

ENGLISH

Leading to a new  
food preparation  
technology.



[www.k-2.com.pl](http://www.k-2.com.pl)

Choose  
the natural  
way.



**roboqbo**  
innovating food tek

## SAUCES/PRESERVED FOOD READY MEALS



|   | Model  | Max. load. |
|---|--------|------------|
| <b>Tomato Sauce</b><br>Approx. time 12'           | Qb8    | 5 Kg       |
|   | Qbo15  | 10 Kg      |
|   | Qbo25  | 18 Kg      |
|   | Qbo40  | 28 Kg      |
|   | Qbo70  | 45 Kg      |
|   | Qbo120 | 85 Kg      |
| <b>Tomato Paste 14°Bx</b><br>Approx. time 15'-20' | Qb8    | 4 Kg       |
|   | Qbo15  | 7 Kg       |
|   | Qbo25  | 13 Kg      |
|   | Qbo40  | 20 Kg      |
|   | Qbo70  | 40 Kg      |
|   | Qbo120 | 70 Kg      |
| <b>Bechamel</b><br>Approx. cooking time 10'       | Qb8    | 5,5 Kg     |
|   | Qbo15  | 10 Kg      |
|   | Qbo25  | 18 Kg      |
|   | Qbo40  | 30 Kg      |
|   | Qbo70  | 50 Kg      |
|   | Qbo120 | 85 Kg      |
| <b>Bolognese Sauce</b><br>Approx. time 30'        | Qb8    | 5,5 Kg     |
|   | Qbo15  | 10 Kg      |
|   | Qbo25  | 18 Kg      |
|   | Qbo40  | 28 Kg      |
|   | Qbo70  | 50 Kg      |
|   | Qbo120 | 85 Kg      |
| <b>Mayonnaise</b><br>Approx. time 2'              | Qb8    | 5,5 Kg     |
|   | Qbo15  | 10 Kg      |
|   | Qbo25  | 18 Kg      |
|   | Qbo40  | 30 Kg      |
|   | Qbo70  | 50 Kg      |
|   | Qbo120 | 85 Kg      |
| <b>Pasteurised Pesto Sauce</b><br>Approx. time 8' | Qb8    | 4,5 Kg     |
|   | Qbo15  | 9 Kg       |
|   | Qbo25  | 15 Kg      |
|   | Qbo40  | 25 Kg      |
|   | Qbo70  | 42 Kg      |
|   | Qbo120 | 72 Kg      |
| <b>Vegetable Cream Soups</b><br>Approx. time 12'  | Qb8    | 6,5 Kg     |
|   | Qbo15  | 12 Kg      |
|   | Qbo25  | 20 Kg      |
|   | Qbo40  | 32 Kg      |
|   | Qbo70  | 55 Kg      |
|   | Qbo120 | 95 Kg      |

|  | Model  | Max. load |
|--|--------|-----------|
| <b>Soups</b><br>Approx. time 8'                            | Qb8    | 6,5 Kg    |
|  | Qbo15  | 12 Kg     |
|  | Qbo25  | 20 Kg     |
|  | Qbo40  | 32 Kg     |
|  | Qbo70  | 55 Kg     |
|  | Qbo120 | 95 Kg     |
| <b>Risotto</b><br>Approx. time 15'                         | Qb8    | 4,5 Kg    |
|  | Qbo15  | 9 Kg      |
|  | Qbo25  | 18 Kg     |
|  | Qbo40  | 25 Kg     |
|  | Qbo70  | 45 Kg     |
|  | Qbo120 | 75 Kg     |
| <b>Liver Pate</b><br>Approx. time 7'                       | Qb8    | 4 Kg      |
|  | Qbo15  | 8 Kg      |
|  | Qbo25  | 13 Kg     |
|  | Qbo40  | 20 Kg     |
|  | Qbo70  | 40 Kg     |
|  | Qbo120 | 80 Kg     |
| <b>Smoothies</b><br>Approx. time 5'                        | Qb8    | 6,5 Kg    |
|  | Qbo15  | 12 Kg     |
|  | Qbo25  | 20 Kg     |
|  | Qbo40  | 32 Kg     |
|  | Qbo70  | 55 Kg     |
|  | Qbo120 | 95 Kg     |
| <b>Gazpacho</b><br>Approx. time 10'                        | Qb8    | 5 Kg      |
|  | Qbo15  | 10 Kg     |
|  | Qbo25  | 17 Kg     |
|  | Qbo40  | 30 Kg     |
|  | Qbo70  | 50 Kg     |
|  | Qbo120 | 90 Kg     |
| <b>Homogenised Fruits or Vegetables</b><br>Approx. time 8' | Qb8    | 5 Kg      |
|  | Qbo15  | 10 Kg     |
|  | Qbo25  | 18 Kg     |
|  | Qbo40  | 30 Kg     |
|  | Qbo70  | 50 Kg     |
|  | Qbo120 | 85 Kg     |
| <b>Homogenised Meat or Fish</b><br>Approx. time 8'         | Qb8    | 5 Kg      |
|  | Qbo15  | 10 Kg     |
|  | Qbo25  | 18 Kg     |
|  | Qbo40  | 30 Kg     |
|  | Qbo70  | 50 Kg     |
|  | Qbo120 | 85 Kg     |



## DAIRY

|  | Model  | Max. load |
|--|--------|-----------|
| <b>Spreadable Cheese</b><br>Approx. time 5'    | Qb8    | 5,5 Kg    |
|  | Qbo15  | 10 Kg     |
|  | Qbo25  | 18 Kg     |
|  | Qbo40  | 28 Kg     |
|  | Qbo70  | 50 Kg     |
|  | Qbo120 | 85 Kg     |
| <b>Analogue Cheese</b><br>Approx. time 10'-15' | Qb8    | 2,8 Kg    |
|  | Qbo15  | 5,3 Kg    |
|  | Qbo25  | 9 Kg      |
|  | Qbo40  | 15 Kg     |
|  | Qbo70  | 25 Kg     |
|  | Qbo120 | 45 Kg     |
| <b>Tofu</b><br>Approx. time 15'-20'            | Qb8    | 6,5 Kg    |
|  | Qbo15  | 12 Kg     |
|  | Qbo25  | 20 Kg     |
|  | Qbo40  | 32 Kg     |
|  | Qbo70  | 55 Kg     |
|  | Qbo120 | 95 Kg     |

