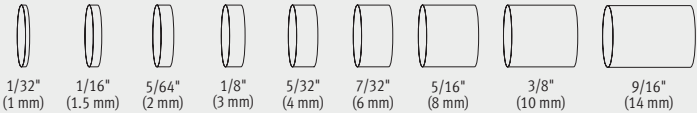
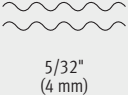
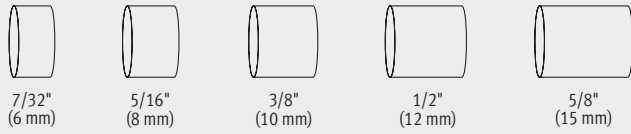
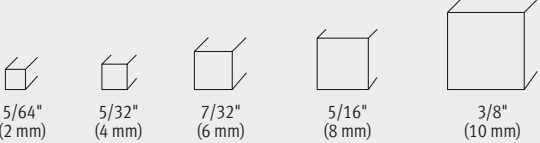
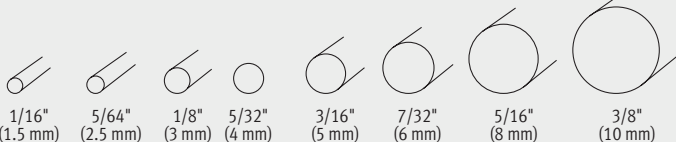
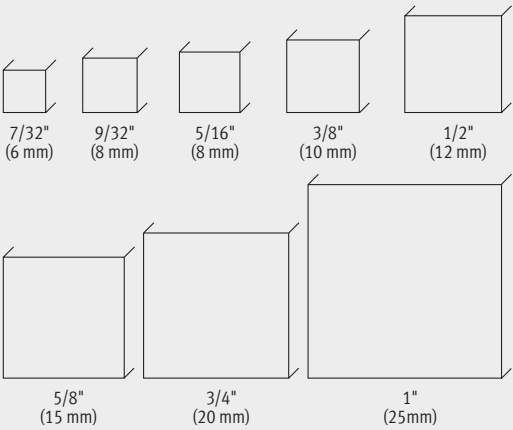
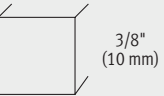
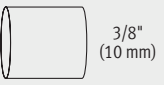


HOBART			CUTTING TOOLS FOR CONTINUOUS-FEED FOOD PROCESSORS			CUTTING TOOLS	FP100	FP150/FP250	FP350/FP300i/ FP400i
 Slicer		SLICER	<ul style="list-style-type: none">• Slices firm and soft products, including root vegetables, bell peppers, onions, leeks, cucumbers, tomatoes, apples, citrus fruit, bananas 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.			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
						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
 Crimping Slicer		CRIMPING SLICER	<ul style="list-style-type: none">• For ripple-slicing beets, cucumbers, carrots, etc.• Stainless steel.			5/32" (4 mm)	SLICER-5/32CR-SS	15SLICE-5/32CR-SS	
 Soft Slicer		SOFT SLICER	<ul style="list-style-type: none">• Slices soft products.• Dices in combination with a suitable dicing grid.			7/32" (6mm)	SFTSLCE-7/32	15SFSLC-7/32	35SFSLC-7/32
						5/16" (8 mm)	SFTSLCE-5/16	15SFSLC-5/16	35SFSLC-5/16
						3/8" (10 mm)	SFTSLCE-3/8	15SFSLC-3/8	35SFSLC-3/8
						1/2" (12 mm)	SFTSLCE-1/2	15SFSLC-1/2	35SFSLC-1/2
						5/8" (15 mm)	SFTSLCE-5/8	15SFSLC-5/8	35SFSLC-5/8
 Julienne Cutter		JULIENNE CUTTER	<ul style="list-style-type: none">• Juliennes potatoes for French fries.• Juliennes carrots, cucumbers, etc.• “SS” indicates stainless steel.			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
 Grater		GRATER	<ul style="list-style-type: none">• Grates carrots, cabbage, hard cheese, nuts, almonds, dry bread, etc.• “SS” indicates stainless steel.				GRATE-FINE	15GRATE-FINE-SS	3GRATE-FINE-SS
							GRATE-CHEESE	15GRATE-CHEESE-SS	3GRATE-CHEESE-SS
 Shredder		SHREDDER	<ul style="list-style-type: none">• Shreds carrots, cabbage, cheese, etc.• “SS” indicates stainless steel.			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
 Dicing Grid		DICING GRID	<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.			7/32" (6 mm) Use with 3 mm – 6mm slicing plate or 6mm soft slicing plate	DICEGRD-7/32	DICEGRD-7/32	S35DICE-7/32
						9/32" (8 mm) Use with 3 mm – 8 mm slicing plate or 6 mm – 8 mm soft slicing plate			S35DICE-9/32
						5/16" (8 mm) Use with 3 mm – 8 mm slicing plate or 6 mm – 8 mm soft slicing plate	DICEGRD-5/16	DICEGRD-5/16	
						3/8" (10 mm) Use with 3 mm – 10 mm slicing plate or 6 mm – 10 mm soft slicing plate	DICEGRD-3/8	DICEGRD-3/8	S35DICE-3/8
						1/2" (12 mm) Use with 3 mm – 10 mm slicing plate or 6 mm – 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 6 mm – 10 mm soft slicing plate	DICEGRD-5/8	DICEGRD-5/8	S35DICE-5/8
						5/8" – Low (15 mm) Use with 14mm fine slicer 3SLICE-9/16AL or 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 6 mm – 10 mm soft slicing plate	DICEGRD-3/4	DICEGRD-3/4	S35DICE-3/4
						3/4" – Low (20 mm) Use with 14mm fine slicer 3SLICE-9/16AL or 12 mm – 15 mm soft slicing plate			S35DICE-3/4LOW
						1" (25 mm) Use with 3 mm – 10 mm slicing plate or 6 mm – 10 mm soft slicing plate			S35DICE-1
						1" – Low (25 mm) Use with 14mm fine slicer 3SLICE-9/16AL or 12 mm – 15 mm soft slicing plate			S35DICE-1LOW
						Dice grid cleaner – Use with 6mm, 8mm, and 10mm dice grids	DICEGRD-CLN	DICEGRD-CLN	DICEGRD-CLN
 French Fry		FRENCH FRY	<ul style="list-style-type: none">• Cuts potatoes for French fries **15FFRY-3/8: for use with FP250 ONLY , not suitable with FP150.			3/8" (10 mm)	FFRY-3/8 Capacity of 4 lbs. potatoes/min.	15FFRY-3/8** Capacity of 4 lbs. potatoes/min.	S3FRY-3/8 Must be used in combination with 3/8" slicing tool.
 Chicken Chopping		CHICKEN CHOPPING	<ul style="list-style-type: none">• Chops cooked chicken and poultry **15SLICE-CHKN: for use with FP250 ONLY , not suitable with FP150.			3/8" (10 mm)		15SLICE-CHKN**	3SLICE-CHKN
 Pepperoni		PEPPERONI	<ul style="list-style-type: none">• Cuts thin, consistent slices of cured meat			5/64" (2 mm)	SLICE-5/64PEP	15SLICE-5/64PEP	35SLICE-5/64PEP

FP100 tools can also be used with Centerline™ combination food processors. Refer to F49010.