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#### 100% FAMILY-OWNED COMPANY

Exceptional ideas, new standards and indestructible products in premium quality and design that are often passed down in the family for decades – the GRAEF name is a promise and a commitment all in one. We continue to live and breathe the tradition and values of Hermann Graef, who founded the company in Arnsberg, Sauerland, in 1920, with just the same level of conviction and passion in what is now the fourth generation. The passion for maximum taste and pleasure – for 100 years.

#### 100% ENGINEERING SKILL

Tinkering, designing, testing, rethinking, absolute attention to detail, never satisfied with what's merely good – at GRAEF, we understand that products are the result of expertise and years of meticulous effort. That's why our developers work on new ideas and technologies until they are truly perfect and well designed down to the last detail. This gives customers the assurance that they are using a GRAEF product that meets the highest technology and efficiency standards. Yesterday and today – as well as today and tomorrow.

#### 100% QUALITY

How can you tell exceptional product quality? By the durability, reliability and timeless product design that never goes out of fashion. Or, in short: by how much pleasure they still give you even after years and decades of service. GRAEF products have always stood for uncompromising quality and absolute precision – "made in Germany". In the technology used, in the workmanship – and of course in the results they achieve in the kitchen.

#### 100% INNOVATION

Innovative by tradition. If, at GRAEF, we had to name virtues that have always made us special, we would certainly cite our inventive spirit and power to innovate. Because nothing defines us as much as the constant urge to make things even better. The result: countless innovations, registered patents and newly set international standards, including the first all-purpose slicer made entirely of metal, a cantilever design and fully automatic slicing solution. What more awaits from the multi-award-winning "brand of the century"? Plenty – that's a promise!

# DEAR GRAEF FANS,

2020 is a very special year for us – because it is the year in which we celebrate our 100-year anniversary. Our family-owned company, founded by Hermann Graef senior in 1920, is already in its fourth generation of family ownership. While, in some periods of history, such as the Great Depression, the Second World War and the German economic miracle, our forefathers were forced to constantly reinvent themselves, these days it is something that comes naturally.

Because this is precisely where our strengths lie. As a market leader in slicers with over sixty years of experience, we are always open to change – whether this involves changes to our product portfolio, our society or even our company itself. For generations, important decisions have been reached at the breakfast or dinner table. Because this is where we come together as a family, this is where we discuss, exchange ideas and constantly spur each other on to improve – after all, opinions tend to be given honestly in a family and this is crucial if we want to continue to advance.

This understanding is what distinguishes us and this is reflected in our products and our brand world. It's how we turn the GRAEF name into a tasty and enjoyable experience! Join us as we take a look into the world of GRAEF, in which tradition and innovation go hand in hand and in which values, such as sustainability and responsibility, have been a focus from the very beginning.



# FOUNDATION

Hermann Graef and his brother start-up the company and initially produce curtain rods and wooden toys. The first factory building in Arnsberg was constructed in 1921. During the night of May 16/17, 1943, the Möhne Reservoir is bombed and demolished by the Allies. The huge volume of water destroys a huge part of the factory in Arnsberg.













During the Great Depression, the Graef brothers switch production to chipboard boxes for drawing pins. As there are few competitors, they survive the crisis intact.

We launch the EH 170 T, the first electronic slicer, on the market. The special feature: the attachment of the blade at a 45° angle to the motor so that the slices don't break apart on the housing while cutting.

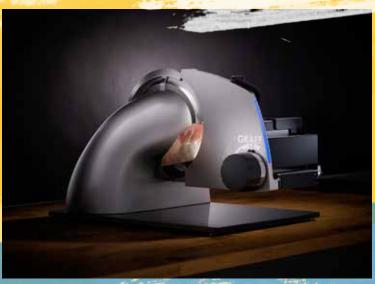
# **GRAEF.**A FAMILY AFFAIR

High-quality diamond blade sharpeners for commercial and domestic applications have been part of the GRAEF range since the eighties. We attend the IFA for the very first time and present ourselves in our new look. We also present our enhanced range, including coffee grinders, toasters and espresso machines.









2000

The first full-automatic slicer series arrives in stores, including the first tilt slicer for private use.



Our 100-year anniversary is dominated by the topic of sustainability and we celebrate with numerous anniversary promotions – analogue and digital, in store and online. We also introduce the next generation of slicers: the SKS 700.

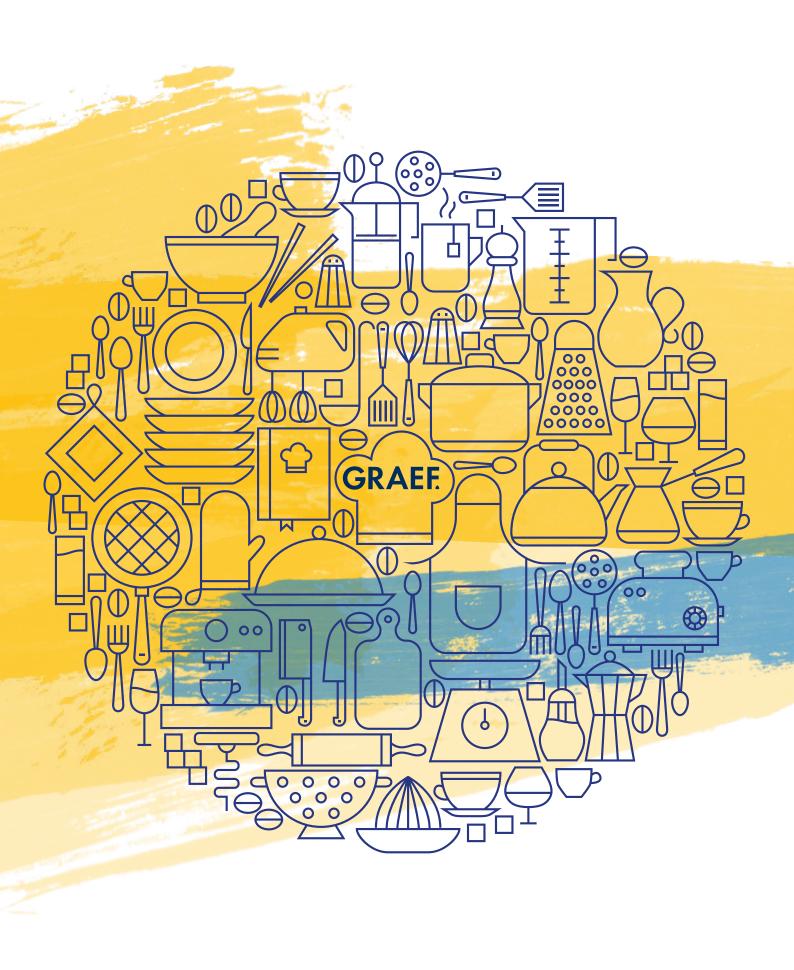
100 YEARS

# 100% WHAT WE BELIEVE IN -100 YEARS GRAEF

"When there is no agreement about the fundamentals, it is senseless to forge plans together", wrote Confucius. And we agree with him. Because, no matter how much our opinions about processes or strategies (or the perfect thickness of a slice of bread) sometimes differ, there are fundamental values that we all share. They are the secret behind 100 years of GRAEF and are woven deep in our DNA.

A topic that we are particularly committed to is 100% sustainability. To us, acting sustainably means conserving resources. That's why our campaigns, such as our scientific study on the shelf life of foods in one piece, storage tips and associated social media campaigns promote a sustainable and responsible lifestyle. And we certainly don't ignore our share – quite the contrary. We make sure that we use high-quality materials in production, comply with high production standards and "made in Germany" also means short transport paths, all of which makes the GRAEF name is synonymous with sustainable and responsible entrepreneurship. Because, particularly as a family-owned company that is currently being managed by family members from the third and fourth generation, we want to take 100% responsibility for the future.

This includes a clear commitment to our location here in beautiful Sauerland. For 100 years we have been offering 100% service at this site with short transport paths, true workmanship and German engineering skill. A huge challenge in a time in which goods are increasingly being considered disposable due to the high level of consumption. But we are tackling the challenge, the balancing act between tradition, innovation and quality, and preparing ourselves for 100% future – with another 100 years of GRAEF and, above all, 100% taste. Because, whether it is in the form of a lovingly prepared breakfast, a really good cup of coffee or a snack between meals – it is the small moments of pleasure that make life worth living.





# THE BEST SLICE OF BOTH WORLDS

We were already manufacturing professional slicers for industry in Arnsberg even before our slicers found their way into family kitchens. How did we come up with the idea? At the start of the fifties, the Graef brothers talked to a sales representative at a trade fair and then even went so far as to manufacture a prototype. While the prototype was never paid for, our effort was rewarded with something much better: the birth of our all-purpose slicer. A segment in which we are now a market leader.





If we take a look back, those years of producing slicers for industry before also expanding to slicers for private households was a huge advantage. Why? We were used to making our machines as efficient and durable as possible. High-quality materials, flexibility in design and our customary exceptional performance – all features that propelled us to the top. We still use the insights and constant feedback from the professional segment to constantly develop our all-purpose slicers for domestic use and adapt them to the needs of our customers. Because, regardless of whether they are used in single households with little extra space, hectic everyday family life or sophisticated kitchens – our all-purpose slicer family is as diverse as the people that use them every day. And these insights and experiences are then also used for the benefit of the professional segment – a harmonious symbiosis between both worlds.

### FROM SAUERLAND TO THE WORLD

Our adaptable electronic all-rounders are still produced in Arnsberg. All individual parts continue to be assembled by hand in our plant just a few hundred metres away from our company headquarters. Here, every work step is precisely planned and all machines pass through countless diligent and skilled hands before they leave our plant – our guarantee of quality.







SLICER SKS 100

# SLICED KITCHEN.

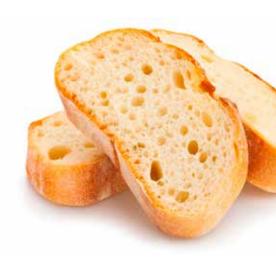
# WELCOME TO THE WORLD OF FINE CUTS

Like virtually no other product, they encapsulate all the values and principles for which we at GRAEF have now stood for over 100 years and accompany families across generations – our slicers. This is where engineering skill, design and quality "made in Germany" meet to form the unmistakable – and, yes, indestructible – core of our brand. Whether as a solid entry-level version for single households and individualists, as child-safe kitchen helpers in hectic everyday family life or as high-end machines for pros and those aspiring to join them.

