

# GRAEF.

Insights in  
the kitchen  
of fine slices.



SLICED  
KITCHEN

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If you enjoy fresh food but lack space in your kitchen, you are guaranteed to find a Graef food slicer to suit you.



# Graef Quality and Design - Made in Germany

The universal cutters belong to the core field of the product range of Graef. For more than 60 years our name has stood for user-oriented "Made in Germany" food slicers. These are known and loved throughout the world for their exceptional craftsmanship, longevity and, not least, their design. In 1968 we launched the first electric universal household cutter in metal design. Its unique design idea was protected by the German Patent Office. Since then, we have set many internationally recognised standards and made Graef a hallmark of exceptionally functional and resilient kitchen appliances. Graef food slicers - high quality kitchen appliances that can slice whatever product needs cutting. Our machines are ideal for use (depending on the type of blade) as bread slicers, food slicers or multi-cutters for vegetables and fruit. GRAEF is one of the strongest brands in Germany - and has set international standards in their product category. In 2004, 2009, 2013 and again in 2016 our family-owned enterprise has been awarded the "Brand of the century - lighthouse on the seas of brands". Thus, Graef belongs to the exclusive circle of only about 250 German brands.



# SlicedKitchen - the kitchen of fine slices.



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TV Chef and restaurant owner Reiner Neidhart runs the restaurant "Neidharts Küchen" in Karben near Frankfurt.

## **SlicedKitchen sets new culinary trend**

A whole range of dishes comprising finely sliced items is currently taking over Germany's kitchens. Because meat and vegetables release more flavours, the thinner you slice them. Even delicate vegetables like mushrooms can be sliced wafer-thin using the MiniSlice attachment. Besides the SKS series, all other Graef food slicers can also be upgraded with this practical innovation. Decades of experience were pooled in the development of this sharp kitchen helper, which is completely focussed on the current SlicedKitchen trend.

TV Chef Reiner Neidhart also relies on the SlicedKitchen trend. A conversation with Reiner Neidhart about SlicedKitchen and the food slicer associated with it:

### **So, SlicedKitchen is about better showcasing the ingredients' own flavour?**

The improved taste is one major advantage, but it's not the only one. Finely sliced ingredients are also healthier and easier to digest. And, as for me personally: The possibilities opened up by SlicedKitchen give me whole new culinary ideas. I just experiment a lot with my food slicer. Finely sliced ingredients are much faster and easier to marinate because the marinade, dressing or vinaigrette, soaks into the thin slices much easier. As I said: The SlicedKitchen opens up many new avenues. You just have to try them out.

### **Aren't sharp knives equally good for SlicedKitchen?**

Not even the best knife can slice many ingredients as thinly as you can get them with a food

slicer. Especially not from the visually appealing point of view - and the items really must look appetising on the plate. What I find especially practical is: As a chef, you can significantly speed up and simplify everyday tasks with such a machine. For example, I use my food slicer for cutting vegetable sticks to a particular length and then cut them into strips with the blade. I even cut thin onion slices mostly by machine now.

### **Which other foodstuffs is the food slicer suitable for?**

You can cut meat - for instance for a beef carpaccio - or fillet fish with it and, apart from the vegetables already mentioned, anything from radishes to tomatoes to potatoes. And fruits like apples, pears, kiwis or mangos. Even small things like mushrooms, olives or strawberries are suitable for it. Try apple slices sliced wafer-thin, drizzled with a specially prepared stock syrup made from sugar, fruit juice or alcohol - like a good fruit brandy. A real taste experience. And before I forget it: You can utilise more parts of foods with a food slicer than with conventional knives. For instance, we usually throw away the broccoli stalk, but cut into wafer-thin slices, it is also palatable, whether raw or cooked. Or you can make crisps out of old bread. This means: Dishes made from leftovers are also enriched.

# Everything you need to know about SlicedKitchen.



## **SlicedKitchen is an inspiration for all amateur and professional chefs.**

Graef food slicers provide an inspiration for amateur and professional chefs to create endless new dishes. One example is carpaccio, that kitchen classic and mother of all starters. Today, beetroots and ceps fan out on German plates as much as swordfish, perch or suckling pig. With it, there is vinaigrette, truffles or Parmesan. The possible combinations are endless. Prepared creatively with the help of a food slicer, the result is a culinary landscape

full of colours and aromas on the plate, which turns every ingredient into an exciting new discovery. Some dishes only succeed perfectly if their ingredients are sliced uniformly thinly - whether they play a main or supporting role in the menu.

**When sliced wafer-thin, you can fan out fresh regional ingredients to make a healthy aromatic vegetable carpaccio in almost every season.**





### **Flavour & more intense taste**

Vegetables, are not just surprisingly tasty, they also contain the most vitamins when fresh from the field. When sliced wafer-thin, even the crunchiest vegetable does not need to be pre-cooked to be made soft and easy to digest. When it is that gossamer-like, it is easily digested just as it is. In addition, chefs spare themselves one step in the work process. And what's more, the characteristic taste, vitamins and other valuable nutrients of the food are retained.

