



Thermomix® TM7

Press dossier

thermomix
VORWERK



A culinary **revolution**

Our unwavering commitment to excellence is an integral part of our purpose at Vorwerk. This dedication fuels our passion for innovation and pushes us to create products that truly make a difference. It's this very drive that led us to embark on the journey of developing our latest model, Thermomix® TM7.

More than just an evolution, TM7 represents a revolutionary step forward – an embodiment of our commitment to addressing the ever-changing needs of our customers. It seamlessly combines state-of-the-art hardware with the Cookidoo® digital ecosystem, delivering a unified, intuitive experience that redefines the cooking process in one culinary world that is continuously evolving.

Thermomix® is far more than just a device; it is an integrated ecosystem that combines cutting-edge hardware and the digital Cookidoo® recipe platform, embedded into the Thermomix® community.





VKM5
1961



VM2000
1971



VM2200
1977



TM3000
1980



TM3300
1982



TM21
1996



TM31
2004



TM5
2014



TM6
2019



TM7
2025

Our commitment to direct sales

Even as many direct sales companies face increasing pressure from challenging market conditions, Vorwerk has achieved remarkable growth over the past five years. The Vorwerk direct sales model stands out as a true success story, consistently delivering results.

At Vorwerk, direct sales is not just a business strategy – it is the foundation of our community. By fostering meaningful relationships between customers and advisors, we ensure that every innovation addresses real-world needs, making this approach a decisive factor in our ongoing success.

Development and production

As with the predecessor models, various key components such as the motor and the mixing blades will continue to be manufactured at Vorwerk's main plant in Wuppertal-Laaken (Germany). The final production of Thermomix® TM7 continues to take place in France.

In addition to our production site in Cloyes-sur-le-Loir, further production capacities have been created by a new plant built in 2023/2024 in Donnemain-Saint-Mamès in the immediate vicinity.

Thermomix® TM7 is thus once again a positive example of the cooperative collaboration between the Vorwerk locations in Germany and France and a renewal of Vorwerk's commitment to the business locations of Germany, France and Europe.



Introducing **Thermomix® TM7**

Thermomix® TM7 is the smartest one we have ever created – and we did it with our advisors and customers in mind all the time. The new sleek black design is set to become even more iconic than those of its predecessors, while a large, 10" multi-touch display puts Cookidoo® firmly at centre stage. Elsewhere, new cooking modes add variety to cooking, and novel features like the ingredient presets will bring more ease and joy to your culinary journey. A redesigned Varoma® and spatula, and the new lid cap are proof that we are building on our legacy while listening to our customers' needs. The silent motor as well as the hidden locking system are the result of excellence in engineering.

The world's smallest and smartest kitchen device is now **more convenient** than ever before

Intuitive and smart Guided Cooking

Wide range of features and modes

Open Cooking, Steaming, Browning,
Sous-vide, Fermentation,
Slow Cook and more

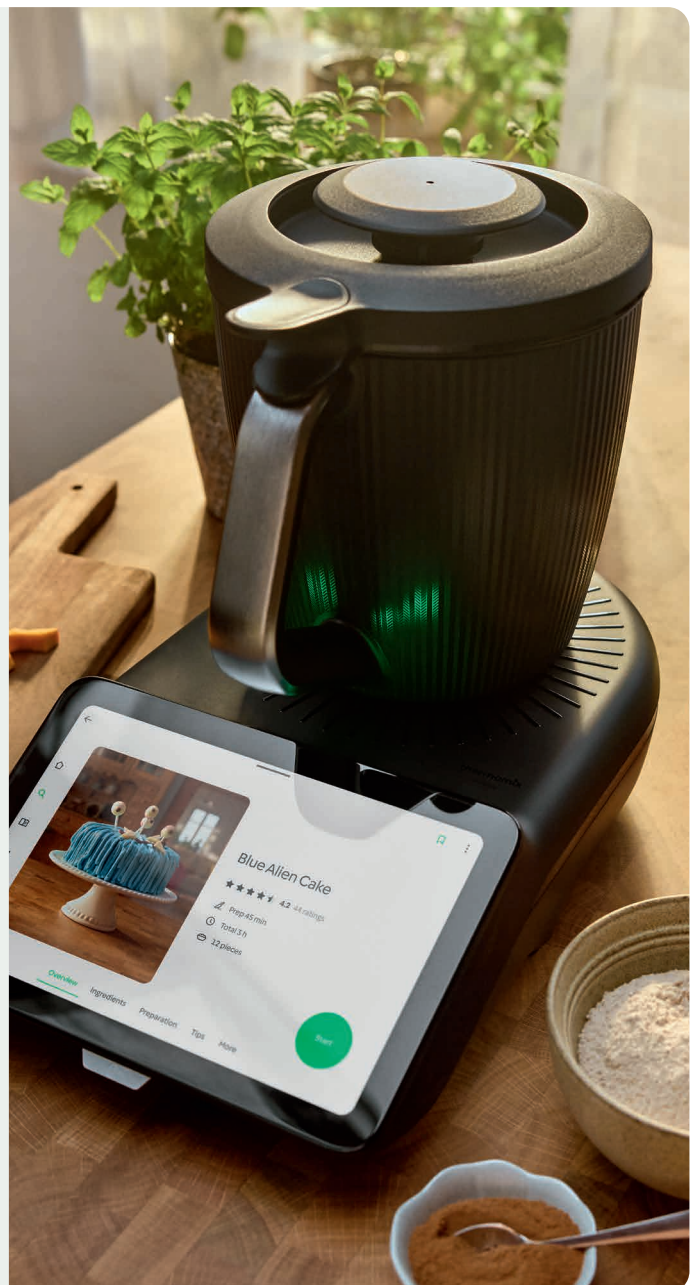
Smart Connectivity: Wi-Fi and Bluetooth®

