



Our best for your family



Thermomix TM 31

Instruction Manual



Thermomix

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Notes for your safety

The Thermomix TM 31 complies with the most advanced safety standards. For your own safety, please read these operating instructions carefully before using your appliance for the first time and be sure to take particular note of the following:

- 1** The parts which you are using may be hot, sharp or both. Please take the usual care when handling household appliances of this type.
- 2** Always keep the appliance out of children's reach and warn your children that the mixing bowl will heat up.
- 3** Place your Thermomix TM 31 on a solid and even surface so that it cannot slip. Keep a sufficient distance from the edge of this surface and leave enough space above.
When preparing dough or chopping food, an imbalance can develop in the mixing bowl which, under certain circumstances, may cause the whole appliance to move. Do not, therefore, leave the appliance unattended while it is operating as it might fall from the work top.
- 4** Keep a sufficient distance between the appliance and external heat sources such as radiators, hot plates etc.
- 5** Always use the spatula provided with your appliance together with its safety disk for stirring. Do not use other items such as spoons, cooking spoons etc. for stirring. These might get caught by the rotating mixing blade, possibly resulting in injury. Always put on and lock the lid first before inserting the spatula.
- 6** Always ensure that the sealing ring of the lid has been correctly fitted. This is important to avoid splashing.
- 7** If you use the turbo button while operating the appliance at medium and higher speed levels to chop food please hold the measuring cup firmly.
- 8** Never heat up the mixing bowl when it is empty.
- 9** When processing food that has not been heated in the Thermomix TM 31 do not use the turbo button as there is a danger of scalding from splashing food.
- 10** The maximum filling quantity of 2 litres must not be exceeded.
An overfilled mixing bowl may lead to burns during and even after operation as hot food may splash from the bowl. For your own safety, please always observe the quantities indicated in the recipes.



- 11 Disconnect the appliance from mains power supply before cleaning.
- 12 Do not immerse the Thermomix TM 31 in water or use a lot of water when cleaning. No water must be allowed to enter the housing.
- 13 Inspect your appliance and its accessories including the mixing bowl regularly for possible damage. Damaged parts can impair safety. If damage does occur, do not use the appliance and contact our customer service.
- 14 The Thermomix TM 31 may only be repaired by the responsible Vorwerk customer service. This also applies in the case of damage to the connecting cable which may only be replaced with a specific cable by the Vorwerk after-sales-service. Improper repair works or inexperienced handling may result in serious risks for the user. Only use original spare parts since otherwise your warranty is rendered void.
- 15 Please take care not to cut yourself when removing or re-inserting the blade.



Technical Data

Symbol of conformity/
Mark of conformity



Motor	<p>Maintenance-free Vorwerk reluctance motor 500 W rated power</p> <p>Speed continuously adjustable from 100 to 10,200 revolutions per minute (Gentle stir 40 rpm)</p> <p>Special speed setting (alternating mode) for dough preparation.</p> <p>Electronic motor protection to prevent overload.</p>		
Heating system	<p>1,000 W power consumption</p> <p>Protected against overheating.</p>		
Integrated scales	<p>Measuring range from 5 to 100 g in 5 g increments; 100 to 2000 g in 10 g increments (to max. 6 kg)</p>		
Housing	<p>High-quality plastic material</p>		
Mixing bowl	<p>Stainless steel, with heating system and temperature sensor integrated</p> <p>Maximum capacity 2 litres</p>		
Connected load	<p>Only for 230 V alternating voltage</p> <p>Maximum power consumption 1,500 W</p> <p>Pull-out connecting cable, 1 m long</p>		
Dimensions and weight (excl. Varoma)	height	30	cm
	width	28.5	cm
	depth	28.5	cm
	weight	6.3	kg



Thermomix

Introduction

Operating instructions giving guidance how to make best use of the appliance!

During a Thermomix TM 31 demonstration, you had the opportunity to have a closer look at what we call "the revolution in your kitchen", our Thermomix TM 31. An experienced Thermomix advisor presented you with all the options offered by this appliance, and you could see that the handling of the Thermomix TM 31 is quick and easy.

Now you are surely looking forward to finally using it yourself, to see how your new and faithful partner makes your kitchen work faster, easier and safer.

And because we want to keep our promise we prepared these operating instructions to familiarise you step by step with your new Thermomix TM 31. With each step you will also see that in designing this high quality product we have focused on the interests and needs of our customers, from the very first stages of development to final production.

Use the Thermomix TM 31 recipe book for your first attempts on your own. We recommend, however, that you work with your Thermomix TM 31 to master all the recipes you, your family and your guests like best.

Our operating instructions are designed to help you handling your appliance safely and correctly. Please read them carefully to become familiar with your new kitchen partner.

