



CAPACITY GUIDE

# CONTINUOUS-FEED FOOD PROCESSORS

FP100 • FP150 • FP250 • FP350 • FP400





Time in the kitchen is a valuable commodity and prepping ingredients for recipes is one of the most time consuming tasks in a commercial kitchen.

Hobart food processors slice, dice, grate, shred, cut, julienne, crimp and all together offer a variety of options depending on the cutting tool and model of machine selected.

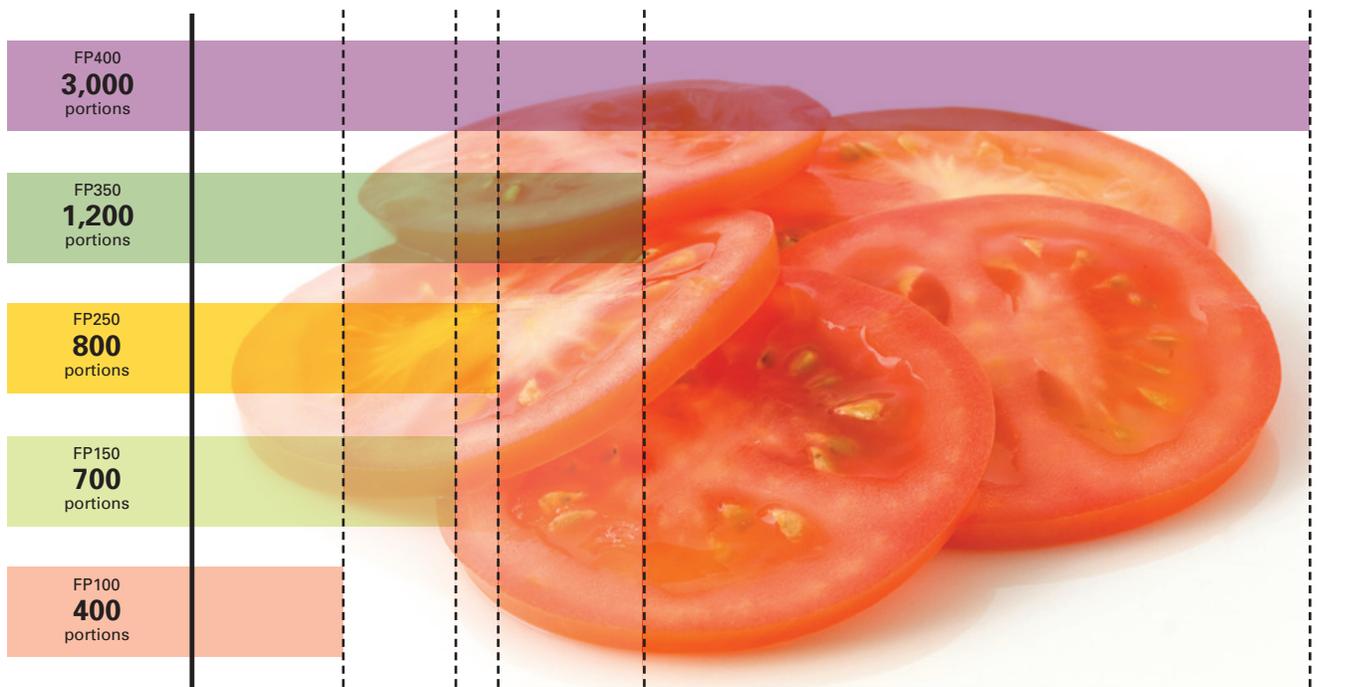
Information within this capacity chart will help you determine the size machine that best fits your food operation. Whichever machine you choose is sure to help prep faster while delivering consistent results.

## FEATURES AND BENEFITS



- Versatile
  - A wide range of cutting tools that handle many tasks (slices, grates, shreds, dices, and cuts julienne and crimping slices in a variety of dimensions).
  - Multiple-sized machines to fit your volume needs
- Easy-to-Operate and Clean
  - Plates and feed cylinder parts can be simply removed and cleaned
  - Faster prep time and consistent results using simple controls

## MULTIPLE-SIZED MACHINES TO FIT YOUR VOLUME NEEDS



## FP100 and FP150



The FP100 and FP150 are designed for kitchens with smaller volumes that still need the quality and power of a professional food processor. These units are compact and conveniently designed at a 50° angle for operator convenience. The small base occupies minimal counter space and the carrying handle on the back of the housing is designed for ease of portability.

- Unit and receiving pan fit on 23" deep counter
- Feed cylinder removes without tools for ease of cleaning
- Design permits continuous cutting of long products and eliminates precutting
- Direct transmission (planetary)
- Auto start/stop
- Stainless steel cutting tools



The FP100 processes up to 400 portions per day or 66 lbs. per hour.

The FP150 processes up to 700 portions per day or 840 lbs. per hour. Unlike the FP100, the FP150 has a full-moon cylinder that can hold larger quantities and whole products. Features like these are a clear advantage, particularly when larger volumes are involved.



## FP250



Processes up to 800 portions per day or 1,200 lbs. per hour. The FP250 slices, grates, shreds, dices, and cuts julienne and crimping slices in a variety of dimensions.

The FP250 takes food processing to a higher level. It is designed for flexibility and convenience allowing for processing of a large variety of products while reducing labor and food cost.



## FP350



Processes up to 1,200 portions per day or 1,560 lbs. per hour. Slices, grates, shreds, dices, and cuts julienne, and crimping slices in a variety of dimensions.

The FP350 is designed for high-volume kitchen operations. Its compact design allows for a small footprint and ease of use. The full-size cylinder and cutting tools enable large volumes to be processed – reducing labor and increasing productivity.

- Unit and receiving pan fit on 27" deep machine table
- Feed cylinder removes without tools for ease of cleaning
- Design enables continuous cutting of long products and eliminates precutting
- Auto start/stop
- Stainless steel cutting tools



## FP400



The FP400 is Hobart's largest and most effective food processor, capable of processing up to 3,000 portions per day or producing up to 5,200 lbs. per hour. The design allows for ease of use, cleaning and flexibility.

Slices, grates, shreds, dices, and cuts julienne, crimping slices and French fries. Separate feed attachment for maximum flexibility. Some situations call for a machine that is a cut above the rest.

- Flexible feeding system including:
  - Manual ergonomic push feeder
  - Automatic feed hopper for extreme high-output capacity
  - Flexible 4-tube feeder

- Larger cutting tools, for increasing capacity
- Four interlocks
- Large feed cylinder reduces precut
- Stainless Steel cutting tools



For complete equipment specifications visit our website at [www.hobartcorp.com](http://www.hobartcorp.com)