



HOBART FOOD PROCESSORS

Efficient, precise, consistent results to help you create amazing food.





HOBART FOOD PROCESSORS

Speed, precision and consistency you can depend on.

Hobart food processors let you use more fresh ingredients, maximize their shelf life and minimize prep time—so you can spend more time creating great food. These hardworking machines quickly dice, shred and chop; bowl models also grind, whip and emulsify. All Hobart food processors deliver consistent results, are easy to use and are built to deliver long lives of reliable service—making them perfect kitchen assistants.



Bowl Style

Best for: Chopping, mincing, mixing and emulsifying. Whip butter, chop nuts/seeds, mix dough and more.

Model shown: HCM62



COOLCUTTER™ knives

Exclusive design uses two stainless steel turning knives that force product into two stainless steel, serrated cutting knives for faster processing, minimizing temperature increases.

Patented integral multi-function wiper system

Guides product into cutting tools for faster processing by scraping bowl sides; provides better viewing by cleaning the underside of the cover.

Durable XYLEX™ cover with bowl gasket

Holds up to heat better than standard polypropylene materials. Ensures clear visibility while preventing contents from escaping for more complete processing.

Triple interlock switch

Prevents machine operation unless the bowl, the cover and the lid lock arm are all in place. A mechanical brake stops the blade in three seconds.

2 hp motor

Delivers the power needed to handle tough jobs.

Multiple processes

Mixes, chops, grinds, whips and emulsifies.

Two available bowl sizes

Choose a four-quart or six-quart bowl to best meet your needs.

Hobart Ownership Benefits



Performance



Sanitation & Cleaning



Ease of Use



Operator Assurance



Hobart Exclusive



BOWL-STYLE MODELS				
PRODUCT/APPLICATION	FP41		HCM61	
	Hobart FP41		Hobart HCM61	
	Hobart HCM61		Hobart HCM62	
	Stay-Sharp Knives		Hobart COOLCUTTER™ Knives	
	Hobart COOLCUTTER™ Knives		Hobart COOLCUTTER™ Knives	
	CAPACITY		CAPACITY	
	TIME		TIME	
Bowl Size	4-quart		6-quart	
Motor Speed	¾ hp		1.5 hp	
Knife/Blade Type	Stay-Sharp Knives		Hobart COOLCUTTER™ Knives	
	Hobart COOLCUTTER™ Knives		Hobart COOLCUTTER™ Knives	
	CAPACITY		CAPACITY	
	TIME		TIME	
Mince, Chop (onions, carrots, mozzarella cheese)	2 pounds	20 seconds	3 pounds	20 seconds
Meats (fresh, steak tartare)	2 pounds	30 seconds	3 pounds	30 seconds
Dough	3 pounds	60 seconds	4 pounds	60 seconds
Breadcrumbs	1 pound	10 seconds	1 ½ pounds	10 seconds
Parmesan (fine)	1 pound	60 seconds	1 ½ pounds	60 seconds
Aromatic Butter	3 pounds	30 seconds	4 pounds	30 seconds
Mayonnaise	1 ¾ quarts	35 seconds	2 ½ quarts	35 seconds
Tomato Sauce	1 ½ quarts	20 seconds	4 ½ quarts	20 seconds



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Continuous-Feed Style

Best for: Slicing, dicing, grating and shredding. Prep large volumes of ingredients, including nuts, fruits, vegetables and cheese.

Model shown: FP250



Large, easily removable feed hopper 📏💧👉

Accepts a wide variety of products with virtually no pre-cutting. No-tool removal for easy cleaning.

420 rpm cutting tool speed 📏

Delivers precise cutting and dicing without bruising or mashing product.

De-coring screw 📏★

Deflects product away from the plate hub for more complete processing. Accommodates full-size hopper.

Angled front 👉

Positioned at a 50° angle for easier product loading with less operator fatigue.

All-aluminum hopper and housing 💧👉

Makes cleanup easier; anodized finish resists harsh chemicals.

Double interlock switch !

Prevents machine operation when the pusher plate swings away or is open, or if the feed cylinder is removed.

Hobart Ownership Benefits



Performance



Sanitation & Cleaning



Ease of Use



Operator Assurance





Hobart Exclusive



Standard Heavy-Duty

	FP100	FP150	FP250	FP350
CONTINUOUS-FEED-STYLE MODELS				
PRODUCTION CAPACITY (meals per day)	400	700	800	1,200
QUANTITY	11 pounds/minute	14 pounds/minute	17 pounds/minute	26 pounds/minute

Maximum Heavy-Duty

	FP300i	FP400i
CONTINUOUS-FEED-STYLE MODELS		
PRODUCTION CAPACITY (meals per day)	3,000	5,000
QUANTITY	88 pounds/minute	132 pounds/minute

