Thermomix® Sensor
Welcome Booklet

thermomix

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Contents

What is Thermomix® Sensor?

Thermomix® Sensor is a food thermometer, but it's also so much more than that. With Thermomix® Sensor, we are extending, for the very first time, Thermomix® Guided Cooking experience to your oven, stovetop and barbecue. It's all about knowing the precise core temperature to have the perfect texture for your cakes, breads, meats and fish. Sounds heavenly, right?

Holder

Charger

Probe

First steps

Getting started with Thermomix® Sensor is quick and easy. Just install it once and use it for your daily cooking. As simple as: "Insert Thermomix® Sensor".

1. Unbox your Thermomix® Sensor. Open the battery compartment at the back and remove the protective film to release the battery. By doing so you will initiate the charging of the probe's battery.

~2 h → 100 %
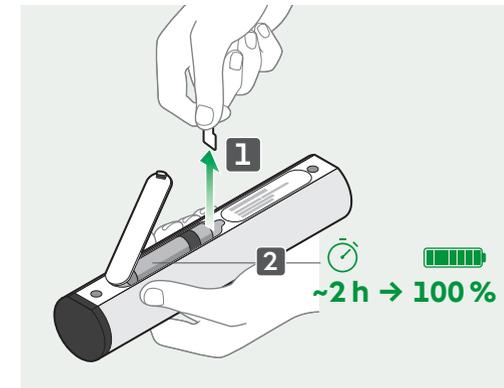
2. Read the QuickStart card and get familiar with the safety instructions in the instruction manual.

3. After 2 hours maximum initial charging time, your Thermomix® Sensor is fully charged and ready to use.
Once fully charged, the battery will last 24 h.

4. Open the charger and extract the probe. When you remove the probe from the charger, the LED flashes green indicating the charger is connected to the probe.

5. Before using it for the first time, clean the probe with water and washing up liquid to remove any production residue. Then dry before using.

Quick, safe and easy to use.

How to set up Thermomix® Sensor

1 Switching on and off

When you take the probe out of the charger, it will automatically switch on and be ready to use. To switch the probe off, put it back into the charger and close it.

2 Connecting your Thermomix® Sensor to Thermomix® TM6

On your appliance display, proceed as follows:
- Select "Menu".
- Select "Settings".
- Activate Bluetooth® if not already on.
- Select "Connecting devices" (Please note that only 1 sensor at a time can be connected to your Thermomix® device).
- Select "Thermomix® Sensor"/ "Add device".
- Thermomix® Sensor is now connected.

Access Thermomix® Sensor mode via the Modes and Tools screen on Thermomix® TM6.
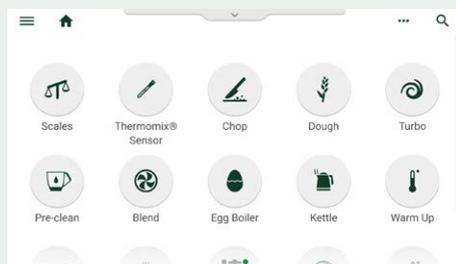
Cooking Centre

The Cooking Centre allows you to check the current status of your recipe, from any screen on your Thermomix® TM6 display and at any time during the cooking session.

Whether in Guided Cooking mode or cooking manually, click on the Cooking Centre menu at the top of your screen:

And access:
- Your recipe status: remaining cooking time, current and target temperature and speed.
- Timer
- Thermomix® Sensor
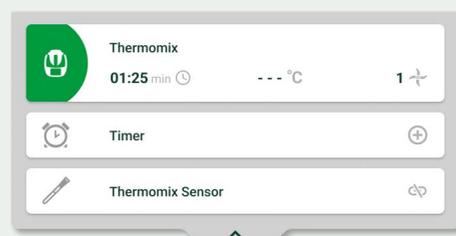
3 Connecting your Thermomix® Sensor to Cooking Centre Mobile app

- Scan the QR Code here below to install the Cooking Centre Mobile app from the App Store or Google Play.

