



FP SERIES

CUSTOMER MAINTENANCE MANUAL

SPECIFICATION SHEETS

TOOLS

INSTRUCTION MANUAL - FP100

INSTRUCTION MANUAL - FP150

ADDITIONAL RESOURCES

TROUBLESHOOTING INSTRUCTIONS

WIRING DIAGRAMS

HOBART SERVICE PARTS STORE

PART CATALOGS

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**FP100
FOOD PROCESSOR****HOBART****STANDARD FEATURES**

- Red OFF, Green ON Button
- Compact Design
- Angled Front
- Planetary Drive
- Large Half Size Feed Hopper
- All Aluminum Hopper and Housing
- Interlock Switch
- Plate Speed of 420 RPMs

MODELS

- FP100 Continuous Feed Half Hopper Food Processor

Specifications, Details and Dimensions on Inside and Back.

**ACCESSORIES**

- 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
- Slicer Plates: $\frac{1}{32}$, $\frac{1}{16}$, $\frac{1}{8}$, $\frac{5}{32}$, $\frac{7}{32}$, $\frac{5}{16}$, $\frac{3}{8}$, $\frac{5}{8}$
- Crimping Plate: $\frac{5}{32}$
- Soft Slicing Plates: $\frac{5}{16}$, $\frac{3}{8}$, $\frac{1}{2}$, $\frac{5}{8}$
- Julienne Plates: $\frac{5}{64}$, $\frac{5}{32}$, $\frac{5}{16}$
- Dicer Grids: $\frac{7}{32}$, $\frac{5}{16}$, $\frac{3}{8}$, $\frac{1}{2}$, $\frac{5}{8}$, $\frac{3}{4}$
- Shredder Plates: $\frac{1}{16}$, $\frac{5}{64}$, $\frac{1}{8}$, $\frac{3}{16}$, $\frac{7}{32}$, $\frac{5}{16}$, $\frac{3}{8}$
- Grater Plate: Fine, Hard Cheese
- Machine Table: Adjustable height to hold Food Processor
- Adjustable height stainless steel lug cart
- Stainless steel receiving pan
- Plastic receiving pan

**FP100 FOOD PROCESSOR**

FP100 FOOD PROCESSOR



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SOLUTIONS/BENEFITS

Red OFF, Green ON Button

Ease of operation

Compact Design

Ease of use, small footprint, reduced labor, increased sanitation and productivity

- Occupies minimal counter space
- Unit and receiving pan fit on 23" deep counter
- Plates remove in seconds
- Feed hopper removes without tools for ease of cleaning
- Produces consistent quality product results in seconds
- Production capability for 11 lbs. per minute

Angled Front

Operator convenience, ease of use

- 50° angle for ease of product loading
- Helps to reduce operator fatigue

Planetary Drive

Performance, reliability

- Helps to prevent stalling under heavy loads
- No rest times required between loads

Large Half Size Feed Hopper

Flexibility, convenience, reduced labor

- Supports processing capabilities for large variety of products
- Design permits continuous cutting of long products
- Eliminates precutting

All Aluminum Hopper and Housing

Durability, sanitation

- Anodized finish resists harsh cleaners
- Easy clean up

Interlock Switch

Protection

- Prevents machine from running when pusher plate swings away or is open

Plate Speed of 420 RPMs

Product quality and consistency

- Precise cutting and dicing action without bruising or mashing of products



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FP100 FOOD PROCESSOR

SPECIFICATIONS

DESIGN: Compact, conveniently designed at 50° angle for operator convenience. Small base occupies minimal counter space. Carrying handle on back of housing designed for ease of moving unit. Housing constructed of anodized aluminum with rubber feet on base to prevent movement or skidding. Removable feed hopper is burnished aluminum. Feed hopper, pusher and deflector plate of acetal thermoplastic.

ELECTRICAL: 120/60/1, 3 Conductor power cord (18 AWG) is 6 feet in length.

MOTOR: 3.5 amps. Planetary gear driven operating at 420 RPM output. 1/3 H.P. with overload protection.

SWITCHES: Easy to operate (red) OFF and (green) ON switch. Pusher plate and feed hopper interlocks.

STANDARD EQUIPMENT: Basic unit with deflector plate 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: Slicer, julienne and shredder plates feature stainless steel plates with cutlery-grade stainless steel knives. Grater plates feature

stainless steel cutting plates with thermoplastic support hubs. Dicing grids have molded ring construction to support stainless steel knives. Plate combinations for dicing operations are shown in the table below:

FP100 Food Processors								
	DICEGRD-7/32	DICEGRD-5/16	DICEGRD-3/8	DICEGRD-1/2	DICEGRD-1/2L	DICEGRD-5/8	DICEGRD-5/8L	DICEGRD-3/4
SLICE-1/32-SS								
SLICE-1/16-SS								
SLICE-1/8-SS	✓	✓	✓	✓		✓		✓
SLICE-5/32-SS	✓	✓	✓	✓		✓		✓
SLICE-7/32-SS	✓	✓	✓	✓		✓		✓
SLICE-5/16-SS		✓	✓	✓		✓		✓
SLICE-3/8-SS			✓	✓		✓		✓
SFTSLC-5/16		✓	✓	✓		✓		✓
SFTSLC-3/8			✓	✓		✓		✓
SFTSLC-1/2					✓		✓	
SFTSLC-5/8							✓	

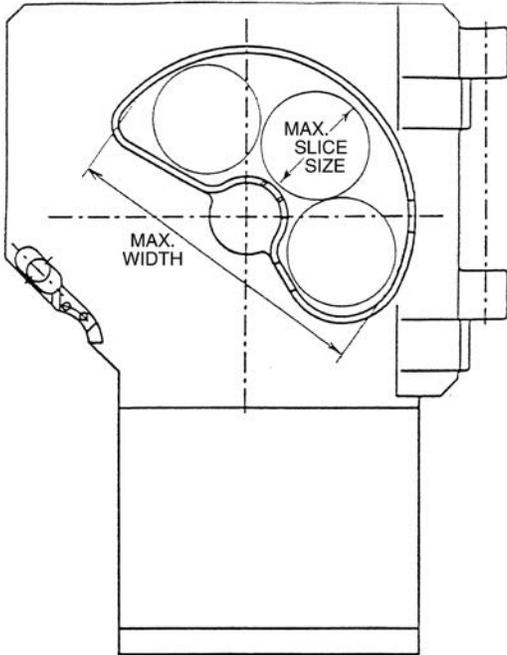
WEIGHT: Net - 39 lbs. Approximate Shipping - 46 lbs.

FP100 FOOD PROCESSOR

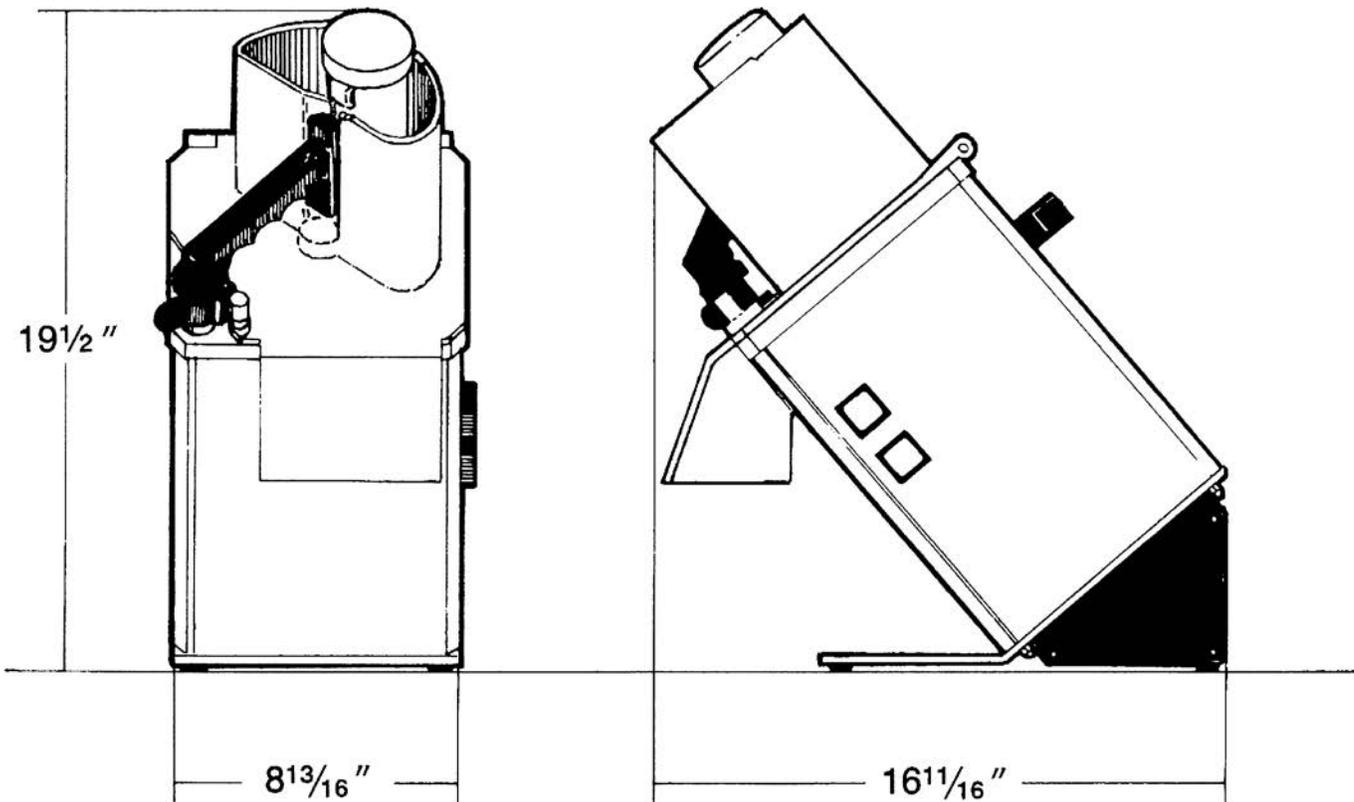


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DETAILS AND DIMENSIONS



FP100	
Hopper Maximum Width	6 ³ / ₈ "
Maximum Slice Size	2 ¹ / ₂ "
Usable Depth	6"
Feed Tube Diameter	2 ¹ / ₈ "



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

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**FP150
FOOD PROCESSOR****HOBART****STANDARD FEATURES**

- Red OFF, Green ON Buttons
- Compact Design
- Angled Front
- Planetary Drive
- Large Full Size Feed Hopper
- All Aluminum Hopper and Housing
- Double Interlock Switch
- Plate Speed 420 RPM
- Decoring Screw

OPTIONS

- Maximum Security Correctional Package

ACCESSORIES

- 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
- Slicer Plates: $\frac{1}{32}$, $\frac{1}{16}$, $\frac{5}{64}$, $\frac{1}{8}$, $\frac{5}{32}$, $\frac{7}{32}$, $\frac{5}{16}$, $\frac{3}{8}$, $\frac{5}{8}$; $\frac{5}{32}$ crimping plate
- Soft Slicing Plates: $\frac{5}{16}$, $\frac{3}{8}$, $\frac{1}{2}$, $\frac{5}{8}$
- Julienne Plates: $\frac{5}{64}$, $\frac{5}{32}$, $\frac{5}{16}$
- Dicer Grids: $\frac{7}{32}$, $\frac{5}{16}$, $\frac{3}{8}$, $\frac{1}{2}$, $\frac{5}{8}$, $\frac{3}{4}$
- Shredder Plates: $\frac{1}{16}$, $\frac{5}{64}$, $\frac{1}{8}$, $\frac{3}{16}$, $\frac{7}{32}$, $\frac{5}{16}$, $\frac{3}{8}$
- Grater Plate: Fine, Hard Cheese
- Machine Table: Adjustable height table to hold Food Processor
- Adjustable height stainless steel lug cart
- Stainless steel receiving pan
- Plastic receiving pan

MODELS

- FP150 Continuous Feed Full Hopper Food Processor

Specifications, Details and Dimensions on Inside and Back.