Customer service

If you have any questions or difficulties please do not hesitate to contact:

Your Thermomix TM 31 advisor:

Telephone _____

Fax _____

Thermomix TM 31 Service Centre:

Customer Service Regional Headquarters:



Thermomix

Your Thermomix TM 31

After opening the packaging please check that all Thermomix TM 31 components are included. These are:

- Thermomix TM 31 including mixing bowl and lid
- Simmering basket
- Stirring attachment (butterfly)
- Measuring cup
- Spatula
- Recipe book
- Operating instructions
- VAROMA (p. 29)
 1. main VAROMA unit
 2. Inner tray
 3. Lid



Accessories



- 1 Mixing bowl
- 2 Mixing bowl base
- 3 Sealing ring for mixing blade unit
- 4 Cutting/Mixing blade unit
- 5 Simmering basket
- 6 Spatula with safety disk
- 7 Measuring cup
- 8 Lid
- 9 Lid sealing ring
- 10 Stirring attachment (butterfly)



2



3



5



6



8



7



9



10



Thermomix

Before you start

Congratulations on having bought the Thermomix TM 31!



1

Before using your Thermomix TM 31 for the first time you should attend a demonstration with a qualified Thermomix advisor.

Before you start

Keep your Thermomix TM 31 in a permanent position in your kitchen, so that you can operate it easily.




2

Initial test

Before using your Thermomix TM 31 for the first time you should find out how it works.

How to insert the mixing bowl correctly

Before inserting the mixing bowl please always ensure that the speed selector has been set to  1. Insert the mixing bowl with the handle pointing to the front and push it gently into position 2.



3

The mixing bowl has been inserted correctly if its handle is at the front, as shown in the illustration, and if the bowl itself is securely fixed in the appliance 2.



4

To close the mixing bowl correctly press the lid vertically onto the mixing bowl 3. The marker must point to the handle. Then turn the lid clockwise direction until you hear it click into place 4.

Important:

Turn the lid clockwise as far as it will go; otherwise, the Thermomix TM 31 cannot be switched on.



Thermomix

Cleaning

As with all new appliances or tableware you should clean your Thermomix TM 31 - especially the mixing blade, the lid, the mixing bowl and the simmering basket - thoroughly before using it for the first time.

- 1** To remove the mixing blade: Turn the bottom of the mixing bowl anti-clockwise 30 degrees and pull it off downwards.
- 2** Remove the mixing blade together with its sealing ring.

For your safety

Please take care not to cut yourself when removing or re-inserting the blade.

Important:

Take precautions to prevent the blade from falling out accidentally.

Now, clean the inside and outside of the mixing bowl (without the mixing knife), either in hot water or in the dishwasher; the spatula, butterfly, simmering basket, measuring cup, lid and VAROMA can be cleaned in the same way.

Please ensure that the contact pins at the bottom of the mixing bowl are not dripping wet. If necessary wipe them off.

We recommend that you dismantle the mixing bowl for cleaning.

1**2**

Important:

Never put the mixing bowl in the dishwasher without first removing the mixing blade.

**Thermomix**

The main appliance can be wiped with a damp cloth. Use water sparingly to prevent moisture from entering the appliance.



To clean the mixing blade always hold it under running water with the blade pointing upwards. In order to facilitate the cleaning use a brush.

Important:

Never immerse the mixing blade in water or put it in a dishwasher as this may damage the gasket system of the knife bearing.

How to insert the mixing blade

To re-insert the mixing blade, follow the 'removal' steps in the reverse order.

- 1 Put the mixing blade back into the mixing bowl by pushing it through the opening in the bottom of the bowl. Take care not to cut yourself!

Important:

When inserting the mixing blade please ensure that the sealing ring is fitted to the blade bearing. If there is no sealing ring the food to be mixed or cooked may leak out and damage the appliance.

Important:

Never use pointed or sharp objects for cleaning as this may damage functional parts or affect the safety of the appliance.



- 2 Now re-fit the bottom of the mixing bowl from below onto the mixing blade. Turn clockwise 30 degrees to lock.

Important:

All components - except for the mixing blade - are dishwasher-proof. Put plastic parts, in particular the lid of the mixing bowl, into the top rack of the washer in order to avoid deformation resulting from exposure to higher temperatures. Some foodstuffs such as curry, carrot juice, and those with a citric acid content may cause staining. Wipe such substances off the lid, the spatula and the simmering basket as quickly as possible. Any residual staining will disappear in time.



Accessories

Before you start using your Thermomix TM 31 we would like to present its accessories in more detail.

They are proof of a well thought out design. Every part has been designed intelligently and serves several purposes.



Mixing bowl

The mixing bowl has a capacity of 2 litres. Never exceed this maximum level because the food to be cooked may boil over or spurt.