**"The thinner the slice, the fuller the flavour", says Johann Lafer who prizes the food slicer in his star kitchen for how it slices his ingredients wafer-thin.**



### **Longer shelf life & freshness**

A loaf of bread, that is only cut on demand, does not dry out as fast. After only a few days, cold cuts like sausage, ham and cheese lose their flavour and dry out. Due to the larger surface, the taste evaporates easily along with the moisture, and bacteria accumulate quicker on the cold cuts.

**Those who appreciate fresh food and do not want to waste it, have a reliable ally in the food slicer.**



### **Sustainability**

Cutting your food yourself is a sustainable contribution to preserving resources, food security and above all - to fresh tasting food. Every eighth food we buy ends up in the bin. That includes hard cheese, sausage, ham and bread. In total, that is about 80 kg per person every year.\*

**Preparing fresh food appetisingly and sustainably begins with cutting it.**

*\*The "Too good for the bin" initiative of the Federal Ministry of Food and Agriculture.*



MiniSlice version with  
square attachment  
(1051)

# The MiniSlice attachment - from small make fine.

The MiniSlice attachment from Graef is the perfect complement to our SlicedKitchen food slicers. It is ideal for cutting smaller ingredients safely and comfortably: Vegetables, fruit or salami drop towards the blade by the force of gravitation through a feed chute. Even small potatoes or mushrooms can be cut into wafer-thin oval slices at high speed without residues or the risk of injury. Flavours from raw pears, fennel or celery for instance get a lot of space to impress that way. At the same time, wafer-thin slices absorb refined sauces and dips very quickly. Chefs creatively and harmoniously fan out vegetables and fruit for a carpaccio on the plate, to surprise and delight the palate.

**"I am always looking for new trends in the kitchen. The MiniSlice has really inspired us. You can surprise your guests with this....", says Johann Lafer, delighted by this innovation.**

Altogether there are two MiniSlice attachments, these come in a square version (1051), suitable for the series SKS 100, SKS 320, EVO, VIVO, CLASSIC, MASTER, SKS 850, UNA and a round version (1050), suitable for the food slicers SKS 900, MasterM 80, and Professional P 90.

**Note: not suitable for the Genio carriage**



Video with  
Johann Lafer

MiniSlice version with  
round attachment  
(1050)

Creativity - with the help of a food slicer, a culinary landscape full of colours and aromas comes about on the plate, turning every ingredient into an exciting new discovery.









# Graef Food slicers are the masters of the SlicedKitchen

























range:

**YOUNG LINE** — Compact, energy-saving and powerful at the same time, p.26

**FAMILY LINE** — High-torque and super-silent for generations, p.30

**CHEF'S LINE** — Wafer-thin slicing for a lifetime, p.34

## The Graef food slicers compared

Model	Materials	Colour	Motor	Blade cover plate	Child protection
<b>YOUNG LINE (from p.26)</b>					
<b>SKS 100 Series</b>					
SKS 100	Metal		 Eco Power Motion	Plastic	clip
SKS 110	Metal		 Eco Power Motion	Plastic	clip
<b>SKS 300 series</b>					
SKS 320	All metal		 Eco Power Motion	Plastic	clip
<b>FAMILY LINE (from p.30)</b>					
<b>VIVO series</b>					
Vivo V 10	All metal		 Komensatormotor	Plastic	clip
Vivo V 20	All metal		 Komensatormotor	Plastic	clip
<b>Classic series</b>					
Classic C 20	All metal		 Komensatormotor		electric
Classic C 90	All metal		 Komensatormotor		electric
<b>CHEF'S LINE (from p.34)</b>					
<b>Master series</b>					
Master M 20	All metal		 Komensatormotor	Stainless steel	electric
Master M 80	All metal		 Komensatormotor	Stainless steel	
Master M 90	All metal		 Komensatormotor	Stainless steel	electric
<b>SKS 800 series</b>					
SKS 850	All metal		 Komensatormotor	Stainless steel	electric
<b>SKS 900 series</b>					
SKS 900	All metal		 Komensatormotor	Stainless steel	

Blade	self-supporting construction	Slide	Tilting function
Serrated blade ø 170 mm		Plastic	
Serrated blade ø 170 mm	Plastic base plate	Plastic	
Serrated blade ø 170 mm	Glass base plate	Stainless steel support	
Serrated blade ø 170 mm		Stainless steel support	
Serrated blade ø 170 mm	Glass base plate	Stainless steel support	
Serrated blade ø 170 mm	Glass base plate	Stainless steel support & slide switch	
Serrated blade ø 170 mm	Glass base plate	Stainless steel support & slide switch	Tiltable by 30°
Solid-steel blade ø 170 mm	Glass base plate	Stainless steel support & slide switch	
Solid-steel blade ø 170 mm	Glass base plate	removable Aluminium slide	
Solid-steel blade ø 170 mm	Glass base plate	Stainless steel support & slide switch	Tiltable by 30°
Solid-steel blade ø 170 mm	Knife drawer + wooden chopping board	Stainless steel support & slide switch	
Solid steel blade ø 190 mm	Aluminium base plate with slot for a cutting board	foldable aluminium slide	