- Open the app. To be able to use Thermomix® Sensor with the Cooking Centre Mobile app, tap the "+" button in the right bottom corner of the app then select "Thermomix® Sensor". You are asked to provide permission to use Bluetooth® and receive notifications (Android might ask to use Local Services). In order to get Thermomix® Sensor to work, make sure you provide your consent.

Once connected to Bluetooth®, the app will find Thermomix® Sensor and commence pairing.

After pairing Thermomix® Sensor to the app, a new card with Thermomix® Sensor will appear on the home screen. Tap the card to start.

To start cooking or baking with Thermomix® Sensor, simply tap "set temperature" and our wizard will guide you through the best options for the food you want to prepare. If you know the core temperature you need, you can also set a temperature manually.

How to use Thermomix® Sensor

Internal max
100 °C

Stainless steel construction

Ceramic handle

Ambient max
275 °C

baking, place the charger close to the oven. You may use the magnets on the back of the charger if you choose to. This can be used to attach the charger to your fridge or your oven when cold. Thermomix® TM6 can be between 1– 50 m away from Thermomix® Sensor and its charger, depending on the environment.

2 Inserting the probe into the food

Thermomix® Sensor is a Bluetooth® thermometer with two sensors. The internal temperature sensor is located in the first third of the tip. It measures the internal temperature of the food and therefore needs to be positioned as close as possible to the core of the food. The second sensor is located inside the black ceramic end and measures the ambient temperature.

The reference notch *(see illustration on page 11)* also needs to be inserted into the food to ensure correct temperature readings and accurate time calculations. For doughs and batters that will continue rising while baking, the reference notch does not need to be fully inserted. Instead, it can be placed close to the surface to allow for rising in the oven.

1 Positioning the probe and charger

During the cooking process, the probe continually transmits data to Thermomix® TM6 and the app. The charger acts as a repeater and amplifies the signal. You must therefore ensure that the charger is always near the probe: for example, when

To use Thermomix® Sensor, fish or meat fillets should not be less than 2 cm thick.

Insert the probe (tip and reference notch) into the food.

Tip

Reference notch
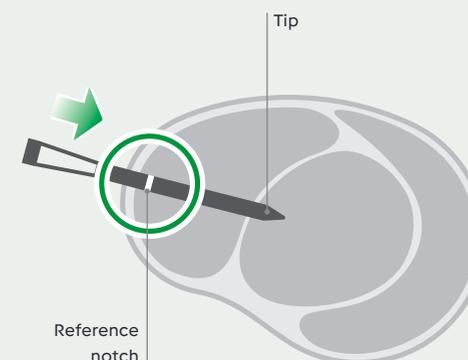
Using the holder

When cooking foods that may expand during cooking (e.g doughs, batters, cake mixes), use the holder to maintain the probe in the right position and prevent it from sinking.

To use the holder, choose between two different insertion angles, A and B (see illustration below), depending on the size of the baking tin and the quantity of mixture.
You'll also find videos available on TM6 Guided recipes and on the app to help you.

Place the holder on the edge of the baking tin as shown here below, slide the probe through the holder then into the food.
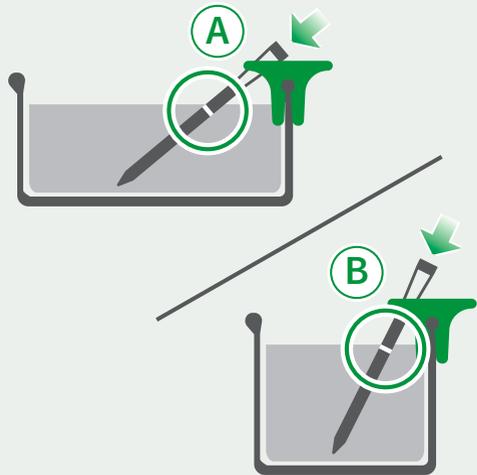
The holder can be used up to a temperature of 220 °C.

For dough that rises, the insertion depth of the probe may vary.

