



**Transform the way
you transform.**



Technology, quality, italian soul. This is Roboqbo.

We are a leading company offering **design and production of transformation machinery** and have been delivering superior quality systems for over 40 years.

Our company has combined Italian industrial tradition with **the most advanced technologies, revolutionising production processes** in numerous fields and offering our solutions in several countries worldwide.

From research to design, from testing to production, everything takes place at our headquarters in Bentivoglio, in the heart of Italy.



Our story

1978

Malavasi snc is founded

Founded by Giuseppe Malavasi together with his father and brother.

2002

Roboqbo is founded

The Company is strong, well-structured and growing. Roboqbo becomes the perfect partner for many pastry professionals. The meeting with Iginio Massari and Leonardo Di Carlo.

2015

Qbo and starred restaurants

Beginning of the partnership with starred chef Viviana Varese.

2018

2nd AMPI Gold Medal

for excellence in the manufacture of technological equipment for the food sector and, specifically, the pastry sector.

1997

The breakthrough: Qbo

The transformation system that revolutionises production processes.

2003

AMPI Gold Medal

for the “Best Technological Quality in Vacuum Transformation Machines”.

2017

Qbo 4.0

This marks a revolution in the food service industry and a remarkable accomplishment in the cosmetics and pharmaceutical industries.

