



Qbo

UNIVERSAL
PROCESSING
SYSTEM



roboqbo
INNOVATING FOOD TEK

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 processing of raw materials worldwide.

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 process.

The relentless pursuit of quality is what we aim at every day. With a staff of Consultants and Professionals, Pastry Chefs, Chefs and Food Technologists, every day we study and develop new processes and gastronomic specialities from different parts of the world. The Qbo system combines the cultures and food traditions of the 5 continents, in a gastronomic journey that becomes knowledge.

We support our customers in the development of their recipes so that they can exploit the full potential of our system.

We are a company geared towards spreading the excellence of gastronomic culture.





Qbo 4.0 DESIGN & TECHNOLOGY

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

STABLE AND GUARANTEED QUALITY

Qbo 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 properties and natural colours of the raw materials. The aromas and flavors are enhanced restoring an original and unique taste

ACCURATELY REPLICABLE

The outcomes of the Qbo system are achieved thanks to 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 and their replicability.

This guarantees to maintain high and constant quality standards, automatizing the process.

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

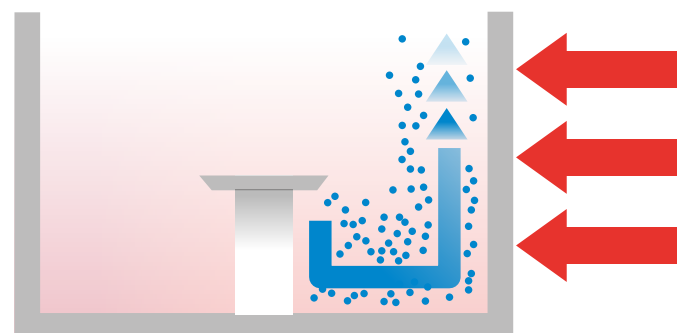
The advantage of being able to put all the ingredients in the bowl reducing the different processing steps into a single uninterrupted cycle.



TECHNOLOGY BASED ON QUALITY

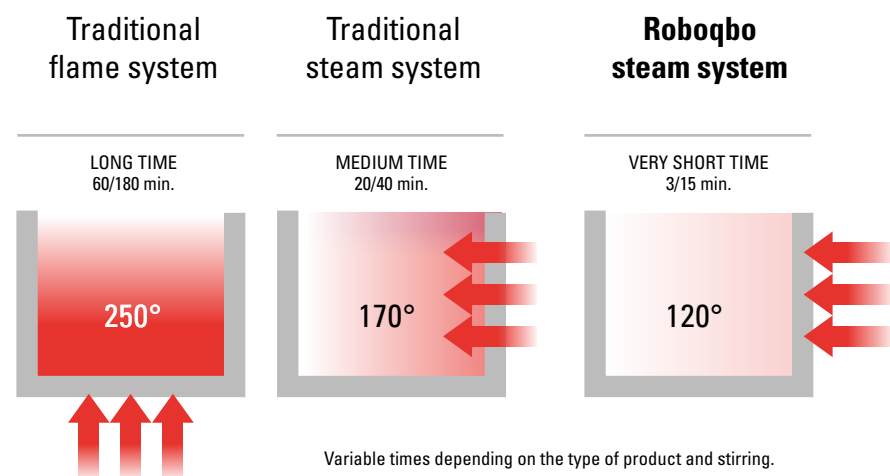
Particle heating

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.



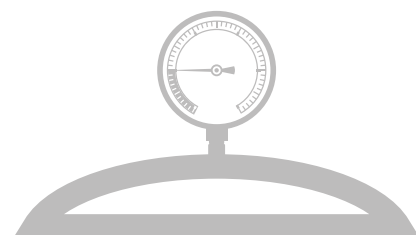
Low temperature

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, $\pm 0.3^{\circ}\text{C}$.



Vacuum system

The vacuum system allows to remove the air before and during the processes avoiding oxidation. Its direct consequence is that the raw materials preserve their colours, aromas and flavours.



