

## **Press Release**

Vorwerk SE & Co. KG

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New item: the Thermomix® Sensor

## Thermomix<sup>®</sup> extends Success Guarantee and Guided Cooking function for the first time to include ovens, pans and grills

The Thermomix<sup>®</sup> Sensor permits precise temperature measurement for dough, meat and fish. With this clever accessory, Vorwerk is extending the proven Thermomix<sup>®</sup> Success Guarantee to include meals cooked and baked in the oven, on the grill or in the pan.

**Wuppertal**, **October 30**, **2023**. The entire kitchen transformed into a Thermomix<sup>®</sup> – the dream of millions of fans of the Vorwerk multitalent is coming true. Now, thanks to the brand-new Thermomix<sup>®</sup> Sensor, users can for the first time take full advantage of the Guided Cooking function and the Success Guarantee even without using a Thermomix<sup>®</sup> function.

The great thing is that while conventional grill thermometers are designed exclusively for use with food from the oven, pan or grill, Vorwerk takes things one step further with the Thermomix® Sensor, which can also indicate when cakes and loaves are baked to perfection. And that means poking cakes with a wooden skewer and tapping bread to test whether they are ready is now a thing of the past! The recipe platform Cookidoo® provides ideal recipes for preparing baked treats using the Guided Cooking function. And thanks to the Thermomix® TM6's Cooking Center function and the Cooking Center smartphone app, users now have an even better overview of their meal's progress and receive a notification when the meal is ready.

The idea behind it is simple: The Thermomix<sup>®</sup> Sensor connects via Bluetooth<sup>®</sup> to the Thermomix<sup>®</sup> TM6 and the new Cooking Center app, continuously transmitting data during the cooking process. It has two measuring units: the core temperature sensor and the ambient temperature sensor. While the core temperature sensor constantly measures the temperature at the center of the food being cooked, the ambient temperature sensor detects the heat level inside the oven, on the grill or in the pan and uses that reading to calculate when the food should be cooked, the meal ready to be served.



Once the temperature given in either the Guided Cooking or Cooking Center app has been reached, the meal is ready.

With this new accessory, the engineers and software developers at Vorwerk, Europe's largest direct sales company, are once again delivering on the promise they made in 2019 when they launched the smart multitalent, namely that they would constantly upgrade the Thermomix® TM6 and add on new accessories, functions and modes. After the introduction of such exciting functions as peeling potatoes and other vegetables, boiling eggs to perfection, posting personal recipes on the integrated Thermomix® recipe platform Cookidoo®, and slicing and grating vegetables, the Thermomix® Sensor has now made it possible to extend the Success Guarantee. The Thermomix® TM6 is and will remain the must-have from Vorwerk for German kitchens in the years to come.

## **ABOUT VORWERK**

Vorwerk is the number one direct sales company in Europe and the world leader in direct sales of premium household appliances. The internationally family-owned company was founded in Wuppertal (Germany) in 1883. Vorwerk's core business is the production and sale of high-quality household products (Thermomix® kitchen appliance, Kobold vacuum cleaner). Vorwerk always seeks direct contact with its customers, whereby its advisors serve as the central point of contact. The akf group also belongs to the Vorwerk family. Vorwerk generates group sales of 3.2 billion euros (2022) and is active in more than 60 countries.

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