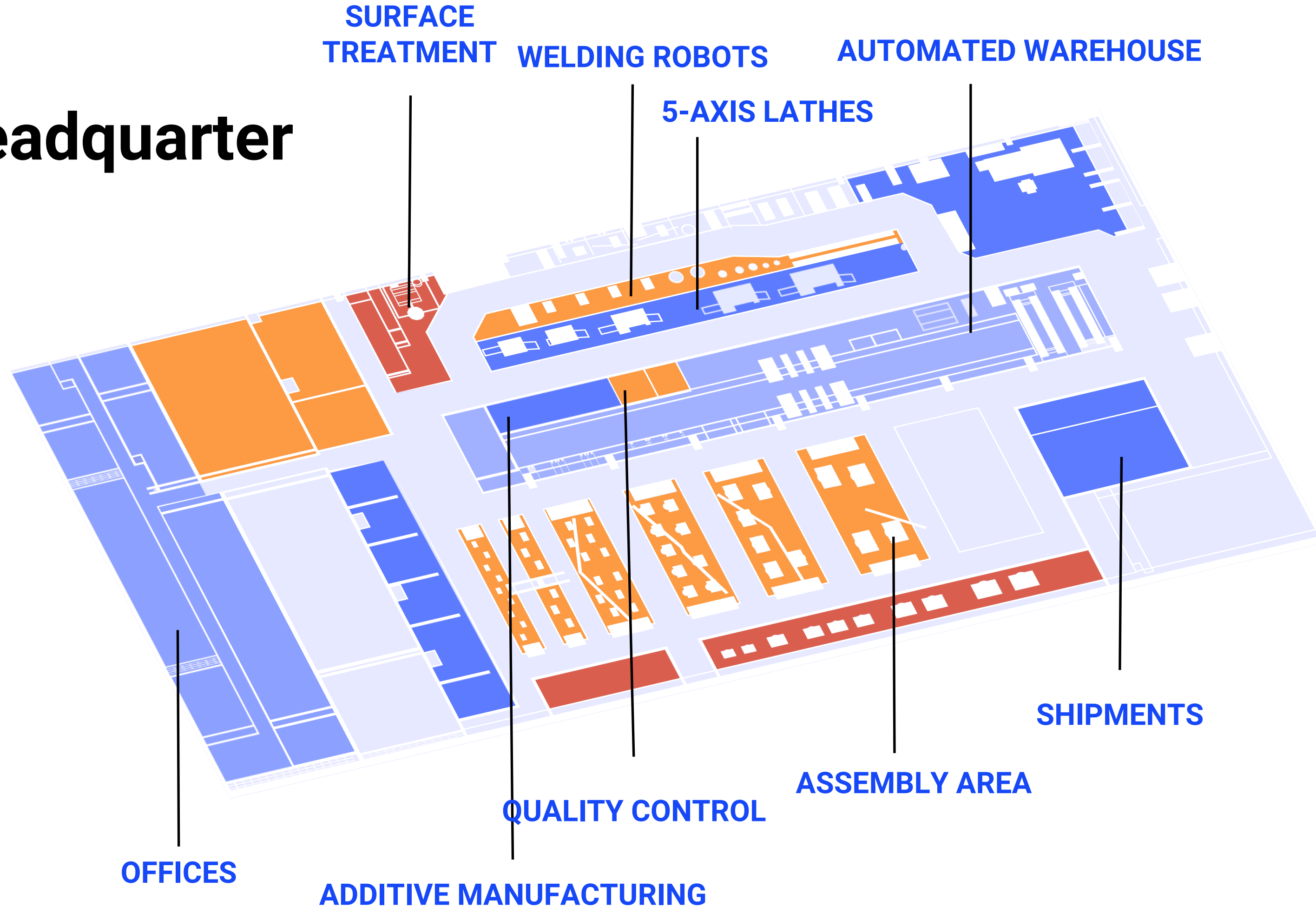
2020

2020 Growth Leader Award and new headquarters

Roboqbo continues to grow and moves to new and larger headquarters of 10,000 square metres.