# Hallmarks of Graef food slicers





**Eco  
Power  
Motion**

### **Eco Power Motion - both energy-saving and powerful**

The main feature of the energy-saving DC motor ECO Power Motion is that when it is cutting, it only gets the power it really needs in that moment. Compared with standard universal motors it works noticeably quieter, and impresses with its more even speed, thus achieving a uniform cutting result. In addition, the motor allows for a compact construction, which can find a space in even small kitchens.

**To be found in the YOUNG LINE**



### **Capacitor motor - reliable and powerful for a lifetime**

The motor is the heart of the food slicer and that's why Graef is the only manufacturer to use capacitor motors. The reason for this lies in its unique features: A capacitor motor is maintenance free, works super-silently and, at the same time, is very powerful. Even under stress - like when cutting items that are difficult to cut - the motor runs with a constant speed and thus delivers a reliable cutting result - and it will do this for decades.

**To be found in the FAMILY & CHEF'S LINE**



### **Self-supporting construction -practical and eye-catching at the same time**

Its self-supporting construction makes it easy to put trays, plates or platters under the food slicer. Besides being able to cut directly into the container or simply onto the base plate, the machine is also simple to clean due to its open surface area.

**To be found in all lines**



### **Slides - large and sturdy**

The slide is one of the most important components of the slicer and thus influences an optimal cutting result. All Graef food slicers are - depending on the respective series - equipped with a large slide, which is easy to slide evenly over the entire cutting length. Thus, even items that are large and difficult to cut, can be safely cut into even slices without any problem.

### **Characteristic features of all lines**



### **Blade cover plate - facilitates the slide guide**

The blade cover plate prevents what is being cut from coming into permanent contact with the rotating blade. The sliding of the material to be cut is facilitated by the grooves on the surface. The reduced friction supports the smooth running of the slide and prevents excessive pressure. This achieves a uniform result to the last slice. For easy cleaning after use, you can remove the blade quickly using the removable blade cover plate.

### **To be found in the YOUNG & FAMILY LINE**

Blade cover plate made of synthetic material

### **To be found in the CHEF'S LINE**

Sturdy blade cover plate made of stainless steel



### **Child protection - electric**

To prevent injury to children, the food slicer is equipped with a switch-on safety device. Operating the sliders under the slide prevents the machine from being switched on. This feature means that even in large families, the food slicer can sit on the worktop without a concern.

### **To be found in the FAMILY & CHEF'S LINE**



### Child protection "Clip"

A sharp blade is the basic prerequisite for a precise cutting result. To prevent injury to children, the food slicer is equipped with a child protection "clip". In its final position, the slide covers the blade. It can be fixed in this position with the slider on the lower side. Contact with the blade is thus prevented. This feature allows the food slicer to sit on the worktop without a concern, even in large families.

**To be found in the YOUNG & FAMILY LINE**



### Toothed blade

The toothed blade is ideal for cutting bread, cold cuts, cheese, fruit and vegetables. Cutting thin slices is only partially possible with this blade.



**To be found in the FAMILY LINE**



### Serrated blade

The serrated blade has a wavy blade and is ideal for bread with hard crusts. Good cutting results are also achieved with cold cuts, cheese, fruit and vegetables. Cutting fine slices - like ham for instance - is only partially possible with it.



**To be found in the YOUNG & CHEF'S LINE**



### Smooth blade

The smooth blade achieves fine results, especially with ham, cold cuts, vegetables and fruit. Thus, for instance, ham can be cut thinly without damaging the fibres of the meat. Soft bread can also be cut very well with a smooth blade.



**To be found in the Twin machines in the YOUNG & FAMILY LINE**



### **Solid steel - wafer-thin slicing like the professionals**

Characteristic of these blades are the incorporated grooves, which turn the slicing material away directly after the intersection of the knife and avoid contact with the engine body. Only the outer edge of the blade runs through the incorporated blade cover plate and friction on the slicing material is minimised. A professional result is achieved even in small and demanding slicing material. In addition, the blade is hardened in a special hardening process to 60 Rockwell. The blade thereby receives greater sharpness than usual blades. At the same time, it stays sharp for longer and can be easily resharpened if needed. These blades - which can only be found in Graef food slicers - are especially suited for ambitious amateur and professional chefs. The structure of the blade allows for a wafer-thin slice and a perfect slicing result and ensures every carpaccio succeeds.

