

HBM weighing sensors for compact kitchen appliances

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Weighing sensor for Thermomix

HBM sensor elements are also contributing to the success of the revolutionary "smallest kitchen in the world": Vorwerk's Thermomix.

As well as all its other features, this multifunctional appliance can also weigh like a set of kitchen scales – up to 6kg in steps of between 5 and 20 grams. This is possible thanks to using three weighing sensors, which accurately record a recipe's ingredients to the last gram.

Quality and durability...

Vorwerk's strategic aim of ensuring its customers rely on the quality and durability of their products has been consistently followed with the Thermomix, which combines the functions of more than 12 individual kitchen appliances. This is why Vorwerk rely on established HBM



*Precise:
Three weighing sensors integrated into the mounting base of Thermomix are used for weighing the ingredients*

product qualities. High standards are set for the weighing sensors: the mixer runs at up to 10,200 revs/min and the working temperature can reach 100 °C. Of course, they also comply with the high standards set for use in the food industry.

... and 30,000 load cells per week!

It is also remarkable that production of the weighing sensors can easily keep pace with the booming sales of this ultimate, all-in-one kitchen appliance. Since the launch of the new Thermomix generation at the end of 2004, sales of the kitchen appliance have continued to spiral and, with about 500,000 units sold by the turn of the year, have exceeded all expectations. With a weekly output of up to 30,000 weighing sensors on the production lines of our subsidiary, there is nothing stopping further increases in sales.

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*Best seller:
Thermomix – the multifunctional kitchen appliance from Vorwerk*

