



HOBART FOOD PREPARATION



Consistency in the smallest details.



Proud supporter of you.™



Consistency in the smallest details.
Even for the largest jobs.

PROUD SUPPORTER OF
YOU

Even if you're prepping food for a crowd, you can offer legendary quality and consistency down to the smallest detail. Hobart's full line of food preparation equipment lets you cut big jobs down to size without sacrificing consistency, all the way to the final chop, dice or slice.

> > > >

We understand that for any large prep job, consistent results are vital—yet you still have to stay on top of quantity. From processors to peelers, Hobart's food preparation equipment delivers. We can shorten even the longest prep times with help from high-torque motors and heavy-duty blades and bowls. Simple controls and thoughtful construction mean ease of use from first cut to cleanup. And, of course, each unit comes equipped with the attention to operator safety and exceptional service only Hobart can provide.



> Continuous-Feed Food Processor FP250

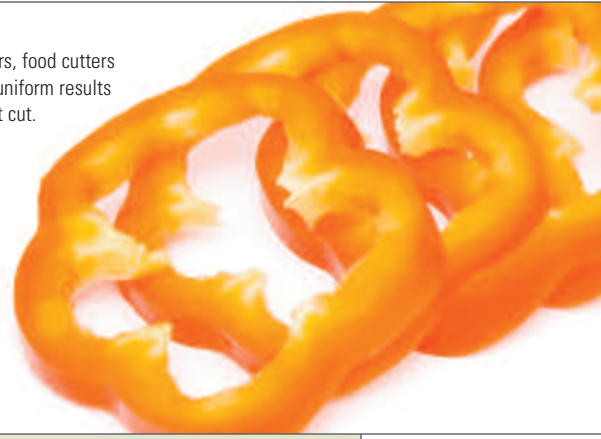
> Continuous-Feed Food Processor FP100

> Bowl-Style Food Processor HCM61



> Hobart's range of food preparation equipment gives you the capacity you need to handle large jobs.

> Hobart food processors, food cutters and peelers produce uniform results all the way to the last cut.



- > Continuous-Feed Food Processors 4
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84186



> Cutter Mixer
HCM450



> Peeler
6115

> The exceptional quality and longevity of Hobart equipment mean you'll always be able to keep up with demanding bulk and large-volume processing.



Hobart continuous-feed food processors. Because it's your job to feed continuously, too.



> FP150



> FP250



> FP300



> FP350

A mountain of vegetables doesn't have to mean a mountain of prep time. Hobart's line of continuous-feed food processors lets operators slice, dice and chop faster while still delivering consistent results.

Large-size feed hoppers eliminate pre-cutting and allow the processing of a wide variety of products, including continuous cutting of long products such as carrots and cucumbers.

To further improve consistency, the FP150, FP250 and FP350 have a de-coring screw to deflect products away from the plate hub for more complete processing. And even hours into a job, our food processors deliver consistent performance, thanks to Hobart's planetary drive—it helps prevent stalling under heavy loads and doesn't need time to rest between loads.

More than consistent operation. Safe operation. Hobart food processors are designed for ease of use and to enhance operator safety.

The hopper is set at a 45° angle, designed to make it easier to load product and to reduce operator fatigue. Controls are simple to understand and master. An interlock switch prevents the machine from running when the pusher plate swings away.



> FP100

Continuous-Feed Model	Production Capability (lbs. per hour)
FP400	5,400
FP350	1,560
FP300	990
FP250	1,000
FP150	750
FP100	600



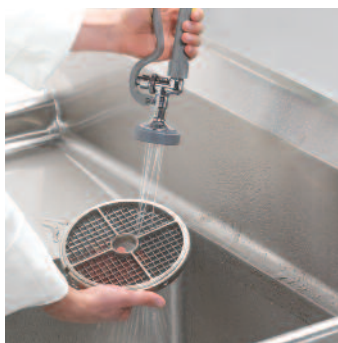
> FP400



> Hobart's largest continuous-feed food processor, the FP400, is a floor model. The rest fit easily on a countertop.



