



Almond



Aromatic butter



Dressing



Puree



Minced meat



Onion



Chocolate



Dessert



Herb oil



Mayonnaise



Parsley



Soup

FOOD PROCESSOR FP-41



EASY HANDLING – HYGIENIC

With the patented bowl-scraper there is no need to stop the unit for scraping the bowl sides. The anodised aluminium base and xylex top cover guarantee an easy clean-up and durable finish.

DESIGN – QUALITY

Designed and manufactured to the highest specification, the HOBART food processor's stainless steel bowl has been constructed with a wide low profile bowl allowing more products to be in the vicinity of the cutting blades, which decreases production times. The see-through design allows a continuous view of the products.

SAFETY

Protection is given by preventing blade rotation until the lock arm, bowl and cover are in proper position. Rubber feet on the base of the machine prevent movement.

BEST RESULTS

The wider knife blades of the FP-41 cut through more products in less time. With its large tube feed it is easy to add ingredients while processing. This ensures short preparation times, which in turn means minimum temperature increase, especially important for the preparation of meat products and less separation of fats and oils. Consistently excellent results are given thanks to its fast and efficient production.

TECHNICAL DATA

MODEL	FP-41
CAPACITY in litre	4
POWER SUPPLY	230 / 50 / 1
TOTAL LOADING in kW	0.57
SPEED in rpm	1,725
DIMENSIONS (H x W x D) in mm	436 x 259 x 292
NET WEIGHT in kg	20