Cutting Tools for Continuous-Feed Food Processors



Slicer



Crimping Slicer



Soft Slicer



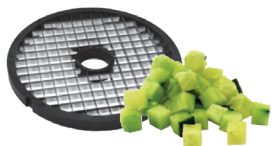
Julienné Cutter



Grater



Shredder



Dicing Grid



French Fry



Chicken Chopping

<p>SLICER</p>	<ul style="list-style-type: none"> Slices firm and soft products, including root vegetables, bell peppers, onions, leeks, cucumbers, tomatoes, apples, citrus fruit, bananas and mushrooms. Shreds lettuce and cabbage. Dices in combination with a suitable dicing grid. “SS” indicates stainless steel. 3SLICE-9/16AL: fine slicer, aluminum plate, stainless steel knife. 	
<p>CRIMPING SLICER</p>	<ul style="list-style-type: none"> For ripple-slicing beets, cucumbers, carrots, etc. Stainless steel. 	
<p>SOFT SLICER</p>	<ul style="list-style-type: none"> Slices soft products. Dices in combination with a suitable dicing grid. 	
<p>JULIENNE CUTTER</p>	<ul style="list-style-type: none"> Juliennes potatoes for French fries. Juliennes carrots, cucumbers, etc. “SS” indicates stainless steel. 	
<p>GRATER</p>	<ul style="list-style-type: none"> Grates carrots, cabbage, hard cheese, nuts, almonds, dry bread, etc. “SS” indicates stainless steel. 	
<p>SHREDDER</p>	<ul style="list-style-type: none"> Shreds carrots, cabbage, cheese, etc. “SS” indicates stainless steel. 	
<p>DICING GRID</p>	<ul style="list-style-type: none"> In combination with a suitable slicer, dices vegetables and fruit, including potatoes, cabbage, carrots, cucumbers, apples, tomatoes, onions, etc. Must include a slicing plate. Select from above. For perfectly square cubes, select same size slicing plate and dicing grid. “S” indicates stainless steel. 	
<p>FRENCH FRY</p>	<ul style="list-style-type: none"> Cuts white potatoes for French fries **15FRY-3/8: for use with FP250 ONLY, not suitable with FP150. 	
<p>CHICKEN CHOPPING</p>	<ul style="list-style-type: none"> Chops cooked chicken and poultry **15SLICE-CHKN: for use with FP250 ONLY, not suitable with FP150. 	

