

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



# FP400i Continuous-Feed Food Processor







# SPECIFIER STATEMENT

Specified unit will be an NSF rated Hobart continuous-feed food processor with a two-speed motor and triple hopper/cover interlock. Food processor has three feed hopper choices including the cutting cylinder, stacking cylinder (manual push feed or tubular feed) and bulk feed hopper and cylinder. Unit can process up to 88 pounds per minute with plate speeds of 240 and 480 RPM. Over 40 individual plates available.

# **MODELS**

☐ **FP400i** Continuous-Feed Full Hopper Food Processor

# **FEED HOPPER CHOICE**

- + Cutting Cylinder 400iPFD-CYL
- + Stacking Cylinder 400iSTK-CYL
  - · Choose one or both
    - ☐ Manual Push Feed Assembly -MNL400i-HANDLE
    - ☐ Tubular Feeder 400iTB-FEED
- + Bulk Feed Hopper and Cylinder 400iFD-HOPPER (complete)

# STANDARD FEATURES

- + Red OFF, green ON button
- + Gear transmission
- + Stainless steel housing
- + Two-speed motor
- + Triple hopper/cover interlock
- + Two stationary front legs and two rear legs with casters for ease of mobility
- + Processes up to 88 pounds per minute
- + Plate speeds 240 and 480 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
- ☐ 6-Pack Plates: 1/16, 5/32, 3/8, 7/32, slicer plates, 3/16 shredder plate, and 3/8 dicer plate, 2 wall racks
- ☐ 3-Peg Wall Rack: designed to hold three plates for additional plate storage
- $lue{}$  Stainless steel accessory cart
- ☐ Adjustable height stainless steel lug cart
- ☐ Plastic receiving pan
- ☐ Stainless steel receiving pan
- ☐ Over 40 individual plates available
- Stainless steel tray

Approved by	Date	Approved by	Date





# **SOLUTIONS / BENEFITS**

# PERFORMANCE III



# 2 HP Motor with Planetary Drive

# Large, Full-Size Feed Hopper

- + Supports processing capabilities for large variety of products and eliminates pre-cutting
- + Design permits continuous cutting of long products

# Plate Speeds of 240 and 480 RPMs

- + Precise cutting and dicing action without bruising
- + Slower speed for good quality processing of more delicate products like tomatoes
- Higher speed for quicker processing of more durable products like potatoes

# Floor Mount Design

- + Plates remove in seconds
- + Produces consistent quality product results

# **Decoring Screw**

+ Deflects products away from the plate hub for complete processing

# **EASE OF USE**



# Front Angled at 45°

- + 45 degree angle for ease of product loading
- + Helps to reduce operator fatigue

# **Stainless Steel Hopper and Housing**

- + Stainless steel finish resists hard cleaners
- + Easy clean up

# Floor Mount Design

- + Convenient feed height for easy loading
- + Two casters to allow for movement for setup/storage

# **Push Feed Setup**

- + Full moon hopper for large loads
- + Ergonomic handle for pushing products into hopper

# **Tube Feed Setup**

+ Provides four round tubes for continuous feeding of various long or round products

# SANITATION & CLEANING ...



# Stainless Steel Hopper and Housing

- + Stainless steel finish resists harsh cleaners
- + Easy clean up

# **Bulk Hopper Setup**

+ High capacity feed for large batches

# OPERATOR ASSURANCE \( \frac{1}{2} \)



#### **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: 208-240/60/3, 3 conductor power cord (16 AWG) is 6 feet in length. Furnished with NEMA L15-20P locking type plug.

Motor: 7.5 amps, 2 HP two speed motor, 240/480 RPM gear driven transmission

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

Standard Equipment: Basic unit with deflector plate, decoring screw 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: The plates feature stainless steel construction with cutlery grade stainless steel knives. Plate combinations for dicing are shown in the chart on page 4

Accessories Note: The FP400i now comes with a tray assembly included. Due to that change, the specially designed Dicer Plate (with wings) is no longer needed and the FP400i can accommodate the same DICE GRIDS as the FP350 product. If the FP400i was purchased prior to May 2020, the tray assembly was NOT included and will need to be purchased separately.

