INSTRUCTIONS

MODEL FP200
FOOD PROCESSOR

ML-103095

HOBART

EXECUTIVE OFFICES
TROY, OHIO 45374

FORM 17818 (9-89)

Installation, Operation, and Care of Model FP200 Food Processor

SAVE THESE INSTRUCTIONS

GENERAL

The Model FP200 Food Processor is used for slicing, shredding, grating, Julienne, French fry and crinkle cutting, and dicing vegetables, fruits or cheese. The large feed chute is designed for efficient operation, quick cleaning and economy — for operations up to about 1000 meals per day.

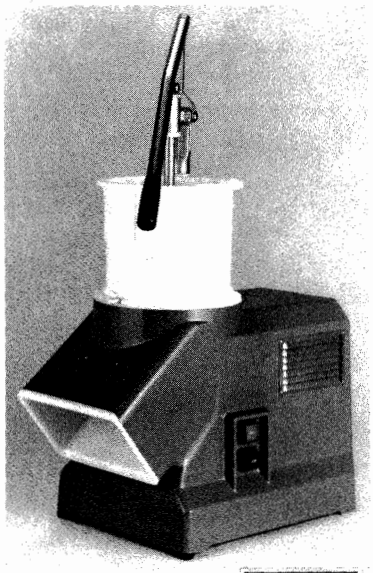
INSTALLATION

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 on the left rear corner.

Lift the unit only with electric plug disconnected and with one hand on the exit chute and the other at the rear handhold location provided. **Do not lift unit by the feed chute or piston handle.**



LOCATION

The FP200 should be located on a suitable counter height surface. A kitchen pan (not provided) is used to catch the 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. KEEP HANDS OUT.

Proper assembly of the FP200 including selection of the appropriate cutting tools is necessary for correct operation of the food processor (Figs. 2 & 3). Refer to the Cutting Tool Guide for sizes of cutters and follow the appropriate operating instructions.

CONTROLS (Fig. 1)

START (Green) — Push to start.

STOP (Red) — Push to stop.

An interlock switch prevents the machine from operating when the feed chute is out of position or the pusher is raised and over 1¼" left of center. If these features do not function as described, contact your local Hobart service office.

During operation, when the pusher is fully raised and rotated more than 1¼" out of the feed chute, the machine stops or will not operate. If the pusher plate is above the feed chute or if the pusher is lowered in the feed chute, the motor will start when the green START switch is pressed. If the machine had previously been shut off by the interlock it will not restart until the pusher covers the opening.

Always push the red STOP switch before changing cutters; unplug before cleaning. Do not reach up through the exit chute.

NOTE: Best operation is obtained by letting the machine do the work without forcing the product. The pusher is used to apply only modest feeding pressure to hold the product down as the knife rotates and cuts.

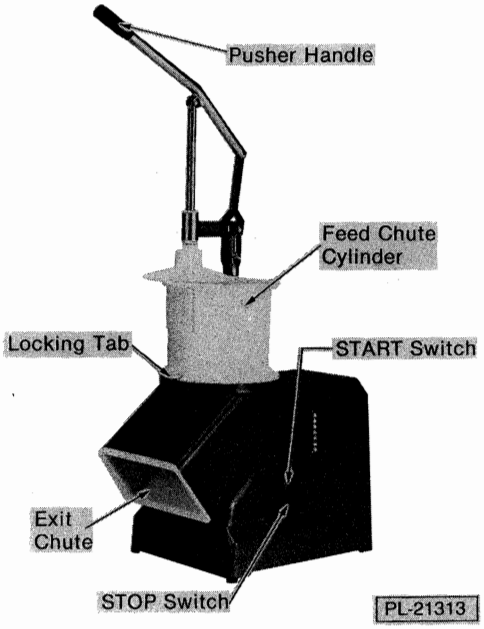


Fig. 1

Operations With a Single Plate (Fig. 2)

SLICING, SHREDDING, GRATING, AND JULIENNE AND CRINKLE CUTTING

1. Lift the locking tab at the front of the feed chute and rotate the feed chute cylinder counterclockwise until it stops. Then lift the cylinder and pusher off the base.

