



FOOD PREPARATION

**VEGETABLE PREPARATION EQUIPMENT**



# HOBART

The Hobart range of Food Processors ensure short preparation times which in turn means minimum temperature increase, especially important in the preparation of meat products and less separation of fats and oils. This is a fast, efficient product giving consistently excellent results.

## VCB FOOD PROCESSOR



### VEGETABLES

Due to the wide low profile bowls and long knife blades, you can process more product rapidly.



### CHEESE

Complete with stainless steel bowl, see-through lid with built in bowl scraper, 2 bladed stainless steel knife, spatula and grinding stone.



### SPREADS AND SAUCES

Optional attachments are available. These include a 4 litre adaptor pack with adaptor ring, stainless steel bowl with lid and stainless steel two bladed knife.



### MEAT

The VCB61 is designed and manufactured to the highest specifications. The wide low profile of the bowl, "S" shape of the blade and the polycarbonate see through-lid make it work efficiently and easily.

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### DESIGN

Designed and manufactured to the highest specification, the Hobart food processor's stainless steel bowl has been constructed wider and shallower than others currently on the market. The wide, low profile of the bowl allows more product to be in the vicinity of the cutting blades, reducing production times.

### THE BLADE

The pronounced 'S' shape of the blade places more blade edge in contact with the food being processed and a wider bowl allows for longer blades, so each revolution of the blade cuts more product every time. The stainless steel bowl is fitted with a state of the art polycarbonate see-through lid which ingeniously incorporates a four bladed bowl scraper. This virtually indestructible lid and scraper allows the operator to see the product during processing, thus eliminating over-working of the product.

### THE BOWL SCRAPER

The bowl scraper is designed to be used whilst the machine is in operation, scraping the sides of the bowl without stopping the machine and removing the lid. One quick quarter turn scrapes the entire wall of the bowl.

### THE FEED TUBE

The scraper is fitted with a splash guard which opens or closes the feed tube, eliminating the necessity for a separate lid. A two inch feed tube allows many products to be added during the processing operation, and drizzling oil into the bowl during the manufacture of mayonnaise couldn't be easier. No more messy oil covered lids where the tube has been too narrow to allow for accurate pouring or addition of product.

### SAFETY

Hobart's exclusive interlock system adds protection for the operator. The interlock system prevents the blade rotating until the lid is on the bowl and the operator is ready.

#### **The triple interlock system works in the following way:-**

The safety arm must be swung into place over the centre of the bowl lid.

The bowl and lid must be securely in place, causing the safety arm to lift as it is moved into position over the lid.

The safety arm must make contact with the magnet in the centre of the bowl lid.

MODEL	VCB61-10
Voltage	240/50/1
Rating	900 watt
Fuse at	16 amp
Speed	1500 rpm
Dimensions (mm)	345 x 345 x 470
Gross volume	6 litres
Weight (kg)	21.4

## CC34 COMBI CUTTER

The Hobart CC34 Combi Cutter is a high output machine giving the constant performance demanded by busy kitchens. It encompasses all the features and benefits of the much acclaimed Hobart Vegetable Preparation Unit and the Hobart Food Processing machine into a single multi-purpose unit.

### FINE CUT SLICER 1, 2, 4, 6mm

- All root vegetables, onion, leek and cucumber
- 4 & 6mm peppers, fruit, tomatoes & mushrooms
- 4 & 6mm shred lettuce
- 1 & 2mm shred cabbage
- 1mm is used for parmesan flakes

### STANDARD SLICER 10mm

- Slices firm products such as root vegetables
- Dices in combination with the 10 x 10mm or 15 x 15mm dicing grid.

