Qbo UNIVERSAL PROCESSING SYSTEM

roboqbo
INNOVATING FOOD TEK

EN

THE VALUE OF KNOWLEDGE

40 years of research and innovation in the food technology sector make Roboqbo the company with the most extensive know-how in the world in the processing of raw materials.

Qbo is an extremely innovative and highly technological work system for food processing able to carry out any type of preparation in very short time and in a single manufacturing process. The relentless pursuit of quality is what we pursue every day. With a staff of Consultants and Professionals, Pastry Chefs, Chefs and Food Technologists, every day we study and develop new recipes and gastronomic specialities from different parts of the world. The Roboqbo system combines the cultures and food traditions of the 5 continents, in a gastronomic journey that becomes knowledge.

We develop the recipes alongside our customers so that they can exploit the full potential of the machine.

We are a company geared to disseminating the excellence of gastronomic culture.

roboqbo
INNOVATING FOOD TEK

Qbo 4.0 DESIGN & TECHNOLOGY

Roboqbo is creativity, passion, pursuit of excellence and continuous innovation!

CONSTANT AND GUARANTEED QUALITY

The **Qbo** system is synonymous with quality: of product, work and life.
The unique technology of **Qbo** and the constant search for excellence guarantee an extraordinary result through the simplification of the process.

VACUUM COOKING

Qbo protects the organoleptic values and natural colours of the raw materials. The aromas and flavours are enhanced restoring an original and unique taste

STANDARDIZATION

The result of the **Qbo** system is given by the constant control of the process in all its phases. The entire process is managed and monitored by the PLC, PC and software developed ad hoc which also stores the recipes.
This guarantees to maintain high and constant quality standards.

SPEED

Extremely reduced cooking and/or cooling times preserve the tastiness and the original fragrances of the raw materials, restoring high production capacity.
Qbo is the fastest existing system for "batch" processes.

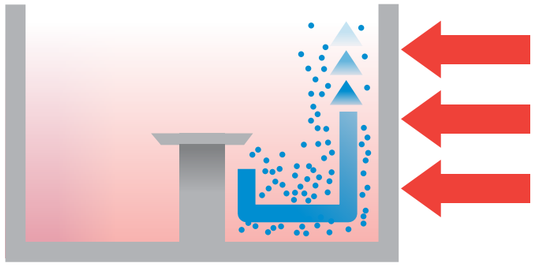
A SINGLE PROCESS

The advantage of being able to put all the ingredients in the tank reducing the different processing steps into a single uninterrupted cycle.

TECHNOLOGY BASED ON QUALITY

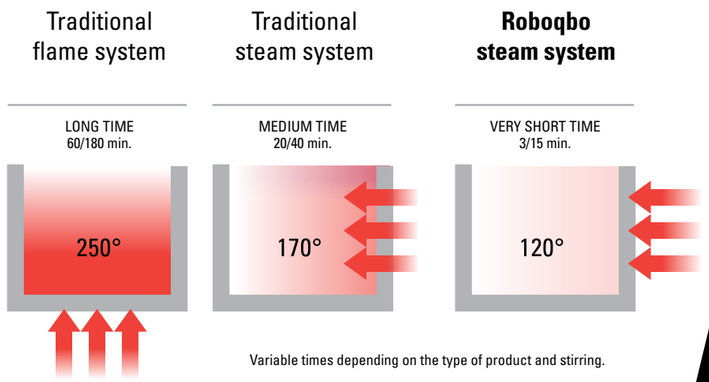
Particle heating

Particle heating is typical of **Qbo**. This system ensures heating every single particle with direct contact of the radiating surface. In this way, no particle acts as thermal conductor with the risk of overexposing to heat.



Low temperature

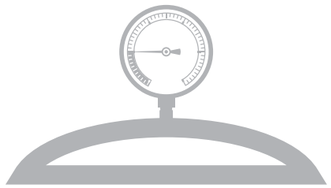
Particle heating allows to obtain a very high quality product with a low thermal impact that preserves the nutritional properties of the raw materials.
High precision temperature control, + 0.3°C.



Variable times depending on the type of product and stirring.

Oxidative protection

The vacuum device allows to extract the air before and during the processes eliminating the oxidative effect. It's direct consequence is that the raw materials preserve their colours, aromas and flavours.



The Qbo 4.0 planet

DESIGN
ERGONOMICS
SOFTWARE
FOOD SAFETY

Simple and intuitive interface for immediate control of the process.

Windows OS, for the management of application systems.

Advanced control through PC-PLC connection.

HMI System, man-machine automatic user interface for management, monitoring and remote control.

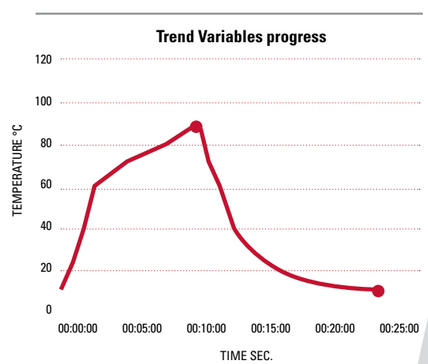
Voice system, Qbo communicates each phase of the process to the operator by voice.

4.0 data exchange between machine and office. Files download and process diagrams.

