



701 S Ridge Avenue, Troy, OH 45374
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HCC34 COMBINATION FOOD PROCESSOR



STANDARD FEATURES

Combination Food Processor capable of performing either bowl processing or continuous feed processing.

- Four speed settings for high quality results on a variety of food products.
- SureSense™ speed control identifies which processor head is installed and adjust the speed for optimal results.
- Continuous feed operation at 500/800 rpm provides reliable, consistent cuts.
- Bowl processing at 1,450/2,650 rpm for excellent emulsion and blending results.
- Pulse function for precise operator control.
- Rugged, heavy duty aluminum base with integral handles for easy moving/storing/retrieving.
- Compact design for space saving operation.
- All removable parts are dishwasher safe.

Bowl Processing

- 3.2 qt. stainless steel bowl
- Clear plastic cover for viewing product as processing.
- Serrated edge, saw-tooth stainless steel knife for long life and consistent cuts.
- Integral multi-function wiper system
 - Scrapes sides of bowl
 - Guides product into blades for faster processing
 - Cleans underside of the cover for better viewing
- Fill port in cover to add product while processing
- Sealing gasket between bowl and cover prevents leakage during operation.
- Interlocked cover.

Continuous Processing

- Continuous processing attachment includes feed head and ejector plate.
- Half moon hopper for batch operations.
- Feed tube for continuous feed operations.
- Double interlocked.
- Stainless steel cutting tool construction.
- Includes $\frac{5}{32}$ " slicer, $\frac{5}{32}$ " shredder, and $\frac{3}{8}$ " dicing set.

MODEL

- ☐ HCC34 – Combination Food Processor

ACCESSORIES

- ☐ Slicing Plates
- ☐ Crimping Plates
- ☐ Shredder Plates
- ☐ Grater Plates
- ☐ Julienne Cutting Plate
- ☐ Dicing Grids
- ☐ Wall Rack

Specifications, Details and Dimensions on Reverse Side.



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SOLUTIONS/BENEFITS

The Hobart Model HCC34 combination food processor can be set up for either bowl or continuous feed processing operations. The HCC34 is a high performance and versatile piece of equipment for today's commercial kitchen.

Continuous Feed Processing

- Slices, dices, shreds, grates and julienne operations available.
- May be used on food products such as fruit, vegetables, dry bread, cheese, nuts, etc. (not used to dice cheese or meat).
- Prepares up to 4.4 lbs. (2 kg) per minute.
- Batch processing using half moon hopper and pusher plate.
- Continuous feed processing by removing feed tube pusher.
- Two speed settings (500/800 rpm) and pulse feature are set for reliable, repeatable, high quality processing results.

Bowl Processing

- Chops and grinds meat, fish, fruit, vegetables, and nuts.
- Blends and mixes sauces, aromatic butter, mayonnaise, soups, dressings, thickenings, desserts, etc.
- 3.2 quart capacity sized for smaller kitchen operations.
- Patented cover wiper system improves processing operations. The wiper arms scrape the sides of the bowl eliminating the need to hand scrape. Rubber wipers clean the underside of the bowl for viewing of the product.

FOOD PROCESSOR ACCESSORIES

A wide variety of plates are available to tackle any food processing application. The construction of all accessories makes them dishwasher safe. Replaceable knife accessories have removable cutting edges for fast, easy, cost effective replacement of these wear items while reusing the base plate.

Slicer Plate

For cutting soft or firm fruits and vegetables such as tomatoes, bananas, potatoes, or carrots.

Fixed Knife: This plate features a cutlery grade, stainless-steel knife permanently attached to a stainless-steel base plate. Available in $\frac{1}{32}$, $\frac{5}{64}$, $\frac{5}{32}$, $\frac{7}{32}$, & $\frac{5}{16}$ crimping.



Replaceable Knife: This plate features a cutlery grade, stainless steel knife attached to a stainless-steel base plate with screws so that the knife can be replaced as needed. Available in $\frac{1}{32}$, $\frac{1}{16}$, $\frac{1}{8}$, $\frac{5}{32}$, $\frac{7}{32}$, $\frac{5}{16}$, $\frac{3}{8}$, & $\frac{5}{32}$ crimping.