#### **To be found in the CHEF'S LINE**



### **Slide switch - safe, direct slicing**

The slide switch is a practical feature for every day. The switch is located directly in the slide. When pressed with the thumb, small amounts can be easily cut. The slide switch is the perfect companion for a fresh and healthy kitchen and allows you to cut directly as needed. At the same time, the slide switch is especially safe, because as soon as your hand leaves the slide, the blade also stops. A solution to a problem that is only to be found with Graef. For slicing larger amounts, simply press the continuous switch and the machine runs until this is turned back again.

#### **To be found in the FAMILY & CHEF'S LINE**





### **Removable aluminium slide**

The nature of the all-aluminium slide makes it ideal for cutting wafer-thin slices. For slicing large loaves, the slide can be easily removed and this allows the user to slice directly on the guiding profile.

### **To be found in the CHEF'S LINE**



### **Tilting function - cut each item to be sliced professionally and safely**

The tilting function makes it easier to cut difficult foodstuffs and items with a small diameter. The food slicer can be tilted flexibly by 30 ° with just one hand movement. In the inclined position the slicing material can fall directly into a bowl, onto the base plate or even directly into the pot, by the force of gravity without touching the body of the motor, and all without your hand ever coming too close to the blade. The slicing material ultimately pushes itself to the limit stop without assistance, so that the food can be sliced into fine slices quickly and safely. The food slicer can of course also be used in the straight position when the cutting material can be accepted simply. The adjusting possibilities between straight and inclined positions are only to be found with Graef food slicers.

### **To be found in the FAMILY & CHEF'S LINE**

# YOUNG LINE SKS 100 Series



## Entry into the world of the fine slice

Preparing fresh food appetisingly and sustainably - it all begins with the cutting. With its compact design, the SKS 100 series finds a space in every kitchen. It is intended for young households and ultimately for anyone who values fresh, healthy nourishment. The metal machines are especially convincing due to the solid interplay of all components. Their energy-saving DC-motor Eco Power Motion works both powerfully and quietly with 45 watts and a peak cutting output of 170 watts. It rotates a

170 mm stainless, high-grade steel blade with serrated edge. This series is equipped with a safety closure and the child protection "clip" and is available in the twin version. Last but not least, the appliances in the SKS 100 series shine thanks to their timeless design. They are available in various colours so every design wish is catered for. You can also choose between two lines: the SKS 100 with a pedestal and the SKS 110 with a base plate.



### Line SKS 100 pedestal



- Metal machine with non-slip Pedestal
- Extremely compact construction
- 45 - 170 watt eco power motion motor
- Ø 170 mm serrated blade made of stainless steel
- Sturdy and smooth-running slides with child protection clip



### Line SKS 110 self-supporting



- Metal machine, self-supporting with plastic base plate
- Extremely compact construction
- 45 - 170 watt eco power motion motor
- Ø 170 mm serrated blade made of stainless steel
- Sturdy and smooth-running slide with child protection clip

**Info** In the twin version, the Young Line contains an additional ham blade besides the serrated blade.

### Accessories p. 46

→ Knife sharpener for the home MiniSlice - attachment

# YOUNG LINE SKS 300 Series



## Make the cut with the professional chefs

The Graef SKS 300 series promises great performance in a small space. For the amateur chef, who wants to cut it with the pros, it is always an inspiration. Thanks to its robustness, the premium food slicer is even ideal for heavy-duty use. Completely new possibilities for using it will occur to anyone who has such a dashing work of art in their kitchen. The SKS 300 series floats above a shatterproof glass base plate.



Your energy-efficient Graef Eco Power Motion motor delivers peak output of up to 170 watts, and in the process drives the 170 mm serrated blade super-silently. Thanks to its safety closure, the blade discs can be removed safely. All units work with serrated and ham blades, which are both included in the twin version. Junior chefs are protected by the child protection clip.



### Line SKS 320 self-supporting



Eco  
Power  
Motion

- All-metal machine, self-supporting with glass base plate
- Extremely compact construction
- 45- 170 watt eco power motion motor
- Ø 170 mm serrated blade made of stainless steel
- Sturdy and smooth-running plastic slide with stainless steel support and child protection clip

Info

In the twin version, the Young Line contains an additional ham blade besides the serrated blade.

### Accessories p. 46

→ Knife sharpener for the home MiniSlice - attachment

# FAMILY LINE

## Vivo series



## Can do everything and looks good

The Vivo series combines classic design with cutting-edge technology from the sector. The all-metal machines are equipped with a super-silent and high-torque capacitor motor which, with a peak cutting capacity of 170 watts, cannot fail to impress. Sausage, bread and cheese can be brought smoothly to the 170 mm large serrated blade on the stainless steel plated slide. The slide can be locked with the child protection clip and this covers the entire blade. The safety closure makes for easy cleaning.