10" multi-touch display
with customised home screen

Quick onboarding and online user manual
for easy access

Experience an immersive journey
with step-by-step recipe videos available

**With more than 100,000
Guided Cooking recipes**
with Success Guarantee
in over 20 languages







Thermomix® TM7: A Technical Marvel

Passion is our strongest source of progress, and we empower people to ignite it every day. This is our purpose at Vorwerk, and it is true not only of our advisors, but of our employees. In Laaken, Wuppertal, the home of Vorwerk Engineering in the west of Germany, plenty of engineers have been working on the seventh generation of Thermomix®.

Can you hear it?

Thermomix® TM7 comes with a maintenance-free Vorwerk synchronous motor with an extensive rpm range of 40 to 10,700. The performance is guaranteed to be efficient at any speed. But there's more: our motor is powerful and silent at the same time! It's by far the quietest one we've ever designed. Need proof? Hearing (or not) is believing. Your Thermomix® TM7 will be doing all the hard work in the background while you enjoy watching TV, cuddling your kids or reading a book between meal prep steps – for a more peaceful home environment.



We've hidden something from you!

Safety is our top priority, which is why the bowl and lid are safely locked when they need to be. A combination of design excellence and engineering expertise resulted in the development of a hidden concealed locking system that locks the base, mixing bowl and lid in one go.

Touch me!

Featuring an integrated heating system and temperature sensors, the stainless steel bowl comes with an insulation cover that allows you to touch the mixing bowl safely. What's more, the innovative knife-locking lever makes the mixing knife, mixing bowl, and insulation cover easy to remove, assemble and clean.



A new lid and locking mechanism!

The new lid is part of the new locking mechanism. The lid is designed to be detected by the bowl and displayed on the digital twin during the cooking process. How smart is that? The lid cap should always be placed on top of the lid while cooking to prevent possible splashing. Of course, you won't need to have the lid cap in place when cooking with Varoma®.

What's in **Thermomix® TM7?**

Thermomix® TM7 is well-equipped for an array of tasks. Here is a brief overview and explanation of TM7's features, functions and modes.

Cooking Features

Thermomix® is a culinary revolution: it can blend, steam, whip, knead and so much more! Explore broader culinary horizons with new and exciting recipes, prepare foolproof dishes with innovative step-by-step Guided Cooking or discover Manual Cooking.

Guided Cooking recipes – now in a completely new look – offer an all-around cooking experience with step-by-step instructions that guarantee successful results. Experience an immersive culinary love journey with the bowl's 'digital twin' and get an instant overview of your cooking status via the Cooking Center menu or remotely on your smartphone.

In Manual Cooking, use any of the modes and ingredient presets to complete quick tasks.

The customisable home screen gives the customer instant access to cooking functions and content. They can choose among three templates for a customised home-screen:

- "Daily Inspiration"
- "Organising Myself"
- "Handy Tools"

This makes the Thermomix® experience even more personalised. Each template gives an access to what matters most to the customer's culinary journey – be it favourite recipes, most-used modes or already planned meals.

Seamless integration with Cookidoo® allows to follow tutorials and Created Recipes, so you can take your cooking to the next level.



Modes and Ingredient Presets

Thermomix® TM7 packs a punch when it comes to software.

It offers intelligent assistance for all manner of cooking and food prep activities – it's like having a reliable little sous-chef helping out in the kitchen.

