

INSTRUCTIONS

MODEL FP100 FOOD PROCESSOR

ML-38962



701 S. RIDGE AVENUE
TROY, OHIO 45374-0001

Installation, Operation, and Care of Model FP100 Food Processor

SAVE THESE INSTRUCTIONS

GENERAL

The Model FP100 Food Processor is used for slicing, shredding, grating, Julienne cutting and dicing vegetables, fruits or cheese. The compact unit is designed for ease of operation and quick cleaning.

INSTALLATION

UNPACKING

Immediately after unpacking the food processor, check for possible shipping damage. If the unit is found to be damaged after unpacking, save the packaging material and contact the carrier within 15 days of delivery.

Prior to installation, test the electrical service to assure that it agrees with the specifications on the data plate located at the rear.

Do not lift the unit with any hinged or extended parts; lift only with the black carrying handle located on the top of the motor housing.

LOCATION

The FP100 should be operated on a suitable counter height surface. A pan (not provided) suitable for kitchen use can be used to capture product at the exit chute.

ELECTRICAL CONNECTION

WARNING: THE SUPPLY CORD ON THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, AN ELECTRICIAN SHOULD BE CONTACTED.

OPERATION

WARNING: ROTATING KNIVES INSIDE MACHINE. ALWAYS USE PUSHER PLATE. KEEP HANDS OUT.

Proper assembly of the FP100 including selection of the appropriate cutters is necessary for correct operation of the food processor (Figs. 1 & 2). Refer to the Cutting Tool Guide for sizes of cutters and refer to the appropriate operation instructions.

CONTROLS

START (Green) — Push to start.

STOP (Red) — Push to stop.

Interlock switches prevent the machine from operating when the feed hopper is out of position or the pusher plate is raised. If these features do not function as described, contact your local Hobart service office.

During operation, when the pusher plate is fully raised and rotated, the machine stops. When the pusher plate is rotated above the feed hopper and starts down, the machine will restart—you do not need to push the green START switch unless STOP was pressed.

Always push the red STOP switch before changing cutters or cleaning.

Operations With a Single Plate — (Fig. 1)

SLICING, SHREDDING, GRATING AND JULIENNE CUTTING

1. Raise the pusher plate using the pistol grip handle and turn it to the left.
2. Release the feed hopper lock by turning the finger paddle counterclockwise. Then raise the feed hopper.
3. Lower the flinger plate on the knife shaft until the flinger plate seats on the shaft pin.
4. Select the appropriate plate for the job. Place the plate on the shaft, turning until engaged.
5. Lower the feed head. NOTE: When the pusher plate is rotated and lowered, the feed head will automatically be locked.

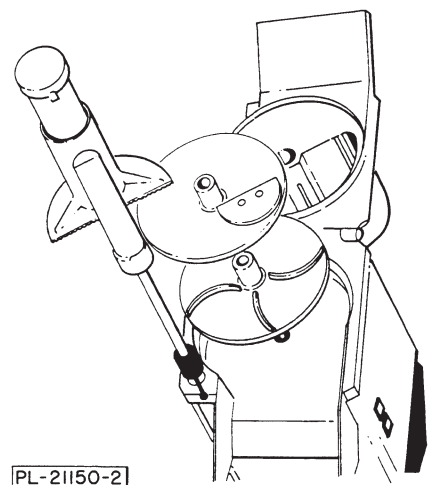


Fig. 1

Operations With Two Plates — (Fig. 2)

DICING

1. Raise the pusher plate and turn it to the left.
2. Release the feed hopper lock by turning the finger paddle counterclockwise. Then raise the feed hopper.
3. Lower the flinger plate on the knife shaft until the flinger plate seats on the shaft pin.
4. Select the proper size dicing plate and place it correctly on the knife shaft above the flinger plate. Select the appropriate slicing plate for the job (see Cutting Tool Guide). Place the slicing plate on the shaft, turning until engaged.
5. Lower the feed hopper. NOTE: When the pusher plate is rotated and lowered, the feed hopper will automatically be locked.