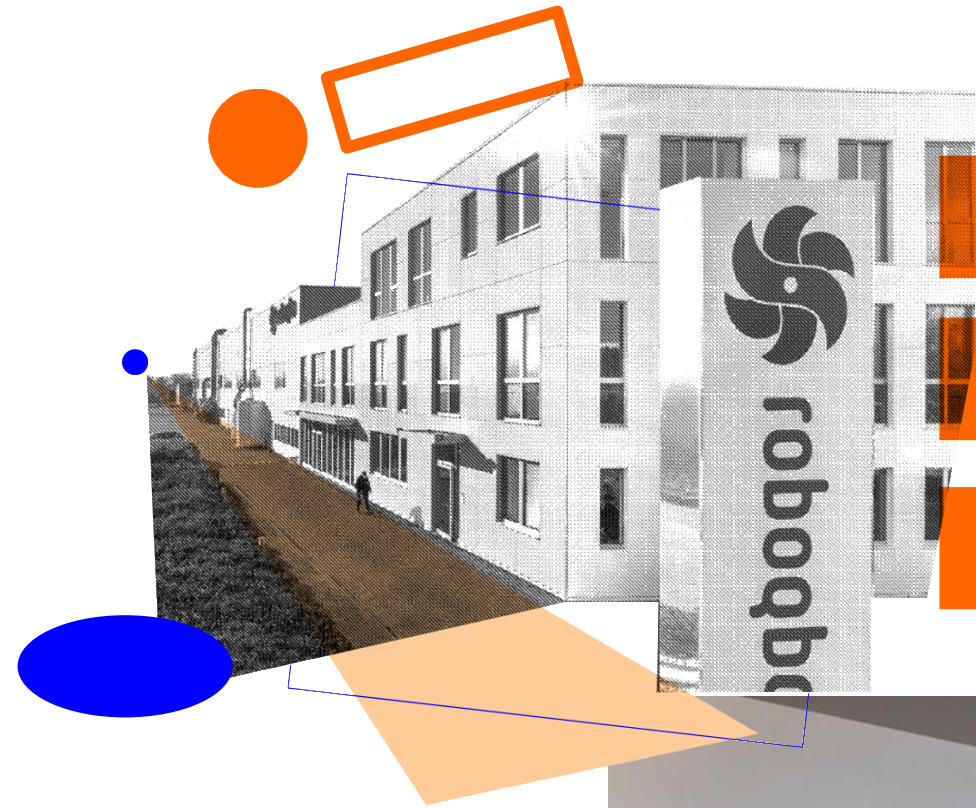


Headquarter

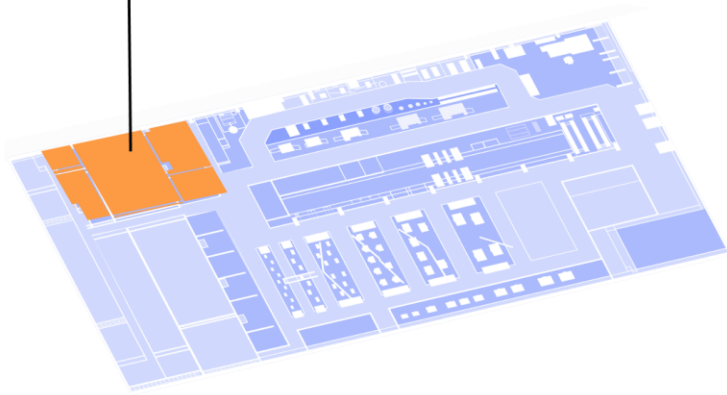




An Aqademia to grow, develop and improve



QBOSAPIENS



QboSapiens is the Aqademy of Roboqbo.

For those who want to find out what Qbo is all about and its infinite potential, for those who already own a Qbo and want to take maximum advantage of its features and optimise results, for those who want to see Qbo at work with chefs, pâtissiers, and experts from the food, pharma and beauty world.





Qbo is an **allinone** system that allows the introduction of all the ingredients in one step, reducing the number of stages to one single, short and uninterrupted cycle.

Qbo is **one for all** because it adapts and transforms according to the needs and requirements of the user and it can respond to many areas of application and hundreds of different preparations.



What can your Qbo do?

● 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, wheter 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.

What can your Qbo do?

● 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 Qbo, 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 bowl ensures a uniform process.

**You imagine it.
Qbo makes it happen.**

DELIS

Pesto, topping sauces, pasta sauces, soups, cream of vegetable soups, tofu, chopped meat, veggie burgers, risotto, doughs, cheese and other finished dishes.

PASTRY MAKING

Jams, marmalades, custards, creams, spreads, cold and hot doughs, marshmallows, candied fruit, nut pastes, glazes, jellies, mousses, meringues, marzipan.

ICE CREAM MAKING

Ripple ice cream, ice cream bases, pastes, toppings, sauces, sprinkles, candied and semi-candied fruit.

CHOCOLATE MAKING

Spreads, cream fillings, ganache, melted chocolate, praline, couverture and all chocolate processing.



QBO SYSTEM.

Benefits.

Quality and speed in processes.

Double jacket steam system patented

- Speed heating
- Speed cooling
(with tap water or external chiller)

Static vacuum

- No oxydation
- It preserves organoleptic properties

Cooking in pressure

- It reduces waste of evaporation
- It reduces time for long cooking

Dinamic Vacuum

- It speeds up concentration
- It speeds up cooling



QBO SYSTEM.

Benefits.

Space reduction.

