

BIMATIC / LEBANON

PO-125

Circular Pies Oven

12-piece capacity | LPG or natural gas | Made in Lebanon

PRODUCT OVERVIEW

The PO-125 is a commercial circular pies oven designed for bread, manakish and flatbread production. Its circular baking fire promotes even heat distribution, while the insulated brick chamber supports consistent baking. Fixed or motorized baking-floor configurations are available to suit the operation.



KEY SPECIFICATIONS

Brand	BIMATIC
Model	PO-125
Equipment Type	Circular pies oven
Capacity	12 pieces
Baking Floor	Fixed or motorized - on request
Motorized Control	Inverter system
Baking Surface	Steel or brick - on request
Fuel Type	LPG or natural gas
Heat Distribution	Circular baking fire
Internal Construction	Brick
External Finish	Stainless steel covers
Dimensions (W x D)	125 x 125 cm
Weight	200 kg
Country of Origin	Lebanon

KEY FEATURES

- Circular baking fire distributes heat evenly inside the oven.
- Fixed or inverter-controlled motorized floor is available.
- Marble top working shelf and horizontal curtained door.
- Insulated brick interior, stainless exterior and exhaust damper.

TYPICAL APPLICATIONS

- Bread, manakish, pies and flatbread production.
- Bakeries, restaurants and central kitchens.
- Operations requiring efficient 12-piece baking batches.

PRODUCT NOTE

The PO-125 combines circular heat distribution with an insulated brick chamber and configurable baking floor. Final height, burner input, gas pressure and selected floor configuration must be confirmed before installation.
Product reference: BIMATIC PO-125 - supplied technical specifications