



GRAEF.

Insights in
the kitchen
of fine slices.

SLICED
KITCHEN

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Contents

Graef

Graef Quality and Design - Made in Germany **5**

SlicedKitchen

SlicedKitchen - the kitchen of fine slices. **6**
Everything you need to know about Sliced-Kitchen. **8**
The MiniSlice attachment - from small to fine. **13**

Food slicer

Graef food slicers are the SlicedKitchen masters **17**
The Graef food slicers compared **18**
Hallmarks of Graef food slicers **20**

Range

YOUNG LINE - compact, energy-saving and powerful at the same time
YOUNG LINE SKS 100 Series **26**
YOUNG LINE SKS 300 Series **28**

FAMILY LINE - High-torque and super-silent for generations
FAMILY LINE Vivo Series **30**
FAMILY LINE Classic Series **32**

CHEF'S LINE - Wafer-thin slicing for a lifetime

CHEF'S LINE Master Series **34**
CHEF'S LINE SKS 800 Series **36**
CHEF'S LINE SKS 900 Series **38**

UNA 90 **40**

UNA 98 **42**

H 9 **44**

Accessories

Accessories for food slicers **46**

Knife sharpener

The finishing touches in the kitchen **48**
The Graef knife sharpener **50**

Dehydrator & meat mincer

Additional SlicedKitchen products **52**

Cleaning

Cleaning machines and blades **54**



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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.



A close-up photograph of a chef, Reiner Neidhart, smiling as he garnishes a dish. He is wearing a light pink short-sleeved button-down shirt over a white t-shirt, a black leather apron, and black-rimmed glasses. He is carefully placing thin, green microgreens onto a dish that already has some green herbs and a yellow garnish. The background is a blurred kitchen setting with various bottles and equipment.

SlicedKitchen -
the kitchen of
fine slices.

SLICED
KITCHEN

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
YOUNG LINE (from p.26)					
SKS 100 Series					
SKS 100	Metal	  	 Eco Power Motion	Plastic	clip
SKS 110	Metal	   	 Eco Power Motion	Plastic	clip
SKS 300 series					
SKS 320	All metal		 Eco Power Motion	Plastic	clip
FAMILY LINE (from p.30)					
VIVO series					
Vivo V 10	All metal			Plastic	clip
Vivo V 20	All metal			Plastic	clip
Classic series					
Classic C 20	All metal				electric
Classic C 90	All metal				electric
CHEF'S LINE (from p.34)					
Master series					
Master M 20	All metal			Stainless steel	electric
Master M 80	All metal			Stainless steel	
Master M 90	All metal			Stainless steel	electric
SKS 800 series					
SKS 850	All metal			Stainless steel	electric
SKS 900 series					
SKS 900	All metal	   		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 - 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 slider 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



- 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

Info

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

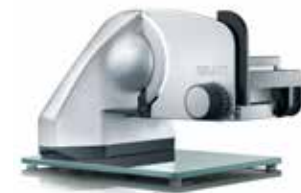
For half a century, this classic, in its all-metal design, stands for excellent manufacturing quality and impresses with its sturdy construction. The all-rounder impresses with its timeless design, but also by its super-silent capacitor motor with up to 170 watts. Sausage, bread and cheese can be sliced 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



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

Accessories 46

→ Knife sharpener for the home MiniSlice - attachment

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



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

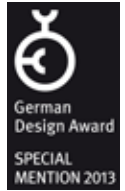
Knife sharpener for the home
MiniSlice - attachment
Chopping board



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.

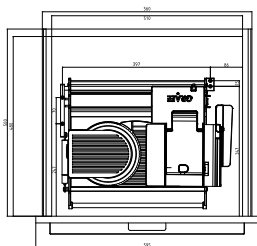


The UNA 98 is suitable for installation in a standard drawer (e.g. for 38 mm worktop height with 30 mm overhang) with the following specifications:

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



Eco
Power
Motion

- 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/



Suitable knife sharpeners for special models

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

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.

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.



Since 1920

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