

# 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.



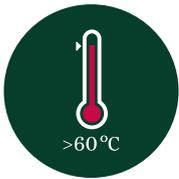
**RESPECT THE SIZES:** Never exceed the maximum fill level markings of the mixing bowl, the simmering basket or the Varoma and never overfill the Thermomix. Check the fill level markings of the mixing bowl each time after adding ingredients. Overfilling the mixing bowl, the simmering basket or the Varoma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



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



**MIND THE 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.



**HOT ACCESSORIES:** Several parts of Thermomix will become hot or release hot steam when being heated to temperatures above 60 °C. Therefore, keep a certain distance and use oven gloves or other suitable hot temperature protection. Never hold or touch the measuring cup when processing food above 60 °C.



**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.



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



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



**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” at least for 3 seconds before turning to “lid open” position (only TM31). Wait until cooled down, check fill level and empty if necessary.



**STEAMING HOT:** Hot steam escapes at the sides and from the top of the Varoma lid when operating with 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.

Find more information online on [www.info.thermomix.com.au](http://www.info.thermomix.com.au)