- The values reported are only meant to be indicative, based on our recipes and processes. They also depend on correct installation, full efficiency of steam, water and electricity supplies and performance of Roboqbo as required by the manufacturer.
- The load expressed in Kg refers to the overall weight of the ingredients.
- The times given refer to the process and exclude loading and unloading.
- The values may change depending on the capacity of the machine and the recipe.

# PRODUCTION CAPACITY TABLE.

## CONFECTIONERY/CHOCOLATE

|  | Model  | Max. load |
|--|--------|-----------|
| <b>Marmalades and Jams</b><br>Approx. time<br>smooth 10'<br>chunky 15' | Qb8    | 5 Kg      |
|  | Qbo15  | 10 Kg     |
|  | Qbo25  | 18 Kg     |
|  | Qbo40  | 28 Kg     |
|  | Qbo70  | 45 Kg     |
|  | Qbo120 | 85 Kg     |
| <b>Custard</b><br>Approx. time 13'                                     | Qb8    | 5,5 Kg    |
|  | Qbo15  | 10 Kg     |
|  | Qbo25  | 18 Kg     |
|  | Qbo40  | 30 Kg     |
|  | Qbo70  | 50 Kg     |
|  | Qbo120 | 85 Kg     |
| <b>Chocolate Spread</b><br>Approx. time 8'                             | Qb8    | 6 Kg      |
|  | Qbo15  | 12 Kg     |
|  | Qbo25  | 20 Kg     |
|  | Qbo40  | 32 Kg     |
|  | Qbo70  | 55 Kg     |
|  | Qbo120 | 95 Kg     |
| <b>Neutral Icing</b><br>Approx. time 5'                                | Qb8    | 5,5 Kg    |
|  | Qbo15  | 10 Kg     |
|  | Qbo25  | 18 Kg     |
|  | Qbo40  | 28 Kg     |
|  | Qbo70  | 50 Kg     |
|  | Qbo120 | 85 Kg     |
| <b>Ganache</b><br>Approx. time 8'                                      | Qb8    | 6 Kg      |
|  | Qbo15  | 12 Kg     |
|  | Qbo25  | 20 Kg     |
|  | Qbo40  | 32 Kg     |
|  | Qbo70  | 55 Kg     |
|  | Qbo120 | 95 Kg     |
| <b>Chocolate Glaze</b><br>Approx. time 12'                             | Qb8    | 3 Kg      |
|  | Qbo15  | 5 Kg      |
|  | Qbo25  | 10 Kg     |
|  | Qbo40  | 16 Kg     |
|  | Qbo70  | 28 Kg     |
|  | Qbo120 | 50 Kg     |
| <b>Fruit Jellies</b><br>Approx. time 15'                               | Qb8    | 6 Kg      |
|  | Qbo15  | 12 Kg     |
|  | Qbo25  | 20 Kg     |
|  | Qbo40  | 32 Kg     |
|  | Qbo70  | 55 Kg     |
|  | Qbo120 | 95 Kg     |

|   | Model  | Max. load. |
|---|--------|------------|
| <b>T.P.T.</b><br>Approx. time 1,5'                | Qb8    | 3,5 Kg     |
|   | Qbo15  | 7 Kg       |
|   | Qbo25  | 15 Kg      |
|   | Qbo40  | 25 Kg      |
|   | Qbo70  | 40 Kg      |
|   | Qbo120 | 80 Kg      |
| <b>Hazelnut Praline Paste</b><br>Approx. time 15' | Qb8    | 3 Kg       |
|   | Qbo15  | 9 Kg       |
|   | Qbo25  | 15 Kg      |
|   | Qbo40  | 25 Kg      |
|   | Qbo70  | 42 Kg      |
|   | Qbo120 | 72 Kg      |
| <b>Marzipan 50%</b><br>Approx. time 11' **        | Qb8    | 1,5 Kg     |
|   | Qbo15  | 3,5 Kg     |
|   | Qbo25  | 5 Kg       |
|   | Qbo40  | 15 Kg      |
|   | Qbo70  | 15 Kg      |
|   | Qbo120 | 30 Kg      |
| ** + 5 min.<br>to cool below 50°C                 |        |            |
| <b>Puff Pastry</b><br>Approx. time 8'             | Qb8    | 2,5 Kg     |
|   | Qbo15  | 7 Kg       |
|   | Qbo25  | 12 Kg      |
|   | Qbo40  | 20 Kg      |
|   | Qbo70  | 35 Kg      |
|   | Qbo120 | 60 Kg      |
| <b>Short pastry</b><br>Approx. time 4'            | Qb8    | 2 Kg       |
|   | Qbo15  | 3,8 Kg     |
|   | Qbo25  | 6,5 Kg     |
|   | Qbo40  | 10 Kg      |
|   | Qbo70  | 18 Kg      |
|   | Qbo120 | 35 Kg      |
| <b>Fruit Juice</b><br>Approx. time 8'             | Qb8    | 6 Kg       |
|   | Qbo15  | 12 Kg      |
|   | Qbo25  | 20 Kg      |
|   | Qbo40  | 35 Kg      |
|   | Qbo70  | 60 Kg      |
|   | Qbo120 | 100 Kg     |
| <b>Candied Fruit **</b><br>Approx. time 8/12 h    | Qb8    | 1,5 Kg     |
|   | Qbo15  | 3,5 Kg     |
|   | Qbo25  | 5 Kg       |
|   | Qbo40  | 15 Kg      |
|   | Qbo70  | 15 Kg      |
|   | Qbo120 | 30 Kg      |
| ** with the special<br>Roboqbo accessory          |        |            |



