

# Thermomix® Cutter User Guide

## Thermomix® 切菜器 - 用户指南



\*The settings in this guide are guided reference only.

Individual slicing/grating time may need to be adjusted accordingly due to differences source of ingredients (room temperature / from fridge / from different regions), sizes and weight.

\*本指南中的设置仅供参考。

基于食材的来源（室温/从冰箱取出/不同区域）、尺寸和重量的不同，个别的切片/刨丝时间可能需要相应调整。

## Introducing the different parts of Thermomix® Cutter

介绍 Thermomix® 切菜器的部件



# 1 Cutting Disc with 4 Cutting Functions 1 片切配刀盘，呈现4种切配效果

\*Always set the time at 30sec or 1 min (maximum). 始终设置时间为30秒或最长1分钟。

\*Stop the selector when you have finished slicing or grating. 一旦完成切片或刨丝，按下选择钮停止操作。

## Side 1

(Dark Central Hub 深色中心枢纽)

# SLICING

切片



## Side 1 Face Up 朝上

Speed 4

Thick Slices  
厚片



Speed 4  
(reverse)



Thin Slices  
薄片



## Side 2 Face Up 朝上

Thick Gratings  
粗条



Thin Gratings  
薄丝



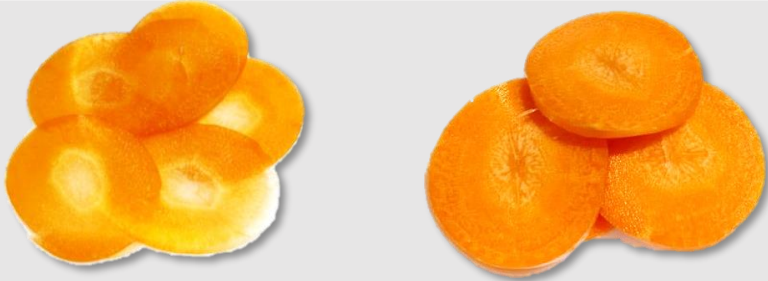
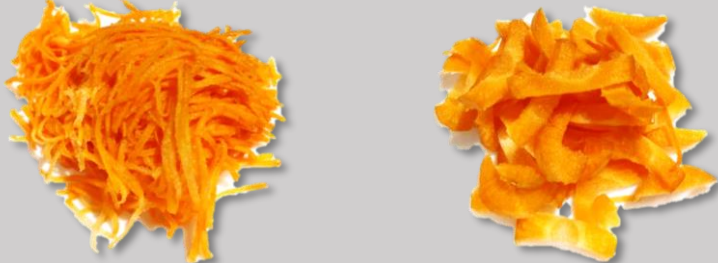

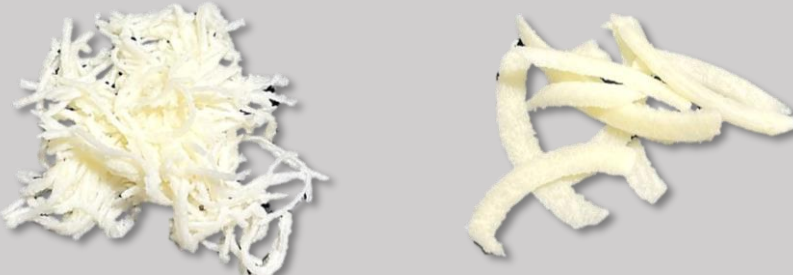
## Side 2


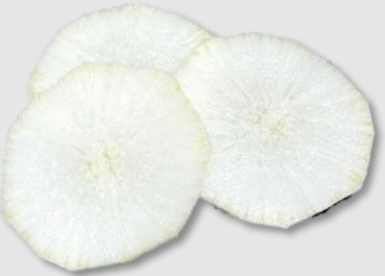






(Light Central Hub 浅色中心枢纽)

# GRATING








刨丝












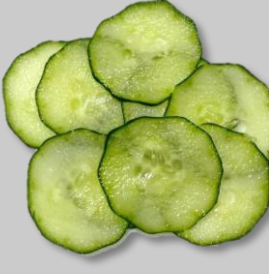


No.	INGREDIENTS	RECOMMENDED CUT & TIPS	TYPE OF CUT	RESULTS	
1	Carrot	<ul style="list-style-type: none"> <li>- Peeled: Yes</li> <li>- Cut: No</li> <li>- Position: Vertically</li> <li>- Feeder: Wide</li> </ul>	Slices – Thick & Thin		
			Gratings – Thick & Thin		
2	Yam Bean (sengkuang)	<ul style="list-style-type: none"> <li>- Peeled: Yes</li> <li>- Cut: Wedges</li> <li>- Position: Vertically</li> <li>- Feeder: Wide</li> </ul>	Slices – Thick & Thin		
			Gratings – Thick & Thin		