## SAVE THE PLANET

They are always ready to assist and save valuable time that we need for the really important things: like saving the world. Or maybe we'll just start with lunch. But, all the same, we are doing our bit for the environment. After all, it has never been more important to set up a sustainable kitchen. In times of food waste and mountains of packaging waste, the SlicedKitchen can help increase your awareness of how to approach food. Bread, sausage and cheese, as well as fish, fruit and vegetables are sliced directly off a whole piece as needed, keeping the food fresh for longer and allowing you to enjoy the full flavour – delicately sliced.











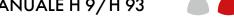






Serrated, fully-hardended stainless steel blade, Ø 190 mm

#### MANUALE H 9/H 93



- High-quality retro-slicer with manual, smooth-action wooden crank arm
- Full-metal design
- Infinitely adjustable slicing thickness, 0-15 mm
- Effortlessly slices through hard crusts, ideal for bread, meat and cheese
- Added safety with the thumb protection and food holder
- Removable stainless steel carriage
- 4 legs with rubber feet









Rear view H 1920



Serrated, fully-hardended stainless steel blade, Ø 190 mm

#### MANUALE H 1920 \_\_\_ + high-quality tinplate lunch snack box

- High-quality retro-slicer with manual, smooth-action wooden crank arm
- Full-metal design
- Infinitely adjustable slicing thickness, 0-15 mm
- Effortlessly slices through hard crusts, ideal for bread, sausage and cheese
- Added safety with the thumb protection and food holder
- Removable stainless steel carriage
- 4 legs with rubber feet







# SUSTAINABLY COMBATING WASTE

12 million tonnes of food are thrown in the bin in Germany every year – this is equal to 75 kilograms per person and household. These figures from the Federal Ministry of Food and Agriculture (BMEL) are shocking. The main culprit is premature flaws, such as mould, due to incorrect storage. What this means is that many people simply do not know how to store certain items of food to extend their shelf life – and this is something that we want to change.

# MORE CLIMATE ZONES THAN THE EARTH

Did you know that where exactly in the refrigerator you store your food makes a difference? Every category has its own comfort zone – fruit and vegetables are best stored separately at the very bottom (keep an eye on the neighbours!), fish, meat and sausages feel most comfortable one level higher, while aromatic cheeses are best stored at the very top. Incidentally, not everything belongs in the refrigerator. Exotic fruits, such as bananas or pineapples, as well as popular vegetables, such as tomatoes, don't like the frosty temperatures. Why you should definitely set up a dark box, what it should be used to store and where bread stays fresh for longest is all explained in our ABCs of storage.

# BETTER IN ONE PIECE

But it's not just the right storage that determines how long food stays fresh, its condition is also important. As we found out together with the Dr. Böhm laboratory in Munich, popular everyday items, such as bread, sausage and cheese, stay fresh much longer if they are purchased as a single piece and then sliced as required. We took a very close microbiological look at gouda, salami, ham and co. over several weeks and the result confirmed our suspicions: the items sold as a single piece stay fresh for up to two weeks longer than the cut and packaged variants - wow!

This means GRAEF slicers not only help reduce food waste and packaging but can also save you real money. After all, what you don't throw away you don't have to rebuy.









SKS 100 with non-slip foot





SKS 100 self-supporting with base plate



Smooth stainless steel blade available as an accessory



View of SKS 100



View of SKS 110

#### **SKS 100**







**SKS 110** 











- Serrated stainless steel blade,  $\varnothing$  170 mm even cuts through hard crusts
- Infinitely adjustable slicing thickness, 0-20 mm
- Efficient 45-watt energy-saving motor (Eco Power Motion, 170 watt peak power)
- Practical permanent function via on/off switch
- Blade cover for less friction and easier slicing
- Stable and smooth-running carriage with child lock
- Easy to use
- Quick cleaning thanks to the safety catch

## THE STYLISH MINI



Handmade

+ FOOD HOLDER + PLASTIC TRAY

Self-supporting with break-proof glass base plate



Carriage with stainless steel tray



Smooth stainless steel blade available as an accessory

#### **SKS 320**



- Compact full-metal machine in a clean silver look
- Serrated stainless steel blade, Ø 170 mm even cuts through hard crusts
- Infinitely adjustable slicing thickness, 0-20 mm
- Efficient 45-watt energy-saving motor (Eco Power Motion, 170 watt peak power)
- Practical permanent function via on/off switch
- Blade cover for less friction and easier slicing
- Stable and smooth-running carriage with child lock
- Easy to use
- Quick cleaning thanks to the safety catch

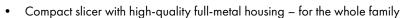












- New, taller design enables slicing directly in the storage box or the baking dish
- Serrated stainless steel blade, Ø 170 mm even cuts through hard crusts
- Central control unit with integrated slice thickness setting as well as quick-action and continuous operation switch
- Infinitely adjustable slicing thickness, 0–30 mm, even perfect for slicing open bread rolls
- Anodised and abrasion-resistant aluminium stop
- Whisper-quiet 170-watt capacitor motor, maintenance-free and with 5-year warranty
- Blade cover for less friction and easier slicing
- Stable and smooth-running carriage with stainless steel tray
- Double child lock for maximum safety
- MiniSlice attachment for fast and complete cutting, even of small food items
- · Quick cleaning thanks to the safety catch
- \*3-year warranty extension by registering on the GRAEF website
- Smooth stainless steel blade available as an accessory







WAFER-THIN SLICES OR UP
TO 30 MM
EASY TO CLEAN
SECURE CARRIAGE GUIDE



## THE CLASSIC









Quick-action on the carriage and continuous operation switch



Stable and smooth carriage with stainless steel tray



Smooth stainless steel blade available as an accessory

#### **CLASSIC C 20**



- Self-supporting full-metal slicer with break-proof glass base plate
- Serrated stainless steel blade, Ø 170 mm even cuts through hard crusts
- Infinitely adjustable slicing thickness, 0–20 mm
- Child lock with electric lock
- Rapid cleaning in a few easy steps

View of CLASSIC C 20

 \*Whisper-quiet 170-watt capacitor motor, maintenance-free and with 5-year warranty

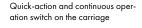
## THE TILTABLE CLASSIC













Tiltable by 30°



Smooth stainless steel blade available as an accessory

#### CLASSIC C 90



- Self-supporting full-metal slicer with break-proof glass base plate
- Serrated stainless steel blade, Ø 170 mm even cuts through hard crusts
- Infinitely adjustable slicing thickness, 0-20 mm
- Stable and smooth-running carriage with stainless steel tray
- Child lock with electric lock
- Rapid cleaning in a few easy steps
- \*Whisper-quiet 170-watt capacitor motor, maintenance-free and with 5-year warranty

#### SIMPLY SLICE BETTER -**GRAEF MACHINES**

Our slicers are second to none - would you like just a small taste? Our energysaving DC motors (Eco Power Motion) let our high-quality serrated edge and smooth blades glide through every ingredient, while the special, whisper-quiet capacitor motors tirelessly go about their work. The **blade cover** plate holds the item being sliced precisely the right distance away from the blade to make slicing even easier. Each and every favourite ingredient will find its perfect place on our stable and smooth-running carriage and the slices either fall directly onto the plate or onto the supplied tray. And, because a change of perspective can sometimes help, selected all-rounders can be tilted 30° - this guarantees that every ingredient comes into contact with the blade. One thing that can't reach the blade: wandering children's hands. Thanks to the electric safeguard and the special child lock "Clip", which securely covers the blade. And this works even when opening the stop or when the machine is switched on. Practical accessories, such as the MiniSlice attachment and our blade sharpeners round out the GRAEF package. All of this is complemented by exceptionally easy cleaning of all hygiene-related parts - 100% clever design.



The secret behind our durable and safe slicers? Every single part is exactly where it should be. We leave nothing to chance, whether it be providing protection from wandering dren's hands, straightforward cleaning or in the use of the highest-quality materials - when they are used correctly and cared for, our slicers are practically indestructible.







**GRAEF** 

MOST

OF THE YEAR 2020



Spot-on for your favourite dishes: the new fine slicer gives you a clear view

- Stylish fine slicer in a full-metal design with unique lighting concept
- Self-supporting with break-proof glass base plate
- Smooth, free-running solid stainless steel blade with hollow grinding, Ø 170 mm for the finest slicing results and even more flavour
- The smooth solid-steel blade can be sharpened at home
- Infinitely adjustable slicing thickness, 0-20 mm, with fine adjustment in the 0-2 mm range
- Solid, anodised and abrasion-resistant aluminium stop
- Whisper-quiet 170-watt capacitor motor, maintenance-free
- Quick-action and continuous operation switch: the blade rotates continuously or cut-by-cut
- Stainless steel blade cover plate for less friction and easier slicing
- Stable and smooth-running carriage with stainless steel tray
- Child-safe thanks to the switch-on guard
- Fast and easy cleaning freely accessible surfaces, simple blade removal thanks to the blade removal device, removable wiper and carriage



SKS 700 lighting concept

- Illumination of the adjusting scale and the slicing area giving you a clear view of the item being sliced and the slicing thickness
- Smart lighting: when the stop is open and the blade is ready for slicing, the slicer is first illuminated in blue and switches to red after 1 minute - providing a constant reminder of the open blade
- A pulsing light signals the stand-by mode after 5 minutes
- Added safety: the red light is illuminated until the stop is closed







micaceous iron oxide grey



grey white

No crust is too hard, no ham is too succulent – the sharp blade glides gently and tirelessly through every item of food. The design of the free-running blade doesn't just look good, it also makes it easier to clean the industrygrade professional blade.

CONCAVE SOLID-STEEL BLADE



ruby red





BE ENLIGHTENED **SKS 700** 

#### STRONG PERFORMANCE - WHISPER-QUIET

The maintenance-free capacitor motor is not just powerful, it also operates quietly and tirelessly – day after day, slice after slice.



0% margin for error for 100% fine slicing - the anodised stop doesn't move a millimetre, even when tough items need to be sliced. This means that extra-fine slices down to an accuracy of 0.2 millimetres are possible.

#### SOLID ALUMINIUM STOP



Most accidents happen after slicing that's why the unique GRAEF safety concept on the SKS 700 provides a constant reminder of the open stop. The blue light signals that the slicer is ready for use. After a minute, the light turns red and then starts to pulse after a further 240 seconds – until the stop is closed. 100% innovation for 100% safety.

