learn how to speed up and down correctly, get all the essentials about the measuring cup and much more. With the Thermomix 1x1 it doesn't take much time to become a Thermomix expert.



**NEVER OVERFILL:** Never exceed the maximum fill level markings of the mixing bowl, the simmering basket or the Varoma. Check the fill level markings of the mixing bowl each time after adding ingredients. Overfilling the mixing bowl, the simmering basket or the Varoma affects the safety functions of the Thermomix® and may cause serious injuries.



**TAKE YOUR TIME:** Turn the speed down and wait for at least 3 seconds until processed food has stopped moving. Only then should you turn the switch to “lid open” position (TM31 only) and then open the lid carefully.



**SPEED UP SLOWLY:** After cooking with high temperatures, blend by progressively increasing the speed step-by-step.



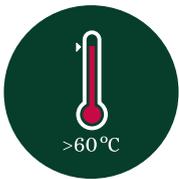
**SPEED DOWN SLOWLY:** After blending, progressively reduce the speed and hold at speed “1” for at least 3 seconds (TM31 only).



**USE THE MEASURING CUP:** Do not cover the hole in the mixing bowl lid with anything other than the measuring cup designed for and provided with your Thermomix®. Do not cover the measuring cup. Otherwise, steam cannot escape, the appliance can become pressurised and may cause serious injuries.



**BOILING HOT:** Place the measuring cup correctly into the hole in the mixing bowl lid. Be aware of hot food escaping from this opening when processing hot food. If food is escaping from this lid opening or elsewhere, immediately reduce the speed and hold at speed “1” for at least 3 seconds before turning to “lid open” position (TM31 only). Wait until cooled down, check fill level and reduce if necessary.



**HOT ACCESSORIES:** Several parts of the Thermomix® will become hot or release hot steam when being heated to temperatures above 60 °C. Therefore, keep a certain distance and use caution when handling hot items. Never hold the measuring cup when processing food above 60 °C.



**STEAMING HOT:** Hot steam escapes at the sides and from the top of the Varoma lid when operating with the Varoma. Touch only the handles on the sides of the Varoma. Hot steam will continue to rise up through the hole in the mixing bowl lid when removing the full Varoma accessory.



**USE TURBO FOR COLD FOOD ONLY:** Use the turbo mode only for processing cold ingredients. Do not use the turbo mode whilst operating with hot food.

Find more information online on  
[www.thermomix.co.uk/1x1](http://www.thermomix.co.uk/1x1)  
[www.thermomix.ie/1x1](http://www.thermomix.ie/1x1)