



we
simplify
bakers'
life.



About us

We are a family business led by members of the Kornfeil family, who together with their 140 employees are constantly dedicated not only to the production and modernization of bakery ovens and all accessories for all types of bakeries, but also to the development of baking technology.

Our company is one of Europe's leading manufacturers of bakery ovens and process equipment for bakeries. The quality and reliability of Kornfeil bakery ovens is reflected not only in the 30-year tradition in the development and installation of bakery ovens, but especially in the hundreds of satisfied clients worldwide.

Our main goal is to simplify the bakers' daily work, to reduce the energy consumption of bakeries by applying program control and controlling the entire production process, but at the same time to maintain the artisanal approach to the production of bakery products. That is why the development team works daily on innovations in the field of bakery ovens and planting equipment using waste energy processing. We provide our clients with 100% technical and technological support.



„The right choice of oven will make a baker's job easier for decades.“

Karel Kornfeil, founder of the company



Our story

1991 | Establishment of the company and construction of the first oven.
The first oven was hand drawn with love and great determination by the founder of the company, Karel Kornfeil . It still bakes to this day.

1996 | Invention of EkoBlok
We have been eco-friendly since the 1990s thanks to EkoBlok – and eco-friendly flue gas shower that contributes to environmental protection and reduce the energy costs.

2023 | The beginning of generational change by appointment of a new CEO.
Karol Kornfeil's daughter, Martina Kornfeilová, was appointed as the new CEO responsible for the full management of the company.

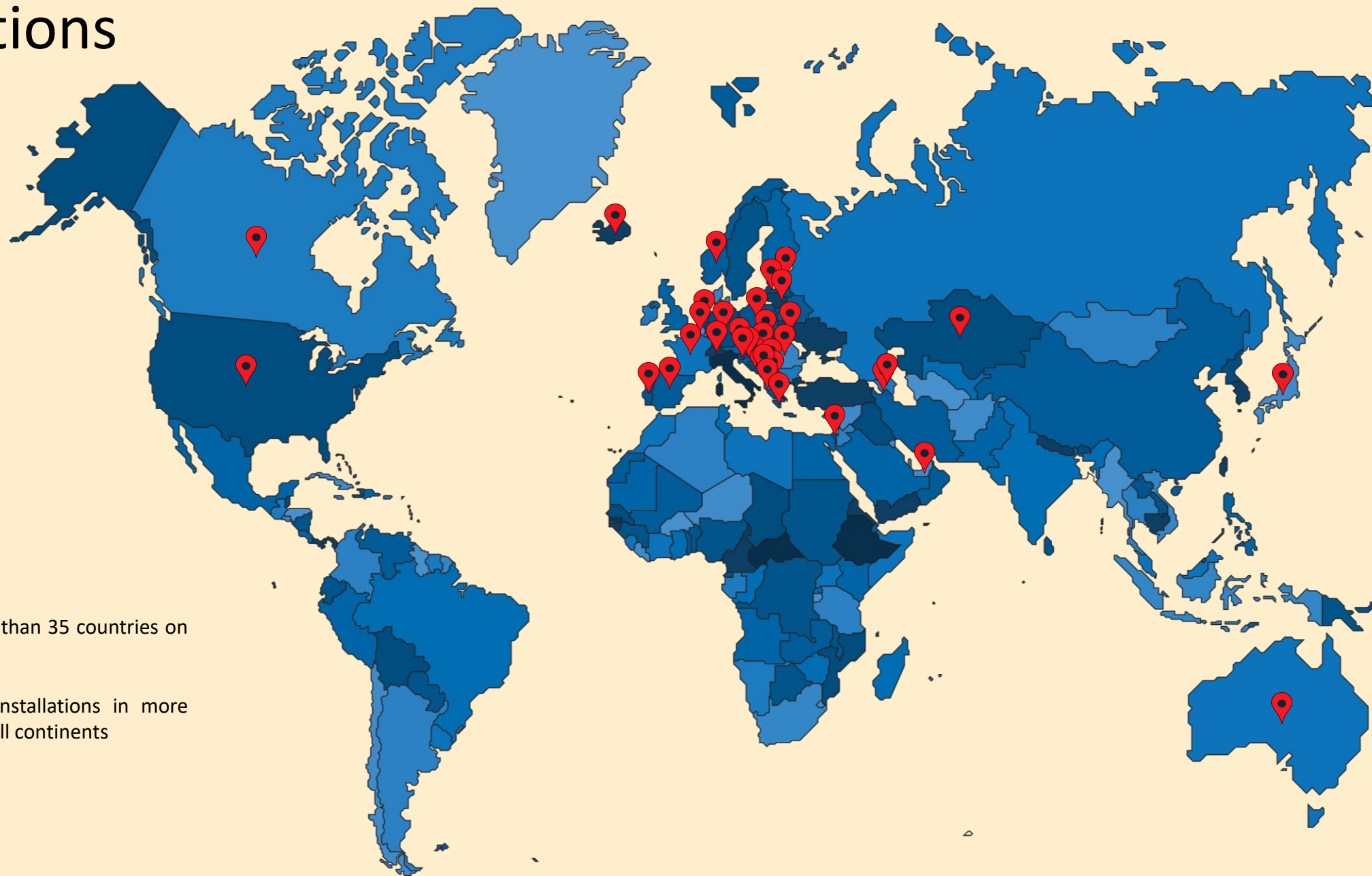
1992 | First leading device produces.
Hard work and the baker's peel have been inseparable from baking for centuries. In hindsight, the first Kornfeil loading device was a very lazy helper, but today, loading devices fully replace human labour and make production as efficient as possible.

