

Panorama®

Perfection doubles

Design Marc Sadler

Gelato / Pastry



Panorama® Pozzetti and display cases

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Freshly made

Perfectly preserves the flavour, appeal and properties of the food.

- o Excellent preservation **performance**.
- o **Different temperatures** for different products.
- o Perfect **insulation** with hermetic closure of glass doors.

Perfection is in the details

Every element of Panorama® is designed to offer a superior finish and maximum attention to detail.

- o A compact **design** for an easier and more ergonomic service.
- o **Anti-rotation** tubs.
- o **Display cases** with servo-assisted closure.
- o Extremely **easy to clean**.
- o Maximum **protection** and **hygiene** thanks to the glass doors, which act as a barrier

Create your own Panorama®

Choose from the many possible customisations.

- o **Modularity and broad range of accessories** with the possibility to create a potentially infinite double row of tubs.
- o **Built-in solutions** perfect to bring gelato even outside traditional gelato shops.

Welcome to Panorama®

Choose a new way of presenting and serving your artisan gelato. Ifi's **Panorama®** technology combines the perfect preservation performed by pozzetti with the spectacle of gelato in a display case. With Panorama® you can in fact perfectly display and preserve all your flavours, even managing different service temperatures at the same time.

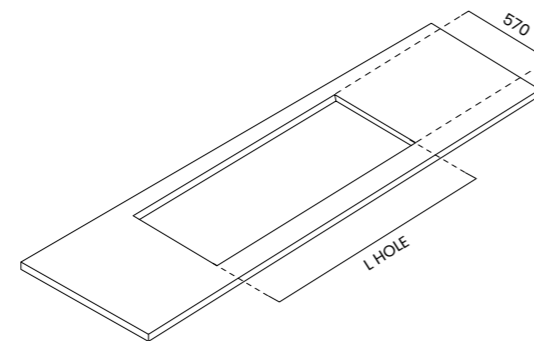
Built-in version

Panorama® built-in is available in two versions:

- **Panorama® Tubs** with structure to house tubs.
- **Panorama® Pans** with structure to house pans or other accessories.

The built-in version features a perimeter frame in 10 mm (0.36") Scotch-Brite stainless steel, which simplifies installation and allows the direct insertion of the tank into the cut-out on the work surface. The tank must always rest on the underlying support, which must be designed taking into account the weight of the tank and the gelato it will hold.

Measurements of cut-outs on customer work surface for Tubs and Pans built-in tank
L HOLE = measurements in mm of cut-outs to make on the customer's work surface
L MODULE = external measurements in mm of the stainless steel surface of the Panorama® pozzetto
Kg = weight of the built-in pozzetti tank including tubs/pans and gelato.



PANORAMA® TUBS - HOLE MEASUREMENTS			
L HOLE	L MODULE	Kg no reserve	Kg with reserve
370 mm	420 (2 car.)	40	60
620 mm	670 (4 car.)	70	100
870 mm	920 (6 car.)	100	140
1120 mm	1170 (8 car.)	130	180
1370 mm	1420 (10 car.)	160	220
1620 mm	1670 (12 car.)	190	260
1870 mm	1920 (14 car.)	220	300
2120 mm	2170 (16 car.)	250	340
2370 mm	2420 (18 car.)	280	380
2670 mm	2670 (20 car.)	310	420
2870 mm	2920 (22 car.)	340	460
3120 mm	3170 (24 car.)	370	500

PANORAMA® PANS - HOLE MEASUREMENTS		
L HOLE	L MODULE	Kg no reserve
685 mm	735	80
1250 mm	1300	115
1815 mm	1865	165
2380 mm	2430	215
2945 mm	2995	265
3510 mm	3560	315

Data sheet



> CLIMATIC CLASS 7

Panorama® Tubs	+35°C (95°F) - 75% U.R.
Panorama® Pans	+35°C (95°F) - 75% U.R.

> SERVICES

Gelato	-2°C; -18°C (+28.4°F; -0.4°F)
Gelato / Pastry	-2°C; -18°C/+4°C; +8°C (+28.4°F; -0.4°F/+39.2°F; +46.4°F)

> COUNTER SIZE

mm (inches)
H 951 (37,44")
P 728 (28,66")

> ENERGY CLASS



> FINISHING



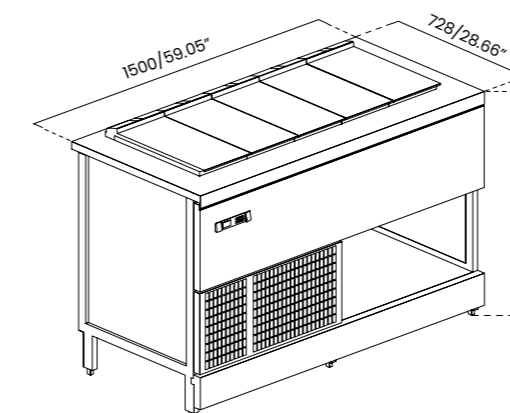
lfi finish Collection



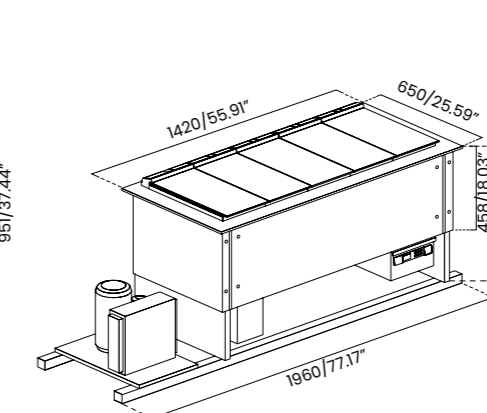
Lacquered according to sample

> TECHNICAL DRAWINGS

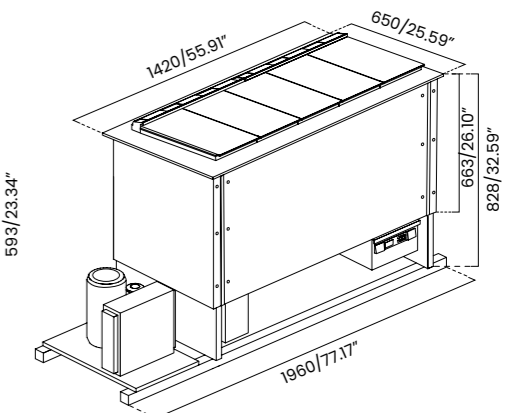
PANORAMA® TUBS



Counter

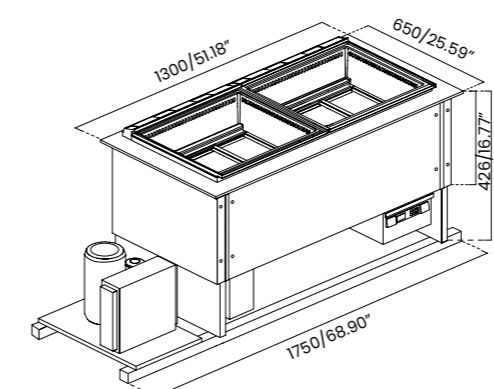


Built-in version w/out reserve



Built-in version with reserve

PANORAMA® PANS



Built-in version w/out reserve