





Limitless Fun with Vitamins

Juicier, healthier and tastier



Power: Get more from your fruit

Drink absolutely anything that is tasty and good for you. You'll be amazed how much more juice you can press with the MJ-L500 Slow Juicer, compared to standard juicing methods. The powerful stainless steel-reinforced press makes the process efficient. Thanks to its high-quality and robust materials, it can handle virtually anything. You can use hard fruits and vegetables like apples, carrots and ginger, or soft ones like bananas, cucumbers and mint. The possibilities are endless: Let your imagination run wild and shape your own healthy diet!

Grace: More of the good stuff

Thanks to the low rotational speed, none of your ingredients will be exposed to high temperatures. Many electric juicers are high speed, which creates heat that can damage the essential vitamins, minerals and enzymes in the ingredients. The squeezing technology of the Slow Juicer protects these precious nutrients and ensures that they are not lost through oxidation



Clever design

Well-equipped, easy to clean

Get started right away with your own favorite juice. With the clever design of the Slow Juicer MJ-L500, making fresh juices is a breeze.

The robust, **stainless steel press** squeezes the ingredients evenly and thoroughly, thanks to its **powerful motor**.

Get your day off to a great start with a delicious glass of juice, a fresh sorbet or even your own frozen yogurt. The Slow Juicer is so **quiet**, you can give your body a vitamin boost at any time of day or night.

With its compact size, you can find room in any sized kitchen for the Slow Juicer.

The **Drip Stop** helps keep your kitchen surface clean, and **anti-slip feet** ensure stability.

The juicer is also **quick and easy to clean**. Simply remove the components and wash them briefly under running water. Parts 2-7 (see image) can also be cleaned in the dishwasher.





Enjoy delicious and healthy refreshment

As well as fresh **juices** made from fruit and vegetables, you can also use your ingredients for a refreshing **sorbet**. You can even create the perfect starter to any meal with a **chilled soup**.

How about a **frozen yogurt** for refreshment on a hot summer's day? Simply use the provided **accessory for frozen ingredients** and add some frozen fruit and yogurt in the Slow Juicer. Your sugar-free, low-fat and delicious dessert will be ready in no time.

There are no limits to your culinary imagination and pleasure.

The following pages contain fresh recipe ideas to get you started. Enjoy!

Healthier living made easy!

- Fruit juices
- Vegetable and herb juices
- Fruit sorbets
- Frozen yogurt
- Savory chilled soups





ORANGE TROPIC

(yields approx. 300 ml)

- 2 oranges
- 4 passion fruit
- 3 carrots1 small pineapples

PREPARATION

Wash the fruit thoroughly. Cut the passion fruit in half and remove the pips. Cut off the ends of the carrots. Peel the oranges and cut the skin from the pineapples. Chop everything into small pieces and feed into the Slow Juicer.

RASPBERRY DREAM

(vields approx. 300 ml)

125 g raspberries

1/2 a lemon

2 oranges

pomegranate

PREPARATION

thoroughly. Remove the pomegranate seeds.
Peel the orange and lemon, chop everything into small pieces and feed into the Slow Juicer.

Everyone knows that citrus fruits contain vitamin C.
But did you know they also contain vitamin B, which is
important for blood production and your metabolism?
They also contain the minerals potassium and calcium,
which help lower your blood sugar level, encourage cell
growth and make your bones and teeth strong.



(yields approx. 300 ml)

1 cucumber

2 apples

20 mint leaves

PREPARATION

Wash the ingredients thoroughly.
Chop off the ends of the cucumber.
Remove the stalks from the mint
leaves. Cut the cucumber and apples
into small pieces.

Feed everything into the Slow Juicer.

Cucumbers consist of up to 97% water and have only 12 calories per 100g, making them a particularly low-cal vegetable.
But they also contain valuable nutrients, including vitamins B, C, and K, as well as potassium and iron.



RED HERO

(yields approx. 300 ml)

red beetroots

small carrots

2 apples

1 tablespoon of vegetable oil

PREPARATION

Wash and peel the red beetroots. Cut off the ends of the carrots and remove the stem of the apple. Chop everything into small pieces and feed into the Slow Juicer. At the end, add a small amount of vegetable oil to make it easier for your body to absorb the vitamins.



SWEET'N SPICY

(yields approx. 300 ml)

- 5 carrots
- apples
- slices of ginger
- tablespoon of vegetable oil

PRFPARATION

Wash the apples, carrots and ginger thoroughly. Cut off the ends of the carrots. Chop everything into small pieces and feed into the Slow Juicer. Add a small amount of oil at the end to make it easier for your body to absorb the vitamins

BERRY HEAVEN

(yields approx. 300 g)

125 g raspberries 125 g strawberries

tablespoons of yogurt

PREPARATION

Wash the fruit. Clean and quarter the strawberries, and place in the freezer with the raspberries. Mix the frozen fruit in a bowl with the yogurt and feed everything into the Slow Juicer.





Specifications

Model no.	MJ-L500
EAN	5025232821273
Accessory for frozen ingredients	Yes
Press	Stainless steel reinforced
Rotation speed	45 rpm
Quiet motor noise	65.5 dB
Switch for reverse	Yes
Feed diameter	45 x 30 mm
Juice jug capacity	980 ml maximum
Pulp jug capacity	1300 ml maximum
2 outlets	One for the juice, one for the pulp
Drip Stop	Yes
Anti-slip feet	Yes
Current consumption	150 W
Power supply	200-240 V ~ 50-60 Hz
Physical size (H x W x L)	432 x 185 x 176 mm
Weight	Approx. 4 kg (incl. juice container)
Color	Stainless steel / black

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