# A lifetime of great meals starts here.



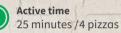
Nothing really compares to Thermomix®



### Margherita pizza



Function Kneading



Pumpkin and bacon risotto



**Active time** 10 minutes

#### Beetroot salad



**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.



Thermomix® Server

## "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

TM6 bowl (+



Active time 5 minutes



#### TM6 Cooking Experiences.

Seeing Thermomix<sup>®</sup> 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<sup>®</sup> 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.

therm

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



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<sup>®</sup>.

## 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<sup>®</sup>, 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 (+



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 thousands of 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<sup>®</sup> 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<sup>®</sup> subscription is AUD \$69 – less than \$1.33/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®



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

Thermomix® Oven Mat

#### Coconut matcha panna cotta



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

## TM6 \$2,359

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



Caramelise Knead Grind Sauté Cook Stew Braise Mince Whip

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

# Your Thermomix<sup>®</sup> Your way

Whether it's finance, monthly instalments, earning your Thermomix<sup>®</sup> TM6 as a Consultant or buying it outright, we have flexible payment options to suit your needs.

## One Single Payment

Simple as anything, make a one-off payment to purchase your Thermomix<sup>®</sup> via credit card, EFT or Paypal.

## Earn your TM6

Starting your business as a Thermomix<sup>®</sup> Consultant is the best way to get your hands on a brand new TM6. Talk to your Consultant for more details and get your dream business started!

## Interest-free finance

Discover AfterPay and Zip Money's no deposit finance offer for easy and affordable monthly and weekly payment options. Please reach out to your Consultant for details of our current offers.



Available only through your consultant!

## Easy 3 Payment Plan

Purchase your Thermomix<sup>®</sup> with three easy instalments, deducted from your credit card over a 60-day period.

#### Repayments for the Easy 3 Payment Option

- First payment of \$1,009.\*
- Second payment of \$700 - deducted 30 days after the first instalment.\*
- Third payment of \$700 - deducted 60 days after the first instalment.
- Easy 3 payment plans incur a \$50 administration fee.

\*Additional items purchased with your Thermomix® including cookbooks, parts of accessories will be included in your first payment.

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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