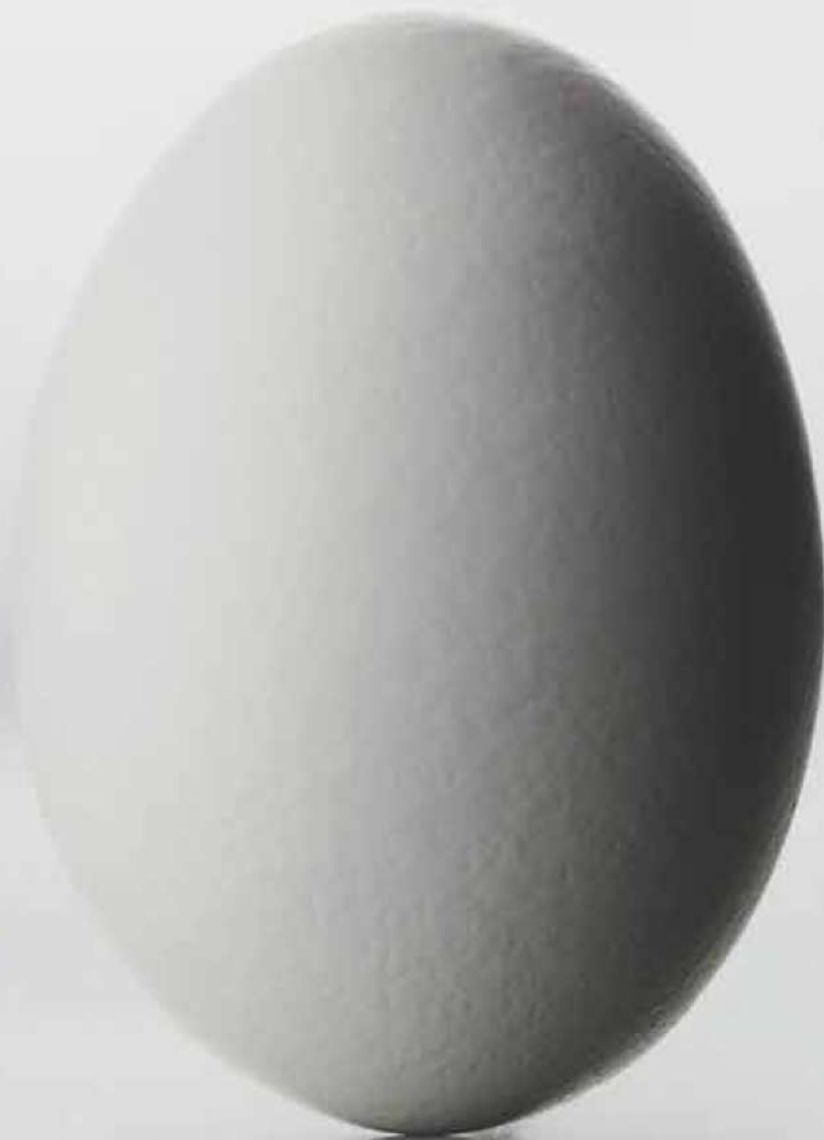


ENGLISH



Leading to a new
food preparation
technology.



Choose
the natural
way.