2014 | Continuous bread proofers.
Because it is important for us to know every technical detail of every product that leaves our factory, we have also been manufacturing continuous proofers since 2014. In this year, Martina Kornfeilová was appointed as an executive officer of the company.

2024 | The family legacy continues
Sisters Martina and Karolína Kornfeilová became co-owners of the company and become the successor generation of its management.



Locations



Headquarters: Czech Republic

Distribution centres: in more than 35 countries on 4 continents

Installations: thousands of installations in more than 45 countries on almost all continents

Product line



Our product line

Our portfolio includes deck, rack, and tunnel ovens, available in electric and gas versions, tailored to suit various types of operations – from artisan bakeries to large industrial production facilities. We are also among the leading European manufacturers of thermal oil ovens, known for their stable heat distribution and precise temperature control, ensuring consistently even baking results.

Modern baking requires more than just high-quality ovens. That's why we also provide loader systems for deck ovens – ranging from manually operated mechanical devices for smaller bakeries to fully automated loading lines designed for high-capacity production. These systems reduce physical strain on operators and improve both efficiency and accuracy during handling.

A key part of our offering includes automation components and peripheral equipment, such as continuous proofers, conveyor belts, feeding tables, and other technologies that form complete and reliable production lines. All equipment, including the control software, is developed, manufactured, and programmed entirely in-house, allowing us to ensure full compatibility and a consistently high technical standard across our solutions.

Finally, we offer technologies focused on energy efficiency. Our heat recovery systems utilize waste heat from flue gases or steam generated during baking. This recovered energy can be reused, for example, for heating water or facility spaces, significantly reducing operating costs and the environmental impact of the bakery.



Our product line*

Deck ovens (5m² – 65m²)

- Variant (cyclothermic)
- Fornata (electric)
- ThermoStar (thermal-oil)
- ThermoStar Classic (thermal-oil)

Control systems for deck ovens

- Basic
- Comfort
- MultiControl

Loading devices for deck ovens

- Asistent Manual
- Asistent Super
- Asistent Com
- Asistent Line

Accessories for deck ovens

- Feed tables
- Belt conveyor
- Take-off conveyors
- Rotary table
- Bread counter
- Spiral slide
- Dampening conveyors

Rack ovens

- ThermoMax (thermal-oil)
- ThermoMax Classic (thermal-oil)
- RotoMax

Tunnel ovens

- ThermoLine (thermal-oil)
- ThermoLine compact (thermal-oil)

Proofing and dampening

- Box proofers
- Continuous proofers
- Dampening box
- Dampening conveyors
- Dampening bar
- Dampening table

Technology

- EkoBlok ByPass
- Deodorant
- BioTherm

*All our products can be found in our catalogue.



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