

QR3.5

COOKING MIXER



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Bluechef is the ability to perceive the needs and expectations of those who consume your creations, it is a fondness to offer all the taste, flavour and care of each dish using high quality ingredients and a transformation process that makes every dish special. Preparing exclusive recipes in a simple, immediate and stable manner in every kitchen or laboratory is now easier, even by entrusting work to less expert collaborators, thanks to the control of automatic work cycles. For this reason, Bluechef developed

the QR3.5 project, the machine mainly designed to perfectly and quickly create an endless range of recipes, ensuring established consistency and structured results, but also enhancing the flavour of the ingredients. All of this is carried out by dynamically transforming and, where necessary, integrating *gentle cooking* which only the *steam*-based heating system (patent) can give. Today chefs, bakers, gastronomists and nutritional experts can avail of a new tool to produce refined flavours with fully balanced consistency.

BLUECHEF IS A WAY
OF APPROACHING YOUR
PROFESSION WITH CREATIVITY,
ATTENTION AND DESIRE
FOR INNOVATION, BUT ALSO
A WAY OF EXPRESSING
SENSITIVITY AND CARE FOR
CUSTOMERS AND GUESTS.

BLUECHEF QR3.5

It's a homogenizer, cutter and a cooking mixer.

QR3.5 is an absolutely unique machine which opens up a vast range of truly endless creations, with surprising quality results.

Equipment



smooth
knives unit



serrated
knives unit



mixing
tool unit



bowl and lid
scraper unit



lid with
watertight
seal



stainless steel bowl
with soft-touch grip
and ingredients
slide



knife
sharpening
stone



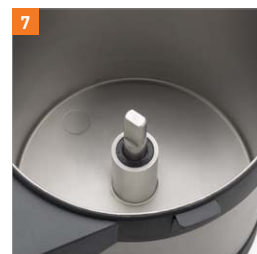
cook book
with photos



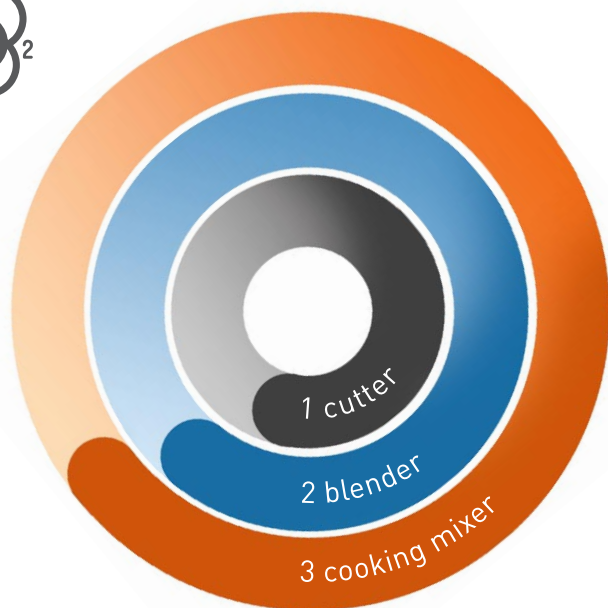
bowl
emptying
spatula

Functions, accessories and advantages

- 1 LID** in transparent plastic, highly resistance to knocks, heat and washing with detergents, even in the dishwasher. This component was designed to integrate further liquid or solid ingredients while working and, thanks to the special seal, ensures liquids are perfectly sealed.
- 2 SCRAPER UNIT** with perfectly adherent spatulas both on the lid and the sides of the bowl. New Plug&Play rapid closure system.
- 3 FOOD SLIDE** designed to encourage the adding of liquid products and to ensure better hold during bowl detachment.
- 4 SLIDE-PROOF HANDLE** with soft touch and a practical bowl detachment system.
- 5 FRAME** completely in stainless steel AISI304 with soft lines to ease cleaning, includes special surface treatment.
- 6 ELECTRONIC SPEED INVERTER** with advanced rotation control from 70 to 3000 rotations/min as well as the pulse command with a Stop&Go function for cycle programming.
- 7 STAINLESS STEEL BOWL** AISI304, 3.6 litres and total liquid hold, with interspacing and a unique patented steam injection system, allowing you to choose if and when to use the cooking function.
- 8 3 DIFFERENT BLADE UNITS** supplied (based on the version chosen):
 - mixer blade for delicate mixing where cutting is not required;
 - a smooth knife specifically for cutting herbs, delicate food and emulsions;
 - toothed knife for consistent chopping, baby food, etc.
- 9 ELECTRONIC TIMER** each time ensuring maximum stability of preparations and the work cycles.
- 10 TEMPERATURE CONTROL AND MAINTENANCE** of ingredients during cooking using an electronic probe. During functioning, the display indicates the constant evolution of the temperature reached.
- 11 BOILER ACTIVATION** with anomaly detection, acoustic, light alarm and heating system protection.
- 12 WATER LEVEL DISPLAY** in the tank (min-max).
- 13 COOK BOOK WITH PHOTOS** included with the machine, to directly learn the best way to use it.