**FP150 FOOD PROCESSOR**

FP150 FOOD PROCESSOR



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SOLUTIONS/BENEFITS

Red OFF, Green ON Button

Ease of use

- Operator can readily recognize

Compact Design

Ease of use, small footprint, reduced labor, increased sanitation and productivity

- Occupies minimal counter space
- Unit and receiving pan fit on 23" deep counter
- Plates remove in seconds
- Feed hopper removes without tools for ease of cleaning
- Produces consistent quality product results in seconds
- Production capability for 14 lbs. per minute

Angled Front

Operator convenience, ease of use

- 50° angle for ease of product loading
- Helps to reduce operator fatigue

Planetary Drive

Performance, reliability

- Helps to prevent stalling under heavy loads
- No rest times required between loads

Large Full Size Feed Hopper

Flexibility, convenience, reduced labor

- Supports processing capabilities for large variety of products
- Design permits continuous cutting of long products
- Eliminates precutting

All Aluminum Hopper and Housing

Durability, sanitation

- Anodized finish resists harsh cleaners
- Easy clean up

Double Interlock Switch

Protection

- Prevents machine from running when pusher plate swings away or is open

Plate Speed of 420 RPM

Product quality and consistency

- Precise cutting and dicing action without bruising or mashing of products

Decorating Screw

Quality, consistency

- Deflects products away from the plate hub for complete processing



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FP150 FOOD PROCESSOR

SPECIFICATIONS

DESIGN: Compact, conveniently designed at 50° angle for operator convenience. Small base occupies minimal counter space. Carrying handle on back of housing designed for ease of moving unit. Housing constructed of anodized aluminum with rubber feet on base to prevent movement or skidding. Removable feed hopper is burnished aluminum. Cylindrical feed hopper, pusher and deflector plate of acetal thermoplastic.

ELECTRICAL: 120/60/1, 3 Conductor power cord (18 AWG) is 6 feet in length.

MOTOR: 4.8 amps. Planetary gear driven operating at 420 rpm output. ½ H.P. with overload protection.

SWITCHES: Easy to operate (red) OFF and (green) ON switch. Pusher plate and feed hopper interlocks.

STANDARD EQUIPMENT: Basic unit with deflector plate, decorating screw and cleaning brush.

WARRANTY: Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

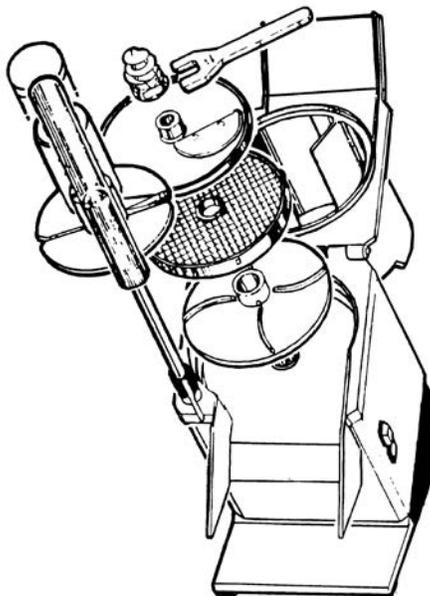
CUTTING TOOLS: Slicer, julienne and shredder plates feature stainless steel plates with cutlery-grade stainless steel knives. Grater plates feature stainless steel cutting plates with thermoplastic support hubs. Dicing grids have molded frames to

support stainless steel knives. Plate combinations for dicing operations are shown in the table below:

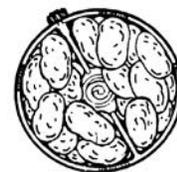
FP150 & FP250 Food Processors								
	DICEGRD-7/32	DICEGRD-5/16	DICEGRD-3/8	DICEGRD-1/2	DICEGRD-1/2L	DICEGRD-5/8	DICEGRD-5/8L	DICEGRD-3/4
15SLICE-1/32-SS								
15SLICE-1/16-SS								
15SLICE-1/8-SS	✓	✓	✓	✓		✓		✓
15SLICE-5/32-SS	✓	✓	✓	✓		✓		✓
15SLICE-7/32-SS	✓	✓	✓	✓		✓		✓
15SLICE-5/16-SS		✓	✓	✓		✓		✓
15SLICE-3/8-SS			✓	✓		✓		✓
15SFSLC-5/16		✓	✓	✓		✓		✓
15SFSLC-3/8			✓	✓		✓		✓
15SFSLC-1/2					✓		✓	
15SFSLC-5/8							✓	

WEIGHT: Net - 39 lbs. Approximate Shipping - 46 lbs.

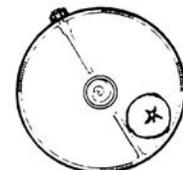
ASSEMBLY PARTS



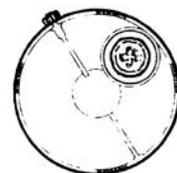
PRODUCT LOADING



Bulk Feeding



Directional for Definitive Cuts



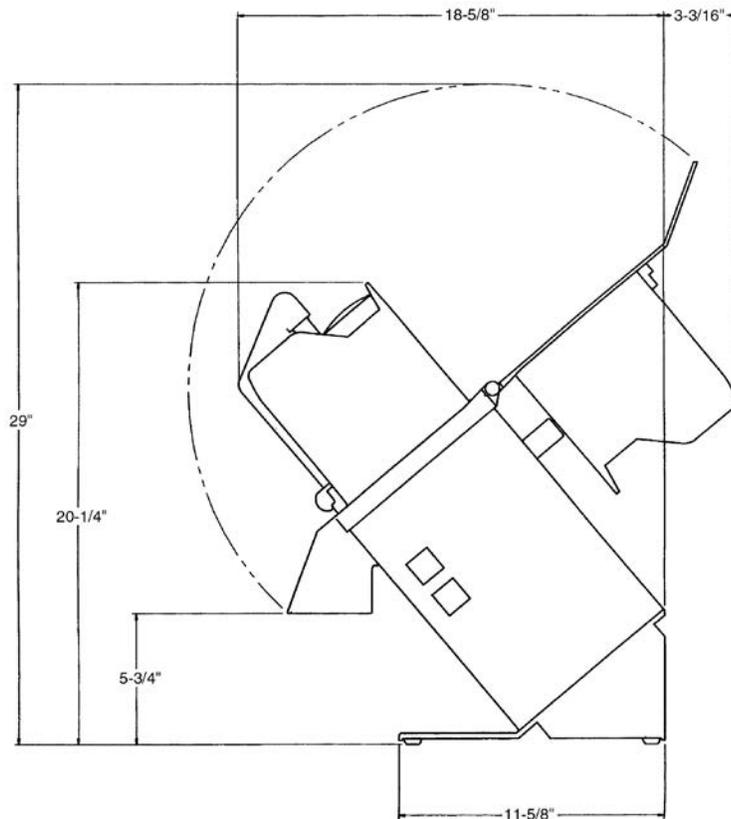
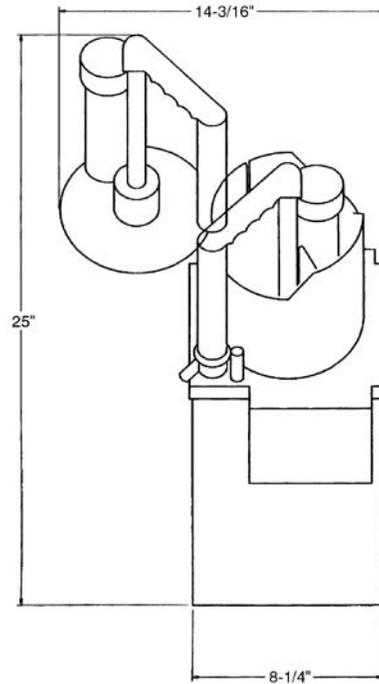
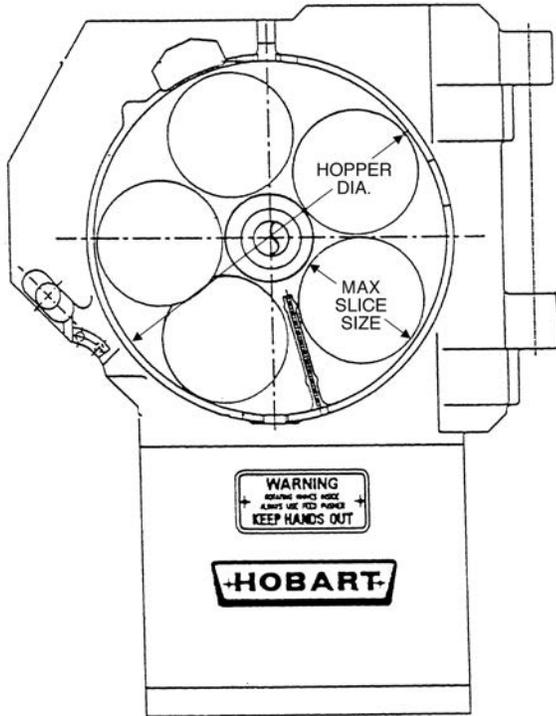
Tube Feeding for Long Products

FP150 FOOD PROCESSOR

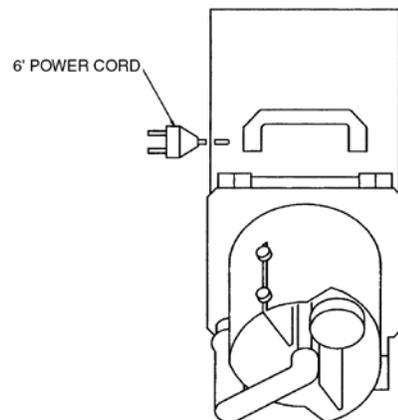


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DETAILS AND DIMENSIONS



FP150	
Hopper Diameter	6 ³ / ₈ "
Maximum Slice Size	2 ¹ / ₂ "
Usable Depth	6"
Feed Tube Diameter	2 ¹ / ₈ "



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

TOOLS

- Standard set of hand tools.
- VOM with AC current tester.

NOTE: Any quality VOM with a sensitivity of at least 20,000 ohms per volt can be used.

- Metric socket key wrenches.
- Loctite # 242 Part #520228.
- Wrench, Part #436421 supplied with machine, to remove decoring screw (also called locking or center screw).

INSTRUCTIONS

FP100 FOOD PROCESSOR

MODEL FP100 ML-38962



701 S. RIDGE AVENUE
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F-17645 Rev C (August 2008)

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 FP100, 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.

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

Do not lift the food processor 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 the product at the exit chute.

ELECTRICAL CONNECTIONS

⚠ WARNING The electrical cord on this machine is equipped with a grounding- type 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.

OPERATION

⚠ WARNING Rotating knives inside. 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 (Fig's. 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. Grasp pistol grip handle, raise pusher plate and turn 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.

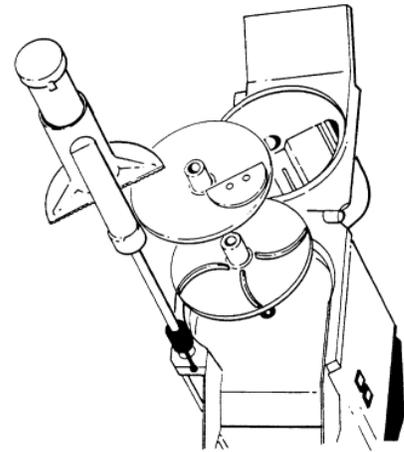


Fig. 1

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.
5. 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.
6. Lower the feed hopper.

NOTE: When the pusher plate is rotated and lowered, the feed hopper will automatically be locked.

USING THE FEED HOPPER

After the pusher plate is raised, prepared 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. 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 or tomatoes. Position the product in the lower right corner of the feed hopper. 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.