CUTTING TOOLS	FP100	FP150/FP250	FP350/FP300i/ FP400i
1/32" (1 mm)	SLICE-1/32-SS	15SLICE-1/32-SS	3SLICE-1/32-SS
1/16" (1.5 mm)	SLICE-1/16-SS	15SLICE-1/16-SS	3SLICE-1/16-SS
5/64" (2 mm)			
1/8" (3 mm)	SLICE-1/8-SS	15SLICE-1/8-SS	3SLICE-1/8-SS
5/32" (4 mm)	SLICE-5/32-SS	15SLICE-5/32-SS	3SLICE-5/32-SS
7/32" (6 mm)	SLICE-7/32-SS	15SLICE-7/32-SS	3SLICE-7/32-SS
5/16" (8 mm)	SLICE-5/16-SS	15SLICE-5/16-SS	3SLICE-5/16-SS
3/8" (10 mm)	SLICE-3/8-SS	15SLICE-3/8-SS	3SLICE-3/8-SS
9/16" (14 mm)			3SLICE-9/16AL
5/32" (4 mm)	SLICER-5/32CR-SS	15SLICE-5/32CR-SS	
7/32" (6 mm)			
5/16" (8 mm)			
5/16" (8 mm)	SFTSLCE-5/16	15FSLC-5/16	35FSLC-5/16
3/8" (10 mm)	SFTSLCE-3/8	15FSLC-3/8	35FSLC-3/8
1/2" (12 mm)	SFTSLCE-1/2	15FSLC-1/2	35FSLC-1/2
5/8" (15 mm)	SFTSLCE-5/8	15FSLC-5/8	35FSLC-5/8
5/64" (2 mm)	JUL-5/64-SS	15JUL-5/64-SS	3JUL-5/64-SS
5/32" (4 mm)	JUL-5/32-SS	15JUL-5/32-SS	3JUL-5/32-SS
7/32" (6 mm)			3JUL-7/32-SS
5/16" (8 mm)	JUL-5/16-SS	15JUL-5/16-SS	
3/8" (10 mm)			3JUL-3/8-SS
	GRATE-FINE	15GRATE-FINE-SS	3GRATE-FINE-SS
	GRATE-CHEESE	15GRATE-CHEESE-SS	3GRATE-CHEESE-SS
1/16" (1.5 mm)	SHRED-1/16	15SHRED-1/16-SS	3SHRED-1/16-SS
5/64" (2.5 mm)	SHRED-5/64	15SHRED-5/64-SS	3SHRED-5/64-SS
1/8" (3 mm)	SHRED-1/8	15SHRED-1/8-SS	3SHRED-1/8-SS
5/32" (4 mm)			3SHRED-5/32-SS
3/16" (5 mm)	SHRED-3/16	15SHRED-3/16-SS	
7/32" (6 mm)	SHRED-7/32	15SHRED-7/32-SS	3SHRED-7/32-SS
5/16" (8 mm)	SHRED-5/16	15SHRED-5/16-SS	3SHRED-5/16-SS
3/8" (10 mm)	SHRED-3/8	15SHRED-3/8-SS	3SHRED-3/8-SS
7/32" (6 mm) Use with 3 mm – 6 mm slicing plate	DICEGRD-7/32	DICEGRD-7/32	S35DICE-7/32
9/32" (8 mm) Use with 3 mm – 6 mm slicing plate			S35DICE-9/32
5/16" (8 mm) Use with 3 mm – 6 mm slicing plate or 8 mm soft slicing plate	DICEGRD-5/16	DICEGRD-5/16	
3/8" (10 mm) Use with 3 mm – 10 mm slicing plate or 10 mm soft slicing plate	DICEGRD-3/8	DICEGRD-3/8	S35DICE-3/8
1/2" (12 mm) Use with 3 mm – 12 mm slicing plate or 10 mm soft slicing plate	DICEGRD-1/2	DICEGRD-1/2	S35DICE-1/2
1/2" – Low (12 mm) Use with 12 mm soft slicing plate	DICEGRD-1/2L	DICEGRD-1/2L	S35DICE-1/2LOW
5/8" (15 mm) Use with 3 mm – 10 mm slicing plate or 10 mm soft slicing plate	DICEGRD-5/8	DICEGRD-5/8	S35DICE-5/8
5/8" – Low (15 mm) Use with 12 mm – 15 mm soft slicing plate	DICEGRD-5/8L	DICEGRD-5/8L	S35DICE-5/8LOW
3/4" (20 mm) Use with 3 mm – 10 mm slicing plate or 8 mm – 10 mm soft slicing plate	DICEGRD-3/4	DICEGRD-3/4	S35DICE-3/4
3/4" – Low (20 mm) Use with 14 mm fine slicing plate			S35DICE-3/4LOW
1" (25 mm) Use with 3 mm – 6 mm slicing plate or 8 mm – 10 mm soft slicing plate			S35DICE-1
1" – Low (25 mm) Use with 14 mm fine slicer S35DICE-1LOW			S35DICE-1LOW
3/8" (10 mm)	FFRY-3/8	15FFRY-3/8**	S3FFRY-3/8
3/8" (10 mm)		15SLICE-CHKN**	3SLICE-CHKN

FLOOR MODEL FOOD PROCESSOR CONFIGURATIONS

innovative design. **i**mpressive capacity.

Your high-volume kitchen needs a high-capacity food processor. Hobart offers two floor model food processors that can handle 88 and 132 pounds of product every minute. To create a complete system, the base must be used with one cylinder and one of the feed options:

FLOOR MODELS

Model	FP300 <i>i</i>
Standard Unit	FP300-1
Includes	Base, cylinder and manual push feed
Capacity	88 lb/minute



Model	FP400 <i>i</i>
Standard Unit	FP400-1
Includes	Base only
Capacity	132 lb/minute



The FP300i and FP400i continuous-feed food processors offer increased versatility. See below how to customize the floor model food processors to best fit your application. Below is a list of the cylinder and feed options.

CYLINDER OPTIONS



Stacking Feed Cylinder

Cylinder has one inner wall product can be stacked against. Use with **Manual Push Feed** or **Tube Feeder**.

FP300i: Comes standard
FP400i: 400ISTK-CYL



Cutting Feed Cylinder

Cylinder has three knives to help process large, round vegetables like cabbage. Use with **Manual Push Feed** or **Tube Feeder**; 400i only.

FP400i: 400IPFD-CYL

Bulk Feed Hopper and Cylinder

Sold as a set



Feed Hopper Cylinder

Cylinder funnels product into bulk feed hopper. Available only as a complete unit with **bulk feed hopper** below.



Bulk Feed Hopper

Best for round products like potatoes, onions and tomatoes. Most efficient processing.

FP300i: 300IFD-HOPPER
FP400i: 400IFD-HOPPER

FEED OPTIONS



Manual Push Feeder

Best option for a variety of products and provides most control for operator.

FP300i: Comes standard
FP400i: 400IMNL-HANDLE



Tube Feeder

Best for loading long, narrow products like cucumbers, carrots and celery.

FP300i: 300ITB-FEED
FP400i: 400ITB-FEED



Refer to F48797 for more information on building up your food processor.



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