Soft Slicer Plate

Replaceable Knife: The soft slicer plates are specifically designed for more delicate fruits and vegetables such as tomatoes, bananas, plantains, and kiwi. The straight edge knife cuts cleanly through the delicate products. This plate features a stainless-steel, cutlery grade knife attached to an aluminum base plate with screws so the knife can be replaced as needed. Available in $\frac{5}{16}$, $\frac{3}{8}$, $\frac{1}{2}$, & $\frac{5}{8}$.





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FOOD PROCESSOR ACCESSORIES (continued)

Julienne Cutter Plate

Julienne cutter plates are suitable for firm products and are often used for soups, stews, French fries, and decorations. The plate creates long, square, curved strings of product. This plate is not recommended for meats or cheeses

Fixed Knife: This plate features a cutlery grade, stainless steel knife unit permanently attached to a stainless steel base plate. Available in $\frac{5}{64}$ & $\frac{5}{32}$.



Replaceable Knife: This plate features a cutlery grade, stainless steel knife unit attached to a stainless steel base plate with screws so that the knife unit can be replaced as needed. Available in $\frac{5}{64}$, $\frac{5}{32}$, $\frac{5}{16}$.



Shredder Plate

Shredder plates are used to make strings of various products such as cheese, beets, and carrots.

Fixed Plate: This plate features a stainless steel cutting plate permanently attached to the shredder hub. Available in $\frac{5}{64}$, $\frac{5}{32}$, $\frac{7}{32}$.



Replaceable Plate: This plate features a stainless steel cutting plate attached to a stainless-steel frame with screws so that the cutting plate can be replaced as needed. Available in $\frac{1}{16}$, $\frac{5}{64}$, $\frac{1}{8}$, $\frac{3}{16}$, $\frac{7}{32}$, $\frac{5}{16}$, $\frac{3}{8}$.



Grater Plate (Replaceable Cutting Plate)

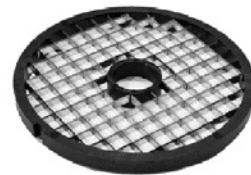
Grater plates may be used for products such as hard dry cheese, carrots, potatoes, & dry bread.

Replaceable Plate: This plate features a stainless steel cutting plate attached to a plastic frame with screws so that the cutting plate can be replaced as needed. Available in FINE & HARD CHEESE configurations.



Dicing Grid

Fixed Knife: Dicing grids are used in conjunction with a slicing plate to produce various sized cubed or rectangular shapes for products such as stews, salads, and soups. Refer to table below for allowable plate and grid combinations. This grid is used for soft or hard vegetable and fruit products, such as tomatoes, cucumbers, or onions. This grid features a cutlery grade, stainless steel knife set permanently attached to a plastic frame. Available in $\frac{5}{16}$ x $\frac{5}{16}$, $\frac{3}{8}$ x $\frac{3}{8}$, $\frac{1}{2}$ x $\frac{1}{2}$, & $\frac{5}{8}$ x $\frac{5}{8}$.



	DICEGRD-5/16	DICEGRD-3/8	DICEGRD-1/2	DICEGRD-1/2L	DICEGRD-5/8	DICEGRD-5/8L
SLICE-1/32-SS						
SLICE-1/16-SS						
SLICE-1/8-SS	✓	✓	✓		✓	
SLICE-5/32-SS	✓	✓	✓		✓	
SLICE-7/32-SS	✓	✓	✓		✓	
SLICE-5/16-SS	✓	✓	✓		✓	
SLICE-3/8-SS		✓	✓		✓	
SFTSLCE-5/16	✓	✓	✓		✓	
SFTSLCE-3/8		✓	✓		✓	
SFTSLCE-1/2				✓		✓
SFTSLCE-5/8						✓
SLICE-5/8-AL						✓

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SPECIFICATIONS

Motor: 1½ hp, 4-speed, thermal motor protection with automatic reset.

Electrical: Furnished in 120/60/1, 9 amps, UL Listed, 3-wire electrical cord and plug. Cord is 6' in length.

Finish/Construction: Machine base of aluminum. Cutter/Mixer attachment bowl of stainless steel, lid and scraper of polycarbonate. Continuous feed attachment and ejector plate of polycarbonate.

