The need for speed

Juicing speed selection guideline





Selecting a speed

Certain foods need specific speeds while juicing to ensure you're getting the maximum possible yield of delicious nutrients.









Green Zinger



Sweet Tooth



Makes 2 cups (500ml)

- 1/8 Small green cabbage, trimmed
- 3 Swiss chard leaves
- 2 Cups green grapes
- 1 Kiwi fruit, peeled
- 2 Oranges, peeled
- 1.5cm piece ginger



🖟 Makes 1 jug (2 Litres)

- ½ Small green cabbage, trimmed
- 12 Swiss chard leaves
- 8 Cups green grapes
- 4 Kiwi fruit, peeled
- 8 Oranges, peeled

5cm piece ginger

Health Kick



Makes 2 cups (500ml)

- 1/4 Small green cabbage, trimmed
- 6 Swiss chard leaves
- ½ Cup green grapes
- 1 Kiwi fruit, peeled
- 1/4 Orange, peeled
- 2.5cm piece ginger



🗐 Makes 1 jug (2 Litres)

- 1 Small green cabbage, trimmed
- 24 Swiss chard leaves
- 2 Cups green grapes
- 4 Kiwi fruit, peeled
- 1 Orange, peeled
- 10cm piece ginger

Nutrition Information Per 1 cup (250ml) serving

Calories	84	Vit A	138 μg
Total Fat	0.2g	Vit C	51mg
Cholesterol	Omg	Calcium	39mg
Sodium	54mg	Iron	0.9mg
Carbohydrate	17g	Magnesium	37mg
Fiber	0.7g	Potassium	438mg
Protein	2g	Zinc	0.4mg

Calories	85	Vit A	520 μg
Total Fat	0.4g	Vit C	102mg
Cholesterol	Omg	Calcium	91mg
Sodium	197mg	Iron	2mg
Carbohydrate	14g	Magnesium	94mg
Fiber	1g	Potassium	787mg
Protein	4g	Zinc	0.7mg







Good Morning Sunshine





Makes 2 cups (500ml)

1 Yellow pepper, stem and seeds removed

4 Yellow patty pan squashes

1/4 Large pineapple, trimmed & peeled



Makes 1 jug (2 Litres)

4 Yellow peppers, stem and seeds removed 16 Yellow patty pan squashes 1 Large pineapple, trimmed & peeled

Health Kick



Makes 2 cups (500ml)

2 Yellow peppers, stem and seeds removed 4 Yellow patty pan squashes 1/2 Large pineapple, trimmed & peeled 1/2 Stalk celery, leaves trimmed 1 Yellow or orange carrot



Makes 1 jug (2 Litres)

8 Yellow peppers, stem and seeds removed 16 Yellow patty pan squashes ½ Large pineapple, trimmed & peeled 2 Stalks celery, leaves trimmed 4 Yellow or orange carrots

Nutrition Information Per 1 cup (250ml) serving

Calories	64	Vit A	104 μg
Total Fat	0.3g	Vit C	83mg
Cholesterol	Omg	Calcium	10mg
Sodium	2mg	Iron	0.4mg
Carbohydrate	13g	Magnesium	16mg
Fiber	0.2g	Potassium	267mg
Protein	2g	Zinc	0.1mg

Calories	85	Vit A	796 μg
Total Fat	0.4g	Vit C	120mg
Cholesterol	Omg	Calcium	33mg
Sodium	48mg	Iron	0.7mg
Carbohydrate	12g	Magnesium	21mg
Fiber	0.4g	Potassium	437mg
Protein	3g	Zinc	0.4mg







Orange You Happy



Sweet Tooth



Makes 2 cups (500ml)

- 3 Orange carrots
- 1 Yellow or orange pepper, stem and seeds removed
- 1 Stalk celery, leaves trimmed
- 1 Orange, peeled
- 1.5cm piece ginger



🔰 Makes 1 jug (2 Litres)

- 12 Orange carrots
- 4 Yellow or orange peppers, stem and seeds removed
- 4 Stalks celery, leaves trimmed
- 4 Oranges, peeled 5cm piece ginger

Health Kick



Makes 2 cups (500ml)