LED-SAFETY-CONTROL

#### MAXIMUM PRECISION

Millimetre-perfect? Are you kidding! Thanks to the new fine slicing range, ingredients can be delicately sliced in steps of just 0.25 millimetres - for even more flavour!



# THE SKS 700

Our new SKS 700 fine slicer will get the heart of every technology and design fan racing. The high-quality materials are so perfectly coordinated that they leave no room for compromise when slicing. By the way, GRAEF takes its "made in Germany" philosophy to the next level in the SKS 700: 85% of the materials come from North Rhine-Westphalia, the region around the GRAEF plant. A slicer in a class of its own - for the highest demands, for 100% taste.







- + FOOD HOLDER
- + STAINLESS STEEL TRAY
- + MINISLICE ATTACHMENT
- + BLADE SHARPENER
- + LAFER RECIPE BOOK
- + COOKING APRON





I ham fafor



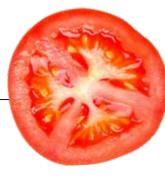
# THE STAR CHEF

# PremiumCut LAFER EDITION

- Self-supporting premium full-metal slicer with break-proof glass base plate for the sophisticated kitchen
- Compact design with small footprint fits into every kitchen
- The smooth stainless steel blade can be sharpened at home
- Infinitely adjustable slicing thickness, 0–20 mm
- Powerful Power Drive Motor, 200 watts
- Practical permanent function via on/off switch
- Blade cover for less friction and easier slicing
- Stable and smooth-running carriage with stainless steel tray and child lock
- Quick cleaning thanks to the safety catch

### HIGHLIGHTS

- Smooth stainless steel blade, Ø 170 mm cuts through delicate items as well as hard crusts
- Inclined slicer with 15° angle
- MiniSlice attachment for fast and complete cutting, even of small food items



### THE HEAD CHEF

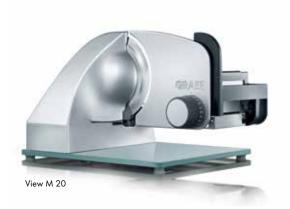
#### MASTER M 20, M 80, M 90

- High-quality, self-supporting full-metal slicer with break-proof glass base plate for the sophisticated kitchen
- Stainless steel blade cover plate for less friction and easier slicing
- Smooth, solid stainless steel blade with hollow grinding, Ø 170 mm for the finest slicing results and even more flavour
- The smooth solid-steel blade can be sharpened at home
- Infinitely adjustable slicing thickness, 0-20 mm
- \*Whisper-quiet 170-watt capacitor motor, maintenance-free and with 10-year warranty
- Rapid cleaning in a few easy steps

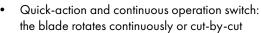


+ FOOD HOLDER + PLASTIC TRAY

Handmade



#### SPECIAL FEATURES



- Stable and smooth-running carriage with stainless steel tray
- Child lock with electric lock

#### MASTER M 20



## SPECIAL FEATURES

- Tiltable by 30°
- Removable aluminium carriage
- Practical permanent function via on/off switch





- - Quick-action and continuous operation switch: the blade rotates continuously or cut-by-cut
- Stable and smooth-running carriage with stainless steel tray
- Child lock with electric lock
- Tiltable by 30°





View M 90

## THE ALLROUNDER





- + FOOD HOLDER
- + STAINLESS STEEL TRAY
- + BLADE SHARPENER

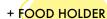
- **SKS 850**
- High-quality, self-supporting full-metal slicer with beech wood drawer
- Smooth, solid stainless steel blade with hollow grinding, Ø 170 mm
- The smooth solid-steel blade can be sharpened at home
- Infinitely adjustable slicing thickness, 0-20 mm
- Whisper-quiet 170-watt capacitor motor, maintenance-free and with 10-year warranty
- Quick-action and continuous operation switch: the blade rotates continuously or cut-by-cut
- Stainless steel blade cover plate
- Stable and smooth-running carriage with stainless steel tray
- Child lock with electric lock
- Rapid cleaning in a few easy steps



Removable beech wood cutting board with large surface area







- **STAINLESS** STEEL TRAY
- + STAINLESS STEEL BLADE REMOVAL

#### **SKS 900**



- High-quality, self-supporting full-metal slicer for the sophisticated kitchen
- The smooth solid-steel blade can be sharpened at home
- Infinitely adjustable slicing thickness, 0-15 mm
- Solid, anodised and abrasion-resistant aluminium stop
- Whisper-quiet 185-watt capacitor motor, maintenance-free and with 10-year warranty
- Practical permanent function via on/off switch
- Removable stainless steel blade cover plate
- Carriage made of hard anodised aluminium with professional circular guide for even greater stability and ease of operation
- Rapid cleaning in a few easy steps thanks to the removable hard anodised aluminium carriage and stainless steel blade removal device



Extra-large – Ø 190 mm – industry-grade smooth, solid-steel blade made of special steel (with hollow grinding)



Aluminium base plate with slot for cutting boards



SLICEÓ



Beech wood drawer with child lock for storing kitchen knives











THE SPACE-SAVER

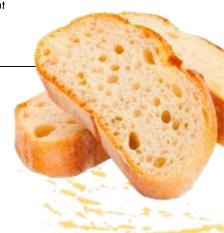
## **UNA 90**



- Compact, mobile metal inclined slicer with hard anodised aluminium surfaces
- Foldable for storage in drawers or kitchen cupboards, it can even be hung up
- Serrated stainless steel blade, Ø 170 mm cuts effortlessly through hard crusts
- Slicing thickness adjustment: 0–15 mm
- Efficient 45-watt energy-saving motor (170 watt peak power)
- Quick-action and continuous operation switch: the blade rotates continuously or cut-by-cut
- Stainless steel blade cover plate for less friction and easier slicing
- Rapid cleaning in a few easy steps

### HIGHLIGHTS

- Fold to store: the UNA 90
- Foldable and stable: the aluminium carriage and feet
- Compact and mobile





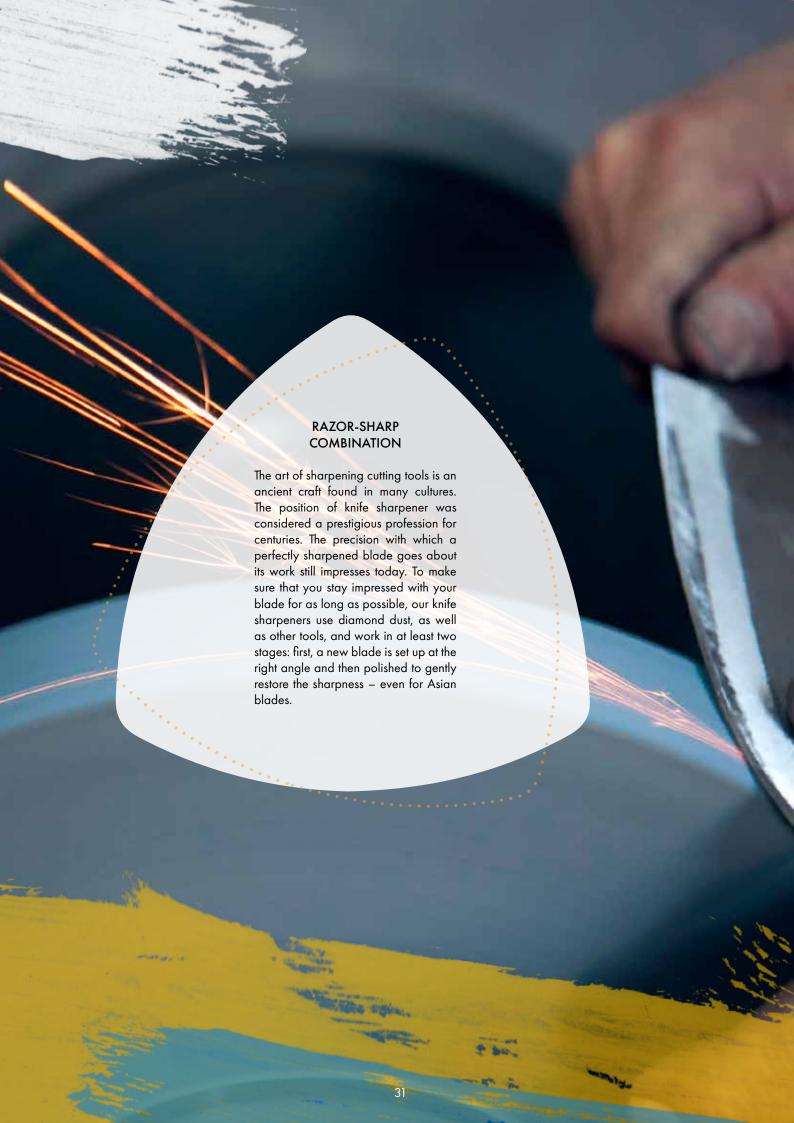
# ONE COMBINED WASH WITH VASELINE SEAL PLEASE!

Our slicers are like glamorous cars – if you buy a nice car, you need to care for and look after it. But don't worry: the effort involved in our carriages is relatively low. Because we have designed all the individual parts of our slicers so that they can be effortlessly dismantled and easily cleaned to make sure that you have to do as little work as possible.

First of all: the dishwasher is out of the question! After all, you would never take your sports car to a car wash. A simple, moist cloth to quickly wipe away the residues is all you need after daily use. But: please do not immerse the cloth in water as this opens the door to unsightly rust film. The carriage and the blade should also be removed and thoroughly cleaned at regular intervals. Please do not use aggressive detergents or solvents. Even salts can damage the quality of the blade – so cleaning is particularly recommended after slicing cured meat or ham.