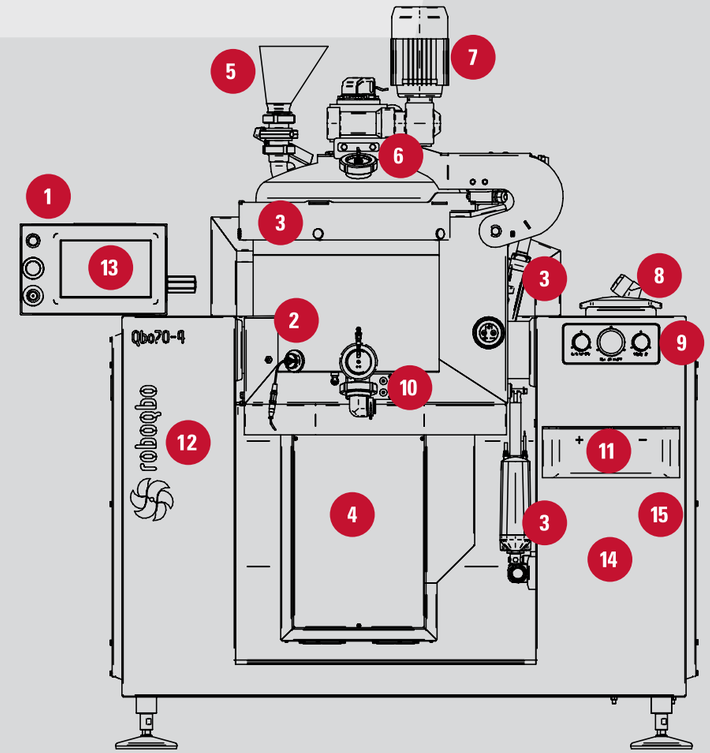
CIP An advanced fully integrated washing, hygiene and sanitizing system for the protection of food safety and the elimination of bacterial loads.

Self-diagnosis system automatic detection of power supply and operation anomalies; scheduled maintenance notification through audio and video alarms.

Integrated Wifi Ready system



ALL IN ONE



1 Qbo 4.0 **interface** for the company's digital transformation.

2 Temperature probe.

3 Automatic movements of lid, tank and safety lock.

4 Main tool drive motor.

5 Hopper to introduce ingredients during the process.

6 Inspection glass and interior light.

7 Motorised spatula for tank and lid scraping.

8 Vacuum filter.

9 Visual inspection of power supplies.

10 Pneumatic valve for product extraction.

11 CIP, integrated self washing and sanitizing system.

12 PC, PLC, Ethernet, WiFi.

13 TEAM VIEWER remote maintenance, safety control, connectivity, application systems management and process control.

14 Internal steam generator.

15 Boiler pressure control.

FOOD TECHNOLOGY

Our customers, supported by expert Chefs and Food Technologists, have three laboratories available for training and product testing. Learning to exploit the full potential of the machine is the necessary step to achieve a new work standard for obtaining a product whose recipe has been perfectly balanced and tested in our laboratories.

PRODUCTION

Every component of the machine is created and produced internally. Starting from their conception, they are designed, manufactured, tested and engineered. Following their validation they enter the internal production cycle. The company is provided with advanced equipment: Cutting lasers, Welding robots, 5-axis continuous lathes and 3D printers for AISI 316 for the production of increasingly multi-functional components, simplified and easy to clean. The quality control division monitors to make sure that the high standards are maintained throughout the production chain using computerized electronic measurement systems. At the end of assembly, wiring and software development, each machine enters the testing phase to check its operation, performance and efficiency together with all the devices installed. Qbo is a jewel of Made in Italy and a perfect synthesis of a job that aims at customer satisfaction. Innovation, research and continuous technological adaptation are part of the company's character; it is an uninterrupted activity that gives us a great competitive advantage in the food processing sector.

SERVICE

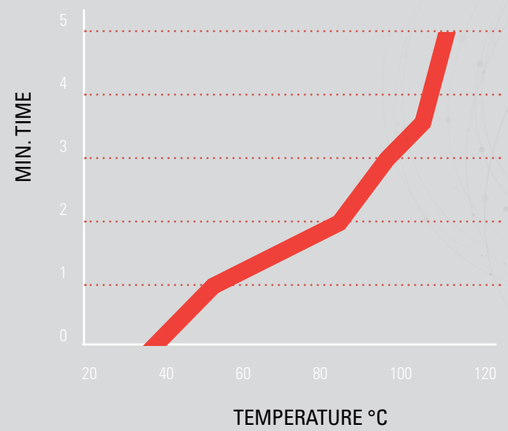
A multilingual assistance service that dialogues with the whole world to satisfy our customers' requests almost in real time.
Thanks to a specially developed software, we are able to connect directly to the machine to identify the source of the fault and operate on it remotely. In case of need, specialized technicians leave our headquarters for a careful and punctual on-site assistance service.

MADE IN ITALY TECHNOLOGY

roboqbo INNOVATING FOOD TEK

EVERYTHING IS CREATED IN THE BENTIVOGLIO'S HEADQUARTERS. DESIGN, RESEARCH, TECHNOLOGICAL INNOVATION, EXPERIMENTATION, PRODUCTION OF ALL COMPONENTS AND SPECIALIZED ASSISTANCE.
A COMPANY, COORDINATED BY A TEAM OF PROFESSIONALS, THAT BRINGS THE PRIDE OF MADE IN ITALY IN THE WORLD.

A concentration of quality, creativity, efficiency and technological innovation. Compact, simple to use and extremely fast. Every food processing process is safe and of superior quality. Roboqbo has made possible a new way of working by loading the concept of quality again. A single machine, many functions to cut, chop, mix, emulsify, steam pressurized and vacuum cook, cool, concentrate, homogenize, pulverize and knead.



