FLOOR MODEL FOOD PROCESSOR CONFIGURATIONS

innovative design. impressive capacity.

Your high-volume kitchen needs a high-capacity food processor. Hobart offers two floor model food processors that can handle 88 and 132 pounds of product every minute. To create a complete system, the base must be used with one cylinder and one of the feed options:

FLOOR MODELS

Model	FP300i
Standard Unit	FP300-1
Includes	Base, cylinder and manual push feed
Capacity	88 lb/minute



Model	FP400i
Standard Unit	FP400-1
Includes	Base only
Capacity	132 lb/minute



The FP300i and FP400i continuous-feed food processors offer increased versatility. See below how to customize the floor model food processors to best fit your application. Below is a list of the cylinder and feed options.

CYLINDER OPTIONS



Stacking Feed Cylinder

Cylinder has one inner wall product can be stacked against. Use with Manual Push Feed or Tube Feeder.

FP300i: Comes standard FP400i: 400ISTK-CYL



Cutting Feed Cylinder

Cylinder has three knives to help process large, round vegetables like cabbage. Use with Manual Push Feed or Tube Feeder; 400i only.

FP400i: 400IPFD-CYL

FEED OPTIONS



Manual Push Feeder

Best option for a variety of products and provides most control for operator.

FP300i: Comes standard FP400i: 400IMNL-HANDLE



Tube Feeder

Best for loading long, narrow products like cucumbers, carrots and celery.

FP300i: 300ITB-FEED FP400i: 400ITB-FEED







Feed Hopper Cylinder

Cylinder funnels product into bulk feed hopper. Available only as a complete unit with **bulk** feed hopper below.



Best for round products like potatoes, onions and tomatoes. Most efficient processing.

FP300i: 300IFD-HOPPER FP400i: 400IFD-HOPPER

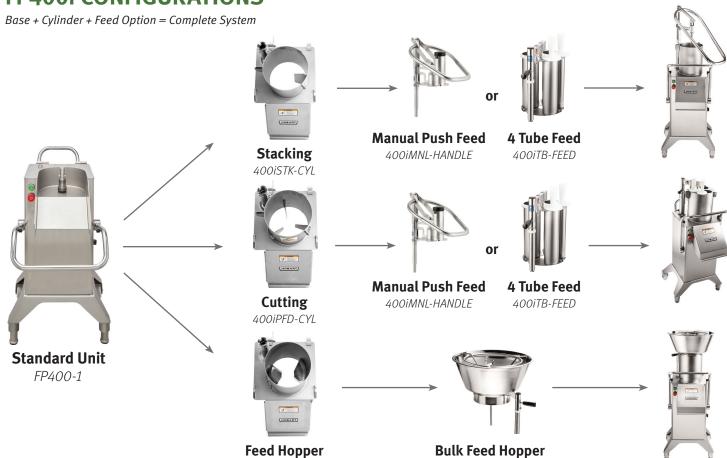


FP300i CONFIGURATIONS

Base + Cylinder + Feed Option = Complete System



FP400i CONFIGURATIONS





400iFD-HOPPER

Sold with Bulk Feed Hopper