



# **QBO 4.0**THE REVOLUTION IN THE WORLD OF COSMETICS

**Qbo - Universal Processing System** is an ALL-IN-ONE working system for the preparation of lipsticks, mascara, foundation and skin/beauty care products. Extremely versatile, innovative and high-tech, Qbo is able to carry out any type of preparation in extremely short times and in a single process.

# ADVANTAGES

Only one process

Speed

Standardization

Under Vacuum Process

High quality results

Cip system for self-washing and sanitizing

## PROCESSES

#### Emulsifying

Thanks to the process performed in a vacuum system and the speed of the blade, it is possible to obtain a stable and high quality emulsion.

#### Vacuum-processing

The absence of air is able to give an optimal texture to the product.

#### Mixing and refining

The power and control capacity of the blade returns a product with a high level of refinement.

#### Particle heating

It guarantees the heating of every single particle in direct contact with the radiant surface.

#### Cooling

The cold water in the cavity allows to reduce the product temperature.

#### Temperature control

In cold processes, it minimises the temperature increase generated by friction and during heating, with precision to single degree.

# VERSATILITY AND SPEED

Working with **Qbo** means obtaining **high quality production** using a minimum amount of energy, with the guarantee of exceptional speed and constant results. Liquid foundation Compact foundation Lipstick Mascara Beauty care products Skin care products

The Qbo range has been designed to meet every production requirement, with models from 8 to 860 litres.

| Model                                      | Qb8                  | Qbo-<br>15     | Qbo-<br>25         | Qbo-<br>40         | Qbo-<br>70         | Qbo-<br>120        | Qbo-<br>250     | Qbo-<br>350     | Qbo-<br>550        | Qbo-<br>860     |  |
|--|----------------------|----------------|--------------------|--------------------|--------------------|--------------------|-----------------|-----------------|--------------------|-----------------|--|
| Bowl capacity                              | 8 liters             | 15 liters      | 25 liters          | 40 liters          | 70 liters          | 120<br>liters      | 250<br>liters   | 350<br>liters   | 550<br>liters      | 860<br>liters   |  |
| Version                                    | Table<br>top         | Floor Standing |                    |                    |                    |                    |                 |                 |                    |                 |  |
| Material                                   |                      | Inox AISI 316L |                    |                    |                    |                    |                 |                 |                    |                 |  |
| Voltage<br>(threephase)                    | 400-220-200V 50/60Hz |                |                    |                    |                    |                    |                 |                 |                    |                 |  |
| Max<br>Temperature                         | 120°C                |                |                    |                    |                    |                    |                 |                 |                    |                 |  |
| Max<br>Vacuum                              | -990 Mbar            |                |                    |                    |                    |                    |                 |                 |                    |                 |  |
| Speed                                      |                      | Variable       |                    |                    |                    |                    |                 |                 |                    |                 |  |
| Dimensions cm                              | 85 x 82<br>x 84      | 112×98<br>×143 | 133 x 109<br>x 152 | 146 x 116<br>x 158 | 165 x 140<br>x 181 | 167 x 181<br>x 175 | 232×175<br>×201 | 270×203<br>×243 | 289 x 213<br>x 241 | 314×214<br>×257 |  |
| Net weight Kg.<br>with / without generator | 127 /<br>120         | 247 /<br>215   | 370 /<br>345       | 410 /<br>380       | 650 /<br>605       | 1100               | 1700            | 2400            | 2900               | 4000            |  |

The times reported are only meant to be indicative and they depend on correct machine installation.



# DESIGN & TECHNOLOGY



## COME TO TEST YOUR PRODUCTS IN OUR LABS!



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