## ICE CREAMS

|  | Model  | Max. load |
|--|--------|-----------|
| <b>Hazelnut Paste (20 micron) **</b><br>Approx. time 15'<br>** can be applied to all dried fruit | Qb8    | 3 Kg      |
|  | Qbo15  | 9 Kg      |
|  | Qbo25  | 15 Kg     |
|  | Qbo40  | 25 Kg     |
|  | Qbo70  | 42 Kg     |
|  | Qbo120 | 72 Kg     |
| <b>Fruit Bases **</b><br>Approx. time 15'<br>**even using frozen products                        | Qb8    | 5 Kg      |
|  | Qbo15  | 10 Kg     |
|  | Qbo25  | 18 Kg     |
|  | Qbo40  | 28 Kg     |
|  | Qbo70  | 45 Kg     |
|  | Qbo120 | 85 Kg     |
| <b>Condensed milk 72°Bx **</b><br>Approx. time 25'<br>** with the special Roboqbo accessory      | Qb8    | 4 Kg      |
|  | Qbo15  | 7,5 Kg    |
|  | Qbo25  | 13 Kg     |
|  | Qbo40  | 20 Kg     |
|  | Qbo70  | 35 Kg     |
|  | Qbo120 | 60 Kg     |
| <b>Topping</b><br>Approx. time 5'  | Qb8    | 6,5 Kg    |
|  | Qbo15  | 12 Kg     |
|  | Qbo25  | 20 Kg     |
|  | Qbo40  | 32 Kg     |
|  | Qbo70  | 55 Kg     |
|  | Qbo120 | 95 Kg     |

# MANY GOOD REASONS.

**1**

**JUST ONE MACHINE  
AND ONE WORKING  
CYCLE.**

Working with Roboqbo means that all production processes are reduced to just one cycle, as processes can be saved and all parameters can be controlled, ensuring fast and consistent results.



**EXCELLENT QUALITY  
RESULTS.**

Thanks to Roboqbo's design and operating speed, the organoleptic values and natural colours of raw materials, aromas and flavours are enhanced, restoring their original freshness and preserving clear distinct flavours like never before.



**LEADING THE MARKET  
WITH AN EYE TO THE  
ENVIRONMENT.**

Ever more efficient processes thanks to high cooking and cooling speeds. Roboqbo's integrated steam system also recovers and reuses condensation, allowing for huge water and energy savings.



**LESS TIME**

Roboqbo improves and increases productivity and places the focus back on the work and life of professionals.

# JUST ONE FOR ALL THE BEST.

ROBOQBO: ORIGINAL

QUALITY RAISED TO CUBE.

ROBOQBO IS AN ESSENTIAL ALLY FOR THOSE OPERATING IN THE FOOD INDUSTRY, FOR ALL PROFESSIONALS AND FOR ANYONE WHO IS CONSTANTLY LOOKING FOR THE HIGHEST QUALITY WITHOUT COMPROMISING ON CREATIVITY, FULL EFFICIENCY AND TECHNOLOGICAL INNOVATION.

It is much more than a piece of equipment: it is a compact, easy to use and extremely fast **laboratory**, capable of producing excellent results. The first and only product that contains a whole **FOOD PROCESSING PHILOSOPHY** in just one machine.

Thanks to its design and high technological content every food processing operation is safe, fast and of the highest quality.

The speed of execution of the processes generates a whole **new concept of quality** brought by Roboqbo. This means cooking is fast but gently and there is an immediate transfer to cooling operations, concentrations

are carried out in minutes instead of hours as with traditional systems, vacuum sealing returns and strongly enhances original colours and aromas.

All processing steps are carried out in a **single cycle** with constant monitoring of all parameters, you can save your recipes and always achieve top results and consistent quality.

**ROBOQBO IS THE RESULT OF THE CREATIVITY, PASSION, SEARCH FOR EXCELLENCE AND EXPERIENCE** gained in over thirty years in the food sector and is available in a wide range of models with multiple configurations to meet all production needs.





