

PANORAMA



MADE IN FRANCE



We provide quality professional equipment and services to artisan bakeries.



PANORAMA

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

Thanks to its **unique 4-position rotating tool holder system**, it allows for seamless production of different products without wasting time, ensuring consistency and precision.

Panorama combines **performance, compactness, and ease of use** to optimize every stage of production.



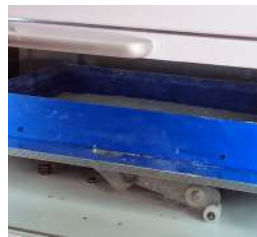
TIME SAVINGS: FAST & AUTOMATED CYCLES

Each cycle is designed to maximize productivity while ensuring consistent quality. Panorama **automatically performs the pressing and cutting in 46 seconds**, with the option to run **combined cycles** (66 seconds for two cuts).

Optimized cycle times result in a **15–30% time savings** compared to other divider-moulder solutions, while ensuring consistent and uniform dough pieces. The **pressing setting adjusts the density to each type of dough**, for perfect control over the results.



Dough tray loading



Automatic pressing








Cutting according to the tool



Dough pieces ready to work with/bake

During the cycle, **the operator remains available** to prepare for the next stage of production, thereby improving the laboratory's overall efficiency.

 46 secondes	 66 secondes	 2,25 to 7,2 kg	 23 to 2400 g	 67,5 dBA
SIMPLE CYCLE	COMBINED CYCLE	TRAY CAPACITY	DOUGH PIECES WEIGHT	SOUND LEVEL



TOTAL VERSATILITY: A WIDE VARIETY OF SHAPES

PANORAMA allows you to produce a **wide variety of shapes** from a single machine!

Its **4-position rotating tool holder system** allows for the use of a leveling plate and up to three different cutting tools, which **can be interchanged as needed**.

Baguettes of various lengths, specialty breads, square, rectangular, or more specialized shapes: the range of production options is extensive and easily accessible.

Tools can be changed quickly using a slide-out system—in less than 30 seconds, effortlessly and safely. This flexibility allows production to be instantly adapted to demand without the need for additional equipment.



⊕ COMPACT AND EASY TO FIT INTO ANY BAKERY!



At just **1,081 mm wide**, the PANORAMA fits easily into any laboratory, even the most space-constrained ones.

Its optimized design offers a **compact footprint** without compromising on durability or production capacity.

Its dimensions **allow it to fit through a standard door** (provided the front handle and rear cover are removed).

⊕ USER COMFORT: QUIET AND ERGONOMIC

1 | UNLOCK



2 | SLIDE FORWARD



The built-in **LED lighting** ensures optimal visibility of the work area, while the **low noise level** (67.5 dBA) minimizes auditory fatigue.

The **slide-mounted tools** make both tool changes and cleaning easier.

Their optimized mounting system, combined with a **controlled tool weight** (15.8 kg), allows for **effortless loading**, reducing strain on the back and shoulders.

The entire design **integrates naturally into the workflow**, ensuring simple, safe, and effortless daily use.



HEALTH

Flour dust exposes workers to allergic reactions and respiratory problems. Panorama minimizes flour dust and protects bakers.



SAFETY

All of our equipment is certified by an external, independent organization.



CONSTRUCTION

1 - Sturdy metal frame

Designed for heavy-duty daily use.

2 - Rotating holder for cutting tools

Includes 3 interchangeable tools.

3 - Cutting trays

Includes 3 trays.

4 - Touchscreen interface

Features recipe management, parameter settings, cleaning cycle, usage statistics, tutorials, and guides.

5 - Stainless steel handle bar

Makes it easy to move the machine for cleaning.

