

KOENIG GROUP



TOGETHER
we create success

Fortuna

KONIG

VULGANUS

TOGETHER

we create success

THE BEST OF ALL WORLDS UNITED FOR YOU

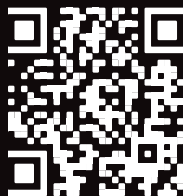
Success is not just about great technology - it's about partnership, innovation and a shared vision. The Koenig Group offers a comprehensive portfolio ranging from mixing, dough make-up, proofing systems, scoring and baking to cooling and freezing.

From modern bakery machines to complete production lines, we help you to streamline processes, increase efficiency and produce perfect baked goods every day.

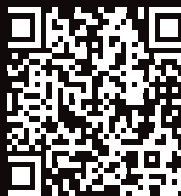
The Koenig Group - your partner for modern bakery technology.



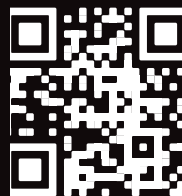
VISIT US ONLINE



fortuna-bakery.com



koenig-rex.com



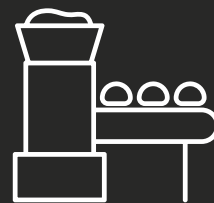
vulganus.com



MIXING

The Koenig Group's product range includes twin twist and spiral mixers designed for the highest quality of different types of dough.

In addition, we offer suitable bowl hoists that ensure efficient and safe handling of the dough bowls.



MAKE-UP LINES

We offer Koenig and Fortuna dough dividing and rounding machines as well as dough sheeting lines for gentle dough processing. Our bread roll lines enable a diverse product range and different capacities, offering gentle dough handling and high weight accuracy – all for a wide variety of doughs.



MORE COMPETENCE & EFFICIENCY – ALL FROM A SINGLE SOURCE

Together we are shaping the future of the bakery machinery industry. Our aim is to support bakeries of all sizes worldwide with the combined expertise of the Koenig Group. As a central point of contact for the entire project, we implement state-of-the-art and flexible solutions for you that make your processes more efficient, minimize downtimes and offer long-term investment security.

INNOVATION & EFFICIENCY: SOLUTIONS THAT THINK AHEAD.

Our group of companies unites specialized technology leaders under one roof. The result: ultra-modern production systems that are optimally coordinated and guarantee maximum efficiency.

COSTS & INVESTMENT SECURITY:

AN INVESTMENT THAT PAYS OFF.

With a perfectly coordinated portfolio from our group of companies and our strong cooperation partners, we offer you cost-optimized solutions, short production times, long-term security of supply and support you at all times in optimizing your existing or future production.

RELIABILITY & SERVICE:

A STRONG PARTNER FOR YOUR SUCCESS.

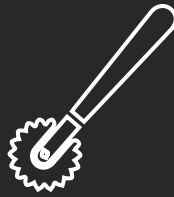
As a group of companies, we stand for long-term cooperation, personal support and reliable service worldwide. We provide a production line as well as an experienced partner who speaks your language and understands your processes.

SOLUTIONS ALONG THE ENTIRE PROCESS CHAIN



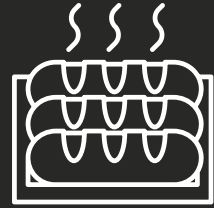
PROOFING SYSTEMS

We offer step, spiral, swing, tray or rack proofing systems for proofing your dough pieces. All proofing systems can be configured in different sizes.



SCORING

Our scoring systems guarantee high quantities and high quality at the same time. Products are cut precisely with the help of innovative image processing. Our solutions are flexibly adaptable and cut in consistent quality according to the selected cutting patterns.



BAKING

Our range of ovens includes rack ovens, single and multi-deck ovens and the PU Integral plate circulation oven. These ovens are versatile and can be used for products on trays, in molds, on peelboards and for loose baked goods, ideal for artisan bakeries and the baked goods industry.



STRONG BRANDS UNDER ONE ROOF

Koenig is a leading international manufacturer of bakery machines and lines. Founded in 1966 and based in Graz, Austria, the company offers comprehensive solutions for automated dough processing - from dough dividers and round molding machines to complete production lines for rolls and bread. Koenig is known for its innovative strength, high quality and customized systems for artisan and industrial bakeries. With a worldwide sales and service network, we are globally successful.

KONIG

Fortuna

Fortuna, based in Bad Staffelstein in Upper Franconia, is one of the oldest manufacturers of bakery machines in the world. Since 1887, the name has stood for technical know-how and product quality. We develop and manufacture machines and systems for the production of bread rolls. Fortuna Maschinen GmbH has been part of the Koenig Group since 2019.

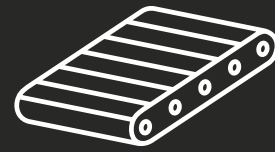
The Finnish company Vulganus Oy, based in Nastola, specializes in the development and manufacture of tailor-made spiral systems for the food industry. Since its foundation in 1977, Vulganus has been supplying solutions for cooling, freezing, proofing and conveying products, which are used particularly in bakeries. Vulganus has been part of the Koenig Group since 2022.

VULGANUS



COOLING & FREEZING

We offer customized step and spiral coolers that are developed according to space requirements and cooling or freezing times. These cooling and freezing solutions are developed to the highest hygiene standards with a focus on cleanability and built with Nordic quality.



HANDLING SYSTEMS

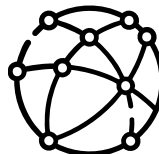
We support you with product handling throughout the entire production process. This ranges from conveyor systems to uncappers, tray emptying and cleaning systems for proofing cabinet hangers, for example.



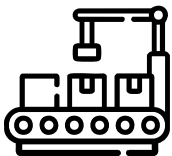
YOUR ADVANTAGES AT A GLANCE



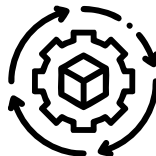
INNOVATIVE RESEARCH AND DEVELOPMENT



GLOBAL PRESENCE AND EXTENSIVE DEALER NETWORK



EXTENSIVE INTERNAL PRODUCTION CAPACITIES



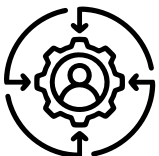
PORTFOLIO FOR THE COMPLETE PRODUCTION PROCESS FOR BAKED GOODS



SUSTAINABILITY AND ENVIRONMENTAL AWARENESS



STRONG TECHNOLOGY PARTNERS AND COOPERATIONS



CUSTOMIZED SOLUTIONS AND TAILOR-MADE SERVICES



STRONG FINANCIAL STABILITY AND SUSTAINABLE BUSINESS GROWTH

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