I. Dough level before baking: the probe is inserted at least halfway between tip and notch. The reference notch may be visible.
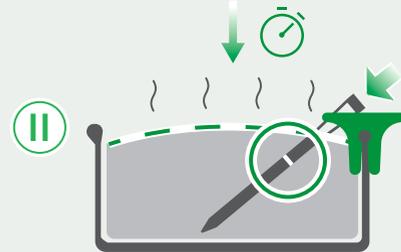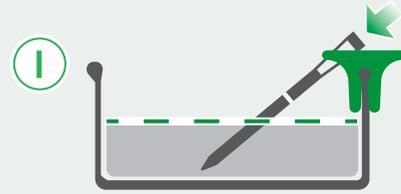
II. Dough rises during baking and covers the notch.

Make sure that the tip of the probe never touches the baking tin.

3 Cooking with the probe

During the cooking process, Thermomix® Sensor is permanently connected to your Thermomix® TM6 and/or to the Cooking Centre app (max. 2 connected devices). You will receive information on the temperature and remaining cooking time on the display. You will be notified when the recipe needs to be removed from the heat, to let it rest until the core temperature is reached. After the resting time, your dish will be ready to serve (make sure you have allowed notifications on the app).

Barbecue and Sizzle Plates

The ceramic end of the probe should not be exposed to excessive heat. If you use it with very high temperatures, for example with a barbecue or a sizzle plate, sear the food first over high heat then lower the heat (less than 275 °C) before inserting the Sensor. Should the probe get too hot, you will get a notification on the Cooking Centre (app or device).

When cooking in a pan, or on the barbecue, remember to flip the meat or fish once the surface underneath is browned.

4 Cleaning

- Allow the probe to cool down before cleaning it.
- Clean the probe with hot soapy water after every use and be sure to dry fully before placing into the charger. For a deeper clean, use a mixture of bicarb soda and white vinegar and scrub with a scouring pad. Do not use cleaning products that contain alcohol, ammonia, benzene or abrasives as these could damage the device.
- Do not immerse the probe in water for long periods of time.
- Make sure the probe and holder are completely dry before putting it back in the charger.
- After continued usage, the probe may dullen in colour or lose some of its shine. This is normal and will not affect the performance of the probe.

Tips

- For best results with charcoal barbecues, wait for the flames to die down. The easiest technique to control the temperature across the barbecue is then to put all the coals to one side, so you have a very hot side and one with no direct heat.
- If you are using a gas barbecue or a pan on a stove, ensure you do not exceed the maximum temperature of 275 °C.
- Turn meat or fish once or twice during cooking and avoid the temptation to slice into it to check doneness. Sensor will look after this for you.
- Remain close to the barbecue if you are in charge and watch out for little hands running about.

Recipes
Perfect inside and out

Turn a guess into success with Thermomix® Sensor.

Enjoy complete kitchen confidence with Thermomix® Sensor

What if you could feel your food from the inside...and be able to check if a cake is properly baked or fish is perfectly cooked without even opening the oven?

With Thermomix® Sensor, you take the guesswork out of it. Each food has its unique cooking point and the precision technology of Thermomix® Sensor means you will achieve it every time.

From Sunday roasts, to birthday cakes, homemade breads, summer barbies and more – it's all sorted with Thermomix® Sensor.

Thermomix® Sensor may be used at a maximum ambient temperature of 275 °C. The maximum core temperature that can be measured is 100 °C.

Why use Thermomix® Sensor?
- Enjoy the Guided cooking experience for the very first time outside the Thermomix® mixing bowl for your oven, stovetop and barbecue
- Ensure greater food safety by guaranteeing the right core temperature
- Monitor your cooking status in the Cooking Centre of your Thermomix® TM6 and get notifications also on your mobile
- Obtain chef quality cooking results
- High precision on monitoring the core and ambient temperatures
- Simple to use: take the probe out of the charger and follow the instructions on Thermomix® TM6 and the app
- Reliable Bluetooth® system

The magic trio: Thermomix® + Sensor + Cooking Centre app.
Thermomix® Sensor is the perfect addition to your Thermomix®. The sequence is very simple:
1. Start cooking as usual with your Thermomix®.
2. Follow step-by-step instructions on your Thermomix® display or directly in the Cooking Centre app and use Thermomix® Sensor as indicated.
3. Check the progress of your recipe via the Cooking Centre menu on your Thermomix® or wait for the notification on your smartphone when your recipe is ready.