No.	INGREDIENTS	RECOMMENDED CUT & TIPS	TYPE OF CUT	RESULTS	
3	Radish	<ul style="list-style-type: none"> <li>- Peeled: Yes</li> <li>- Cut: Quarters</li> <li>- Position: Vertically</li> <li>- Feeder: Wide</li> </ul>	Slices – Thick & Thin		
			Gratings – Thick & Thin		
4	Young Papaya	<ul style="list-style-type: none"> <li>- Peeled: Yes</li> <li>- Cut: Quarters</li> <li>- Position: Vertically</li> <li>- Feeder: Wide</li> </ul>	Slices – Thick & Thin		
			Gratings – Thick & Thin		







No.	INGREDIENTS	RECOMMENDED CUT & TIPS	TYPE OF CUT	RESULTS	
5	French Beans	<ul style="list-style-type: none"> <li>- Peeled: No</li> <li>- Cut: Ends removed</li> <li>- Position: Small bunch vertically</li> <li>- Feeder: Narrow</li> </ul>	Slices – Thick & Thin		
6	Long Beans	<ul style="list-style-type: none"> <li>- Peeled: No</li> <li>- Cut: Ends removed, 15cm length</li> <li>- Position: Small bunch vertically</li> <li>- Feeder: Narrow</li> </ul>	Slices – Thick & Thin		
7	Arrowroot	<ul style="list-style-type: none"> <li>- Peeled: Yes</li> <li>- Cut: No</li> <li>- Position: Small bunch</li> <li>- Feeder: Wide</li> </ul>	Slices – Thick & Thin		
			Gratings – Thick only		



No.	INGREDIENTS	RECOMMENDED CUT & TIPS	TYPE OF CUT	RESULTS	
8	Potato	<ul style="list-style-type: none"> <li>- Peeled: Yes</li> <li>- Cut: Halves / Trimmed</li> <li>- Position: Vertically</li> <li>- Feeder: Wide</li> </ul>	Slices – Thick & Thin		
			Gratings – Thick & Thin		
9	Cabbage	<ul style="list-style-type: none"> <li>- Peeled: No</li> <li>- Cut: Wedges, thick core removed</li> <li>- Position: Vertically</li> <li>- Feeder: Wide</li> </ul>	Slices – Thick & Thin		

No.	INGREDIENTS	RECOMMENDED CUT & TIPS	TYPE OF CUT	RESULTS	
10	Cucumber	<ul style="list-style-type: none"> <li>- Peeled: No</li> <li>- Cut: Ends &amp; seeds removed</li> <li>- Position: Vertically</li> <li>- Feeder: Wide</li> </ul>	Slices – Thick & Thin		
			Gratings – Thick only		
11	Japanese Cucumber	<ul style="list-style-type: none"> <li>- Peeled: No</li> <li>- Cut: Ends removed</li> <li>- Position: Vertically</li> <li>- Feeder: Wide</li> </ul>	Slices – Thick & Thin		
			Gratings – Thick only		



No.	INGREDIENTS	RECOMMENDED CUT & TIPS	TYPE OF CUT	RESULTS	
12	Mushroom (King Oyster)	<ul style="list-style-type: none"> <li>- Peeled: No</li> <li>- Cut: Halves</li> <li>- Position: Vertically</li> <li>- Feeder: Wide</li> </ul>	Slices – Thick & Thin		
			Gratings – Thick only		
13	Eggplant	<ul style="list-style-type: none"> <li>- Peeled: No</li> <li>- Cut: Ends removed, halves</li> <li>- Position: Vertically</li> <li>- Feeder: Wide</li> </ul>	Slices – Thick & Thin		

No.	INGREDIENTS	RECOMMENDED CUT & TIPS	TYPE OF CUT	RESULTS
14	Onion	<ul style="list-style-type: none"> <li>- Peeled: Yes</li> <li>- Cut: Halves/Wedges</li> <li>- Position: Small bunch (before starting motor)</li> <li>- Feeder: Wide</li> </ul>	Slices – Thick & Thin	
15	Shallots	<ul style="list-style-type: none"> <li>- Peeled: Yes</li> <li>- Cut: No</li> <li>- Position: Small bunch (before starting motor)</li> <li>- Feeder: Wide</li> </ul>	Slices – Thick & Thin	

No.	INGREDIENTS	RECOMMENDED CUT & TIPS	TYPE OF CUT	RESULTS
16	Ginger (Young ginger only)	<ul style="list-style-type: none"> <li>- Peeled: Yes</li> <li>- Cut: No</li> <li>- Position: Small bunch (before starting motor)</li> <li>- Feeder: Wide</li> </ul>	Slices – Thick & Thin	
			Gratings – Thick only	
17	Garlics	<ul style="list-style-type: none"> <li>- Peeled: Yes</li> <li>- Cut: No</li> <li>- Position: Small bunch (before starting motor)</li> <li>- Feeder: Narrow</li> </ul>	Slices – Thin only	