

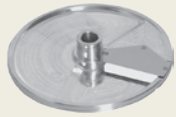
CUTTING TOOL GUIDE

TOP QUALITY CUTTING TOOLS FOR ANY CUT AND OPTIMAL RESULTS



SLICER
(stainless steel)

- Slices firm and soft products, such as root vegetables, bell pepper, onion, leek, cucumber, tomato, apple, citrus fruit, bananas, mushrooms, etc.
- Shreds lettuce and cabbage.
- Dices in combination with suitable dicing grid.



SOFT SLICER

- Slices soft products.
- Dices in combination with a suitable dicing grid.



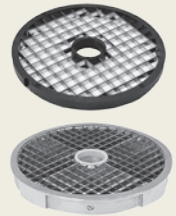
CRIMPING SLICER
(stainless steel)

- For ripple slicing of beet, cucumber, carrots, etc.



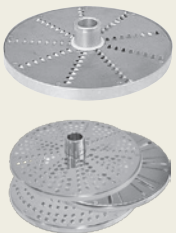
JULIENNE CUTTER
(stainless steel)

- Cuts julienne potatoes, carrots, cucumber, etc.
- Julienne potatoes for French fries.



DICING GRID

- Dices root vegetables, fruit, potatoes, cabbage, carrots, cucumbers, apples, tomatoes, onions, etc. in combination with a suitable slicer.



GRATER/SHREDDER
(stainless steel)

- Grates or shreds carrots and cabbage.
- Grates nuts, almonds, dry bread, cheese, etc.
- Shreds cheese or grates hard cheese.

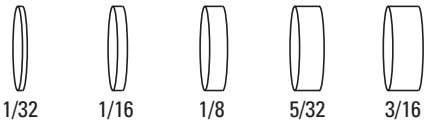
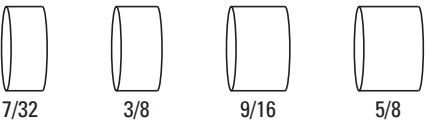
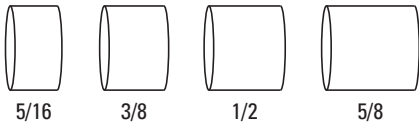
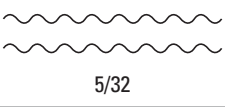
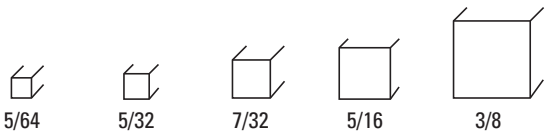
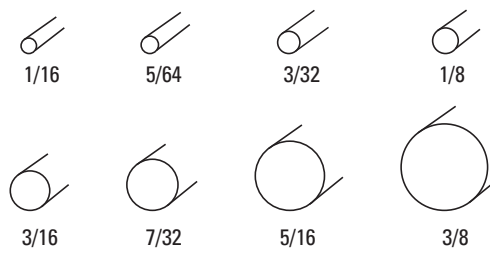
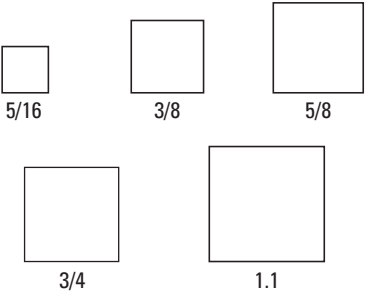


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CUTTING TOOL GUIDE

Note: The cutting tool design and range varies between different sizes and machine types.
Diagrams below show estimated sizes.

		FP100	FP150/FP250	FP350/FP400
Slicers		1/16" 1.5MM	1/16" 1.5MM	1/32" 1MM 1/16" 1.5MM
		5/32" 4MM 7/32" 6MM 3/8" 10MM 5/8" 15MM	5/32" 4MM 7/32" 6MM 3/8" 10MM 5/8" 15MM	1/8" 3MM 5/32" 4MM 7/32" 6MM 3/8" 10MM 9/16" 14MM 5/8" 15MM
Soft Slicers		5/16" 8MM 3/8" 10MM 1/2" 12MM 5/8" 15MM	5/16" 8MM 3/8" 10MM 1/2" 12MM 5/8" 15MM	See Pricebook for Soft Dice Sets
	Crimping Slicers		5/32" 4MM	5/32" 4MM
Julienne Cutters		5/64" 2MM 5/32" 4MM 5/16" 8MM	5/64" 2MM 5/32" 4MM 5/16" 8MM	5/64" 2MM 5/32" 4MM 7/32" 6MM 5/16" 8MM 3/8" 10MM
	Shredders		1/16" 1.5MM 5/64" 2MM 1/8" 3MM 3/16" 4.5MM 7/32" 6MM 5/16" 8MM	1/16" 1.5MM 5/64" 2MM 1/8" 3MM 3/16" 4.5MM 7/32" 6MM 5/16" 8MM 3/8" 10MM
Graters		Fine Hard	Fine Hard	Fine Hard
Dicing Grids		5/16" 8MM 3/8" 10MM 1/2" 12MM 5/8" 15MM	5/16" 8MM 3/8" 10MM 1/2" 12MM 5/8" 15MM	5/16" 8MM 3/8" 10MM 1/2" 12MM 5/8" 15MM 3/4" 20MM 1.1" 25MM
	French Fry Grid			3/8" 10MM Use in combination with 3/8" slice plate

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