# Commercial Food Processors – FP40, FP40C



### Commercial Food Processors – FP40 and FP40C Hi-Performance

#### Waring® by Cuisinart Commercial Food Processors

This food processor line brings an established name in Food Service together with the best known and respected name in food processors. Waring has been in the commercial food service business since 1937. Cuisinart has been building and designing food processors since 1973. These food processors bring together Waring's expertise in food service and Cuisinart's expertise in food processors. Backed by 300 service centers and a growing list of accessories, Waring delivers value as well as great food results.

#### Important Features:

- Slice, Shred, Grate and Julienne directly IN THE BATCH BOWL! While a continuous feed chute is
  appropriate for many applications, sometimes a bowlful is all you need. Just pull out the
  S-Blade, put in the processing disc, and go to work. No bins necessary.
- Pulse Controls We don't make a food processor without one. All our models have them and you
  wouldn't want them any other way. Better than constantly pushing the START AND STOP buttons,
  the PULSE is perfect for fine-tuning the chop, or starting heavy loads.
- Clear Bowls, Clear Covers You'll know when it's done because you'll see it. Our high impact, unbreakable polycarbonate lets you see into the bowl, and it's durable too. Put bowl in your dishwasher when you're done, or hand-wash it if you like. It's lighter than metal, but it's built for tough use.
- Commercial Grade 1 1/2 HP High Performance Motor Developed especially for food service food
  processing, this motor delivers dependable, continuous duty service and is built to complete large
  jobs with ease.
- Super Large Feed Tube A large tube reduces preparation time. With 17 square inches of feed space, Waring's feed tube keeps a steady supply of food coming down the chute. Waring's food processors use the same feed tube and pusher on both batch and continuous feed processors.

Feed Tube Includes: Large Food Pusher for large foods and horizontal cuts.

Small Food Pusher for small foods and vertical cuts.

- Easy Access Controls The large flat paddle controls are easy to reach, easy to use and easy to clean. ON, and OFF /PULSE are the only two controls. They're all you need! It's that simple.
- Safety Features

Safety Interlock – Prevents machine from operating unless correctly assembled.

Safety Reset Button – Manual reset button for overload protection and safe controlled restarts.

- Easy Cleanup Dishwasher-safe S-Blades and accessory discs are removable. Housing wipes clean with a damp cloth. Bowls, covers and food pushers can go in the dishwasher.
- Standard Accessories Included with both models:

FP401 - S-Blade

CFP12 - 1/2" (3 mm) Slicing Disc

CFP30 - 3/6" (5 mm) Shredding Disc

- · Warranty Limited Five Year Motor Warranty, Two Year Parts and Labor.
- Optional Accessories for Both Models Slice, Shred, Grate, Chop, Mix, Purée and Julienne With over 25 discs and a versatile S-Blade that works well for mixing too.

#### FP40 Batch Bowl:

- Process in the bowl! This commercial food processor allows you to slice, shred, grate, purée and julienne directly into the work bowl.
- Unique Batch Bowl Design Durable see-through polycarbonate construction provides clear view while processing. Rugged polycarbonate is scratch and break resistant.
   Large Capacity – Holds 4.0 quarts (3.7 liters) of dry ingredients.

Holds 3.8 quarts (3.6 liters) of wet ingredients.

Two Handles - For easy lift and balance with heavy loads.

Versatile - Works with any disc or blade to slice, shred, grate, chop, mix, purée and julienne.

Volume Processing - Up to 500 batches in 3 hours.

## nce for Commercial and Institutional Kitchens



### FP40C Continuous Feed and Batch Bowl Combination:

- Process in the bowl! Process through the chute! This commercial food processor allows
  you to slice, shred, grate, mix, purée and julienne directly into the work bowl or in continuous
  feed mode.
- Durable Continuous Feed Chute Rugged gray polycarbonate chute is scratch and break resistant. Stands up to heavy use. Durable see-through cover provides clear view while processing.

Volume Processing – Can process 1500 to 2000 servings in 2.5 to 3 hours. Can process up to 1100 lbs. per hour with continuous feed attachment.

Unique Batch Bowl Design – Includes same batch bowl as FP40.



### Optional Accessories for both models:

• Slice, Shred, Grate, Chop, Mix, Purée and Julienne - With over 25 discs and a versatile S-Blade that works well for mixing too.





CFP 15

CFP 10 CFP 11 CFP12 CFP 13 CFP 14 1/32" (0.8mm) %4" (2mm) 1/8" (3mm) 5/32" (4mm) 3/16" (5mm)



¼" (6.5mm) 1/16" (8mm)

CFP 16

%" (2mm)

CFP 17 CFP 18 3/8" (10mm) % (14mm)



Waved Slicing Discs CFP 19

CFP 20 CFP21 CFP 22 1/8" (3mm)



#### Julienne Discs

1/16" (1.5mm)

CFP 35 CFP 36 CFP37 CFP 38 5/64" X 5/64" 5/64" X 5/32" 5/32" X 5/32" 5/64" X 1/4" (2 x 2mm) (2 x 4mm) (4 x 4mm) (2 x 6.5mm)



CFP 39

CFP 42 5/16" FF

CFP 43 3/6" FF

3/16" (5mm)

1/4" x 1/4" (6.5 x 6.5mm)

5/64" X 5/16" (2 x 8mm) (8mm FF)

(10mm FF)



CFP 28 1/4" (3mm)

CFP 30 3/6" (5mm)

CFP40

CFP33 5/16" (8mm)



### **Grating Discs**

CFP 25 1/64" (0.4mm)

CFP 26 1/16" (1.5mm)



**Pulping Disc** 

CFP 23 1/64" (0.4mm)



Smooth "S" Blade

FP401

# Specifications:

Item	Electrical	Listings	Dimensions (H" x W" x D")	Warranty	
FP40	120 VAC, 60 Hz, 6.0 Amps	UL, NSF;	21" x 12.25" x 13.5"	Limited 5 Year Motor Warrant	
FP40C	5' cord	CUL	21" x 13" x 13.5"	2 Year Parts and Labor	

## **Ordering Information:**

Description	Catalog #	Std Pkg.	Ship Wt.	Cubic Feet	UPC Code
Batch Bowl Commercial Food Processor 4 QT	FP40	1	26	3.5	040072103094
Batch Bowl and Continuous Feed Commercial Food Processor 4 QT		1	37.3	5.4	040072103100