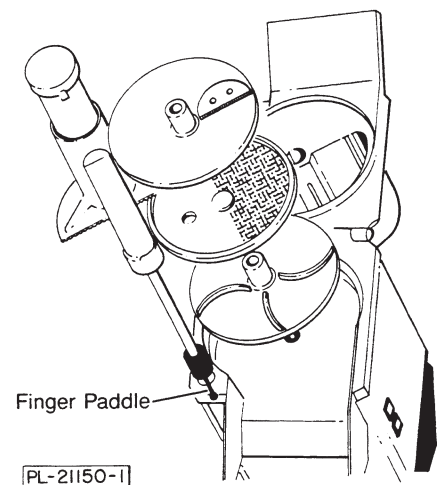


Fig. 2

USING THE FEED HOPPER

After the pusher plate is raised, pre-pared products such as potatoes, carrots, onions, lettuce, cabbage, etc. can be placed in the large feed hopper.

When cutting French fries with the Julienne cutter, position the potatoes at the lower-right corner of the large feed hopper. The potatoes may be stacked to cut several at one time. Note: For consistent results, stack product in the lower-right corner of the feed hopper, one pile only.

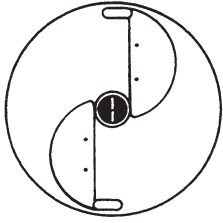
The large feed hopper is also used to slice round products such as lemons and tomatoes. Position the product in the lower-right corner of the feed hopper. Note: for best results, it is advisable to remove tops and tails from products like lemons, limes or onions and place them in the hopper perpendicular to the desired cut.

USING THE FEED TUBE

Twist the knob to release the catch on the feed tube pusher and pull out to expose the feed tube opening.

The feed tube is used for slicing long-thin shaped products such as cucumbers or carrots or to contain small items like radishes. The machine does not stop when the feed tube pusher is removed; this allows product to be processed continuously. Always use the feed tube pusher.

CUTTING TOOL GUIDE

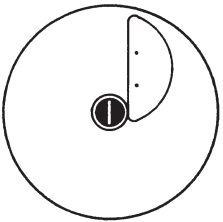


Slicer — $\frac{1}{16}$ "

For slicing firm or fragile products. Also for use with $\frac{9}{32}$ " dicing plate.

Makes very thin slices of various items:

- Pepperoni and mushrooms for pizza.
- Cabbage for coleslaw, egg rolls or sauerkraut.
- Potatoes, au gratin or fried.
- Cucumbers and radishes for salads.



Slicer — $\frac{5}{32}$ "

This popular size makes thin slices of:

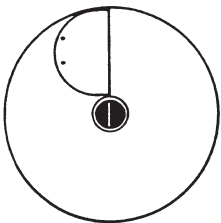
- Potatoes, carrots, celery, onions, green peppers, tomatoes, and olives. It is fine for lemon or lime slices for beverages. Hint: Cut in half first.

Slicer — $\frac{7}{32}$ "

Slices same products mentioned for the $\frac{5}{32}$ " size and makes nice tomato slices for sandwich garnish. Hint: Use firm, chilled tomatoes.

Slicer — $\frac{3}{8}$ "

This can be used for lettuce for tossed salad and for dicing soft products like tomatoes for various uses.

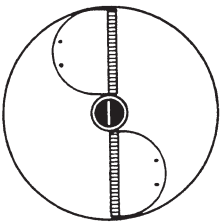


Slicer — $\frac{3}{8}$ " HD

This slicer is designed for slicing HARD products only. It is primarily used to dice HARD products such as:

Firm fruits, carrots, turnips, beets, or potatoes.

Uses $\frac{3}{8}$ ", $\frac{5}{8}$ " or $\frac{3}{4}$ " size dicing plates.



Julienne Cutter — $\frac{3}{32}$ " *

Makes various salad toppings.

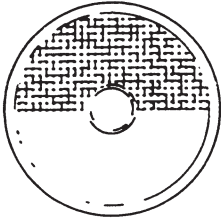
Julienne Cutter — $\frac{3}{16}$ " *

Makes shoestring French fries.

Julienne Cutter — $\frac{5}{16}$ " *

Makes French fries.

* NOTE: Julienne cutters make a variety of strips of various products (length depends on product dimensions). They are used for various root vegetables, potatoes or celery, not recommended for meats and cheeses.



