



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. Standard unit comes with the food processor base. The FP400i offers three feed hopper choices including the cutting cylinder, stacking cylinder (manual push feed or tubular feed) and bulk feed hopper and cylinder. These must be purchased separately. Unit can process up to 132 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, feeders and feed cylinders
- + Two-speed motor
- + Triple hopper/cover interlock
- + Two stationary front legs and two rear legs with casters for ease of mobility
- + Processes up to 132 pounds per minute
- + Wide mouth on chute for increased throughput
- + Plate speeds 240 and 480 RPMs
- + No Volt Release interlock

### 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
- 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

FP400i CONTINUOUS-FEED FOOD PROCESSOR

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_



## SOLUTIONS / BENEFITS

### PERFORMANCE

#### 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

##### Decorating 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

#### 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, decorating screw and cleaning brush.

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

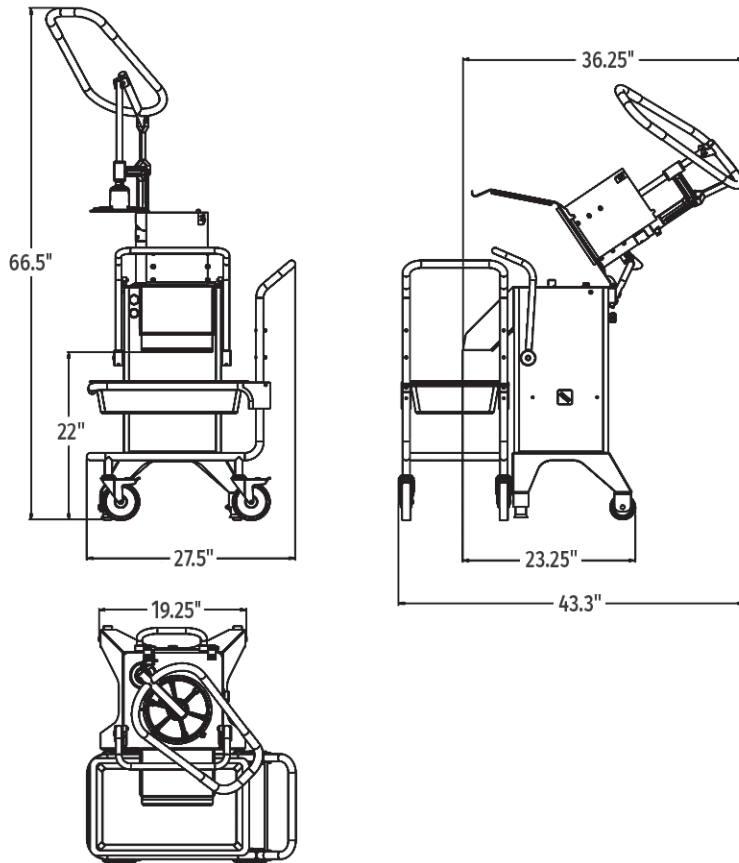
**Cutting Tools:** The plates feature stainless steel construction with cutlery grade stainless steel knives. Plate combinations for dicing are shown in the chart below.

FP300i/FP400i Food Processor Dice Guide												
	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 (1 mm)												
3SLICE-1/16 (1.5 mm)												
3SLICE-1/8 (3 mm)	✓	✓	✓	✓		✓		✓		✓		
3SLICE-5/32 (4 mm)	✓	✓	✓	✓		✓		✓		✓		
3SLICE-7/32 (6 mm)	✓	✓	✓	✓		✓		✓		✓		
3SLICE-5/16 (8 mm)		✓	✓	✓		✓		✓		✓		
3SLICE-3/8 (10 mm)			✓	✓		✓		✓		✓		✓
3SFTSLCE-5/16 (8 mm)		✓	✓	✓		✓		✓		✓		
3SFTSLCE-3/8 (10 mm)			✓	✓		✓		✓		✓		✓
3SFTSLCE-1/2 (12 mm)					✓		✓		✓		✓	
3SFTSLCE-5/8 (15 mm)							✓		✓		✓	

