



HOBART FOOD PROCESSORS

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

HOBART





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.



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

Hobart Ownership Benefits



Performance



Sanitation & Cleaning



Ease of Use



Operator Assurance



Hobart Exclusive



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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.



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

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

Hobart Ownership Benefits



Performance



Sanitation & Cleaning



Ease of Use

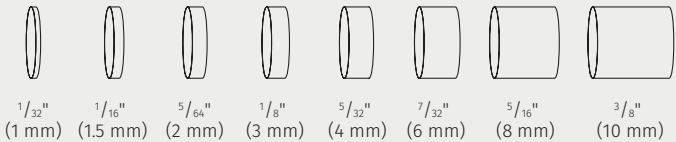
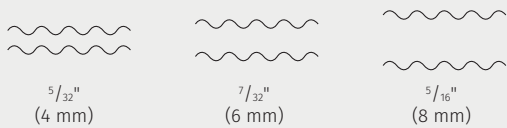
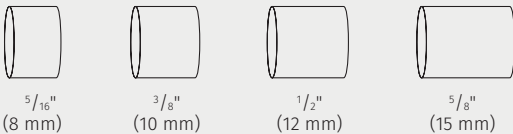
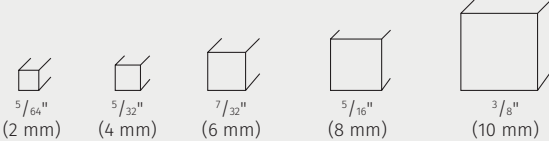
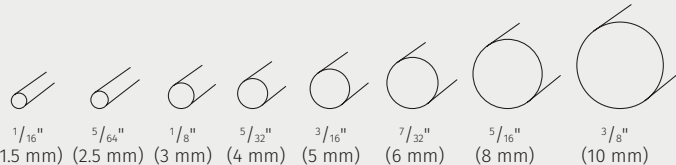
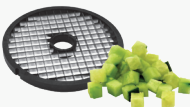
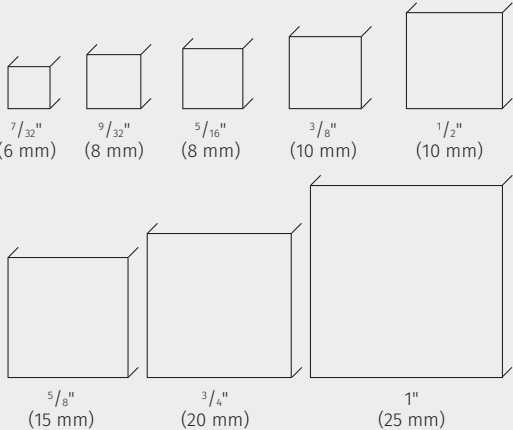


