

# INSTRUCTIONS



**FP250**

## *FP250 FOOD PROCESSOR*

### *MODEL*

<i>FP250</i>	<i>ML-136140</i>
<i>FP250</i>	<i>ML-136158</i>



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# Installation, Operation and Care of FP250 Food Processor

**SAVE THESE INSTRUCTIONS**



## **GENERAL**

The model FP250 Food Processor can process vegetables, fruit, bread, cheese and nuts. Its sleek, angled design allows food to be loaded easily into either a narrow feed tube or a full size feed hopper.

Various cutting plates can be used to slice, dice, grate, shred, julienne and make regular-cut and crinkle-cut potato chips and french fries. In addition, the pusher plate has an assisting mechanism that reduces the pressure needed to push food onto the cutting plates.

The FP250 also has two built-in safety mechanisms. An automatic start-stop mechanism stops the food processor when the pusher plate is raised and swung away from the feed hopper and restarts the food processor when the pusher plate is moved back over and into the hopper. The other mechanism keeps the food processor turned off until the feed hopper is placed in the correct position.

To save space, wall-mounted storage racks are available. Each rack can hold three cutting plates.

## **INSTALLATION**

### **UNPACKING**

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

## MOVING

To lift and move the food processor, grasp the handle at the back of the base with one hand and grasp the discharge chute on the front with the other hand.

## LOCATION

Prior to installing the food processor, verify the electrical service to make sure that it agrees with the specifications on the machine data plate, which is located on the back of the food processor.

The food processor should be placed on a sturdy, level surface. There should be adequate space around the food processor for the user to operate the controls and to place and remove pans and bowls under the discharge chute.

## ELECTRICAL CONNECTIONS

**⚠ WARNING** The electrical cord on this machine is equipped with a three-pronged grounding plug which must be connected to a properly grounded receptacle. If the receptacle is not the proper grounding type, contact an electrician. Do not remove the grounding prong from the plug.

## INSTALLING THE PUSHER PLATE

Grasp the pusher plate handle with both hands and place the pusher plate shaft into the food processor's hole (Fig. 1).

**NOTE:** Pusher plate and handle must be at the 10 o'clock position, (while looking down at the feed hopper) before it can be fully inserted into hole.

Push the pusher plate shaft all the way to the bottom.

## CHECKING THE SAFETY MECHANISMS

Check the following before you install the cutting plate or ejector plate:

1. Press the ON button.
2. Lift the pusher plate, with the pusher plate handle, and move the plate to the left. Make sure the food processor stops running.
3. Move the pusher plate to the right and lower the pusher plate. With the feed hopper in operating position, make sure the food processor starts.
4. Make sure the food processor does not turn on when the pusher plate is lowered and the feed hopper is removed.

If the food processor fails any of these tests, contact your local Hobart service office.

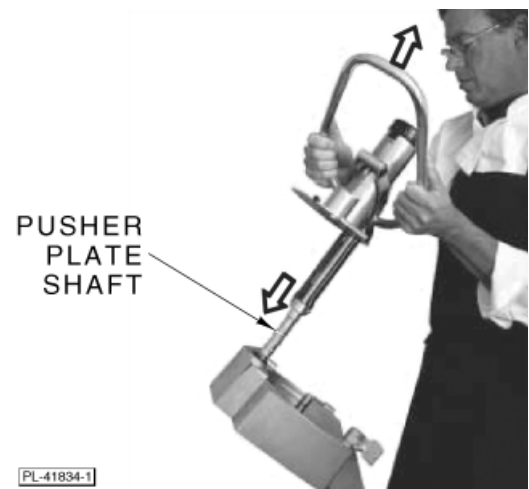


Fig. 1

## INSTALLING THE CUTTING PLATE

1. Lift the pusher plate handle and move it to the left, away from the feed hopper (Fig. 2).
2. Turn the locking knob counterclockwise to unlock the feed hopper (Fig. 2).
3. Raise the feed hopper (Fig. 2).
4. Center the ejector plate on the shaft and, with the slots in the ejector plate aligned with the pins in the coupling, push the ejector plate down to the bottom of the shaft and onto its coupling (Fig. 3). Turn counterclockwise to lock.
5. If dicing or chopping insert a dicing grid, and turn it until the holding pin fits into the notch (Fig. 3).