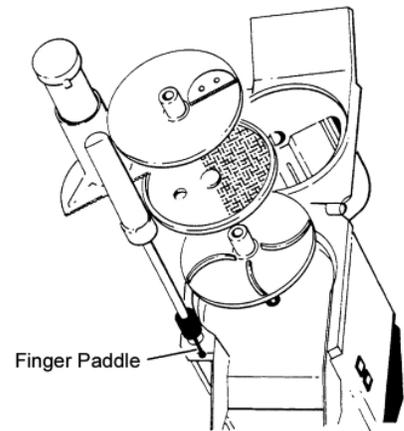
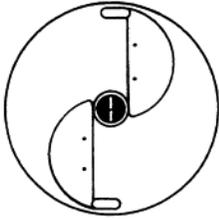


Fig. 2

CUTTING TOOL GUIDE

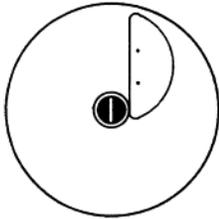


Slicer — $\frac{1}{16}$ " (1.5 MM)

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 — $\frac{5}{32}$ " (4 MM)

This popular size makes thin slices of:

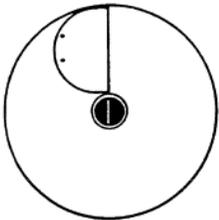
- Potatoes, carrots, celery, onions, green peppers, tomatoes, and olives. It is fine for lemon or lime slices for beverages. Hint: Cut in half first.

Slicer — $\frac{7}{32}$ " (6 MM)

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

Slicer — $\frac{3}{8}$ " (10 MM)

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



Slicer — $\frac{3}{8}$ " (10 MM) 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 — $\frac{3}{32}$ " (2MM) *

Makes various salad toppings.

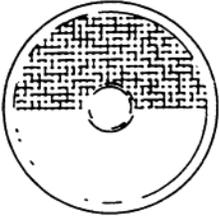
Julienne Cutter — $\frac{3}{16}$ " (4.5MM) *

Makes shoestring French fries.

Julienne Cutter — $\frac{5}{16}$ " (8 MM) *

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 — $\frac{9}{32}$ " (7.5 MM) (use with $\frac{7}{32}$ " Slicer)

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

Dicing Grid — $\frac{3}{8}$ " (10 MM) (use with $\frac{3}{8}$ " Slicer)

Good for dicing firm chilled tomatoes.

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

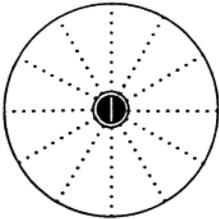
Most popular size for dicing carrots, beets and other hard vegetables.

Dicing Grid — $\frac{5}{8}$ " (15 MM) (use with $\frac{3}{8}$ " HD Slicer)

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

Dicing Grid — $\frac{3}{4}$ " (20 MM) (use 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 — $\frac{1}{16}$ " (1.5 MM) *

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

Shredder — $\frac{3}{32}$ " (2 MM) *

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

Shredder — $\frac{1}{8}$ " (3 MM) *

Medium shredder for various uses.

Shredder — $\frac{3}{16}$ " (4.5 MM) *

Makes pizza toppings and salad bar items.

Shredder — $\frac{5}{16}$ " (8 MM) *

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 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 wash in warm water and detergent then rinse in lukewarm water. Raise the pusher plate and turn it to the left.
2. Remove the feed hopper and wash in warm water and detergent then rinse it in lukewarm 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; wash in warm water and detergent then rinse in lukewarm 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 lukewarm 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.

SERVICE

Contact your local Hobart Service Office for any repairs or adjustments needed on this equipment. Long-term service contracts are available on this and other Hobart products.

NOTES

INSTRUCTIONS

FP150 FOOD PROCESSOR

MODEL FP150 ML-104600

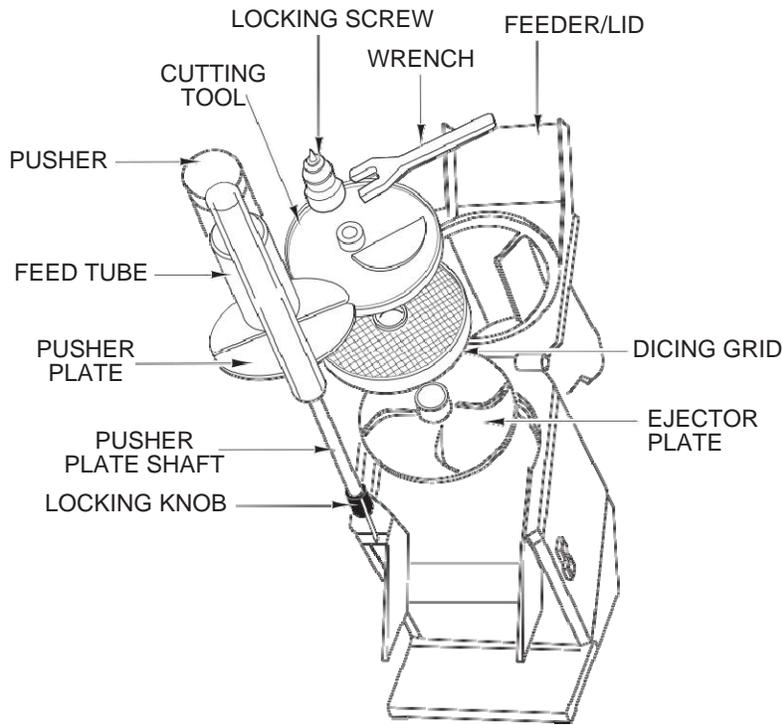


701 S. RIDGE AVENUE
TROY, OHIO 45374-0001

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F-33530 Rev B (August 2008)



FP150 Food Processor

TABLE OF CONTENTS

GENERAL.....	3
INSTALLATION.....	3
Unpacking.....	3
Location.....	3
Electrical Connections.....	3
OPERATION.....	3
Controls.....	4
Operations With A Single Plate — (Fig. 1) (Slicing, Shredding, Grating And Julienne Cutting).....	4
Operations With Two Plates — (Fig. 2) (Dicing).....	4
Cutting Tool Guide.....	5
Using the Feed Hopper.....	6
Using the Feed Tube.....	6
CLEANING.....	6
MAINTENANCE.....	7
Replacement Dicing Grids.....	7
TROUBLESHOOTING.....	8
Service.....	8

Installation, Operation and Care of MODEL FP150 FOOD PROCESSOR

SAVE THESE INSTRUCTIONS

GENERAL

The Model FP150 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. A wall rack and a wide range of slicer, shredder, and dicing plates are available options.

INSTALLATION

UNPACKING

Prior to installation, test the electrical service to ensure that it agrees with the specifications on the data plate located at the rear. Immediately after unpacking the FP150, 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. Do not lift the food processor with any hinged or extended parts; lift only with one hand under the protruding lip at the rear near the base of the motor compartment and the other hand underneath the chute.

LOCATION

The FP150 should be operated on a suitable counter height surface. A pan (not provided), suitable for kitchen use, can be used to capture the product at the exit chute.

ELECTRICAL CONNECTIONS

⚠ WARNING The electrical cord on this machine is equipped with a grounding- type 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.

OPERATION

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

Proper assembly of the FP150, including selection of the appropriate cutters, is necessary for correct operation of the food processor (Fig's. 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 above the feed hopper. If these features do not function as described, contact your local Hobart service office.

During operation, when the pusher plate is fully raised above the feed hopper, the machine stops and allows the pusher plate to be rotated counterclockwise for loading. To continue operation, rotate the pusher plate clockwise until it is directly above the feed hopper. As the pusher plate begins to lower into the hopper, 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. Grasp pistol grip handle, raise pusher plate and turn to the left.
2. Release the feed hopper lock by turning the finger paddle counterclockwise. Then raise the feed hopper.
3. Remove the locking screw by turning it clockwise. Always use the wrench when removing the locking screw.
4. Lower the ejector plate on the knife shaft until the ejector plate seats on the shaft pin.
5. Select the appropriate plate for the job. Place the plate on the shaft, turning until engaged. Lock the cutting tool by turning the locking screw counterclockwise. **THE LOCKING SCREW MUST ALWAYS BE USED.**
6. Lower the feed head. When the pusher plate is rotated and lowered, the feed head will automatically be locked.

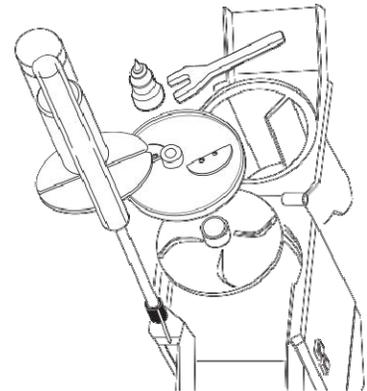


Fig. 1

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. Remove the locking screw by turning it clockwise. Always use the wrench when removing the locking screw.
4. Lower the ejector plate on the knife shaft until the ejector plate seats on the shaft pin.
5. Select the proper size dicing plate and place it correctly on the knife shaft above the ejector plate. Select the appropriate slicing plate for the job (see Cutting Tool Guide). Place the slicing plate on the shaft, turning until engaged. Lock the cutting tool by turning the locking screw counterclockwise. **THE LOCKING SCREW MUST ALWAYS BE USED.**
6. Lower the feed hopper. When the pusher plate is rotated and lowered, the feed hopper will automatically be locked.

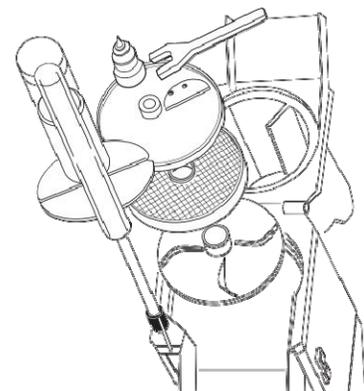


Fig. 2

CUTTING TOOL GUIDE



Crimping Slicer — $\frac{3}{16}$ " (4.5 MM)

For ripple slicing of root vegetables.



Fine Slicer (2 Blade) — $\frac{1}{16}$ " (1.5 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.



Fine Slicer (1 Blade) — $\frac{5}{32}$ " (4 MM), $\frac{9}{16}$ " (14 MM), $\frac{1}{8}$ " (3 MM), $\frac{7}{32}$ " (6 MM), $\frac{3}{8}$ " (10 MM)

Use is same as 2-blade fine slicer. 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.



Julienne Cutter —

$\frac{3}{32}$ " (2MM) — Makes various salad toppings.

$\frac{3}{16}$ " (4.5MM) — Makes shoestring French fries.

$\frac{5}{16}$ " (8 MM) — Makes French fries.



Dicing Grid — 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.

$\frac{3}{4}$ " (20 MM) (use only with $\frac{9}{16}$ " Slicer) — Prepares tomatoes, potatoes for home fries or potato salad and dices apples or melon.

$\frac{5}{8}$ " (15 MM) (use with $\frac{3}{8}$ " or smaller Slicer) — Dices tomatoes, apples, melon and other fruits for salads, pies or other uses.



Grater — Fine

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



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.

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

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

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

USING THE FEED HOPPER

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

The feed hopper has one fixed and one detachable partition wall. For highest capacity and best cutting results, the detachable partition wall should be removed only when necessary because of product size. To remove the detachable partition wall, unscrew the two black knobs on the outside of the feed hopper. The fixed partition wall is used as support for round products such as lemons and tomatoes, when producing slices for a cross cut, or when you want best possible cutting results cutting potato chips (one stack only). 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.

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. For consistent results, stack product in the lower right corner of the feed hopper, one pile only.

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.

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.

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 steel 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 wash in warm water and detergent then rinse in lukewarm water. Raise the pusher plate and turn it to the left.
2. Remove the feed hopper and wash in warm water and detergent then rinse it in lukewarm water.
3. Remove the locking screw; always use the wrench.
4. 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.
5. Remove dicing plate and ejector plate; wash in warm water and detergent then rinse in lukewarm water.
6. Turn the pusher plate back clockwise over the feed hopper and lower it.