Qbo infinite capacities

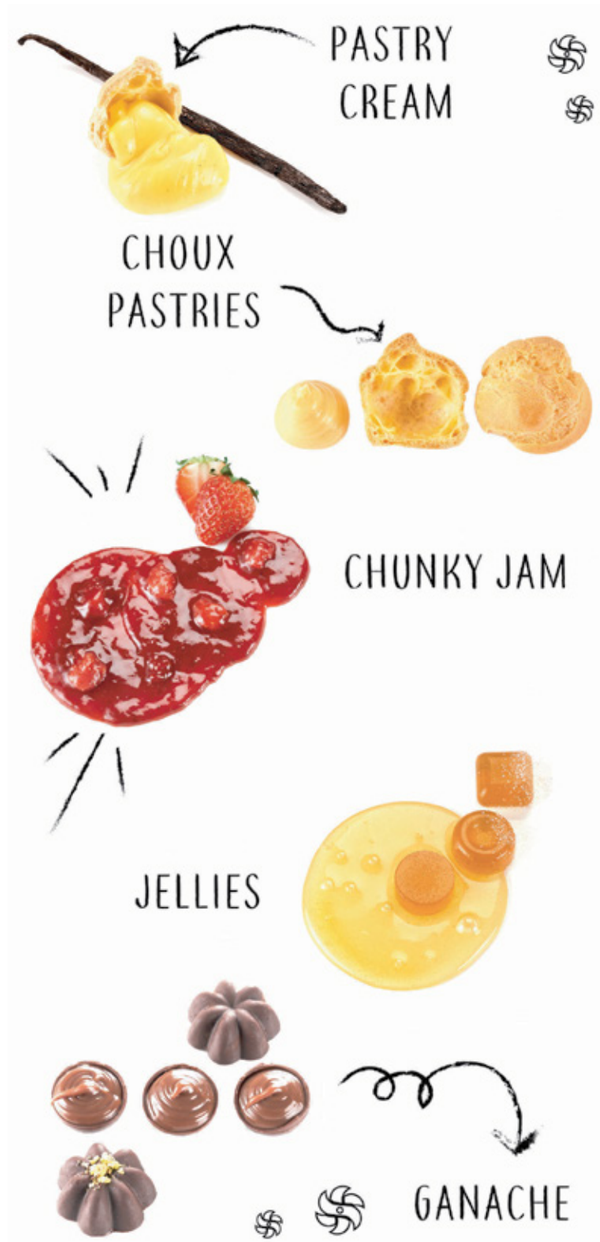
Qbo flexibility

A SOUS-CHEF WITH A GREAT POTENTIAL

INFO SHEETS:

- Indicative values based on Roboqbo recipes and correct machine installation.
- The load expressed in kg refers to the total weight of the ingredients.
- The times indicated refer to the process and exclude the loading and unloading phases.
- The values can change depending on the capacity of the machine and the recipe.

PASTRY & CHOCOLATE PRODUCTS



MAXIMUM TIMES AND LOADS IN KG

JAMS AND MARMALADES / Approx. time 10′ chunky 15′

Qb8 = 5	Qbo15 = 10	Qbo25 = 18	Qbo40 = 28	Qbo70 = 45
Qbo120 = 85	Qbo250 = 180	Qbo350 = 235	Qbo550 = 370	Qbo860 = 575

PASTRY CREAM / Approx. time 10′ - 15′

Qb8 = 4.5	Qbo15 = 9	Qbo25 = 15	Qbo40 = 24	Qbo70 = 42
Qbo120 = 85	Qbo250 = 180	Qbo350 = 235	Qbo550 = 370	Qbo860 = 575

DULCE DE LECHE (Starting from condensed milk) **/ Approx. time 20/30′**

Qb8 = 4.5	Qbo15 = 9	Qbo25 = 15	Qbo40 = 24	Qbo70 = 42
Qbo120 = 72	Qbo250 = 150	Qbo350 = 210	Qbo550 = 330	Qbo860 = 515

NEUTRAL ICING / Approx. time 5′

Qb8 = 5	Qbo15 = 10	Qbo25 = 18	Qbo40 = 28	Qbo70 = 45
Qbo120 = 85	Qbo250 = 180	Qbo350 = 235	Qbo550 = 370	Qbo860 = 575

GANACHE / Approx. time 8′

Qb8 = 6	Qbo15 = 12	Qbo25 = 20	Qbo40 = 32	Qbo70 = 55
Qbo120 = 95	Qbo250 = 190	Qbo350 = 280	Qbo550 = 440	Qbo860 = 645

CHOCOLATE MIRROR GLAZE / Approx. time 12′

Qb8 = 3	Qbo15 = 5	Qbo25 = 10	Qbo40 = 16	Qbo70 = 28
Qbo120 = 50	Qbo250 = 100	Qbo350 = 140	Qbo550 = 220	Qbo860 = 360

FRUIT JELLIES / Approx. time 15′

Qb8 = 6	Qbo15 = 12	Qbo25 = 20	Qbo40 = 32	Qbo70 = 55
Qbo120 = 95	Qbo250 = 190	Qbo350 = 280	Qbo550 = 440	Qbo860 = 645

T.PT. / Approx. time 1.5′

Qb8 = 3	Qbo15 = 5	Qbo25 = 10	Qbo40 = 16	Qbo70 = 28
Qbo120 = 50	Qbo250 = 100	Qbo350 = 140	Qbo550 = 220	Qbo860 = 360

HAZELNUT PRALINE / Approx. time 15′

Qb8 = 3	Qbo15 = 5	Qbo25 = 10	Qbo40 = 16	Qbo70 = 28
Qbo120 = 50	Qbo250 = 100	Qbo350 = 140	Qbo550 = 220	Qbo860 = 360

MARZIPAN 50% / Approx. time 11′ - 16′ **

+ 5 min for cooling below 50°C

Qb8 = 1.5	Qbo15 = 3.5	Qbo25 = 5	Qbo40 = 8	Qbo70 = 13
Qbo120 = 50	Qbo250 = 100	Qbo350 = 140	Qbo550 = 220	Qbo860 = 360

CHOUX PASTRY / Approx. time 8′

Qb8 = 2.5	Qbo15 = 7	Qbo25 = 12	Qbo40 = 20	Qbo70 = 35
Qbo120 = 60	Qbo250 = 120	Qbo350 = 175	Qbo550 = 275	Qbo860 = 410