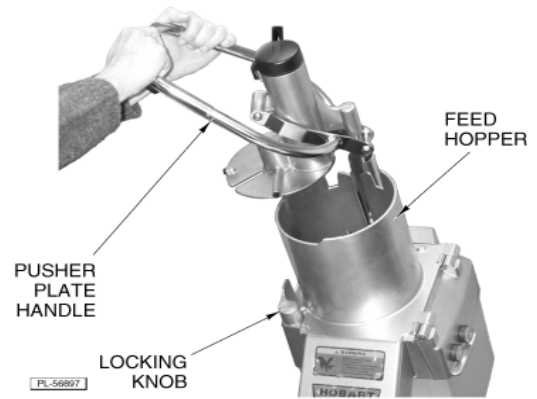


Fig. 2

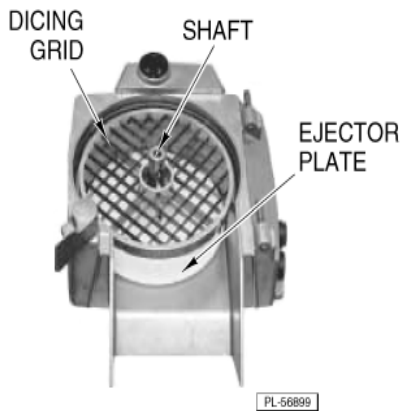


Fig. 3

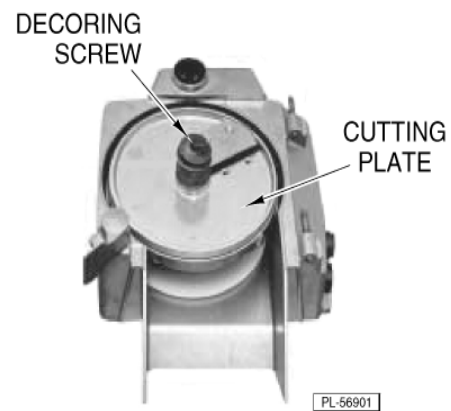


Fig. 4

6. **Avoid contact with sharp knife on the cutting plate** and put the desired cutting plate on the shaft and turn the cutting plate until it falls onto its coupling (Fig. 4). Turn counterclockwise to lock.
7. Put the decoring screw on the shaft. Turn it counterclockwise to tighten (Fig. 4).

**NOTE:** Decoring screw uses left-hand threads.

8. Move the feed hopper back into position (Fig. 2).
9. Turn the locking knob clockwise to lock the feed hopper in place.

## REMOVING THE CUTTING PLATE

1. Lift the pusher plate handle and move it to the left, away from the feed hopper (Fig. 2).
2. Turn the locking knob counterclockwise to unlock the feed hopper.
3. Raise the feed hopper.
4. Remove the decoring screw by turning it clockwise with the wrench (Fig. 5).
5. Remove the cutting plate, dicing grid (if used) and ejector plate from the food processor.

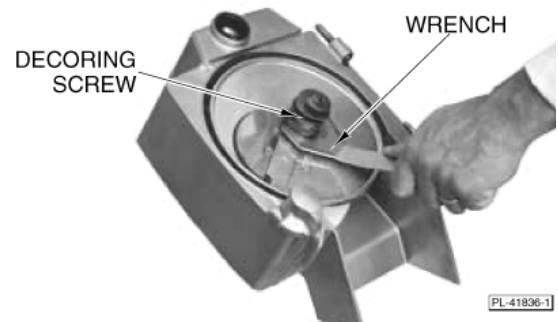


Fig. 5

# OPERATION

**⚠ WARNING** Rotating knives inside. Always use the pusher plate. Keep hands out.

**NOTICE** Do not put meat, dough or frozen foods in the food processor. Remove all hard parts that can damage the cutting plate blades, such as apple and pineapple stems, mango pits and fibrous cores.

## CONTROLS

The pusher plate presses food items against the cutting blades. It is controlled by a large pusher plate handle that wraps around the feed hopper (Fig. 6).

The food processor can be started by pressing the green ON button and stopped by pressing the red OFF button (Fig. 6). The ON button needs to be pressed only if the OFF button is pressed or after connecting the electrical power cord.

