



Introduction

Thermomix® Cutter

Thermomix® makes food preparation easy, and the Thermomix® Cutter accessory will make your dishes impressively easy.

The Thermomix® Cutter will slice and grate accurately and efficiently for outstanding results. Now you can enjoy slicing and grating many different ingredients, giving flavor and texture to a wide variety of dishes. Create interesting salads, beautiful desserts, as well as a complete variety of sweet and savory dishes.

The following pages will give you guidance for using the Cutter every day and practical instructions for assembly, as well as great tips for professional results.

There is a growing collection of recipes on Cookidoo® to help you create a whole new look and feel to your mealtime table. Time saving, efficient, versatile, easy to use, a different and attractive way to present healthy dishes to your family – the possibilities are endless for you to be creative with the Thermomix® Cutter.

Get more from your Thermomix®

Thermomix® is always thinking about how to simplify your life in the kitchen, and the Thermomix® Cutter is the perfect complement to your Thermomix® to slice and grate your ingredients. Your cooking will be even quicker, with more impressive results. The Thermomix® Cutter provides an easier food preparation experience through its main benefits:



- **Versatile and unique disc – 4 different cuts from a single disc.**

The Thermomix® cutting disc is a single disc that makes 4 different types of cuts – thin slice, thick slice, thin grate and thick grate. The disc is compact and can be stored neatly and securely in the cutter lid.

- **Saves time in the kitchen.**

The Thermomix® Cutter is versatile enough for everyday use. It will make preparation of vegetables and fruits quick and easy, eliminating the time and effort needed to use a cutting board and knife. Preparing ingredients with beautiful cuts is now faster and easier. This adds to the already wonderful efficiency of the Thermomix®.

- **Consistently cuts pieces that cook evenly.**

The Thermomix® Cutter cuts your vegetables into even pieces for great results and even cooking.

- **Easily achieves impressive results with uniform cuts.**

Thermomix® Cutter has a razor-sharp cutting edge that will cut uniformly. This cutting will give even the simplest dishes, such as a fruit platter or steamed carrots, a stunning finished result.

- **Leaves the mixing bowl clean and ready to use.**

The Thermomix® Cutter is designed with effortless cooking in mind. The cutter basket sits inside the mixing bowl, leaving it clean and ready to use when the basket and cutter shaft are removed.

- **Makes healthy eating a visually attractive option.**

Enriching your meals with more vegetables and fruits becomes more appetizing with the Thermomix® Cutter. Prepare attractive, healthy dishes that even your children will love.



What's in the box?

Get to know your Thermomix® Cutter

The Thermomix® Cutter is made up of 5 parts . High quality and durable, all Thermomix® products and their parts are built to last. The cutting disc is made of high-quality steel for fast cutting and short prep times, and every part has been carefully designed and tested by our engineers to give the best result.

Cutter lid

The cutter lid covers the disc, and the locking arms close around it. There is a wide and a narrow feeder tube to hold into position a variety of sizes of fruits, vegetables, or other food products.

Cutter basket

The two-handed cutter basket is easy to use and holds approximately 28 oz. of sliced or grated products. It has a rounded base to collect juices from sliced or grated fruits, to enjoy with the prepared fruits.