Operator Assurance



Hobart Exclusive

Cutting tools for continuous-feed food processors

			CUTTING TOOLS	FP100	FP150/FP250	FP350/FP400i
SLICER 	- 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.		$\frac{1}{32}$ " (1 mm)	SLICE-1/32-SS	15SLICE-1/32-SS	3SLICE-1/32-SS
			$\frac{1}{16}$ " (1.5 mm)	SLICE-1/16-SS	15SLICE-1/16-SS	3SLICE-1/16-SS
			$\frac{5}{64}$ " (2 mm)			
			$\frac{1}{8}$ " (3 mm)	SLICE-1/8-SS	15SLICE-1/8-SS	3SLICE-1/8-SS
			$\frac{5}{32}$ " (4 mm)	SLICE-5/32-SS	15SLICE-5/32-SS	3SLICE-5/32-SS
			$\frac{7}{32}$ " (6 mm)	SLICE-7/32-SS	15SLICE-7/32-SS	3SLICE-7/32-SS
			$\frac{5}{16}$ " (8 mm)	SLICE-5/16-SS	15SLICE-5/16-SS	3SLICE-5/16-SS
			$\frac{3}{8}$ " (10 mm)	SLICE-3/8-SS	15SLICE-3/8-SS	3SLICE-3/8-SS
			$\frac{9}{16}$ " (14 mm)			3SLICE-9/16AL
CRIMPING SLICER 	- For ripple-slicing beets, cucumbers, carrots, etc. - Stainless steel.		$\frac{5}{32}$ " (4 mm)	SLICER-5/32CR-SS	15SLICE-5/32CR-SS	
			$\frac{7}{32}$ " (6 mm)			
			$\frac{5}{16}$ " (8 mm)			
SOFT SLICER 	- Slices soft products. - Dices in combination with a suitable dicing grid.		$\frac{5}{16}$ " (8 mm)	SFTSLCE-5/16	15SFSLC-5/16	35SFSLC-5/16
			$\frac{3}{8}$ " (10 mm)	SFTSLCE-3/8	15SFSLC-3/8	35SFSLC-3/8
			$\frac{1}{2}$ " (12 mm)	SFTSLCE-1/2	15SFSLC-1/2	35SFSLC-1/2
			$\frac{5}{8}$ " (15 mm)	SFTSLCE-5/8	15SFSLC-5/8	35SFSLC-5/8
JULIENNE CUTTER 	- Juliennes potatoes for French fries. - Juliennes carrots, cucumbers, etc. “SS” indicates stainless steel.		$\frac{5}{64}$ " (2 mm)	JUL-5/64-SS	15JUL-5/64-SS	3JUL-5/64-SS
			$\frac{5}{32}$ " (4 mm)	JUL-5/32-SS	15JUL-5/32-SS	3JUL-5/32-SS
			$\frac{7}{32}$ " (6 mm)			3JUL-7/32-SS
			$\frac{5}{16}$ " (8 mm)	JUL-5/16-SS	15JUL-5/16-SS	
			$\frac{3}{8}$ " (10 mm)			3JUL-3/8-SS
GRATER 	- 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 	- Shreds carrots, cabbage, cheese, etc. “SS” indicates stainless steel.		$\frac{1}{16}$ " (1.5 mm)	SHRED-1/16	15SHRED-1/16-SS	3SHRED-1/16-SS
			$\frac{5}{64}$ " (2.5 mm)	SHRED-5/64	15SHRED-5/64-SS	3SHRED-5/64-SS
			$\frac{1}{8}$ " (3 mm)	SHRED-1/8	15SHRED-1/8-SS	3SHRED-1/8-SS
			$\frac{5}{32}$ " (4 mm)			3SHRED-5/32-SS
			$\frac{3}{16}$ " (5 mm)	SHRED-3/16	15SHRED-3/16-SS	
			$\frac{7}{32}$ " (6 mm)	SHRED-7/32	15SHRED-7/32-SS	3SHRED-7/32-SS
			$\frac{5}{16}$ " (8 mm)	SHRED-5/16	15SHRED-5/16-SS	3SHRED-5/16-SS
			$\frac{3}{8}$ " (10 mm)	SHRED-3/8	15SHRED-3/8-SS	3SHRED-3/8-SS
DICING GRID 	- 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.		$\frac{7}{32}$ " (6 mm) Use with 3 mm – 6 mm slicing plate	DICEGRD-7/32	DICEGRD-7/32	S35DICE-7/32
			$\frac{9}{32}$ " (8 mm) Use with 3 mm – 6 mm slicing plate			S35DICE-9/32
			$\frac{5}{16}$ " (8 mm) Use with 3 mm – 6 mm slicing plate or 8 mm soft slicing plate	DICEGRD-5/16	DICEGRD-5/16	
			$\frac{3}{8}$ " (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
			$\frac{1}{2}$ " (10 mm) Use with 3 mm – 12 mm slicing plate or 10 mm soft slicing plate	DICEGRD-1/2	DICEGRD-1/2	S35DICE-1/2
			$\frac{1}{2}$ " – Low (12 mm) Use with 12 mm soft slicing plate	DICEGRD-1/2L	DICEGRD-1/2L	S35DICE-1/2LOW
			$\frac{5}{8}$ " (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
			$\frac{5}{8}$ " – Low (15 mm) Use with 12 mm – 15 mm soft slicing plate	DICEGRD-5/8L	DICEGRD-5/8L	S35DICE-5/8LOW
			$\frac{3}{4}$ " (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
			$\frac{3}{4}$ " – 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

The FP400i Continuous-Feed Food Processor

innovative design. **i**mpressive capacity.

Your high-volume kitchen needs a high-capacity food processor. The Maximum Heavy-Duty FP400i delivers, handling 130 pounds of product every minute. Use it hour after hour: This continuous-feed food processor is built to withstand continuous operation, producing up to 3,000 meals a day.

And with three available options to deliver great results on a wide variety of products, the high-capacity FP400i is highly versatile too.



Manual Push Feeder

All types of products of different sizes can be loaded into the manual feed hopper's stacking cylinder.



Tube Feeder

Best for loading long, narrow products vertically and cutting in a specific direction.



Bulk Feed Hopper

Used primarily for round products like potatoes, onions and tomatoes; enables continuous filling by the bucketload.



Stacking Feed Cylinder

Cutting Feed Cylinder



Feed Hopper Cylinder



hobartcorp.com

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