7. Place a pan under the exit chute and pour lukewarm water from the top through the knife chamber. Run wet cloth through feed tube. Wipe with a clean dry cloth.
8. Return the cutting tools to the wall rack. Lower the ejector plate onto the knife shaft until the ejector plate seats on the shaft pin.
9. Replace the locking screw.
10. 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 ensure that it is in proper working order. Plates must be clean, intact and sharp.

Regularly lubricate the pusher plate shaft 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.

TROUBLESHOOTING

SYMPTOM	POSSIBLE CAUSE	SUGGESTED ACTION
Motor will not start.	Feed hopper not locked in correct position.	Make sure feed hopper is locked correctly.
	Pusher plate raised.	Turn pusher plate clockwise and lower it.
	Fuse or circuit breaker interrupting power.	Have electrician check circuit.
Machine stops while operating and will not restart.	Motor is overloaded and motor is too warm.	Allow the motor to cool; motor protector will allow restart when it has cooled.
	Pusher plate raised.	Turn pusher plate clockwise and lower it.
	Fuse or circuit breaker interrupting power.	Have electrician check circuit.
Low output or bad cutting results.	Wrong cutting plates used.	Refer to CUTTING TOOL GUIDE.
	Slicing, shredding, dicing, or Julienne cutting plate is NOT OK.	Make sure plates are intact and sharp.
	Feeding pressure excessive.	A light feeding pressure is best for most products.
Scraping sounds.	When dicing, dicing grid not all the way down to proper position.	Stop machine immediately. Remove dicing grid and clean side wall and ledge in cutting tool chamber.
	Locking screw not mounted.	Mount the locking screw.
Cutting tool locked to shaft.	Product built-up in machine.	Carefully rotate the cutting tool clockwise with a little force.

SERVICE

Contact your local Hobart Service Office for any repairs or adjustments needed on this equipment. Long-term service contracts are available on this and other Hobart products.



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PLUGS AND RECEPTACLES FOOD MACHINES



PLUGS AND RECEPTACLES FOOD MACHINES

MACHINE VOLTAGES									
Service Current Requirement if Plug Connected	120/60/1	200/60/1	230/60/1	200/60/3 or 208/60/3		230/60/3		460/60/3	NOTES
	15 Amp.	208/60/1	15 Amp.	20 Amp.	30 Amp.	20 Amp.	30 Amp.	20 Amp.	
Terminal Designation of Plug	2 Pole 3 Wire Grdg.		2 Pole 3 Wire Grdg.	4 Pole 5 Wire Grdg.	4 Pole 5 Wire Grdg.	3 Pole 4 Wire Grdg.	3 Pole 4 Wire Grdg.	3 Pole 4 Wire Grdg.	
NEMA Plug Configuration	5-15P		6-15P	L21-20P	L21-30P	L15-20P	L15-30P	L16-20P	
Plug Configuration									
Molded Plug on Cord	Yes		Yes	No	No	No	No	No	
Plug-Straight/Angle	Straight		Straight	Straight	Straight	Straight	Straight	Straight	
NEMA Receptacle or Connector Configuration	5-15R		6-15R	L21-20R	L21-30R	L15-20R	L15-30R	L16-20R	
Choppers	4812	X		X	✓	✓		✓	
	4822	X			✓	✓		✓	
	4732A		✓	✓		X ▲	✓	✓	
Cutter Mixer	HCM450				X		X	X	
Fat Tester	F101	X		X					
Food Cutter	84145	X		X	X				
	84186	X		X	X			X	
Food Processors	FP41	X							
	HCM61	X *							5-20P
	HCM62						X		
	FP100	X							
	FP150	X							
	FP300	X							
	FP350	X							
Grinders	4146					✓	✓	✓	
	4246		X *	X *		X *	X	X	L6-30P, L15-30P
Mixer Grinders	MG1532		X *	X *		X *	X	X	L6-30P, L15-30P
	MG2032					X *	X	X	L15-30P
Mixers	N50	X		X					
	A120	X		X					
	A200/A200F	X		X					
	D300	X	✓	✓	✓		✓	✓	
	D340	✓	✓	✓	✓		✓	✓	
	H600	✓	✓	✓	✓		✓	✓	
	P660			Available 208 & 240/60/1 - No Cord		208-240/60/3 - No Cord			
	L800		✓	✓		✓		✓	
	M802/V1401		✓	✓		✓		✓	
Peelers	6115	X		X					
	6430/6460			Available 208-240/60/1 - No Cord		208-240/60/3 - No Cord			✓
	6460M			Available 208-240/60/1 - No Cord		208-240/60/3 - No Cord			✓
Power Drive	PD35/70	X							
	6614	✓		Available 208-240/60/1 - No Cord		208-240/60/3 - No Cord			✓
Saws	6801			✓	Available 208-240/60/3 - No Cord				✓
	610	X							
Slicers	Edge™	X							
	2612	X		X					
	2712	X		X					
	2812	X							
	2912	X							

X Cord and Plug Standard ▲ Available as an option — not UL Listed * See notes column
 ✓ Available at specified voltage no cord and plug available ○ Optional cord and plug may be ordered

PLUGS AND RECEPTACLES FOOD MACHINES



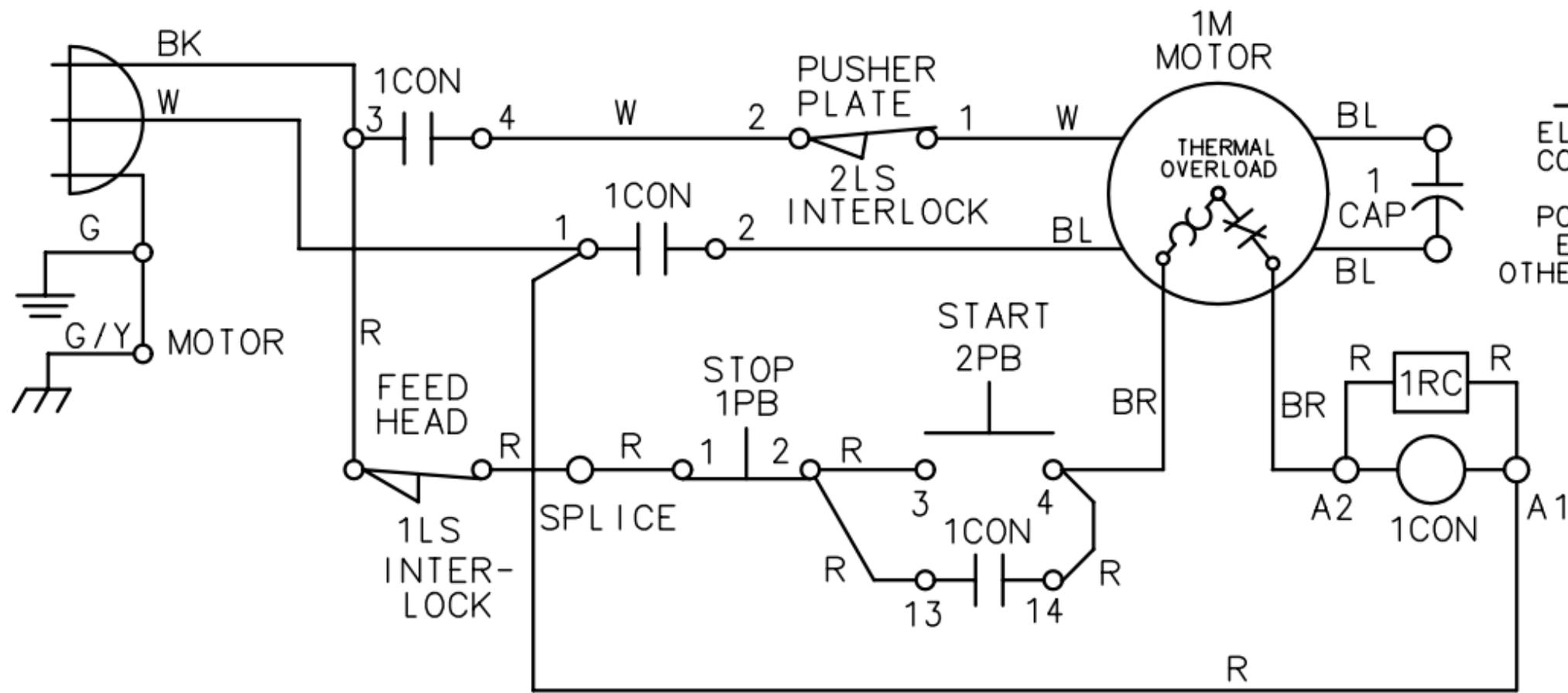
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PLUGS			RECEPTACLES OR CONNECTORS				
NEMA Plug Configuration	Hubbell Part No.	Woodhead Part No.	NEMA Receptacle or Connector Configuration	Hubbell Part No.		Woodhead Part No.	
				Receptacle	Connector	Receptacle	Connector
5-15P	5266-C	—	5-15R	5262	5269-C	—	—
6-15P	5366-C	—	6-15R	5362	5669-C	—	—
L21-20P	2511	—	L21-20R	2510	2513	—	—
L21-30P	2811	—	L21-30R	2810	2813	—	—
L15-20P	2421	26W75	L15-20R	2420	2423	67W75	27W75
L15-30P	2721	28W75	L15-30R	2720	2723	69W75	29W75
L16-20P	2431	26W76	L16-20R	2430	2433	67W76	27W76

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

TROUBLESHOOTING - FP100 & FP150

SYMPTOM	POSSIBLE CAUSES
Processor will not start.	<ol style="list-style-type: none"> 1. No voltage, check source. 2. Stop switch open. 3. Start switch open. 4. Contactor defective. 5. Feed head switch open. 6. Thermal switch in motor open. 7. Pusher plate switch open. 8. Contactor contacts open. 9. Start / run capacitor malfunctioned. 10. Motor malfunctioned.
Processor stops after prolonged usage. Will restart in approximately 30 minutes.	<ol style="list-style-type: none"> 1. Thermal overload open. Check for overload conditions. 2. Binds in planetary drive. 3. Motor malfunctioned.
Low output or poor cutting results.	<ol style="list-style-type: none"> 1. Wrong combination of cutting tools used. 2. Cutting tools dull. 3. Decoring screw not installed. 4. Feed pressure too heavy. 5. Motor malfunctioned.



