A lifetime of great meals starts here.

CONNECTED KITCHEN



Nothing really compares to Thermomix

thermomix



Margherita pizza

Function Kneading

Active time 25 minutes /4 pizzas



Pumpkin and bacon risotto

Function Stirring

Active time 10 minutes

Beetroot salad

Function Chopping

Active time 10 minutes

Midweek magic.

If you'd rather be on the couch than in the kitchen all night, you can cook delicious home-made pizza for you and the kids (and maybe some unannounced friends) with your TM6 – all in time for your Friday night flick. Because real life should never get in the way of unreal food.

Your TM6 replaces over 20 appliances in one sleek, compact unit that packs enormous power, versatility and innovation. So you can chop, beat, mix, whip, weigh, mill, knead, mince, grate, juice, blend, heat, stir, steam, sauté, slow-cook and sous vide food quicker and easier than ever.

Use the 2.2L bowl, steaming basket and Varoma to cook family meals using four levels at the one time.



What you'll love

When you need food fast, a home cooked meal is probably the last thing on your mind. But with your TM6, you can make tasty dishes in an instant.

Cook your favourites faster with step-by-step instructions and pre-set times, temperatures and speeds on guided cooking mode, or make your own creations using manual control.

ThermoServer

TM6 bowl

"It's like having an extra set of hands each night to help with the dinner rush hour."

Louise Keats, Sweet Nourish & Wholefood Child cookbook author.

Fruity dream

Function
Whipping

Active time
5 minutes

Cost per serve
$0.64

TM6 Cooking Experience.

Seeing Thermomix in action is the best way to understand how it will fit into your life. Our Consultants (Thermomix experts) offer in-person and virtual Cooking Experiences so you can give the TM6 a spin (virtually or otherwise!). Contact your Consultant or visit **thermomix.com.au** to book yours today.



"Thermomix saved me money, and with it I learned to really cook from scratch."

Jo Whitton, mum of 4, allergy-aware food blogger and cookbook author.
See *Quirky Cooking cookbook* on TheMix Shop.

WiFi connectivity enables software updates that add new modes and functionality to your TM6, so it keeps getting better with age.

Nut milk bag

Cost per serve
$1.15

Almond milk

Function
Blending

Active time
5 minutes

Back to basics.

When catering for allergies and specific dietary requirements, you can start to feel the heat in the kitchen. Stock up your pantry with the basics and enjoy making easy, wholesome, allergy-free, stress-free meals from scratch with your TM6.

Skip the measuring with the TM6's inbuilt scales (accurate to 1g) and enjoy precise temperature control and ten speeds at the touch of a dial. Cook and blend healthy soups in one bowl in total comfort – the locking arms release automatically only when it's safe to open.

Use the Turbo setting to blitz hard ingredients in an instant, mill your own flour alternatives, chop vegies, crush ice and mince meat. Pop it on reverse to gently stir risottos or curries or use the slow-cook function to create delicious stews and casseroles.

Or why not try sous vide, making caramel or using the fermenting mode to make delicious yoghurt? Whatever's on the menu and whatever requirements you're catering for, it's quicker and easier with Thermomix.

What you'll love

Good taste shouldn't mean bad news for your wallet, and cooking from scratch shouldn't mean spending hours in the kitchen. With Thermomix, you can cook from scratch while still making time for the other priorities in your life.

With your TM6, you'll be able to make wholesome food for a fraction of the price, with fresh ingredients straight from your own kitchen. What are you going to do with the time you get back?



Five seed bread

Function
Kneading

Cost per slice
$0.38

Bread tin with lid

ThermoServer



Yoghurt

Function
Fermenting

Cost per serve
$0.32



Basil pesto

Function
Turbo

Cost per serve
$1.00

Garam Masala & Curry powder

Function
Milling & Grinding

Cost per serve
$0.13



Vegetable stock

Cost per serve
$0.10





Mayonnaise

Function
Emulsifying

Be inspired to get the most out of your investment with in-home or virtual Cooking Experiences, hands-on classes and your very own Consultant to support you with tips, tricks and techniques (we tried to squeeze them into the box, but it didn't work out). Reach out to your Consultant to book in or visit our website **thermomix.com.au**

A world of step-by-step recipes at your fingertips

Just because eating well is important to you, doesn't mean you want to spend all your time in the kitchen. Sure, your TM6 will help you create incredible food, but you'll also have time to make yourself a cheeky cocktail (and drink it too).

With access to over 70,000 step-by-step recipes straight to the large colour touchscreen via our **Cookidoo** recipe platform - lunch, dinner, or anything else you fancy, is as simple as pressing 'next'. Save your favourite recipes collections on Cookidoo directly on your TM6 or via the mobile app, and use the weekly meal planner and integrated shopping lists to make planning a breeze.

You'll also find endless inspiration at **Recipecommunity.com.au**, with recipes from Consultants, owners, chefs, and our own recipe development team.

What you'll love

With a large touchscreen and inbuilt connectivity, you can browse **Cookidoo** directly on the screen of your TM6.

Your TM6 comes with a bonus 6-month trial subscription. Annual Cookidoo subscription is AUD$49 – less than $1/week.



Salmon with ginger sauce and spiced cashews

Function
Steaming

Active time
15 minutes

Watermelon canapés with whipped feta and walnuts

Function
Whipping

Active time
15 minutes



Varoma

themix shop

Get inspired by our great range of cookbooks like ***Eat Well, Meals in a Flash, Wholefood Child, Everyday Cooking for Thermomix Families*** and ***Good Food, Gluten Free,*** (just to name a few!) at TheMix Shop. And while you're there, grab some must-have accessories to complement your TM6.

thermomix.com.au/shop
thermomix.co.nz/shop

Strawberry caipiroska

"It's a combination of precision, consistency, speed and automation. It's hands-down one of my all-time favourite pieces of kitchen equipment."

Christy Tania, *Chef.*

Silicone dariole moulds

ThermoMat

Coconut matcha panna cotta

Function
Mixing

Active time
15 minutes

Piping bag set

Find these recipes and thousands more at ***cookidoo.com.au*** *or* ***cookidoo.co.nz***

Emulsify
Steam
Blend
Crush
Puree
Chop
Weigh
Grate
Stir
Mix



Caramelise
Knead
Grind
Sauté
Cook
Stew
Braise
Mince
Whip
Mill

TM6 $2,359

Your TM6 includes a Varoma, measuring cup, simmering basket, splash guard, butterfly, spatula, both a hard copy of *The Basic Cookbook*, and all its recipes step-by-step on-screen, alongside a free 6-month Cookidoo subscription.

Plus a 24-month warranty and your Consultant - a Thermomix expert - to get you started and answer any questions you may have, to ensure you get the most out of your Thermomix.

Chat to your Consultant about our flexible payment options, including interest free finance, or ask them how you can earn your Thermomix.®

To book an in-home or virtual **Cooking Experience**, get in touch with your Consultant, visit our website or call our Customer Service centre.

New Zealand **thermomix.co.nz** or **0800 766 966**
Australia **thermomix.com.au** or **1800 004 838**

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