# Qbo-4

UNIVERSAL
PROCESSING
SYSTEM

**roboqbo**
INNOVATING FOOD TEK

# Qbo-4 UNIVERSAL PROCESSING SYSTEM

A complete and versatile work tool that cooks, cools, concentrates, kneads, refines, cuts, mixes, homogenises, pulverises all types of food products.

Rapid product concentration processes, carried out in just a few minutes, saving literally hours of time when compared to traditional systems. Results of extraordinary quality with strongly enhanced aromas and unaltered natural colours.

It is the perfect choice for:
PASTRIES, CHOCOLATE, ICE CREAM, GASTRONOMY, RESTAURANTS, FOOD PROCESSING, READY MEALS, DAIRY PRODUCTS, FARMS AND COUNTRY HOUSES.
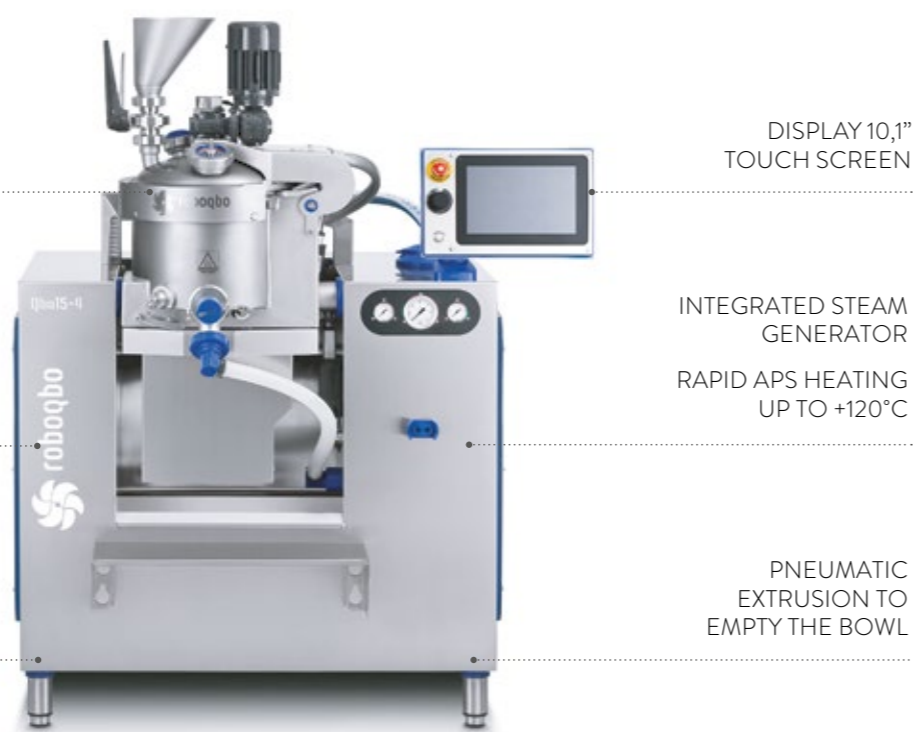
## NEW DISPLAY TOUCH SCREEN

Qbo-4 is equipped with the new software programme developed by Roboqbo that encompasses all the experience gained in over 30 years of activity.

It is possible to set and control all the production parameters in a simple and immediate way so as to obtain the best performance in all work conditions.

There are also advanced functions available for saving recipes, HACCP data, ON-LINE assistance, Use and Maintenance manual, data back-up system.

Screen size: 10.1" - Resolution: 1280 x 800px
Connectivity: USB - Ethernet (LAN) - Wireless LAN (* optional)

## ALL OF THESE ELEMENTS ARE INTEGRATED INTO A SINGLE UNIT

ENERGY COSTS PER KG OF PRODUCT: ± 0,1 KW*
(* Variable value by product type)

COMPLETE SYSTEM FOR VACUUM AND PRESSURISED PROCESSES

DISPLAY 10,1" TOUCH SCREEN

INTEGRATED STEAM GENERATOR

RAPID APS HEATING UP TO +120°C

CHILL BLASTING FROM 120°C TO 10°C, USING A COMBINED SYSTEM

PNEUMATIC EXTRUSION TO EMPTY THE BOWL

AUTOMATIC WASH

## EXCLUSIVE RAPID COOK SYSTEM UP TO 120°C FOR VERY HIGH QUALITY PROCESSES

Perfect cooking that is delicate at the same time, capable of preserving the nutritional properties in foods thanks to the advanced heating system. Each processing phase is completely automatic and is carried out in a single rapid work cycle for safe, repeatable and qualitatively superior processes.

| MODEL | Qb8-4 | Qbo15-4 | Qbo25-4 | Qbo40-4 | Qbo70-4 | Qbo120-4 | Qbo250-4 | Qbo350-4 | Qbo550-4 |
|---|---|---|---|---|---|---|---|---|---|
| BOWL CAPACITY litres | 8 | 15 | 25 | 40 | 70 | 120 | 250 | 350 | 550 |
| VERSION | Table Top | Floor Standing | | | | | | | |
| MATERIAL | Inox AISI 316L | | | | | | | | |
| VOLTAGE (threephase) | 400-220-200V   50/60Hz | | | | | | | | |
| MAX TEMPERATURE | 120°C | | | | | | | | |
| MAX VACUUM | -980 Mbar | | | | | | | | |
| SPEED | Variable | | | | | | | | |
| DIMENSIONS cm | 85x65x88 | 98x90x147 | 103x92x155 | 120x105x160 | 145x130x180 | 180x152x177 | 209x182x217 | 243x185x223 | 259x210x240 |
| NET WEIGHT Kg. with / without generator | 127/120 | 247/215 | 370/345 | 410/380 | 650/605 | 1100 | 1700 | 2400 | 2900 |

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