WARNING

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES

ELECTRICAL
DIAGRAM
FP-150
FOOD PROCESSOR
120V, 60HZ
SINGLE PHASE
F-19466

REV. A

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CATALOG OF REPLACEMENT PARTS

MODEL FP100 FOOD PROCESSOR

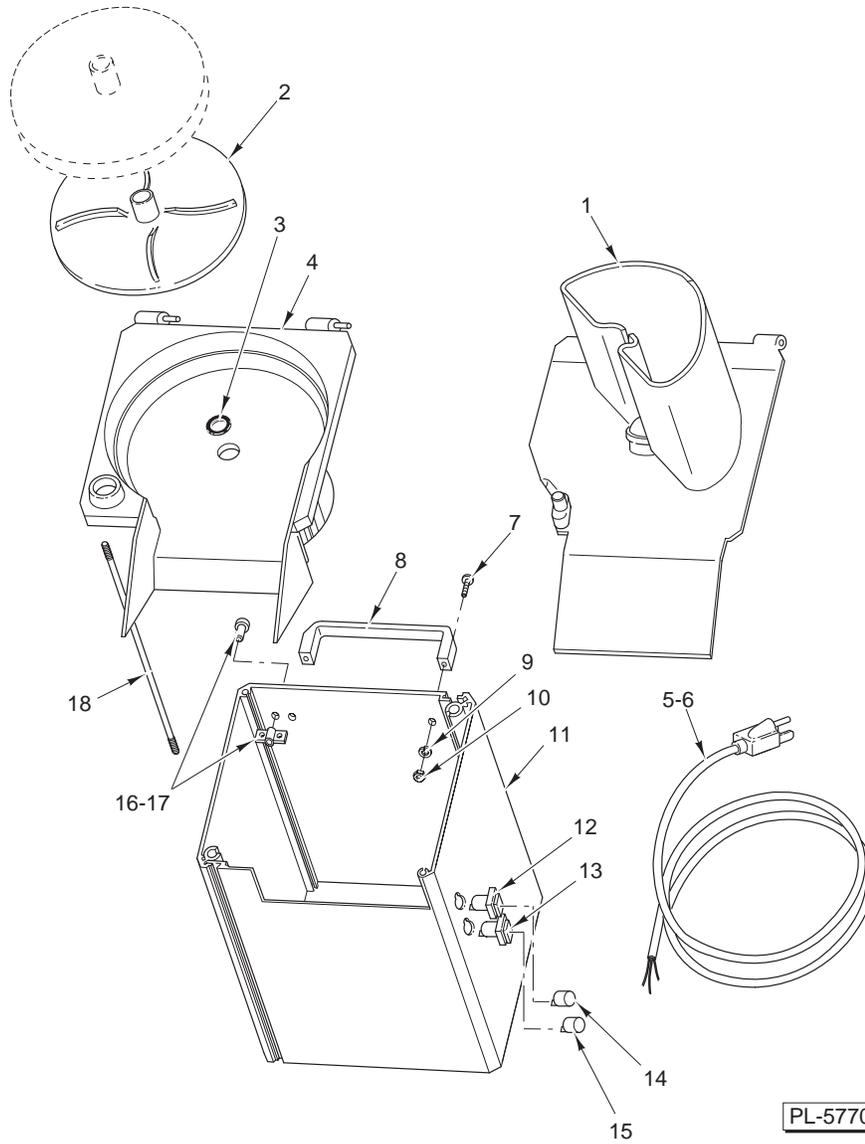
FP100
FP100C

ML-38962
ML-134179



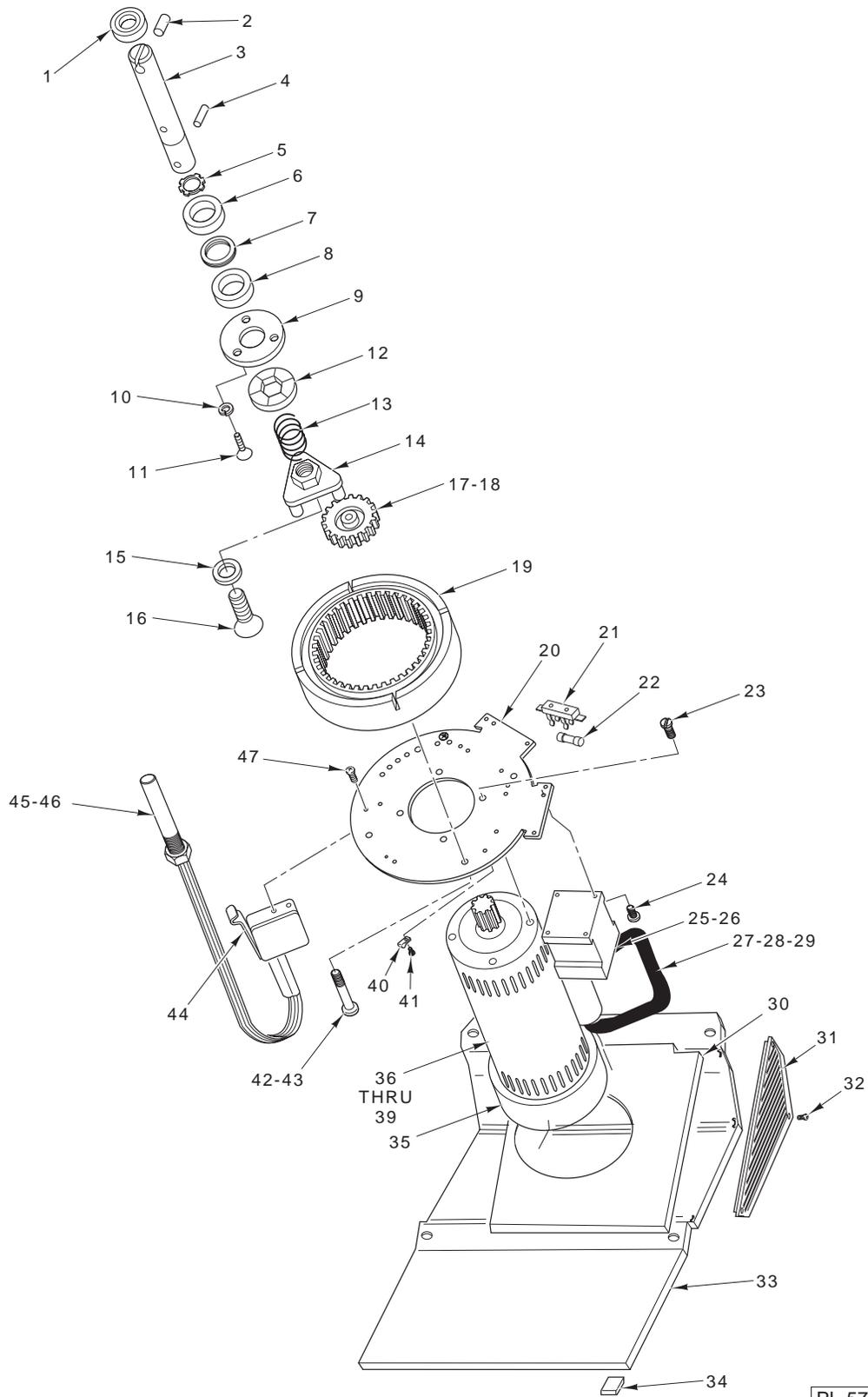
Table of Contents

3	HOUSING UNIT
5	MOTOR AND BASE UNIT
7	ACCESSORIES
8	PUSH FEED HANDLE UNIT



HOUSING UNIT

ILLUS. PL-57702	PART NO.	NAME OF PART	AMT.
1	00-274314	Feed Head Assy.	1
2	00-274316	Ejector	1
3	00-274321	Seal – Washer	1
4	00-274322	Knife – Chamber	1
5	00-274319	Cord & Plug (110/120 V.)	1
6	00-477265	Cord & Plug (220/230 V.)	1
7	SC-120-90	Mach. Screw M8 x 20mm Cheese Hd.	2
8	00-274328	Handle Assy. (Incls Items 7, 9, & 10)	1
9	WL-019-74	Lockwasher 8.2mm Helical	2
10	NS-047-36	Nut M8	2
11	00-274330	Housing Assy.	1
12	00-477266	Stop Button Assy. (220/230 V.)	1
13	00-477267	Start Button Assy. (220/230 V.)	1
14	00-875522	Stop Button Assy. (110/120 V.)	1
15	00-875523	Start Button Assy. (110/120 V.)	1
16	FE-024-37	Strain Relief (Power Cord) (110/120 V.)	1
17	FE-025-33	Strain Relief (Power Cord) (220/230 V.)	1
18	00-274327	Pin Screw Assy. (Incls. Lockwashers & Nuts)	4



