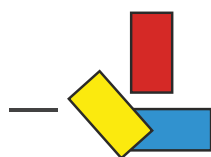


Qbo-4

UNIVERSAL
PROCESSING
SYSTEM



EssEmm FoodTech Innovations in partnership with Roboqbo, Italy brings you the QBO Universal Processing System exclusively for the food processing and pharma industry in India.



EssEmm FoodTech Innovations™

TRANSFORMING FOOD PROCESSING TECHNOLOGIES

www.essemmfoodtech.com



Culinary Support



Technology Assistance



New Product Development

LEADING TO A NEW FOOD PREPARATION TECHNOLOGY

ROBOQBO - 4 is a versatile Universal Vacuum Cutter that cooks, cools, concentrates, kneads, refines, cuts, mixes, homogenises, pulverises all types of food products and comes with a wide range of capacities starting from 8 litres to 550 litres. It's also the first and only product that contains a whole food processing philosophy in just one machine.



ALL-ROUND CREATIVITY

The base unit is able to heat upto 120 ° C and process any kind of food or similar product making it ideal for pastries, chocolate & ice creams mfrs, gastronomy, small, medium and large scale food processing companies, research laboratories, confectionery, food -preserving and ready meal sectors, dairy food and catering businesses.

DAIRY & FOOD INDUSTRY

SMALL ARTISAN LABORATORIES AND AGRICULTURAL BUSINESS

CONFECTIONERY INDUSTRY

GASTRONOMY, CATERING & READY MEALS

FOOD PROCESSING

PASTRIES, CHOCOLATES & ICE CREAM

PHARMA

UNIVERSAL PROCESSING

EMULSION: Chocolate ganache, mayonnaise

PASTEURIZATION: Pineapple juice, bechamel sauce

EVAPORATION COOKING: Wild berries jelly, mirepoix

BLAST CHILLING: Custard, Peas Risotto

MIXTURES: Muffin, Meat Stuffing

CUTTING, MIXING, HOMOGENIZATION:

Hazelnut paste, Courgette cream

CONCENTRATIONS, VACUUM:

Condensed milk, Tomato Sauce

REFINEMENTS: Marzipan, frankfurter

CANDIED FOOD: Candied fruit, mostarda

ALL-IN-ONE QBO RANGE

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 automatic 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 and compressor inbuilt options, USB port for updates and technical support.

APPLICATIONS

Pastries, Chocolate, Ice Creams, Confectionery

Industry to make: Custard and any kind of cream, ganache, toppings and other chocolate-based products, Spreads, Anhydrous Cream, Pastes with Hazelnuts / Almonds / Walnuts / Peanuts / Pistachios / Pine nuts / Sesame and Coffee pastes. 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.

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.

Dairy to make:

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

Thanks to its extreme versatility, Roboqbo is also used in the cosmetics and pharmaceutical industry and to make herbal medicines like decoctions, sprays and granules for supplements, emulsions and lotions.



MODEL	Qbo8-4	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
LOADING CAPACITY (litres)	4	8	13	20	35	60	125	175	225
MAX. POWER LOAD (kw)	9	13.6	17	20.4	40.8	22	40	50	60
VOLTAGE (threephase)	400-220-200V 50/60Hz								
DIMENSIONS (cm)	85x65x88	98x90x147	103x92x155	120x105x160	145x130x180	180x152x177	209x182x217	243x185x223	243x185x223
NET WEIGHT	127	247	370	410	650	1100	1700	2400	2900

ACCESSORIES



Microserrated
blades knife



Smooth
blades knife



Mixing
tool



Basket for
candied

OPTIONAL FEATURES



Direct steam
injection in the bowl



Integrated air
compressor



Liquid
feeder



Double cooling system
by main water/chiller



Chiller
option



Water
recovery

NEW DISPLAY TOUCH SCREEN

Qbo-4 is equipped with the new so-ware 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)

THE BENEFITS



AUTOMATION



USB AND WIRELESS



PROGRAMMING



SELF CLEANING



SAFETY & SELF- DIAGNOSIS



SERATED KNIFE



MIXING TOOL



AERO QBO



CANDIED BASKET



BILIA TOOL

JUST ONE MACHINE AND ONE WORKING CYCLE

Working with Roboqbo means about 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.

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.

COMPACT AND EXTREMELY VERSATILE

Each processing phase is completely automatic and is carried out in a single, extremely rapid work cycle for safe, repeatable and qualitatively superior processes.

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

Perfect, even, extremely rapid cooking that is delicate at the same time, capable of preserving the nutritional properties in foods thanks to the APS heating system (Advanced Power Steam).

ESSEMM FOODTECH INNOVATIONS PVT. LTD. (An EssEmm Corporation Venture)

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ESSEMM CORPORATION founded in 1997 is an ISO 9001:2015, CRISIL rated (MSME1*) company specialized in commercial kitchen automation combining indigenous manufacturing skills and strategic global tie-ups.

