

Panasonic

Blender MX-V310

Have a Various & Exciting
Taste Everyday

Panasonic
Cooking



From Smoothies to Dinner or Desserts, It Makes Cooking Preparation Shorter and More Enjoyable.



6 auto menus to choose
Blends with optimal speed according to menu

Normal

Operates at a constant speed for a smooth finish.

Juice / Smoothie



Soup



Baby Food



Pudding



Pulse

Operates while button is pressed for blending hard ingredients.

Ice Crushing



Nuts



Glass Multi Mill

It supports both the wet grinding of spices and the dry grinding of nuts and coffee beans. The scratch-resistant glass cup is more hygienic, leftover ingredients don't stick around it.



Other functions

- Leak Prevention Lid
- Safety Lock
- Removal Cutter Base

Specifications

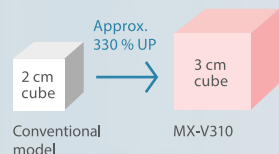
Durable Glass Jug



	MX-V310
Max. Motor Locked Wattage	600 W
Capacity	2.0 L (Working Capacity 1.5 L)
Jug	Glass
Attachment	T-shape Scraper
Mill	Wet & Dry (Glass)
Power Supply	220 - 240 V ~ 50 - 60 Hz
Power Consumption	290 - 320 W
Dimension (W x D x H)	177 x 209 x 408 mm

Smooth and Evenly Blending Performance

Utilizing Panasonic's unique jug shape and blade, fruit such as apples in roughly pre-cut cubes can be crushed evenly at once.



*Hard ingredients need pre-cutting into 1 - 2 cm cubes

Ice Crushing With Ease

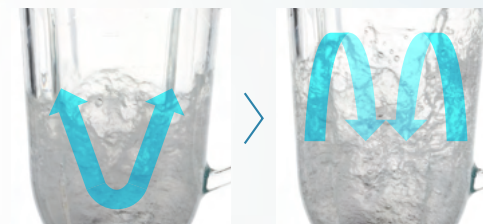
Approx. 30 ice cubes can be crushed evenly at once.



*Ice crushing is only for the MX-V310 with glass jug.
*The number of ice cubes is subject to certain condition.

Power Circulation by V&M Technology

The narrow walls at the bottom of the jug coupled with the original shape of the ribs lift the rotating ingredients for a dynamically mixed flow that thoroughly blends them.

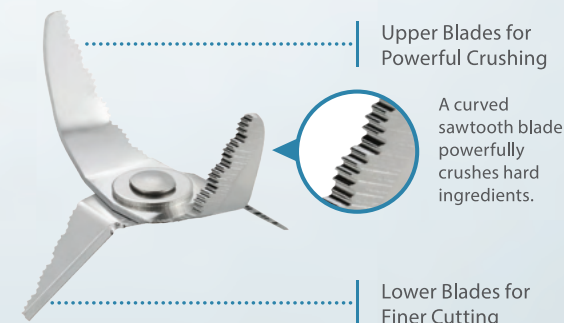


Lifts the ingredients

Strikes the ingredients against the jug wall, then lets them drop for a thorough blending

Ultimate PowerBlade

The unique blades are designed to prepare the variety of ingredients efficiently, via combination of powerful crushing and fine cutting.



Upper Blades for Powerful Crushing

A curved sawtooth blade powerfully crushes hard ingredients.

Lower Blades for Finer Cutting

A sharp blade finely cuts ingredients once roughly crushed.

Panasonic

Have a Tasty Various Blending!

Juice / Smoothie



Breakfast Energy Juice

Makes 2 glasses
Preparation time: 7 minutes

Ingredients

200 g banana
40 g honey
250 g milk
250 g yogurt
150 g strawberry

Method

1. Place all ingredients into the blender and select juice function
2. Blend until all ingredients are smooth.
3. Pour into cups and serve .