When do I use my Thermomix® Sensor?
Use with breads, cakes, meat, poultry, and fish when cooking in the oven, stovetop or barbecue (up to max. temp of 275°C).

What devices can it be used with?
Thermomix® Sensor works with your oven, barbecue and stove top cookware up to 275°C.

Meat

Beef

How would you like that cooked?

How would you like that cooked? It's that standard question. Medium, medium-rare, rare... You know how you like it. But achieving the perfect result isn't so easy.

There are so many variables like ambient temperature, the temperature of the meat itself and even resting time to consider.

That's where precision temperature technology makes all the difference, and Thermomix® Sensor comes in.

Thermomix® Sensor provides you with the core temperature needed for each cut of beef to reach your preferred level of doneness, whether rare, medium rare, medium, medium well, well done or fall apart tender (e.g. brisket), as applicable to relevant cuts.

For steak – If possible, buy an evenly thick cut of meat.

Select the cut of beef you have from the list within Thermomix® Sensor mode on TM6 or within the app, insert the probe ensuring the tip is in the core of the thickest part of the cut and the reference notch fully inserted.

- For steaks, insert probe horizontally from one side of the steak.
- For bigger cuts, such as roasts, insert the probe diagonally from the top.
- For cuts with bones, make sure the probe is not touching the bone.

Once the cooking point is selected and the probe inserted, press START.

Thermomix® Sensor will show the estimated cooking time and the current core temperature. The estimated cooking time will adjust progressively as the core temperature increases. You will get a notification to remove the meat from the heat and let it rest until the core temperature is reached. After the resting time, the meat is ready to serve. It's that easy.

Pork

Perfect pork

The cooking points available for pork are medium rare, medium, medium well, well done and pulled, as applicable to relevant cuts.

Once you have selected the piece of pork you'd like to prepare, and selected the cut in the list available, insert the probe ensuring the tip is in the core of the thickest part of the cut and the reference notch fully inserted.

- For steaks (e.g. chops) insert probe horizontally from one side of the steak.
- For bigger cuts, such as roasts, insert the probe diagonally from the top.
- For cuts with bones make sure the probe is not touching the bone.

Once the cooking point is selected and the probe inserted, press START.

Thermomix® Sensor will show the estimated cooking time and the current core temperature. The estimated cooking time will adjust progressively as the core temperature increases.

You will get a notification to remove the meat from the heat and let it rest until the core temperature is reached. After the resting time, the meat is ready to serve.

When cooking ribs, ensure there is approx. 2 cm of meat on the bones.

When cooking meat with bones, insert the probe parallel to the bone, not pointing towards it.

Lamb

Juicy lamb

The cooking points available for lamb are rare, medium rare, medium, medium well, well done and fall apart tender, as applicable to relevant cuts.

Once you have selected the piece of lamb you'd like to prepare, and selected the cut in the list available, insert the probe ensuring the tip is in the core of the thickest part of the cut and the reference notch fully inserted.

- For chops or flat cuts insert the probe horizontally from one side of the cut.
- For bigger cuts, such as roasts, insert the probe diagonally from the top.
- For cuts with bones make sure the probe is not touching the bone.

Once the cooking point is selected and the probe inserted, press START.

Thermomix® Sensor will show the estimated cooking time and the current core temperature. The estimated cooking time will adjust progressively as the core temperature increases. You will get a notification to remove the meat from the heat and let it rest until the core temperature is reached. After the resting time, the meat is ready to serve.

Poultry

Succulent poultry

From the perfect roast chicken, to juicy chicken breasts, chicken maryland on the barbecue, sizzling duck, or even that turkey buffe or goose for Christmas, you'll be cooking with confidence knowing you'll get it just right with Thermomix® Sensor.

The Poultry category covers a varied range of birds from chicken to goose.

The cooking points available will differ depending on the type of poultry you select.
For example, in line with food safety regulations, duck and goose breasts allow rare and medium rare cooking points while chicken and turkey don't.

When cooking feathered game or wild poultry, refer to the duck category.