### **PICCOLO**



- Manual blade sharpener with high-quality plastic housing and rubber-coated handle
- 20° sharpening angle for smooth and serrated household, sports & leisure and industrial knives
- Two-stage sharpening: sharpening element made of tungsten carbide, polish/hone with ceramic sharpening elements
- Minimum material abrasion for a long blade service life
- Compact and practical for on the go









### **PRONTO**



- Manual blade sharpener with high-quality plastic housing and rubber-coated handle
- 20° grinding angle for smooth and serrated household, sports & leisure and industrial knives
- Two-stage sharpening: sharpening and honing with diamond disc
- Ideal blade structure
- Minimum material abrasion for a long blade service life
- Compact and practical for on the go





### **CC 80**

- Compact hybrid blade sharpener with diamond discs
- 20° grinding angle, ideal for smooth household, sports & leisure and industrial knives
- Two-stage sharpening: Combination of electric sharpening and manual micro-sharpening in the honing stage
- Honing phase also suitable for serrated blades
- Fixed blade guide
- Optimal blade structure, low material abrasion thanks to diamond discs



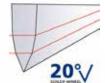
- Electric blade sharpener with diamond discs
- 20° grinding angle, ideal for smooth household, sports & leisure and industrial knives
- Two-stage sharpening: sharpening and honing with diamond discs for a long blade service life
- Honing phase also suitable for serrated blades
- Elastomer blade guide precise angle guide
- Optimal blade structure, low material abrasion thanks to diamond discs





### CX 110

- Electric blade sharpener with diamond discs
- 15° grinding angle, ideal for Asian blades, smooth household, sports & leisure and industrial knives
- Two-stage sharpening: sharpening and honing with diamond grinding for a long blade service life
- Honing phase also suitable for serrated blades
- Elastomer blade guide precise angle guide
- Optimal blade structure, low material abrasion thanks to diamond discs





#### CC 120

- Electric blade sharpener with diamond and ceramic discs
- 20° grinding angle, suitable for all smooth household, sports & leisure and industrial knives
- Three-stage sharpening: presharpening and sharpening with diamond discs, honing and polishing with ceramic discs
- Honing phase also suitable for serrated blades
- Elastomer blade guide precise angle guide
- Optimal blade structure and low material abrasion thanks to the diamond and ceramic discs

### CX 125

- Electric blade sharpener with diamond and ceramic discs
- 15° grinding angle, ideal for Asian blades, smooth household, sports & leisure and industrial knives
- Three-stage sharpening: Presharpening and sharpening with diamond discs, honing and polishing with ceramic discs
- Honing phase also suitable for serrated blades
- Elastomer blade guide precise angle guide
- Optimal blade structure and low material abrasion thanks to the diamond and ceramic discs
- Even conventional, European blades with a 20° sharpening angle can be sharpened on the 15° sharpening angle in stage 1





### CC 150

- Electric blade sharpener with diamond and ceramic discs
- 15° and 20° grinding angle, ideal for Asian blades as well as for smooth household, sports & leisure and industrial knives
- Two-stage sharpening: sharpening with either a 15° or 20° angle, honing and polishing with ceramic discs
- Elastomer blade guide precise angle guide
- Optimal blade structure and low material abrasion thanks to the diamond and ceramic discs









	SKS 100
INE	Young Line

SKS 110 Young Line

SKS 320 Young Line

"Lafer Edition" Chef's Line

	· ·	· ·	· ·	
Dimensions (LxWxH in mm)	325x230x240	345x237x255	343×237×252	343×237×265
Weight	2.33 kg	3.08 kg	4.58 kg	4.30 kg
Material	Metal	Metal	Solid metal	Solid metal
Motor	Eco Power Motion	Eco Power Motion	Eco Power Motion	Eco Power Motion
Power	45–170 watts	45–170 watts	45–170 watts	200 watts
Tilt position	_	-	-	15° fixed
Slicing thickness	0-20 mm	0-20 mm	0-20 mm	0-20 mm
Slicing length	225 mm	225 mm	225 mm	225 mm
MiniSlice-attachment	•	•	•	•
Blade	170 mm	170 mm	170 mm	170 mm
Solid steel blade	-	-	-	-
Serrated blade	•	•	•	_
Smooth blade	-	-	-	•
Blade removal	•	•	•	•
Blade cover	•	•	•	•
Solid metal blade pro- tection ring	-	-	-	-
LED Safety Control	-	-	-	-
Carriage	Plastic	Plastic	Stainless steel tray	Stainless steel tray
Base	Foot	-	-	-
Base plate	_	Plastic	Break-proof glass	Break-proof glass
Wooden drawer	-	-	-	-
Child lock	•	•	•	•
Continuous operation switch	•	•	•	•
Quick-action switch	_	_	-	_
Accessories	Food holder Plastic tray	Food holder Plastic tray	Food holder Plastic tray	Food holder, Stainless steel tray Blade sharpener Cooking apron Recipe book
Item number	\$10001 (white), \$10002 (black), \$10003 (red)	\$11000 (silver), \$11001 (white), \$11002 (black), \$11003 (red)	\$32000 (silver)	S32116LAF (anthracite)
Product on page	13	13	13	24
	l .	1	l .	<u> </u>













SKS 500 Family Line

Classic C 20 Family Line

Classic C 90 Family Line

Master M 20 Chef's Line

Master M 80 Chef's Line

. a.m.y zme	runniy zine	runniy zino	Cher y Line	ener v Eme
370x295x285	373×331×255	390x305x275	405×295×225	405x315x270
4.80 kg	7.28 kg	7.97 kg	6.9 kg	8.32 kg
Solid metal	Solid metal	Solid metal	Solid metal	Solid metal
Capacitor	Capacitor	Capacitor	Capacitor	Capacitor
170 watts	170 watts	170 watts	170 watts	170 watts
-	-	30°	_	30°
0-30 mm	0-20 mm	0-20 mm	0-20 mm	0-20 mm
230 mm	220 mm	220 mm	225 mm	175 mm
•	•	•	•	•
170 mm	170 mm	170 mm	170 mm	170 mm
-	-	-	Hollow grinding	Hollow grinding
•	•	•	_	-
-	-	-	•	•
•	•	•	•	•
•	-	-	•	•
-	-	-	-	-
-	-		-	-
Stainless steel tray Foot	Stainless steel tray	Stainless steel tray –	Stainless steel tray	Anodised aluminium
-	Break-proof glass	Break-proof glass	Break-proof glass	Break-proof glass
-	-	-	-	-
•	•	•	•	-
•	•	•	•	•
•	•	•	•	_
Food holder Plastic tray Recipe book Storage box	Food holder Plastic tray	Food holder Stainless steel tray	Food holder Plastic tray	Blade sharpener D-1002 Food holder Stainless steel tray
	I	I	I	T
\$50000 (silver) \$50001 (white) \$50003 (red)	C20EU (silver)	C90EU (silver)	M20EU (silver)	M80EU (silver)
16	17	17	25	25









	Master M 90
LINE	Chef's Line

SKS 850 Chef's Line

SKS 900 Chef's Line

SKS 700 Chef's Line

Dimensions LxWxH (in mm)	405x295x270	390x300x290	450x335x277	370x315x250
Weight	8.66 kg	10.5 kg	9.645 kg	8 kg
Material	Solid metal	Solid metal	Solid metal	Solid metal
Motor	Capacitor	Capacitor	Capacitor	Capacitor
Power	170 watts	170 watts	185 watts	170 watts
Tilt position	30°	-	-	-
Slicing thickness	0-20 mm	0-20 mm	0-15 mm	0-20 mm + fine cut
Slicing length	225 mm	220 mm	230 mm	225 mm
MiniSlice-attachment	•	•	•	•
Blade	170 mm	170 mm	190 mm	170 mm
Solid steel blade	Hollow grinding	Hollow grinding	Hollow grinding	Hollow grinding
Serrated blade	-	-	-	-
Smooth blade	•	•	•	•
Blade removal	•	•	•	•
Blade cover	•	•	•	•
Solid metal blade pro- tection ring	-	-	-	•
LED Safety Control	-	-	-	•
Carriage	Stainless steel tray	Stainless steel tray	Anodised aluminium	Stainless steel tray
Base	-	-	-	-
Base plate	Break-proof glass	-	Aluminium, anodised	Break-proof glass
Wooden drawer	-	•	-	-
Child lock	•	•	-	•
Continuous operation switch	•	•	•	•
Quick-action switch	•	•	_	•
Accessories	Blade sharpener D-1000 Food holder Stainless steel tray	Blade sharpener D-1000 Food holder Stainless steel tray Beech wood cutting board	Food holder Stainless steel tray Blade removal device	Blade sharpener D-1000 Food holder Stainless steel tray Blade removal device
Item number	M90EU (silver)	\$85010 (silver)	SKS900EU (silver), SKS901EU (white), SKS902EU (black), SKS903EU (red)	S72010 (silver), S72011 (grey white), S72016 (micaceous iron oxide grey), S72013 (ruby red)
Product on page	25	26	26	20,21,22











UNA 90 Chef´s Line

UNA 98 Chef´s Line

Manuale H 9 Young Line

Manuale H 93 Young Line

Manuale H 1920 Young Line

Cher's Line	Cher's Line	Young Line	Young Line	foung Line
430x350x80	460x350x80	375x365x245	375x365x245	375x365x245
4.46 kg	4.70 kg	2.72 kg	2.72 kg	2.9 kg
Aluminium	Aluminium	Solid metal	Solid metal	Solid metal
Energy-saving motor	Energy-saving motor	_	_	_
45–170 watts	45–170 watts	-	-	-
30°	30°	-	_	-
0-15 mm	0-15mm	0-15 mm	0-15 mm	0-15 mm
205 mm	205 mm	150 mm	150 mm	150 mm
-	-	-	-	-
170 mm	170 mm	190 mm	190 mm	190 mm
-	-	-	-	-
•	•	•	•	•
-	-	-	-	-
•	•	•	•	•
•	•	-	-	-
-	-	-	-	-
-	-	-	-	-
Anodised aluminium	Anodised aluminium	Stainless steel tray	Stainless steel tray	Stainless steel tray
Folding foot	-	Rubber feet	Rubber feet	Rubber feet
-	-	-	-	-
-	-	-	-	-
-	_	-	_	-
-	-	-	-	-
•	•	_	_	_
Food holder Plastic tray Mounting appliance	Food holder Plastic tray Drilling template Mounting material Assembly instructions	Food holder	Food holder	Food holder, High-quality tinplate lunch snack box
UNA90EU (silver)	UNA98EU (silver)	H9EU (silver)	H93EU (red)	H1920EU (cream)
28	27	9	9	9