Soup



Roasted Asparagus & Lentil Soup

Serves 3-4 pax
Preparation time: 15 minutes
Cooking time: 20 minutes



Ingredients

50 g oil
100 g yellow onion, cubed
20 g garlic
300 g asparagus, chopped
200 g potato, diced
100 g yellow or brown lentil, soaked
1 tsp salt
1 L chicken stock

(Garnish)

30 g cream
Black pepper to taste
Coriander

Method

1. In a bowl, mix together half portion of the oil, onions, garlic and potato.
2. In a separate bowl, mix together the asparagus with the remaining oil.
3. Place potato mixture onto a baking tray and bake in oven for 10 minutes. Add in the asparagus and bake for another 5 minutes.
4. In a pot, add in all the roasted vegetables, chicken stock and lentil.
5. Simmer for 10 minutes or until lentil has soften.
6. Remove from heat and set aside to cool.
7. Pour the mixture into a blender and blend until a smooth texture.
8. Reheat the soup and before serving, garnish with some coriander, cream and black pepper.

Ice Crushing



Coconut Coffee

Makes 2 cups
Preparation time: 5 minutes

Ingredients

2 cups ice
200 ml coconut milk
2 tbsp instant coffee
2 tbsp sugar
50 ml hot water

Method

1. In a cup mix together instant coffee, sugar and hot water. Set aside to cool.
2. Pour 2 cups ice and coconut milk into blender jug and blend until fine.
3. Pour mixture into 2 glasses then top it up with coffee mixture.
4. Serve immediately.



*Ice crushing is only for the MX-V310 with glass jug.



Nuts



Gado-Gado Salad

Serves 4 pax
Preparation time: 15 minutes

Ingredients

(For topping)	(Salad)
50 g peanuts	2 thick, deep-fried pieces of tofu
(Peanut sauce)	1/4 cabbage, cut into large pieces
50 g peanuts	200 g bean sprouts
1 tbsp sugar	10 green beans, halved
2 tbsp kecap manis	1 tomato, cut into wedges
10 g garlic, ground	2 boiled eggs, cut into wedges
1 tbsp lime juice	Green leaves
1/2 red chili pepper	(Garnish)
1 tsp shrimp paste	Green onion
2 tbsp water	

Method

- Put the peanuts (for topping) into the Mill, and grind them in Peanut mode. Set aside.
- Put the ingredients for the peanut sauce into the Mill, and grind them in Peanut mode.
- Steam the deep-fried tofu, then cut it into squares.
- Parboil the cabbage, bean sprouts, and green beans, then drain them.
- Place 3-4 green leaves, tomatoes, and boiled eggs onto a plate, then add the peanut sauce and garnish with green onion and the peanuts of step 1.

Baby Food



Oatmeal Banana Fritter

Serves 2-3 pax
Preparation time: 10 minutes
Cooking time: 15 minutes

Ingredients

150 g banana	1 tsp baking powder	(Garnish)
200 g oatmeal	2 eggs	2 bananas
20 g flour	100g milk	4 strawberries
20 g ground almond	2 tbsp oil	50 g blueberries

Method

- In the blender jug, add in the egg, milk, oil and then all the dry ingredients. Blend using the baby food function.
- Transfer mixture out into a bowl.
- Heat up a pan, then rub some oil onto it.
- Spoon mixture onto pan like a pancake size and cook for 3 minutes on each side.
- Continue doing it until all mixture is finished.
- To garnish, slice bananas and strawberries and decorate on top of pancake together with blueberries.
- Ready to be served.



Pudding



Chocolate Pudding

Makes 2 cups
Preparation time: 15 minutes
Cooking time: 8 - 10 minutes

Ingredients

80 g sugar	350 g milk	(Garnish)
12 g cocoa powder	A pinch salt	30 g pistachio
6 g rice flour	180g chocolate couverture	Mint leaves
15 g corn flour	80 g cream	Cream for garnish

Method

- In a blender jug, add in sugar, cocoa powder, rice flour, corn flour, salt and milk.
- Using the pudding function mix until well combined.
- Pour mixture out onto a pot and cook on low heat until mixture thickens.
- Next add in chocolates and cream. Cook for another 3 minutes.
- Pour mixture into cups or bowls. Cool it down slightly before putting it in a refrigerator for at least 4 hours.
- Pipe cream and garnish with some pistachio and mint leaves before serving.