UNIQUE

This machine surprisingly manages to combine all the advantages of a **CUTTER BLENDER**, and therefore a liquidizer, and the innovative **COOKING MIXER** function. Basically, you can use the equipment as a perfect homogenizer capable of liquidising and refining cooked or raw food in any condition, both with or without liquids.

One of the main features of the QR3.5 is it adapts to many uses.

You can use any function, even combining them, in a rapid and intuitive manner. Use for simple chopping, an emulsion, dough, cold cream, liquid or extremely dense baby food. It's very fast, as is integration of the cooking function while controlling

the temperature of the food directly during use. Its features make work easier while ensuring absolute serving hygiene and it is extremely easy to wash and clean. Each surface was designed to be washed without having areas where food residue can collect. The bowl is removable and can be placed in a dishwasher in any condition, as well as

the transparent lid and the scraper unit. Even the surface on which the bowl rests is extremely flat and each line follows the Bluechef philosophy. We listen to the needs of those working in kitchens. Try it and imagine what you can create with Bluechef QR3.5. The evolution of dynamic preparation in the kitchen has arrived.

The integration of multiple functions was developed by following a precise course: **giving the highest quality results in all use conditions.**

Bluechef QR3.5 was designed to offer a complete preparation system, capable of working with very limited quantities of food, to support those in the kitchen during production, even of individual portions, to quickly facilitate the process

and maintain high quality results. The machine is at the same time very adaptable to increased production, for a sufficient number of portions, as often occurs in special diets. You can prepare an individual portion or 40 portions,

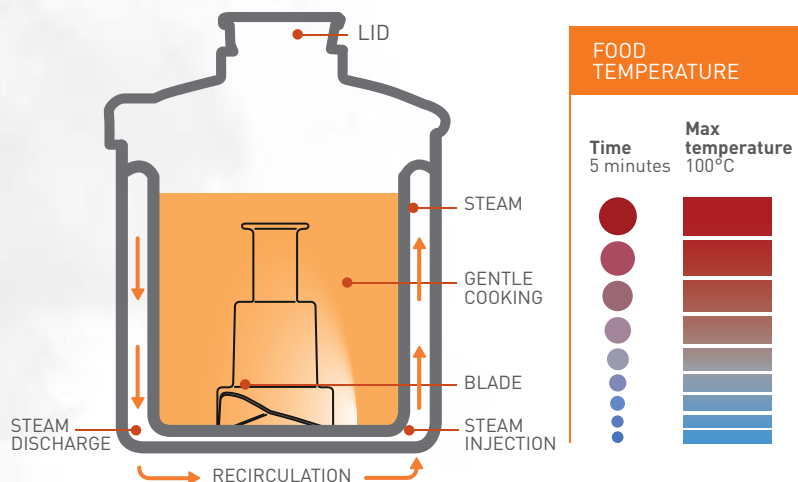
based on the recipe and the quantity you wish to serve. This grid shows you, based on the weight of the portion you wish to produce, the minimum and maximum number of portions you can obtain while maintaining the highest quality results.



weight of each portion							
60 gr.	80 gr.	100 gr.	120 gr.	140 gr.	160 gr.	180 gr.	200 gr.
from 3 to 40	from 3 to 30	from 2 to 24	from 2 to 20	from 1 to 17	from 1 to 15	from 1 to 14	from 1 to 13

A REVOLUTIONARY COOKING SYSTEM

This exclusive system (International Patent) based on re-circulated, high pressure steam injection, sprinkled over the entire surface of the bowl and not the base, develops the highest efficiency of heat transmission, by eliminating the phenomenon of burning of the base and the walls of the bowl, while always giving delicious quality.

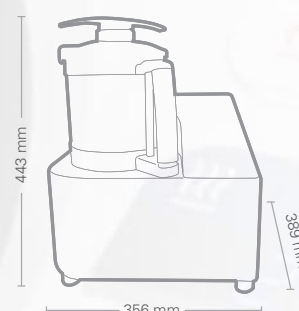


TECHNICAL FEATURES

machine model	QR3.5
machine dimensions	L356 x P389 x H443 mm
net weight	28 kg.
packaging dimensions	L500 x P490 x H600 mm
gross weight	33 kg.
voltage supply	230V 50Hz monophase
absorbed max power	2,9 kW
absorbed max current	13 A
electrical cable	3 m with Schuko plug
speed	variable, using an electronic inverter, from 70 to 3000 rpm and pulse command
bowl capacity	3.6 l and total liquid containment
timer	electronic
temperature control	up to 100°C in bowl
rotation cycles programmer	electronic
ingredients temperature probe	electronic
cooking system	steam injection with interspacing
cooking intensity programming	electronic
water tank capacity	0.8 l (with full boiler)
min. water level detection	electronic and visible
work cycles complete alarm	electronic with acoustic signal
no water alarm	electronic with acoustic and light signals
Motor and boiler cooling	programmed electric fan

Standard CE

Equipment in compliance with current EU directives, including the latest amendments and with the relevant implementation legislation.





