



HOBART FOOD PROCESSORS

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



HOBART



Pick the Perfect Food Processor:

Understand the jobs each style of machine does best to know which type of food processor is the best fit for your kitchen.

Hobart Ownership Benefits

 Hobart Exclusive Benefits

 Sanitation & Cleaning

 Performance

 Operator Assurance

 Ease of Use

HOBART FOOD PROCESSORS

Speed, precision and consistency you can depend on.

Hobart food processors minimize prep time so you can spend more time creating. These hardworking machines quickly dice, shred and chop; bowl and combination 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, etc.

Model shown: HCM62



Continuous-Feed Style

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

Model shown: FP250



Combination Style

Best for: Maximum flexibility. Take on virtually any cutting, mixing or emulsifying job from doughs to sauces to toppings.

Model shown: HCC34



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 escape of contents 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 H.P. 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.

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, is open or if the feed cylinder is removed.

SureSense™ speed control

Identifies which processor head is installed and adjusts speed for optimal results.

Chute Head

500 rpm – Soft products: tomatoes, bananas, kiwis
800 rpm – Harder products: potatoes, carrots

Bowl Style

1,450 rpm – Delicate dishes: salsa, parsley
2,650 rpm – Emulsifying: sauces, salad dressings

Serrated edge, saw-tooth, stainless steel knife

Produces consistent cuts and delivers a long life.

Double interlock switch

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

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.

3.2 quart stainless steel bowl

Large capacity, easy to clean.

Durable XYLEX™ cover with bowl gasket

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



XYLEX is a trademark of SABIC.

Picking the right food processor to meet your needs is important. See the next page for a guide to help you select the best machines for your kitchen.





THE RIGHT MACHINE TO FIT YOUR KITCHEN

Select the model that meets your needs to create great food without limitations.

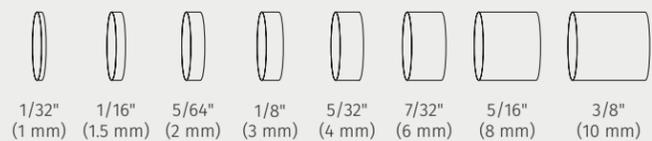
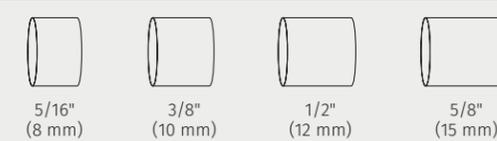
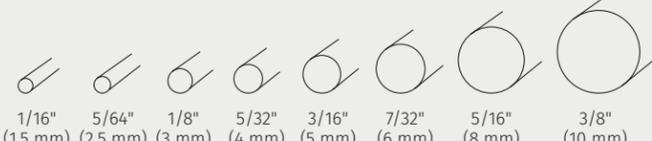
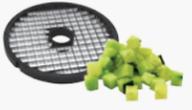
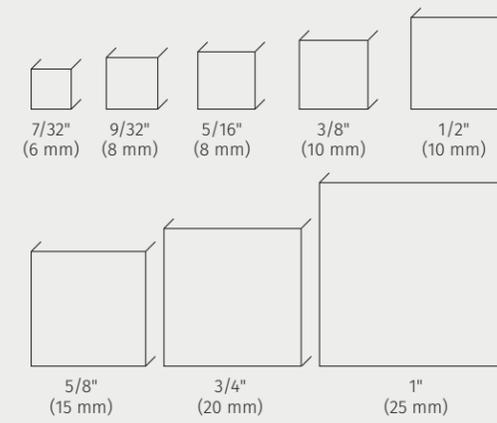
BOWL STYLE MODELS				
PRODUCT/APPLICATION	FP41	HCM61	HCM62	
Bowl Size	4 quart	6 quart	6 quart	
Motor Speed	¾ H.P.	1.5 H.P.	2 H.P.	
Knife/Blade Type	Stay Sharp Knives	Hobart COOLCUTTER™ Knives	Hobart COOLCUTTER™ Knives	
	CAPACITY	TIME	CAPACITY	TIME
Mince, Chop (onions, carrots, mozzarella cheese)	2 pounds	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