The food processor restarts automatically when the pusher plate is centered over the feed hopper and lowered. It stops automatically when the pusher plate is raised and moved to the left of the feed hopper or when the feed hopper itself is raised. The pusher plate must be turned to the left to load food into the feed hopper.

Be sure to press the OFF button and unplug the FP250 food processor power cord before cleaning or changing the cutting plates.

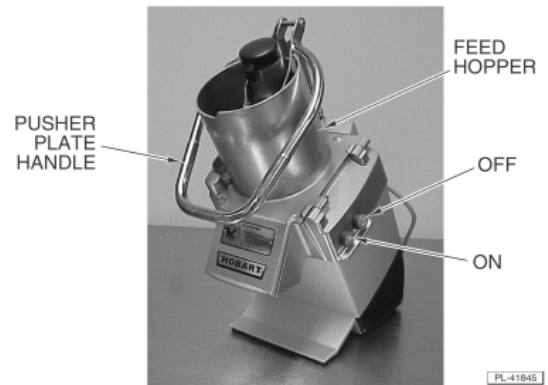


Fig. 6

## FEED HOPPER

The full-size feed hopper processes large roundlike items such as loaves of bread, heads of lettuce, pineapple, honeydew and cabbage. In addition, small round items such as tomatoes, potatoes and beets can be stacked against an inner support wall (Fig. 7) inside the hopper.

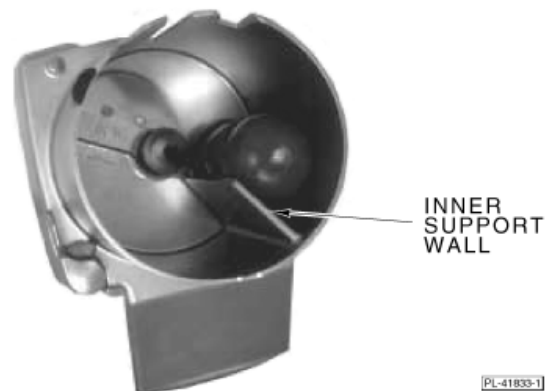


Fig. 7

## OPERATING WITH THE FEED HOPPER

1. Raise the pusher plate and move it to the left.
2. Put produce into the feed hopper (Fig. 8).
3. Press the green ON button.
4. Move the pusher plate to the right and lower it into the feed hopper (Fig. 6). The food processor will start when the pusher plate enters the feed hopper.
5. Press down on the pusher plate handle with light pressure.

**NOTE:** Best product quality is achieved when only light pressure is used to keep the product in contact with the cutting plate.

## FEED TUBE

The feed tube (Fig. 9) processes long and thin items, such as carrots, cucumbers, celery and scallions. It can also be loaded with small, odd-shaped items, such as mushrooms, shallots and garlic cloves. The feed tube pusher (Fig. 9) sits in the feed tube when not in use, doubling as a cover. Removing the feed tube pusher does not stop the food processor from running.

## OPERATING WITH THE FEED TUBE

1. Position the pusher plate over the feed hopper and lower it the bottom.
2. Turn the feed tube pusher to unlatch it; remove the pusher (Fig. 9).
3. Put the food item into the feed tube (Fig. 10).
4. Put the feed tube pusher on top of the food item (Fig. 10).
5. Press the ON button.
6. Press down on the feed tube pusher with light pressure.

**NOTE:** Best product quality is achieved when only light pressure is used to keep the product in contact with the cutting plate.