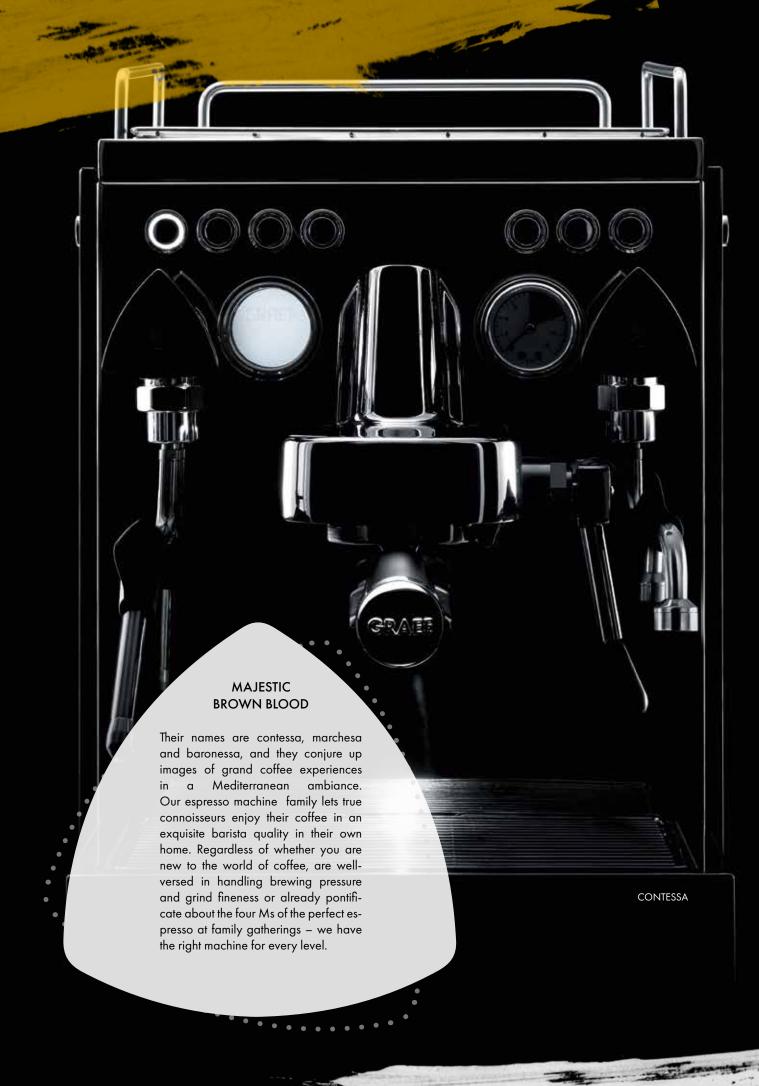


# COFFEE KITCHEN.

# BECOME A HOME BARISTA IN SECONDS

Just the right grind, a fine crema or knowledge of the location – there are many factors that decide how good a coffee is. At least the last one is a myth that we can clear up right away. Because these days a really good coffee comes from Sauerland. High-quality espresso machines for every desire, coffee grinders for every grind or filter machines for traditionalists – everyone will find their way to the perfect coffee break in the GRAEF CoffeeKitchen.













+ 600 ML MILK JUG (STAINLESS STEEL)

- + TAMPER
- + CLEANING TOOL
- + BACKFLUSH DISC
- + SINGLE-WALLED FILTER BASKETS (FOR 1 AND 2 CUPS, Ø 58 MM)

View of contessa

# THE ELITE CLASS

### contessa



- Stainless steel housing and black glass sides
- Whisper-quiet espresso pump (max. 16 bar) and steam pump (max. 6 bar)
- Triple thermoblock (simultaneous preparation of espresso and milk froth)
- Actively heated brewing group
- PID control for temperature stability
- Intuitive LCD display with various barista settings (see page 45)
- 4 pre-infusion programs and 7 steam programs
- Pre-infusion and puck drainage
- 1/2-cup function; espresso shot timer
- Manual handling via control lever
- Manometer display for pressure control
- $360^{\circ}$  hot water wand, separate no-burn steam wand for the perfect milk froth
- Passively heated cup rack
- Removable 2.5-litre water tank + practical descaling program
- Two stainless steel group handle (1 and 2 spouts) with 58 mm professional diameter for the largest possible surface area to release all the aromas



### THE POWER PACK



- + 600 ML MILK JUG (STAINLESS STEEL)
- + TAMPER
- + CLEANING TOOL
- + BACKFLUSH DISC
- + SINGLE- AND DOUBLE-WALLED FILTER BASKETS (FOR 1 AND 2 CUPS, Ø 58 MM)



Intuitive programming panel for barista settings



Dual-circuit heating system with double thermoblock heating system



Manometer display for pressure

### baronessa



- Elegant stainless steel/aluminium housing
- Espresso pump (max. 16 bar) and steam pump (max. 6 bar)
- Buttons for single and double espresso and manual handling
- Pre-infusion and puck drainage
- 360° hot water wand, separate steam wand for the perfect milk froth
- Very short heating time: only around 2 minutes
- Passively heated cup rack
- Removable 3-litre water tank + practical descaling program
- Stainless steel group handle with 58 mm professional diameter for the largest possible surface area to release all the flavours

## THE TIME SAVER



- Handmade
- + 600 ML MILK JUG
- + TAMPER
- + BACKFLUSH DISC
- + SINGLE- AND DOUBLE-WALLED FILTER BASKETS

Intuitive programming panel

for barista settings

Single-circuit thermoblock



Manometer display for pressure control

- (STAINLESS STEEL)
- + CLEANING TOOL
- (FOR 1 AND 2 CUPS, Ø 58 MM)



- Aluminium housing
- Espresso pump (max. 16 bar)
- Push-button selection for single/double espresso and manual handling
- 360° steam and hot water wand
- Pre-infusion and puck drainage
- Passively heated cup rack
- Removable 2.5-litre water tank + practical descaling program
- Stainless steel group handle with 2 spouts with 58 mm professional diameter for the largest possible surface area to release all the aromas









- + COFFEE SPOON WITH TAMPER
- + CLEANING TOOL
- + SINGLE- AND DOUBLE-WALLED FILTER BASKETS (FOR 1 AND 2 CUPS, Ø 52 MM)

# THE ALLROUNDER

# milegra



- Full-metal housing with high-gloss stainless steel front and side parts in matt black
- Espresso pump (max. 15 bar)
- Pre-infusion for the perfect aroma in the cup
- Programmable buttons for single and double espresso
- 360° steam and hot water wand
- Passively heated cup rack
- Programmable grind quantity
- Removable 2.5-litre water tank + descaling alert and program
- Group handle with 2 spouts
- Filter baskets for E.S.E pads



### HIGHLIGHTS

Integrated grinder (220 g capacity/approx. 30 shots/espressos) with conical grinder and 11 grind settings

View of milegra

- Single-circuit thermoblock heating system for short heating times
- Manometer display for pressure control



### THE PRACTICAL ADDITION



- + 600 ML MILK JUG (STAINLESS STEEL)
- + TAMPER
- + CLEANING TOOL
- + PAD FILTER BASKET
- + OPEN GROUP HANDLE FOR CAPSULE INSERTS
- + DOUBLE-WALLED FILTER BASKETS (FOR 1 AND 2 CUPS, Ø 58 MM)



Pannarello attachment for perfect milk froth



Single-circuit thermoblock heating system

### pivalla

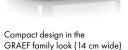


- Aluminium/stainless steel housing with sides in matt black
- Espresso pump (max. 16 bar)
- Easy to use and operate using the rotary switch
- Pre-infusion for the perfect aroma in the cup
- Manual espresso control
- 360° steam and hot water wand
- Passively heated cup rack
- Removable 2.5-litre water tank
- Stainless steel group handle with 2 spouts with 58 mm professional diameter for the largest possible surface area to release all the aromas





- + COFFEE SPOON
  WITH TAMPER
  + DOUBLE-WALLED
- FILTER BASKETS
  (FOR 1 AND 2 CUPS, Ø 52 MM)





Single-circuit thermoblock heating system, rapid heating in approx. 35 seconds

### salita









- High-quality plastic housing with stainless steel strip
- Espresso pump (max. 15 bar)
- Easy to use and operate using the rotary switch
- Pre-infusion for the perfect aroma in the cup
- Manual espresso control
- Temperature control
- 360° steam and hot water wand
- Steam for foaming immediately available
- Passively heated cup rack
- Removable 1.25-litre water tank + practical descaling program
- Filter holder with 2 spouts



### **SPOILT FOR CHOICE**

How many thermoblocks do I need? One, two or three? We can't choose the right machine for you, but we would be pleased to help you pick the model that perfectly suits your needs. If you prefer a quick espresso and a compact solution, then the salita is ideal.

"Single circuit" machines are perfect for a quick espresso every now and again. They quickly reach their operating temperature. Two thermoblocks, as are used in the baronessa, or even three, like the contessa, let you prepare an espresso and the milk froth at the same time. Perfect for anyone who enjoys a cappuccino for breakfast or wanting to prepare an espresso while also heating milk for the littles.

Our high-quality 58 mm stainless steel group handle don't just fit perfectly in your hand, they also have a large surface area to maximise the extraction of the coffee aromas.



# FOR TRUE CONNOISSEURS – OUR BARISTA SETTINGS

For our marchesa, the baronessa as well as the contessa, the coffee temperature and quantity as well as the steam quality can be individually selected using a programming panel or an LCD display – for example, five or seven levels are available for setting the steam: wetter or drier.

You can also conveniently program the temperature of your cup of coffee. Simply select your ideal temperature – between 88 and 96 °C – to get even more out of your espresso!