20+ modes available: Manual Mode, Open Cooking, Browning, Steaming, Dough, Blend, Egg Boiler, Kettle, Thicken, Rice Cooker, Slow Cook, Sous-vide, Fermentation, Warm Up, Turbo and Pre-clean. Plus, modes that require an accessory: Peeler, Grating, Slicing, Spiralizing, Thermomix® Sensor. And last but not least, Sugar Stages for your perfect caramel dreams, exclusively in Guided Cooking.

Enjoy the freedom of Manual Cooking with ingredient presets that provide convenient, predefined settings for perfectly chopped and steamed ingredients, so you do not have to guess the right settings of frequently used ingredients.



Cookidoo®

Hungry but not sure what to cook? Need a little inspiration? Cookidoo® has just what you need!

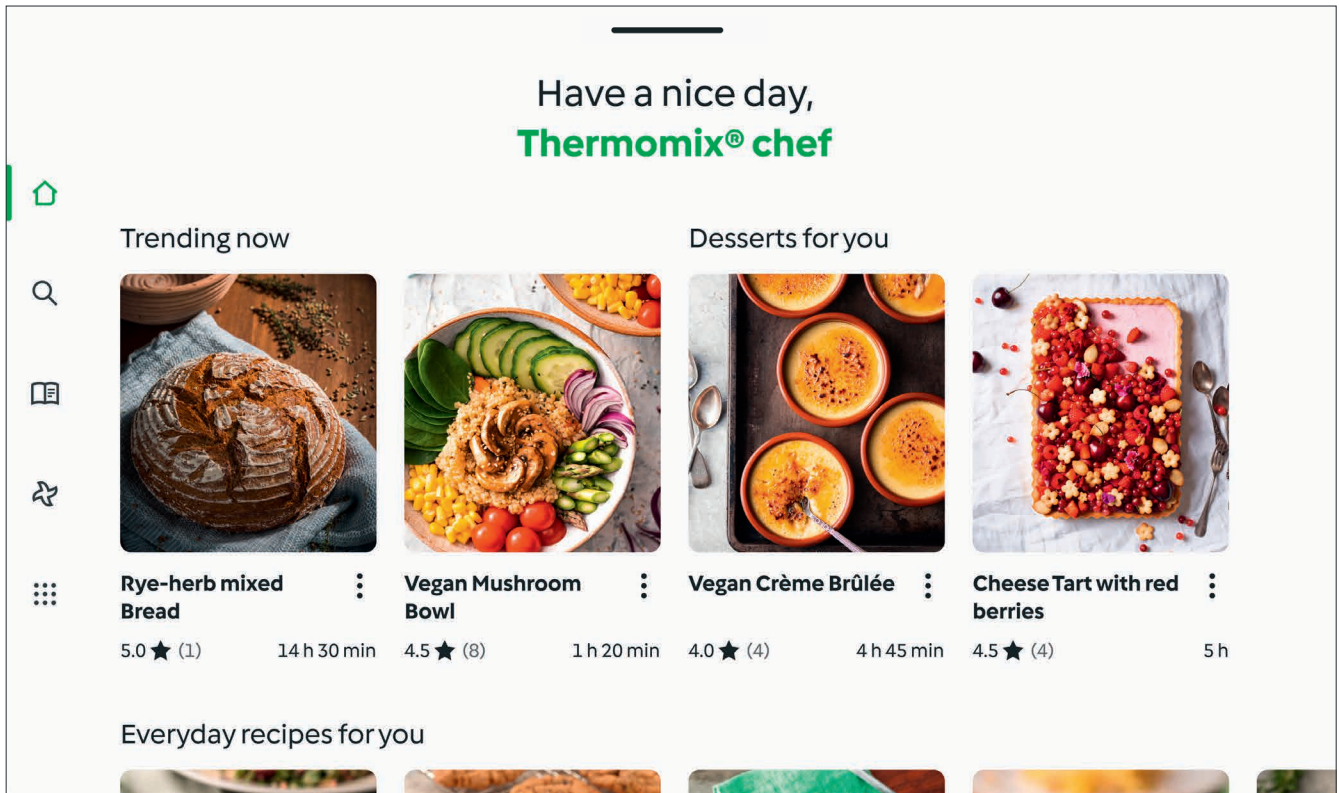
With more than 100,000 Guided Cooking recipes with Success Guarantee in over 20 languages, the Cookidoo® platform is an integral part of the Thermomix® culinary world, designed to inspire and guide you every step of the way. Explore a world of recipes tailored to your taste, dietary needs and cooking style. Whether you're planning a quick weeknight dinner or a special spread, Cookidoo® offers personalised recipe recommendations, easy meal planning, and Guided Cooking to ensure your success with every dish. Cooking never looked so good! When you activate a new device on your Cookidoo® account or register your account on a new device, you'll receive a complimentary 3-month trial.