A SPECIAL DIET IN A SPECIAL DISH, FLAVOURSOME NOURISHMENT



RECIPE FOR INFANTS

HOMOGENIZED PLAICE

Ingredients

230 gr. plaice fillet
(boned and skinned),
50 ml. water

Procedure

Place all the ingredients in the bowl, with the supplied toothed knives assembled. Activate the cooking function and set the temperature to 86°C. Start rotation at 80 rotations/min using the pulse function (rotation intervals with 3 seconds ON and 8 seconds OFF). When the product reaches the temperature set, suspend the pulse function and start mincing at a speed of 1500 rotations/min for the short time necessary to reach the desired consistency, turning the supplied scraper arm (spatula) from time to time.

Nutritional values for 100 gr.

Calories	178
Carbohydrates	0 gr.
Protein	25 gr.
Fat	7 gr.
Cholesterol	80 mg.
Sodium	66 mg.
Calcium	35 mg.
Fibre	0 gr.

Production
time from
cold



06.30 min.

NURSING HOMES | HOSPITALS CLINICS | PLAYSCHOOLS

Autonomously cooking a selection of homogenized foods is really simple with Bluechef QR3.5, and other than serving the highest quality, you can also make considerable savings; for example, producing 120 gr. of homogenized turkey meat can cost less than half. This model meets the production needs encountered within the specific sector

dedicated to special food. QR3.5 fully meets the needs of those who on a daily basis create recipes for people suffering from chewing or swallowing problems, therefore producing liquid or semi-liquid diets such as baby food, purees, cooked and uncooked mousse, processing everything at once in one unit.





THE ORIGINALITY OF A RECIPE USING A SIMPLE PROCESS



RECIPE FOR SAUCES AND DRESSINGS

BOLOGNESE SAUCE

Ingredients

160 gr. diced vegetables
(carrot, onion, celery),
640 gr. minced beef (coarse),
640 gr. pork mince (coarse),
320 ml. fresh milk, 200 gr.
triple concentrate tomatoes,
40 gr. salt, ground pepper q.s.

Procedure

Place the first three ingredients in the bowl. Set the temperature to 95°C and turn the mixer blade to 75 rotations/min. Program the intervals with 3 seconds of rotation and 10 stopped. The time should be set by connecting it to the reaching of the operating temperature with a duration of 25 minutes. After the first 5 minutes of cooking, add the milk and after another 5 minutes add the concentrate with the remaining ingredients. On completion and having achieved the desired consistency, empty the bowl and place the sauce in a suitable watertight container.

Production
time from
cold



30.00 min.

RESTAURANTS | DELIS FARMHOUSE RESTAURANTS HOTELS | BARS

Bluechef QR3.5 can be used in catering for a wide variety of tasks, in basic processes such as delicately cutting parsley, chopping vegetables and meat, emulsified sauces, stuffing, all other types of sauces and

dressings, perfectly creamy risotto, the fundamentals of spoon desserts, pasteurised fruit juice ideal for natural cocktails and everything else the chef can think of.





INNOVATION MEETS AND MAINTAINS THE FLAVOUR OF ESTEEMED BAKING TRADITIONS



BASIC CREAM RECIPE

CUSTARD

Ingredients

520 ml. full fat fresh milk,
130 ml. fresh cream, 130 gr.
sugar, 170 gr. egg yolks, 20
gr. starch, 20 gr. plain flour,
1 vanilla pod, 1 grated lemon
grind, a pinch of salt.

Procedure

Place all the ingredients in
the bowl, with the supplied
smooth knives assembled.
Set the operating temperature
to 82°C. Start pre-mixing the
ingredients manually at 1000
rotations/min for 40 seconds,
then reduce to 450 rotations/
min. On completion, when
the product has reached the
temperature set and the
desired consistency, mix for
about 10 seconds at 1000
rotations/min. Turn off and with
the help of the spatula empty
the bowl and place the custard
in the heat beater. Then place
in a watertight container and in
the fridge to keep.

Production
time from
cold



06.30 min.

BAKERIES | CHOCOLATE STORES ICE-CREAM PARLOURS

The technical features of the QR3.5
are also extremely useful in many
specific bakery applications, including
sweet and savoury cream, chocolate
sauce, Ganache cream, hazelnut
paste or pastes in general made from

nuts, fruit toppings, traditional pastry
and savoury mixes, such as puff and
shortcrust pastry, jam and much more
can be quickly produced with excellent
results.



THE ART OF CUISINE REQUIRES A
CONSTANT AND HIGH COMMITMENT,
DEDICATION, CURIOSITY, PERSISTENCE,
IMAGINATION AND STUDY.

WE HAVE THOUGHT OF THE
PROFESSIONALS OF THIS WORLD
RICH OF COLOURS, PERFUMES
AND SENSATIONS WHEN WE HAVE
DEVELOPED THIS MACHINE.

WE DEDICATE THE RESULT
OF OUR RESEARCH AND EFFORTS
TO THESE PEOPLE.

QR3.5 IS THE PARTNER
CLOSE TO THE PRESENT
AND FUTURE BLUECHEFS.





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