2. If required, assemble the agitator paddle on the bottom shaft pin. **NOTE:** The agitator paddle may be left out of the machine when cutting soft, delicate products.

3. Select the appropriate cutting plate for the job. Place the plate on the shaft; turn the plate until it drops.

4. Screw the locking cap counterclockwise on the shaft until secure. The locking cap can be omitted when slicing large delicate products like tomatoes or melons.

5. Put the feed chute cylinder in place with the locking tab slightly to the right of center; turn the cylinder to the left until the locking tab locks (faces front-center).

6. If you need to secure small sized products for cutting, insert partition walls in the feed chute; for processing larger sized products, leave the partition walls out.

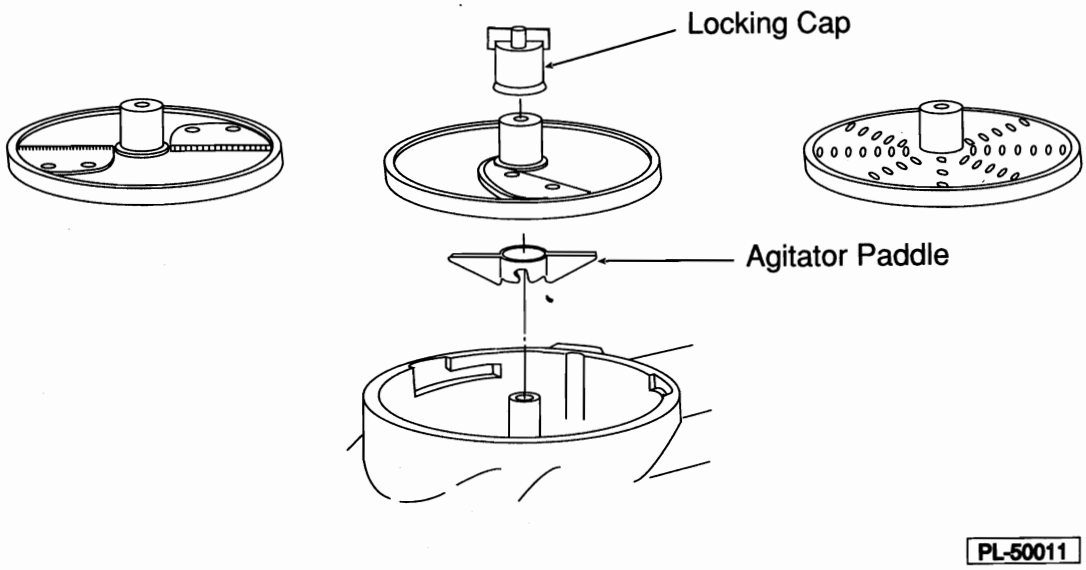


Fig. 2

Operations With Two Plates (Fig. 3)

DICING, FRENCH FRY CUTTING AND CHOPPING

1. Lift the locking tab at the front of the feed chute and rotate the feed chute cylinder counterclockwise until it stops. Then lift the cylinder and pusher off the unit.

2. If required, assemble the agitator paddle on the bottom shaft pin. NOTE: The agitator paddle may be left out of the machine when cutting soft, delicate products.

3. Select the proper size dicing or French fry plate; place the plate on the knife shaft so the round screw head fits in the alignment slot, Fig. 3. Select the appropriate cutting plate for the job. Place the plate on the shaft; turn the plate until it drops.

4. Screw the locking cap counterclockwise on the shaft until secure. It is very important to use this cap when dicing.

5. Put the food chute cylinder in place with the locking tab slightly to the right of center; turn the cylinder to the left until the locking tab locks (faces front-center).

6. If you need to secure small sized products for cutting, insert partition walls in the feed chute; for processing larger sized products, leave the partition walls out.

