

# BEST PRACTICES

Protect your food processor from damage with these tips



When shutting down your Hobart food processor for extended periods of time follow these procedures to help protect your machine from damage and to provide easier start-up when your operations resume. For more detail on these procedures, refer to the operator manual or operator wall chart.



## Shutting Down

1. Disconnect the electrical power to the food processor
2. Clean and sanitize machines per owner's manual or cleaning card

## Starting Up

1. Disconnect the electrical power to the food processor
2. All specific details/instructions are included in the operator manual, perform checklist
3. Run food processor for a couple of minutes before cleaning and initial use
4. Clean and sanitize food processor before use per owner's manual or cleaning card
5. Lubricate shaft seal with mineral oil for all models



## Food Processor Checklist

### Continuous Feed

(FP100, FP150, FP250, FP350, FP400i)

- Ensure all knives and plates are clean, intact and sharp
- Ensure interlocks are working properly - refer to operator's manual for more information on interlocks

### Bowl Style

(FP41, HCM61, HCM62)

- Ensure all knives and plates are clean, intact and sharp
- Ensure interlocks are working properly - refer to operator's manual for more information on interlocks
- Check O-ring and gasket

### Combination

(HCC34)

- Ensure all knives and plates are clean, intact and sharp
- Ensure interlocks are working properly - refer to operator's manual for more information on interlocks
- Check O-ring and gasket