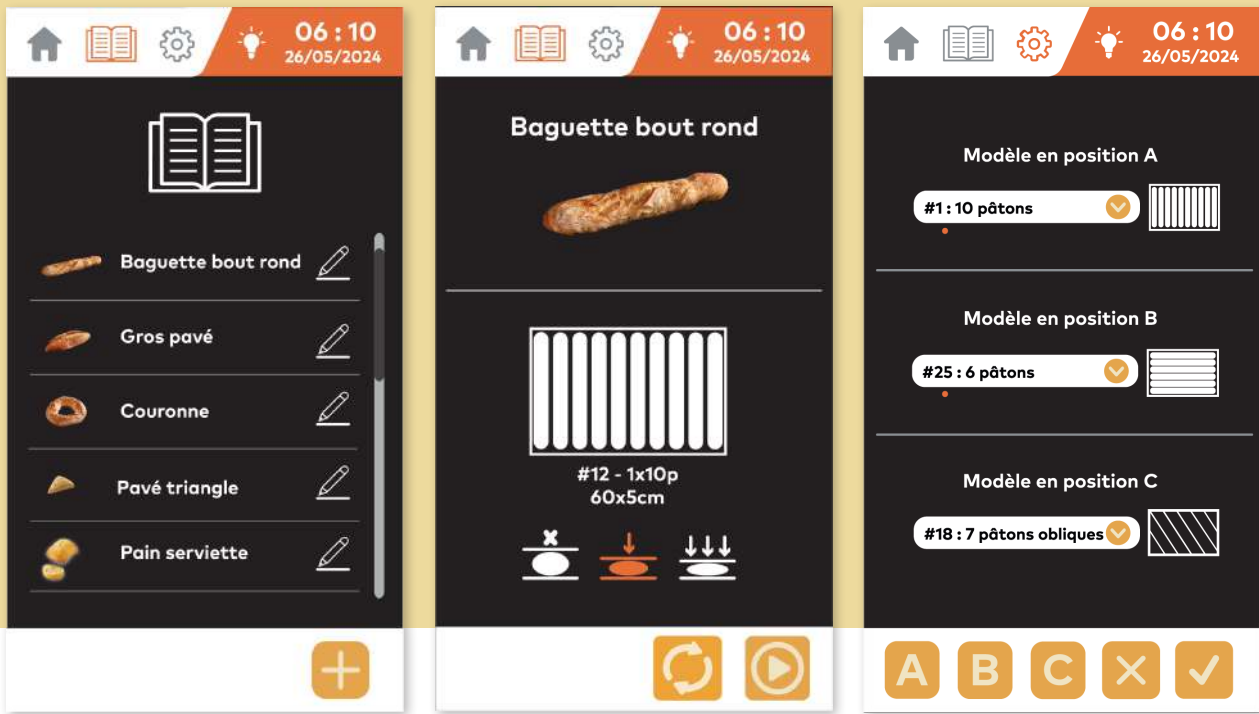
SIMPLIFIED CLEANING AND MAINTENANCE

Panorama's enclosed design **minimizes flour projections and emissions**, contributing to a cleaner and healthier work environment.

Components are **easily accessible for routine maintenance** and an **assisted cleaning cycle** saves time every day.

Panorama moves easily thanks to its **swivel casters** and **front handle bar**.

The accessibility of critical components ensures **quick repairs**.



Quick & easy to use

Recipes are easy to create and save, with the shapes, dimensions, and weights of the dough pieces displayed.

The cycle and pressing settings can be adjusted in just a few seconds to suit any type of dough.

CYCLE MODE

For **continuous production** of the same recipe as soon as the door closes.

ADJUSTABLE PRESSURE

Alone, without, soft, or firm: to **adjust the density of the dough pieces for each batch**.

CLEANING CYCLE

A quick cleaning process, **guided step by step** on the screen.

TOOLS HELP

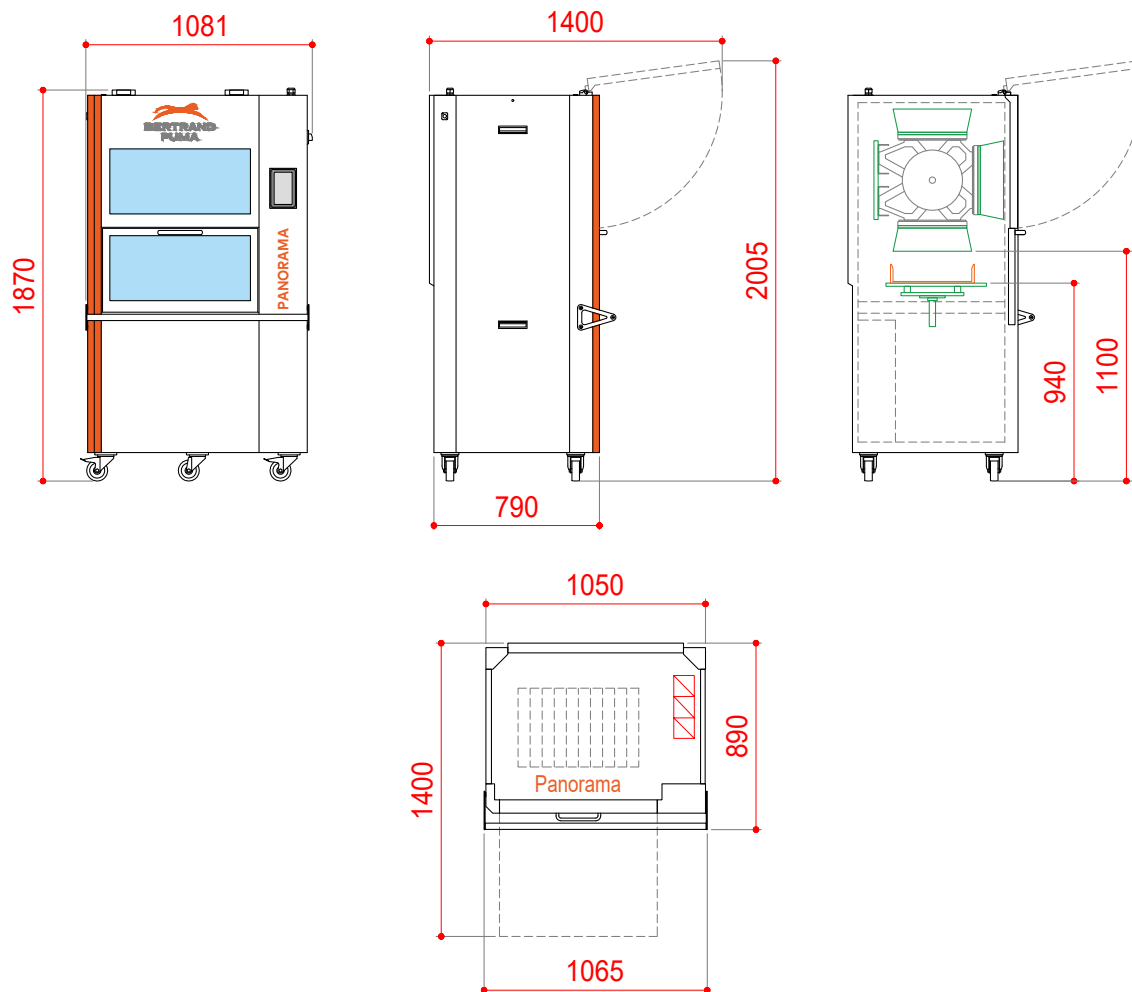
Dimension specifications and suggested shapes based on the selected tools.

SAFETY

Visual indication of tool position and open-door alert

QR CODE

Access to **video tutorials and user guides** directly from the screen to facilitate training and promote team autonomy.



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

NON CONTRACTUAL DATA

Non contractual documentation - V1 - 04/2026

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