Pusher

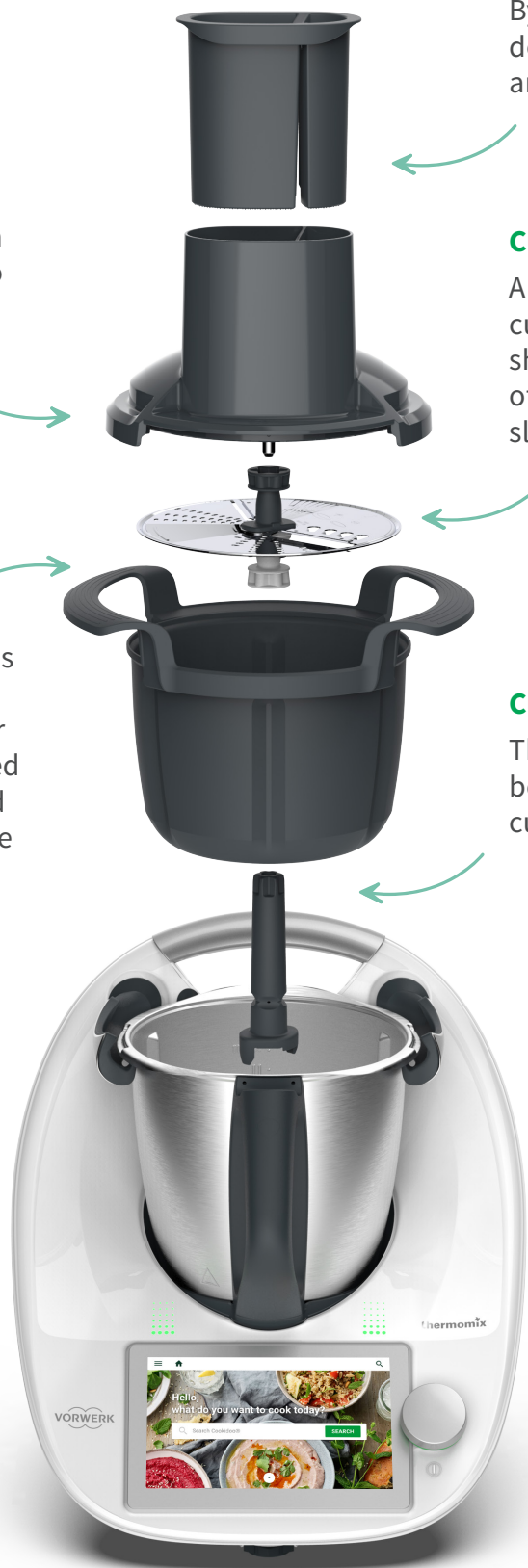
By gently and steadily pressing down on the pusher, ingredients are precisely cut.

Cutting disc

A two-sided high-quality steel cutting disc whose strong and sharp blades cut a wide variety of ingredients. Side 1 is for slicing and side 2 for grating.

Cutter shaft

The shaft sits over the mixing bowl knife, connecting to the cutting disc.



Let's get started



Set the cutting disc

on the cutter shaft with the side that you require facing up. Follow the instructions to assemble and get ready for effortless preparation.



Side 1 is engraved with **slice** shapes (thin and thick) and has a **dark central hub**.



Thick slices



Thin slices

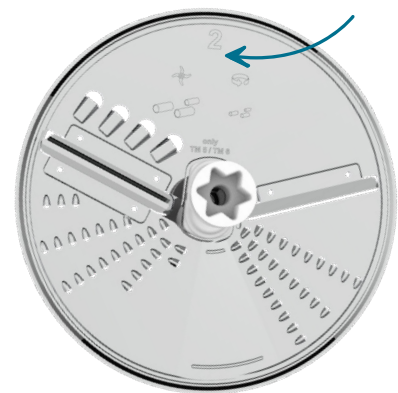


A 4 in 1 tool convenient and easy.

For manual operation with TM5, use the forward or clockwise rotation to obtain thick slicing or grating. Use reverse rotation to get thin slicing or grating. – one disc with four different cuts to enrich your cooking skills.



2



Side 2 is engraved with **strips** to represent grating (thin and thick) and has a **light central hub**.

Thick grating



Thin grating



Ready to start: How to use the Thermomix® Cutter

Slice or grate,
thinly or thickly.
Get started and be
creative with the
Thermomix®
Cutter.



The Thermomix® Cutter prepares your ingredients for you. Easy to use, and easy to clean, you can rely on the Thermomix® Cutter.

Assembling

1. Before assembling the Thermomix® Cutter ensure that the mixing bowl is fully inserted, correctly positioned into Thermomix® TM6® or TM5 and is empty.

2. Place the cutter shaft onto the mixing knife in the mixing bowl and ensure it is correctly placed. The base of the shaft should be fitted on the center of the mixing knife with arms positioned between the high and low blades allowing the shaft to stay vertical.

3. Place the cutter basket onto the cutter shaft. The shaft should appear through the central hole of the basket.

4. Always hold the cutting disc by the central hub since the disc itself is very sharp. Place it onto the cutter shaft with the side that you want to use facing up.