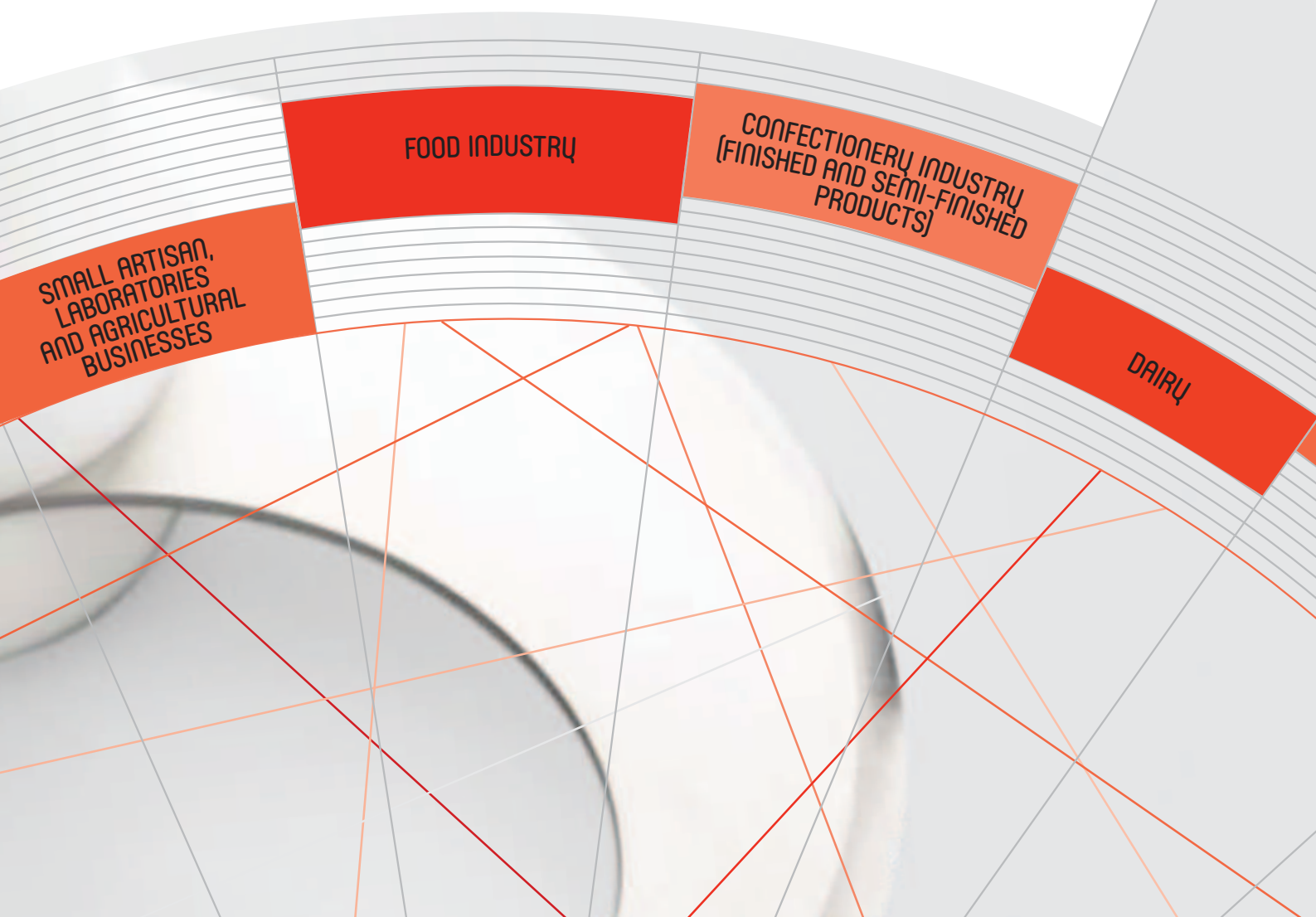
# ROBOQBO. ALL-ROUND CREATIVITY.

THE REVOLUTIONARY TECHNOLOGY AND THE WIDE ASSORTMENT OF MODELS RANGING FROM A CAPACITY OF 8 TO 550 LITRES MAKE ROBOQBO THE PERFECT SYSTEM FOR A WIDE VARIETY OF CUSTOMERS, AS IT MEETS ALL PRODUCTION NEEDS.

The base unit is able to cook up to 125°C, cool, concentrate, mix, cut and homogenise or pulverise any kind of food or similar product, making it ideal for **pastries, chocolate and ice creams, as well as for gastronomy and small, medium and large food-processing companies, research laboratories, firms operating in the confectionery, food-preserving and**

**ready meals sectors, together with dairy and food and catering businesses.**

Thanks to its extreme versatility, Roboqbo is also used in the cosmetics and pharmaceutical industry and by herbal medicine (e.g. for the production of decoctions, sprays and granules for supplements, emulsions and lotions).





## DAIRY

### To make:

melted cheese from fusion of soft cheeses and/or hard cheeses, analogue cheese, mozzarella paste, yoghurt, tofu.

## GASTRONOMY, CATERING, FOOD PROCESSING, READY MEALS

### To make:

tomato puree, concentrates, pesto, ready-made sauces, bolognese sauce, bechamel, vegetable creams, soups, pates, smoothies, mayonnaise, risotto, homogenised products for baby food and special diets, mixtures.

## PASTRIES, CHOCOLATE, ICE CREAMS, CONFECTIONERY INDUSTRY

### To make:

custard and any kind of cream, ganache, toppings and other chocolate-based products, fruit jellies, smooth and chunky marmalades and jams, icings, marzipan, dried fruits paste and praline products, condensed milk, toppings, fruit juices, candied fruit and mixtures.

**For companies operating in the confectionery sector** for both finished and semi-finished products.

GASTRONOMY  
CATERING  
FOOD PROCESSING  
READY MEALS

PASTRIES  
CHOCOLATE  
ICE CREAMS



## QBO 40

Your work, your product,  
your best assistant:  
Roboqbo.



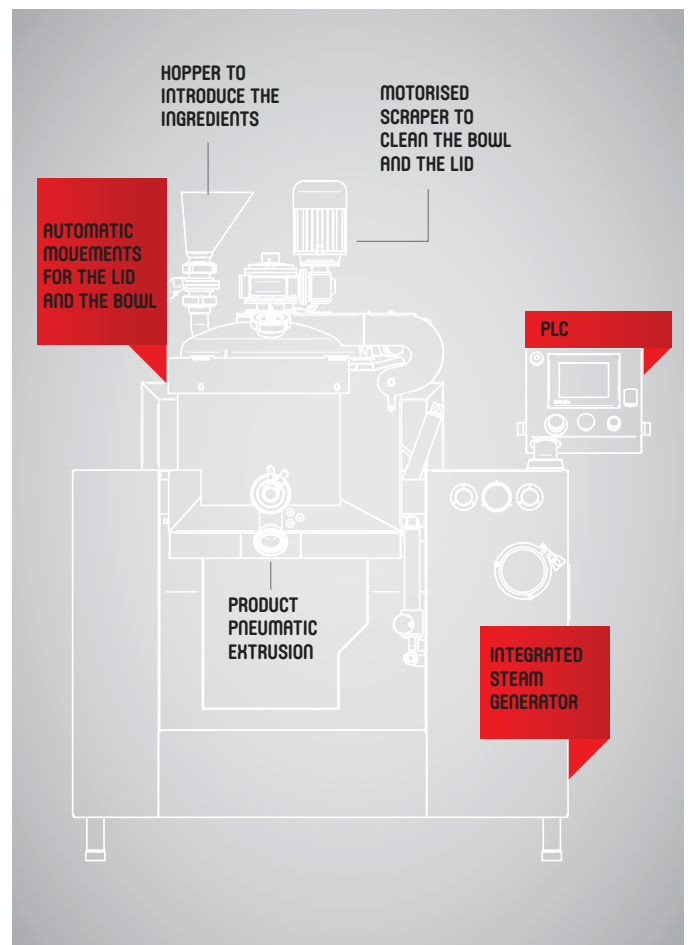
# ROBOQBO. EXPERIENCE AND TECHNOLOGY.