roboqbo
innovating food tek

SAUCES/PRESERVED FOOD READY MEALS



	Model	Max. load.
Tomato Sauce Approx. time 12'	Qb8	5 Kg
	Qbo15	10 Kg
	Qbo25	18 Kg
	Qbo40	28 Kg
	Qbo70	45 Kg
	Qbo120	85 Kg
Tomato Paste 14°Bx Approx. time 15'-20'	Qb8	4 Kg
	Qbo15	7 Kg
	Qbo25	13 Kg
	Qbo40	20 Kg
	Qbo70	40 Kg
	Qbo120	70 Kg
Bechamel Approx. cooking time 10'	Qb8	5,5 Kg
	Qbo15	10 Kg
	Qbo25	18 Kg
	Qbo40	30 Kg
	Qbo70	50 Kg
	Qbo120	85 Kg
Bolognese Sauce Approx. time 30'	Qb8	5,5 Kg
	Qbo15	10 Kg
	Qbo25	18 Kg
	Qbo40	28 Kg
	Qbo70	50 Kg
	Qbo120	85 Kg
Mayonnaise Approx. time 2'	Qb8	5,5 Kg
	Qbo15	10 Kg
	Qbo25	18 Kg
	Qbo40	30 Kg
	Qbo70	50 Kg
	Qbo120	85 Kg
Pasteurised Pesto Sauce Approx. time 8'	Qb8	4,5 Kg
	Qbo15	9 Kg
	Qbo25	15 Kg
	Qbo40	25 Kg
	Qbo70	42 Kg
	Qbo120	72 Kg
Vegetable Cream Soups 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
Soups Approx. time 8'	Qb8	6,5 Kg
	Qbo15	12 Kg
	Qbo25	20 Kg
	Qbo40	32 Kg
	Qbo70	55 Kg
	Qbo120	95 Kg
Risotto Approx. time 15'	Qb8	4,5 Kg
	Qbo15	9 Kg
	Qbo25	18 Kg
	Qbo40	25 Kg
	Qbo70	45 Kg
	Qbo120	75 Kg
Liver Pate Approx. time 7'	Qb8	4 Kg
	Qbo15	8 Kg
	Qbo25	13 Kg
	Qbo40	20 Kg
	Qbo70	40 Kg
	Qbo120	80 Kg
Smoothies Approx. time 5'	Qb8	6,5 Kg
	Qbo15	12 Kg
	Qbo25	20 Kg
	Qbo40	32 Kg
	Qbo70	55 Kg
	Qbo120	95 Kg
Gazpacho Approx. time 10'	Qb8	5 Kg
	Qbo15	10 Kg
	Qbo25	17 Kg
	Qbo40	30 Kg
	Qbo70	50 Kg
	Qbo120	90 Kg
Homogenised Fruits or Vegetables Approx. time 8'	Qb8	5 Kg
	Qbo15	10 Kg
	Qbo25	18 Kg
	Qbo40	30 Kg
	Qbo70	50 Kg
	Qbo120	85 Kg
Homogenised Meat or Fish 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
Spreadable Cheese Approx. time 5'	Qb8	5,5 Kg
	Qbo15	10 Kg
	Qbo25	18 Kg
	Qbo40	28 Kg
	Qbo70	50 Kg
	Qbo120	85 Kg
Analogue Cheese Approx. time 10'-15'	Qb8	2,8 Kg
	Qbo15	5,3 Kg
	Qbo25	9 Kg
	Qbo40	15 Kg
	Qbo70	25 Kg
	Qbo120	45 Kg
Tofu 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
Marmalades and Jams Approx. time smooth 10' chunky 15'	Qb8	5 Kg
	Qbo15	10 Kg
	Qbo25	18 Kg
	Qbo40	28 Kg
	Qbo70	45 Kg
	Qbo120	85 Kg
Custard Approx. time 13'	Qb8	5,5 Kg
	Qbo15	10 Kg
	Qbo25	18 Kg
	Qbo40	30 Kg
	Qbo70	50 Kg
	Qbo120	85 Kg
Chocolate Spread Approx. time 8'	Qb8	6 Kg
	Qbo15	12 Kg
	Qbo25	20 Kg
	Qbo40	32 Kg
	Qbo70	55 Kg
	Qbo120	95 Kg
Neutral Icing Approx. time 5'	Qb8	5,5 Kg
	Qbo15	10 Kg
	Qbo25	18 Kg
	Qbo40	28 Kg
	Qbo70	50 Kg
	Qbo120	85 Kg
Ganache Approx. time 8'	Qb8	6 Kg
	Qbo15	12 Kg
	Qbo25	20 Kg
	Qbo40	32 Kg
	Qbo70	55 Kg
	Qbo120	95 Kg
Chocolate Glaze Approx. time 12'	Qb8	3 Kg
	Qbo15	5 Kg
	Qbo25	10 Kg
	Qbo40	16 Kg
	Qbo70	28 Kg
	Qbo120	50 Kg
Fruit Jellies Approx. time 15'	Qb8	6 Kg
	Qbo15	12 Kg
	Qbo25	20 Kg
	Qbo40	32 Kg
	Qbo70	55 Kg
	Qbo120	95 Kg

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



ICE CREAMS

	Model	Max. load
Hazelnut Paste (20 micron) ** Approx. time 15' ** 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
Fruit Bases ** Approx. time 15' ** even using frozen products	Qb8	5 Kg
	Qbo15	10 Kg
	Qbo25	18 Kg
	Qbo40	28 Kg
	Qbo70	45 Kg
	Qbo120	85 Kg
Condensed milk 72°Bx ** Approx. time 25' ** with the special Roboqbo accessory	Qb8	4 Kg
	Qbo15	7,5 Kg
	Qbo25	13 Kg
	Qbo40	20 Kg
	Qbo70	35 Kg
	Qbo120	60 Kg
Topping Approx. time 5'	Qb8	6,5 Kg
	Qbo15	12 Kg
	Qbo25	20 Kg
	Qbo40	32 Kg
	Qbo70	55 Kg
	Qbo120	95 Kg

MANU 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.





