HOBART

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

FOOD PREPARATION

FP150

Continuous-Feed Food Processor



SPECIFIER STATEMENT

Specified unit will be an NSF rated Hobart continuous-feed food processor with a large, easily removable feed hopper. Food processor has all aluminum hopper and housing and is compact for easy storage. Unit can process up to 14 pounds per minute with plate speeds at 420 RPMs and the exclusive decoring screw deflects product away from plate hub for complete processing. Cutting tools available include slicing, julienne, shredding, grating and dicing plates.

MODELS

❑ **FP150** Continuous-Feed Full Hopper Food Processor

STANDARD FEATURES

+ Red OFF, Green ON button
+ ½ HP motor with overload protection
+ Compact design
+ Front angled at 50°
+ Planetary drive
+ Large, removable full-size feed hopper
+ All-aluminum hopper and housing
+ Double Interlock switch
+ Plate speed of 420 RPMs
+ No Volt Release

ACCESSORIES (Available at extra cost)

❑ 3-Pack Plates: 1/16, 5/32 slicer plates, 3/16 shredder plate, 1 wall rack (15PLATE-3PACK-SS)

❑ 6-Pack Plates: 1/16, 5/32, 7/32, 3/8 slicer plates, 3/16 shredder plate, 3/8 dicer plate, 2 wall racks (15PLTSS-6PACK)

❑ 3-Peg Wall Rack: designed to hold three plates for additional plate storage

❑ Slicer Plates: 1/32, 1/16, 1/8, 5/32, 7/32, 5/16, 3/8

❑ Crimping Plate: 5/32

❑ Soft Slicing Plates: 7/32, 5/16, 3/8, 1/2, 5/8

❑ Julienne Plates: 5/64, 5/32, 5/16

❑ Dicer Grids: 7/32, 5/16, 3/8, 1/2, 5/8, 3/4

❑ Dice Grid Cleaner

❑ Shredder Plates: 1/16, 5/64, 1/8, 3/16, 7/32, 5/16, 3/8

❑ Pepperoni Plate: 5/64

❑ Grater Plate: Fine, hard cheese

❑ French Fry Kit: 3/8 – capacity of 4 lbs. potatoes/min.

❑ Machine Table: Adjustable height to hold Food Processor

❑ Adjustable height stainless steel lug cart

❑ Stainless steel receiving pan

❑ Plastic receiving pan

OPTIONS

❑ Maximum security correctional package

FP150 CONTINUOUS-FEED FOOD PROCESSOR

Approved by_____ Date_____ Approved by_____ Date_____

HOBART

FP150
Continuous-Feed Food Processor

SOLUTIONS / BENEFITS

PERFORMANCE

½ HP Motor with Overload Protection

Large, Full-Size Feed Hopper
- Flexibility, convenience, reduced labor
- Supports processing capabilities for large variety of products and eliminates pre-cutting
- Design permits continuous cutting of long products

Plate Speed of 420 RPMs
- Precise cutting and dicing action without bruising or mashing product

Compact Design
- Plates remove in seconds
- Occupies minimal counterspace

EASE OF USE

Front Angled at 50°
- 50 degree angle for ease of product loading
- Helps to reduce operator fatigue

All-Aluminum Hopper and Housing
- Anodized finish resists harsh cleaners
- Easy clean up

Compact Design
- Occupies minimal counterspace
- Production capacity for 14 pounds per minute

SANITATION & CLEANING

All-Aluminum Hopper and Housing
- Anodized finish resists harsh cleaners
- Easy clean up

Large, Removable Full-Size Feed Hopper
- Flexibility, convenience, reduced labor
- Supports processing capabilities for large variety of products and eliminates pre-cutting
- Design permits continuous cutting of long products

OPERATOR ASSURANCE

Double Interlock Switch
- Prevents machine from running when pusher plate swings away or is open

No Volt Release
- Unit will not automatically turn on if power is lost

SPECIFICATIONS

Electrical: 110-120/60/1; 5.7 amps, 3 conductor power cord (18 AWG) is 6 feet in length. Also available in 220-230/50/60/1 with a CEE 7/7 plug – not UL listed.

Motor: Planetary gear driven operating at 420 RPM output. ½ HP with overload protection.

Switches: Easy to operate (red) OFF and (green) ON switch. Pusher plate and feed hopper interlocks.

