

Panorama®

Perfection doubles

Design Marc Sadler

Gelato / Pastry





Panorama®

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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.

Perfection is in the details

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

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

Freshly made

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

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

Create your own Panorama®

Choose from the many possible customisations.

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

General features

Featuring a **compact design** and only 700 mm (27.56) deep, Panorama® perfectly blends in to any interior design, even in the tightest of spaces. Panorama®'s shape facilitates the work of professionals, allowing them to operate in a much more ergonomic way: maintaining correct posture and never coming into contact with the cold inside the display case.

Panorama features a **supporting structure** in epoxy powder-coated tubular steel to ensure the utmost sturdiness and durability of the counter over time. Inside, it houses a **tank** insulated with 60 mm (2.36) thick low-density (40 Kg/m³) polyurethane, with copper coil refrigeration and valve system for perfect insulation and temperature holding.

The internal tank in contact with the product is in AISI 304 stainless steel and is supplied with a drain plug with closing cap for connection to the drain with non-return valve to facilitate cleaning operations.

The tank contains all the structural elements to display the flavours and can be configured in:

- Panorama® Tubs
- Panorama® Pans

Panorama® Tubs is designed to house tubs and is equipped as follows:

- Plasticised metal wire baskets to house the tubs (2 tubs or 4 tubs in the version with two levels);
- Tray in bi-injected moulded white tritan, which acts as a display surface and passageway to the lighting;

Both elements have a special design to hold the lfi anti-rotation tubs (pg. 13) and can be extracted for washing by hand or in a dishwasher, thus simplifying cleaning operations for the benefit of hygiene.

The tank is completed by a perimeter **frame** fitted with 4000 K LED lighting, which also provides a soft resting surface for the double glazed door, ensuring its hermetic closure. The tubs in the baskets can be replaced with standard gelato pans by simply replacing the upper tritan tray with the stainless steel support for gelato pans.

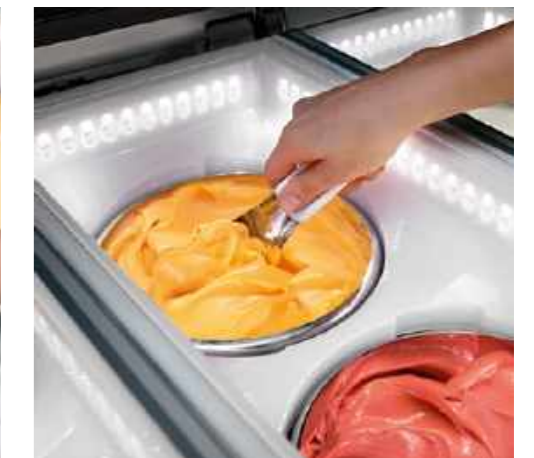
Panorama® Pans is only available in the built-in version and is developed with a pitch dedicated to holding standard gelato pans, or else replaceable with accessories to display cakes or individual portions. It comes with a dedicated tritan tray and enlarged double glazed door. With Panorama®Pans, the gelato should be displayed with a service level at 100 mm (3.93") from the upper glass.



Easy and ergonomic service



Easily removable components for simplified cleaning



Tub anti-rotation system

Preservation technology

Panorama® is equipped with a **ventilated refrigeration system**. The high-performance refrigeration system is fitted with an internal air agitator, a plus that guarantees a consistently even temperature inside the display case for perfect preservation of the gelato. Therefore, regardless of where the tank is located, including the reserve tubs, the gelato is always scoopable and ready to serve, just like in the traditional ventilated pozzetti.

Panorama® allows the ducting of multiple tanks with different operating temperatures in a single display.

A system that enhances visual appeal while guaranteeing excellent preservation and respect for the products, which are each preserved at their ideal temperature. Each tank has its own control panel to set the operating temperature depending on the gelato flavours inside, with the possibility to turn the tank off when not in use. On request, the “-T°/+T° kit” is available for installation on the individual single-temperature tank, or on the individual variable temperature sector to switch from negative temperature -2°C;-18°C (+28.4°F; -0.4°F) to positive temperature +4°C;+8°C (39.2°F; 46.4°F). **Defrosting** is carried out manually by shutting down the system.



Glass closure system



Servo-assisted closure system

The display case features a servo-assisted closure system with pyrolytic, tempered and heated double glazed doors, allowing comfortable and safe operation. Door heating prevents condensation to ensure perfect visibility, while the closing mechanism performs a dual function:

1. When the glass door is closed, it protects the preserved gelato, which remains visible on both the operator and customer side, just like in a display case;
2. When the glass door is open, it forms a protective barrier between the customer and the gelato to protect the product.

The heated double glazed doors prevent condensation for perfect visibility. The flavour-holders are integrated into the glass opening profile on the customer side.