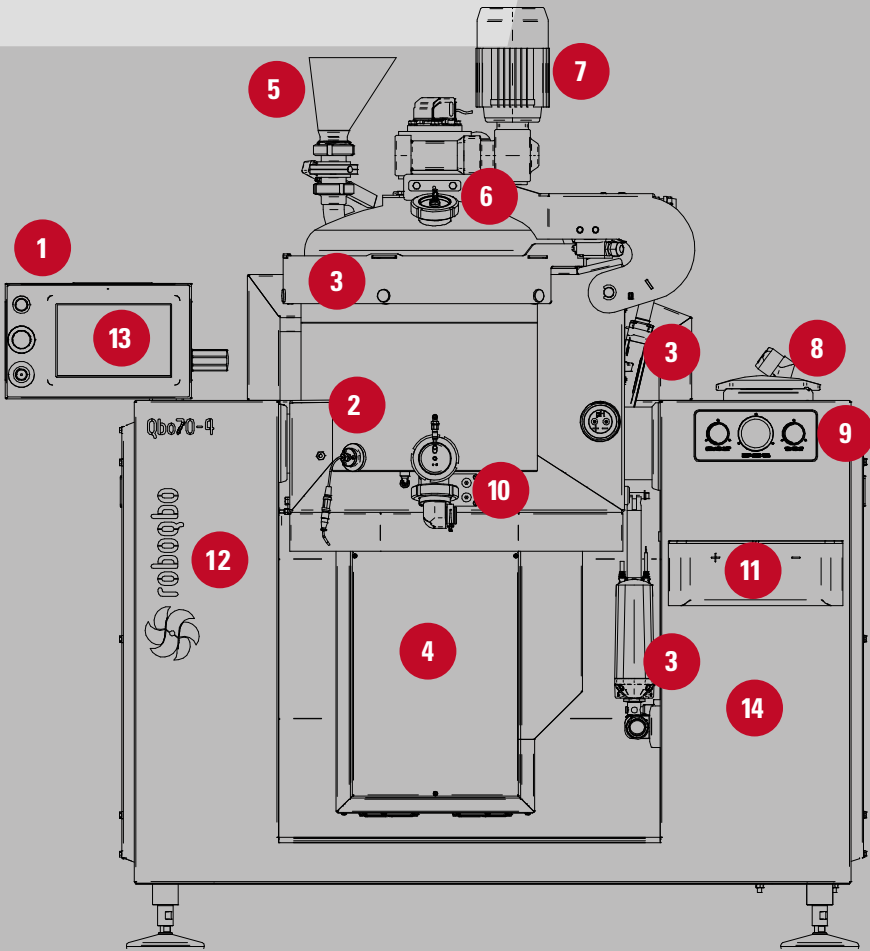
The Qbo 4.0 planet

DESIGN
ERGONOMICS
SOFTWARE
FOOD SAFETY



ALL IN ONE

roboqbo INNOVATING FOOD TEK



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.

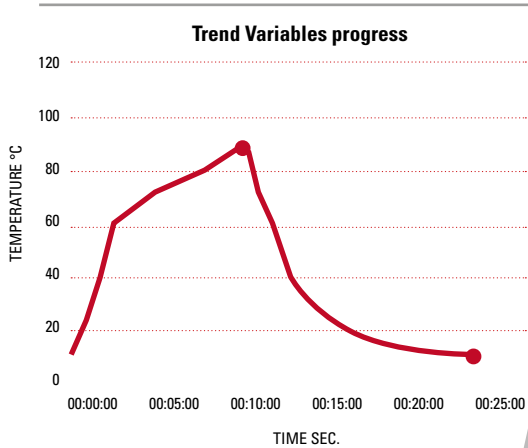
Vocal assistant, Qbo communicates each phase of the process to the operator verbally.

4.0 data exchange between system and software. Files download and process diagrams.

CIP an advanced washing, hygiene and sanitizing system fully integrated, 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 connection



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

2 Temperature probe.

3 Automatic movements of lid, bowl and safety lock.

4 Tool motor.

5 Hopper to introduce ingredients during the process.

6 Inspection glass and interior light.

7 Motorised scraper for bowl and lid cleaning.

8 Vacuum filter.

9 Visual inspection of connection 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.

RESEARCH & DEVELOPMENT

Our customers, supported by expert Chefs and Food Technologists, have six laboratories at disposal for training and product testing. Learning to exploit the full potential of the system 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 system 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 department monitors to make sure high standards maintenance throughout the whole 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 Made in Italy jewel and the perfect match of a work 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 big 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 system to identify the source of the fault and operate on it remotely. In case of need, specialized technicians leave from our headquarters for a careful and punctual on-site assistance service.