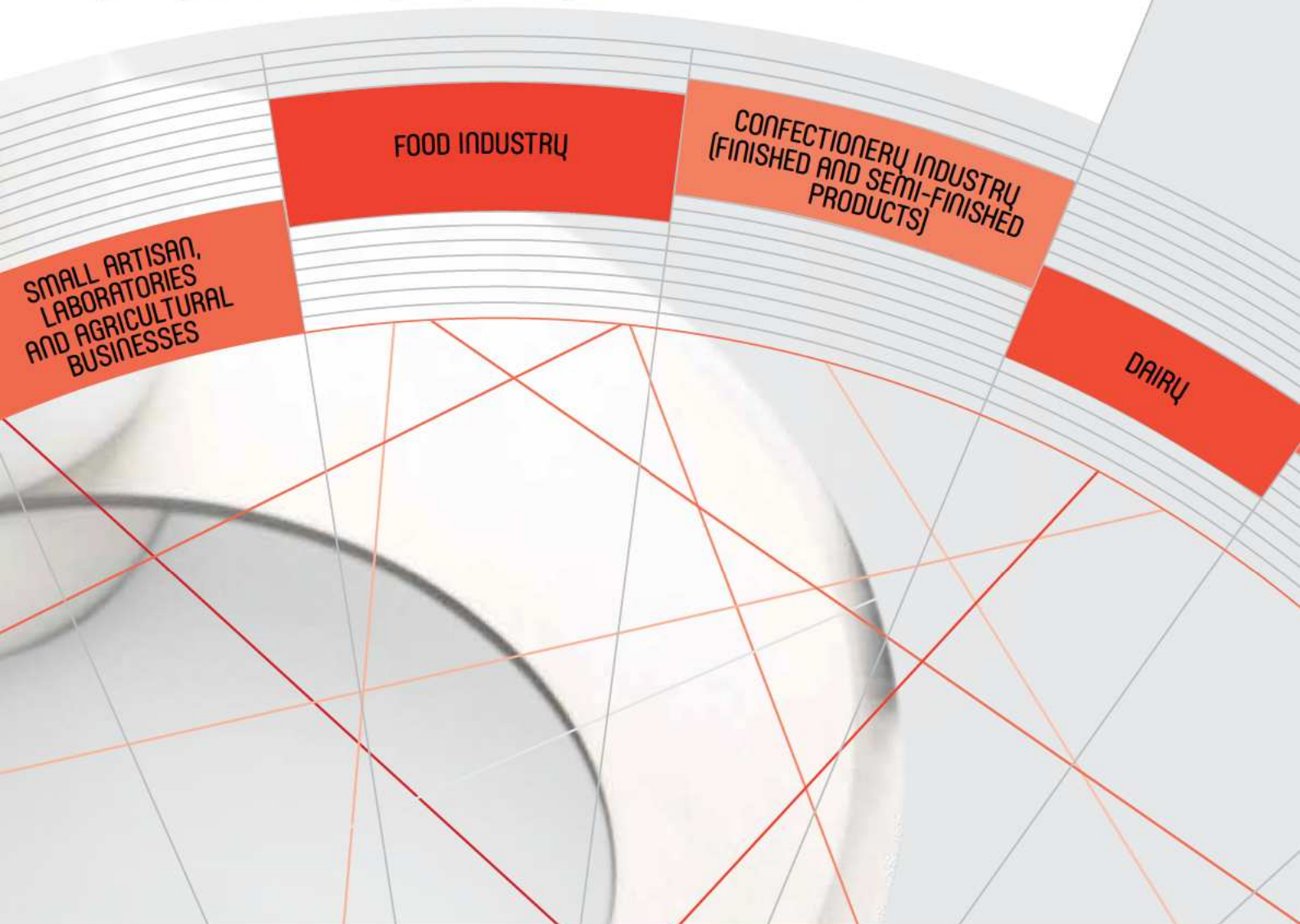
ROBOQBO. ALL-ROUND CREATIVITY.

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.