Ease of use includes the cleanup. Each one of Hobart's continuous-feed food processors has diwash™ plates. Easily removable, the diwash plates can be washed without discoloration occurring. And because the housing of our food processors is constructed of anodized aluminum, which resists harsh cleaners, it's easy to clean, too.



Bowl-style food processors are counter- and operator-friendly.

Compact, counter-friendly bowl-style food processors chop, mix and emulsify. (The HCM62 can also liquefy.) Each includes a built-in, patented scraper, integrated lid-wiping system and see-through cover with a large feed tube. The HCM61 and HCM62 reduce processing time with Hobart's exclusive COOLCUTTER knives, a combination of two stainless steel serrated cutting knives and two stainless steel turning knives, which force the product into the cutting knives, speeding the process. Operator ease and safety are supported with user-friendly controls, triple-safety interlocks and rubber feet to prevent movement.



> HCM61

Bowl-Style Model	RPM
FP41	1,725 rpm
H C M61	1,725 rpm, COOLCUTTER knives
H C M62	3,450 rpm, COOLCUTTER knives





The HCM450 Cutter Mixer lets you speed through cutting, mixing, blending, kneading and even cleaning.



> HCM450 Cutter Mixer

> Because cut/mix and knead/mix attachments are easy to change, you have the ability to handle a wider variety of products.

No matter how much product you need to cut down to size, or knead together, the HCM450 Cutter Mixer is up to the task, with a 45-quart bowl and 5-H.P. motor designed for the most demanding operations. Boasting 1,140 rpm, it allows for consistent processing of a variety of products. Liquid product can be continuously added to the mix via the pour-through center shaft with the cover closed, and the wide, shallow bowl allows easy access.

Easy to operate from start to clean. The HCM450 has simple Start and Stop switches that are completely sealed and washable for easy cleaning. A five-minute timer includes Jog, Run and Timed settings, with Jog and Run settings giving the operator flexibility for non-timed recipes. A counterbalanced clear Lexan bowl cover seals in liquid product without a rubber gasket while allowing the operator to monitor the mix. But what really makes the HCM450 easy to use is the 90° bowl tilt—you simply pour out your product. And that tilt also helps make cleaning a snap.

Made for the long haul, the bowl, mixing baffle and support bar are stainless steel. The base is steel with a powder-coat finish.



Product	Pounds	Time	Mode
Chopped Sausage	20-30 lbs.	1-2 minutes	cut/mix
Bread Dough	18-36 lbs.	1.5-2.5 minutes	knead/mix
Chopped Potatoes	16-35 lbs.	15-30 seconds	cut/mix

Hobart food cutters slice, shred and chop with uniform excellence.



Hobart's highly versatile 84145 Food Cutter and larger 84186 Food Cutter feature stainless steel bowls and durable, reliable motors. Double-cutlery-grade stainless steel knives reduce food products to a uniformly small particle size for salads, spreads, bread crumbs—anything your recipe calls for—while requiring few sharpenings. An attachment hub lets you use the food cutter as a meat chopper or vegetable slicer.

Use safely, clean easily. Both models feature one-piece burnished aluminum housing, making them easy to wipe clean and eliminating cracks or crevices where bacteria can grow. Both cleaning and operation are simple, thanks to the removable bowl cover, knives and bowl—no tools required.

The bowl cover is also a one-piece burnished aluminum casting that can be lifted to remove product or for cleaning. An interlock prevents the machine from being turned on unless the bowl cover is down and locked in place.



> 84186
Food Cutter

> The 84145 Food Cutter has a 14" stainless steel bowl and a 1/2-H.P. motor.

The 84186 Food Cutter has an 18" stainless steel bowl and is powered by a 1-H.P. motor.