- 2 Orange carrots
- 2 Yellow or orange peppers, stem and seeds removed
- 1 Stalk celery, leaves trimmed
- ½ Orange, peeled
- 2.5cm piece ginger



📄 Makes 1 jug (2 Litres)

- 8 Orange carrots
- 8 Yellow or orange peppers, stem and seeds removed
- 4 Stalks celery, leaves trimmed
- 2 Oranges, peeled
- 10cm piece ginger

Nutrition Information Per 1 cup (250ml) serving

Calories	66	Vit A	1643 μg
Total Fat	0.3g	Vit C	111mg
Cholesterol	Omg	Calcium	57mg
Sodium	90mg	Iron	0.7mg
Carbohydrate	12g	Magnesium	24mg
Fiber	0.4g	Potassium	540mg
Protein	2g	Zinc	0.6mg

Calories	59	Vit A	1461 μg
Total Fat	0.3g	Vit C	157mg
Cholesterol	Omg	Calcium	46mg
Sodium	71mg	Iron	0.7mg
Carbohydrate	10g	Magnesium	20mg
Fiber	0.5g	Potassium	491mg
Protein	2g	Zinc	0.5mg







Cool As A Cucumber



Sweet Tooth



Makes 2 cups (500ml)

- 2 Cucumbers
- 2 Green apples
- 3 Large sprigs fresh mint
- 60g Baby spinach leaves
- 1/4 Lemon, peeled



📬 Makes 1 jug (2 Litres)

- 8 Cucumbers
- 8 Green apples
- 12 Large sprigs fresh mint
- 225g Baby spinach leaves
- 1 Lemon, peeled

Health Kick



Makes 2 cups (500ml)

- 4 Cucumbers
- 1 Green apple
- 4 Large sprigs fresh mint
- 120g Baby spinach leaves
- 1/4 Lemon, peeled



🦳 Makes 1 jug (2 Litres)

- 16 Cucumbers
- 4 Green apples
- 16 Large sprigs fresh mint
- 450g Baby spinach leaves
- 1 Lemon, peeled

Nutrition Information Per 1 cup (250ml) serving

Calories	54	Vit A	61 μg
Total Fat	0.2g	Vit C	27mg
Cholesterol	Omg	Calcium	90mg
Sodium	34mg	Iron	0.8mg
Carbohydrate	12g	Magnesium	26mg
Fiber	0.5g	Potassium	286mg
Protein	0.9g	Zinc	0.4mg

Calories	40	Vit A	122 μg
Total Fat	0.3g	Vit C	37mg
Cholesterol	Omg	Calcium	124mg
Sodium	41mg	Iron	1mg
Carbohydrate	7g	Magnesium	37mg
Fiber	0.5g	Potassium	348mg
Protein	1g	Zinc	0.6mg







Blues Beetroots



Sweet Tooth



Makes 2 cups (500ml)

- 1 1/4 Cups blueberries
- 1 Beetroot
- 1 Courgette
- 2 Pears



🣬 Makes 1 jug (2 Litres)

- 5 Cups blueberries
- 4 Beetroots
- 4 Courgettes
- 8 Pears

Health Kick



Makes 2 cups (500ml)

- 2/3 Cup blueberries
- 2 Beetroots
- 3 Courgettes



🦳 Makes 1 jug (2 Litres)

- 2 2/3 Cups blueberries
- 8 Beetroots
- 12 Courgettes

Nutrition Information Per 1 cup (250ml) serving

Calories	79	Vit A	20 μg
Total Fat	0.1g	Vit C	14mg
Cholesterol	Omg	Calcium	14mg
Sodium	26mg	Iron	0.5mg
Carbohydrate	17g	Magnesium	20mg
Fiber	0.5g	Potassium	285mg
Protein	1g	Zinc	0.4mg

Calories	63	Vit A	53 μg
Total Fat	0.4g	Vit C	30mg
Cholesterol	Omg	Calcium	24mg
Sodium	38mg	Iron	1mg
Carbohydrate	11g	Magnesium	36mg
Fiber	0.8g	Potassium	413mg
Protein	2g	Zinc	0.9mg







