



Convenience for Hassle-free Cooking

freshest ingredients while leaving out detrimental additive or preservatives, making them safe and nutritious for the whole family. Thermomix is also designed with a precise temperature control function that is capped at 100°C, which preserves the important nutrients and flavours in food.

Hectic lifestyles are the plight of every modern family: after a long day at the office, you pick up your children before joining the rush hour crawl back home. Which brings us to the question – what's for dinner? The thought of spending hours in the kitchen when you're already exhausted must surely be unappealing. But instead of picking up a take-away or ordering pizza, why not consider getting yourself a Thermomix?

Shortcut to convenience

Thermomix is a state-of-the-art kitchen appliance that is the result of years of expert German technology. It may look small, but the Thermomix is an all-in-one machine: it can weigh, cut, chop, mix, mince, pulverise, grate, grind, mill, beat, blend, whip, whisk, knead, and emulsify – all in one location!

This handy device is not just limited to food preparation; you can also go on to cook, steam, simmer and fry a wide variety of food in the Thermomix as well, sometimes simultaneously. How's that for convenience?

A healthier option

Thermomix takes all the fuss out of cooking by doing most of the work for you; it also doesn't require much cleaning or maintenance. This way, you save on time and effort, as dinner can be prepared in a matter of minutes for the whole family.

But the benefits of Thermomix also extend to the very food you're consuming. Knowing exactly what goes into your meals allows you to use the

The perfect gift

Once you have Thermomix in your kitchen, you won't be able to imagine life without it. So, why not spread the joy and give it to your friends and family this Christmas? Not only would it be a thoughtful gift, it would also be a great way to take the hassle out of preparing the traditional big dinners for Christmas and New Year's. With less time spent preparing meals, you'll be able to spend quality time with your loved ones this holiday season.

Speedy cooking for busy people

With Thermomix, preparation is cut from minutes to seconds and cooking is gentle, ensuring the retention of nutrients and flavours.

Method	Traditional Way	Thermomix Way
Lemonade	6-8 mins	3 seconds
Man Tao Dough	40-60 mins	3 mins
Fried Vegetables	10-15 mins	5 mins
Pumpkin Soup	60-80 mins	20 mins
Kaya Spread	60-80 mins	20 mins
Ice-cream	3-5 mins	20-30 seconds