## SIMPLICITY YOU CAN EXPERIENCE FIRST-HAND.

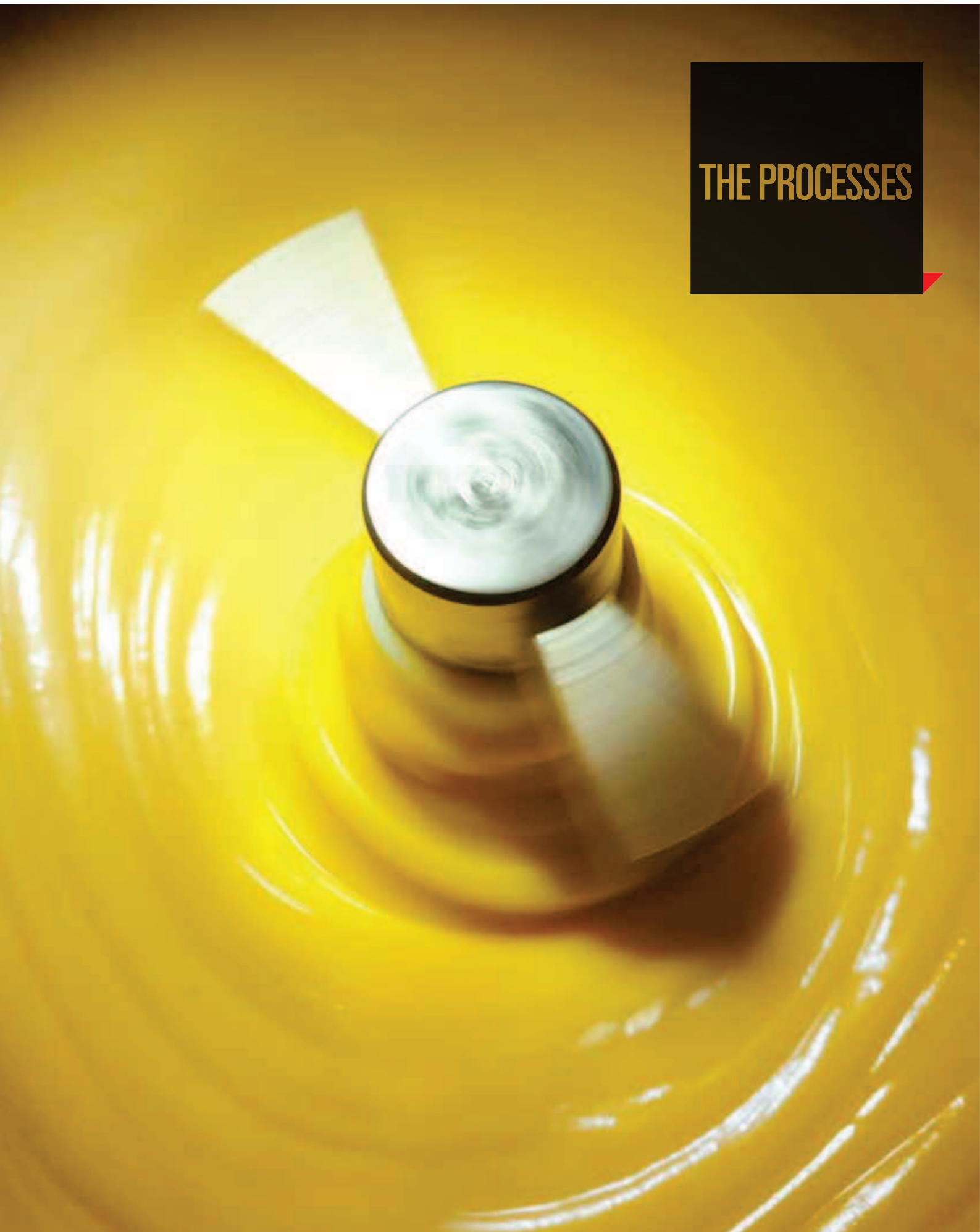
THE RESULT OF YEARS OF RESEARCH AND STUDY WITH THE BEST CONFECTIONERY AND GASTRONOMY PROFESSIONALS, ROBOQBO IS ALREADY A FULL PRODUCTION LAB THAT WORKS WITH YOUR RECIPES AND YOUR INGREDIENTS, MAKING YOUR WORK EASIER AND ENHANCING THE QUALITY OF YOUR PRODUCTS.

### ALL IN ONE

Roboqbo comes with a micro serrated blade knife, bowl scraper, speed control, PLC and software, pressure cooking and cooling system, automatic steam-jet cleaning program to clean concealed parts and the lid, pneumatic extrusion to deliver the product and automated ejection system for fluid and semi-fluid products, ingredient loading hopper from the lid, inspection window with glass wipers, lighting inside the bowl for direct control of the process, complete vacuum system, automatic bowl tilting movements, opening and closure of the lid, steam generator, compressor, USB port for updates and technical support.



## THE PROCESSES



## THE BENEFITS



## EMULSIONS

Ganache, Mayonnaise, Spreads: emulsions with a perfect structure, stable over time, perfectly glossy and with no air inside. Roboqbo's Exclusive System.