Once you have selected the type of poultry from the list available: chicken, turkey, duck, or goose, and selected whole birds, or specific cuts, with or without bones (breast, leg, or thigh), insert the probe ensuring the tip is in the core of the thickest part of the cut and the reference notch fully inserted into the meat.

When cooking on a barbecue, ensure the probe's ceramic end is min. 10 cm away from the heat source.

- For whole birds, insert the probe in the thickest part of the breast, without touching any bones.
- For breasts, insert the probe horizontally in the thickest part of the cut.
- For cuts with bones, make sure the probe is not touching the bones.

Once the cooking point is selected and the probe inserted, press START.

Thermomix® Sensor will show the estimated cooking time and the current core temperature. The estimated cooking time will adjust progressively as the core temperature increases. You will get a notification to remove the meat from the heat and let it rest until the core temperature is reached. After the resting time, the meat is ready to serve.

Fish

Melt-in-the-mouth fish

Whether you're cooking on the barbecue, in the oven or on the stovetop, say goodbye to questioning whether you'll get the cooking time right with Thermomix® Sensor.

It's going to be melt-in-your-mouth wonderful, every time.

The Fish category covers various types of fish. If the exact type you are looking for is not listed, select "other".

The cooking points available for fish are medium, medium well and well done.

Once you have selected the type of fish from the list, and selected the cut in the list available, insert the probe ensuring the tip is in the core of the thickest part of the cut and the reference notch fully inserted in the fish. Please note that "Other" refers to whole fish or bigger cuts. The best results for fish are obtained with large fillets or whole fish.

- For fillets, insert probe horizontally in the thickest part.
- For whole fish, insert the probe in the thickest part and avoid touching the spine and bones.

Once the cooking point is selected and the probe inserted, press START.

Thermomix® Sensor will show the estimated cooking time and the current core temperature. The estimated cooking time will adjust progressively as the core temperature increases.

Once the core temperature is reached, you will get a notification to remove the fish from the heat. It will also tell you how long it should rest to ensure you serve it just right.

GOOD TO KNOW
The total recipe cooking time will depend on the weight of the meat or fish, the initial temperature of the food and your preferred degree of cooking.

Bread

Get that perfect bake

We know Thermomix® makes the best dough. Now, with Thermomix® Sensor, you can ensure that same precision once your dough meets the oven, too.

Follow the prompts and wait for the notification on your Thermomix® and smartphone to achieve that perfect bake, whatever bread recipe takes your fancy.

Make sure that the tip of the probe never touches the baking tin.

Firstly, it is important to check whether the recipe you wish to prepare belongs to the Bread group (as opposed to the Cake group). If so, you need to identify which bread type.

To help you differentiate between Breads and Cakes: Bread doughs are basically a combination of flour, water, salt and yeast or sourdough. Some doughs might contain beer or baking powder as leavening agents. Doughs can be savoury or sweet. In most cases doughs can be handled with hands.

- **Basic doughs** contain flour, water or other non-fatty liquid, salt and yeast or another fermenting agent. They may also contain herbs, spices, and seeds.

- Besides flour, water, salt and yeast, **enriched doughs** also contain fat (butter, oil, lard), sugar or honey, eggs, cream, etc. An enriched dough can contain part or all these ingredients (e.g. brioche, panettone, hot cross buns...).

Some cakes containing fresh fruit, vegetables, eggs, sugar but no yeast, might be called bread (e.g. Banana bread). They should be baked using Cake mode (Basic and fresh fruit cakes option, instead of Bread mode).

Once the dough is ready to be baked, choose whether it is a basic or an enriched dough. Insert the probe correctly into the dough ensuring the tip is in the core of the dough and the reference notch entirely or close (max. 1 cm) from the dough surface. The dough will cover it when rising. Make sure the tip of the probe does not touch the baking tin.

If the dough is not firm enough to hold the probe, a baking tin will be needed. In this case, use the holder to keep the probe in place.
Once the bread type is selected and the probe inserted, press START.

Bake the bread until the core temperature shown in the Cooking Centre reaches the target temperature. Thermomix® Sensor will show the estimated baking time and the current core temperature. The estimated baking time will adjust progressively as the core temperature increases.