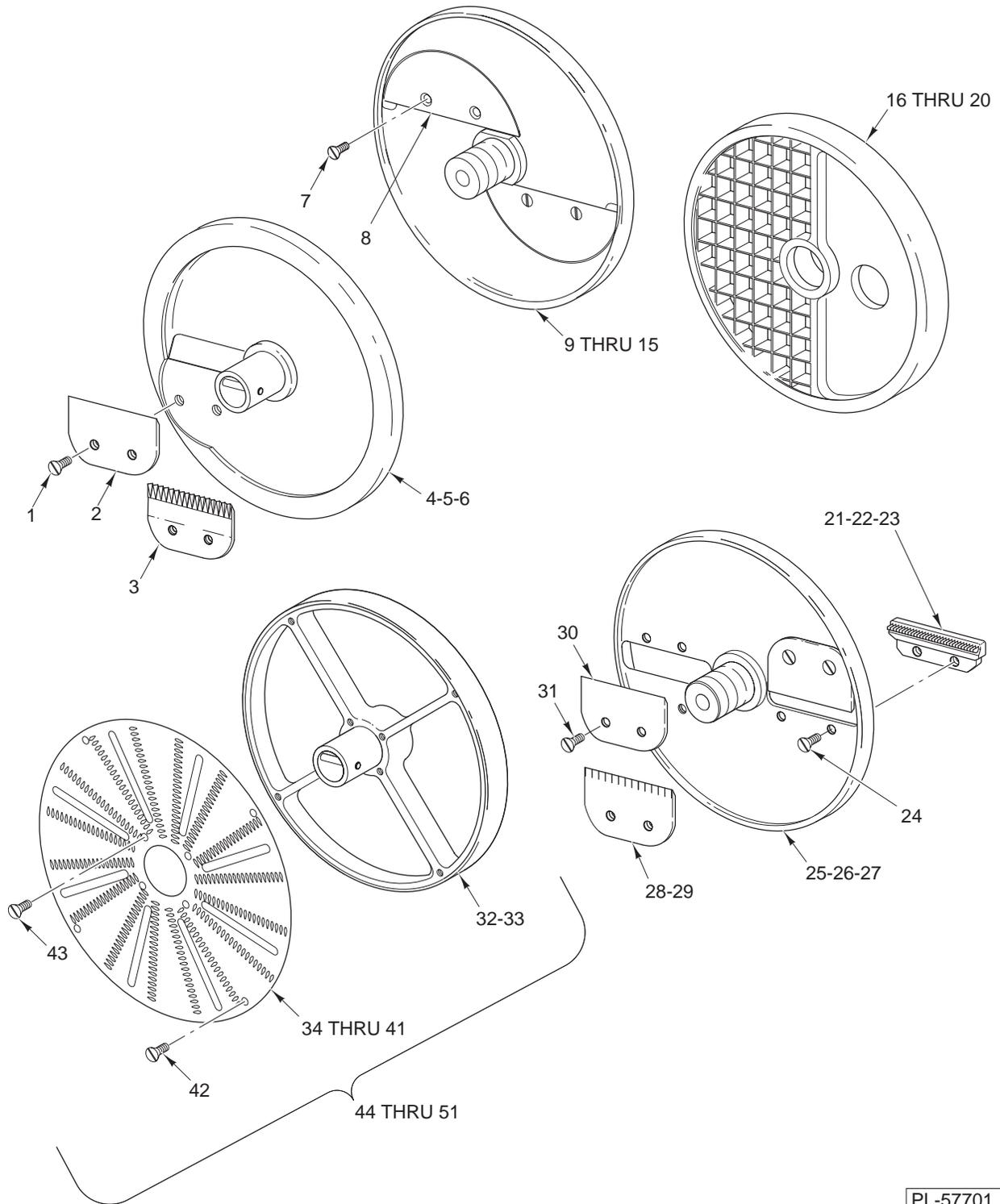
MOTOR AND BASE UNIT

PL-57700

MOTOR AND BASE UNIT

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-57700			
1	00-274333	Seal – Rubber Washer 18 x 30mm	1
2	00-274323	Pin	1
3	00-274395	Shaft – Knife	1
4	RP-006-24	Roll Pin 6 x 28mm	1
5	00-274400	Clip – Bearing	1
6	BB-017-09	Ball Bearing MRC 203S-01-ST-E-92-C	1
7	00-274399	Spacer – Bearing	1
8	BB-017-09	Ball Bearing MRC 203S-01-ST-E-92-C	1
9	00-274403	Shim – Brake	1
10	WL-019-75	Lockwasher 5.1mm Helical	3
11	SC-120-92	Mach. Screw M5 x 0.8 x 12mm Slotted Cheese Hd. (SST)	3
12	00-274336	Disc – Brake	1
13	00-274394	Spring – Pressure	1
14	00-274393	Planet Carrier	1
15	00-274376	Washer – Spring	1
16	SC-120-93	Mach. Screw M5 x 0.8 x 10mm Hex Flat Hd. (SST)	1
17	00-274402	Wheel – Planetary	3
18	00-274398	Washer – Planetary	3
19	00-274397	Ring – Planetary	1
20	00-478132	Motor Plate Assy.	1
21	00-477269	Holder – Fuse	1
22	00-477268	Fuse T100 (220/230 V.)	1
23	SC-120-94	Mach. Screw M5 x 0.8 x 10mm Slotted Cheese Hd. (SST)	4
24	SD-037-41	Self-Tapping Screw 3.5 x 13mm Phil. Oval Hd., Type AB	4
*25	00-087713-089-1	Contactora (110/120 V.)	1
26	00-087713-089-2	Contactora (220/230 V.)	1
27	00-274390	Wiring Harness	1
28	00-274344	Circuit RC (110 V.)	1
29	00-274860	Circuit RC (220 V.)	1
30	00-274350	Plate – Fan	1
31	00-274351	Louver RH & LH (Incls. Item 32)	2
32	SD-037-40	Self-Tapping Screw 3.5 x 9.5mm Slotted Oval Hd., Type AB	6
33	00-274352	Base Assy. (Incls. Item 34) (Give Serial Number)	1
34	00-274353	Foot – Rubber	4
35	00-274387	Cover – Fan	1
36	00-274386	Capacitor – Motor (110/120 V., 60 Hz.) (Not Shown)	1
37	00-436480	Capacitor – Motor (220/230 V., 50 Hz.) (Not Shown)	1
38	00-274347	Motor & Gear (110/120 V., 60 Hz.)	1
39	00-435596	Motor & Gear (220/230 V., 50 Hz.)	1
40	00-274405	Clamp – Cable	1
41	SD-037-42	Self-Tapping Screw 3.5 x 9.5mm Phil. Oval Hd., Type AB	1
42	SC-120-91	Mach. Screw M5 x 0.8 x 40mm Slotted Cheese Hd. (SST)	4
43	WL-019-75	Lockwasher 5.1mm Helical	4
44	00-274346	Micro-Switch Assy.	1
45	00-439663	Switch – Reed (110/120 V.)	1
46	00-477264	Switch – Reed (220/230 V.)	1
47	SD-037-42	Self-Tapping Screw 3.5 x 9.5mm Phil. Oval Hd., Type AB	2

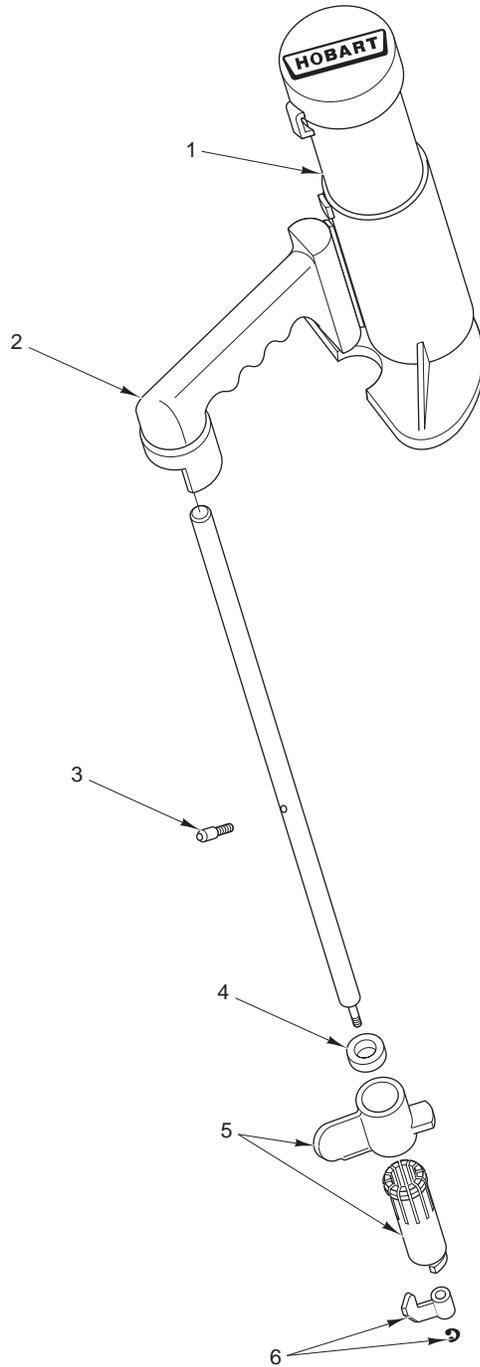
* For Service on Machines Built Prior to SN 76-1009723, Order 00-478132.



ACCESSORIES

ACCESSORIES

ILLUS. PL-57701	PART NO.	NAME OF PART	AMT.
1	SC-120-82	Mach. Screw M5 x 0.8 x 0.6mm Slotted Flat Hd. (SST)	AR
2	00-274317	Knife – Standard Cut Slicer	AR
3	00-436726	Knife – Crimping Slicer	1
4	00-274354	Plate – Standard Cut Slicer 3/8 In. (1 Knife) (Incls. Items 1 & 2)	1
5	00-436725	Plate – Crimping Slicer 3/16 In. (4.5mm) (Incls. Items 1 & 3)	1
6	00-914163	Plate – Slicer 1/2 In. (2 Knife) (Incls. Items 1 & 2)	1
7	SC-120-82	Mach. Screw M5 x 0.8 x 0.6mm Slotted Flat Hd. (SST)	AR
8	00-274318	Knife – Fine Cut Slicer	AR
9	00-274355	Plate – Fine Cut Slicer 1/16 In. (2 Knife) (Incls. Items 7 & 8)	1
10	00-274356	Plate – Fine Cut Slicer 5/32 In. (1 Knife) (Incls. Items 7 & 8)	1
11	00-274357	Plate – Fine Cut Slicer 7/32 In. (1 Knife) (Incls. Items 7 & 8)	1
12	00-274358	Plate – Fine Cut Slicer 3/8 In. (1 Knife) (Incls. Items 7 & 8)	1
13	00-914203	Plate – Fine Cut Slicer 5/8 In. (1 Knife) (Incls. Items 7 & 8)	1
14	00-914223	Plate – Slicer 3mm (1 Knife) (Incls. Items 7 & 8)	1
15	00-914224	Plate – Slicer 9mm (1 Knife) (Incls. Items 7 & 8)	1
16	00-477317	Plate – Dicer 5/32 In.	1
17	00-477316	Plate – Dicer 3/8 In.	1
18	00-477315	Plate – Dicer 5/8 In.	1
19	00-477314	Plate – Dicer 3/4 In.	1
20	00-914165	Plate – Dicer 1/2 In. (Not Shown)	1
21	00-437549	Knife – Balk 3/32 In. (Use With Item 30)	2
22	00-437550	Knife – Balk 3/16 In. (Use With Item 28)	1
23	00-437552	Knife – Balk 5/16 In. (Use With Item 29)	1
24	SC-120-83	Mach. Screw M4 x 0.7 x 0.6mm Slotted Flat Hd. (SST)	AR
25	00-437553	Plate – Julienne 3/32 In. (2 Knife) (Incls. Items 21, 24, 30, & 31)	1
26	00-437554	Plate – Julienne 3/16 In. (1 Knife) (Incls. Items 22, 24, 28, & 31)	1
27	00-437555	Plate – Julienne 5/16 In. (1 Knife) (Incls. Items 23, 24, 29, & 31)	1
28	00-294968	Knife – Julienne 3/16 In. (Use with Item 22)	1
29	00-294968-00003	Knife – Julienne 5/16 In. (Use with Item 23)	1
30	00-274317	Knife – Standard Cut Slicer (Use with Item 21 for 3/32 Julienne)	2
31	SC-120-82	Mach. Screw M5 x 0.8 x 0.6mm Slotted Flat Hd. (SST)	AR
32	00-435731	Frame – Fine Grater (For 1/16 In., 3/32 In., & 1/8 In. Inserts)	1
33	00-435732	Frame – Fine Grater (For 3/16 In., 7/32 In., & 5/16 In. Inserts)	1
34	00-435734	Insert – Shredder Plate 1/16 In.	1
35	00-274409	Insert – Shredder Plate 1/8 In.	1
36	00-274320	Insert – Shredder Plate 3/32 In.	1
37	00-274343	Insert – Shredder Plate 3/16 In.	1
38	00-435735	Insert – Shredder Plate 7/32 In.	1
39	00-274410	Insert – Shredder Plate 5/16 In.	1
40	00-914232	Insert – Extra Fine Grater Plate	1
41	00-274411	Insert – Fine Grater Plate	1
42	SD-037-39	Self-Tapping Screw 2.9mm x 13mm Slotted Flat Hd., Type AB (SST)	AR
43	SD-038-39	Self-Tapping Screw 3.5mm x 13mm Slotted Oval Hd., Type AB (SST)	AR
44	00-914226	Plate – Extra Fine Grater (Incls. Items 40, 42, & 43)	1
45	00-435730	Plate – Fine Grater (Incls. Items 32, 41, 42, & 43)	1
46	00-435724	Plate – Shredder 1/16 In. (Incls. Items 32, 34, 42, & 43)	1
47	00-435725	Plate – Shredder 3/32 In. (Incls. Items 32, 36, 42, & 43)	1
48	00-435726	Plate – Shredder 1/8 In. (Incls. Items 32, 35, 42, & 43)	1
49	00-435727	Plate – Shredder 3/16 In. (Incls. Items 33, 37, 42, & 43)	1
50	00-435729	Plate – Shredder 5/16 In. (Incls. Items 33, 39, 42, & 43)	1
51	00-435728	Plate – Shredder 7/32 In. (Incls. Items 33, 38, 42, & 43)	1
	00-274372	Rack – Wall (Incls. Label)	1
	00-274329	Brush – Cleaning	1



PL-57699

PUSH FEED HANDLE UNIT

ILLUS.	PART NO.	NAME OF PART	AMT.
1	00-274312	Plunger – Pestle	1
2	00-437251	Handle – Push (Feed) (Order With Item 3)	1
3	00-274323	Pin	2
4	00-274324	Seal – Rubber Washer	1
5	00-274325	Lock – Push Handle	1
6	00-274326	Activator	1