MADE IN ITALY TECHNOLOGY



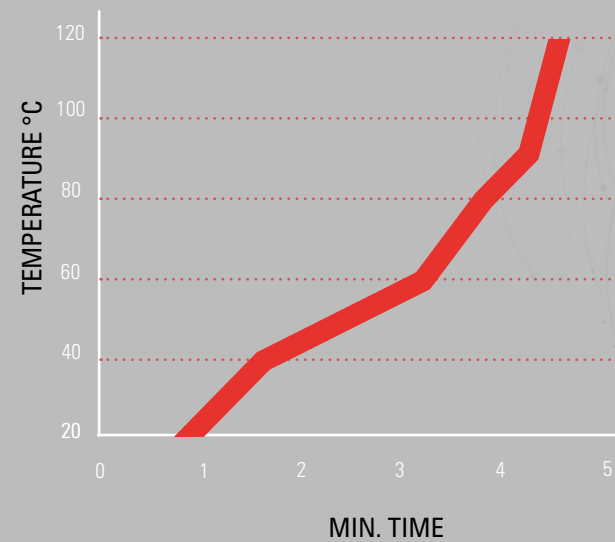
roboqbo INNOVATING FOOD TEK

EVERYTHING IS MADE IN BENTIVOGLIO 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 process is safe and superior in quality. Roboqbo has made possible a new way of working by giving to the concept of quality a brand new value. A single system, many functions to cut, chop, mix, emulsify, cook with indirect steam, pressure and vacuum, cool, concentrate, pulverize and knead.



Qbo 
infinite capacities

Qbo flexibility

A SOUS-CHEF
WITH A HUGE
POTENTIAL



INFO SHEETS:

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



PASTRY & CHOCOLATE PRODUCTS



CUSTARD

CHOUX PASTRIES



CHUNKY JAM

JELLIES



GANACHE

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

CUSTARD / 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 GLAZING / 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.P.T. / 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 - 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 PASTE / 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' **

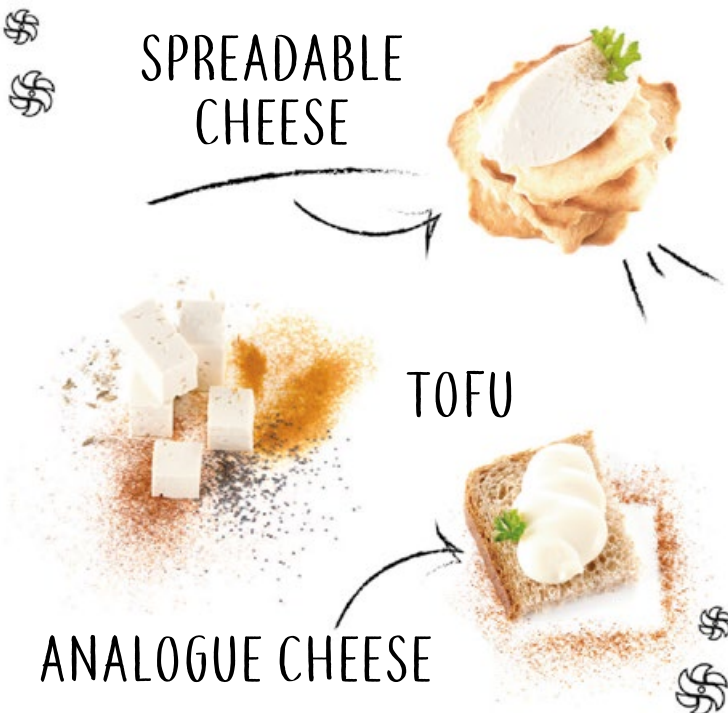
Qb8 = 4	Qbo15 = 7.5	Qbo25 = 13	Qbo40 = 20	Qbo70 = 35
Qbo120 = 60	Qbo250 = 125	Qbo350 = 175	Qbo550 = 275	Qbo860 = 516

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

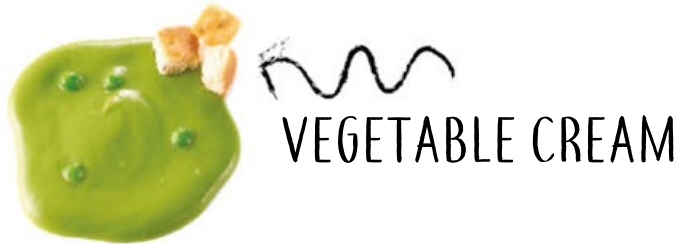
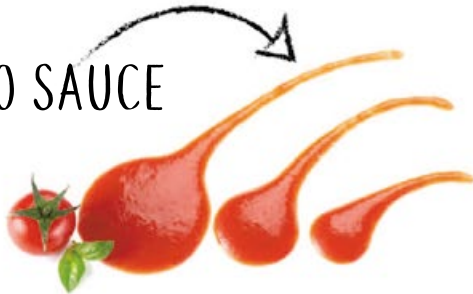
TOFU / Approx. time 15' - 20'