MARCHESA



# COFFEE KITCHEN NOW LIM

# COFFEE KITCHEN.









- + CLEANING BRUSH
- + GROUP HANDLE, 2 SIZES
- + FUNNEL



View of CM 501



View of CM 503

# CM 500-503







- Plastic housing with stainless steel applications
- Aroma-preserving stainless steel conical grinder
- 140 grind settings for a huge variety of different preparations (espresso, filter coffee, French Press, etc.)
- Individual grind quantity, "Grind on demand" for fresh aroma
- Grinds directly into the group handle and co.
- Practical portioning option: 1 12 cups perfect for filter coffee
- Grinds directly into the supplied ground coffee container or directly into the coffee filter
- Easy, safe and clean handling
- Storage compartment for accessories











Easy and clean handling



Cup-perfect grinding into the ground coffee container

### CM 200-203



- Solid plastic housing
- Aroma-preserving metal disc grinder
- 18 grind settings
- Adjustable coffee quantity for 1-14 cups



- + GROUND COFFEE CONTAINER
- + CLEANING BRUSH
- + GROUP HANDLE MOUNT,
- + FUNNEL



"Grind on demand" – for fresh aroma



Includes washers to fine-tune the grind

### CM 702



- Solid plastic housing
- Aroma-preserving, removable stainless steel conical grinder
- 24 grind settings
- Grind individual quantities directly into the group handle and co.
- Removable base plate for better cleaning





### COFFEE KITCHEN



Removable bean container with slide closure



Removable grinder for fine-tuning



Anti-static insert and fivepart aluminium paddle wheel



- + CLEANING BRUSH
- + GROUP HANDLE MOUNT,
- + FUNNEL
- + RUBER BASE

View of CM 800

### CM 800/802





- Aluminium housing in silver or black
- Aroma-preserving stainless steel conical grinder
- Professional coffee grinder with 40 grind settings for a huge variety of different preparations (espresso, filter coffee, French Press, etc.)
- "Grind on demand" for fresh aroma
- Grind individual quantities directly into the group handle and co.
- Low-speed, aroma-preserving motor



- + GROUND COFFEE CONTAINER
- + CLEANING BRUSH
- + GROUP HANDLE MOUNT,
- + FUNNEL



### CM 820



- Aroma-preserving stainless steel conical grinder
- Professional coffee grinder with 40 grind settings for a huge variety of different preparations (espresso, filter coffee, French Press, etc.)
- "Grind on demand" for fresh aroma
- Grind individual quantities directly into the group handle and co.
- Low-speed, aroma-preserving motor



High-quality noise-reducing stainless steel housing



Removable grinder for fine-tuning



Anti-static insert and five-part aluminium paddle wheel





- + GROUND COFFEE CONTAINER
- + CLEANING BRUSH
- + GROUP HANDLE MOUNT,
- + FUNNEL



Removable grinder for fine-tuning



Anti-static insert and five-part aluminium paddle wheel



Integrated, removable drawer

### CM 850

- High-quality noise-reducing stainless steel housing
- Aroma-preserving stainless steel conical grinder
- Professional coffee grinder with 40 grind settings for a huge variety of different preparations (espresso, filter coffee, French Press, etc.)
- "Grind on demand" for fresh aroma
- Grind individual quantities directly into the group handle and co.
- Low-speed, aroma-preserving motor





- + GROUND COFFEE CONTAINER
- + CLEANING BRUSH
- + GROUP HANDLE MOUNT,
- + FUNNEL
- + RUBER BASE



Portioning at the push of a button, freely programmable



Removable grinder for fine-tuning



Anti-static insert and five-part aluminium paddle wheel

### CM 900

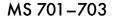


- Aluminium housing, painted silver
- Aroma-preserving stainless steel conical grinder
- Professional coffee grinder with 40 grind settings for a huge variety of different preparations (espresso, filter coffee, French Press, etc.)
- "Grind on demand" for fresh aroma
- Grind individual quantities directly into the group handle and co.
- · Low-speed, aroma-preserving motor



Latte macchiato, cappuccino, caffè latte – many coffee specialities are only transformed into an authentic taste experience with their delicious milk foam. To get the foam nice and creamy you either need to be adept at working the steam wand of an espresso machine or you need a compact pro that takes over the task at the push of a button. The GRAEF milk expert is a milk frother that sticks to its promises. For cold as well as hot milk – no matter whether you use cow's milk or a plant-based alternative. Bring on the milk foam moustache!













- High-quality plastic external housing
- Froth up to 200 ml of milk (creates around 400 ml of foam)
- Heat or mix up to 350 ml of milk and instant beverages
- Internal fill level marking (max.)
- Transparent cap with seal
- Whisk for milk and instant beverages without frothing as well as a whisk for foam are included
- Automatic switch-off

Start button for hot and cold preparation

Removable and professional stainless steel milk jugs, dishwasher-safe

















Practical water level indicator



FK 400–403; FK 502 Glass jug for 10 large or 15 small cups of coffee, keep-warm function

### FK 401-403











- Elegant plastic housing with stainless steel trim
- Pre-infusion for full flavour without the bitterness
- Optimum extraction of coffee flavors due the large-area wetting of the ground coffee
- Easy to use and operate
- Removable swivel filter (filter size 1x4) with drip stop
- Extra-long coffee enjoyment with keep-warm function
- Practical water level indicator
- Timeless, functional design
- Automatic switch-off





View of FK 512

### FK 502/FK 512

- Elegant black plastic housing with stainless steel trim
- Pre-infusion for full flavour without the bitterness
- Optimum extraction of coffee flavors due the large-area wetting of the ground coffee
- Easy to use and operate
- Removable swivel filter (filter size 1x4) with drip stop
- Extra-long coffee enjoyment with keep-warm function
- Timeless, functional design
- Automatic switch-off



FK 412/FK 512 Double-walled insulating jug for 8 large or 12 small cups of coffee



FK 502/FK 512 Sleek LCD display











250 g / 500 g

250 g / 500 g

- EXCELSO -

100 % ARABICA GANZE BOHNEN

**FILTERKAFFEE** 

- VERONA -

100 % ARABICA GANZE BOHNEN





LINE



pivalla Young Line



milegra Family Line



marchesa Family Line

Dimensions (in mm)	365×140×285	270x335x325	305x304x391	295×295×346
Weight	3.46 kg	7 kg	9.80 kg	7.6 kg
Material	Plastic/stainless steel	Aluminium/stainless steel	Metal/stainless steel	Stainless steel/aluminium
Power	1,400 watts	1,410 watts	1,600 watts	1,470 watts
Thermoblock	Single-circuit ther- moblock heating system			
Pump pressure	15 bar	16 bar	16 bar	16 bar
Manometer	_	_	•	•
LCD display	_	_	-	-
Water tank	1.25	2.5	2.5	2.5
Water filter	_	-	•	-
Pre-infusion	•	•	•	•
Puck drainage	_	_	_	•
Integrated conical grinder	-	-	•	-
Heated cup rack	•	•	•	•
Barista settings	-	-	-	•

Accessories	Group handle, 2 spouts Double-walled filter baskets for 1 and 2 cups Filter baskets for E.S.E. pads Coffee spoon with integrated tamper	Group handle, 2 spouts Double-walled filter baskets for 1 and 2 cups, approx. Ø 58 mm Filter baskets for pads Stainless steel milk jug, 600 ml Tamper Capsule holder Cleaning tool	Group handle, 2 spouts Single-walled filter baskets for 1 and 2 cups Double-walled filter baskets for 1 and 2 cups Filter baskets for E.S.E. pads Stainless steel milk jug, 300 ml	Group handle, 2 spouts Single-walled filter baskets for 1 and 2 cups, approx. Ø 58 mm Double-walled filter baskets for 1 and 2 cups, approx. Ø 58 mm Stainless steel milk jug 600ml
			Coffee spoon with integrated tamper Cleaning tool	Coffee spoon Tamper Cleaning tool

Item number	ES400EU (silver) ES401EU (white), ES402EU (black), ES- 403EU (red)	ES702EU01 (silver/matt black)	ESM802EU (silver/matt black)	ES850EU (silver/stainless steel)
Product on page	45	45	44	43

# COFFEE KITCHEN.







contessa Chef's Line

320x335x400	315×425×480
10.9 kg	19.15 kg
Stainless steel, aluminium	Stainless steel, glass
2,515 watts	2.730 watts
Dual-circuit thermoblock	Triple-circuit thermoblock with actively heated brewing group
16 bar	16 bar
•	•
-	•
3.01	2.5
•	•
•	•
•	•
-	-
•	•
•	•

Group handle, 1 spout
Single-walled
filter baskets for
1 and 2 cups,
approx. Ø 58 mm
Double-walled
filter baskets for
1 and 2 cups,
approx. Ø 58 mm
Stainless steel milk jug,
600 ml
Tamper
Cleaning tool
Backflush disc

Group handle, 1 spout
Group handle, 2 spouts
Single-walled
filter baskets for
1 and 2 cups,
approx. Ø 58 mm
Stainless steel milk jug,
600 ml
Tamper
Cleaning tool
Backflush disc

ES902EU	ES 1000EU2
(silver/matt black)	(stainless steel/black)
43	42







# COFFEE KITCHEN.



CM 820 Family Line



CM 850 Chef's Line



CM 900 Chef's Line

190×130×362	275×130×440	280x135x395
2.5 kg	3 kg	2.67 kg
Stainless steel, aluminium	Stainless steel, aluminium	Stainless steel, die-cast aluminium
128 watts	128 watts	128 watts
Stainless steel conical grinder	Stainless steel conical grinder	Stainless steel conical grinder
40 levels (additional fine-tuning possible)	40 levels (additional fine-tuning possible)	40 levels (additional fine-tuning possible)
250 g	350 g	350 g
-	-	1 and 2 cups
-	-	•
-	_	•
•	•	-
•	•	•
-	-	-
_	-	•

Cleaning brush		
Group handle mount,		
small		
Group handle mount,		
large		
Ground coffee		
container		
Funnel		

Cleaning brush
Group handle mount,
small
Group handle mount,
large
Ground coffee
container
Funnel

Cleaning brush
Group handle mount,
small
Group handle mount,
large
Ground coffee
container
Rubber base
Funnel

