

I AM



QBO5.

The process makes it unique; the simplicity makes it revolutionary.

Qbo5 is the new Roboqbo 5-litre system, which incorporates all the user options and benefits of an entire Qbo processing laboratory into one single solution.

The 5 is the perfect solution for **labs, restaurants, delis** and **agricultural businesses** which do not have much space available, but want to achieve the best results in terms of quality and production.



An app that thinks for you.

Qbo5 is a system that grows and integrates new features designed to make your work increasingly smart and high-performance. With **my Qbo** app, you will be able to access a huge number of features and recipes that will allow you to set no limits to your entrepreneurial and creative horizons.



Simplicity above all else.

Qbo5 is so easy to use that even less experienced professionals can get the highest quality results and return on investment times so quick you will barely notice them.

No limits to your imagination.

Qbo5 was created to fulfill and support all of your needs. From starters to desserts, from ice cream to chocolate. There are no limits to your creativity; Qbo5 makes anything possible, while keeping an amazing level of quality.

Respect for ingredients.

Qbo5 respects and enhances every ingredient thanks to its vacuum processing which preserves flavours, colours and aromas.

More in less time.

Qbo5 speeds up production processes, allowing you to make endless recipes in less time.

Effortless advanced cleaning.

With Qbo5, every detail is designed to guarantee optimal performance, allowing you to work as efficiently and calmly as possible. All day, every day.

All-in-one technology.

The **all-in-one** technology, made by Roboqbo allows, for the first time, to place all ingredients in the bowl at the same time, reducing processing times and optimising them within a single process.



What can your QBO5 do?



Your Qbo5 can provide a huge number of features. This amount of features translates into a variety of *applications* and numerous *recipes* you can prepare easily and effortlessly.

The 5 is designed to be both a benchmark for those who want to start out with a new business made of passion and ambition, and a valuable ally for those who want top quality, but have to move in very limited spaces and do not want to give up a **smart approach** based on innovation and on the **benefits of technology** designed to help you work at your best.

It cooks

At a low temperature in vacuum, to preserve the qualities of raw material, and under pressure to reduce cooking time, preventing alteration of the product.

It cools down

Quickly and at a controlled temperature, reducing cooling time and immediately stopping the cooking process.

It concentrates and reduces moisture

In vacuum, thanks to evaporation below 100°C. This preserves the organoleptic properties of the product and allows ultra-fast and customisable concentrations.

It kneads

Both cold-process and hot-process kneading, in little time and ensuring smooth and homogeneous results.

It refines

Without overheating or oxidising the product, thanks to vacuum process and controlled cooling.

It chops

Depending on the type of cut, the speed can be adjusted to get chopped meats in the particle size that is just right.

It blends

And it does it to perfection, thanks to a range of tools designed to preserve piece size, whether under cold process or in cooking mode.

It whips and aerates

You can achieve aerated, soft, foamy results thanks to Aeroqbo, the special tool that allows incorporating air.

It emulsifies

Products come out with a perfect structure, stable over time and airless, thanks to vacuum, special tools and constant temperature control.

It pasteurises

Using a patented double jacketed steam cooking system that ensures speed, total control and a uniform temperature.

It melts

Achieving structurally superior melted products through the synergistic effects of heating efficiency, vacuum system and blending power.

It candies

And with Qbo5, you can achieve multiple candying levels. The osmosis process is quick, thanks to vacuum.

It spreads

The combined use of scraper and blade allows the perfect dispersion of ingredients in the mixture, for maximum uniformity.

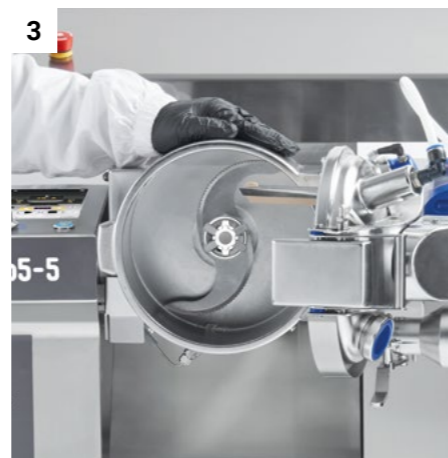
It granulates

Effective and very fast. Perfect for granulating food powders consisting of different ingredients or elements, ensuring a perfect, homogeneous mix.

It homogenises

With Qbo you will achieve homogeneous products and creamy results: the speed of the blade reduces the product's particle size and the shape of the tub ensures a uniform process.

QBO5. Innovation at its finest.



Touch screen panel, USB port and Wi-Fi. (1)

Variable speed through an inverter.

Complete system for vacuum and pressure processing.

Temperature blast-chilling from 115°C to 30°C (10°C when used with the chiller).

Transparent vacuum filter for greater control and easier cleaning.

Product energy cost: from 0,1 to 0,3 KW/Kg* (*the value varies by the type of product).

Built-in steam generator. (3)

Fast heating up to 115°C under pressure.

Easier cleaning of surfaces and accessories.

Semi-automatic internal washing with a 3-cycle programme. (2)

Ad hoc developed PLC and software.

Double jacketed system for improved safety and less heat dispersion.

Inspection window and interior lighting. (4)

Technical data

VERSION	counter
CONSTRUCTION	Inox AISI 316L
BOWL VOLUME	5,5 litres
THREE-PHASE VOLTAGE	400V / 50Hz (230V / 60Hz)
MAX TEMPERATURE	115°C
DIMENSIONS	700 x 570 x 710 mm
NET WEIGHT	75 Kg

Semi-automatic washing

COLD WASH

For fast, sparkling cleaning, the perfect option for quick yet effective washing.

HOT WASH

This uses the double jacketed steam cooking system to heat up the water, guaranteeing superior degreasing power.

110°C WASH

This cleans deeply using very hot steam, which is perfect for sanitising the inside of the vacuum tubes.

BOILER WASH

Put in your detergent capsule and Qbo5 will do the rest for proper, seamless maintenance.

Accessories



FOR CUTTING / CHOPPING

Smooth blade



FOR REFINING / BLENDING

Micro-serrated blade



FOR MIXING

Mixing tool



FOR CANDYING / STEAMING

Basket for candying



FOR AERATING

Aeroqbo



FOR EMULSIFYING

Leonardo



**You think it,
we *test* it with you.**

We can test any idea or recipe you have in mind. You can therefore be sure that you can turn any of your dreams or needs into reality by using the Qbo System.

Contact us to schedule a test, write to info@roboqbo.com

For more information
and in-depth analysis:

www.roboqbo.com