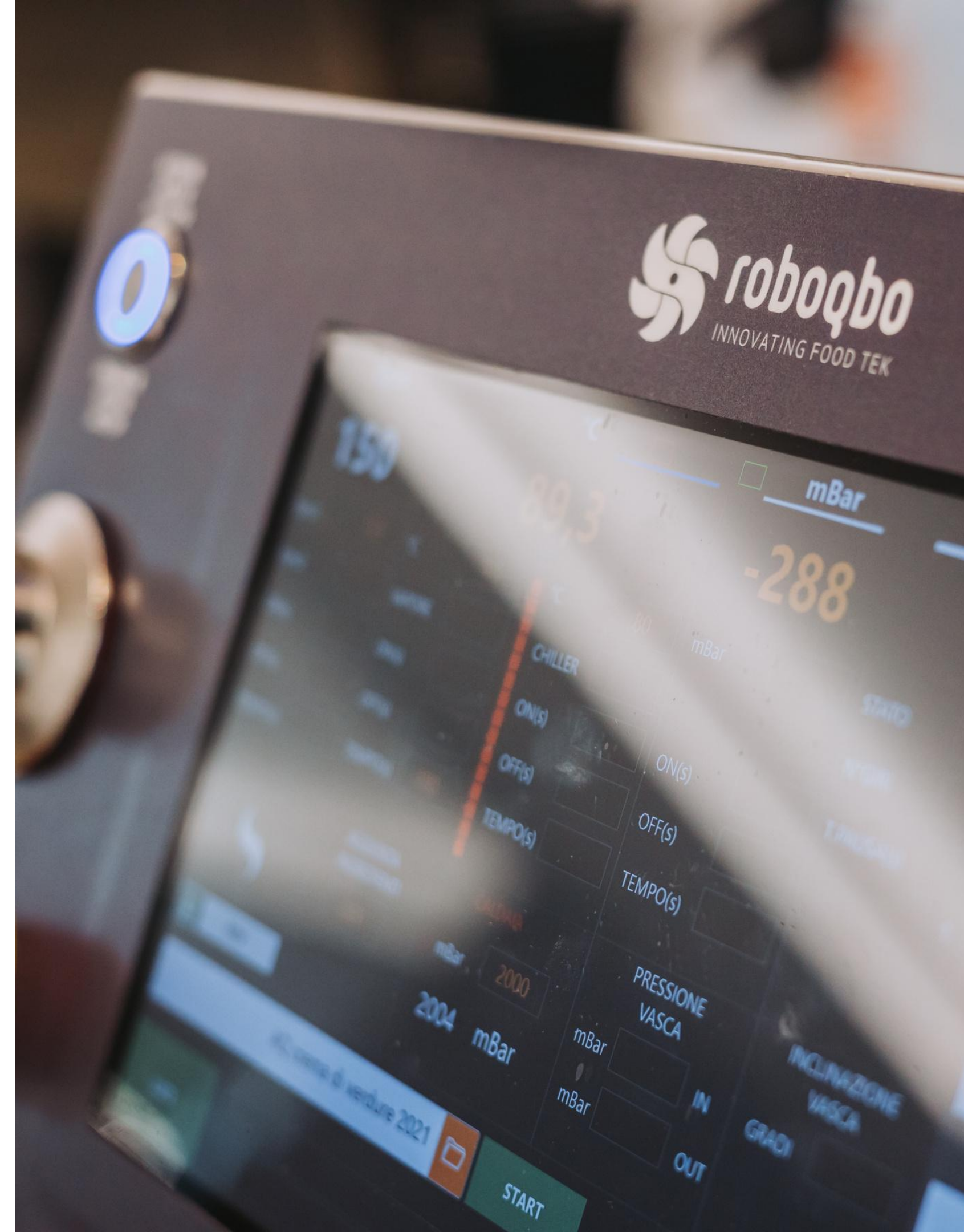
Qbo can replace dough kneaders, stand mixers, stoves, cookers, ball mills, cylinder mills, pasteurisers, concentrators, candying machines, emulsifiers, turboemulsifer mixers, tilting frying pans, mills, granulators.

Process standardisation.

PLC, PC and a developed software allow the management and monitoring of the entire process together with the storage and replicability of the formulas.

Software&IT

- Windows SO
- HMI System
- Vocal device
- Integrated Wifi
- Touch screen panel
- USB port and Ethernet input





Motorised scraper
to maximise product blending

Vacuum

Qbo interface 4.0
to manage application
systems and instant
process control



Lid

The hermetic closure of the bowl allows to manage vacuum and pressure during the possible **cooking processes**:

- Classic
- Under pressure
- Vacuum
- Cold airing
- Cold processing in vacuum

Cylindrical bowl

Automatic washing system

QBO SYSTEM. A full range to test, process and produce.

Our *range* spans from small machines, perfect for testing new products, to large-scale industrial solutions, ensuring replicability, standardisation and quality at every stage of production.





