

FP300i Continuous-Feed Food Processor





SPECIFIER STATEMENT

Specified unit will be an NSF rated Hobart continuous-feed food processor with a singlespeed motor and triple hopper/cover interlock. Standard unit includes base, stacking cylinder and manual push feeder. Additional accessories can be purchased separately. Unit can process up to 88 pounds per minute with plate speeds of 500 RPM. Over 40 individual plates available.

Project_ AIA #

Item #

_____ SIS #______

_ Quantity _____ C.S.I. Section 114000



MODELS

□ **FP300i** Continuous-Feed Full Hopper Food Processor with Manual Push Feed Assembly

FEED HOPPER CHOICE

- + Manual Push Feeder with Singular Tube Insert (standard)
- + 4 Tube Insert Feeder
- + Bulk Feed Hopper and Cylinder (sold as complete unit)

STANDARD FEATURES

- + Red OFF, green ON button
- + Gear transmission
- + Stainless steel housing, feeders and feed cylinders
- + Single-speed motor
- + Triple hopper/cover interlock
- + Two stationary front legs and two rear legs with casters for ease of mobility
- + Processes up to 88 pounds per minute or 3,000 portions a day
- + Plate speed of 500 RPMs
- + No Volt Release interlock

ACCESSORIES (Available at extra cost)

- 3-Pack Plates: ¹/₁₆, ⁵/₃₂ slicer plates, ³/₁₆ shredder plate, 1 wall rack
- □ 6-Pack Plates: 1⁄16, 5⁄32, 3⁄8, 7⁄32, slicer plates, 3⁄16 shredder plate, and 3⁄8 dicer plate, 2 wall racks
- 3-Peg Wall Rack: designed to hold three plates for additional plate storage
- Stainless steel accessory cart
- $\hfill\square$ Adjustable height stainless steel lug cart
- $\hfill\square$ Plastic receiving pan
- Stainless steel receiving pan
- □ Over 40 individual plates available
- Stainless steel tray

Approved by

Approved by_

_ Date_____

Date_



SOLUTIONS / BENEFITS

PERFORMANCE

1 HP Motor with Planetary Drive

Large, Full-Size Feed Hopper

- + Supports processing capabilities for large variety of products and eliminates pre-cutting
- + Design permits continuous cutting of long products

Plate Speed of 500 RPMs

- + Ideal, precise speed for cutting and dicing action without bruising
- + Higher speed for quicker processing of more durable products like potatoes

Floor Mount Design

- + Plates remove in seconds
- + Produces consistent quality product results

Decoring Screw

+ Deflects products away from the plate hub for complete processing

EASE OF USE 🖒

Front Angled at 45°

- + 45 degree angle for ease of product loading
- + Helps to reduce operator fatigue

Stainless Steel Hopper and Housing

- + Stainless steel finish resists hard cleaners
- + Easy clean up

Floor Mount Design

- + Convenient feed height for easy loading
- + Two casters to allow for movement for setup/storage

Manual Push Feed Setup

- + Ergonomic handle for pushing products into hopper
- + Includes one tube feed insert

4-Tube Feed Setup

+ Provides four round tubes for continuous feeding of various long or round products

Bulk Feed Setup

+ Large funnel-shaped hopper provides most efficient processing

SANITATION & CLEANING

Stainless Steel Hopper and Housing

- + Stainless steel finish resists harsh cleaners
- + Easy clean up

Bulk Hopper Setup

+ High capacity feed for large batches

OPERATOR ASSURANCE

Double Interlock Switch

+ Prevents machine from running when pusher plate swings away or is open

No Volt Release

+ Unit will not automatically turn on if power is lost

SPECIFICATIONS

Electrical: 208-240/50/60/3, 3 conductor power cord (16 AWG) is 6 feet in length. Furnished with NEMA L15-20P locking type plug.

Motor: 7.5 amps, 1 HP single speed motor, 500 RPM gear driven transmission

Switches: Easy to operate (red) OFF and (green) ON switch. Pusher plate and feed hopper interlocks.

Standard Equipment: Basic unit with deflector plate, decoring screw and cleaning brush.

Warranty: Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

Cutting Tools: The plates feature stainless steel construction with cutlery grade stainless steel knives. Plate combinations for dicing are shown in the chart below.

FP300i/FP400i Food Processor Dice Guide												
	S40DICE-7/32	S40DICE-5/16	S40DICE-3/8	S40DICE-1/2	S40DICE-1/2LOW	S40DICE-5/8	S40DICE-5/8LOW	S40DICE-3/4	S40DICE-3/4LOW	S40DICE-1	S40DICE-1LOW	S3FRY-3/8
3SLICE-1/32 (1 mm)												
3SLICE-1/16 (1.5 mm)												
3SLICE-1/8 (3 mm)	\checkmark	\checkmark	\checkmark	\checkmark		\checkmark		\checkmark		\checkmark		
3SLICE-5/32 (4 mm)	1	1	1	1		1		1		1		
3SLICE-7/32 (6 mm)	1	\checkmark	1	\checkmark		\checkmark		\checkmark		\checkmark		
3SLICE-5/16 (8 mm)		✓	1	✓		✓		✓		1		
3SLICE-3/8 (10 mm)			\checkmark	\checkmark		\checkmark		\checkmark		\checkmark		\checkmark
3SFTSLCE-5/16 (8 mm)		✓	1	1		✓		✓		1		
3SFTSLCE-3/8 (10 mm)			1	1		\checkmark		1		1		\checkmark
3SFTSLCE-1/2 (12 mm)					1		1		1		\checkmark	
3SFTSLCE-5/8 (15 mm)							1		1		✓	

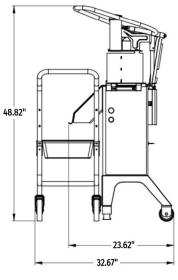
Weight: Net - 81 lb., Feed Cylinder - 13 lb., Manual Push Feed - 12 lb., Feed Hopper w/Bulk Feed Cylinder - 24 lb., 4 Tube - 11 lb.