Once the core temperature is reached, you will get a notification to remove the bread from the oven. If you prefer a darker crust, bake an additional 3 – 5 minutes after the notification.

Always let the bread rest and cool slightly out of the oven before removing the probe, cutting and serving. If bread is cut/served while still very hot, the crumb will still be humid and will not hold.

Thermomix® Sensor guarantees precise control of your baking, regardless of the type of oven you use, dough shape, or baking tin. It ensures the perfect core temperature even if the baking time varies from that of the recipe.

Cake

Cakes and more

Different to Breads, cake batters are normally thinner than bread doughs and require a baking tin. Most cake batters contain flour, eggs, sugar with a leavening agent whether baking powder, bicarb soda or whipped egg whites.

The cake types available in Thermomix® Sensor mode are the following:

- **Basic and fresh fruit cakes:**
  → Basic cakes contain little or no additional fat other than egg yolks (e.g. sponge cake)
  → Fresh fruit cakes have raw or cooked fruit or vegetables mixed in the batter (e.g. banana bread, carrot cake) plus additional ingredients such as butter
- **Rich cakes** are basic cakes with additional fat and/or ingredients such as chocolate, caramel and/or other creams or spreads (e.g. marble cake, yoghurt cake, lemon cake, pound cakes)
- **Dried fruits cakes** are cakes containing dried fruit plus additional ingredients such as spices and peels (e.g. Christmas cake, Farmhouse cake)
- **Other cakes:** cakes whose core consistency is runny, softer and creamier (e.g. lava cakes)

Thermomix® Sensor provides you with the right core temperature for the cake type you have selected.

Choose the type of cake and the option you need:
- Basic and fresh fruit cakes
- Rich cakes and pound cakes
- Dried fruit cakes
- Other cakes

Place the holder on the baking tin rim, position A or B facing inside the tin, according to the instructions of the recipe or to the depth of the batter:
- Use position A (see image below) for standard rectangular (on the short side) or round cake tins
- Use position B (see image below) when the holder is placed on the internal rim (ring tins or narrow and deep tins)

Suitable for most types of cake tin.

Position A

Position B

For best results, ensure the tin is filled from ½ to ⅔ of the height.

Insert the probe, using position A or B (see previous page), into the batter making sure the tip is inserted in the core part of the batter. The reference notch might not be fully inserted but should be as close as possible to the surface (max. 1 cm) as the batter will rise to cover it during baking.

Once the cooking point is selected and the probe inserted, press START.

Thermomix® Sensor will show the estimated baking time and the current core temperature. The estimated baking time will adjust progressively as the core temperature increases. Once the core temperature is reached, you will get a notification to remove the cake from the oven. Allow the probe to cool before removing.

Best results are obtained with circular or rectangular shape tins, with straight edges and thin rims (no fluted edges or large rims).

For best results and accurate temperature readings, it is essential that the holder is correctly placed in a stable manner and the probe properly inserted into the core of the batter.
This will not be possible if using tins with large or wide rims, small tins such as muffin trays or specific tin shapes.

GOOD TO KNOW
For baking, cooking time will depend on the type of batter, the size of your tin and whether you are using a fan or a conventional oven.
Simply follow the instructions given by Thermomix® Sensor, which guarantees precise control of your baking and ensures the perfect core temperature even if the other factors vary.

If your cake is browning too fast, cover it with baking paper.

FAQs

How can I check my battery levels?

On Thermomix® TM6:

→ Open Settings

→ Connected devices

→ Thermomix® Sensor

→ Thermomix® Sensor version and update

On your mobile:

→ Open the Cooking Centre app

→ Select Thermomix® Sensor card

→ Press "Settings" on the top right corner of the screen to reach the device screen

Do I have to replace the charger battery?

The charger battery can last up to a year if used an average of twice a week. You'll know when the battery needs replacing as you will get a warning on Thermomix® TM6 or your mobile. To change the battery, remove the back cover, use the black plastic strip to easily remove the used battery, and replace with a new AAA battery.

How long does the Thermomix® Sensor probe's battery last?

Once fully charged, the battery will last 24 h.

What should I do if my Thermomix® Sensor probe stops connecting?