### Vivo V 10 Pedestal



- All-metal version with large feet
- **170 W capacitor motor**
- Ø 170 mm serrated stainless steel blade
- Blade cover plate made of synthetic material
- Plastic carriage with stainless steel support
- Child protection clip
- On / Off switch



### Vivo V 20 self-sup- porting



- All-metal version, self-supporting with glass base plate
- **170 W capacitor motor**
- Ø 170 mm serrated stainless steel blade
- Blade cover plate made of synthetic material
- Plastic slide with stainless steel support
- Child protection clip
- On / Off switch



In the twin version, the Young Line contains an additional ham blade as well as the serrated blade.

### Accessories p. 46

Knife sharpener for the home MiniSlice - attachment

# FAMILY LINE

## Classic Series





## The Classic

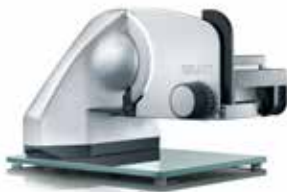
For half a century, this classic, in its all-metal design, stands for excellent manufacturing quality and impresses with its sturdy construction. The all-rounder impresses with its timeless design, but also by its super-silent capacitor motor with up to 170 watts. Sausage, bread and cheese can be sliced on the stainless steel plated slide using the 170 mm serrated blade. The extra built-in slide switch allows easy and efficient operation thanks to the intermittent and continuous switch.



### Classic C 20 self-sup- porting



- All-metal version, self-supporting with glass base plate
- 170 watt capacitor motor, super-silent
- Ø 170 mm serrated blade made of stainless steel
- Plastic slide with stainless steel support
- Switch for intermittent and continuous operation



### Classic C 90 self-sup- porting



- Child protection - electric
- All-metal version, self-supporting with glass base plate
- 30° angled cutter
- 170 watt capacitor motor, super-silent
- Ø 170 mm serrated blade made of stainless steel
- Plastic slide with stainless steel support
- Switch for intermittent and continuous operation
- Child protection - electric

### Accessories 46

→ Knife sharpener for the home MiniSlice - attachment

### Info

In the twin version, the Young Line contains an additional ham blade as well as the serrated blade.

# CHEF'S LINE

## Master Series



## The Master Slicer

The master series is equipped with the solid steel blade and this facilitates a wafer-thin cut. With the M 20 and the M 90, even large amounts of material can be easily cut with the help of the slide switch. Because by activating the continuous function the machine runs



### Master M 20 self-sup- porting



- All-metal version, self-supporting with glass base plate
- 170 watt capacitor motor, super-silent
- Plastic slide with stainless steel support
- Switch for intermittent and continuous operation
- Child protection - electric
- Ø 170 mm, smooth solid-steel blade made of stainless steel
- Ideal for wafer-thin slices



### Master M 90 self-sup- porting Master M 80 self-sup- porting



- With an additional 30° tilting function
- Diamond knife sharpener
- All-metal version, self-supporting with glass base plate
- 30° angled cutter
- 170 watt capacitor motor, super-silent
- Removable aluminium slide
- On / Off switch
- Ø 170 mm smooth, solid steel blade made of stainless steel
- Ideal for wafer-thin slices
- Diamond knife sharpener

**Info** The knife sharpener is supplied directly with the food slicer M 80 and M 90.

### Accessories p. 46

Knife sharpener for the home  
MiniSlice - attachment

# CHEF'S LINE SKS 800 Series



## The multipurpose - slicing sensation with style

The SKS 800 made of high-quality, solid metal, doesn't just look stylish, it is also really practical. Blades can be systematically stored away in the drawer made of high grade wood. This combination of exquisite materials like metal and wood, and the high quality expectations from the cutting performance and function, make this unusual concept in cutting machines a "true Graef". The wooden cutting and collecting board is quite easy to remove. The blade can easily be resharpened at home with the appropriate diamond knife sharpener.



### SKS 850 self-sup- porting



- Solid metal version
- Integrated knife drawer (without knives) and high-quality removable wooden chopping board
- Child protection for the knife drawer
- 170 watt capacitor motor, super silent
- Plastic carriage with stainless steel support
- Child protection from the switch fixture
- Switch for intermittent and continuous operation
- Ø 170 mm smooth, solid steel blade made of stainless steel
- Ideal for wafer-thin slices
- Diamond knife sharpener

#### Info

The knife sharpener is supplied directly with the SKS 850.

#### Accessories p. 46

MiniSlice - attachment

# CHEF'S LINE SKS 900 Series



## A sharp device

Developed for pros, suitable for the SKS 900 Stylish, matt-coloured series in black, white, red or titanium best suits the modern home. Furthermore, this fine device shines out with its attention to quality, safety and sophisticated detail. The slicing material on the slide is moved from the hard anodized aluminium against the rotating blade. The quality SKS 900 series includes, among others, the 190 mm diameter, through-hardened solid steel blade; this above-average blade masters the wafer-thin slice as well as the usual household tasks. The high-torque, maintenance-free 185 watt capacitor motor operates as quietly as a whisper.