On the inside and on the outside of the mixing bowl there are marks indicating the filling level, which is a very helpful feature for everyday use. Each mark corresponds to 500 ml.

For your safety

The maximum capacity is 2 litres. Never exceed this quantity otherwise the ingredients may splash out of the bowl (Danger of scalding!).

Mixing bowl base

The mixing bowl base is used to fasten and loosen the mixing blade within the mixing bowl. The mixing bowl may be placed on any working surface. There is no need to place a mat under the bowl.



Important:

The mixing bowl base must be turned as far as it will go and locked. Failure to fit the bottom correctly may result in damage to other parts.

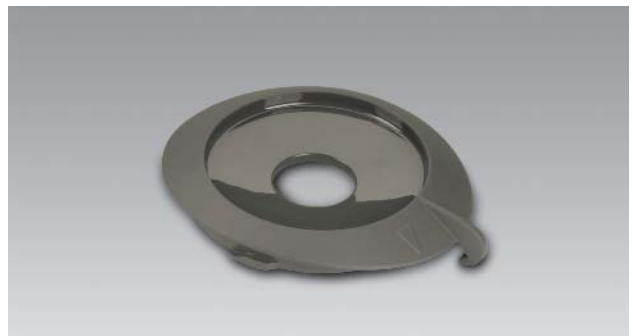


Mixing bowl lid

The lid of the mixing bowl is used to close the mixing bowl. For safety reasons your Thermomix TM 31 will not start working unless the lid has been positioned and locked correctly.

Never try to force the lid open when the appliance is locked. The appliance reacts with "OPEN" (see page 36).

Take care to insert the sealing ring for the lid correctly. Put the lid upside down on your work surface and position the ring onto the lid by pushing it into the three hinges whereupon you can hear a "click". The sealing ring prevents liquid or food to be cooked from escaping between the mixing bowl and the lid.



For your safety

Always ensure that the sealing ring of the lid has been correctly fitted, otherwise liquid may escape resulting in the danger of burns. Do not operate the appliance without the sealing ring!

When cleaning the lid it is advisable occasionally to clean the sealing gasket separately.

Measuring cup

The measuring cup is a multi-purpose item: it is a closing cap for the opening in the lid to avoid heat loss and it prevents food to be mixed or cooked from escaping.

The measuring cup can be used to measure ingredients.

A measuring cup filled to the brim holds 100 ml, and a half-filled measuring cup (middle notch) 50 ml.

Always place the measuring cup into the opening in the lid with its opening showing upwards (Only when using the butterfly: position the measuring cup with the opening pointing downwards). If you wish to add some liquid there is no need to remove the measuring cup. Simply pour the liquid onto the lid. It will gradually trickle into the mixing bowl.

To add ingredients through the opening in the lid lift the measuring cup and add them into the mixing bowl.





Simmering basket

The simmering basket for the Thermomix TM 31 is made of high-quality plastic. Like the measuring cup, the basket is a multi-purpose item:

- 1 Filtering of fruit and vegetable juices. Chop and make a puree in the Thermomix TM 31, then insert the simmering basket into the mixing bowl and use it as a filter when pouring the juice out. When pouring the juice use the spatula to hold the simmering basket.
- 2 Delicate food such as meatballs or fishballs that are not suited to be prepared in the mixing bowl as a whole should be put into the simmering basket. Here they can be stewed.
- 3 For cooking side dishes (e.g. rice).

Removing the simmering basket is effortless: place the spatula into the notch of the simmering basket and lift the basket. The spatula can be removed at any time.

The feet at the bottom of the simmering basket allow juice to drip off the food in the basket.



Spatula

The spatula is another example for the intelligent design of the Thermomix.

- 1 The spatula has a specially shaped safety disk to make sure that it does not roll off the work top.
- 2 The Thermomix TM 31 spatula is the only instrument you may use to mix or stir the ingredients in the mixing bowl. Push it from above into the bowl through the opening in the lid. The safety disk ensures that the spatula is not caught by the blades. This means that you can use the spatula during cooking, simmering or chopping.
- 3 The spatula can also be used to scrape all ingredients from the mixing bowl. The tip of the spatula is shaped to fit exactly between the blade assembly and the wall of the mixing bowl.
- 4 We have already described one of its possible uses: when filtering fruit or vegetable juices use it to hold the simmering basket in place.



For your safety

Only use the spatula provided with your appliance for stirring. Do not use other items such as spoons, cooking spoons etc. for stirring. These might get caught by the rotating mixing blade, possibly resulting in injury. Always put on and lock the lid first before inserting the spatula.





Stirring attachment (butterfly)

- 1 This accessory will help you to achieve best results when whipping cream or beating egg whites. It is also the perfect utensil for the preparation of creamy puddings or cream mixtures.
- 2 When boiling milk or preparing puddings or sauces the butterfly allows a constant movement of ingredients. This will prevent the food from sticking.