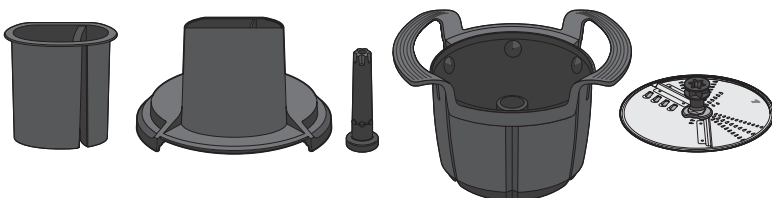
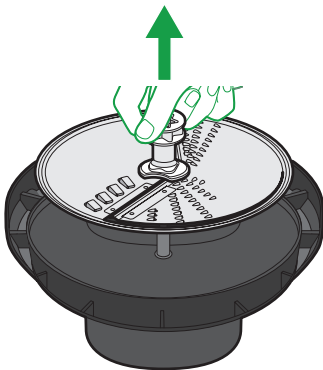
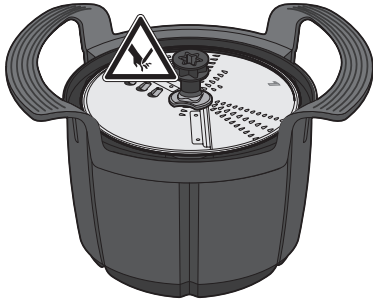
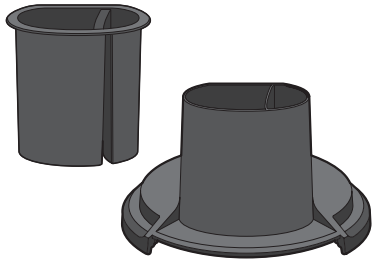
5. Place the cutter lid onto the cutter basket. The locking arms will lock the cutter lid into place when the motor is activated.

6. Insert ingredients through the feeder.

7. Use the pusher to gently press the ingredients down through the feeder tube and onto the cutting disc.



Disassembling



1

Upon completion of the grating or slicing operation, the pusher will click into position to keep in place while you remove the lid.

2

As a safety precaution, the disc remains inside the lid when removing the cutter basket from the mixing bowl.

3

The cutter basket allows for easy removal of the ingredients while leaving the mixing bowl clean for further use.

Cleaning

1

Always hold the cutter disc by the central hub to avoid touching the sharp edges. When fruits or vegetables have been sliced or grated in the Thermomix® Cutter, a quick clean under running water is all that is needed for the parts.

2

Use dish soap when a more intense clean is needed. When cleaning the cutting disc, use a sponge or brush under running water and avoid the sharp cutting edges.

3

The Thermomix® Cutter is dishwasher safe. Separate all components and place them, in the top rack of the dishwasher. The cutting disc can be cleaned in the dishwasher, but it is recommended that you clean it by hand, to keep the high-quality blades sharp. To prevent oxidation, do not leave the cutting disc soaking in water.



Some ingredients rich in beta-carotene, such as carrots, can cause staining. To remove discoloration, rub the stained parts carefully with vegetable oil using a kitchen towel or a soft sponge, and clean with dish soap and water. Always make sure you handle the disc by the central hub when doing this. Do not use bleach to clean any parts of the Thermomix® Cutter.