Discover global flavours and seasonal favourites, and enjoy the freedom to create, modify and share your recipes. With Cookidoo®, cooking smarter, faster and more creatively is just a tap away. Dive into a world of exceptional homemade food!

Thousands of recipes. Like never before.

Cookidoo® Features at a Glance

Cookidoo® is a gateway to a customised cooking experience. Whether you're new to cooking or an experienced chef, Cookidoo® adapts to your needs, offering a unique cooking experience that matches your preferences and style.



Personalise

Set up your Cookidoo® profile to specify preferences and, with consent, receive personalised recommendations tailored to your taste and lifestyle. The more you cook, the more refined your suggestions become, making it easier to discover new favourites. At the end of the year, celebrate with **Cookidoo® Served** – a fun wrap-up of your personal cooking journey over the past year.

Get inspired

Enjoy our editorial articles, tutorials, how-to's and recipe recommendations. They help you to get acquainted with Thermomix®, stay up to date on food trends or new features, as well as finding new ideas on what to cook.

Search

Find exactly what you're looking for with intelligent filters. Refine searches by language, country, category, ingredient, dietary needs, and more to discover recipes that match your needs or spark new ideas.

Bookmark your favourite recipes, create personalised collections, and keep your inspiration organised. Manage everything in **My Recipes**, plan meals in **My Week**, and simplify shopping with a sharable **Shopping List**.

Modify ingredients, steps, and portion sizes, add your pictures, or even create your own recipes from scratch with **Created Recipes**. Group these into your own collections. Then, share your recipes and collections on social media and inspire others with your creations!

Cookidoo® is accessible via the mobile app, web platform, and your device, ensuring you can stay connected and organised on the go.

Organise & Plan

Customise & Share

Access Anywhere

What's in **the Box?**

Thermomix® TM7 has everything you need to cook your favourite recipes.



- 1 Varoma® set**
It consists of a Varoma® lid, dish, and tray.
The rectangular shape makes 45 % more efficient use of space. It is ideal for gently and easily steaming vegetables, meat, fish, cakes, and bread.
- 2 Lid cap**
The lid cap replaces previous accessories, ensuring ease of use to prevent possible splashes. Tightly place it on top of the mixing bowl with a little twist/turn like you would close the lid of a jar to place it properly. It is always placed on the mixing bowl lid except when Varoma® is used or when washing the lid and lid cap. When removing the lid cap for using the Varoma®, be careful since lid and lid cap get very warm while cooking.
- 3 Mixing bowl lid**
The redesigned TM7 mixing bowl lid is automatically detected and enables new cooking possibilities: Open Cooking with no speed up to 100 °C, and unlocked cooking until speed 2 and up to 120 °C. It is securely locked when speed rotation exceeds 2.
- 4 Simmering basket**
Food cooked in the simmering basket is held clear of the rotating knife for perfect steaming or boiling. Its lid closes for additional safety. Use the spatula hook to safely remove the hot simmering basket and the spatula tip to easily open its lid.
- 5 Mixing knife**
The efficient, multi-purpose mixing knife is the heart of Thermomix®. A single knife stirs at low speeds, mixes at medium and chops or grinds at higher speeds. The reverse function also enables stirring or shredding with the blunt side of the blade.
- 6 TM7 mixing bowl**
Thermomix® has a durable stainless steel mixing bowl with integrated heating system and insulation cover, ensuring safe handling.
- 7 Knife locking lever**
Facilitates the assembly and disassembly of the mixing bowl by allowing you to easily lock and unlock its components.
- 8 Thermomix® base**
The redesigned flat base is the dock for the mixing bowl. It automatically detects the bowl and the lid, and locks both when speed exceeds 2. The built in slider foot underneath the base enables easy manoeuvrability.
- 9 Spatula**
A multifaceted, versatile, and efficient design that not only makes it easy to scrape and scoop food, but also enables you to simply remove the simmering basket. An integrated stand prevents the top from touching the work surface. The dough releaser removes dough effortlessly: with the mixing bowl upside down, attach the spatula's dough releaser to the knife and twist continuously.
- 10 Butterfly whisk**
This versatile attachment is used to aerate sauces and mousses, whisk egg whites, whip cream, make homemade butter, and stir more efficiently.
- 11 10" multi-touch display**
The large 10" display creates an immersive window to Cookidoo® for exploring recipes and gives an optimised Guided Cooking experience. The LED light bar above the display indicates your Thermomix® is in use and reflects the change in temperature.
- 12 Maintenance-free Vorwerk synchronous motor**
The motor is a sensation: it excels at both high-speed precision and low-speed strength, with an extensive rpm range from 40 to 10,700 and adaptive power control. Whether you need gentle stirring or powerful mixing, it handles delicate and tough ingredients with ease. Best of all, you can savor its silence: at low speed it is so quiet that your kitchen will be serene.