SHORTCRUST PASTRY / Approx. time 4′

Qb8 = 2	Qbo15 = 4	Qbo25 = 6.5	Qbo40 = 10	Qbo70 = 18
Qbo120 = 35	Qbo250 = 65	Qbo350 = 87.5	Qbo550 = 140	Qbo860 = 210

FRUIT JUICE / Approx. time 8′

Qb8 = 6	Qbo15 = 12	Qbo25 = 20	Qbo40 = 32	Qbo70 = 55
Qbo120 = 95	Qbo250 = 190	Qbo350 = 280	Qbo550 = 440	Qbo860 = 645

CANDIED FRUITS / Approx. time 8/12h **

Qb8 = 2	Qbo15 = 4	Qbo25 = 5	Qbo40 = 9	Qbo70 = 15
Qbo120 = 25	Qbo250 = 50	Qbo350 = 70	Qbo550 = 110	Qbo860 = 170

** with appropriate Roboqbo accessory

ICE CREAM PRODUCTS

MAXIMUM TIMES AND LOADS IN KG

HAZELNUT PASTE - 20 Micron / Approx. time 15'

Extendible to all dried fruits

Qb8 = 3	Qbo15 = 9	Qbo25 = 15	Qbo40 = 25	Qbo70 = 42
Qbo120 = 72	Qbo250 = 150	Qbo350 = 210	Qbo550 = 330	Qbo860 = 516

FRUIT PASTRY / Approx. time 15'

Starting also from frozen product

Qb8 = 5	Qbo15 = 10	Qbo25 = 18	Qbo40 = 28	Qbo70 = 45
Qbo120 = 85	Qbo250 = 180	Qbo350 = 235	Qbo550 = 370	Qbo860 = 575

CONDENSED MILK - 72° Bx / Approx. time 25' **

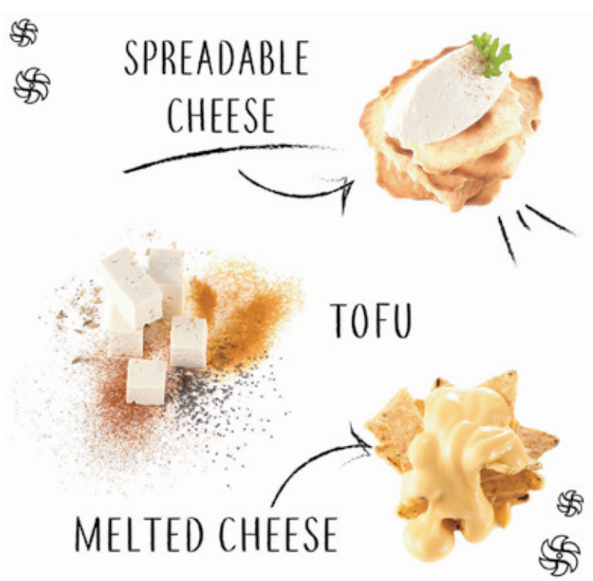
Qb8 = 4	Qbo15 = 7.5	Qbo25 = 13	Qbo40 = 20	Qbo70 = 35
Qbo120 = 60	Qbo250 = 125	Qbo350 = 175	Qbo550 = 275	Qbo860 = 516

TOPPING / Approx. time 5'

Qb8 = 6.5	Qbo15 = 12	Qbo25 = 20	Qbo40 = 32	Qbo70 = 55
Qbo120 = 95	Qbo250 = 198	Qbo350 = 275	Qbo550 = 435	Qbo860 = 680

** with appropriate Roboqbo accessory

DAIRY PRODUCTS



MAXIMUM TIMES AND LOADS IN KG

SPREADABLE CHEESE / Approx. time 8'

Qb8 = 5.5	Qbo15 = 10	Qbo25 = 18	Qbo40 = 30	Qbo70 =50
Qbo120 = 85	Qbo250 = 175	Qbo350 = 245	Qbo550 = 385	Qbo860 = 600

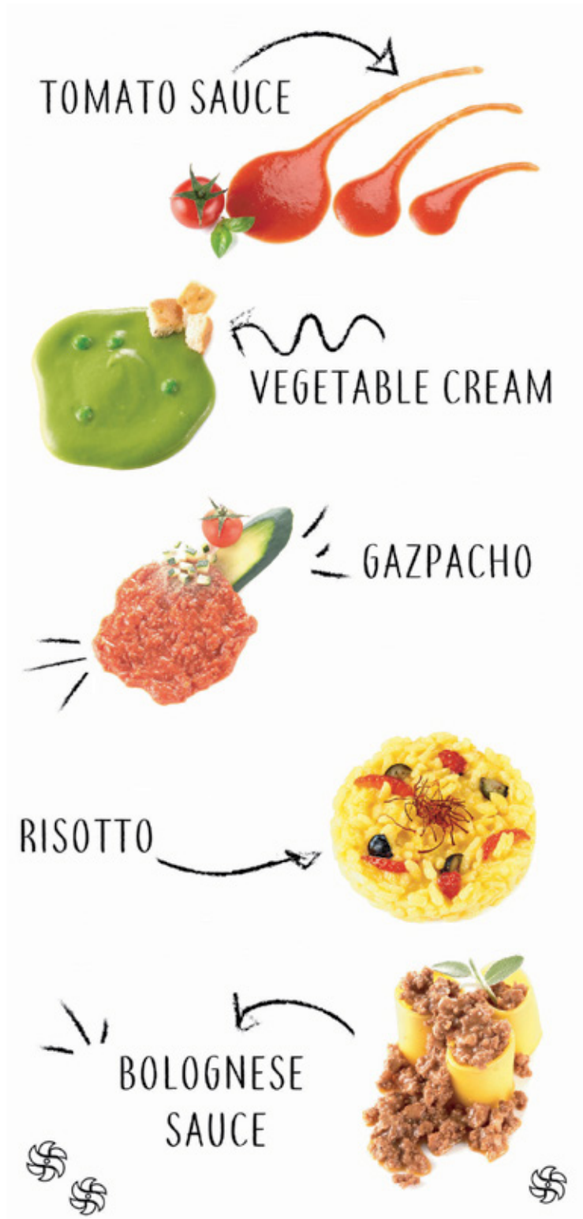
ANALOGUE CHEESE / Approx. time 10' - 15'

