

PANORAMA

Designed to offer maximum versatility in a minimum of space, Panorama allows you to shape and then cut the dough with precision to create a wide variety of bread shapes.

Thanks to its unique 4-position rotating tool holder system, it enables you to move seamlessly between different production runs without wasting time, ensuring consistency and precision.



technical data

Tools included with purchase	3 tools from the available list
Single cycle time	46 s
Combined cycle time	66 s
Sound level	67,5 dBA
Dough pieces weight (min-max)	23 g - 2 400 g
Dough tray capacity (min-max)	2,25 - 7,2 kg
Dimensions (WxDxH)	1081 x 890 x 1875 mm
Weight	410 kg
connections	
Electrical supply	400V / TRI+N+T / 50-60Hz
Power (kW)	0,75 kW
Rated current (A)	2,1 A

legend

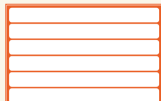
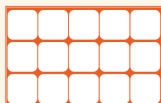
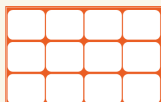
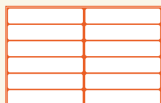
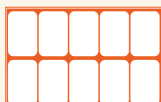
- standard

NON CONTRACTUAL DATA

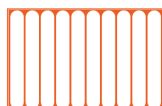
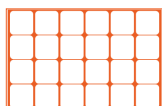
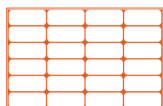
Features

- + Robust metal construction
- + 4-position rotating tool holder: one leveling plate + 3 interchangeable cutting tools.
- + Quick tool change in less than 30 seconds.
- + Tools (<15.8 kg) on slides: simple and safe handling.
- + Compact size: width 1081 mm.
- + Wide range of shapes and recipes for breads ready to bake after cutting: baguettes, loaves, sandwiches...
- + Intuitive touchscreen interface for creating and using recipes:
 - Visualization of the shape, dimensions, and weight of dough pieces ;
 - Automatic proofing and cutting cycle ;
 - Assisted cleaning cycle ;
 - Equalizing pressure adjustment ;
 - Usage statistics ;
 - Quick access to tutorials via QR code.
- + Enclosed design: minimizes flour splatter.
- + Integrated LED lighting.
- + Mobile machine (casters + handle bar).
- + Supplied with 3 tools to choose from 8 standard models.
- + Supplied with 3 blue cutting trays.