It is easy to insert the butterfly:

Insert the butterfly as shown in the picture.

Its ball-shaped end ensures that it can be removed easily.

Important:

- 1 Only switch on speed after the butterfly has been locked into place.
- 2 Do not select a speed higher than level 4 when the butterfly is fitted.
- 3 Never use the spatula when the butterfly is fitted.
- 4 Do not add ingredients that might damage or block the butterfly when the machine is running and the butterfly is fitted.



Working with the Thermomix TM 31


For your safety

Before operating your Thermomix TM 31 ensure that it is standing securely on an even working top, not too near to the edge and observing a sufficient distance from hanging cupboards, shelves etc.

Find a permanent place in your kitchen for your Thermomix TM 31 right from the start so that it is ready at hand whenever you need it.

Starting the Thermomix TM 31

Pull the electric cable lightly from the housing and connect it to the mains supply (230 V). You can choose whatever length of cable you need, up to 1 m. If you do not need the whole length of the cable the remaining length is kept inside the Thermomix TM 31 avoiding any tiresome "spaghetti" of cables! Please avoid removing or re-inserting the cable frequently as this may result in cable rupture. Make sure that there is no strain on the cable so that the scales work properly. Do not place the appliance on the cable. If you do, the appliance will not sit firmly on the surface and the scales will not weigh accurately.

Now the appliance is operable. Please turn the appliance on with the  button. The display shows:



Before you start using your Thermomix TM 31 consider the following tips to make your work easier:










- 1** A safety device is provided which prevents the Thermomix TM 31 from operating if the mixing bowl has not been inserted properly and the lid has not been correctly locked (speed selector is blocked). Likewise, a safety device prevents the lid from opening while the appliance is operating.
- 2** The electronic scales work within a temperature range between -20°C and +50°C (4°F and +122°F). If the appliance has been transported in winter and the temperature falls below -20°C (-4°F) wait until the Thermomix TM 31 has reached room temperature again. In this way, the integrated scales will work perfectly.
- 3** If you do not need your Thermomix TM 31 for a prolonged period of time please disconnect it from mains supply as you do with most electric appliances (economizing on power consumption / see also: "Sleep mode")



Explanation of symbols





Important:
Take care not to obstruct the ventilation openings on the sides of the appliance. This might cause overheating.


-  Timer buttons
-  Temperature buttons
-  Gentle stir setting
-  Button for dough mode
-  Tare button for scales
-  Button for clockwise /anti-clockwise operation
-  Lid locked
-  Lid unlocked
-  On/Off button



Multi-function display



In the centre at the top of the control panel there is a digital display.

This display provides the following information:

- 1 Timer mode 
- 2 Weighing mode 

The symbols  and  are displayed to indicate if the device is in weighing or timer mode.

- 3 Thermomix in dough mode 
- 4 Anti-clockwise operation has been chosen. 

The latter two operating modes as well are indicated by their respective symbols ( or ).

Weighing and adding with the tare button

The integrated scales allow you to weigh out all ingredients directly in the mixing bowl and in the VAROMA. Please observe the following sequence of steps:

- 1 Insert mixing bowl. The scales display will show:



- 2 Press tare button. The scales display will show:



- 3 Put in the first ingredient (2.0 kg max.) and check the quantity on the scales display.



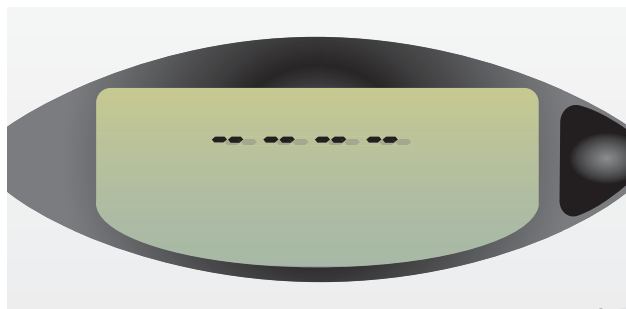
- 4 If you wish to add more ingredients push the tare button again and add the next ingredient.

Repeat these steps as often as required to the maximum weight (6 kg). The variation for up to 2 kg +/- 30 g.



Other important information

The tare function works from 5 g to 6.0 kg. When weighing and adding ingredients with the help of the tare function always add ingredients slowly because two to three seconds are needed before the scales show the correct weight. If you remove an ingredient from the mixing bowl after you have pressed the tare button, the following error message will appear on the scales display:



When adding ingredients with the help of the tare function do not add more than 2.0 kg at a time. If you add more than 2.0 kg at a time the scales display will start flashing, indicating an overload:



Always press the tare button first before weighing or using the tare function. This will increase the accuracy of the scales. Please be careful not to move the appliance during the weighing process.