Weight: Net - 139 lb., Feed Cylinder - 13 lb., Manual Push Feeder - 17 lb., Continuous Feed Hopper - 32 lb.

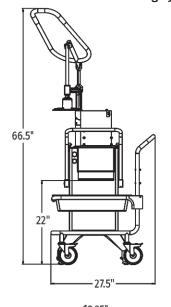


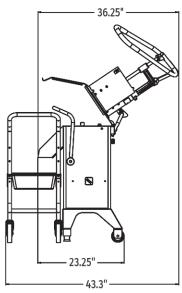
**Bulk Feed Hopper and Cylinder Dimensions** 

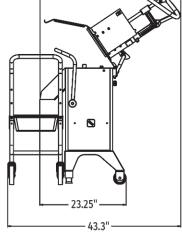
# HOBART

# **DETAILS AND DIMENSIONS**

**Stacking Cylinder Dimensions** 

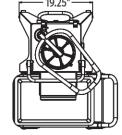




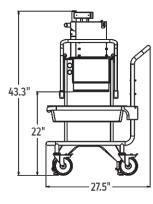


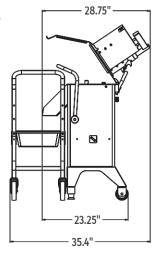
# 33.85"

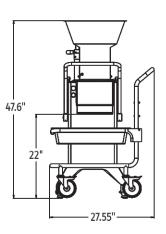
40.3"

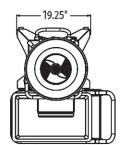


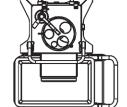












CAD and/or Revit Files Available

# HOBART

# **HOPPER OPTIONS**

# **Stacking Cylinder**



Best for: The stacking cylinder can prepare all types of products, both large and small. The Ergo-loop design provides a lever effect that also reduces the need for manual force when preparing large and hard products, such as root vegetables, cabbage and cheese.

# **Cutting Cylinder**



Best for: To be able to easily cut long and narrow products vertically, and round products in a specific direction, the cutting cylinder is used. Good support for products such as cucumbers and leeks. It is also easy to "bunch" herbs together in the tube. This feeder has 4 tubes:

### **Tube Dimensions**

Tube 1: 35 mm ( $1\frac{3}{8}$ ") Tube 2: 60 mm ( $2^{2\frac{3}{6}}$ 4") Tube 3: 71 mm ( $2^{5\frac{1}{6}}$ 4") Tube 4: 71 mm ( $2^{5\frac{1}{6}}$ 4")

# **Bulk Feed Hopper and Cylinder**



Best for: The bulk feed hopper enables continuous filling by the bucket load for preparation of primarily round products. Capacity is very high because the machine runs continuously and is therefore extremely time-efficient. The FP400i with a Feed Hopper can be beneficially included in a continuous production flow.

# **Plugs and Receptacles:**

Machine Voltages						
Service Current Requirement	230/60/3					
if Plug Connected	20 Amp.					
Terminal Designation of Plug	3 Pole 4 Wire Grounding					
NEMA Plug Configuration	L15-20P					
Plug Configuration						
Molded Plug on Cord	No					
Plug - Straight/Angle	Straight					
NEMA Receptable or Connector Configuration	L15-20R					

FP400i Food Processor												
	S40DICE-7/32	S40DICE-5/16	S40DICE-3/8	S40DICE-1/2	S40DICE-1/2LOW	S40DICE-5/8	S40DICE-5/8LOW	S40DICE-3/4	S40DICE-3/4LOW	S40DICE-1	S40DICE-1LOW	S3FRY-3/8
3SLICE-1/32-SS												
3SLICE-1/16-SS												
3SLICE-1/8-SS	1	1	1	1		1		1		1		
3SLICE-5/32-SS	1	1	1	1		1		1		1		
3SLICE-7/32-SS	1	1	1	1		1		1		1		
3SLICE-5/16-SS		1	1	1		1		1		1		
3SLICE-3/8-SS			1	1		1		1		1		1
35SFSLC-5/16		1	1	1		1		1		1		
35SFSLC-3/8			1	1		1		1		1		
35SFSLC-1/2					1		1					
35SFSLC-5/8							1					

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