How to use Thermomix[®] Cutter in Thermomix[®] TM6[®] or TM5

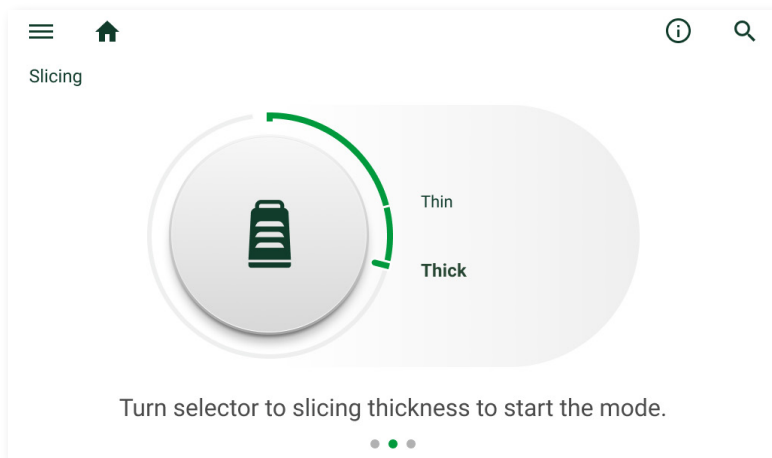
Now that you are familiar with all the parts of Thermomix[®] Cutter, you are ready to start slicing and grating your favorite ingredients. You will find the Thermomix[®] Cutter easy to use, whether following a Guided Cooking recipe or cooking manually. The Thermomix[®] Cutter is compatible with both Thermomix[®] TM6[®] and TM5 and recipes for each version of Thermomix[®] are available on Cookidoo[®].

See here how to use the Thermomix[®] Cutter in each appliance.

Thermomix[®] TM6[®]



Slicing Mode



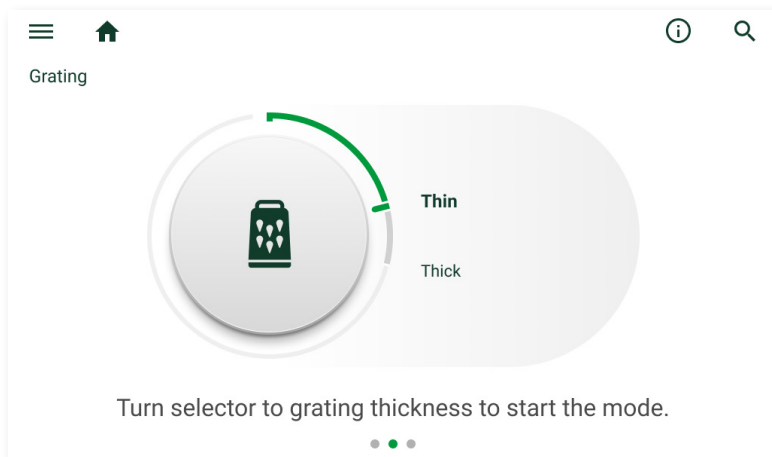
In Thermomix[®] TM6[®]

Swipe the home screen to access the two modes, **Grating and Slicing**. Remember that you will find further explanations for each one by touching the information icon on your Thermomix[®].

Important: the type of cut depends on the correct side of the disc facing up, not on the mode chosen.



Grating Mode



In each mode you can choose whether you want a thin or a thick cut. Just turn the selector to select one of the options, and the mode will start. Insert the ingredient into the feeder tube and insert pusher, gently apply pressure and turn the selector to start the mode. Touch the selector to stop the mode when you have finished slicing or grating. The mode stops automatically after one minute. Check the basket and empty if necessary, before continuing.

When ingredients are light and small, or precise placement is necessary for accurate results, place ingredients in the feeder first, hold the pusher then start the motor. Press down gently and steadily for even cuts.

To achieve best results with your Thermomix® Cutter, always follow the Guided Cooking instructions given in recipes on Cookidoo®.