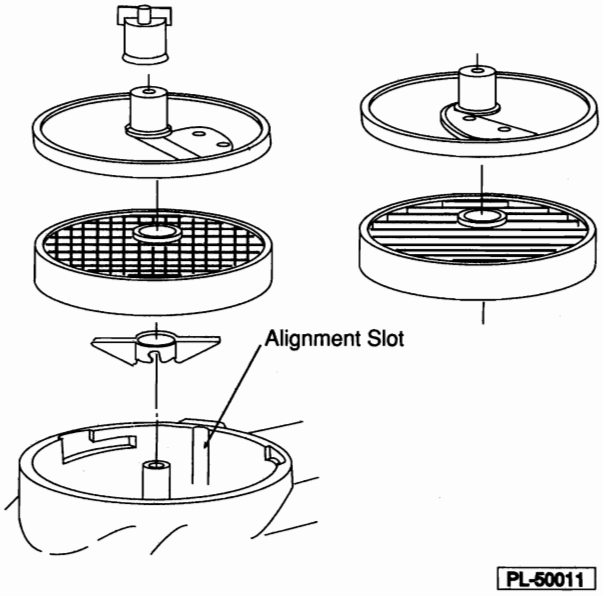


Fig. 3

USING THE FEED CHUTE

With the pusher raised and rotated to the left, pre-pared products such as potatoes, carrots, onions, lettuce, cabbage, etc. can be placed in the feed chute.

The feed chute has two fixed and two removable partition walls. These partition walls can be placed in different positions to form a compartment that fits the product (Figs. 4 — 9). Partitions can easily be removed with the pusher in the bottom of the feed chute. Merely press the detent catch and raise the partition up and out of the feed chute. To replace the partition, slide the partition down the slot in the sidewall of the feed chute until the detent catch engages.

• The fixed compartment (Fig. 4) is used for products such as cucumbers, celery, or round products such as tomatoes, citrus, onions, etc. For best results, position these products cross-wise to the cutting blade.

• The large opening (Fig. 5) is ideal for lettuce and cabbage as well as dry bread, nuts etc.

• Medium size oval or irregular pieces like peppers, melons or potatoes fit in intermediate size compartments (Fig. 6).

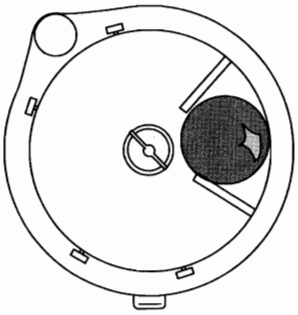


Fig. 4

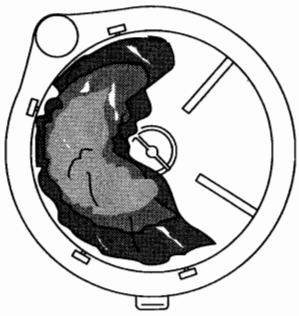


Fig. 5

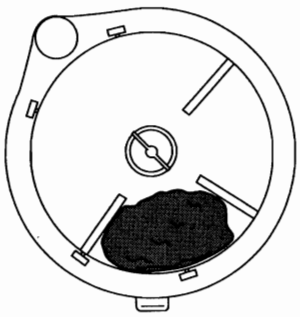


Fig. 6

• When processing large volumes of potatoes, onions, carrots etc., fill the whole cylinder (Fig. 7). Delicate products may benefit from using the two removable partition walls.

• When making potato chips or French fries, these two compartments should be used (Fig. 8). They are correctly positioned in relation to the grid. NOTE: Fill both compartments to the same level.

• This is the largest opening that can be used for oval products and still avoid the cutting edge of the locking cap (Fig. 9).