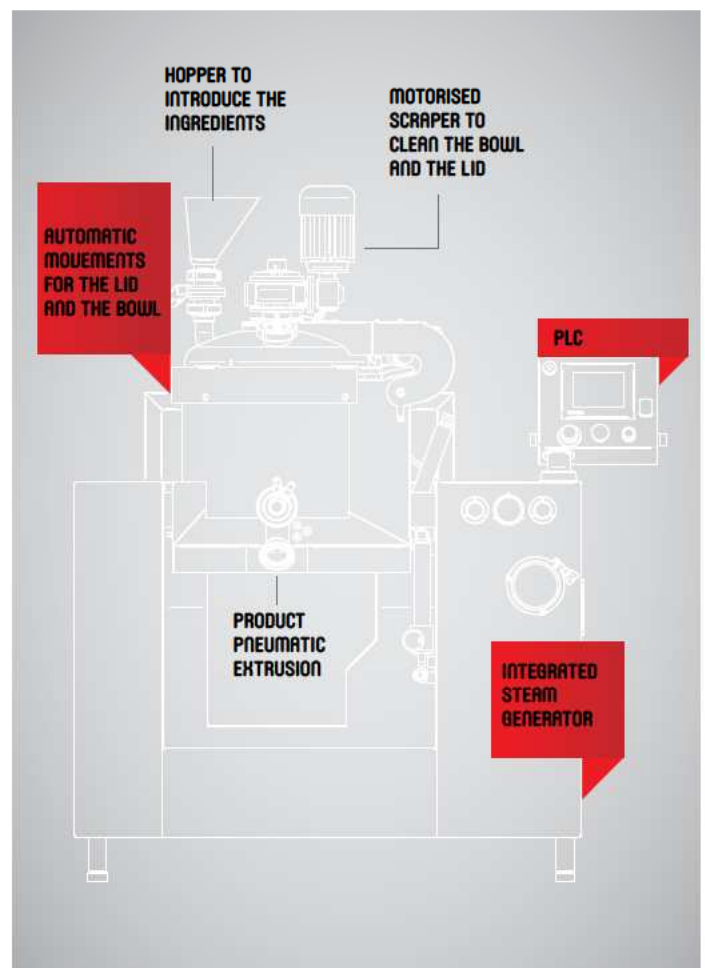
EXPERIENCE AND TECHNOLOGY.

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 microserrated 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 microserrated 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.



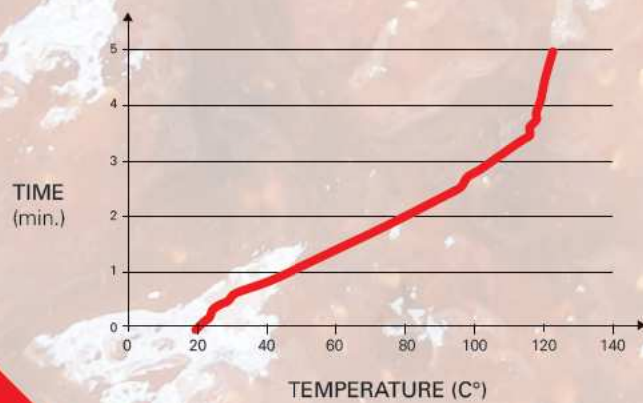
Training

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

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



Qbo15

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



Qbo25

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



Qbo40

Model	Qbo40	Voltage (threephase)	400-220-200V 50/60Hz
Version	Floor standing	Max temperature	125°C
Material	Inox AISI 316L	Max vacuum	-990 mbar
Bowl capacity litres	40	Speed	Variable
Max power absorbed Kw (with integrated generator)	33	Dimensions mm.	1328x1176x1588
Max power absorbed Kw (without integrated generator)	11	Net weight Kg. with/without generator	420/390



Qbo70

Model	Qbo70	Voltage (threephase)	400-220-200V 50/60Hz
Version	Floor standing	Max temperature	125°C
Material	Inox AISI 316L	Max vacuum	-990 mbar
Bowl capacity litres	70	Speed	Variable
Max power absorbed Kw (with integrated generator)	55	Dimensions mm.	1575x1417x1791
Max power absorbed Kw (without integrated generator)	19	Net weight Kg. with/without generator	475/400



Qbo120

Model	Qbo120	Voltage (threephase)	400-220-200V 50/60Hz
Version	Floor standing	Max temperature	125°C
Material	Inox AISI 316L	Max vacuum	-990 mbar
Bowl capacity litres	120	Speed	Variable
Max power absorbed Kw (with integrated generator)	/	Dimensions mm.	2000x1537x1785
Max power absorbed Kw (without integrated generator)	22	Net weight Kg. with/without generator	980



ACCESSORIES



Microserrated blades knife



Smooth blades knife



Mixing tool



Basket for candied

OPTIONAL FEATURES



Sampling device



Integrated air compressor



Chiller option



Liquid feeder



Weighing system



Direct steam injection in the bowl



Double cooling system by main water/chiller



Water recovery



External loading



Increased motor power for heavy-duty loads



Qbo250

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



Qbo350

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

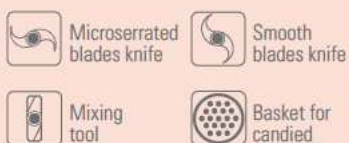


Qbo550

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



ACCESSORIES



OPTIONAL FEATURES











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