Plates: All cutting knives are stainless steel. Slicing, julienne, crimping, and shredding discs feature a stainless steel base plate with a polycarbonate mounting hub. Soft slicing discs are a machined aluminum plate construction. Grater discs have a molded plastic frame and a stainless steel plate. All cutting discs have a stainless steel drive pin.

Dicing grids are a thermoplastic frame construction with stainless steel cutting knives molded in place.

Controls: Sealed dial controls with integrated pulse function.

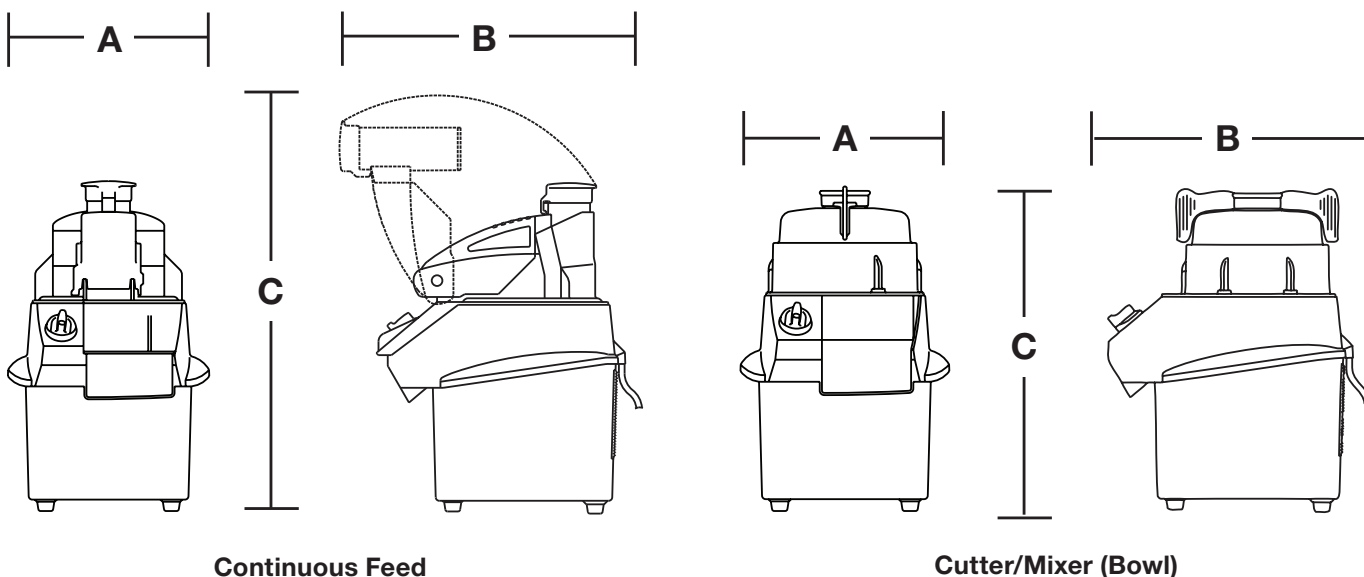
Speeds: 4 speeds with SureSense™ speed control. 500/800 rpm for continuous feed operations. 1,450/2,650 rpm for bowl processing.

Operator Protection: Dual interlocks keeps machine from operating unless attachments are in the proper position.

Capacity: 3.2 quart stainless steel cutter/mixer bowl. 4.4 lbs./minute with continuous feed attachment.

Warranty: Parts, labor and travel coverage for one year, exclusive of wear items.

DETAILS AND DIMENSIONS



MODEL NO.	CAPACITY	PRODUCT DIMENSIONS			WEIGHT
		WIDTH A	DEPTH B	Height C	
CC34	Cont. Feed - 4.4 lbs./min. (2 kg/min.)	11" (280 mm)	13¾" (350 mm)	23" (585 mm)	Net 23 lbs. (11 kg) Ship 33 lbs. (15 kg)
	Bowl - 3.2 quarts (3 liters)	11" (280 mm)	13" (330 mm)	17" (432 mm)	

MOTOR	ELECTRICAL	CUTTING SPEEDS	BOX DIMENSIONS		
			WIDTH A	DEPTH B	HEIGHT C
1½ HP	120/60/1 9 amps	Cont. Feed - 500/800 rpm Bowl - 1,450/2,650 rpm	16¼" (413 mm)	16¼" (413 mm)	27" (686 mm)

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