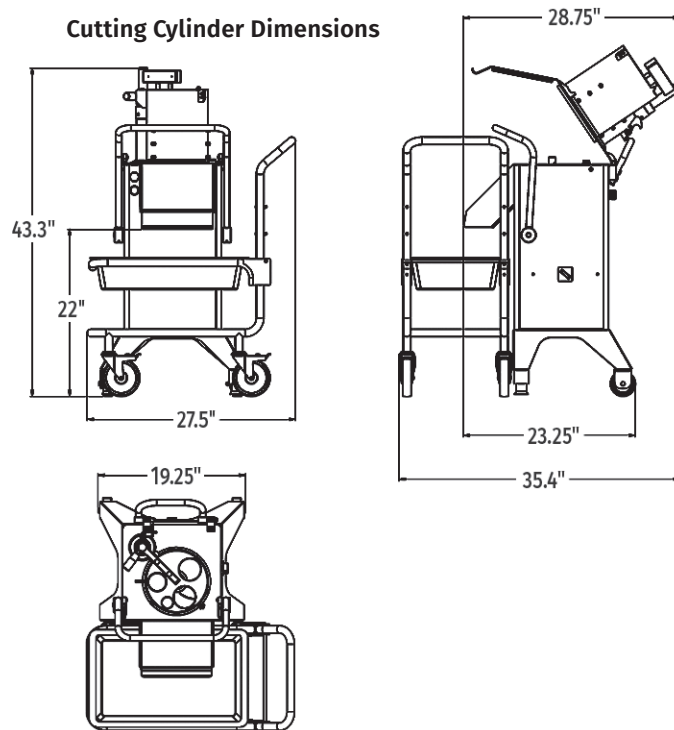
**Weight:** Net - 139 lb., Feed Cylinder - 13 lb., Manual Push Feeder - 17 lb., Continuous Feed Hopper - 32 lb.

### DETAILS AND DIMENSIONS

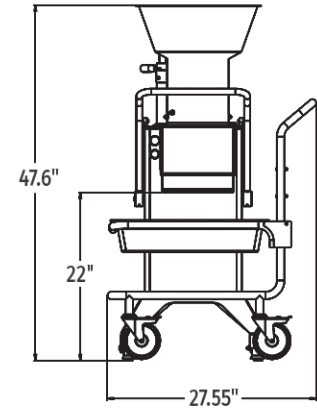
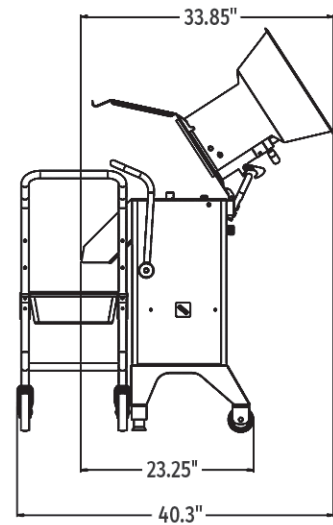
#### Stacking Cylinder Dimensions



#### Cutting Cylinder Dimensions



#### Bulk Feed Hopper and Cylinder Dimensions



The FP400i offers several options for more versatility. See the various configuration options below:

### HOPPER CONFIGURATIONS

**Manual Push Feed**



**Best for:**

The manual push feed 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.

**Bulk Feed**



**Best for:**

The bulk feed 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.

**Tube Feed**




**Best for:**

To be able to easily cut long and narrow products vertically, and round products in a specific direction, the tube feed 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 (1.37")
- Tube 2: 60 mm (2.36")
- Tube 3: 73 mm (2.87")
- Tube 4: 73 mm (2.87")

**Plugs and Receptacles:**

Machine Voltages	
Service Current Requirement if Plug Connected	230/60/3
	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 Receptacle or Connector Configuration	L15-20R

### CYLINDER OPTIONS



## FP400i CONFIGURATIONS

Base + Cylinder + Feed Option = Complete System



**Standard Unit**  
FP400-1



**Stacking**  
400iSTK-CYL



**Manual Push Feed**  
400iMNL-HANDLE

or



**4 Tube Feed**  
400iTB-FEED



**Cutting**  
400iPFD-CYL



**Manual Push Feed**  
400iMNL-HANDLE

or



**4 Tube Feed**  
400iTB-FEED



**Feed Hopper**  
*Sold with Bulk Feed Hopper*



**Bulk Feed Hopper**  
400iFD-HOPPER



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