Standard Equipment: Basic unit with deflector plate and cleaning brush

Warranty: Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

Cutting Tools: Slicer, julienne and shredder plates feature stainless steel plates with cutlery-grade stainless steel knives. Grate plates feature stainless steel cutting plates with thermoplastic support hubs. Dicing grids have molded ring construction to support stainless steel knives.

Plate combinations for dicing operations are shown in the table below:

FP150 Food Processor								
	DICEGRD-7/32	DICEGRD-5/16	DICEGRD-3/8	DICEGRD-1/2	DICEGRD-1/2L	DICEGRD-5/8	DICEGRD-5/8L	DICEGRD-3/4
15SLICE-1/32-SS (1 mm)								
15SLICE-1/16-SS (1.5 mm)								
15SLICE-1/8-SS (3 mm)	✓	✓	✓	✓		✓		✓
15SLICE-5/32-SS (4 mm)	✓	✓	✓	✓		✓		✓
15SLICE-7/32-SS (6 mm)	✓	✓	✓	✓		✓		✓
15SLICE-5/16-SS (8 mm)		✓	✓	✓		✓		✓
15SLICE-3/8-SS (10 mm)			✓	✓		✓		✓
15SFSLC-7/32 (6 mm)	✓	✓	✓	✓		✓		✓
15SFSLC-5/16 (8 mm)		✓	✓	✓		✓		✓
15SFSLC-3/8 (10 mm)			✓	✓		✓		✓
15SFSLC-1/2 (12 mm)					✓		✓	
15SFSLC-5/8 (15 mm)							✓	

Weight: Shipping - 46 lb.; Net - 39 lb.

FP150
Continuous-Feed Food Processor

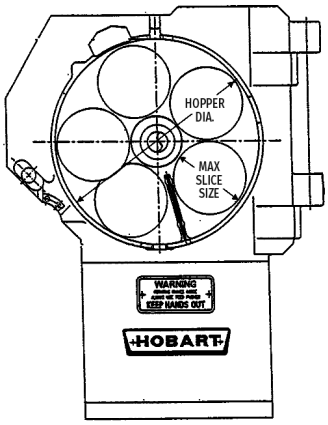
DETAILS AND DIMENSIONS

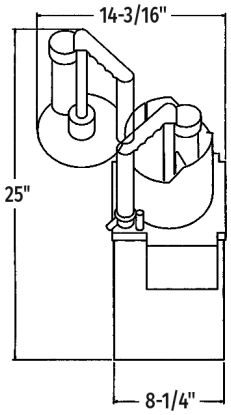
	FP150
Hopper Maximum Width	6 3/8"
Hopper Height	7 7/25"
Hopper Volume	12 17/25 cups
Maximum Slice Size	2 1/2"
Usable Depth	6"
Feed Tube Diameter	2 1/8"

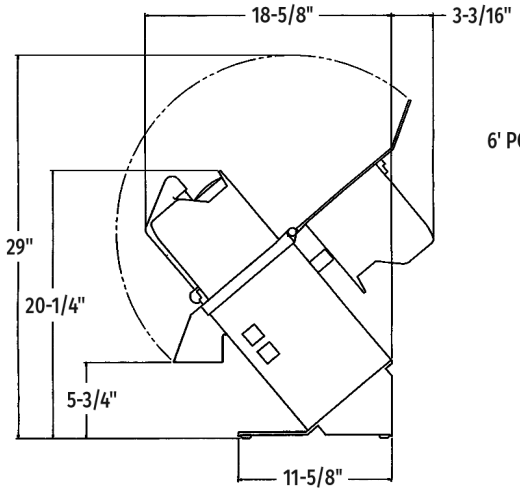
Plugs and Receptacles:

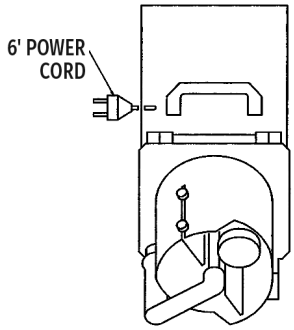
Machine Voltages	
Service Current Requirement if Plug Connected	110-120/60/1
	15 Amp.
Terminal Designation of Plug	2 Pole 3 Wire Grounding
NEMA Plug Configuration	5-15P
Plug Configuration	
Molded Plug on Cord	Yes
Plug - Straight/Angle	Straight
NEMA Receptable or Connector Configuration	5-15R

This plug configuration is for the 110-120/60/1 machine only.









As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

CAD and/or Revit Files Available