CUTTING TOOLS

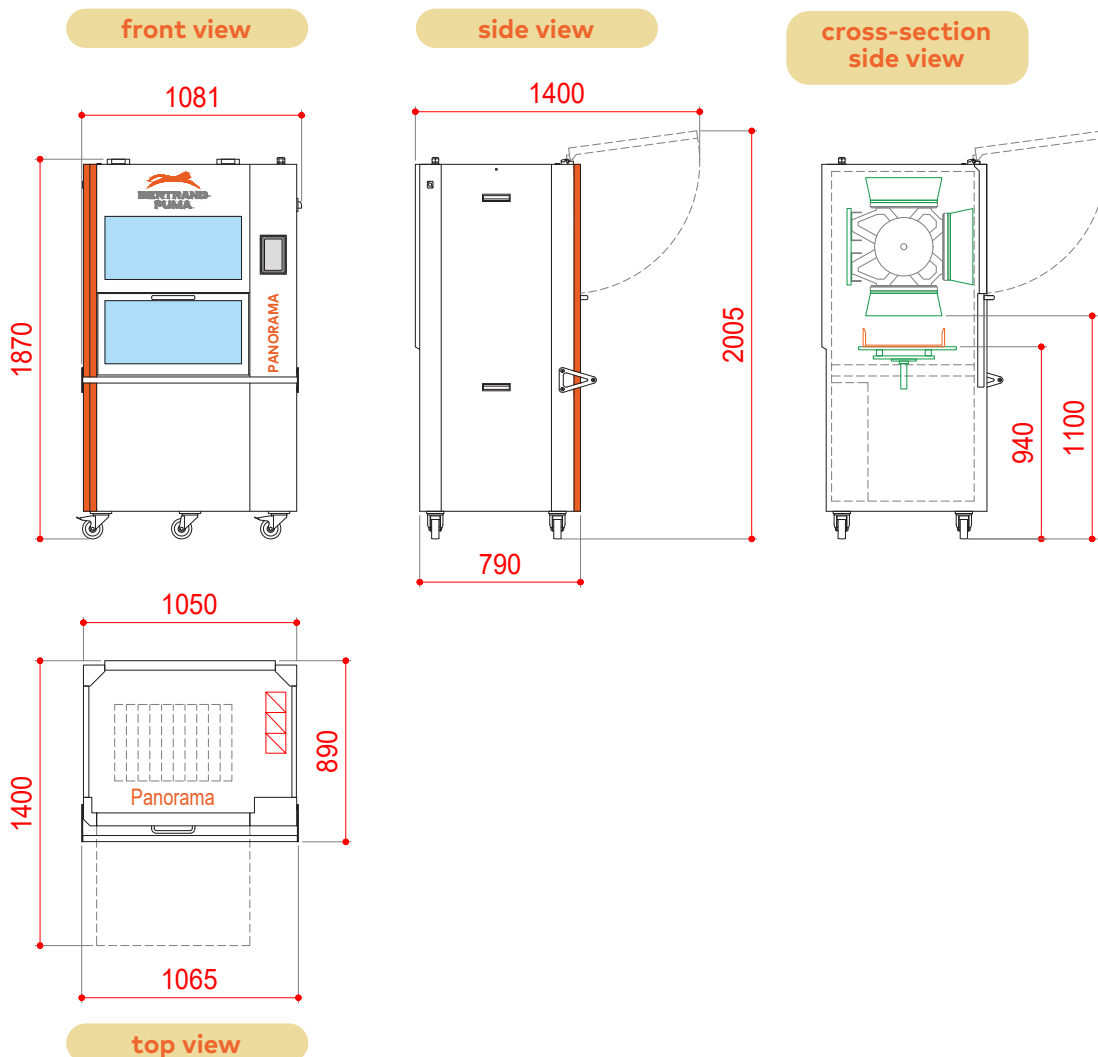
Tool N°1 - 10 divisions (400) Format 57 x 375 mm Dough pieces weight (min - max) : 225-540 g	
Tool N°2 - 6 divisions (600) Format 570 x 62,5 mm Dough pieces weight (min - max) : 375-900 g	
Tool N°3 - 5x3 divisions (400) Format 114 x 125 mm Dough pieces weight (min - max) : 150-450 g	
Tool N°8 - 4x3 divisions (400) Format 142,5 x 125 mm Dough pieces weight (min - max) : 188-600 g	
Tool N°11 - 2x6 divisions (600) Format 285 x 62,5mm Dough pieces weight (min - max) : 188-450 g	
Tool N°15 - 5x2 divisions (400) Format 114x187,5 mm Dough pieces weight (min - max) : 225-540 g	
Tool N°42 - triangle cut associated with Tool N°3 30 divisions - Format 114 x 125 x 169 mm Dough pieces weight (min - max) : 75-227 g	
Tool N°43 - triangle cut associated with Tool N°15 20 divisions - Format 114 x 187,5 x 219,5 mm Dough pieces weight (min - max) : 113-360 g	

OTHER CUTTING SHAPES ARE AVAILABLE UPON REQUEST. PLEASE CONTACT US.



IMPLEMENTATION

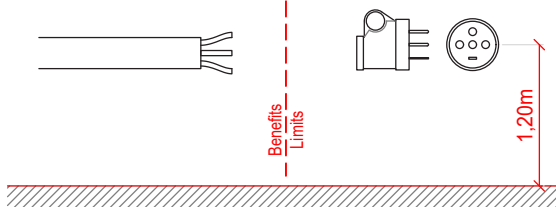
DIMENSIONS & CONNECTIONS



Triphase electrical plug connection

Pavailler Solution:
Triphase electrical
cable provided

At customer's charge:
PLUG connection male and
female ht 1,20m.



MANY AND MORE, REAL GOODS

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