CONTINUOUS-FEED STYLE MODELS					
PRODUCT/APPLICATION	FP100	FP150	FP250	FP350	FP400i
PRODUCTION CAPACITY (meals per day)	400	700	800	1,200	3,000
QUANTITY	11 pounds/minute	14 pounds/minute	17 pounds/minute	26 pounds/minute	88 pounds/minute

COMBINATION STYLE MODEL HCC34			
PRODUCT/APPLICATION	QUANTITY	TIME	
CONTINUOUS FUNCTION			
PRODUCTION CAPACITY	80 portions/day	4.4 pounds/minute	
BOWL FUNCTION			
Mince, Chop (onions, carrots, mozzarella cheese)	1 ½ pounds	20 seconds	
Meats (fresh, steak tartare)	1 ½ pounds	30 seconds	
Dough	2 pounds	60 seconds	
Breadcrumbs	¾ pound	10 seconds	
Parmesan (fine)	¾ pound	60 seconds	
Aromatic Butter	2 pounds	30 seconds	
Mayonnaise	1 ¼ quarts	35 seconds	
Tomato Sauce	1 quart	20 seconds	



Cutting tools for continuous-feed and combination-style food processors

			CUTTING TOOLS		FP100	FP150/FP250	FP350	HCC34
 <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>1/32" (1 mm) 1/16" (1.5 mm) 5/64" (2 mm) 1/8" (3 mm) 5/32" (4 mm) 7/32" (6 mm) 5/16" (8 mm) 3/8" (10 mm)</p>	1/32" (1 mm)	SLICE-1/32-SS	15SLICE-1/32-SS	3SLICE-1/32-SS	CCSLC-1/32 or SLICE-1/32-SS		
		1/16" (1.5 mm)	SLICE-1/16-SS ●●●●	15SLICE-1/16-SS ●●●●	3SLICE-1/16-SS ●●	SLICE-1/16-SS ●●		
		5/64" (2 mm)				CCSLC-5/64		
		1/8" (3 mm)	SLICE-1/8-SS	15SLICE-1/8-SS	3SLICE-1/8-SS	SLICE-1/8-SS		
		5/32" (4 mm)	SLICE-5/32-SS ●●●●	15SLICE-5/32-SS ●●●●	3SLICE-5/32-SS ●●	CCSLC-5/32 ●●●●		
		7/32" (6 mm)	SLICE-7/32-SS ●	15SLICE-7/32-SS ●	3SLICE-7/32-SS ●	SLICE-7/32-SS		
		5/16" (8 mm)	SLICE-5/16-SS	15SLICE-5/16-SS	3SLICE-5/16-SS	SLICE-5/16-SS		
		3/8" (10 mm)	SLICE-3/8-SS ●	15SLICE-3/8-SS ●	3SLICE-3/8-SS ●	SLICE-3/8-SS ●		
9/16" (14 mm)			3SLICE-9/16AL					
 <ul style="list-style-type: none"> For ripple slicing beets, cucumbers, carrots, etc. Stainless steel. 	 <p>5/32" (4 mm) 7/32" (6 mm) 5/16" (8 mm)</p>	5/32" (4 mm)	SLICER-5/32CR-SS	15SLICE-5/32CR-SS		CCSLC-5/32CR or SLICER-5/32CR-SS		
		7/32" (6 mm)				CCSLC-7/32CR		
		5/16" (8 mm)				CCSLC-5/16CR		
 <ul style="list-style-type: none"> Slices soft products. Dices in combination with a suitable dicing grid. 	 <p>5/16" (8 mm) 3/8" (10 mm) 1/2" (12 mm) 5/8" (15 mm)</p>	5/16" (8 mm)	SFTSLCE-5/16	15SFSLC-5/16	35SFSLC-5/16	SFTSLCE-5/16		
		3/8" (10 mm)	SFTSLCE-3/8 ●	15SFSLC-3/8 ●	35SFSLC-3/8	SFTSLCE-3/8 ●		
		1/2" (12 mm)	SFTSLCE-1/2	15SFSLC-1/2	35SFSLC-1/2	SFTSLCE-1/2		
		5/8" (15 mm)	SFTSLCE-5/8	15SFSLC-5/8	35SFSLC-5/8	SFTSLCE-5/8		
 <ul style="list-style-type: none"> Juliennes potatoes for French fries. Juliennes carrots, cucumbers, etc. "SS" indicates stainless steel. 	 <p>5/64" (2 mm) 5/32" (4 mm) 7/32" (6 mm) 5/16" (8 mm) 3/8" (10 mm)</p>	5/64" (2 mm)	JUL-5/64-SS ●	15JUL-5/64-SS ●	3JUL-5/64-SS	CCJUL-5/64 or JUL-5/64-SS ●		