CM820EU (silver)	CM850EU (silver)	CM900EU (silver)
50	51	51





















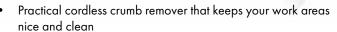






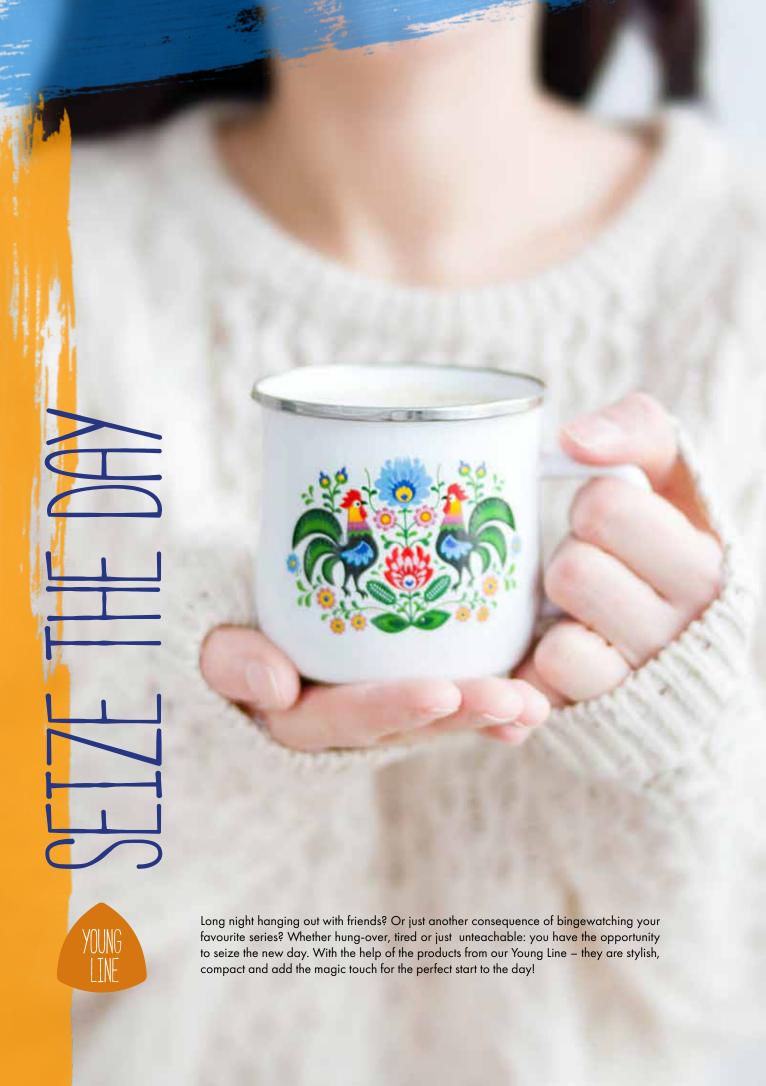


View of KC 502



- Solid, ergonomic housing in a modern design
- Environmentally friendly, bagless operation
- Upright design for space-saving storage on the kitchen worktop
- Scope of supply: Brush attachment, cleaning brush and charger
- Removable two-filter system: HEPA-F6 x nylon filter
- Powerful 60-watt motor with 7.4 li-ion rechargeable battery, 2000 mAh
- Charge time: 4-5 hours:
- Operating time: 15 minutes
- Sleek design:  $340 \text{ mm} \times 86 \text{ mm} \times 76 \text{ mm} (L \times W \times D)$
- Fits into every drawer, easy to use weighing in at just 680g









### WK 401-403







- Double-walled stainless steel kettle with plastic/stainless steel housing
- Washable stainless steel scale filter
- Dry-out and overheat protection
- Lift-off switch-off and automatic switch-off
- 360° central contact
- Fill volume: 1 litre, fill volume marking

# PRACTICAL BREAKFAST SETS FROM THE YOUNG LINE

### WK 61/62





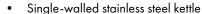
- Double-walled stainless steel kettle with plastic/stainless steel housing
- Washable stainless steel scale filter
- Dry-out and overheat protection
- Lift-off switch-off and automatic switch-off
- 360° central contact
- Fill volume: 1.5 litre, fill volume marking











- Washable stainless steel scale filter
- Dry-out and overheat protection
- Lift-off switch-off and automatic switch-off
- 360° central contact
- Fill volume: 1.5 litre, fill volume marking



TO 61-63









- 2-slice toaster with heat-insulated plastic housing
- Browning level controller with six settings
- Slice centring
- Integrated bun attachment
- Safety shut-off and stop button
- Defrost function
- Extra-lift device
- Crumb tray



View of TO 63



### WK 501/502





- Double-walled stainless steel kettle with plastic/stainless steel housing
- Temperature setting via touch display with residual heat display
- Filter coffee function, ideal for pour-over coffee preparation
- Keep-warm function: 30 minutes
- Washable stainless steel scale filter
- Dry-out and overheat protection
- Fill volume: 1 litre, fill volume marking





Programme for disinfecting baby bottles or to heat baby food

+ supplied with bottle basket

### WK 701/702





- Double-walled stainless steel kettle with plastic/stainless steel housing
- Temperature setting with residual heat display
- Automatic temperature control thanks to the installed temperature sensor
- Filter coffee function, ideal for pour-over coffee preparation
- Child lock
- Washable stainless steel scale filter
- Dry-out and overheat protection
- Fill volume: 1.5 litre, fill volume marking



View of WK 701



### TO 90-92







Matt

- Long-slot toaster with heat-insulated aluminium/stainless steel housing
- Suitable for several slices of toast or long slices of bread
- Browning level controller with 6 settings
- Slice centring
- Separate bun attachment
- Safety shut-off and stop button
- Defrost function
- Extra-lift device
- Stainless steel crumb tray











#### WK 900-902



- Double-walled stainless steel kettle
- Washable scale filter
- Child lock
- Dry-out and overheat protection
- Fill volume: 1.2 litre, fill volume marking

### HIGHLIGHTS

- Temperature setting with residual heat display
- Precise automatic temperature control thanks to the installed temperature sensor
- Filter coffee function, ideal for pour-over coffee preparation

#### TO 100-102











- Suitable for several slices of toast or long slices of bread
- Browning level controller with 6 settings
- Slice centring
- Separate bun attachment
- Defrost function
- Safety shut-off and stop button
- Stainless steel crumb tray

- Toasts 4 slices at the same time
- Extra-lift device, soft-lift function
- Cable rewind, extra-long power cable









# THAT DOESN REALING

We do it at the desk, at the fridge during the day, out and about, in the evening and comfortably on the couch – for most of us, snacking is one of life's little pleasures, as it should be. To make sure that we can snack with a clear conscience, it is snacks can be healthy – and can even be prepared quickly and easily at home,

Many heavily processed foods contain much too much salt, sugar or artificial colours and flavours. Even reaching for light products is not always any better. But what about home-made chips using fruit and vegetables? Complemented with hummus, sour cream or guacamole that is prepared in a flash – and your snack with "good constroma pack bought from the supermarket checkout, but one from your own dehydrator!

The jewel of our SlicedKitchen – our professional slicers – and the dehydrator are the perfect helpers for getting your creative juices flowing. Fresh food prepared quickly at home. That's good for your health and good for the environment, as it conscience.





#### **DELI Ø** KITCHEN.





# THE COMPACT DEHYDRATION-PRO

# DA 2042



- Compact mini-dehydrator for healthy, natural and sustainable snacks, chips, toppings or even animal treats.
- The well-designed tray system means that even slightly taller containers will fit easily into the dehydrator – e.g. for home-made yoghurt
- 3D dehydration technology: the heating element and fan at the back of the appliance create even air circulation and optimum dehydration results
- Metal lining on the inside for optimum heat distribution and energy-efficient dehydrating
- Double-walled, heat-insulated housing
- Practical display for monitoring the timer and temperature
- Temperature from 35 °C to 80 °C, adjustable in 5 °C increments
- 24-hour timer
- 4 stainless steel dehydrating grilles for easy removal and insertion at different levels
- 0.18 m<sup>2</sup> dehydrating area
- Automatic cooling function at the end of the dehydrating process
- Safety shut-off and overheating protection
- Compact dimensions: D 29 cm x W 27.2 cm x H 21 cm
- Power: 400 watt, low energy consumption





# DEHYDRATORS FOR KITCHENS OF EVERY SIZE

- GRAEF dehydrators for healthy, natural and sustainable snacks, chips, toppings, nuts, herbs or even animal treats
- The well-designed tray system means that even taller containers will fit easily into the dehydrator –
   e.g. for home-made yoghurt
- High-quality plastic housing
- Practical display for monitoring the timer and temperature
- Dry-Balance technology for the balanced drying of different foods
- · Even heat distribution for optimum hydrating results
- Adjustable temperature from 30 °C to 70 °C
- 40-hour timer
- Accessories: Recipe book and silicone mat
- Power: 230 V, 630 watt, 50 Hz



#### DA 506



- 6 slots for 6 large plastic dehydrating trays (BPA-free)
- Dehydrating surface: 0.65 m<sup>2</sup>



#### **DA 508**



- 8 slots for 8 large plastic dehydrating trays (BPA-free)
- Dehydrating surface: 0.84 m<sup>2</sup>



#### **DA 510**



- 10 slots for 10 large plastic dehydrating trays (BPA-free)
- Dehydrating surface: 1.08 m<sup>2</sup>













Set of 3 plastic	
dehydratina trays	

Set of 3 stainless steel dehydrating trays

Silicone dehydrating foil (0.4 mm), single mat

Set of 3 silicone dehydrating foils 0.4 mm

Suitable for	DA 506, DA 508, DA 510	DA 506, DA 508, DA 510	DA 506, DA 508, DA 510	DA 506, DA 508, DA 510
Item number	146547	146548	146550	146554









Storage container for dehydrated food

Stainless steel dehydrating trays for dehydrator DA 2042

Single silicone mat for dehydrator DA 2042

Set of 4 silicone mats for dehydrator DA 2042

Suitable for	DA 2042, DA 506, DA 508, DA 510	DA 2042	DA 2042	DA 2042
Item number	146687	146691	146692	146695







- + PLASTIC CONTAINER, 700 ML (BPA-FREE)
- + WHISK
- + CHOPPER

#### HB 501/502





- Easy-to-use hand blender with high-quality plastic housing and stainless steel blender
- Powerful 800-watt high-speed motor, up to 13,000 rpm
- Blender with 4 stainless steel blades and anti-splash function
- Stepless speed control with click adjustment, additional turbo function



600 ML (BPA-FREE)

#### TB 501/502







- Powerful 1,000-watt motor with 20,000 rpm
- Removable six-segment stainless steel blade for perfect blending
- Pulse button and variable speed setting
- High-quality, dishwasher-safe glass container with 1.75-litre capacity
- Cap with refill opening
- Two automatic programmes for smoothies and crushed ice



View of TB 501



View of CH 501

#### CH 501/502





- Practical chopper for cutting and mixing food, also suitable for preparing baby food
- Powerful 500-watt motor
- Four-segment stainless steel blade
- Glass chopper container with 1.0-litre capacity (dishwasher-safe)
- Easy one-hand pulse operation







#### FW 700



- Durable aluminium housing
- Powerful 800-watt motor and blocking power of up to 2,000 W
- 2 speed levels and additional backwards function
- Practical digital display
- 3 exchangeable cutting discs in size 8 (fine with 108 holes, medium with 48 holes, coarse with 19 holes)
- Perforated discs: Overall diameter 62 mm, thickness 6 mm, diameter per hole 7.9 mm, 4.7 mm, 3 mm
- Storage drawer for the cutting discs
- Easy to clean thanks to the removable filling tray and auger housing
- Overload protection

High-quality aluminium auger

Three-part cutting attachment: blade, perforated disc and precutter (cuts instead of crushing!)