Qb8 = 3	Qbo15 = 5	Qbo25 = 10	Qbo40 = 15	Qbo70 = 25
Qbo120 = 45	Qbo250 = 100	Qbo350 = 140	Qbo550 = 220	Qbo860 = 340

TOFU / Approx. time 15' - 20'

Qb8 = 6.5	Qbo15 = 12	Qbo25 = 20	Qbo40 = 32	Qbo70 = 55
Qbo120 = 95	Qbo250 = 198	Qbo350 = 275	Qbo550 = 435	Qbo860 = 680

GASTRONOMY/ CANNING READY MEALS



MAXIMUM TIMES AND LOADS IN KG

TOMATO SAUCE / **Approx. time 12'**

Qb8 = 5	Qbo15 = 10	Qbo25 = 18	Qbo40 = 28	Qbo70 = 45
Qbo120 = 85	Qbo250 = 180	Qbo350 = 235	Qbo550 = 360	Qbo860 = 570

TOMATO PASTE 14° Bx / **Approx. time 15'-20'**

Qb8 = 4	Qbo15 = 8	Qbo25 = 13	Qbo40 = 20	Qbo70 = 40
Qbo120 = 75	Qbo250 = 125	Qbo350 = 175	Qbo550 = 275	Qbo860 = 516

BECHAMEL SAUCE / **Approx. time 10' for cooking**

Qb8 = 5.5	Qbo15 = 10	Qbo25 = 18	Qbo40 = 30	Qbo70 = 50
Qbo120 = 85	Qbo250 = 175	Qbo350 = 245	Qbo550 = 385	Qbo860 = 600

BOLOGNESE SAUCE / **Approx. time 25'**

Qb8 = 5.5	Qbo15 = 10	Qbo25 = 18	Qbo40 = 30	Qbo70 = 50
Qbo120 = 85	Qbo250 = 175	Qbo350 = 245	Qbo550 = 385	Qbo860 = 600

MAYONNAISE / **Approx. time 5'**

Qb8 = 5.5	Qbo15 = 10	Qbo25 = 18	Qbo40 = 30	Qbo70 = 50
Qbo120 = 85	Qbo250 = 175	Qbo350 = 245	Qbo550 = 385	Qbo860 = 600

PASTEURIZED PESTO SAUCE (by semi-finished product) / **Approx. time 8'**

Qb8 = 4.5	Qbo15 = 9	Qbo25 = 18	Qbo40 = 25	Qbo70 = 45
Qbo120 = 75	Qbo250 = 158	Qbo350 = 220	Qbo550 = 346	Qbo860 = 540

VEGETABLE CREAMS / **Approx. time 10 - 12'**

Qb8 = 6.5	Qbo15 = 12	Qbo25 = 20	Qbo40 = 32	Qbo70 = 55
Qbo120 = 95	Qbo250 = 198	Qbo350 = 276	Qbo550 = 435	Qbo860 = 680

SOUPS / **Approx. time 10 - 12'**

Qb8 = 6.5	Qbo15 = 12	Qbo25 = 20	Qbo40 = 32	Qbo70 = 55
Qbo120 = 95	Qbo250 = 198	Qbo350 = 276	Qbo550 = 435	Qbo860 = 680

RISOTTO / **Approx. time 15'**

Qb8 = 4.5	Qbo15 = 9	Qbo25 = 18	Qbo40 = 25	Qbo70 = 45
Qbo120 = 75	Qbo250 = 158	Qbo350 = 220	Qbo550 = 346	Qbo860 = 540

LIVER PATE / **Approx. time 7'**

Qb8 = 4	Qbo15 = 8	Qbo25 = 13	Qbo40 = 20	Qbo70 = 40
Qbo120 = 75	Qbo250 = 125	Qbo350 = 175	Qbo550 = 275	Qbo860 = 516

SMOOTHIES / **Approx. time 5'**

Qb8 = 6.5	Qbo15 = 12	Qbo25 = 20	Qbo40 = 32	Qbo70 = 55
Qbo120 = 95	Qbo250 = 198	Qbo350 = 276	Qbo550 = 435	Qbo860 = 680

GAZPACHO / **Approx. time 10'**

Qb8 = 5	Qbo15 = 10	Qbo25 = 18	Qbo40 = 28	Qbo70 = 45
Qbo120 = 85	Qbo250 = 180	Qbo350 = 235	Qbo550 = 360	Qbo860 = 570

FRUIT OR VEGETABLE BABY FOOD / **Approx. time. 8'**

Qb8 = 5	Qbo15 = 10	Qbo25 = 18	Qbo40 = 28	Qbo70 = 45
Qbo120 = 85	Qbo250 = 180	Qbo350 = 235	Qbo550 = 360	Qbo860 = 570

MEET OR FISH BABY FOOD / **Approx. time. 8'**

Qb8 = 5	Qbo15 = 10	Qbo25 = 18	Qbo40 = 28	Qbo70 = 45
Qbo120 = 85	Qbo250 = 180	Qbo350 = 235	Qbo550 = 360	Qbo860 = 570

Qbo Processes

PESTO

1 / Emulsify

To make ganaches, mayonnaises, cold sauces and pates: perfect emulsions in their structure, stable over time, shiny and de-aerated thanks to constant temperature control.

MAYONNAISE

PESTO PASTE

2 / Refine

To make almond, hazelnut and pistachio paste. The Qbo Vacuum System allows to slow down the dried fruit oxidation and to regulate the working speed. It keeps the product in perfect balance between fibre and oils. The process is carried out in controlled cold temperature to maintain the natural taste of the raw materials.