The display provides you with valuable information when weighing or adding ingredients. Remember to observe the maximum of 2.0 kg per adding process.



Timer buttons and timer display

Observe the following sequence of steps if you wish to heat or cook food in your Thermomix TM 31:

Before setting the temperature, select a time.

Since the appliance only heats when the temperature has been selected.

Use the timer buttons to pre-set an operating time of up to 60 minutes.

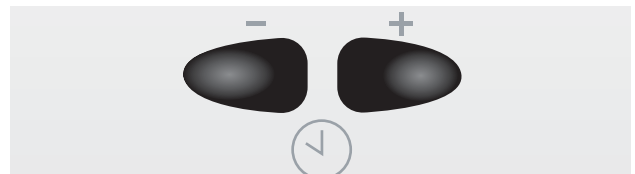
Press the "+" to increase time and the "-" button to reduce it. To change time gradually, press the button briefly. Press and hold the "+" button to increment the timer display rapidly.

0-1 minute in increments of 1 second
1-10 minutes in increments of 30 seconds
10-60 minutes in increments of 1 minute



When the display is in the zero setting you can preset the time directly to 1 minute by shortly actuating the - button; herewith you do not have to count up in increments of 1 second. Subsequently proceed as indicated above.

Press both buttons simultaneously to set the displayed time to "0".

Time pre-setting can also be used in cold mixing mode. After the appliance has been switched on, the pre-set time is counted backwards in steps of one second, until "0" is reached.





When the appliance is in cold mixing mode the mixing speed switches off after the pre-set time has expired. A buzzer will sound to indicate that the job has been completed.

When the appliance is in heating or cooking mode the mixing blade will continue to rotate in the gentle stir setting after the pre-set time has expired. To switch off the buzzer turn the speed selector back to  / .

Heating and cooking are only possible if a time period has been pre-set.



Adjustment of pre-set time


The pre-set time can be changed at any time during preparation. Press the "-" button to reduce the time, press the "+" button to increase it. If the speed selector gets turned to  /  before the pre-set time has expired, for example in order to add another ingredient, the display will flash, indicating the current time, until the appliance is switched on again. Food preparation can thus be continued without difficulty. If you wish to stop the mixing procedure altogether before the pre-set time has expired, press both timer buttons simultaneously. This will stop the display flashing and you may reset the time. If no time has been pre-set the timer will automatically be set to a maximum of 60 minutes when the speed selector is activated. After this time, a buzzer will sound.

Temperature buttons and illuminated temperature indicators

The temperature buttons can be used to set a temperature between 37°C and 100°C (99°F and 212°F). Each button has a coloured indicator lamp which will flash after the respective button has been pressed:

- 37°C (99°F) = green
- 50°C and 60°C (122°F and 140°F) = yellow
- 70°C and 80°C (158°F and 176°F) = orange
- 90°C, 100°C and VAROMA (194°F and 212°F) = red

The illuminated temperature indicators are points of reference. Always ensure that none of the coloured indicator lights is flashing if you do not wish to heat or cook food. Otherwise, switch off the heating

function by pressing the  button. This will prevent unwanted heating of ingredients in the mixing bowl if a time has been pre-set. When the pre-set temperature has been reached during cooking the indicator lamp stops flashing and changes to continuous mode. The illuminated indicators show the temperature that has been reached during the heating process. For example, if a temperature of 90°C (194°F) is set the related light will start flashing. As the Thermomix heats up the lights for 37°C, 50°C, 60°C, 70°C and 80°C (99, 122, 140, 158 and 176°F, respectively) light up one after the other until 90°C (194°F) is reached. At this point this light changes from flashing to continuous mode. The illuminated temperature indicators are only orientation values.



Indicator for remaining heat

If the mixing bowl is re-inserted into the appliance while it is still warm the relevant light will show its remaining temperature (only 1 lamp / continuous mode). No temperature for cooking and simmering can be set unless a time has been pre-set. Therefore please always proceed as follows: Always start by setting a time, then choose the temperature, followed by speed selection.



Soft start (above 60°C/140°F)

If the turbo button is pressed or the speed selector actuated while the temperature in the mixing bowl is above 60°C (140°F), the electronic system prevents the food from escaping by delaying the speed increase. This soft start only works if the food has been heated up in the Thermomix TM 31.



Gentle stir setting

The gentle stir setting can be selected using the speed selector. At this setting, the food is stirred slowly in the same way as if you periodically stirred some food in a saucepan. If the setting is selected, the food is not chopped and large chunks remain.



Soft heating setting

Speed 3 is designed as Soft heating setting. When this speed is selected the on-time of the heating energy per timing device is reduced and increased accordingly. This leads to a slower rise in temperature of the food being cooked.