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

TOMATO SAUCE



VEGETABLE CREAM



GAZPACHO

RISOTTO



BOLOGNESE SAUCE



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 PATÉ / 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

MEAT 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

1 / Emulsify

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

MAYONNAISE



PESTO



Qbo Processes

2 / Pasteurize

To make fruit juices, creams, bechamel and hot sauces. The patented double-jacketed steam system guarantees cooking speed, control and uniformity of temperature, without spoiling the product. On demand direct steam injection.



BECHAMEL



PISTACHIO PASTE

2 / Refine

To make dried fruit paste. Qbo Vacuum System prevents dried fruit oxidation, while the regulation of the working speed allows to keep the temperature under control. 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 produces ultra-fast and customizable concentrations thanks to the possibility of evaporation below 100°.



MARSHMALLOW

7 / Overrun

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

CANDIED FRUIT



5 / Osmosis candying

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

MELTED CHEESE



6 / Fusion

To make melted and fondue cheeses. The synergy among heating efficiency, vacuum system and mixing power allows to obtain fusions superior in structure



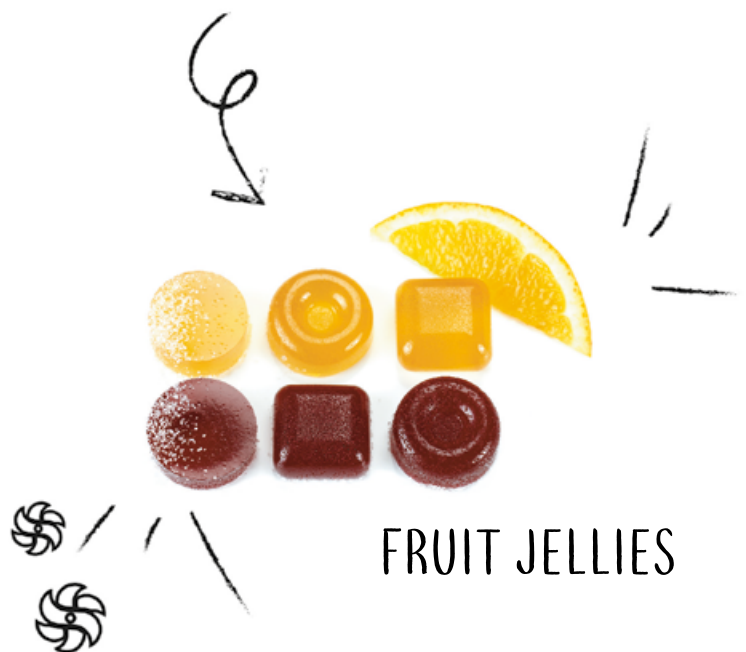
8 / Knead

To make muffins, 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.



10 / Evaporate

To make jellies.
With Qbo it is possible to cook with canalized evaporation with no impact on the workplace, using a gentle heat that preserves original aromas, colours and fragrances.



9 / Cool

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



11 / Pressure cooking

To make meat sauce, paté, soups. 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 NEED. DIFFERENT SECTORS, ONLY ONE MACHINE. SEVERAL PROCESSES, ONE CONSTANT: Qbo.

VERSATILITY AND CREATIVITY TO MAKE

roboqbo INNOVATING FOOD TEK

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



SHORTCRUST PASTRY / MERINGUE / MARSHMALLOW / CHOUX
PASTRY / VARIEGATO / FLAVORING PASTES / TOFU / TOMATO
SAUCE / TOMATO PASTE / PESTO / SAUCES / MEAT SAUCE
/ BECHAMEL SAUCE / VEGETABLE CREAMS / SOUPS /
PATÉ / MAYONNAISE / RISOTTO / BABY FOOD AND
SPECIAL DIETS / DOUGHS / CUSTARD / CREAMS
/ GANACHE / FRUIT JELLIES / SMOOTH AND
CHUNKY JAMS AND MARMALADES / ICINGS /
MARZIPAN / DRIED FRUIT AND PRALINE PASTE /
CONDENSED MILK / TOPPING / SEMI-FINISHED
PRODUCT / CANDYING / MOZZARELLA CHEESE
/ SMOOTHIES / RISOTTO / FUSION OF SOFT
CHEESES AND HARD CHEESES / ANALOGUE
CHEESE / MOUSSE / YOGHURT / PLUM CAKE /
BRIOCHE / KRAPPEN