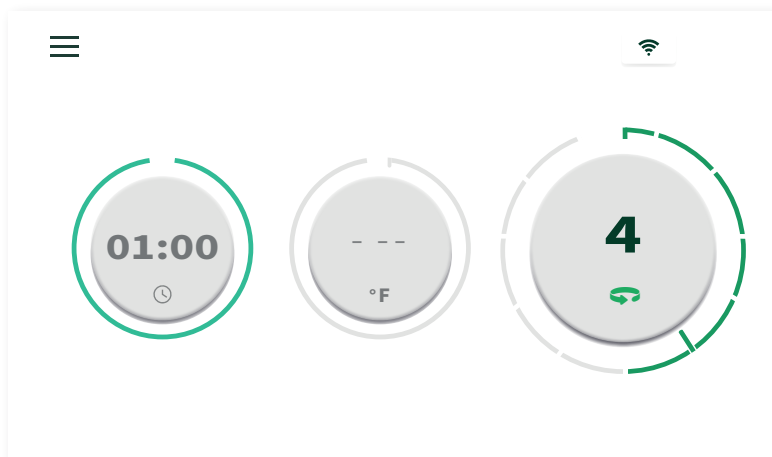
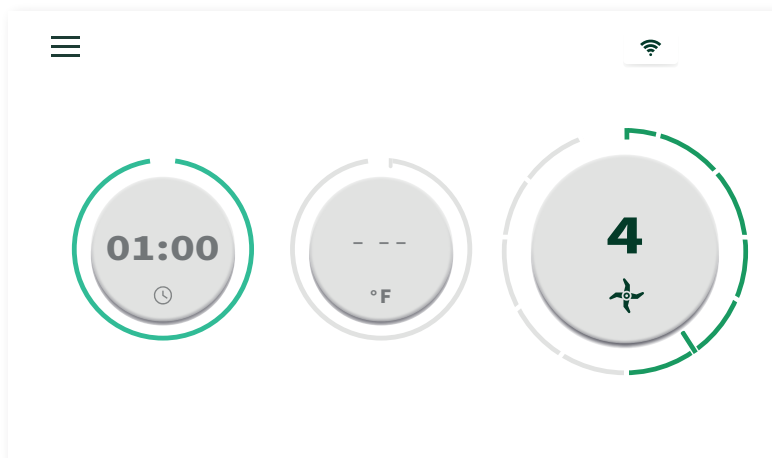
TM5 Thermomix®

In Thermomix® TM5

Attention: always set time to **1 minute maximum** to avoid overfilling the basket and always use **speed 4**.

For thick slices or thick grating set a maximum time of 1 minute and turn the selector to **speed 4**. Insert the ingredient into the feeder tube and insert pusher, gently apply pressure and turn the selector to start. To stop the cutter tap the selector, check the basket and empty if necessary before continuing.

For thin slices or thin grating set a maximum time of **1 minute**, select reverse rotation ↺ and turn the selector to **speed 4**. Insert the ingredient into the feeder tube and insert pusher, gently apply pressure and turn the selector to start. To stop the cutter tap the selector, check the basket and empty if necessary before continuing.





Tips and Tricks

A wide variety of ingredients can be sliced or grated in the Thermomix® Cutter – vegetables, root vegetables, fruits or hard cheeses (e. g. Parmesan), so that you can create your own pizza toppings, fruit platters, gratins and many other dishes quickly, easily and precisely. Direct from our kitchens at Thermomix®, here are our tips for a successful experience using the Thermomix® Cutter.




Good to know

THIN OR THICK? OUR RECOMMENDATIONS

- **For perfectly even slices**, guide the ingredients through the feeder tube with a steady and gentle pressure on the pusher.
- **Raw ingredients** can be cut thin or thick according to your taste. For best results, it is recommended to thinly slice hard or fibrous ingredients.
- **Thickly slice or grate ingredients** you will be cooking to maintain their shape. Thinly slice vegetables for oven-baked or dehydrated chips.

INGREDIENT TIPS

- **Cooked and frozen ingredients** are not suitable for slicing or grating with the Thermomix® Cutter (with exception of cooked beets).
- **For perfect cutting results**, when buying ingredients, choose small fruits and vegetables that fit in the feeder.
- **To slice evenly small ingredients** like mushrooms or strawberries, stack the ingredients into the feeder, hold with the pusher and start the motor. Once done, stop the motor and repeat with the second batch of ingredients.



Trim larger ingredients such as **butternut squash**

- **Larger ingredients** such as butternut squash, eggplant or pineapple, need trimming to fit in the feeder.
- **Fruits and vegetables** should be ripe but firm to the touch. For softer ingredients such as tomatoes, it is recommended to use whole firm plum tomatoes that fit through the wide part of the feeder.
- **For half-moon slices of long vegetables** such as eggplant, choose small sizes and cut them lengthwise in half using a knife. Place the halves upright into the wide part of the feeder tube. It is not possible to slice long vegetables lengthwise in the Thermomix® Cutter.
- **Juicy ingredients** (e. g. watermelon, melon, tomatoes, kiwi) should be sliced thickly. Grating in any thickness or thinly slicing is not recommended.
- **Cured sausages**, salami, pepperoni or kabanos for example are suitable for slicing. However, fresh and cooked sausages are not recommended as they are too soft.
- **Trim the ends of narrow ingredients such as celery stalks, leek, spring onions and carrots.** For green beans, trim them all to the same length and place them in a bunch into the feeder.