*Detail: Chocolate ganache, mayonnaise.*



## PASTEURISATIONS

Roboqbo's patented steam cooking system with bowl jacket (already supplied with the machine) provides unique and essential characteristics to ensure the top quality of your product: cooking speed (125°C in a few minutes), ability to program the process temperature with an accuracy of +/- 0.5°C, possibility of choosing gentle cooking methods thanks to intermittent cooking.

With Roboqbo you can choose pressure, ambient atmosphere or vacuum cooking. Upon request Roboqbo can also be fitted with a device to inject steam directly in the bowl.

*Detail: Pineapple juice, béchamel sauce.*



## EVAPORATION COOKING

With this special Roboqbo system, the evaporation conveyed outside the working environment without polluting the environment, with a gentle heat that preserves flavours, colours and original aromas.

*Detail: Wild berries jelly, mirepoix.*



## BLAST CHILLING

Better than a pasteurizer, Roboqbo associates to cooking a blast cooling of temperature by a combined chilling system, to bring the product from 120°C to 10°C.

*Detail: Custard, Peas Risotto.*



## MIXTURES

Roboqbo is also a perfect mixer: for cold preparations, in a few seconds you can make short pastry, meat, cheese and fish fillings; for hot preparations, in a few minutes you make a very smooth puff pastry dough that will rise well in the oven.

*Detail: Muffin, meat stuffing.*

## CUTTING, MIXING, HOMOGENISATION

Thanks to its unique design, the various accessories that can be used, the bowl scraper, the knife with smooth or microerrated blades, the mixing blade, the basket for candied and steam cooking, Roboqbo may be used as a simple cutter, a mixer or a homogeniser, quickly switching from efficiently chopping vegetables or meat to creating mixtures or perfect emulsions.

*Detail: Hazelnut paste, courgette cream.*



## CONCENTRATIONS, VACUUM

The innovation brought by Roboqbo's working system is evident in the use of vacuum concentrations, which as well as preserving all the organoleptic features and nutritional value of the ingredients, allows for extremely fast customisable concentrations (5 min. for jams) ranging from a simple tomato sauce to smooth and chunky jams and marmalades and condensed milk or candied fruit.

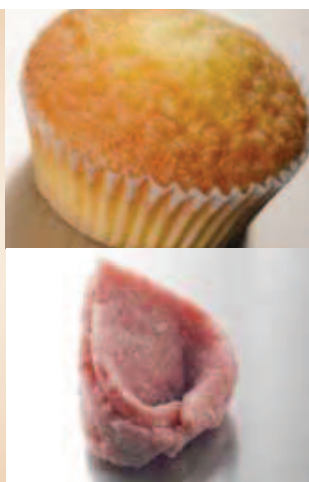
*Detail: Condensed milk, tomato sauce.*



## REFINEMENTS

Roboqbo is fitted with an inverter and by adjusting the operating speed it can achieve refinement levels of up to 20 microns for a perfect TPT, almond or hazelnut pastes, or cook vegetables or rice without cutting pieces.

*Detail: Marzipan, frankfurter.*



## CANDIED FOOD

A complex process created exclusively by Roboqbo, which prepares candied products in 12h, with outstanding customisable results in terms of structure and quality.

*Detail: Candied fruit, mostarda.*



## AUTOMATION

Roboqbo has a fully automatic process comprising a cleaning cycle with automatic water discharge, automated opening and closure of the lid, bowl tilting, pneumatic outlet to take the finished product out or to be connected to other equipment for packaging purpose and easier ejection system at the end of the cycle.

*Detail: Extrusion.*



## USB AND HACCP

Roboqbo has a USB port with which you can receive updates, technical support and download process diagrams for the HACCP.

*Detail: USB.*



## PROGRAMMING

your product, your recipe Roboqbo controls all the operating variables through a PLC and a specifically designed program thanks to which all the production stages are always under control and you can choose all the parameters of the recipe.

Roboqbo's software allows you to store up to 100 recipes with ingredients and quantities, ensuring consistent results and a well organised and fast production process that requires minimal manpower.

*Detail: PLC.*



## SELF CLEANING

Thanks to the automatic cleaning menu with 3 different cycles - cold, hot and sterilization - all of Roboqbo's components, even concealed parts such as discharge pipes and hidden areas, are fully cleaned in a simple, safe and automatic manner. Roboqbo has a special steam nozzle to clean the outside of the machine.

*Detail: washing phase.*



## SAFETY AND SELF-DIAGNOSIS

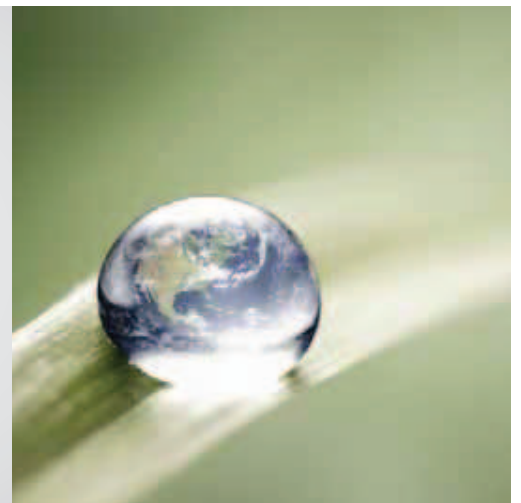
As specifically required by Machinery Directive 2006/42/EC with Roboqbo it is impossible to make even the slightest mistake that may affect safety of the operator or those working near the machine. A sophisticated system of devices prevents unsafe manoeuvres. Roboqbo's software reports any malfunctions, error or failure messages or the need for routine maintenance. Roboqbo is made with AISI 316 stainless steel to ensure Max reliability levels.

*Detail: sketch safe guard and security valve.*



## ECO

With a long-standing focus on savings, Roboqbo's heating system is fitted with an exclusive heat recovery and water reduction system that ensure top efficiency and safety.