One-off production in our factory in Arnsberg.



### SKS 900 self-sup- porting



- Solid metal version
- Aluminium base plate with with insert options
- High-performance 185 watt capacitor motor
- Ø 190 mm smooth, solid steel blade in commercial grade
- Aluminium slide with broad support
- Precise slide guidance over the round rod
- On / Off switch
- Ideal for wafer-thin slices

### Accessories p. 46

Knife sharpener for the home  
MiniSlice - attachment  
Chopping board

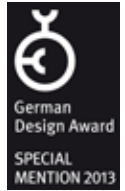


**UNA 90 - the solution for  
every space problem**



## The mobile slicer

Question: "When and where?" Answer UNA 90: "Always and everywhere!" The mobile food slicer can be taken out and set up in just a few steps. Its safe set-up device and slightly tapered work surface ensure that it is pleasant to operate anywhere. After use, you simply fold up the mobile food slicer again and store it away until the next time. The UNA 90 is also the ideal solution for holiday makers who want to take their food slicer with them to their holiday home. This unique idea, coupled with the reliability of the Graef food slicer, has already earned several awards. **For instance, the Plus X Award in the "High Quality", "Design" and "Ease of use" categories.**



### UNA 90 self-sup- porting



- Space-saving mobile food slicer with robust aluminium housing
- Foldable
- Can be stowed away in a drawer or kitchen cupboard
- 45 - 170 watt eco power motion motor
- Ø 170 mm serrated blade made of stainless steel
- Foldable and removable aluminium slide
- Switch for continuous and intermittent operation
- Removable blade cover plate



## Accessories p. 46

MiniSlice - attachment

The built-in solution for  
your kitchen! UNA 98



## UNA in the Box

If you don't need a mobile food slicer but have only limited kitchen space - the UNA 98 is for you.

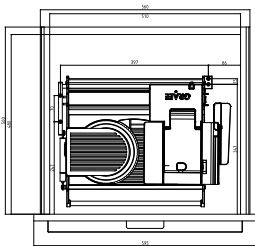
It is easily installed in a standard drawer with the help of an instruction guide and pre-assembled components. The pneumatic spring makes it easy to open and close the food slicer.

**The UNA 98 is suitable for installation in a standard drawer (e.g. for 38 mm worktop height with 30 mm overhang) with the following specifications:**

Panel / drawer width: from 600 mm

Effective height of drawer: from 85 mm

Effective depth of drawer: from 430 mm



### UNA 98 self-sup- porting



- Food slicer in all-metal version
- Quick and easy installation in the drawer
- Compatible with every kitchen system
- 45 - 170 watt eco power motion motor
- Ø 170 mm serrated blade made of stainless steel
- Switch for continuous and intermittent operation
- Easy handling ensured by the pneumatic spring
- Pre-mounted assemblies

### Accessories p. 46

MiniSlice - attachment

# SlicedKitchen Retro Series H 9

Retro food slicer - have fun  
cranking

This retro gem is just the right kitchen helper for those who treat food in a sustainable and careful way, and who value solid workmanship as much as good, functional design.

The good old manual food slicer is enjoying a renaissance right now - at the breakfast buffet, supper time, but also at party buffets where each guest can have turn. And that, by the way, is part of the fun. The crank, with its real wood handle, is easy to move and fits comfortably in your hand. The rubber feet always give it a firm footing. The sturdy stainless steel slide guide also contributes to the precise interaction of carriage, blade and guard.



## The story of a cutting-edged success

The almost 100 year old story of the Graef family-owned enterprise tells of modest beginnings, innovation and an absolute determination for the "Made in Germany" quality.

The idea of a manual cutting machine with rotating circular blades that would make kitchen work significantly easier came into being in the Sauerland in the '50's. This was the beginning of the constant development of new food slicers and their ascent to market leader in this sector, a position which Graef still holds unchallenged, even after 60 years. 2009 saw a new chapter for Graef as they extended their range of food slicers and knife sharpeners to include additional small kitchen appliances in the unmistakable Graef design. Looking ahead, the new world of coffee has been growing ever since around the portafilter machines.

**The Graef story proves:  
Many could take a leaf out of the book of  
the virtues of medium-sized companies.**



**H 9 / H 93**



- Usable anywhere
- Solid metal version
- Ø 190 mm serrated blade made of stainless steel
- Removable stainless steel slide
- Easy-to-move crank with real wooden handle, painted black
- Rubber feet



# Accessories for food slicers



## Chopping board

- Blade-protecting, food-grade plastic
- Can be stored away in the base plate
- Juice groove for collecting liquids

Info

suitable for:  
SKS 900  
SKS 901  
SKS 902  
SKS 903



## MiniSlice Version with round attachment (1050)

### MiniSlice attachment

- Safe, comfortable, fast
- Ideal for small ingredients
- Facilitates a very thin cut in oval slices
- Shortens the cooking time
- No residues