Dicing Grid — $\frac{9}{32}$ " (with $\frac{7}{32}$ " Slicer)

Makes thin diced vegetables for fine cuisine. Makes small diced carrots, celery, onions, and potatoes and vegetables for soup.

Dicing Grid — $\frac{3}{8}$ " (with $\frac{3}{8}$ " Slicer)

Good for dicing firm chilled tomatoes.

(with $\frac{3}{8}$ " HD Slicer)

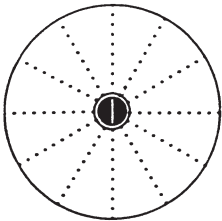
Most popular size for dicing carrots, beets and other hard vegetables.

Dicing Grid — $\frac{5}{8}$ " (with $\frac{3}{8}$ " HD Slicer)

Dices apples, melon and other fruits for salads, pies or other uses.

Dicing Grid — $\frac{3}{4}$ " (with $\frac{3}{8}$ " HD Slicer)

Prepares potatoes for home fries or potato salad and dices apples or melon.



Grater — Fine

Makes grated Parmesan or Romano cheese (hard cheese only).

Shredder — $\frac{1}{16}$ " *

Makes extra fine shredded cheese for sandwich topping or other uses.

Shredder — $\frac{3}{32}$ " *

Makes fine breadcrumbs and cracker crumbs for use in cooking. Hint: Use when machine and product are dry.

Shredder — $\frac{1}{8}$ " *

Medium shredder for various uses.

Shredder — $\frac{3}{16}$ " *

Makes pizza toppings and salad bar items.

Shredder — $\frac{5}{16}$ " *

Shreds cabbage and cheese.

* Note: Shredder plates are used to process cheese for toppings and salad bar items, cabbage for coleslaw, potatoes for hash browns or potato pancakes.

A wall rack is available to hang the cutting tools for easy access of the operator and to protect the sharpness of the blades.

CLEANING

WARNING: TURN THE MACHINE OFF AND UNPLUG THE ELECTRICAL CORD BEFORE CLEANING.

Clean the machine immediately after each use. Dismantle all removable parts from the machine and wash them in warm water and detergent. Rinse thoroughly and wipe dry with a soft clean cloth.

NOTE: Allowing food juices to dry on the machine may cause discoloration. NEVER clean feed hopper, cutting tools or other aluminum parts in highly alkaline dishwashing solutions or in excessively hot water as this can cause formation of aluminum oxide (black). DO NOT USE wool or sharp objects for cleaning machine surfaces if they become discolored; scratched surfaces become hard to keep clean.

1. Remove feed tube pusher and rinse in luke warm water. Raise the pusher plate and turn it to the left.
2. Remove the feed hopper and rinse it in luke warm water.
3. Lift out the cutting plate. If you have used the dicing grid, push the remaining leftovers through the grid with the nylon brush before removing.
4. Remove dicing plate and flinger plate; rinse in luke warm water.
5. Turn the pusher plate back clockwise over the feed hopper and lower it.
6. Place a pan under the exit chute and pour luke warm water from the top through the knife chamber. Run wet cloth through feed tube. Wipe with a clean dry cloth.
7. Return the cutting tools to the wall rack. Lower the flinger plate onto the knife shaft until the flinger plate seats on the shaft pin.
8. Place the feed hopper on the hinge pins and lower to normal position. Turn and lower the pusher plate. Replace the feed tube pusher.

MAINTENANCE

WARNING: TURN THE MACHINE OFF AND UNPLUG THE ELECTRICAL CORD BEFORE DOING ANY MAINTENANCE.

Routinely inspect the machine to assure that it is in proper working order. Plates must be clean, intact and sharp.

The pusher plate shaft should be regularly lubricated with a drop of mineral oil, NOT COOKING OIL.

If the machine develops any problems, contact your local Hobart service office.

REPLACEMENT DICING GRIDS

Depending on usage, dicing grids become dull from wear with an average life expectancy from 8–18 months. Dicing grids cannot be resharpened and are therefore expendable. Replacement dicing grids are available from your local Hobart Service office.

NOTES