> 6115
Peeler



> 6430
Peeler

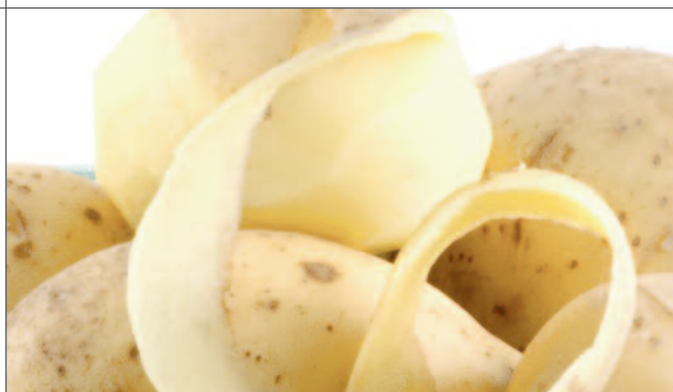


> 6460M
Peeler

Hobart peelers: an hour of potatoes in three minutes.

Hobart peelers free up hours of your employees' time while peeling literally loads more potatoes. With a stainless steel drive shaft and housing, they minimize waste and increase portions per load of potatoes or almost any root vegetable. Each unit is easy to use and clean with simple switches, a removable silicon carbide abrasive disk and Lexan liner, heavy-duty polyester plastic hopper cover, and water inlets for thorough washing.

Peeler Model	H.P.	lbs. potatoes in 3 minutes
6115	1/3	15-20
6430	3/4	30-33
6460M	1	50-60





Hobart salad dryers. Gently saving you money.



Easy to use and easy to clean, Hobart salad dryers can add up to three days to the shelf life of your greens and reduce salad dressing cost by as much as 15%.

As Americans continue to eat healthier, more local and more organic foods, fresh-tasting vegetables are an increasingly important — and revenue-producing — part of their diet. A recent survey found that 81% of Americans eat at least one salad a week, with one in five eating a salad almost every day.¹ With capacity of up to a case (16 heads) of lettuce, the Hobart salad dryer can help you easily and quickly create and serve fresh, crisp and tasty salads for them all.

¹ 2008 national poll of 1,000 adults conducted by TSC, a division of Yankelovich.



**Greens before
"Wet & Soggy"**



**Greens after
"Fresh & Fluffy"**

At 405 rpm, the perfect touch. The gentle spinning speed removes water without damaging or bruising the salad greens (fresh or bagged). All within minutes. The removal of the excess water reduces dressing costs up to 15%, as excess water typically dilutes dressings. So if you want to stop diluting your profits, take your salad vegetables for a spin with Hobart salad dryers.





The Hobart **SDPE** Salad Dryer with polyethylene outer tub and lid >>



The Hobart **SDPS** Salad Dryer with stainless steel outer tub and lid >>



Hobart Salad Dryer Model Specifications:

Hobart Salad Dryer Model		
	SDPE	SDPS
Housing:	Polyethylene outer tub and lid	Stainless steel outer tub and lid
Base:	One-piece molded, fully sealed polyethylene with built-in stainless steel motor splash guard	
Motor:	¼-HP gear motor with thermal overload and permanently lubricated gear drive	
Switch:	5-minute timer conveniently located on top	
Basket:	Easy-load polyethylene spin basket with hand grips	
Drain:	PVC extension tube for connection to floor drain or container up to 9" high without splashing	
Casters:	Heavy duty, easy to lock brakes	
Cord & Plug:	7' three wire cord and grounding-type plug	
Electrical:	UL listed 115/60/1 220/60/1 not submitted for UL listing	
Warranty:	One year on parts, labor and mileage	
Dimensions:	Height: 32" Floor space: 24"x 24" Weight: 75 lbs.	



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Foodservice's #1 supporter. Hobart, where equipment and service join together in support of you. Hobart makes a full line of equipment for the foodservice industry, including cooking, food machines, warewashers and Traulsen refrigeration. We support our customers when and where it counts the most. In the field, at your place. With nearly 200 locations and 1,700 factory-trained service representatives across the country, we're always close by to install, maintain and service your equipment. If that's the kind of support network you've been looking for, contact your Hobart representative today by calling 888-4HOBART.



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