While you're cooking, residue can build up on the probe. This acts like a barrier between the probe and the charger. It could be bits of food or soot from smoke, but in most cases, it's just a little bit of grease that you might not even be able to see.

When this happens, the probe can't charge. This is why it is essential to clean the probe after each use.

Hot soapy water and the rough side of the sponge is all that is required to clean the probe in most cases. However, for a deeper clean and if you start to see any discolouration, use a mixture of bicarb soda and white vinegar, and scrub with a scouring pad. Don't worry, the probe will be fine under running water, and it can take a good scrub! You might also want to wipe the metal contact points on the charger with a dry cloth to remove any leftover residue. Be sure to always completely dry the probe before putting it in the

It is essential to clean the probe after each use.

charger. That done, just let the probe charge for 2 hours. Once you've got your probe connected again, make sure to get it sparkling clean after every use.

Why does my Thermomix® Sensor keep disconnecting while in the middle of cooking?

Thermomix® Sensor charger has a built-in Bluetooth® repeater to amplify the probe signal, so you will need to keep it close to the probe during a cooking session to get proper range extension.

- If the LED on the charger flashes red, it indicates that the charger is trying to establish a connection with the probe, or that there is no connection. You need to place the charger closer to the oven (or barbecue).

  If this does not help, carefully remove probe from the food, clean it, place it back in the charger for 5 seconds before inserting it back into the food.

- A green blinking light on Thermomix® Sensor charger indicates that the charger is on and is connected to the probe.

My Thermomix® Sensor disconnects as soon as I shut my oven door, is it faulty?

Certain oven doors are more insulated than others, which can cause the Bluetooth® connection to drop. It could also be that the probe's ceramic end is covered with food or is touching the tin. Using a metallic or cast iron pot with a lid or covering the dish with foil rather than baking paper can also cause the Bluetooth® connection to drop. Always place the charger as close as possible to the oven.

It may occur that the Bluetooth® connection drops. Should this happen, switch Bluetooth® off and on again. Having an additional device (such as a mobile) can help to check if your probe is connected or not. If you find that you can reconnect to the probe easily when you open the oven door, it is most likely that your oven is too insulated to allow a stable Bluetooth® connection.

How do I store my Thermomix® Sensor probe correctly in the charger?

Before placing the probe back into the charger, make sure it has been cleaned and dried properly and all fat residue has been removed. The probe should be completely dry before being placed back into the charger.

How many smart devices can I connect at a time to Thermomix® Sensor?

Thermomix® Sensor can be connected to two devices at a time. This can be two Thermomix® TM6, one TM6 and one mobile, or two mobiles.

Why isn't the Thermomix® Sensor firmware update working?

Make sure your Thermomix® Sensor is close to your smartphone and connected to the Cooking Centre app. Once a connection is established, the app prompts you to update your Sensor firmware if required. If no update prompt is available within the app, then you already have the latest version of the firmware installed on your device.

Should I be worried that my Thermomix® Sensor probe keeps disconnecting?

Thermomix® Sensor probe uses Bluetooth® to communicate to your device and to the app.

With Bluetooth® there are limitations on the range, especially if you are cooking with heavily insulated cooking appliances. You should be able to get a max. of 50 m from your probe in the open air, but certain smokers/barbecue and ovens (the thicker the material and the fewer gaps for the signal to escape) will cause range to decrease. If you find that your Thermomix® Sensor probe is disconnecting, don't worry, Thermomix® Sensor app has been built to handle all types of disconnections, which means, when you do reconnect, the cooking process will update, and carry on as normal.

Towards the end of the cooking time, we recommend keeping the connection active, so you don't miss any important notifications.

Thermomix® Sensor ⚙

Update available

Tap for details

Do not use the probe in a microwave or a pressure cooker.

Updating your Thermomix® Sensor device
(See illustration on the left.)
If your Thermomix® Sensor is connected to the Cooking Centre app and a firmware update is required, you will receive an update prompt on the main screen of the app. Pressing the prompt will initiate the update which will guide you through the firmware update process.