Varoma temperature setting

If the Varoma temperature setting is selected temperatures of more than 100°C (212°F) may be reached depending on what ingredients you are using. Only use the Varoma temperature setting for recipes with Varoma, since the heating is especially drawn up for steaming.

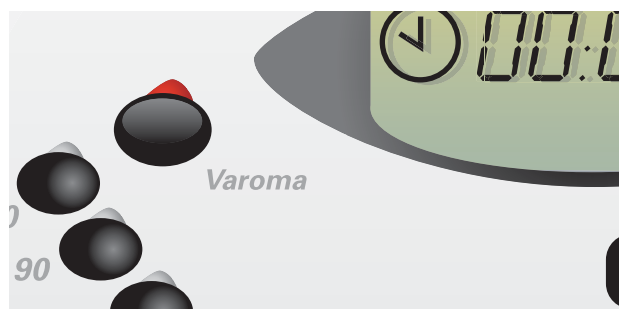
For your safety

Soft start only works if the food to be mixed or cooked has been heated up and prepared in the Thermomix TM 31. If you wish to use the Thermomix TM 31 to process food that has not been heated in the appliance (e.g. preparing a gravy from meat juices) you should only increase the speed slowly and gradually.

Do not use the turbo button, danger of scalding!

For your safety


Never heat up the mixing bowl when empty.



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Speed selector

Press the speed selector to start the Thermomix TM 31. The following speeds are available.

Designation	Level	Rev./min.
Gentle stir		40
Stirring	1 - 3	100-500
Mixing/puree making	4 - 9	1,100-7,600
Turbo mixing	10	10,200

For your safety

If you operate the appliance at medium and higher speed levels and press the turbo button, please hold the measuring cup firmly with your hand.

Stirring

Use the lower speeds 1 - 3 for gentle mild stirring. This lower speed range is ideally suited for delicious stews!





Mixing/puree making

Use the speed range from 4 to 10 for coarse, fine and very fine chopping, mixing and puree making.

Always be sure to put the speed selector slowly to its desired position with the measuring cup inserted. This will prevent the food to be chopped from escaping.



Clockwise/counter-clockwise operation




Press the  button on the control panel to reverse the rotating direction of the mixing blade from clockwise to counter-clockwise. There is no need to return the speed selector to  from its actual position.

Counter-clockwise operation is indicated by the appropriate symbol on the display.

Counter-clockwise operation is intended for gently stirring delicate food which is not to be chopped.




Turbo button

Use the turbo button to operate the Thermomix TM 31 at maximum speed. The turbo function only works as long as this button is pressed and held. It is also useful for the "alternating" mode. If, for example, you wish to coarsely chop a large quantity of food, press the turbo button 3 or 4 times (repeat as necessary). In this way, the food will be chopped evenly. The turbo function is available when the selector is set to  or to level "5" or above. When the selector is set to  the timer is activated. Turbo function is not available if the dough mode is activated. 

Dough mode

Use this mode to make heavy yeast dough or bread dough.

To activate the dough mode put the speed selector to  and press the appropriate button on the control panel.

This will start the alternating operation to process the dough evenly in the mixing bowl. This is an imitation of a special kneading procedure used in the baking trade to achieve a high-quality dough.

Dough mode is only available if the mixing bowl has cooled down after cooking to a temperature below 60°C (140°F). If the temperature is higher, a buzzer will sound. To prevent accidental heating of bread dough the electronic system blocks the heating system when dough mode has been selected.

The appliance may move around during dough preparation. Do not leave it unattended.

For your safety



Soft start only works if the food to be mixed or cooked has been heated up in the Thermomix TM 31. This is the only way the temperature sensor can measure the actual temperature correctly and control soft start accordingly. Therefore, never use the turbo button with food that has not been heated in the Thermomix TM 31. Food might escape from the lid causing a danger of scalding!



Thermomix

Things to remember


Sleep mode

If the Thermomix TM 31 is connected to mains supply but not used it will automatically switch to standby (sleep mode) after approx. 15 minutes. The display will be blank. To re-activate the appliance press any key on the control panel. To switch the Thermomix TM 31 to sleep mode press and hold the  button for approx. 2 seconds until "OFF" appears. The appliance can now be re-activated only by a short press on the  button. In sleep mode, power consumption of the Thermomix TM 31 is less than 1 W.

Electronic motor protection

All recipes contained in the Thermomix TM 31 recipe book have been developed in such a way that the motor protection will not respond if all directions are observed.

But even if quantities are exceeded, the motor is protected by an automatic switch-off function. In such cases, the display will show the error message "E.r 29". If the motor has turned off:

- put the speed selector to 
- remove the mixing bowl from the appliance,
- reduce the quantity contained in the bowl and/or add some liquid,
- wait for approx. 5 minutes (cooling down time),
- re-insert the mixing bowl,
- re-start the Thermomix TM 31 by means of the speed selector.
- If the error message "E.r 29" is still displayed after the cooling time please call our customer service.