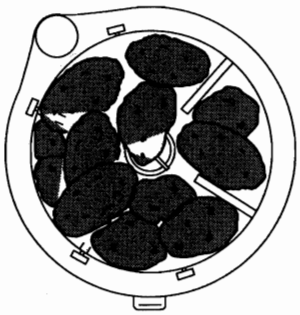


Fig. 7

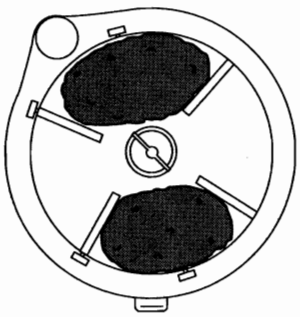


Fig. 8

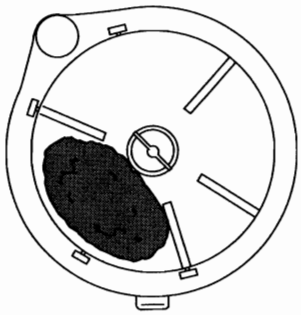
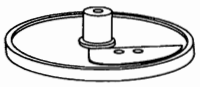


Fig. 9

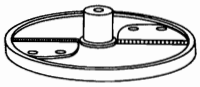
CUTTING TOOL GUIDE

NOTE: FP200 cutting tools are NOT interchangeable with FP100 cutting tools.



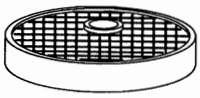
Slicing Plates		Slice -or-	Use With Dicing Grids			
2SLICE — 1/16″	(1.5 mm)	Slice only				
2SLICE — 3/32″	(2.0 mm)	Slice only				
2SLICE — 5/32″	(4.0 mm)	Slice - or -	9/32″			
2SLICE — 7/32″	(6.0 mm)	Slice - or -	9/32″	3/8″	1/2″	
2SLICE — 3/8″	(10.0 mm)	Slice - or -		3/8″	1/2″	5/8″
2SLICE — 9/16″	(14.0 mm)	Slice - or -				ONLY 3/4″ or 1″

Dicing Slicer		Use With Dicing Grids		
NOTE: For use with dicing grids only.				
2SLICE — 1/2″ DS	(12.5 mm)	3/8″	1/2″	5/8″

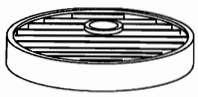


Crimping Slicer
NOTE: For wavy cuts of root vegetables.

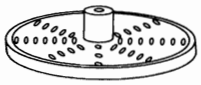
2SLICE — 3/16″ CR (4.5 mm)



Dicing Grids			Use With Slicing Plates			
2DICE — 9/32″	(7.5 mm)	5/32″	7/32″			
2DICE — 3/8″	(10.0 mm)		7/32″	3/8″		
2DICE — 1/2″	(12.5 mm)		7/32″	3/8″	1/2″	
2DICE — 5/8″	(15.0 mm)			3/8″	1/2″	
2DICE — 3/4″	(20.0 mm)					9/16″ ONLY
2DICE — 1″	(25.0 mm)					9/16″ ONLY



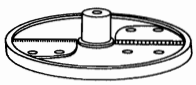
French Fry Plate		Use With Slicing Plate
2FRY — 3/8″	(10.0 mm)	3/8″



Shredding Plates

2GRATE — Fine

2SHRED — 1/16″ (1.5 mm)
2SHRED — 3/32″ (2.0 mm)
2SHRED — 1/8″ (3.0 mm)
2SHRED — 3/16″ (4.5 mm)
2SHRED — 7/32″ (6.0 mm)
2SHRED — 5/16″ (8.0 mm)



Julienne Plates

2JUL — 3/32″ (2.0 mm)
2JUL — 3/16″ (4.5 mm)
2JUL — 7/32″ (6.0 mm)
2JUL — 5/16″ (8.0 mm)

NOTES:

1. Agitator Paddle is needed only for products that require assistance to be ejected from the machine. It should not be used for soft or delicate products.

