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CAPACITY CHART— FP41/HCM61/HCM62

HOBART

PRODUCT/APPLICATION	FP41		HCM61/HCM62	
	Capacity	Time	Capacity	Time
MINCED/CHOP				
Onions/Carrots	2 lb.	20 sec.	3 lb.	20 sec.
Mozzarella	2 lb.	20 sec.	3 lb.	20 sec.
MEAT				
Fresh	2 lb.	30 sec.	3 lb.	30 sec.
Cooked	3 lb.	30 sec.	4½ lb.	30 sec.
Salmon Mousse	2½ lb.	30 sec.	3½ lb.	30 sec.
Steak Tartar	2 lb.	30 sec.	3 lb.	30 sec.
MISCELLANEOUS				
Dough	3 lb.	1 min.	4 lb.	1 min.
Bread Crumbs	1 lb.	10 sec.	1½ lb.	10 sec.
Parmesan (fine)	1 lb.	1 min.	1½ lb.	1 min.
Aromatic Butter	3 lb.	30 sec.	4 lb.	30 sec.
Mayonnaise	1¾ qt.	35 sec.	2½ qt.	35 sec.
Tomato Sauce	1½ qt.	20 sec.	4½ qt.	20 sec.
Liquid	1 qt.		4½ qt.	

HELPFUL HINTS:

The maximum quantity that can be processed at one time and length of time required for the processing are dependent on the consistency of product and kind of results desired.

For best and most consistent results, firm products such as meats, cheese, and vegetables should be cut into pieces of roughly equal size and no bigger than one inch square. If the pieces are too big or vary too much in size, this could cause inconsistent results in the processing.

For best results to chop or mince product, pulse to uniformly chop product without pureeing the lower portion of bowl.

Hard cheese and bread crumbs: pulse unit to reduce product in size, then run continuous till the desired consistency is achieved.

Puree: run continuous until the product is reduced to the desired consistency. Also, rotate scraper to aid in mixing and scraping sides of the bowl.

Dough: add dry ingredients to the bowl and start processor, then add liquid through the feed tube while running.

Do not overfill the processor. More uniform results will take place by running several small batches rather than one big batch.

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

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