Smells

When the appliance is used for the first time it may smell. If the motor is subjected to a high load during food preparation, the motor may overheat and start smelling, in addition to the possibility of an automatic switch-off of the appliance. This is completely harmless and after the cooling-down time indicated above, the appliance will again be in perfect working order.

Cleaning

Disconnect the appliance from mains power supply before cleaning. Do not immerse the Thermomix TM 31 in water or use a lot of water when cleaning. No water must enter the housing. Wipe the housing with a damp soft cloth and a gentle cleansing agent.

All components - except for the mixing blade - are dishwasher-proof. Some of the plastic parts may become slightly discoloured.

Clean the mixing blade with a sponge or a brush under running water. Never leave it in dishwater or clean it in the dishwasher.

Be careful when re-assembling the Thermomix TM 31 (see section on first cleaning and assembly). If the mixing bowl or the other components are only slightly soiled it is sufficient to perform a short mixing operation with water and a few drops of cleansing agent, followed by rinsing. If food is sticking use a special cleansing agent for stainless steel.

To improve ventilation during storage, do not close the mixing bowl with the measuring cup. If you do not use the Thermomix TM 31 for a prolonged period of time we recommend that you disconnect it from mains supply.



Notes for your safety - VAROMA

- 1 Parts of the appliance become hot during use and hot steam escapes from the sides and from the top of the lid of the VAROMA during operation.
- 2 Take care to place your Thermomix TM 31 safely and securely on a flat work surface, especially when using your VAROMA with it.
- 3 When you use the appliance, ensure that there is sufficient clearance at the top (suspended cupboards, shelving) and around the sides. Please make sure that you do not place the appliance too close to the edge of your work surface.
- 4 For safety reasons, you should keep children away from the appliance when working with your VAROMA, and warn them about the dangers of the steam and the hot condensation that can escape from the VAROMA.
- 5 Always use oven gloves to pick up the VAROMA when hot, and never use it without the lid. When you take off the lid, hold it in such a way that the rising steam or hot dripping liquid cannot come into contact with you. Please remember that when you remove the entire VAROMA unit, hot steam will continue to rise up out of the opening in the lid of the mixing bowl.
- 6 Always ensure that the steam openings in the lid remain free, otherwise there may be an uncontrolled escape of steam.
- 7 Use low speed settings when cooking with your VAROMA. Higher settings may cause the liquid to froth up (danger of scalding!).
- 8 In the event that any repairs are needed, they should only be performed by authorized Vorwerk service technicians. Unauthorised repairs or incorrect use can put the user at considerable risk and render the warranty void.

Technical Data - VAROMA

Material: stainless steel.

Handles, inner tray and lid: high-quality food-compatible plastics.

Dimensions and weight:

Length	_____	38.5 cm
Width	_____	27.5 cm
Depth	_____	10 cm
Weight	_____	1135 g
Volume	_____	ca. 3 litres



Thermomix



Your VAROMA

The VAROMA consists out of three parts:

- 1 The actual VAROMA unit made of top-quality stainless steel
- 2 An inner VAROMA tray and
- 3 A lid, both made from top-quality, food-compatible plastic.

Cleaning your VAROMA

... is easy and uncomplicated.



Before using your VAROMA for the first time, you should wash all parts carefully in warm, soapy water or in the dishwasher.

You can preserve the beautiful shine on the stainless steel unit by periodically using a liquid stainless steel cleaner.

Avoid using sharp objects or metal scouring pads, as these are likely to cause scratches.

You will not need to use anything more than your usual detergents and cleaning materials for the lid and the inner tray.



All VAROMA parts are dishwasher-proof. Place the plastic parts only in the top rack.



How to combine your VAROMA parts

You can use your VAROMA in either of the following combinations:

Combination 1:

Stainless steel unit plus lid.

This is the best combination for cooking large amounts of the same food, e.g. vegetables, potatoes or large pieces of meat or sausages.

Combination 2:

Stainless steel unit, plus inner tray, plus lid. This is the best combination for cooking different foods, e.g. vegetables with meat or fish.

Important:

Whichever combination you use, always use the lid. If the lid is not positioned properly, the steam will escape and the food inside the unit will not cook properly.



Inserting the VAROMA correctly

Your VAROMA is an accessory designed for the Thermomix TM 31.

It can only be used with a Thermomix TM 31.

You will therefore need to set up your Thermomix TM 31 correctly before you can use the VAROMA:



Step 1: The Thermomix TM 31

Fill the Thermomix TM 31 mixing bowl with at least 0.5 litres of water. Position the bowl as usual, put on the lid and lock it in place. Do everything up to this point in exactly the same way as you would normally.