Thickly grated carrots are ideal for soups and stir-fries.



Cut thick slices of different fruit and prepare delicious fruit platters.

- **Some ingredients are great sliced, but not grated** (leafy vegetables, peppers, fennel, tomatoes and most fruits, with the exception of apples).
- **Choose the narrow or wide part of the feeder** according to the size of your ingredients.
- **Slice Parmesan thinly** to create shavings to use on salads or to garnish soup.
- **Slice vegetables thickly** in batches and freeze for roasts, soups or stews.

- **Freeze any vegetable scraps or leftover pieces** from the cutting disc, lid and basket to use later in stocks or soups.
- **Slicing or grating in batches** will ensure better end results and avoid overflowing the cutter basket. To optimize your time, weigh all the ingredients before starting slicing or grating. Remember that the basket holds 28 oz. of sliced or grated fruits or vegetables.
- If you need to **slice and grate different types of ingredients**, and to avoid having to turn the disc several times, first cut all ingredients needing the same side of the disc before reverting it to the other side.

A guide to cutting ingredients

Thermomix® Cutter will quickly and easily slice and grate a wide range of vegetables, fruits and other ingredients for all of your creations. To achieve good results always choose them ripe but firm to the touch (e. g. tomatoes, avocados, mangos), to achieve a desirable cut.

Vegetables, fresh and crunchy

Ingredient	Description	Type of cut	Tips
Eggplant	Cut in half or quarter lengthwise.	Thick slices	Position upright in the wide part of the feeder. For round slices, use Asian eggplants.
Beets	Raw or cooked beets, washed and trimmed. Cut large beets in half or quarters.	Thin and thick slices Thin and thick grating	Place beets into the wide part of the feeder.
Brussels sprouts	Whole.	Thin and thick slices	Fill the feeder tube with Brussels sprouts before starting the motor.
Carrot	Whole, peeled.	Thin and thick slices Thin and thick grating	For slicing, position the carrot upright into the feeder. For slicing more than one carrot, position the carrots side by side.
Celeriac/ kohlrabi	Peeled, cut into wedges that fit in the wide part of the feeder.	Thin and thick slices Thin and thick grating	Place one wedge at a time vertically into the wide part of the feeder (refer to image p. 45).
Celery	Stalk only, trim leaves and root.	Thick and thin slices	For slicing, position upright in the feeder.
Chinese cabbage	Cut into wedges that fit into the wide part of the feeder or roll individual leaves and place upright into the feeder tube.	Thick slices	To slice, place rolled up leaves upright or wedges into the wide part of the feeder tube. (refer to image p. 45)
Zucchini	Trim zucchini end so the cut size sits flat on the disc.	Thin and thick slices Thin and thick grating	Position upright into the wide part of the feeder.
Cucumber	Trim cucumber end so the cut side sits flat on the disc.	Thin and thick slices Thin and thick grating	Position upright into the wide part of the feeder.

