

A good start is half of the work.

**Knead,
and it'll do the rest.**



Proving is a balancing act between dough, temperature, humidity temperature and time, and is one of the crucial moments that determines the quality of the final product.

The BAKERTOP MIND.Maps™ PLUS provers are equipped with precise sensors that accurately and continuously control the temperature and humidity at each point of the proving process and intervene to always guarantee excellent and repeatable results.

The BAKERTOP MIND.Maps™ PLUS provers are available in the 12 and 16 pan versions for column installations, or in the trolley version compatible with the 16 pan ovens.