Qb8



Qbo15



Qbo25



Qbo40



Qbo70



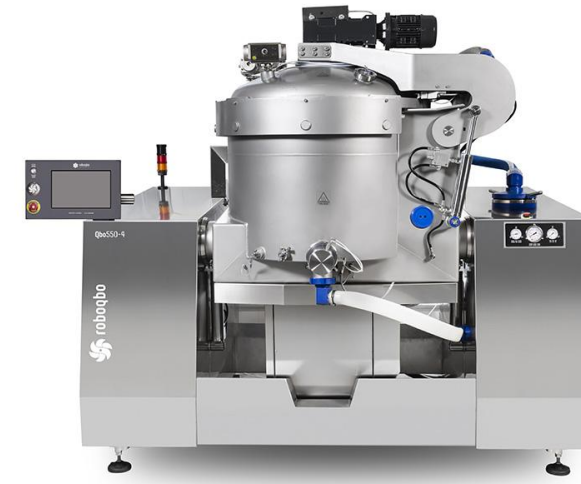
Qbo120



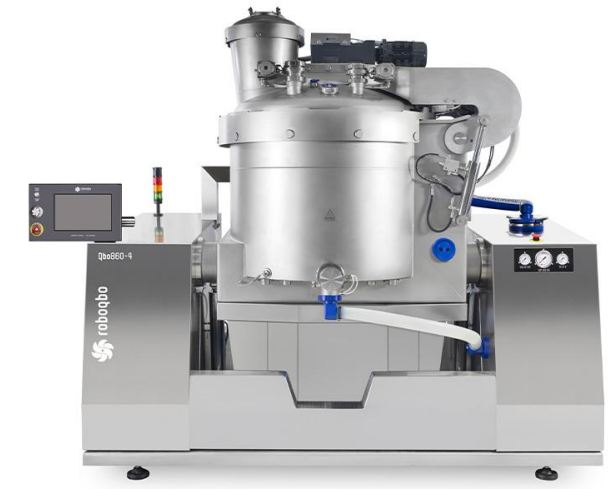
Qbo250



Qbo350



Qbo550



Qbo860

QBO SYSTEM. Accessories



FOR CUTTING / CHOPPING
Smooth blade



FOR REFINING / BLENDING
Micro-serrated blade



FOR MIXING
Mixing tool



FOR MIXING
Vertical mixing tool



FOR CANDYING / STEAMING
Basket for candying



FOR AERATING
Aeroqbo



FOR EMULSIFYING
Leonardo



FOR REFINING
Bilia

Automatic washing: hot washing, cold washing and sanitisation.

All Qbo System components are perfectly washable thanks to the cleaning menu with *3 different cycles*: hot wash, cold wash and sanitisation.

Hot washing

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

Cold washing

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

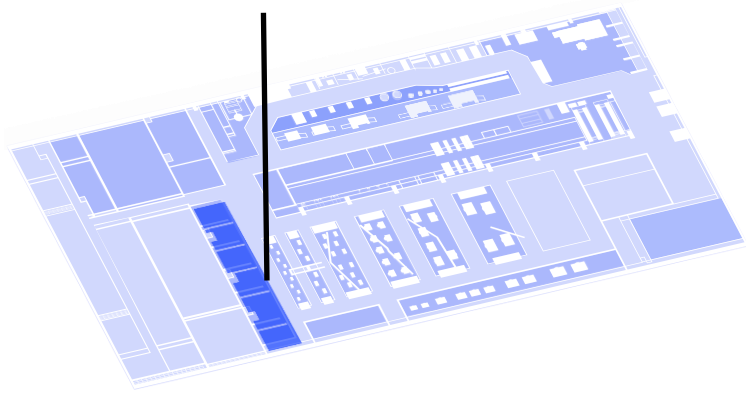
Sanitisation

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





6 LABORATORIES



WE GIVE IT ALL WE'VE GOT... AND MORE!

We have six new field-specific laboratories for testing, experimenting and improving. To grow and help our partners grow.

- **CHOCOLATE**
- **ICE CREAM**
- **PASTRY**
- **GASTRONOMY**
- **INDUSTRY**
- **COSMO-PHARMA**

Roboqbo Test Lab. You think it, we *test* it with you.

We can test any idea or recipe that 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.

We are waiting for you at our headquarters for

**a test, or contact us
to schedule one remotely. For info, write to**

info@roboqbo.co

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**Thank you for your
attention**