2. When dicing, the slicer tool should be smaller in size than the dicing grid.

3. Other variables affect tool selection for some products such as: Degree of firmness, water content, etc.

4. The chart is not intended to be a complete list of applications.

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

6. All cutting plates have removable stainless steel knives. These knives can be sharpened or replaced.

CLEANING

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

Clean the machine immediately after each use. Allowing food juices to dry on the machine may cause discoloration. NEVER clean the 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 steel wool or abrasive cleaners if the machine surfaces become discolored; scratched surfaces become hard to keep clean. NEVER clean the machine with high pressure hose or steam injection equipment.

1. Turn the machine off.

2. Lower the pusher in the bottom of the feed chute.

3. Remove loose partition walls.

4. Lift the locking tab (front-center) and turn the feed chute cylinder counterclockwise. Lift the feed chute cylinder and wash in lukewarm water.

5. Unscrew the locking cap clockwise and remove the cutter.

6. If a dicing grid was used, clear the remaining food from it using the nylon brush. Remove the dicing grid.

7. Remove the agitator paddle.

8. Wash all loose parts in warm water. Carefully clean the pusher apparatus on the feed chute.

9. Place a container under the exit chute and pour warm water through the knife chamber. Wipe with clean dry cloth or use soft brush if needed.

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 knife shaft and motor are permanently lubricated and require no further lubrication. The linkages connecting the pusher and its handle may be lubricated with a drop of mineral oil (not cooking oil).

Once a year, check the drive belt tension, as follows:

— Loosen the four black feet and remove the bottom plate.

— Test the tension by pressing the belts inwards with your thumb. About 3/8" deflection is right, Fig. 10.

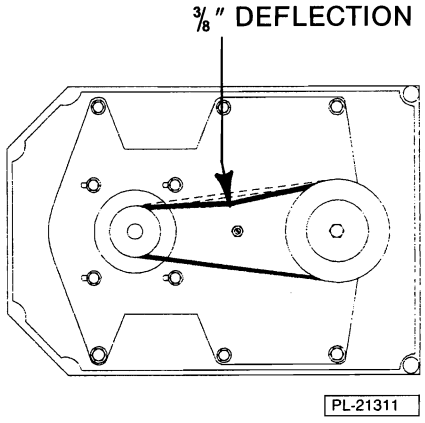


Fig. 10

If necessary to adjust, proceed as follows:

— Loosen the four screws that hold the motor.

— Loosen the locking nut and tighten the V-belt with the screw in the center of the nut.

— With the belt tension as described, tighten the locking nut and the four motor mounting bolts.

Replace the bottom plate and fasten with the four black feet.

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

TROUBLESHOOTING

FAULT	CAUSE	REMEDY
Motor won't start.	A. Feed chute not in proper position.	Rotate feed chute cylinder until locking tab is front-center.
	B. Pusher not in proper position.	Move pusher into position and press start button.
	C. Fuse or circuit breaker interrupting power.	Have electrician check circuit.
Machine stops while operating and won't restart.	A. See B and C above.	
	B. Motor is overloaded and too warm. This happens if excessive pressure is used on large or hard products.	Motor protector resets automatically after machine has cooled. Remove product from feed chute cylinder between cutting tools. After 2 — 3 minutes, press the start button.
Low output or bad cutting results.	A. Locking cap not mounted.	Check cutter assembly.
	B. Dicing grid upside down.	Check cutter assembly.
	C. Product build-up in machine.	Clean feed chute.
Motor stalled.	A. Product jammed between cutting tools and cylinder walls.	Remove feed chute cylinder and carefully rotate tool clockwise until freed.
Scraping sounds.	A. Dicing grid not seated in proper position.	Stop machine immediately. Remove dicing grid and clean side wall and grooves in feed chute cylinder.
	B. When dicing with a Julienne cutter, only the $\frac{3}{16}$" size may be used. Other size Julienne cutters may scrape against the dicer grid.	Stop machine immediately. Check size of Julienne cutter. Check bottom of cutter for scrape marks. Do not use that cutter with a dicing grid.

If other problems occur or if the above remedies do not correct the fault, call your local Hobart service office.