



Project _____
AIA # _____ SIS # _____
Item # _____ Quantity _____ C.S.I. Section 114000



FP100

Continuous-Feed Food Processor



SPECIFIER STATEMENT

Specified unit will be an NSF rated Hobart continuous-feed food processor with a large, half-sized feed hopper. Food processor has all aluminum hopper and housing and is compact for easy storage. Unit can process up to 11 pounds per minute with plate speeds at 420 RPMs. Cutting tools available include slicing, julienne, shredding, grating and dicing plates.

MODEL

- ☐ **FP100** Continuous-Feed Half Hopper Food Processor

STANDARD FEATURES

- + Red OFF, Green ON button
- + $\frac{1}{3}$ HP motor with overload protection
- + Compact design
- + Angled front
- + Planetary drive
- + Large, removable half-size feed hopper
- + All-aluminum hopper and housing
- + Interlock switch
- + Plate speed of 420 RPMs
- + No Volt Release

ACCESSORIES (Available at extra cost)

- ☐ 3-Pack Plates: $\frac{1}{16}$, $\frac{5}{32}$ slicer plates, $\frac{3}{16}$ shredder plate, wall rack (PLATE-3PACK-SS)
- ☐ 6-Pack Plates: $\frac{1}{16}$, $\frac{5}{32}$, $\frac{7}{32}$, $\frac{3}{8}$ slicer plates, $\frac{3}{16}$ shredder plate, $\frac{3}{8}$ dicer plate, 2 wall racks (PLTSS-6PACK)
- ☐ 3-Peg Wall Rack: designed to hold three plates for additional plate storage
- ☐ Slicer Plates: $\frac{1}{32}$, $\frac{1}{16}$, $\frac{1}{8}$, $\frac{5}{32}$, $\frac{7}{32}$, $\frac{5}{16}$, $\frac{3}{8}$
- ☐ Crimping Plate: $\frac{5}{32}$
- ☐ Soft Slicing Plates: $\frac{5}{16}$, $\frac{3}{8}$, $\frac{1}{2}$, $\frac{5}{8}$
- ☐ Julienne Plates: $\frac{5}{64}$, $\frac{5}{32}$, $\frac{5}{16}$
- ☐ Dicer Grids: $\frac{7}{32}$, $\frac{5}{16}$, $\frac{3}{8}$, $\frac{1}{2}$, $\frac{5}{8}$, $\frac{3}{4}$
- ☐ Shredder Plates: $\frac{1}{16}$, $\frac{5}{64}$, $\frac{1}{8}$, $\frac{3}{16}$, $\frac{7}{32}$, $\frac{5}{16}$, $\frac{3}{8}$
- ☐ Grater Plate: Fine, hard cheese
- ☐ French Fry Kit: $\frac{3}{8}$ – capacity of 4 lbs. potatoes/min.

FP100 CONTINUOUS-FEED FOOD PROCESSOR

Approved by _____ Date _____ Approved by _____ Date _____



FP100

Continuous-Feed Food Processor

SOLUTIONS / BENEFITS

PERFORMANCE

Large, Half-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

- + Product quality and consistency
- + Precise cutting and dicing action without bruising or mashing product

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 11 lb./minute

SANITATION & CLEANING

All-Aluminum Hopper and Housing

- + Anodized finish resists harsh cleaners
- + Easy clean up

Large, Removable Half-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

Interlock Switch

- + Prevents machine from running when pusher plate swings away or is open

Angled Front

- + 50 degree angle for ease of product loading
- + Helps to reduce operator fatigue

No Volt Release

- + Unit will not automatically turn on if power is lost

SPECIFICATIONS

Electrical: 110-120/60/1; 4.7 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:

FP100 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
SLICE-1/32-SS								
SLICE-1/16-SS								
SLICE-1/8-SS	✓	✓	✓	✓		✓		✓
SLICE-5/32-SS	✓	✓	✓	✓		✓		✓
SLICE-7/32-SS	✓	✓	✓	✓		✓		✓
SLICE-5/16-SS		✓	✓	✓		✓		✓
SLICE-3/8-SS			✓	✓		✓		✓
SFTSLC-5/16								
SFTSLC-3/8			✓	✓		✓		✓
SFTSLC-1/2					✓		✓	
SFTSLC-5/8							✓	

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

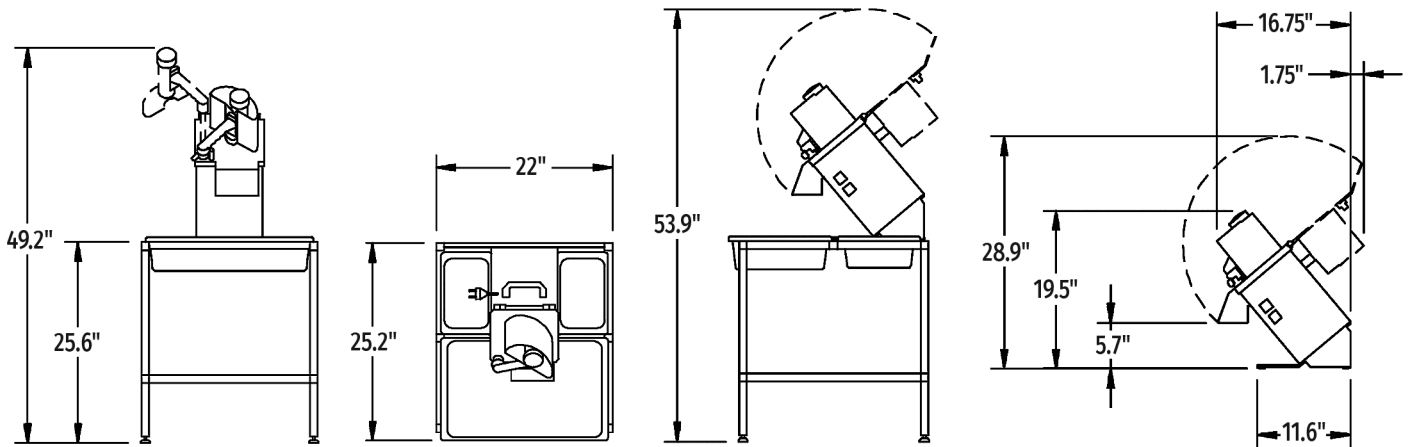
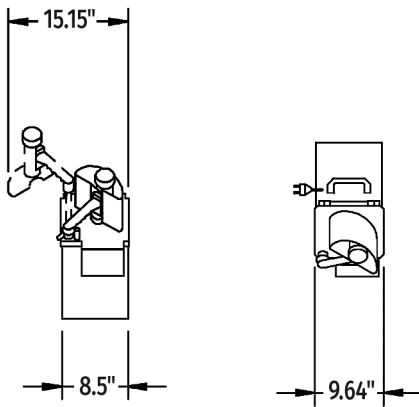


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DETAILS AND DIMENSIONS

FP100	
Hopper Maximum Width	6 ³ / ₈ "
Hopper Height	5 ⁹ / ₁₀ "
Hopper Volume	6 ²⁴ / 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 Receptacle or Connector Configuration	5-15R

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