► Vegetables, fresh and crunchy

Ingredient	Description	Type of cut	Tips
Daikon	Scrub to clean the daikon.	Thin and thick slices Thin and thick grating	Position upright into the wide part of the feeder.
Fennel	Cut into wedges or halves, that fit in the wide part of the feeder.	Thin and thick slices	Place one wedge at a time vertically into the wide part of the feeder (refer to image p. 45).
Ginger root	Not recommended for slicing or grating as it gets caught in the cutting disc.	Not recommended	Chop ginger in mixing bowl or slice manually.
Green beans	Trim ends evenly so they are all the same length.	Thick slices	Place a small bunch of green beans that fit into the narrow part of the feeder.
Green lettuce	Remove the thickest part of the lettuce. Cut smaller lettuce hearts in wedges or halves. Roll up the individual leaves of larger lettuces such as Romaine and cut iceberg lettuce into wedges.	Thick slices	Place upright into the feeder tube.
Greens, e. g. kale, spring cabbage	Remove the core and stem and cut into wedges. Roll up the larger leaves tightly and place into the wide part of the feeder tube.	Thin and thick slices	Place upright into the feeder tube (refer to image p. 45).
Leek	Only the white parts, not the loose dark green tops.	Thick slices	Position upright into the narrow or wide part of the feeder (refer to image p. 45). Positioned upright side by side, you can slice more than one leek at a time.
Mushroom	Use even-sized mushrooms that fit the narrow part of the feeder. Remove the stem and clean the mushrooms to remove grit. If mushrooms are too big for the narrow feeder tube, stack several of them, all in the same position into the wide part of the feeder.	Thin and thick slices	Fill the feeder tube with several mushrooms stacked vertically before starting the motor (refer to image p. 45). Use the pusher without pressure, to make the slices thick and regularly cut.
Onion	Cut larger onions in halves or wedges that fit through the wide opening of the feeder tube.	Thin and thick slices Thick grating	Place each onion half as vertical as possible to obtain even slices, start Thermomix® and press down lightly with pusher (refer to image p. 45).
Bok choy	Choose small bok choy. Cut in half or wedges that fit in the wide part of the feeder.	Thick slices	Place upright in the wide part of the feeder.

► Vegetables, fresh and crunchy

Ingredient	Description	Type of cut	Tips
Parsnip	Whole, peeled or scrubbed.	Thin and thick slices Thin and thick grating	Position upright into the feeder. More than one parsnip can be sliced together, positioned upright side by side.
Peppers	Cut peppers in wedges that fit into the wide part of feeder, remove seeds and membranes.	Thick slices	Place 2 – 3 wedges at the same time into the wide part of the feeder so they don't move sideways (refer to image p. 45).
Potato	Cut in half or trim the potatoes if they are too thick to fit into the feeder.	Thin and thick slices Thin and thick grating	Place vertically into the wide part of the feeder. Baby potatoes can be placed vertically or horizontally.
Radish	Whole	Thin and thick slices Thick grating	If the radishes are too thick to fit the narrow part, stack several of them into the wide part of the feeder and position the pusher. Long radishes should be inserted vertically into the narrow part of the feeder.
Red cabbage	Remove the hard stem and cut into wedges that fit in the wide part of the feeder.	Thin and thick slices	Place one wedge at a time vertically into the wide part of the feeder.
Shallots	Whole or cut in half.	Thin and thick slices	Place vertically into the wide part or narrow part of the feeder.
Spring onion	Only the firm green and white parts, not the loose dark green tops.	Thick slices	Position 3 – 4 spring onions upright into the narrow part of the feeder.
Squash	Cut into wedges that fit in the wide part of the feeder.	Thin and thick slices Thin and thick grating	Place one wedge at a time vertically into the wide part of the feeder.
Sweet potato	Peeled or scrubbed, trim, if needed, to fit into the wide part of the feeder.	Thin and thick slices Thin and thick grating	Place vertically into the wide part of the feeder.
Turnip	Peeled or scrubbed, Cut in half or wedges that fit into the wide part of the feeder.	Thin and thick slices Thin and thick grating	Place vertically into the wide part of the feeder.
White cabbage	Cut in wedges that fit into the wide part of the feeder (remove the harder center stem).	Thin and thick slices	Place one wedge at a time vertically into the wide part of the feeder.