JAM

3 / Concentrate

To make jams, marmalades, tomato sauces, condensed milk.
The concentrations in vacuum preserve all the organoleptic characteristics and the nutritive principles of the ingredients. The Qbo system returns ultra-fast and customizable concentrations thanks to the possibility of evaporation below 100°.

4 / Pasteurize

To make fruit juices, creams, bechamel and hot sauces. The patented cavity steam cooking system guarantees cooking speed, control and uniformity of temperature. On request, direct intake of steam into the container.

BECHAMEL

MARSHMALLOW

7 / Overrun

To make marshmallows, meringues and mousses. Thanks to the Aeroqbo technology it is possible to standardize the intake of air for a result with extraordinary softness.

CANDIED FRUIT

5 / Osmosis candying

To make candied fruit and mustards of excellent quality and in record time with the exclusive Roboqbo technology.

SPREADABLE CHEESE

6 / Fusion

To make spreadable and fondue cheeses. The vacuum system and the power of the blade, release a structurally superior, smooth and homogeneous fusion. Ultra-fast heating allows the processing cycle in half the time.

8 / Knead

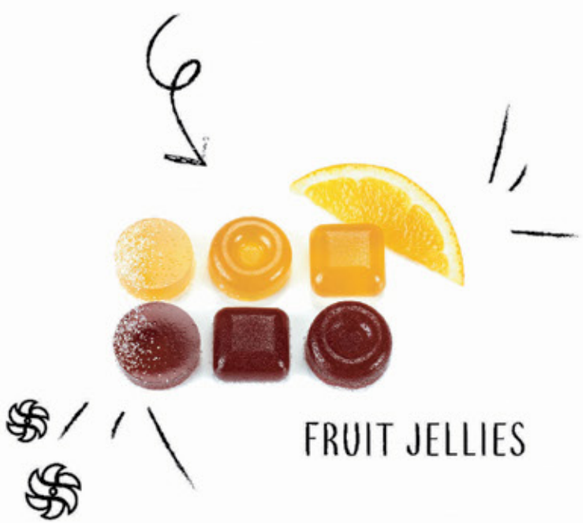
To make muffins, stuffed with meat, cheese and fish; choux pastry, shortcrust pastry. With Qbo it is possible to knead both cold and hot in a very short time for a homogeneous and smooth result.

9 / Cool

To make icings, creams and ganaches.
Rapid cooling increases product life by shortening storage times. Temperature reduction occurs in the same processing cycle.

10 / Evaporate

To make jellies and mirepoix.
With Qbo it is possible to cook with channelled evaporation outside the work environment, without environmental pollution, using a gentle heat that preserves original aromas, colours and fragrances.



11 / Pressure cooking

To make meat sauce, pates, soups, risottos, meat dishes, humus and other legume creams. Thanks to pressure cooking in the absence of air, the flavour of the ingredients is enhanced, the product is not burned and the times are noticeably shorter.

A Qbo FOR EVERY PRODUCTION REQUIREMENT. DIFFERENT SECTORS, ONE MACHINE. SEVERAL PROCESSES, ONE CONSTANT: Qbo.

A Qbo WORLD

CANNING

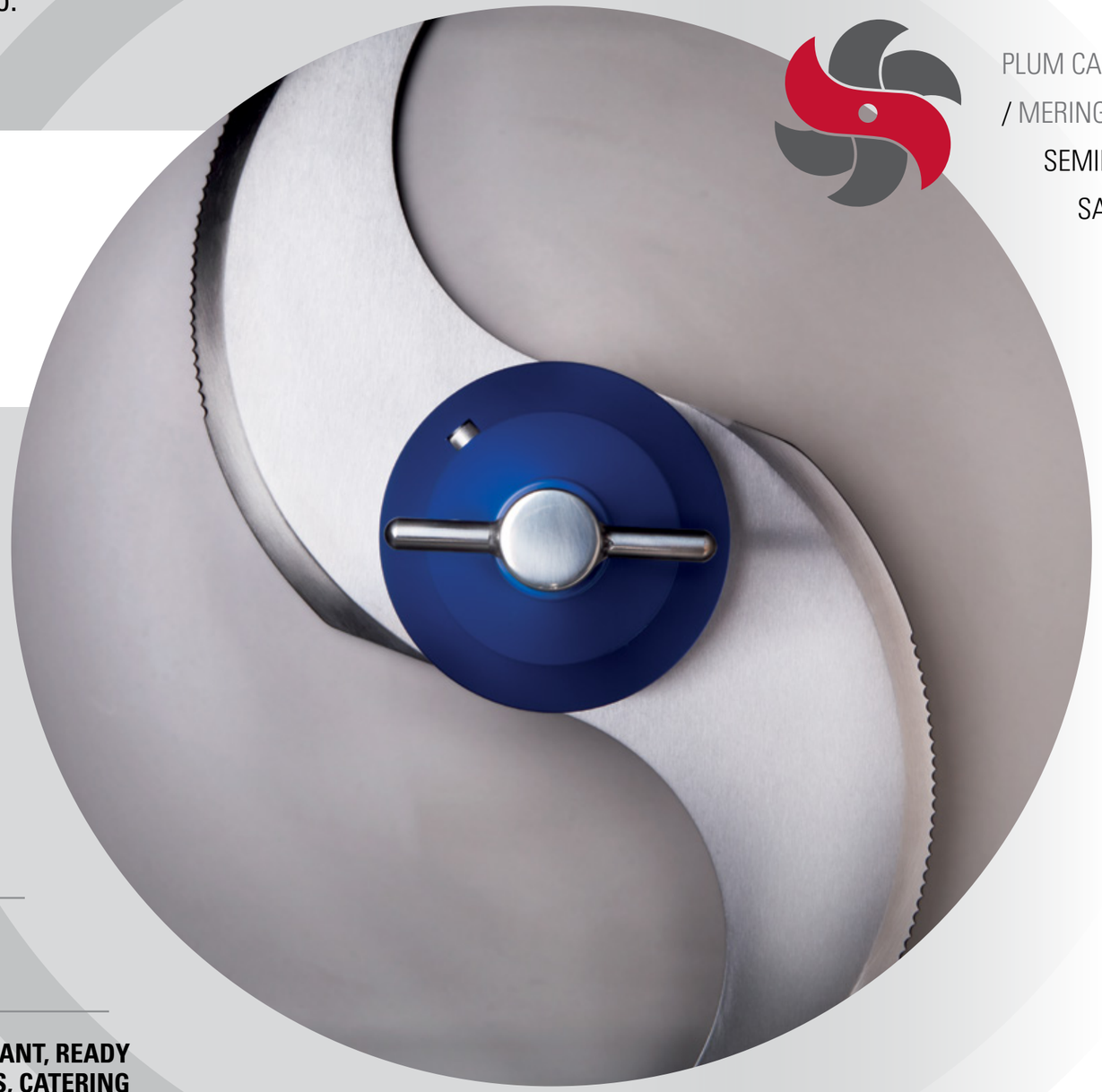
PASTRY, CHOCOLATE PRODUCTS, ICE CREAM PRODUCTS