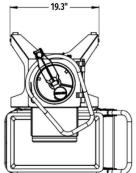


DETAILS AND DIMENSIONS

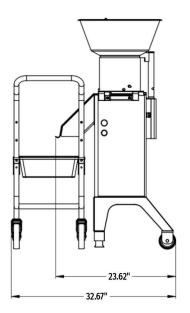
Manual Push Feed and Cylinder Dimensions

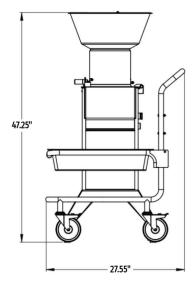




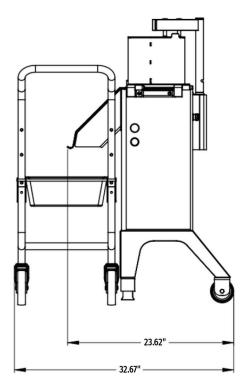


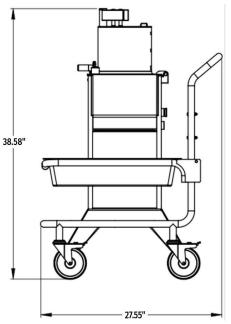
Bulk Feed Hopper and Cylinder Dimensions





Four Tube Feed Hopper and Cylinder Dimensions





S CAD and/or Revit Files Available



FP300i Continuous-Feed Food Processor

The FP300i offers several options for more versatility. See the various configuration options below:

HOPPER CONFIGURATIONS

Manual Push Feed

Bulk Feed

Tube Feed



Best for:

The manual push feed can prepare all types of products, both large and small. The ergo-loop design provides a lever effect that also reduces the need for manual force when preparing large and hard products, such as root vegetables, cabbage and cheese.



Best for:

The bulk feed enables continuous filling by the bucket load for preparation of primarily round products. Capacity is very high because the machine runs continuously and is therefore extremely time-efficient. The FP300i with a Feed Hopper can be beneficially included in a continuous production flow.



Best for:

To be able to easily cut long and narrow products vertically, and round products in a specific direction, the tube feed is used. Good support for products such as cucumbers and leeks. It is also easy to "bunch" herbs together in the tube. This feeder has 4 tubes:

Tube Dimensions

Tube 1: 35 mm (1.37") Tube 2: 60 mm (2.36") Tube 3: 73 mm (2.87") Tube 4: 73 mm (2.87")

Plugs and Receptacles:

Machine Voltages									
Service Current Requirement	230/50/60/3								
if Plug Connected	20 Amp.								
Terminal Designation of Plug	3 Pole 4 Wire Grounding								
NEMA Plug Configuration	L15-20P								
Plug Configuration									
Molded Plug on Cord	No								
Plug - Straight/Angle	Straight								
NEMA Receptable or Connector Configuration	L15-20R								

CYLINDER OPTIONS



Stacking Cylinder

- Use with manual push feed attachment and 4-tube feed attachment
- Inner wall to stack and align product

Bulk Feeder Cylinder

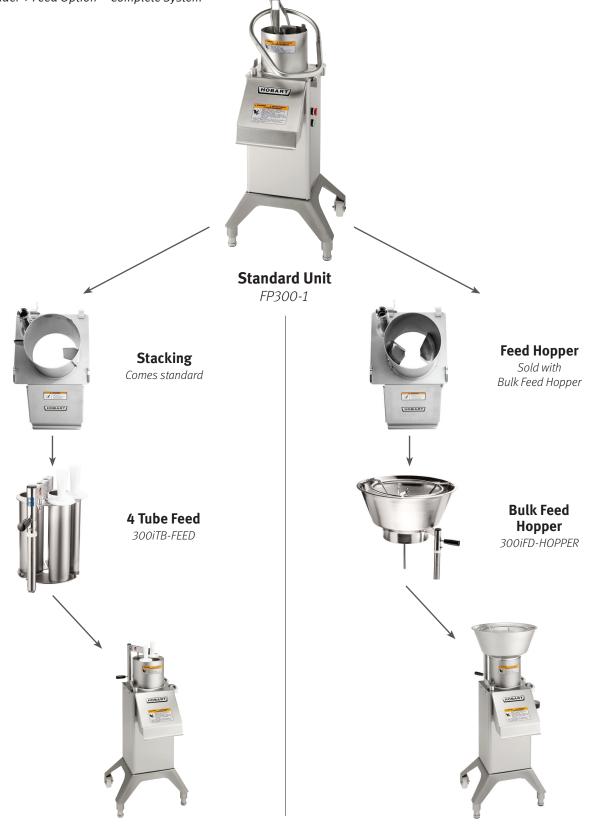
- Use with bulk feed hopper
- Feeds product into hopper quickly to be processed





FP400i CONFIGURATIONS

Base + Cylinder + Feed Option = Complete System



As continued product improvement is a policy of Hobart, specifications are subject to change without notice.