



Commercial Kitchen Equipment Parts

HOBART FP400I

Hobart FP400i Specification Sheet

Provided by PartHubz

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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: $\frac{1}{16}$, $\frac{5}{32}$ slicer plates, $\frac{3}{16}$ shredder plate, 1 wall rack
- ☐ 6-Pack Plates: $\frac{1}{16}$, $\frac{5}{32}$, $\frac{3}{8}$, $\frac{7}{32}$, slicer plates, $\frac{3}{16}$ shredder plate, and $\frac{3}{8}$ 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

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

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.

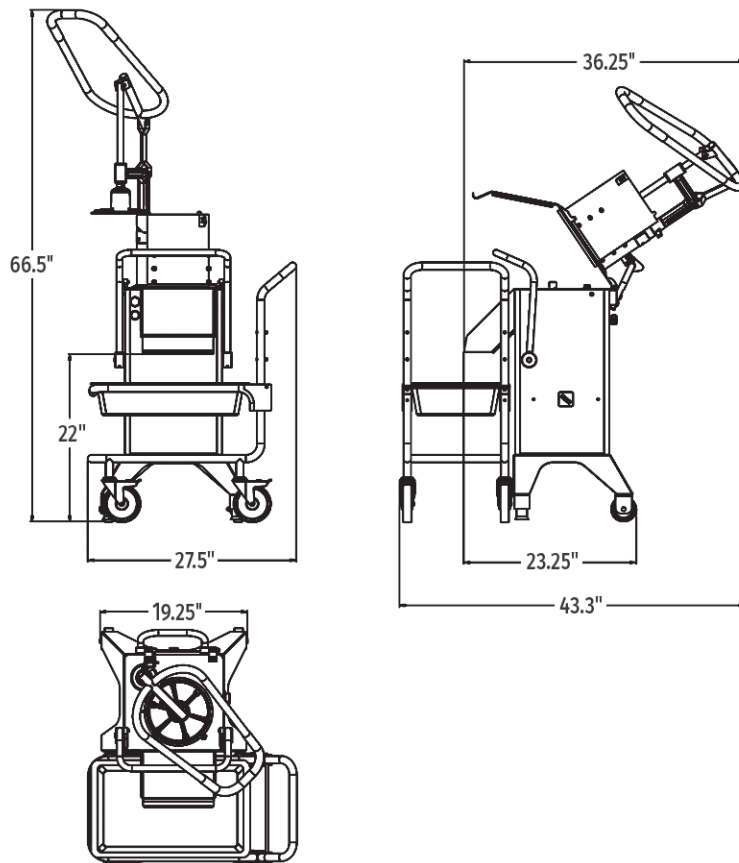
Cutting Tools: The plates feature stainless steel construction with cutlery grade stainless steel knives. Plate combinations for dicing are shown in the chart on page 4

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.

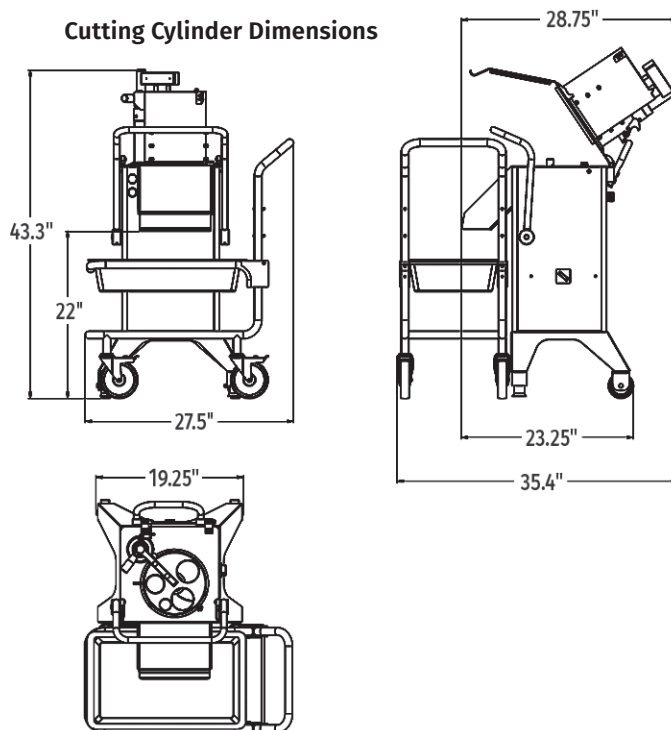
Weight: Net - 139 lb., Feed Cylinder - 13 lb., Manual Push Feeder - 17 lb., Continuous Feed Hopper - 32 lb.

DETAILS AND DIMENSIONS

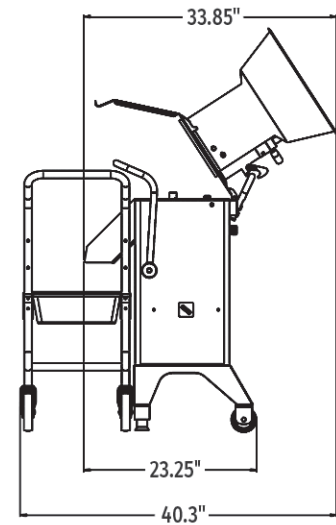
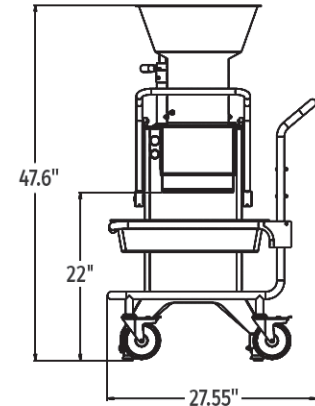
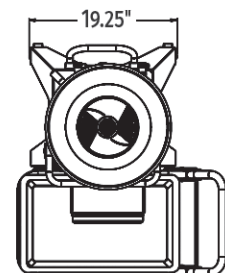
Stacking Cylinder Dimensions



Cutting Cylinder Dimensions



Bulk Feed Hopper and Cylinder Dimensions



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 (1³/₈"
- Tube 2: 60 mm (2²³/₆₄"
- Tube 3: 71 mm (2⁵¹/₆₄"
- Tube 4: 71 mm (2⁵¹/₆₄"

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 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 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
3SLICE-1/32-SS											
3SLICE-1/16-SS											
3SLICE-1/8-SS	✓	✓	✓	✓		✓		✓		✓	
3SLICE-5/32-SS	✓	✓	✓	✓		✓		✓		✓	
3SLICE-7/32-SS	✓	✓	✓	✓		✓		✓		✓	
3SLICE-5/16-SS		✓	✓	✓		✓		✓		✓	
3SLICE-3/8-SS			✓	✓		✓		✓		✓	✓
35SFSLC-5/16		✓	✓	✓		✓		✓		✓	
35SFSLC-3/8			✓	✓		✓		✓		✓	
35SFSLC-1/2					✓		✓				
35SFSLC-5/8							✓				

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



Commercial Kitchen Equipment Parts

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