Info

suitable for:  
SKS 900  
Master M 80  
P 90



## MiniSlice version with square attachment (1051)

### MiniSlice attachment

- Safe, comfortable, fast
- Ideal for small ingredients
- Facilitates a very thin cut in oval slices
- Shortens the cooking time
- No residues

Info

suitable for:  
SKS 100  
SKS 320  
EVO  
VIVO  
CLASSIC  
MASTER  
SKS 850  
UNA

Available in the Graef online shop: [haushalt.graef.de/service/shop/](http://haushalt.graef.de/service/shop/)



### Suitable knife sharpeners for special models

#### Info

Available in the twin version or as an accessory:

#### Smooth blade

The smooth blade achieves fine results, especially with ham, cold cuts, vegetables and fruit.

So, for instance, you can cut ham thinly without damaging the fibres of the meat. Soft bread can also be cut very well with a smooth blade.

#### D-1000

Article No. 1000

#### Knife sharpener for smooth blades

- Diamond knife sharpener
- Quickly restores the original sharpness

#### Master M 80: D-1002

Article No. 1002

#### SKS 900: D-1006

Article No. 1006

#### P 90: D-1009

Article No. 1009

#### Info

suitable for all food slicers with smooth blades  
Exceptions: M 80, P 90 and SKS 900

#### Practical accessories: Knife sharpener

The diamond-coated grinding disc quickly restores the original sharpness of your food slicer guaranteeing you the best cutting results. A feature that you will only find with Graef incidentally.

#### Sharpener guide

1. Knife sharpeners, such as putting the holder for remainders onto the slide.
2. Open the limit stop to 15 mm slicing thickness.
3. Slide the knife sharpener against the limit stop.
4. Move the slide with the sharpener to the blade.
5. Turn on the machine and let it run for about 10 seconds.
6. Then press the lever with your index finger so that the scraper element lies on the blade edge (let it run for about 2 seconds).
7. Pull back the carriage, turn off the machine.
8. The scraper element sets the burr created during the sharpening upright again. This guarantees an extremely sharp blade edge.
9. Repeat the process if the cutting result does not meet your expectations.



**The finishing touches  
in the kitchen**



# The knife sharpener is on hand when you need it.

For centuries, sharpening knives was a separate craft, if not an art. Today, anyone can practise this craft themselves - with the knife sharpeners of the CC80 to CC250 series and Pronto.

Head chef Rainer Neidhart explains: Many chefs send for a professional knife grinder regularly. This expense is worth it in the catering business. For the amateur chef, who needs sharp blades just as much, this is too time-consuming and unprofitable. "Today, with Graef knife sharpeners we can do this work ourselves much faster." This is really true for the at-home cook.

## **Diamonds - are also a blade's best friend**

Besides decades of experience with all kinds of blades, there are three main reasons for the quality of the Arnsberg knife sharpeners:

- All models, except for the CC 80 and Pronto models, have high precision, elastic angle guides for every blade quality.
- All Graef knife sharpeners use diamond dust on their grinding discs instead of steel. This minimises the material removal on the blade and the discs can run much slower. This results

in less friction on the knife blade and it does not wear out.

- The ceramic polishing stage at the end of the grinding process works very finely in comparison with other sharpeners, so that here too, scarcely any material is removed from the blade.
- "The knife sharpener is always to hand in our kitchen", says Reiner Neidhart. You simply pull the blade through the various grinding stages and it is sharp again in a jiffy.

**"You can only cut accurately with sharp knives. What's more, it's faster and the risk of an accident is decreased because you have to exert less pressure."**

# The Graef knife sharpeners



**Pronto**

## **Manual knife sharpener**

2 phases

- Step 1: manual grinding
- Step 2: manual removing



**CC80**

## **The hybrid knife sharpener**

2 phases

- Step 1: motor-driven grinding
- Step 2: manual removing
- Fixed angle guide



**CC105**

## **The knife sharpener with professional blade guide**

2 phases

- Step 1: motor-driven grinding
- Step 2: motor-driven removing (diamond disc)
- Elastomer angle guide



**CC115**

The knife sharpener in exquisite design

2 phases

- Step 1: motor-driven grinding
- Step 2: polishing and removing (ceramic disc)
- Elastomer angle guide



**Knife sharpeners guarantee a perfect finish and thereby the longevity of your cutting tools.**



**CC 120**



**3-phase knife sharpener**

3 phases

- Step 1: motor-driven pre-sharpening
- Step 2: motor-driven grinding
- Step 3: motor-driven polishing and removing
- Elastomer angle guide



**CC 150**



**With the two angles**

2 phases

- Step 1: 15 ° grinding angle for sharpening Japanese blades
- Step 2: 20 ° grinding angle suitable for all smooth and serrated household, recreational and trade knives
- Step 3: polishing and removing
- Elastomer angle guide