- + SAUSAGE ATTACHMENT
- + KEBBE ATTACHMENT
- + COOKIE ATTACHMENT







View of EK 502

EK 501/502





- Smooth-running electric knife for fast and easy cutting, even of frozen foods
- Vertical positioning for clean operation
- Finger protection allows easy knife removal
- Safe and easy handling

Knife release button on the side (protects against accidentally releasing the knife) Low vibration 150-watt motor with safety switch



+ 2 DISHWASHER-SAFE

\*\*STAINLESS STEEL BLADES + FROZEN FOOD BLADE

SERRATED









#### WA 80



- Practical waffle maker with heart shape and unique GRAEF pattern
- High-quality heat-insulated stainless steel housing
- Control panel with 6 baking levels
- Non-stick coating for reduced-fat baking
- Electronic temperature control for consistent results
- Visual and acoustic ready alert
- Easy to clean thanks to the internal hinge and high edge to catch grease and excess dough







- Compact cone maker for wafer-thin waffle cones (thickness: approx. 0.8 mm) with unique GRAEF pattern
- High-quality heat-insulated stainless steel housing
- Control panel with 6 baking levels
- Non-stick coating for reduced-fat baking
- Electronic temperature control
- Visual and acoustic ready alert
- Easy to clean thanks to the internal hinge and high edge to catch grease and excess dough













- Stylish 50s vintage slicer with smooth-running flywheel gear drive
- Die-cast aluminium housing parts with high-quality stove-enamel finish
- Smooth, hard chromium-plated high-performance blade, Ø 300 mm
- Infinitely adjustable slicing thickness, 0–3 mm
- Large stainless steel carriage, with holding arm
- Automatic cutting process with manual drive
- Easy to use and precise clamping device
- Blade sharpener integrated into the circular blade
- All parts in contact with the item being cut are made of stainless steel
- Long-term and economical spare parts supply





- Hand-made with original tools from 1950
- Customised, available in all RAL colours
- Stable foot for stand-alone positioning of the machine, in machine colour (optional)
- Fast and easy to clean due to the smooth and freely accessible surfaces, fold-out wiper and stainless steel blade protection ring







View of BISTRO 1920

#### **BISTRO 1920**



- Professional full-metal compact machine with self-supporting base plate ideal for small kitchens
- Aluminium with high-quality stove-enamel finish
- Unbreakable and chemical-resistant plastics
- Special smooth high-performance blade, Ø 190 mm, guarantees clean and even cuts for all food items
- Infinitely adjustable slicing thickness, 0–15 mm
- Whisper-quiet 185-watt motor with direct blade drive
- Practical permanent function via on/off switch
- Internal blade cover plate for less friction and easier slicing
- Fast cleaning due to the smooth, freely accessible surfaces and removable hygiene-related parts
- Service-friendly design

### HIGHLIGHTS

- Smooth-running carriage with ergonomically designed food holder
- Long-term and economical spare parts supply
- Low, compact construction









#### SOLIDO



- Compact, powerful full-metal slicer for use in bistros and restaurants
- Special smooth high-performance blade, Ø 220−330 mm (depending on the model)
- Infinitely adjustable slicing thickness, 0–12 mm or 0–14 mm (depending on the model)
- 130- to 242-watt motor with belt drive for cold cuts and other items (motor power depends on the model)
- Anodised aluminium components with guide grooves in the stop, blade cover plate and carriage
- Fast cleaning due to the smooth, freely accessible surfaces and removable hygiene-related parts

- Available in three designs
- Compact and powerful
- Ideal for continuous operation











#### CONCEPT



- High-quality all-rounder for restaurants, deli counters and the like, available as a vertical and gravity slicer
- Unbreakable and chemical-resistant plastics
- Special smooth high-performance blade, Ø 250–300 mm (depending on the model)
- Precise and infinitely adjustable slicing thickness, 0-20 mm
- 300-watt hybrid motor with gear and belt drive
- Ideal for continuous operation
- Efficient motor cooling system
- Safe and waterproof latest-generation switch technology
- Blade cover plate for less friction and easier slicing
- Fast cleaning thanks to the smooth, freely accessible surfaces and removable hygiene-related parts

# HIGHLIGHTS

- Individually adaptable thanks to the modular system
- Compact L design offers maximum slicing capacity in a narrow area.
- Stable, narrow work area





+ 2-LEVEL

+ GRAEF SPECIAL OIL



#### **MASTER**



- Powerful, compact slicer for use in the counter area, e.g. of butcher's shops, in production or in restaurants and catering.
- Unbreakable and chemical-resistant plastics
- Free-running, smooth, hard chromium-plated high-performance blade, Ø 270-330 mm
- Precise and infinitely adjustable slicing thickness, 0-24 mm
- Smooth-running carriage with ergonomically designed food holder
- Exceptional gliding properties and consistent, clean cut due to Cera 3 coating and precise guide grooves in the stop, closed blade cover plate and smooth-running carriage
- Fast cleaning due to the smooth, freely accessible surfaces and removable hygiene-related parts
- All-round rubber frame for outstanding stability and hygienic slicing environment

- Maintenance-free motor with air cooling system for continuous operation
- Optimal ergonomics for tireless working
- Countless customisation options
- Piezzo switch technology indestructible and waterproof





#### + CLEANING BRUSH

- 2-LEVEL **BLADE SHARPENER**

#### **HA800**



- Semi-automatic slicer for the counter area or catering
- Low overall design
- Intuitive control panel with drip-proof membrane keypad
- Free-running, smooth, hard chromium-plated full-steel blade, Ø 300 mm
- Maintenance-free motor with air cooling system for continuous operation
- Minimum friction thanks to the narrow blade sheath and closed blade cover plate
- Exceptional gliding properties and consistent, clean cut due to Cera 3 coating and precise guide grooves in the stop, blade cover plate and carriage
- Stack up to 4 trays
- Lengthways and cross compartments, variable up to 4 rows, and round tray
- Fast cleaning due to the smooth, freely accessible surfaces and removable hygiene-related parts

# HIGHLIGHTS

- Optional special carriages available
- Servo-assisted manual oper-
- Automatic placement with paddle made of special stainless spring steel
- Transport chain with stainless steel chain links (patented)









#### Fully-automatic slicer for the counter area, for large kitchens, industrial manufacturing or catering – available with and without a conveyor belt

- Intuitive control panel with drip-proof membrane keypad
- Free-running, smooth, hard chromium-plated full-steel blade, Ø 300 mm
- Maintenance-free motor with air cooling system for continuous operation
- Automatic carriage drive and product feed unit
- Minimum friction thanks to the narrow blade sheath and closed blade cover plate
- Exceptional gliding properties and consistent, clean cut due to Cera 3 coating and precise guide grooves in the stop, blade cover plate and carriage
- Stack up to 4 trays
- Lengthways and cross compartments, variable up to 4 rows, and round tray

- Low overall design
- Different carriage lengths and conveyor belts (depends on the model)
- Automatic placement with paddle made of special stainless spring steel
- Transport chain with stainless steel chain links (patented)







# DIALOGUE AS THE DRIVING FORCE

While much is changing, one thing will stay the same in our family-owned company in the future: interaction. The exchange of perspectives and opinions is the force that drives us. Intensive collaboration continues to be encouraged, even after 100 years – by cousins Hermann Graef and Andreas Schmidt as the third generation and Hermann Graef's daughters Franziska and Johanna as the fourth generation. The daily breakfast meeting brings together decades of expertise and experience with the innovative trends and ideas of a new time. This is also reflected in the anniversary communication. Established sales incentives and new campaigns for in-store retail are joined by social media campaigns with influencers and the great reach that they provide.

# READY FOR THE NEXT 100 YEARS — THE GRAEF GENERATION

Market leader in the slicer segment with constant innovations, a wide range for everyday enjoyment and pleasure and a loyal, satisfied customer base – how can we crown 100 years of successful history? What goals do we want to achieve and how will GRAEF move forward with digitalisation? Questions that are of particular interest to our fourth generation – Sales Manager Johanna Graef-Krengel and Marketing Director Franziska Graef. They have been working in the family company, which they have known and been involved in since childhood, for many years and it has now become their professional passion. A company that they both want to guide into the future.







A huge number of people have helped us on our way: long-term retail partners, loyal fans, friends, family and acquaintances. We would like to take this opportunity to let a couple of them say a few words.



"100 years GRAEF" – what an anniversary! I have been using the slicer from Sauerland for a long time as I appreciate both the quality as well as the efficiency of the machines. I particularly love the MiniSlice attachment. It is the perfect addition to every well-equipped kitchen. Working in tandem, the slicer and attachment are ideal for preparing creative recipes. From the bottom of our hearts, my team and I wish GRAEF all the very best for its 100th anniversary and we look forward to many more outstanding products."

Star Chef Johann Lafer

# VOICES ON THE FUTURE

"GRAEF products are a permanent feature in my kitchen and I could not do without them. Whether it's the dehydrator or slicer, they are always in use, helping me prepare my healthy and socially aware dishes, and they even have a very attractive look. I look forward to many more years of GRAEF and offer my heartfelt congratulations on the anniversary!"

Food blogger Sally Özcan





"In my restaurant "Neidharts Küche" in Wetterau, north of Frankfurt, we give you a taste of home. In our gourmet cuisine creations, we can always rely on the GRAEF slicer – regardless of whether it's being used for home-pickled salmon with gin and tonic cucumber salad or for the potato sides for the pork loin. The high-quality GRAEF products will always be welcome here – congratulations from Wetterau!"

Restaurant owner and chef Reiner Neidhart

# GRAEF

"As a barista, I strive to get the best out of every bean so that every espresso is simply perfect. This passion is not just something that I pass on in the GRAEF barista courses, it is something that I can live out every day with the high-quality GRAEF espresso machines. Bella Italia, only in Sauerland. Congratulations GRAEF on your 100th anniversary and I wish the family and the company every success in the future."

German barista champion Raffaele Iuliucci

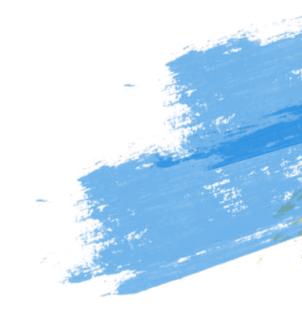


# WANT TO FIND OUT MORE ABOUT THE WORLD OF GRAEF?

Then you should definitely follow us on our social media channels on Instagram, Facebook and Pinterest. We use the channels to regularly provide you with creative recipe inspirations, the opportunity to win fantastic prizes and exclusive insights into our family-owned company. Or why not visit our website and delve even deeper into the world of GRAEF – with a huge amount of background information on coffee, slicers and more. We look forward to receiving your feedback and experiences – become part of the GRAEF Community!

www.graef.de

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