### DICING GRID 10 X 10 OR 15 X 1mm

- Dices in combination with 10mm standard slicer
- Dices root vegetables, fruit, potatoes, cabbage, swede, carrots, cucumbers, tomatoes and apples

### JULIENNE CUTTER 2 X 2 AND 4 X 4mm

- For soups, salads and cucumber
- 2 x 2mm for julienne potatoes and carrots

### FINE GRATER

- Grates raw potatoes
- Grates hard dry cheese such as parmesan
- Grates dry bread



## FEATURES & BENEFITS

- Unique 4 speed operation puts you in control.
- Pulse function - for delicate items.
- Easily removable robust cutting discs and blades - allows for changing use without tools required.
- Built in bowl scraper - ensures even blending.
- Compact size 285mm x 405mm x 585mm.
- Full safety interlock - Safe operation.
- Easy to clean.
- Multipurpose - slices, dices, grates, chops, blends, etc.
- Strong, impact resistant, vegetable preparation attachment for bulk or controlled feed.
- See-through lid seals the bowl and incorporates a bowl scraper.
- Flat bottomed processing bowl allows the cutting knife to reach across the entire cutting and mixing area.
- Easily transportable 4 speed cutting unit with carrying handles.

TECHNICAL INFORMATION	CC34-10
Voltage	230/50/1
Rating	1.0kW
Drive	Tooth Belt
Plates	185/170mm
Speed	500/800/1450/2650 rpm
Cable	2m
Safety	Fully interlocked
Weight	10kg
Portions per day	10 - 80

## VPU SERIES - VEGETABLE PREPARATION MACHINE

The Hobart range of Vegetable Preparation Units (VPU) consists of 4 extremely versatile units. All units produce high volumes of prepared food with the minimum of effort and quality product presentation. The range of machines are designed for high speed dicing, slicing, grating, shredding and chopping with a number of built in safety features to safeguard the operator during use.

### SAFETY

All the VPU's in the range feature safety switches, electrical and mechanical interlocks which stop the machine from operating when the pusher plate is removed from the operating position.

If the housing for the pusher plate is not correctly sited and secured, the machines will not operate. All units are fitted with No Volt Release (NVR) which, in the case of a power cut will render the machine inoperable until it is manually started again by the operator.



### VPU 100

- 5kg food processed / minute



### VPU 250

- Large 4 ltr. cylinder shaped feed head.
- Can dice and cut french fries.
- Pusher plate with "Hobart ErgoLoop" handle.
- Modern ergonomic design.
- "Auto-Start/Stop" function.
- Pusher plate with "Hobart PowerLink" lever.
- Comes with patented "Hobart Cabbage-Driver".
- Feed tube for continuous feeding of cucumber, leek, celery, etc.
- "Hobart Clean Cut" knife blades of highest quality stainless steel.
- Machine base in robust metal.
- Gearing transmission for highest reliability and minimal service requirement.
- Exemplary safety system.

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### THE SHUTE

The VPU 200 and 250 all have large shute openings to reduce initial food preparation to a minimum.



#### VPU 200

• 6.7kg food processed / minute

	VPU100	VPU200	VPU250
<b>VOLTAGE</b>	230/50/1	230/50/1	230/50/1
<b>RATING</b>	0.25kW	0.37kW	0.5kW
<b>DRIVE</b>	Gear Drive	Gear Drive	Planetary Gearing
<b>PLATES (DIAM.)</b>	185mm	185mm	185mm
<b>SPEED</b>	350rpm	350rpm	350/420rpm
<b>CABLE</b>	2M +13 Amp Plg	2M +13 Amp Plg	2M +13 Amp Plg
<b>SAFETY</b>	Fully Interlocked	Fully Interlocked	Fully Interlocked
<b>WEIGHT</b>	17.5kg	18.3kg	30kg
<b>PORTIONS/DAY</b>	20 - 400	700	50 - 800
<b>OUTPUT/MIN</b>	5kg	6.7kg	8kg

### ACCESSORIES AVAILABLE

- STANDARD SLICER
- DICING CUTTER
- CRIMPING SLICER
- FINE CUT SLICER 2 BLADE
- FINE CUT SLICER 1 BLADE
- JULIENNE CUTTER
- DICING GRID
- POTATO CHIP GRID
- RAW FOOD GRATER
- FINE GRATER

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