**CC 250**



**That can also do ceramics**

2 phases

- Step 1: 15 ° grinding angle for Japanese and smooth steel blades
- Step 2: for ceramic blades
- Step 3: polishing and removing
- Diamond Ultraflex TM polishing step for super sharp, microscopically perfect and enduring blades

# Additional Sliced-Kitchen products



## Easily dehydrate and dry wafer-thin cut slices.

Now you can continue to process wafer-thin cut food with the new SlicedKitchen dehydrator. The wafer-thin slices that were cut with the food slicer are dried in the dehydrating process. In this way it is easy to make fruit leather, dried meat, nuts, dried fruit and vegetables and animal feed. Dried foods are not just delicious, they are also healthy. True to the saying: Make vitamins your natural snack. The dehydrator is equipped with 6 BPA-free plastic trays. The timer can easily be set to a maximum of 40 hours and to a maximum of 70°C. The temperature control system ensures an even dehydrating result. The ventilator, heat ele-

ment and thermostat on the back ensure that warmth is evenly distributed in the dehydrator. The trays and the dehydrator are very easy to clean.



**Make vitamins your natural snack.**



**Dehydrator DA 506**



### **The aluminium-coated Meat grinder for easy preparation.**

As you might expect, this mincer delivers what we all know: Mince for burger parties, sausage meat for classic and exotic sausages as well as the old favourite: Meatballs. But you can also experiment with it: Frozen fruits become smoothies, the fillings for dumplings turn out especially fine and the kebbe (or kibbeh) attachment is your gateway to oriental cuisine. The spritz biscuit attachment rapidly provides a lot of crispy anticipation for the atmospheric Christmas period. The mincer's ideal conveyance and blocking capacity of up to 2,000 watts ensure that hardly any minced residues

are left over in the system. Two speed levels, a reverse run and a digital display, all facilitate precise work. The three-piece cutting device comprises a blade and a perforated disc as well as a pre-cutting knife. The various perforated discs can be practically stored in the unit. Moreover, a sausage hopper, a kebbe attachment and a biscuit attachment are also included. By simply removing the screw housing.



**Meat Grinder FW 700**

# Cleaning machines and blades

## 1. Cleaning the exterior surfaces

Clean the exterior of the unit with a soft, damp cloth. Use a mild washing-up liquid for heavy soiling.

## 2. Cleaning the blade

For long-lasting sharpness and value retention of your Graef blade, we recommend cleaning it at regular intervals, especially after slicing cured meats and/or ham. These contain salts, which can form what is known as "flash rust" (even on rust-free stainless steel), if they remain on the blade surface for an extended period.

When cutting up items which contain a lot of water, such as tomatoes or cucumbers, insufficient or incorrect (too "wet") cleaning may also lead to a rust film forming on the blade surface. We recommend that you clean the blade directly after use with a damp cloth and some washing-up liquid if needed and then dry it afterwards.

## 3. Regularly grease inside the machine

Regular greasing with Graef petroleum jelly will increase the service life of your unit. As soon as you notice any change when cutting, you should grease the machine according to the instructions. The frequency will depend on the duration and type of use.

## 4. Sharpen blade

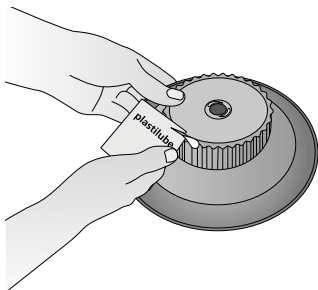
### **Note:**

Knife sharpeners are available as accessories and make it possible to resharpen smooth blades at home. If your blade no longer has the ideal sharpness, Graef also offers the option of having the blade sharpened cost-effectively at the Graef main facility. To do this, you can either send in the blade or bring it to us safely packed.

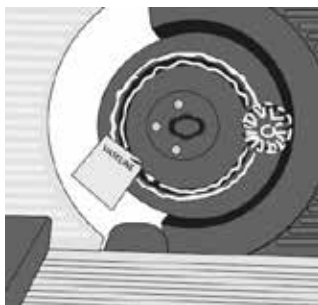
Info

### Cleaning and greasing

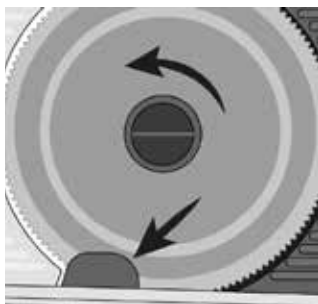
It is important to clean the blade regularly and grease it with petroleum jelly, especially when the material being sliced contains a lot of fluid (tomatoes, fruit, roasts etc.).



Grease the toothed wheel with petroleum jelly.



Grease the interior of the motor body and the toothed wheel with petroleum jelly.



Info

For the SKS 100 and SKS 300 series:

When inserting the blade, make sure that the blade is inserted behind the wiper.



Since 1920

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