Step 2: Filling the VAROMA

The true value of a product is shown not only by effective use, but by well thought-out design.

The best way to use your VAROMA

- a** Put the lid upside down on your work surface and position the stainless steel unit on top - it will fit precisely into the groove.
- b** Now fill the stainless steel unit with food. The lid underneath the unit will stop the liquid from washed vegetables, ripe fruit, raw meat or fish from wetting your work surface.

For a flavoursome variation you can use a water-wine mix or vegetable broth instead of water.

The working steps with the VAROMA are co-ordinated perfectly.

As you fill your VAROMA, put food requiring longer cooking at the bottom, and food requiring shorter cooking at the top.



- c If necessary, you can use the inner tray and put food on top of that.
- d Having filled your VAROMA, position it upright on your locked Thermomix TM 31 and put on the lid.
All you have to do now is program the cooking time and select the VAROMA heat setting on your Thermomix TM 31.

Step 3: Cooking with your VAROMA

The cooking process begins when you start the timer and select the heat setting. The water or other liquid in the mixing bowl heats up to over 100°C and hot steam develops and rises through the opening in the lid of the Thermomix TM 31 into the VAROMA unit. The food is cooked slowly and gently in the hot steam.

It is very important that the stainless steel unit and the lid of the VAROMA fit "snugly". If these two elements are not positioned properly, not enough steam will rise up into the VAROMA. This will slow down the cooking process and there may be a considerable risk of scalding from steam escaping in an uncontrolled way.

In order to open the VAROMA slightly incline the lid to the front so that the steam can escape on the back. Take care to let the condensation water drip into the VAROMA by holding the lid centrally above the VAROMA.

Never leave the measuring cup in the mixing bowl lid when using the VAROMA.



Practical work with the VAROMA

The description shows clearly how easy it is to use the VAROMA.

Please remember a few basic rules if you use your own recipes:

- Put enough water in the mixing bowl. ½ litre of water is likely to evaporate during long cooking times.

Important:

Use at least ½ litre of water for cooking times up to 30 minutes and ½ litre to 1 litre for cooking times over 30 minutes.

For your safety

Use low speed settings when cooking with your VAROMA. Higher settings may cause the liquid to froth up (danger of scalding!).

- The bottom of the stainless steel unit and the inner tray are both designed with an even pattern of small slots to guarantee an even distribution of steam in the VAROMA. The food should always be positioned so that as many slots as possible remain "free". Laying the food in "loosely" is usually enough to ensure this.
- You can cook foods of different consistency and hardness at the same time. Put the food requiring longer cooking at the bottom, and the food requiring less cooking at the top.
- Do not thicken your sauces and soups until after they are cooked. Thickeners may stop steam from forming evenly in the mixing bowl and slow down the overall cooking process.



Notes for your own recipes

Order of ingredients

When preparing food according to your own recipes consider the order of the necessary steps.

Weighing the ingredients

Before weighing the first ingredient put the scales to "0,000" by pressing the tare button.

Order of pre-settings

You will achieve best results by observing the following order of settings:

Example: 5 Min./100°C(212°F)/Speed 1

Settings:

- a** set timer to "5" minutes
- b** press "100°C" (212°F) temperature button
- c** put speed selector to "1"

Heating times

Heating time is dependent on the following:



- a** starting temperature of the ingredients to be heated
- b** quantity, weight and volume of ingredients
- c** heating conductivity of the food to be prepared
- d** heating level
- e** speed
- f** use of accessories
(with/without simmering basket)



Troubleshooting

Error: The appliance cannot be switched on	Action: Check if the connecting cable has been properly plugged in and if the lid has been locked correctly. Check if the appliance is still in "sleep mode".
The appliance does not heat	Check if a heating time and temperature have been pre-set.
The appliance stops during operation	See section entitled "Electronic motor protection" on page 28.

Error display:
As a special feature the Thermomix TM 31 will show the cause for the error on the display. If the display shows "E.r" followed by a two-digit figure please contact the responsible Vorwerk customer service indicating the error message (e.g. E.r 53 = temperature sensor failure) if it is not possible to solve the problem by pulling the mains plug and re-starting the appliance. With respect to "E.r 29" please refer to the notes on page 28.

- Error messages of the appliance can be reset as follows:
- 1 By pulling the mains plug:
E.r 23, 24, 28, 32, 38, 39, 70
 - 2 By turning the speed selector to  and then to  :
E.r 22, 25, 26, 27, 29, 30, 31, 34, 35, 36, 37, 51-69, OPEn
 - 3 Only by the customer service:
E.r 71, 72

For your safety

The Thermomix TM 31 may only be repaired by the responsible Vorwerk customer service. Only original spare parts may be used.