**Celeriac/
kohlrabi**



Fennel



**Greens, e. g.
kale, spring
cabbage**



**Greens, e. g.
kale, spring
cabbage**



Leek



Mushroom



Onion



Peppers



Fruits, ripe but firm

Ingredient	Description	Type of cut	Tips
Apple	Peeled or unpeeled, Cut in half, quarters or wedges. Use firm apples.	Thin and thick slices Thin and thick grating	Cut apples in halves, wedges or quarters to fit into the feeder opening. For half-moon shapes, place halves vertically into the wide part of the feeder. Place wedges or 2 – 3 quarters horizontally into the wide part of the feeder (refer to image p. 48).
Avocado	Peeled, pit removed and halved lengthwise. Use firm avocados only.	Thick slices	For half-moon shape, place vertically into the wide part of the feeder.
Banana	Whole, peeled, firm, not too ripe.	Thick slices	Position upright into the narrow part of the feeder.
Kiwi	Peeled or unpeeled, whole. Ripe but firm.	Thick slices	Place vertically into the wide part of the feeder.
Lemon	Only small lemons that fit into the wide part of the feeder. Unpeeled, whole. The peel must be firm.	Thick slices	Place vertically into the wide part of the feeder.
Lime	Unpeeled, whole. The peel must be firm.	Thick slices	Place vertically into the wide part of the feeder.
Melon	Peeled, without seeds and cut in wedges that fit into the wide part of the feeder.	Thick slices	Place one wedge at a time vertically into the wide part of the feeder.
Nectarine	Use firm fruits, cut in half or quarters and remove pit. To remove the pit, use a sharp knife to cut the nectarines along the stem and around the pit. Twist each half in opposite directions to separate and remove the pit using a spoon. If the pit is stuck, cut off a few slices from the half and wiggle the pit free.	Thick slices	For half-moon shape, place halves vertically into the wide part of the feeder, or 2 – 3 quarters or wedges horizontally into the wide part of the feeder.

► Fruits, ripe but firm

Ingredient	Description	Type of cut	Tips
Orange	Only use firm whole oranges that fit into the hole of the feeder.	If used, thick slices only.	If too large to fit through hole of the feeder, slice by hand.
Peach	Use firm fruits. Cut in half or quarters and remove pit. To remove the pit, use a sharp knife to cut the peaches along the stem and around the pit. Twist each half in opposite directions to separate and remove the pit using a spoon. If the pit is stuck, cut off a few slices from the half and wiggle the pit free.	Thick slices	For half-moon shape, place halves vertically into the wide part of the feeder, or 2 – 3 quarters or wedges horizontally into the wide part of the feeder.
Pineapple	Peeled and cut vertically in 4 or 6 wedges (approx. 7 oz. each).	Thick slices	Place one wedge at a time vertically into the wide part of the feeder.
Plums	Use firm fruits. Cut in half and remove pits. To remove the pits, use a sharp knife to cut the plums along the stem and around the pits. Twist each half in opposite directions to separate and remove the pits using a spoon. If the pit is stuck, cut off a few slices from the half and wiggle the pit free.	Thick slices	For half-moon shape, place halves vertically into the wide part of the feeder or 2– 3 quarters or wedges horizontally into the wide part of the feeder.
Tomatoes	Use only firm plum tomatoes, that fit whole through wide part of the feeder.	Thick slices	Place vertically into the wide part of the feeder (refer to image p. 48).
Watermelon	Peeled and cut in wedges that fit into the wide part of the feeder.	Thick slices	Place one wedge, vertically into the wide part of the feeder
Strawberries	Use firm fruits. Whole and hulled.	Thick slices	Stack vertically into the narrow part of feeder, or horizontally into the wide part of the feeder, and guide gently with the pusher, for best result.



1



2



3



4

Apples

1. Medium and small apples

For half-moon slices, cut the small apples in halves vertically and the medium ones in quarters. Trim the ends.

2. Small apples

For half-moon slices, Cut in half and insert vertically into the wide part of the feeder.

3. Medium apples

For half-moon slices, cut in quarters, trim the ends and insert 2 – 3 quarters horizontally into the wide part of the feeder.

4. Big apples

Cut in quarters and place vertically into the feeder.

Pineapple

Peeled and cut vertically in 4 or 6 wedges (approx. 7 oz. each). Place one wedge at a time vertically into the wide part of the feeder.

Tomatoes

Place whole plum tomatoes vertically into the wide part of the feeder and press the pusher down while slicing.



48



Hard cheeses

Place vertically into the narrow or wide part of the feeder. Use any cut from the cutting disc.



Other ingredients

Ingredient	Description	Type of cut	Tips
Chocolate	Not recommended as it could block the cutting disc.	Not recommended	To create shavings use a sharp knife or a vegetable peeler.
Eggs, hard boiled	Not recommended as the eggs will catch on the disc and not slice well.	Not recommended	Slice by hand.
Hard cheeses, such as Parmesan	Ensure that the cheese is slightly cold.	Thin and thick slices Thin and thick grating	Place upright into the narrow or wide part of the feeder.