Configurations

Panorama allows a choice of different possible customisations:

- Counter version or built-in version.
- Available tanks: with two levels; with one level; combined.
- Choice of: 1; 2; 3 or 4 operating temperatures with a single compressor and dedicated control panels.

- Broad selection of available accessories depending on the display and type of product: tubs, gelato pans, cake-holder trays, stick-holders or individual portion-holders, either square or round.



Stainless steel holder for gelato pans for Panorama® Tubs



N° 6 pans - 180x165xH120 mm (18,90"x6,49"x4,72")



N° 4 pans - 180x165 mm (18,90"x6,49")
N° 1 pan - 360x165 mm (14,17"x6,49")



Cake tray - 467x330 mm (18,39"x12,99")



Square single portions tray



Round single portions tray



Tray for gelato on a stick



N° 3 pans - 360x165xH120 mm (14,17"x6,50"x4,72")



N° 2 pans - 360x250xH80/120 mm (14,17"x9,84"xH3,15"/4,72")

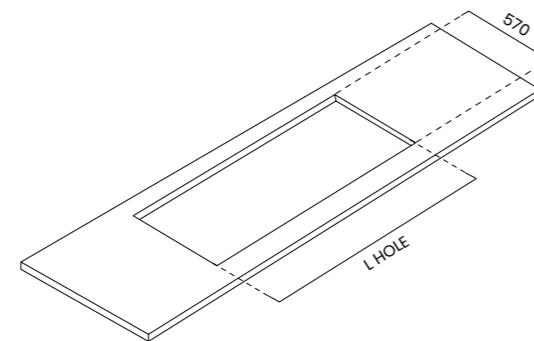
Built-in version

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

For more product information [click here](#)

> CLIMATIC CLASS 7

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

> ENERGY CLASS

[click here](#)

> 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)

> FINISHING

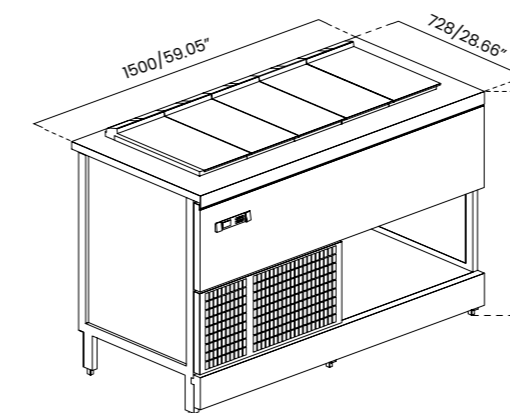


> COUNTER SIZE

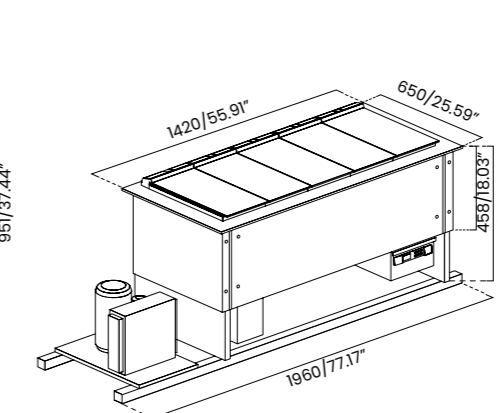
mm (inches)
H 951 (37,44")
P 728 (28,66")

> TECHNICAL DRAWINGS

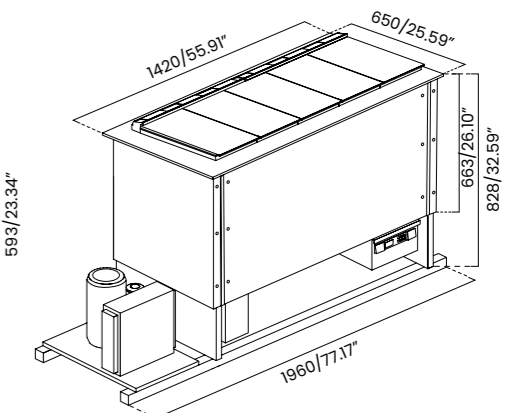
PANORAMA® TUBS



Counter

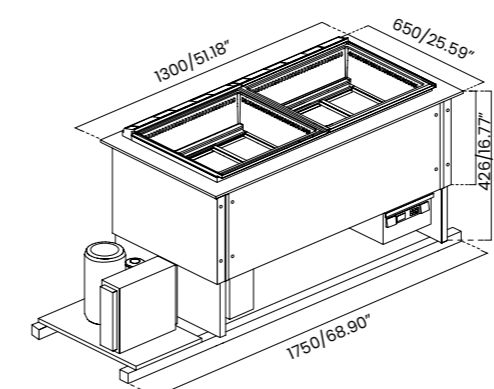


Built-in version w/out reserve



Built-in version with reserve

PANORAMA® PANS



Built-in version w/out reserve