The Interior



Thermomix® TM7 technical data

Motor	Maintenance-free Vorwerk synchronous motor 500 W rated power Speed adjustable from 40 to 10,700 rpm Special speed setting (alternating mode) for making dough Special safety feature: electronic motor protection to prevent overload
Heating system	1,000 W power consumption, protected against overheating
Integrated scales	Operational up to speed 2 Measuring range from 1 to 3000 g Measuring range from -1 to -3000 g
Housing	High-grade plastic, food compatible
Mixing bowl	Stainless steel bowl, integrated heating system and temperature sensors Maximum capacity 2.2 litres
Processor	Multi Core Processor
Power	220-240 V 50/60 Hz (automatic adjustment)* Maximum power consumption 2,000 W** 1 m pull-out cable
Dimensions of base (WxDxH)	253 mm x 405 mm x 122 mm
Dimensions of mixing bowl (WxDxH)	205 mm x 280 mm x 237 mm
Dimensions of base including mixing bowl (WxDxH)	253 mm x 405 mm x 336 mm
Dimensions of Varoma® (WxDxH)	383 mm x 275 mm x 131 mm
Weight of base	6500 g
Weight of mixing bowl	2100 g
Weight of Varoma®	840 g

* Only in 230 V countries. 120 V different. ** Markets need to refer to the values mentioned in their local instructional manual or type plate.

Highlights at a Glance

Thermomix® TM7 is an all-in-one, culinary ecosystem and the most advanced so far.

Hardware Highlights

Sleek and modern flat design

Large 10" multi-touch display for better cooking experience

Vorwerk motor with an extensive rpm range, delivering quiet and efficient performance for delicate and hard ingredients

Insulated stainless steel bowl meeting EU safety regulations

Knife locking lever for easy (re)assemble of mixing bowl

Slider foot for easy base maneuverability

Modern rectangular design of Varoma® for optimised space and a multifaceted, versatile, and efficient spatula with broad surface and dough releaser function

Software Highlights

Variety of modes and features paired with the seamless use of Cookidoo® in one culinary world that is continuously evolving

Customised home screen as centrepiece tailored to your cooking behaviour

Featuring exciting modes like Manual Mode, Open Cooking, Browning, Steaming, Dough, Turbo, Blend, Egg Boiler, Kettle, Warm Up, Thicken, Rice Cooker, Pre-clean, Peeler, Grating, Slicing, Spiralizing, Thermomix® Sensor, Slow Cook, Sous-vide, Fermentation and Sugar Stages (exclusively in Guided Cooking)

These modes allow you to weigh, chop, grate, whisk, whip, crush, grind, stir, mix, emulsify, blend, knead, heat, cook, steam, sauté, brown, caramelize, pre-clean, boil, sous-vide, slow cook, ferment, cook rice, thicken, boil eggs, warm up, peel, slice and spiralize

Intuitive step-by-step Guided Cooking, with direct access to scales, automatic bowl lid detection and immersive step videos

Manual Cooking with direct access to scales and ingredient presets

Simple and quick onboarding guide on the device

Technology

German engineering design and functionality

Features an easy-to-assemble, stainless steel bowl with insulation cover, heating system, and temperature sensors

Wi-Fi connectivity allows recipe updates, new modes, software updates with improvements and new features

Bluetooth® technology for integration with Thermomix® Sensor



About Vorwerk

Vorwerk is the number one direct sales company in Europe and the world-leading direct seller of high quality household appliances. Founded in Wuppertal, Germany, in 1883, today Vorwerk is an international family enterprise. Its core business is the production and sale of superior household products (Thermomix® kitchen appliance, Kobold cleaning systems).

Vorwerk always seeks direct contact with its customers and achieves this primarily through its advisors, who are at the center of the company's sales activities and serve as a central point of contact for the customer. The Vorwerk family also includes the akf group. Vorwerk generates consolidated sales of EUR 3.2 billion (2023) and operates in more than 61 countries.

For more information: www.vorwerk.com

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