CONFECTIONERY INDUSTRY (FINISHED AND SEMI-FINISHED)

MILK, DAIRY PRODUCTS

FARMS, FARMHOUSES

GASTRONOMY, RESTAURANT, READY MEALS, CATERING



VERSATILITY AND CREATIVITY TO CREATE

PLUM CAKE / BRIOCHE / KRAPFEN / SHORTCRUST PASTRY / MERINGUE / MARSHMALLOW / CHOUX PASTRY / RIPPLE SEMIFREDDO / AROMATISED PASTRY / TOFU / TOMATO SAUCE / TOMATO PASTE / PESTO / SAUCES / MEAT SAUCE / BECHAMEL SAUCE / VEGETABLE CREAMS / SOUPS / PATE / MAYONNAISE / RISOTTO / BABY FOOD AND SPECIAL DIETS / DOUGHS / PASTRY CREAM / CREAMS / GANACHE / FRUIT JELLIES / SMOOTH AND CHUNKY JAMS AND MARMALADES / ICINGS / MARZIPAN / DRIED FRUIT AND PRALINE PASTE / CONDENSED MILK / TOPPING / SEMI-FINISHED PRODUCT / CANDYING / SPUN PASTE / SMOOTHIES / RISOTTO / FUSION OF SOFT CHEESES AND HARD CHEESES / ANALOGUE CHEESE / MOUSSE / YOGHURT / MUSTARD

Qbo 4.0 THE RANGE

FROM 8 TO 860 LITERS, TO EACH THEIR OWN!

Qb8

Model	Qb8 counter
Construction	Stainless steel AISI 316L
Bowl capacity	8 litres
Three-phase *voltage*	400-220-200V 50/60Hz
Max temperature	120°
Max vacuum	-990 mbar
Variable speed	30/3000 rpm
Dimensions	L848 x D822 x H840
Net weight *without/with generator*	120/127 kg

Qbo15

Model	Qbo15
Construction	Stainless steel AISI 316L
Bowl capacity	15 litres
Three-phase *voltage*	400-220-200V 50/60Hz
Max temperature	120°
Max vacuum	-990 mbar
Variable speed	30/3000 rpm
Dimensions	L1121 x D986 x H143
Net weight *without/with generator*	215/247 kg

Qbo25

Model	Qbo25
Construction	Stainless steel AISI 316L
Bowl capacity	25 litres
Three-phase *voltage*	400-220-200V 50/60Hz
Max temperature	120°
Max vacuum	-990mbar
Variable speed	30/3000 rpm
Dimensions	L1334 x D1094 x H1517
Net weight *with/without generator*	345/370 kg

Qbo40

Model	Qbo40
Construction	Stainless steel AISI 316L
Bowl capacity	40 litres
Three-phase *voltage*	400-220-200V 50/60Hz
Max temperature	120°
Max vacuum	-990 mbar
Variable speed	30/3000 rpm
Dimensions	L1461 x D1166 x H1578
Net weight *without/with generator*	380/410 kg

Qbo70

Model	Qbo70
Construction	Stainless steel AISI 316L
Bowl capacity	70 litres
Three-phase *voltage*	400-220-200V 50/60Hz
Max temperature	120°
Max vacuum	-990 mbar
Variable speed	30/2000 rpm
Dimensions	L1654 x D1401 x H1816
Net weight *without/with generator*	605/650 kg

Qbo120

Model	Qbo120
Construction	Stainless steel AISI 316L
Bowl capacity	120 litres
Three-phase *voltage*	400-220-200V 50/60Hz
Max temperature	120°
Max vacuum	-990mbar
Variable speed	30/2000 rpm
Dimensions	L1670 x D1810 x H1750
Net weight *without generator*	1,100 kg

Qbo 4.0 THE RANGE

roboqbo INNOVATING FOOD TEK

FROM 8 TO 860 LITERS, TO EACH THEIR OWN!