Fig. 8



Fig. 9

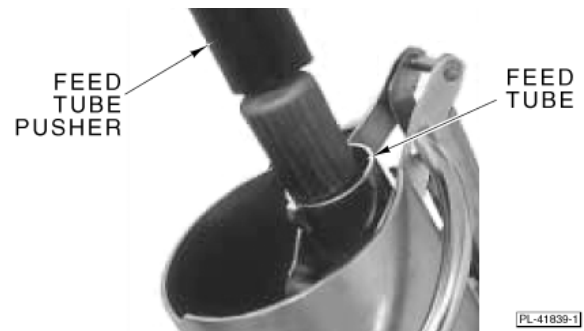


Fig. 10

## CUTTING PLATE GUIDE (FIG. 11)

1. **Standard Slicer** —  $\frac{3}{8}$ " (10 mm) — For slicing firm produce — such as potatoes, yams and carrots — into flat slices. It dices if combined with a dicing grid.
2. **Crimping Slicer** —  $\frac{3}{16}$ " (4.5 mm) — For ripple slicing of root vegetables.
3. **Fine Slicer (two blades)** —  $\frac{1}{16}$ " (1.5 mm),  $\frac{3}{32}$ " (2 mm) — For slicing firm or fragile products. Also for use with  $\frac{9}{32}$ " dicing plate. Makes very thin slices of pepperoni, mushrooms, cabbage, potatoes, cucumbers and radishes.

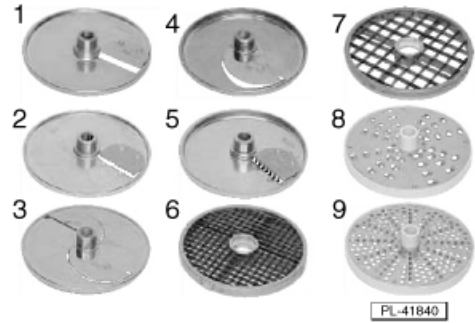


Fig. 11

4. **Fine Slicer (one blade)** —  $\frac{1}{8}$ " (3 mm),  $\frac{5}{32}$ " (4 mm),  $\frac{7}{32}$ " (6 mm),  $\frac{3}{8}$ " (10 mm),  $\frac{9}{16}$ " (14 mm) — Use is same as 2-blade fine slicers. Also slices soft and/or juicy products such as tomato, lemon and banana. Shreds lettuce. Dices in combination with  $\frac{5}{32}$ " dicing grid. Chops onion in combination with  $\frac{3}{8}$ " dicing grid.
5. **Julienne Cutter** —  $\frac{3}{32}$ " (2 mm) — Makes various salad toppings.  
 $\frac{3}{16}$ " (4.5 mm) — Makes shoestring French fries.  
 $\frac{5}{16}$ " (8 mm) — Makes French fries.
6. **Dicing Grid type 1** — Dices in combination with dicing cutter or fine cut slicer. The dicer grid dimension must be equal to, or larger than, the slicer dimension.
  - $\frac{9}{32}$ " (7.5 mm) (use with  $\frac{7}{32}$ " or smaller Slicer) — For thin diced vegetables (carrots, celery, onions, potatoes and vegetables for soup).
  - $\frac{3}{8}$ " (10 mm) (use with  $\frac{3}{8}$ " or smaller Slicer) — Good for dicing firm chilled tomatoes.
  - $\frac{5}{8}$ " (15 mm) (use with  $\frac{3}{8}$ " or smaller Slicer) — Dices tomatoes, apples, melon and other fruits for salads, pies or other uses.
7. **Dicing Grid, type 2** —  $\frac{3}{4}$ " (20 mm) (use only with  $\frac{9}{16}$ " Slicer) — Prepares tomatoes, potatoes for home fries or potato salad and dices apples or melon.

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

$\frac{1}{16}$ " (1.5 mm) — Makes extra fine shredded cheese for sandwich topping or other uses.

$\frac{3}{32}$ " (2 mm) — Makes fine breadcrumbs and cracker crumbs for use in cooking. Use when machine and product are dry.

$\frac{1}{8}$ " (3 mm) — Medium shredder for various uses.

$\frac{3}{16}$ " (4.5 mm) — Makes pizza toppings and salad bar items.

$\frac{7}{32}$ " (6 mm) — Shreds carrot, dry bread, almonds, nuts and soft pizza cheese.

$\frac{5}{16}$ " (8 mm) — Shreds cabbage and soft pizza cheese.

$\frac{3}{8}$ " (10 mm) — Shreds cabbage.

**9. Fine Grater** — Makes grated Parmesan or Romano cheese (hard cheese only).

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

# CLEANING

**⚠ WARNING** Turn the machine off and unplug the electrical cord before you begin any cleaning procedure.

**NOTICE** Do not clean stainless steel with bleach-containing cleansers like automatic dishwashing detergent: Bleach can corrode stainless steel. Do not clean the aluminum parts with high-alkaline detergents like automatic dishwashing detergent or with hot water: Black aluminum oxide can form. Nickel coated parts, including plates stamped with a DW and the feed hopper may be washed in an automatic dishwasher.