Jam Jar



Sweet Tooth



Makes 2 cups (500ml)

2 Stalks rhubarb*

(leaves must be removed and not consumed)

- 1 Courgette, peeled
- 1 Cup strawberries, hulled
- 2 Red apples



🥅 Makes 1 jug (2 Litres)

- 8 Stalks rhubarb*
- (leaves must be removed and not consumed)
- 4 Courgettes, peeled
- 4 Cups strawberries, hulled
- 8 Red apples

Health Kick



Makes 2 cups (500ml)

- 2 Stalks rhubarb*
- (leaves must be removed and not consumed)
- 2 Courgettes, peeled
- 1 Cucumber, peeled
- 1 Red apple



🦳 Makes 1 jug (2 Litres)

- 8 Stalks rhubarb*
- (leaves must be removed and not consumed)
- 8 Courgettes, peeled
- 4 Cucumbers, peeled
- 4 Red apples

Nutrition Information Per 1 cup (250ml) serving

Calories	67	Vit A	27 μg
Total Fat	0.3g	Vit C	34mg
Cholesterol	Omg	Calcium	32mg
Sodium	18mg	Iron	0.7mg
Carbohydrate	13g	Magnesium	21mg
Fiber	0.5g	Potassium	315mg
Protein	2g	Zinc	0.4mg

Calories	52	Vit A	49 μg
Total Fat	0.4g	Vit C	25mg
Cholesterol	Omg	Calcium	39mg
Sodium	13mg	Iron	0.7mg
Carbohydrate	8g	Magnesium	28mg
Fiber	0.5g	Potassium	360mg
Protein	2g	Zinc	0.5mg

^{*} The red-colored stalks are the edible part of rhubarb, trim base and leaves before using. Always remove and discard the leaves, as these contain oxalic acid and can be toxic.







Purple Haze



Sweet Tooth



Makes 2 cups (500ml)

- 2 Small beetroots
- 2 Purple kale leaves
- 2 Cups black seedless grapes
- 11/2 Green apples



Makes 1 jug (2 Litres)

- 8 Small beetroots
- 8 Purple kale leaves
- 8 Cups black seedless grapes
- 6 Green apples

Health Kick



Makes 2 cups (500ml)

- 3 Small beetroots
- 4 Purple kale leaves
- 34 Cup black seedless grapes
- 1 Cucumber
- 1/4 Small red cabbage



角 Makes 1 jug (2 Litres)

- 12 Small beetroots
- 16 Purple kale leaves
- 3 Cups black seedless grapes
- 4 Cucumbers
- 1 Small red cabbage

Nutrition Information Per 1 cup (250ml) serving

Calories	120	Vit A	13 μg
Total Fat	0.2g	Vit C	13mg
Cholesterol	Omg	Calcium	22mg
Sodium	21mg	Iron	0.5mg
Carbohydrate	25g	Magnesium	21mg
Fiber	0.8g	Potassium	352mg
Protein	2g	Zine	0.3mg

Calories	76	Vit A	14 μg
Total Fat	0.3g	Vit C	60mg
Cholesterol	Omg	Calcium	61mg
Sodium	45mg	Iron	1mg
Carbohydrate	12g	Magnesium	29mg
Fiber	1g	Potassium	552mg
Protein	3g	Zine	0.7mg







Peach & Mint Julep





Ingredients

6 Peaches, halved and pitted ½ Cup fresh mint leaves 60ml Creme de Menthe 2 Teaspoons sugar 500ml Soda water ½ Cup crushed ice

Method

- 1. Process peaches and mint leaves through juicer using the "BOOST" range on your dial.
- 2. Stir in Creme de Menthe, soda water and sugar.
- 3. Scoop ice into 4 glasses, pour over peach mixture and mix well to combine.







Bloody Mary





Ingredients

- 4 Tomatoes
- 2 Stalks celery
- 1 Large pepper, stem and seeds removed
- 60ml Vodka
- 1 Cup crushed ice

Method

- 1. Process tomatoes, celery and pepper through juicer using the "Fast" range on your dial.
- 2. Stir in Vodka.
- 3. Scoop ice into 4 glasses, pour over tomato mixture and mix well to combine.