Qbo250

Model	Qbo250
Construction	Stainless steel AISI 316L
Bowl capacity	250 litres
Three-phase *voltage*	400-220-200V 50/60Hz
Max temperature	120°
Max vacuum	-990 mbar
Variable speed	30/2,000 rpm
Dimensions	L2320 x D1755 x H2061
Net weight *without generator*	1,700 kg

Qbo350

Model	Qbo350
Construction	Stainless steel AISI 316L
Bowl capacity	350 litres
Three-phase *voltage*	400-220-200V 50/60Hz
Max temperature	120°
Max vacuum	-990 mbar
Variable speed	50/1,500 rpm
Dimensions	L2700 x D2030 x H2433
Net weight *without generator*	2,400 kg

Qbo550

Model	Qbo550
Construction	Stainless steel AISI 316L
Bowl capacity	550 litres
Three-phase *voltage*	400-220-200V 50/60Hz
Max temperature	120°
Max vacuum	-990mbar
Variable speed	50/1,500 rpm
Dimensions	L2889 x D2128 x H2413
Net weight *without generator*	2,900 kg

Qbo860

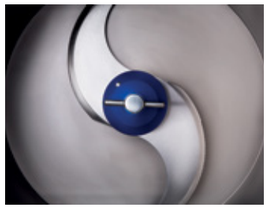
Model	Qbo860
Construction	Stainless steel AISI 316L
Bowl capacity	860 litres
Three-phase *voltage*	400-220-200V 50/60Hz
Max temperature	120°
Max vacuum	-990 mbar
Speed	50/1.000 rpm
Dimensions	L3140 x D2140 x H2570
Net weight *without generator*	4.000 kg

TECHNOLOGY THAT REQUIRES KNOWLEDGE AND EXPERTISE

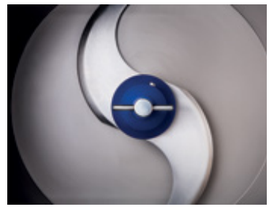
The over 40 years of activity in the food field spent with customers to test the products are the basis of the **Qbo** technological development.
A clientèle distributed in all sectors of transformation and the great dimensional diversity of the destination companies - from the small farm to the high quality confectionery, from the production laboratory to the research and testing laboratory, from food multinationals to national and international franchising chains - has been the most demanding challenge and has given rise to a complete range of models able to satisfy every production requirement, in any sector, of any size, in every part of the world.

Qbo 4.0 THE ACCESSORIES

SIMPLE AT HAND

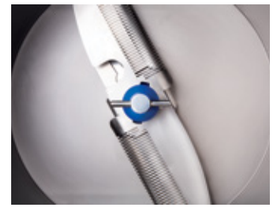


MICRO-SERRATED BLADE
makes Qbo a high-level cutter for cutting and chopping ingredients.
For pushed refinements and homogenizations.

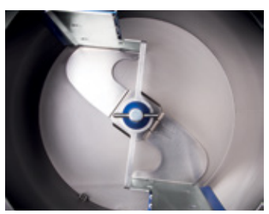


SMOOTH BLADE
thanks to its strong cut it is used for perfect chopped meats, vegetables and fruit, without pressing.

MIXING TOOL
To mix gently keeping the size unchanged, both cold and in cooking.



AEROQBO
is the special tool to incorporate air, modified atmosphere and CO2 in particular and delicate production processes. For soft and foamy aerated products.



VERTICAL MIXING TOOL
is the innovative tool for mixing in a uniform and delicate way, which can be used for cooking and cooling of products at a low stirring level in a short time.

BASKET FOR CANDYING
particularly suitable for candying delicate fruits such as chestnuts, strawberries and sliced citrus fruits. Thanks to the Roboqbo system it is possible to make perfect candying in less than 24 hours. The basket for candying can also be used for steam cooking.

BILIA
is the ball refining system for the production of hazelnut or other dried fruit spreads, praline and anhydrous creams. Particularly easy to use and very easy to clean, it allows to change taste in a few minutes without dragging the pollution of flavours from previous processes.

THE EXTRAS

roboqbo INNOVATING FOOD TEK

DOUBLE COOLING
manages two different cooling fluids to reach lower refrigeration temperatures or in shorter times. The second fluid is recovered and managed in a closed circuit without any loss.

DIRECT STEAM
is an optional device for heating by steam injection directly into the processing container and into the product. It can be used individually or together with the standard heating (indirect).

FOOD STEAM
is an additive system for steam filtration. It allows the elimination of all the particles potentially carried by the steam such as bacteria, metal molecules, minerals and others. Always recommended in the case of direct steam.

CIP
performs the washing by managing the appropriate detergents and the recirculation and rinsing phases, providing a working environment with the correct PH. Totally automated and integrated, it can be programmed by the operator according to the characteristics of the ingredients and the process used.

WEIGHING SYSTEM
allows weighing in the loading phases or to detect weight loss in concentrations. Integrated in the machine and in the software, it is used directly from the control panel.
It includes the tare reset function.

ENHANCED MOTOR
it allows to work at normal workload even with products that, due to their viscosity, require a reduction in the quantity that can be processed.

REFRACTOMETER
it allows to detect the Brix degree throughout the process determining its duration up to the right degree desired.

LIQUID FEEDER
allows the continuous introduction of fluid or liquid ingredients throughout the process. The device can also be purchased separately, perfect for emulsions such as mayonnaise and liquid concentrations with low fixed residues such as milk, broth and must.

SAMPLES DRAWING
it is an instrument integrated in the tank for the extraction of a small sample of product without having to stop the process in progress. It is possible to repeat the extraction several times during the same work cycle.

LITRE COUNTER
it is a management and control system for the quantity of water loaded in the tank that can be operated from the control panel.

Possibility of further software and hardware customizations according to the customers' production needs.

Qbo factor QUALITY SERVICES

TRAINING

START-UP AND TRAINING SERVICE

SERVICE

TELEPHONE, ON-SITE AND REMOTE ASSISTANCE SERVICE WITH SPECIALIZED ROBOQBO TECHNICIANS. THE SOFTWARE DEVELOPED ALLOWS REMOTE CONNECTION TO ANYWHERE IN THE WORLD. MANUAL AND TECHNICAL DOCUMENTATION ON THE MACHINE

WARRANTY

EXTENSIBLE UP TO 3 YEARS

... we continue the research and accept all the challenges!

fattore

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