

Hobart FP250 Food Processor

How much time could you be saving?

# Chicken Breasts to Slice	Avg. Time Pulling by Hand*	Avg. Time Slicing with FP250 Food Processor**	Total Time Saved	\$ Saved/ Day***	\$ Saved/ Year****
35 breasts	44 minutes	2 minutes	42 minutes	\$10.50	\$3,832.50
50 breasts	75 minutes	3 minutes	72 minutes	\$18.00	\$6,570.00
70 breasts	96 minutes	4 minutes	92 minutes	\$23.00	\$8,395.00

The FP250 is over **22X** faster than pulling by hand!



In addition to the time and labor savings, a Hobart food processor provides additional benefits:

- Sanitation the process is done faster, meaning chicken is sitting at room temperature for less time
- Consistent cuts, every time
- Increased employee morale

* Pulling at a rate of 0.7 chicken breasts per minute

- ** Slicing at a rate of 18 chicken breasts per minute with 15SLICE-CHKN chicken slicing tool
- *** \$ saved/day calculated using a wage of \$15.00

**** Using 365 operating days per calendar year

CHICKEN CUTTING TOOL





There is a new application for the FP250, FP350, F300i and FP400i food processors – slicing cooked chicken breasts! Whole chicken breasts can be sliced in just seconds using this serrated 3/8" chicken cutting tool. Customers can also run the sliced chicken back through the food processor again for an even finer cut.



See how it works!

Hobart Ownership Benefits



Performance

Hobart equipment is built to exceed expectations. It's why so many culinary professionals won't settle for anything else



Thoughtful designs make Hobart equipment easier to clean — so operators can spend more time creating.



Hobart equipment is engineered to work the way people do. Uncomplicated, intuitive operation helps produce great results.

Operator Assurance

Multiple systems in Hobart equipment help protect operators from accidents and injuries.



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