# NATURALLY UNIQUE.

## TIME IS QUALITY.

**ROBOQBO'S SYSTEM IS THE REAL CHANGE IN FOOD-PROCESSING INDUSTRY AND THE ORGANISATION OF YOUR WORK.**

The reason lies in the opportunity of being able to produce your product, starting from your ingredients and raw materials, using just one machine and one working cycle.

The secret of the high quality results is the cooking system, a **Roboqbo international patent**, which involves no direct contact between the heat source and the raw materials, an airtight environment, gentle but fast cooking methods and preventing the organoleptic values and the nutritional properties of your ingredients from being dissipated in the air or oxidising. These are instead concentrated even enhanced, giving added value to your product in terms of quality that no other processing method can achieve.

Thanks to vacuum and the ability to pasteurise your products, Roboqbo can extend the shelf life and transform your production while lowering storage costs of raw materials, skilled labour, electricity and water consumption rates.

It allows you to invent tomorrow's new products, lead the market, make a difference!



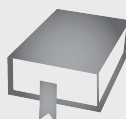
### Warranty

Upon request you can extend technical support and supply parts covered by warranty up to 3 years.



### Know How

With Roboqbo you always have a team of top Consultants and Professionals, Pastry Chefs, Chefs and Food Technologists at your disposal and next to you from the preliminary tests on your product to the development of your recipes into production.



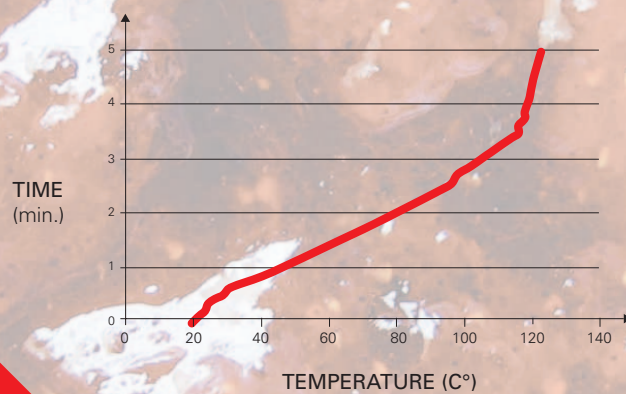
### Training

Roboqbo offers you free training on how to start using the machine as part of your business.



## ROBOQBO IS THE FASTEST.

All types of cooking alter the quality of food, but are necessary when processing food. Reduction cooking time is essential to preserve the original properties and aromas of raw materials.



# Qbo RANGE

A MODEL FOR EVERY PRODUCTION NEED AND CAPACITY.  
FROM 8 TO 550 LITRES: AN EXCLUSIVE FEATURE OFFERED BY ROBOQBO.

## Qb8

|  |                |   |                      |
|--|----------------|---|----------------------|
| <b>Model</b>   | Qb8            | <b>Voltage (threephase)</b>                     | 400-220-200V 50/60Hz |
| <b>Version</b>   | Table top      | <b>Max temperature</b>                          | 125°C                |
| <b>Material</b>  | Inox AISI 316L | <b>Max vacuum</b>                               | -990 mbar            |
| <b>Bowl capacity litres</b>                                    | 8              | <b>Speed</b>                                    | Variable             |
| <b>Max power absorbed Kw</b><br>(with integrated generator)    | 9              | <b>Dimensions mm.</b>                           | 800x530x770          |
| <b>Max power absorbed Kw</b><br>(without integrated generator) | /              | <b>Net weight Kg.</b><br>with/without generator | 105                  |



## Qbo15

|  |                |   |                      |
|--|----------------|---|----------------------|
| <b>Model</b>   | Qbo15          | <b>Voltage (threephase)</b>                     | 400-220-200V 50/60Hz |
| <b>Version</b>   | Floor standing | <b>Max temperature</b>                          | 125°C                |
| <b>Material</b>  | Inox AISI 316L | <b>Max vacuum</b>                               | -990 mbar            |
| <b>Bowl capacity litres</b>                                    | 15             | <b>Speed</b>                                    | Variabile            |
| <b>Max power absorbed Kw</b><br>(with integrated generator)    | 18             | <b>Dimensions mm.</b>                           | 1060x800x1280        |
| <b>Max power absorbed Kw</b><br>(without integrated generator) | 6              | <b>Net weight Kg.</b><br>with/without generator | 210/185              |



## Qbo25

|  |                |   |                      |
|--|----------------|---|----------------------|
| <b>Model</b>   | Qbo25          | <b>Voltage (threephase)</b>                     | 400-220-200V 50/60Hz |
| <b>Version</b>   | Floor standing | <b>Max temperature</b>                          | 125°C                |
| <b>Material</b>  | Inox AISI 316L | <b>Max vacuum</b>                               | -990 mbar            |
| <b>Bowl capacity litres</b>                                    | 25             | <b>Speed</b>                                    | Variable             |
| <b>Max power absorbed Kw</b><br>(with integrated generator)    | 27             | <b>Dimensions mm.</b>                           | 1075x760x1525        |
| <b>Max power absorbed Kw</b><br>(without integrated generator) | 9              | <b>Net weight Kg.</b><br>with/without generator | 350/320              |



## Qbo40

|  |                |
|--|----------------|
| <b>Model</b>   | Qbo40          |
| <b>Version</b>   | Floor standing |
| <b>Material</b>  | Inox AISI 316L |
| <b>Bowl capacity</b> litres                                    | 40             |
| <b>Max power absorbed</b> Kw<br>(with integrated generator)    | 33             |
| <b>Max power absorbed</b> Kw<br>(without integrated generator) | 11             |

|   |                      |
|---|----------------------|
| <b>Voltage</b> (threephase)                     | 400-220-200V 50/60Hz |
| <b>Max temperature</b>                          | 125°C                |
| <b>Max vacuum</b>                               | -990 mbar            |
| <b>Speed</b>                                    | Variable             |
| <b>Dimensions</b> mm.                           | 1328x1176x1588       |
| <b>Net weight</b> Kg.<br>with/without generator | 420/390              |