Can I use Thermomix® Sensor in a pressure cooker?
Thermomix® Sensor does not support pressure cooking due to increased pressure which could result in moisture getting inside the probe.
Using Thermomix® Sensor in a pressure cooker would void the warranty although it may not necessarily break the device.

Can I use Thermomix® Sensor in a microwave or a combination oven?
Thermomix® Sensor is not compatible with use in a microwave, as this would cause irreparable damage to the circuitry inside the probe itself. This would also be a fire hazard.

Can I put my Thermomix® Sensor probe in the dishwasher?
We recommend cleaning the probe manually.

Should I be worried if my Thermomix® Sensor probe's ambient sensor doesn't match my cooker?
In most cases, built-in cooker thermometers measure the temperature in a different spot from where you put your food, like in the back of the oven or the lid of the barbecue. There are usually hot and cold spots in the cooker, rather than having one consistent temperature throughout the whole chamber.
That's why it's important for Thermomix® Sensor's ambient sensor to read the temperature right at the black ceramic handle. It measures the actual temperature your food is exposed to and helps to calculate a more accurate cook time.

Should I be worried if my Thermomix® Sensor probe's internal sensor doesn't match another thermometer I'm using?
If you're using more than one thermometer to check your meat temperature, there's a couple of important things to keep in mind:

- While the meat is still cooking, there can be variations in temperature in different parts of the meat. This can happen because of differences in thickness, fat content, or proximity to bones.
- Even if you're trying to measure in exactly the same spot, most other thermometers have their sensors right in the tip, whereas ours is about 2 cm from the pointed end.

The core function of Thermomix® Sensor is to give you perfect and consistent results every time. This is why all of our probe's internal sensors are calibrated to +/– 0.5 °C (1 °F) in the factory using certified tools, and then thoroughly tested.

Why has the core temperature of my bread been reached, but the crust still does not look dark enough?
The outcome can vary depending on your oven settings and whether you are using a conventional or fan oven.

Thermomix® Sensor said my meat or fish was ready, but it did not reach the doneness I aimed for. Why?
Most issues with undercooking are due to probe placement.
The internal sensor of the probe is located about 2 cm above the pointed tip.
It is important that this part of the probe is in the thickest part of the meat or fish.
Other issues when cooking manually might be related to the oven temperature which needs to be adjusted according to the type of meat you are cooking:
- For meats with a higher core temperature (e.g. soft pork belly at 95 °C), use a lower oven temperature (e.g. 150 °C conventional heating) to prevent drying or burning.
- For lower core temperatures (e.g. medium rare duck magret at 57 °C), use a higher oven temperature (e.g. 200 °C fan heating) to achieve a crispy skin without overcooking the core.

For fall-apart tender meat (e. g. collagen-rich tough cuts like pulled pork), we recommend cooking at a low oven temperature, such as 95 °C. This longer cooking time at a lower temperature helps break down the collagen and results in a fork-tender texture.

How do I register my Thermomix® Sensor products?
Your warranty is automatically active when you purchase our product from an authorised seller, so we don't have a product registration process.
If you have trouble with your Thermomix® Sensor, contact your local Customer Care service.

Customer Service Australia/New Zealand

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The warranty for Thermomix® Sensor is 2 years.

Food safety note

Food safety is important to everyone. However, vulnerable groups (children under 5, adults aged 65 and over, pregnant women and people with weakened immune systems) are at an increased risk for food poisoning and should always consume food cooked at safe core temperatures.

The default cooking points are not food safe core temperatures for all options and should therefore not be used when cooking for vulnerable people with increased food safety risk.

Recipe photography and styling
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Antonio Nascimento, Portugal, p. 20
Ben Dearnley, Australia, p. 33 (bottom left)
Craig Kinder and Ursula Nairn, Australia, p. 25
Cristian Barnett, UK, p. 18, 19, 22 and 30
Dennis Savini, Switzerland, p. 23 (top right) and 28
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     p. 11, 14, 16 and 31
D3 Studio, Nantes, France, p. 21
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Rob White, Switzerland, p. 33 (top right)
Sonja Priller, Autriche, p. 23 (bottom left) and 27
Superhumans, Italie, p. 5, 6, 7, 9, 17, 35 36 and 41