		5/32" (4 mm)	JUL-5/32-SS	15JUL-5/32-SS	3JUL-5/32-SS	CCJUL-5/32 or JUL-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			
 <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-FINE		
			GRATE-CHEESE	15GRATE-CHEESE-SS	3GRATE-CHEESE-SS	GRATE-CHEESE		
 <ul style="list-style-type: none"> Shreds carrots, cabbage, cheese, etc. "SS" or "CC" indicates stainless steel. 	 <p>1/16" (1.5 mm) 5/64" (2.5 mm) 1/8" (3 mm) 5/32" (4 mm) 3/16" (5 mm) 7/32" (6 mm) 5/16" (8 mm) 3/8" (10 mm)</p>	1/16" (1.5 mm)	SHRED-1/16	15SHRED-1/16-SS	3SHRED-1/16-SS	SHRED-1/16		
		5/64" (2.5 mm)	SHRED-5/64	15SHRED-5/64-SS	3SHRED-5/64-SS	CCSHRD-5/64 or SHRED-5/64		
		1/8" (3 mm)	SHRED-1/8	15SHRED-1/8-SS	3SHRED-1/8-SS	SHRED-1/8		
		5/32" (4 mm)			3SHRED-5/32-SS	CCSHRD-5/32 ●		
		3/16" (5 mm)	SHRED-3/16 ●●	15SHRED-3/16-SS ●●		SHRED-3/16		
		7/32" (6 mm)	SHRED-7/32 ●	15SHRED-7/32-SS ●	3SHRED-7/32-SS	CCSHRD-7/32 ●		
		5/16" (8 mm)	SHRED-5/16 ●	15SHRED-5/16-SS ●	3SHRED-5/16-SS ●●	SHRED-5/16 ●		
		3/8" (10 mm)	SHRED-3/8	15SHRED-3/8-SS	3SHRED-3/8-SS	SHRED-3/8		
 <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>7/32" (6 mm) 9/32" (8 mm) 5/16" (8 mm) 3/8" (10 mm) 1/2" (10 mm)</p> <p>5/8" (15 mm) 3/4" (20 mm) 1" (25 mm)</p>	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		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 ●	DICEGRD-3/8 ●●		
		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	DICEGRD-1/2		
		1/2" – Low (12 mm) Use with 12 mm soft slicing plate	DICEGRD-1/2L	DICEGRD-1/2L	S35DICE-1/2LOW	DICEGRD-1/2L		
		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	DICEGRD-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	DICEGRD-5/8L		
		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			
			PLATE-3PACK-SS	15PLATE-3PACK-SS	3PLATE-3PACK-SS	CCPLT-4PACK		
			PLTSS-6PACK	15PLTSS-6PACK	3PLATE-6PACK-SSP			
			PIZZA-3PACK	15PIZZA-3PACK		PIZZA PLATE PACK		
			DELI-6PACK	15DELI-6PACK		DELI PLATE PACK		

Hobart Plate Packages

For use with Hobart Food Processor models FP100, FP150, FP250 and Hobart Continuous Feed Food Processor model HCC34.

PIZZA PLATE PACKAGES

Essential food processor plates, specifically designed for pizzeria kitchens.



(1) 1/16" (1.5 mm) Slicing Plate — for zucchinis, mushrooms, onions, olives

(1) 5/32" (4 mm) Slicing Plate — for tomatoes, eggplants

(1) 5/16" (8 mm) Shredder Plate — for mozzarella and other semisoft cheeses

DELI AND SALAD BAR PLATE PACKAGES

Essential food processor plates, specifically designed for delicatessens and salad bar prep.



(1) 1/16" (1.5 mm) Slicing Plate

(1) 3/8" (10 mm) Dicer Plate

(1) 3/8" (10 mm) Soft Slicing Plate

(1) 5/32" (4 mm) Slicing Plate

(1) 7/32" (6 mm) Shredder Plate

(1) 5/64" (2 mm) Julienne Plate



HOBART

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