CATALOG OF REPLACEMENT PARTS

MODEL FP150 FOOD PROCESSOR

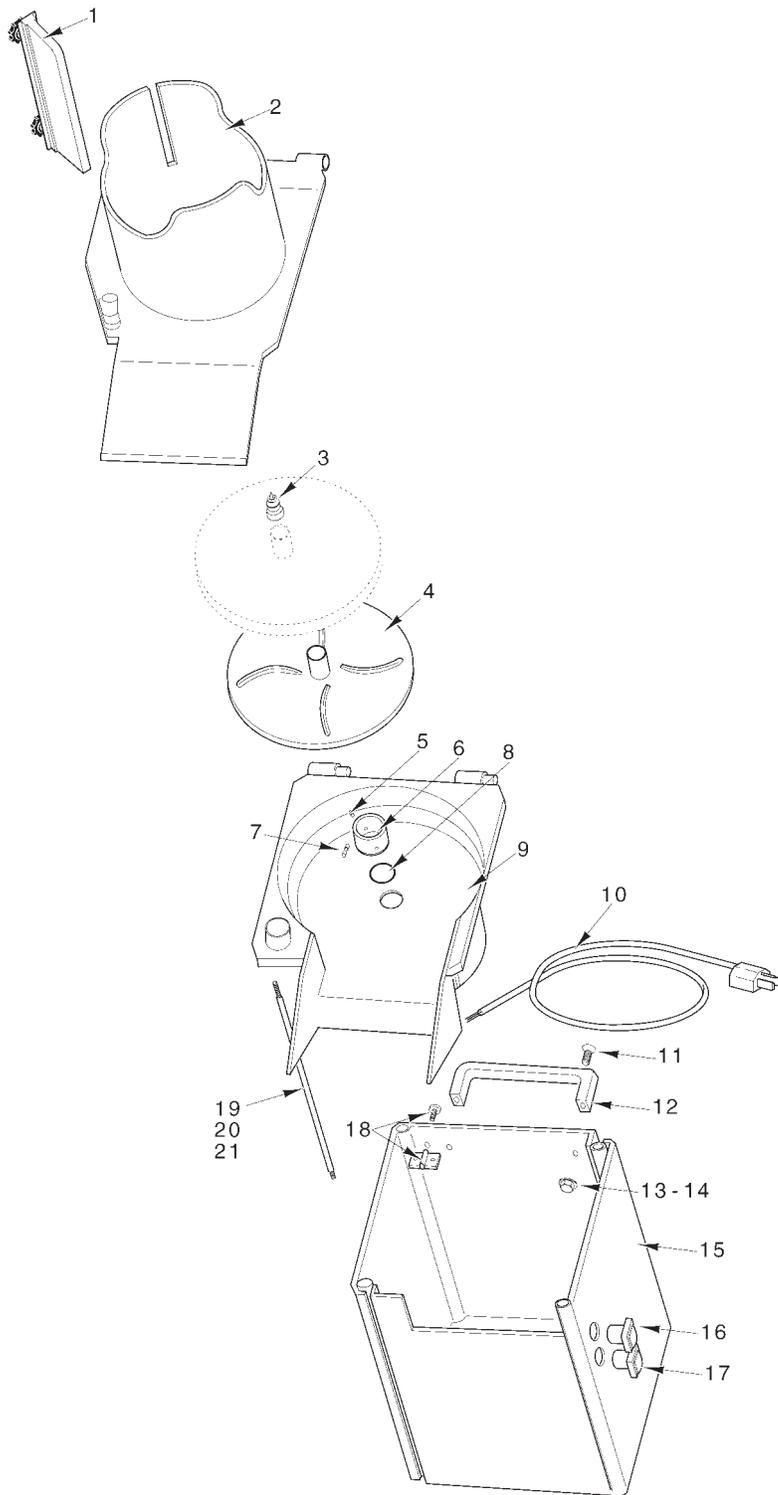


FP150
FP150C

ML-104600
ML-134180

Table of Contents

5	HOUSING UNIT
7	MOTOR AND BASE UNIT
9	ACCESSORIES
13	PUSH FEED HANDLE UNIT

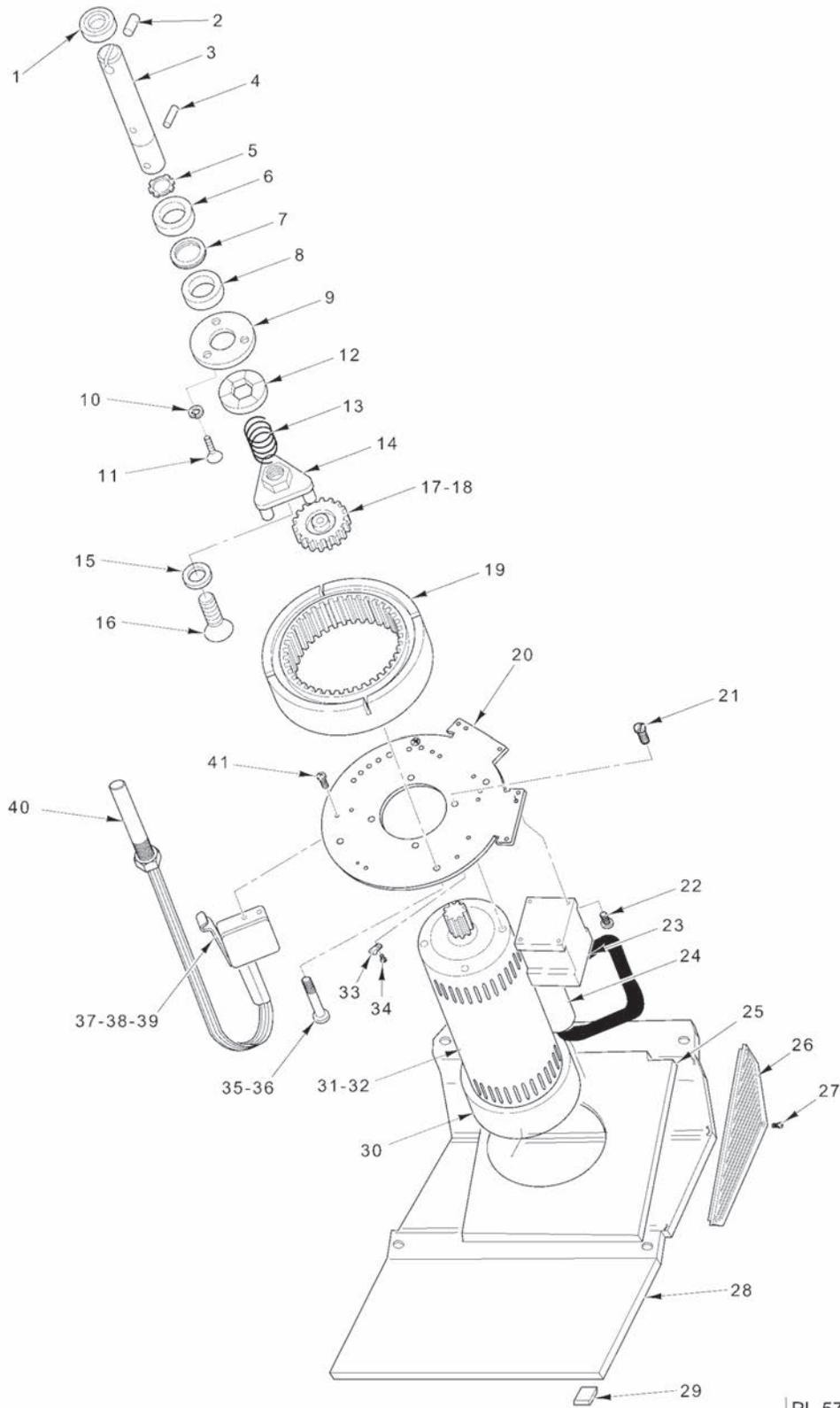


PL-57703

HOUSING UNIT

HOUSING UNIT

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-57703			
1	00-436466	Partition - Removable (With Knobs).....	1
2	00-436467	Feed Head Assy.....	1
3	00-436420	Screw - Locking.....	1
4	00-436422	Ejector.....	1
5	00-274323	Pin.....	2
6	00-436418	Sleeve - Thrust.....	1
7	00-436419	Pin - Carrier.....	1
8	00-274321	Seal - Washer.....	1
9	00-436483	Housing - Knife.....	1
10	00-274319	Cord & Plug (110/120 V.).....	1
11	SC-120-90	Mach. Screw M8 x 20mm Cheese Hd.....	2
12	00-274328	Handle Assy. (Incls Items 11, 13, & 14).....	1
13	WL-019-74	Lockwasher 8.2mm Helical.....	2
14	NS-047-36	Nut M8.....	2
15	00-274330	Housing Assy.....	1
16	00-875522	Stop Button Assy.....	1
17	00-875523	Start Button Assy.....	1
18	FE-025-33	Strain Relief (Power Cord).....	1
19	00-274327	Pin Screw Assy. (Incls. Items 20 & 21).....	4
20	WL-019-75	Lockwasher 5.1mm Helical.....	4
21	NS-047-91	Crown Nut M5 x 0.8.....	4