## Qbo70

|  |                |
|--|----------------|
| <b>Model</b>   | Qbo70          |
| <b>Version</b>   | Floor standing |
| <b>Material</b>  | Inox AISI 316L |
| <b>Bowl capacity</b> litres                                    | 70             |
| <b>Max power absorbed</b> Kw<br>(with integrated generator)    | 55             |
| <b>Max power absorbed</b> Kw<br>(without integrated generator) | 19             |

|   |                      |
|---|----------------------|
| <b>Voltage</b> (threephase)                     | 400-220-200V 50/60Hz |
| <b>Max temperature</b>                          | 125°C                |
| <b>Max vacuum</b>                               | -990 mbar            |
| <b>Speed</b>                                    | Variable             |
| <b>Dimensions</b> mm.                           | 1575x1417x1791       |
| <b>Net weight</b> Kg.<br>with/without generator | 475/400              |



## Qbo120

|  |                |
|--|----------------|
| <b>Model</b>   | Qbo120         |
| <b>Version</b>   | Floor standing |
| <b>Material</b>  | Inox AISI 316L |
| <b>Bowl capacity</b> litres                                    | 120            |
| <b>Max power absorbed</b> Kw<br>(with integrated generator)    | /              |
| <b>Max power absorbed</b> Kw<br>(without integrated generator) | 22             |

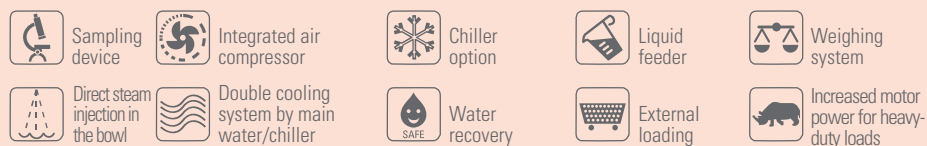
|   |                      |
|---|----------------------|
| <b>Voltage</b> (threephase)                     | 400-220-200V 50/60Hz |
| <b>Max temperature</b>                          | 125°C                |
| <b>Max vacuum</b>                               | -990 mbar            |
| <b>Speed</b>                                    | Variable             |
| <b>Dimensions</b> mm.                           | 2000x1537x1785       |
| <b>Net weight</b> Kg.<br>with/without generator | 980                  |



### ACCESSORIES



### OPTIONAL FEATURES



## Qbo250

|  |                |   |                      |
|--|----------------|---|----------------------|
| <b>Model</b>   | Qbo250         | <b>Voltage (threephase)</b>                     | 400-220-200V 50/60Hz |
| <b>Version</b>   | Floor standing | <b>Max temperature</b>                          | 125°C                |
| <b>Material</b>  | Inox AISI 316L | <b>Max vacuum</b>                               | -990 mbar            |
| <b>Bowl capacity</b> litres                                    | 250            | <b>Speed</b>                                    | Variable             |
| <b>Max power absorbed</b> Kw<br>(with integrated generator)    | /              | <b>Dimensions</b> mm.                           | 1856x2200x2295       |
| <b>Max power absorbed</b> Kw<br>(without integrated generator) | 40             | <b>Net weight</b> Kg.<br>with/without generator | 1680                 |



## Qbo350

|  |                |   |                      |
|--|----------------|---|----------------------|
| <b>Model</b>   | Qbo350         | <b>Voltage (threephase)</b>                     | 400-220-200V 50/60Hz |
| <b>Version</b>   | Floor standing | <b>Max temperature</b>                          | 125°C                |
| <b>Material</b>  | Inox AISI 316L | <b>Max vacuum</b>                               | -990 mbar            |
| <b>Bowl capacity</b> litres                                    | 350            | <b>Speed</b>                                    | Variable             |
| <b>Max power absorbed</b> Kw<br>(with integrated generator)    | /              | <b>Dimensions</b> mm.                           | 1960x2330x2270       |
| <b>Max power absorbed</b> Kw<br>(without integrated generator) | 50             | <b>Net weight</b> Kg.<br>with/without generator | 1950                 |

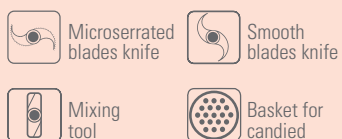


## Qbo550

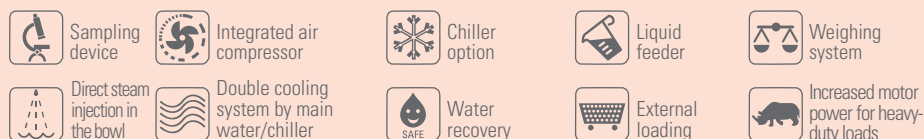
|  |                |                             |                      |
|--|----------------|-----------------------------|----------------------|
| <b>Model</b>   | Qbo550         | <b>Voltage (threephase)</b> | 400-220-200V 50/60Hz |
| <b>Version</b>   | Floor standing | <b>Max temperature</b>      | 125°C                |
| <b>Material</b>  | Inox AISI 316L | <b>Max vacuum</b>           | -990 mbar            |
| <b>Bowl capacity</b> litres                                    | 550            | <b>Speed</b>                | Variable             |
| <b>Max power absorbed</b> Kw<br>(with integrated generator)    | /              | <b>Dimensions</b> mm.       | 2776x2307x2350       |
| <b>Max power absorbed</b> Kw<br>(without integrated generator) | 60             | <b>Net weight</b> Kg.       | 2400                 |



### ACCESSORIES



### OPTIONAL FEATURES











[www.k-2.com.pl](http://www.k-2.com.pl)