Qbo 4.0 THE RANGE



roboqbo INNOVATING FOOD TEK

FROM 8 TO 860 LITERS, EACH TO HIS 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, EACH TO HIS OWN!

Qbo250



Qbo350



Qbo550



Qbo860



Model	Qbo250
Construction	Stainless steel AISI 316L
Bowl capacity	250 litres
Three-phase <i>voltage</i>	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 <i>without generator</i>	1,700 kg

Model	Qbo350
Construction	Stainless steel AISI 316L
Bowl capacity	350 litres
Three-phase <i>voltage</i>	400-220-200V 50/60Hz
Max temperature	120°
Max vacuum	-990 mbar
Variable speed	30/1500 rpm
Dimensions	L2700 x D2030 x H2433
Net weight <i>without generator</i>	2,400 kg

Model	Qbo550
Construction	Stainless steel AISI 316L
Bowl capacity	550 litres
Three-phase <i>voltage</i>	400-220-200V 50/60Hz
Max temperature	120°
Max vacuum	-990mbar
Variable speed	30/1500 rpm
Dimensions	L2889 x D2128 x H2413
Net weight <i>without generator</i>	2,900 kg

Model	Qbo860
Construction	Stainless steel AISI 316L
Bowl capacity	860 litres
Three-phase <i>voltage</i>	400-220-200V 50/60Hz
Max temperature	120°
Max vacuum	-990 mbar
Speed	30/1000 rpm
Dimensions	L3140 x D2140 x H2570
Net weight <i>without generator</i>	4.000 kg



OVER 40 YEARS OF TECHNOLOGY 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 clientele 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 multinational companies 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.

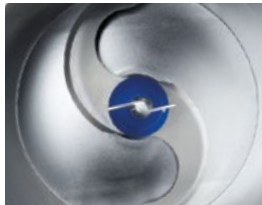
Qbo 4.0 THE ACCESSORIES

SIMPLICITY AT HAND



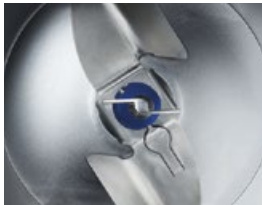
MICRO-SERRATED BLADE

allows to reach extremely high levels of cutting and refining.



SMOOTH BLADE

thanks to its sharp cut it is used for perfect chopped meats, vegetables and fruit.



MIXING TOOL

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



AEROQBO

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



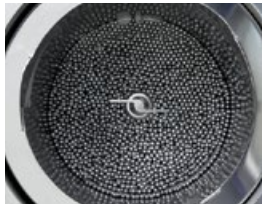
VERTICAL MIXING TOOL

is the innovative tool for mixing in a uniform and delicate way, which can be used for cooking and cooling 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 spreads, praline and anhydrous creams. Particularly easy to use and very easy to clean, it allows to change taste rapidly, preventing crossing among processes.



LEONARDO

ideal tool for all those recipes where it is required to incorporate air in a product homogeneously, for example: mousse, aerated doughs, mayonnaise and ganache.



BASQET

for all those kinds of cooking processes as water cooking, infusions and candied fruit. Its structure allows to exploit the bowl shape, speeding up the processes and reducing the employment of labour.



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.



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



BOOSTED 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.



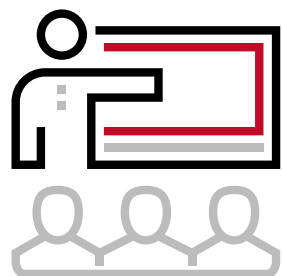
LIFTER

It allows to move inside the bowl large amount of ingredients, both solids and liquids, automatically.



TRAINING

START-UP AND TRAINING SERVICE



SERVICE

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



WARRANTY

EXTENSIBLE UP TO 3 YEARS



... keep on researching, and accept all challenges!

fattore 