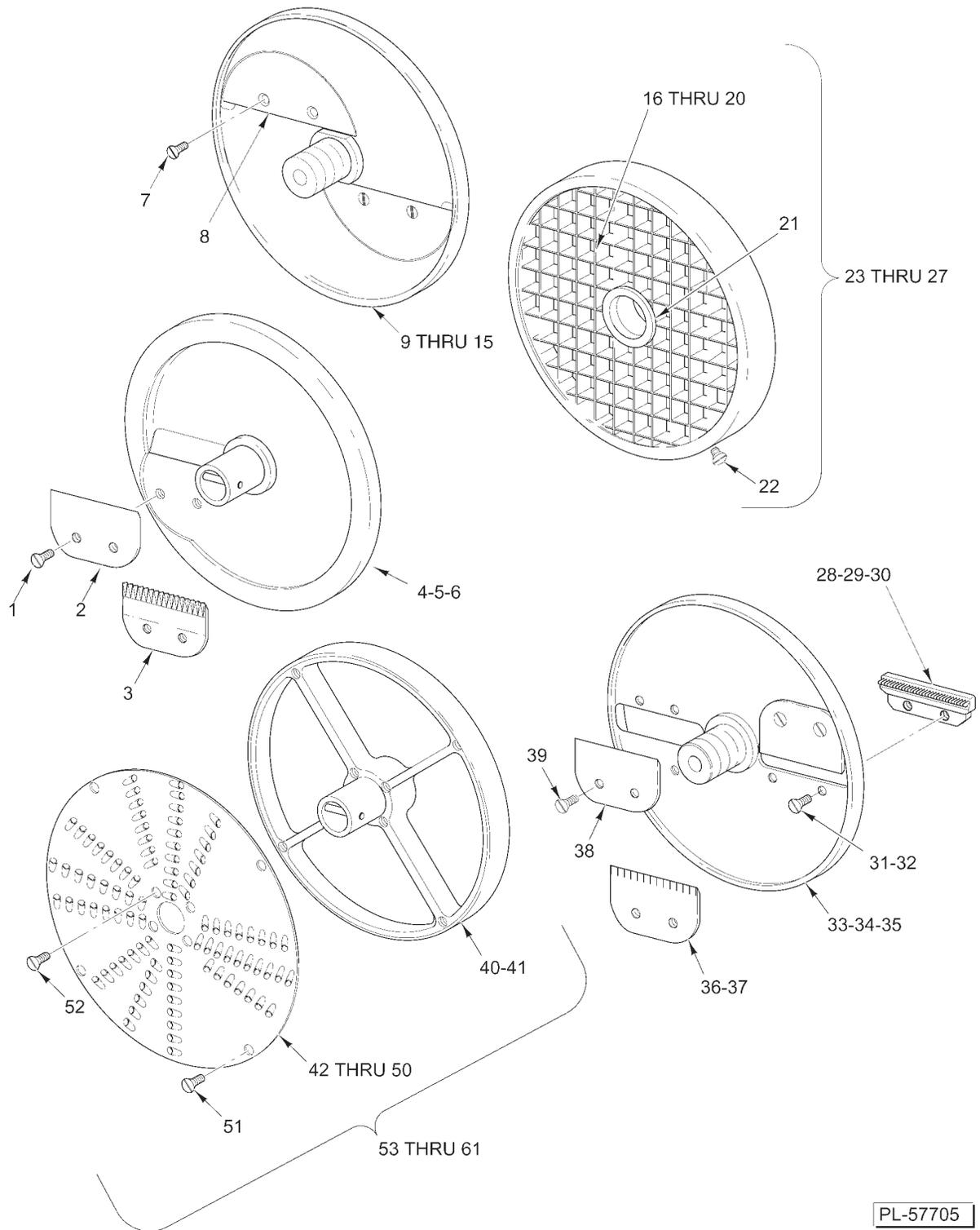
PL-57704

MOTOR AND BASE UNIT

MOTOR AND BASE UNIT

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-57704			
1	00-274333	Seal - Rubber Washer 18 x 30mm.....	1
2	SC-121-48	Set Screw M8 x 12mm Slotted Hdls., Cup Pt. (SST).....	1
3	00-436416	Shaft - Knife.....	1
4	RP-006-24	Roll Pin 6mm x 28mm (SST).....	1
5	00-274400	Clip - Bearing.....	1
6	BB-017-09	Ball Bearing MRC 203S-01-ST-E-92-C.....	1
7	00-274399	Spacer - Bearing.....	1
8	BB-017-09	Ball Bearing MRC 203S-01-ST-E-92-C.....	1
9	00-274403	Shim - Brake.....	1
10	WL-019-75	Lockwasher 5.1mm Helical.....	3
11	SC-120-92	Mach. Screw M5 x 0.8 x 12mm Slotted Cheese Hd. (SST).....	3
12	00-274336	Disc - Brake.....	1
13	00-274394	Spring - Pressure.....	1
14	00-274393	Planet Carrier.....	1
15	00-274376	Washer - Spring.....	1
16	SC-120-93	Mach. Screw M5 x 0.8 x 10mm Hex Flat Hd. (SST).....	1
17	00-274402	Wheel - Planetary.....	3
18	00-274398	Washer - Planetary.....	3
19	00-274397	Ring - Planetary.....	1
20	00-478132	Motor Plate Assy.....	1
21	SC-120-94	Mach. Screw M5 x 0.8 x 10mm Slotted Cheese Hd. (SST).....	4
22	SD-037-41	Self-Tapping Screw 3.5 x 13mm Phil. Oval Hd., Type AB.....	4
*23	00-087713-089-1	Contact (110/120 V., 60 Hz.).....	1
24	00-274344	Circuit RC (110 V.).....	1
25	00-436465	Plate - Fan.....	1
26	00-274351	Louver RH & LH (Incls. Item 27).....	2
27	SD-037-40	Self-Tapping Screw 3.5 x 9.5mm Slotted Oval Hd., Type AB.....	6
28	00-274352	Base Assy. (Incls. Item 34) (Give Serial Number).....	1
29	00-274353	Foot - Rubber.....	4
30	00-274387	Cover - Fan.....	1
31	00-436469	Capacitor - Motor (110/120 V., 60 Hz.) (Not Shown).....	1
32	00-436470	Motor & Gear (110/120 V., 60 Hz.) (Incls. Items 30 & 31).....	1
33	00-274405	Clamp - Cable.....	1
34	SD-037-42	Self-Tapping Screw 3.5 x 9.5mm Phil. Oval Hd., Type AB.....	1
35	SC-120-91	Mach. Screw M5 x 0.8 x 40mm Slotted Cheese Hd. (SST).....	4
36	WL-019-75	Lockwasher 5.1mm Helical.....	4
37	SC-120-95	Mach. Screw M3 x 16mm Phil. Oval Hd. (SST).....	2
38	00-439302	Plate - Insulating.....	1
39	00-439300	Micro-Switch Assy.....	1
40	00-439663	Switch - Reed (110/120 V.).....	1
41	SD-037-42	Self-Tapping Screw 3.5 x 9.5mm Phil. Oval Hd., Type AB.....	2
	SC-118-28	Screw M4 x 0.7 x 12mm Slotted Pan Hd. (Grounding Hardware, Included W/Item 20)	AR
	WL-200-03	Lockwasher 4.1mm Helical (Grounding Hardware, Included With Item 20).....	AR
	NS-047-36	Nut M8 x 1.25 Hex (SST) (Grounding Hardware, Included With Item 20).....	AR

* For Service on Machines Built Prior to SN 76-1009459, Order 00-478132.



ACCESSORIES

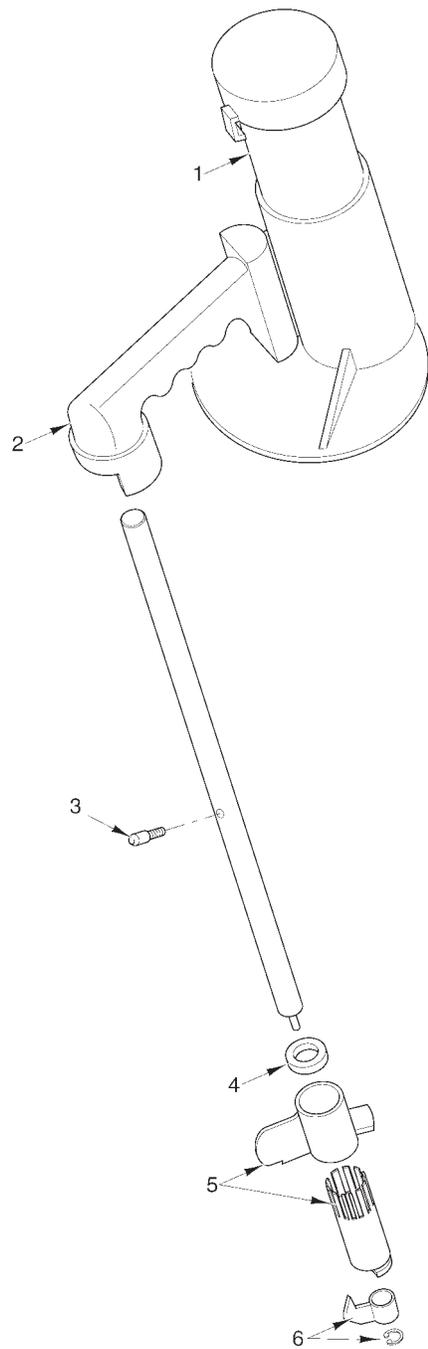
ACCESSORIES

ILLUS. PL-57705	PART NO.	NAME OF PART	AMT.
1	SC-120-82	Mach. Screw M5 x 0.8 x 0.6mm Slotted Flat Hd. (SST).....	AR
2	00-274317	Knife - Standard Cut Slicer.....	AR
3	00-435128	Knife - Crimping Slicer.....	1
4	00-436458	Plate - Standard Cut Slicer 3/8 In. (1 Knife) (Incls. Items 1 & 2).....	1
5	00-436460	Plate - Crimping Slicer 3/16 In. (1-Knife) (Incls. Items 1 & 3).....	1
6	00-914164	Plate - Slicer 1/2 In. (2 Knife) (Incls. Items 1 & 2).....	1
7	SC-120-82	Mach. Screw M5 x 0.8 x 0.6mm Slotted Flat Hd. (SST).....	AR
8	00-274318	Knife - Fine Cut Slicer.....	AR
9	00-477570	Plate - Fine Cut Slicer 1/8 In. (1-Knife) (Incls. Items 7 & 8).....	1
10	00-436411-00001	Plate - Fine Cut Slicer 1/16 In. (2-Knife) (Incls. Items 7 & 8).....	1
11	00-436412-00005	Plate - Fine Cut Slicer 5/8 In. (1-Knife) (Incls. Items 7 & 8).....	1
12	00-478228	Plate - Fine Cut Slicer 3/32 In. (2-Knife) (Incls. Items 7 & 8).....	1
13	00-436412-00001	Plate - Fine Cut Slicer 5/32 In. (1-Knife) (Incls. Items 7 & 8).....	1
14	00-436412-00002	Plate - Fine Cut Slicer 7/32 In. (1-Knife) (Incls. Items 7 & 8).....	1
15	00-436412-00003	Plate - Fine Cut Slicer 3/8 In. (1-Knife) (Incls. Items 7 & 8).....	1
16	00-477782	Kit - Dicing Grid Knife 9/32 In.....	1
17	00-477783	Kit - Dicing Grid Knife 3/8 In.....	1
18	00-477784	Kit - Dicing Grid Knife 5/8 In.....	1
19	00-477785	Kit - Dicing Grid Knife 3/4 In.....	1
20	00-435116	Kit - French Fry Knife.....	1
21	00-477716	Ring - Center Grid.....	1
22	SC-120-83	Mach. Screw M4 x 0.7 x 0.6mm Slotted Flat Hd. (SST).....	8
23	00-477712	Plate - Dicer 9/32 In. (Incls. Items 16, 21, & 22).....	1
24	00-477713	Plate - Dicer 3/8 In. (Incls. Items 17, 21, & 22).....	1
25	00-477714	Plate - Dicer 5/8 In. (Incls. Items 18, 21, & 22).....	1
26	00-477715	Plate - Dicer 3/4 In. (Incls. Items 19, 21, & 22).....	1
27	00-914165	Plate - Dicer 1/2 In. (Not Shown).....	1
28	00-437549	Knife - Balk 3/32 In. (Use With Item 38).....	2
29	00-437550	Knife - Balk 3/16 In. (Use With Item 36).....	1
30	00-437552	Knife - Balk 5/16 In. (Use With Item 37).....	1
31	SC-118-26	Mach. Screw M4 x 0.7 x 10mm Slotted Flat Hd. (SST).....	AR
32	SC-120-83	Mach. Screw M4 x 0.7 x 0.6mm Slotted Flat Hd. (SST).....	AR
33	00-437252	Plate - Julienne 3/32 In. (2-Knife) (Incls. Items 28, 31, 38, & 39).....	1
34	00-436423-00001	Plate - Julienne 3/16 In. (1-Knife) (Incls. Items 29, 32, 36, & 39).....	1
35	00-437254	Plate - Julienne 5/16 In. (1-Knife) (Incls. Items 30, 32, 37, & 39).....	1
36	00-294968	Knife - Julienne 3/16 In. (Use with Item 29).....	1
37	00-294968-00003	Knife - Julienne 5/16 In. (Use with Item 30).....	1
38	00-274317	Knife - Standard Cut Slicer (Use with Item 28 for 3/32 Julienne).....	2
39	SC-120-82	Mach. Screw M5 x 0.8 x 0.6mm Slotted Flat Hd. (SST).....	AR
40	00-436415	Frame (For 1/16 In., 1/8 In., 3/32 In. & Fine Grater Inserts).....	1
41	00-436414	Frame (For 3/16 In., 5/16 In., 7/32 In., 3/8 In. Inserts).....	1
42	00-435734	Insert - Shredder Plate 1/16 In.....	1
43	00-274409	Insert - Shredder Plate 1/8 In.....	1
44	00-274320	Insert - Shredder Plate 3/32 In.....	1
45	00-274343	Insert - Shredder Plate 3/16 In.....	1
46	00-435735	Insert - Shredder Plate 7/32 In.....	1
47	00-274410	Insert - Shredder Plate 5/16 In.....	1
48	00-875322	Insert - Shredder Plate 3/8 In.....	1
49	00-914232	Insert - Extra Fine Grater Plate.....	1
50	00-436462	Insert - Fine Grater Plate.....	1
51	SD-037-39	Self-Tapping Screw 2.9mm x 13mm Slotted Flat Hd., Type AB (SST).....	AR
52	SD-038-39	Self-Tapping Screw 3.5mm x 13mm Slotted Oval Hd., Type AB (SST).....	AR
53	00-914225	Plate - Extra Fine Grater (Incls. Item 49).....	1
54	00-436484	Plate - Fine Grater (Incls. Items 40, 50, & 52).....	1
55	00-436407-00001	Plate - Shredder 1/16 In. (Incls. Items 40, 42, & 51).....	1

ACCESSORIES

ILLUS.	PART NO.	NAME OF PART	AMT.
PL-57705			
56	00-436407-00002	Plate - Shredder 3/32 In. (Incls. Items 40, 44, & 51).....	1
57	00-436407-00003	Plate - Shredder 1/8 In. (Incls. Items 41, 44, & 52).....	1
58	00-436407-00004	Plate - Shredder 3/16 In. (Incls. Items 41, 45, 51, & 52).....	1
59	00-436407-00005	Plate - Shredder 5/16 In. (Incls. Items 41, 46, 51, & 52).....	1
60	00-436407-00006	Plate - Shredder 7/32 In. (Incls. Items 41, 47, 51, & 52).....	1
61	00-436407-00007	Plate - Shredder 3/8 In. (Incls. Items 41, 48, 51, & 52).....	1
	00-274372	Rack - Wall (Incls. Label).....	1
	00-274329	Brush - Cleaning.....	1
	00-436421	Wrench - Locking Screw.....	1

NOTES



PL-57706

PUSH FEED HANDLE UNIT

PUSH FEED HANDLE UNIT

ILLUS. PL-57706	PART NO.	NAME OF PART	AMT.
1	00-274312	Plunger - Pestle.....	1
2	00-436463	Handle - Push (Feed) (Order With Item 3).....	1
3	00-274323	Pin.....	2
4	00-274324	Seal - Rubber Washer.....	1
5	00-274325	Lock - Push Handle.....	1
6	00-437304	Activator & Clip.....	1

