



Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000



FP41/HCM61/HCM62 Food Processors Capacity Chart



FP41/HCM61/HCM62 FOOD PROCESSORS CAPACITY CHART

PRODUCT/APPLICATION	FP41		HCM61/HCM62	
	Capacity	Time	Capacity	Time
MINCED/CHOP				
Onions/Carrots	2 lb.	20 seconds	3 lb.	20 seconds
Mozzarella	2 lb.	20 seconds	3 lb.	20 seconds
MEAT				
Fresh	2 lb.	30 seconds	3 lb.	30 seconds
Cooked	3 lb.	30 seconds	4½ lb.	30 seconds
Salmon Mousse	2½ lb.	30 seconds	3½ lb.	30 seconds
Steak Tartar	2 lb.	30 seconds	3 lb.	30 seconds
MISCELLANEOUS				
Dough	3 lb.	1 minute	4 lb.	1 minute
Bread Crumbs	1 lb.	10 seconds	1½ lb.	10 seconds
Parmesan (fine)	1 lb.	1 minute	1½ lb.	1 minute
Aromatic Butter	3 lb.	30 seconds	4 lb.	30 seconds
Mayonnaise	1¾ qt.	35 seconds	2½ qt.	35 seconds
Tomato Sauce	1½ qt.	20 seconds	4½ qt.	20 seconds
Liquid	1 qt.		4½ qt.	

HELPFUL HINTS:

The maximum quantity that can be processed at one time and length of time required for the processing are dependent on the consistency of product and kind of results desired.

For best and most consistent results, firm products such as meats, cheese, and vegetables should be cut into pieces of roughly equal size and no bigger than one inch square. If the pieces are too big or vary too much in size, this could cause inconsistent results in the processing.

For best results to chop or mince product, pulse to uniformly chop product without pureeing the lower portion of bowl.

Hard cheese and bread crumbs: Pulse unit to reduce product in size, then run continuous till the desired consistency is achieved.

Puree: Run continuous until the product is reduced to the desired consistency. Also, rotate scraper to aid in mixing and scraping sides of the bowl.

Dough: Add dry ingredients to the bowl and start processor, then add liquid through the feed tube while running.

Do not overfill the processor. More uniform results will take place by running several small batches rather than one big batch.

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

Approved by _____ Date _____ Approved by _____ Date _____