**NOTICE** Do not spray the food processor with a spray bottle or hose, and do not scrape with metal objects that can scratch the metal surfaces.

## IMMEDIATELY AFTER USE

Removable parts must be cleaned with warm water and soap. Thoroughly rinse and dry with a soft, clean cloth:

1. Remove the feed tube pusher.
2. Lift the pusher plate and move it to the left, lift and remove.
3. Turn the locking knob counterclockwise to unlock the feed hopper.
4. Raise the feed hopper and slide it off its hinge pins.
5. Unthread the decorating screw clockwise with the wrench and remove it.
6. Remove the cutting plate and, if used, the dicing grid. Use the brush to push remaining food through the dicing grid.
7. Remove the ejector plate.
8. Remove food waste from discharge chute and cutting plate chamber.
9. Use a clean cloth with warm soapy water to wipe the cutting plate chamber, discharge chute and motor housing.

**NOTE:** Use caution to prevent liquid from entering pusher plate mounting hole.

10. Use a clean cloth with clean water to rinse the cutting plate chamber, discharge chute and motor housing.

**NOTE:** Use caution to prevent liquid from entering pusher plate mounting hole.

11. Wipe the cutting plate blades dry with a clean cloth and put the cutting plates on the wall racks.
12. Put the ejector plate on the shaft until it drops onto its coupling and turn it counterclockwise to lock.
13. Put the decorating screw on the shaft and turn it counterclockwise, hand-tighten only for storage.
14. Put the feed hopper on its hinge pins and lower it into operating position.
15. Return the pusher plate and feed tube pusher to their operating positions.

# MAINTENANCE

## WEEKLY CHECK

1. With the power cord connected to the outlet, test the safety interlock switches. See Checking the Safety Mechanisms.
2. The remaining checks must be performed with the power cord unplugged from the outlet.

**⚠ WARNING** Unplug the machine power cord before you do the maintenance procedures listed below.

3. Inspect the power cord and make sure it is in good shape. Look for cuts, fraying or cracking.
4. Make sure the pusher plate shaft moves freely. If it does not, clean and dry it and lubricate with several drops of mineral oil.
5. Make sure the cutting plate blades are sharp. If not, have them sharpened or the cutting plate replaced.

## TRANSMISSION

The planetary gear transmission is maintenance free.

## CUTTING PLATES

All cutting plates can be replaced, and all except the dicing grids can be sharpened. The dicing grids should be replaced every 8 to 18 months, depending on use.

## SERVICE

If service is required on this equipment, return it to your local Hobart Service Center. For an authorized Hobart Service Center, call 1-888-4-HOBART.

## TROUBLESHOOTING

Fault	Possible Cause	Remedy
Food processor does not start.	Pusher plate is raised.	Move pusher plate over feed hopper and lower it.
	Feed hopper is not in operating position.	Put feed hopper in operating position.
	Tripped branch circuit protector.	Check premises fuse or circuit breaker panel for blown fuse or tripped circuit breaker.
Food processor stops while operating and does not restart.	Pusher plate is raised and moved to the left.	Move pusher plate over feed hopper and lower it.
	Tripped branch circuit protector.	Check premises fuse or circuit breaker panel for blown fuse or tripped circuit breaker.
	Overheated motor.	Let the motor cool until it automatically restarts.
Food is cut poorly or slowly	Wrong cutting plates used.	See Cutting Plate Guide.
	Cutting plates are dull or knicked.	Sharpen or replace cutting plates.
	Pressing pusher plate handle too hard.	Press down on the product lightly.
Cutting plate cannot be removed	Clogged with built-up food particles or ejector plate not used.	Using protective leather gloves, rotate the cutting plate clockwise to release.
Decorating screw cannot be removed.	Clogged with built-up food particles.	Turn the decorating screw clockwise with the wrench (Fig. 5).
Scraping noise.	Dicing grid not down in its coupling.	Remove dicing grid, clean any debris on walls and ledge of cutting plate chamber and reinstall grid.
	Decorating screw not installed.	Install the decorating screw.