

GRAEFS MUND WERK



RENAISSANCE
OF COLD SUPPER

SLICEDKITCHEN

Finest slices for the best taste



COFFEEKITCHEN

The crema is the destination



DELIKITCHEN

DeliBusiness



GRAEF.

CONTENT

Recipes

Basil pear carpaccio with mushrooms and grilled mini asparagus **9**

Mediterranean vegetable tortilla **12**

Grilled vegetable tramezzini with tomato chilli dip **14**

Grilled vitello with sour cream and wild herb salad **16**

Lime cocktail **16**

Grilled sweet potato enchiladas with corn-fed chicken **19**

Smörgastarta **22**

Muesli bars with macadamia nuts and cranberries **25**

Frothy wild herb soup with baked quail eggs served three ways **27**

Burger à la Graef **39**



Editorial **03**

Handicraft meets kitchen craft **18**

Graef silver band **40**

Graef in Social Media **38**

Imprint **39**

SlicedKitchen

Classic supper **04**

Sandwich faces for amigos **06**

Fine cuts **08**

Slicer turns flavour hunter **10**

Culinary lucky bag – the minislice attachment **13**

Master slicers **14**

Cold supper **20**

Art in the kitchen **23**

Conservation makes the cut **26**

Food storage explained **27**

CoffeeKitchen

Barista workshop **32**

Portafilter + Grinder = Teamwork **34**

Black classic **37**

DeliKitchen

Natural snacks **24**

Mixing, pureeing, chopping **28**

Graef Daily **30**

Burgerlicious **39**





EDITORIAL

HOW THE CLASSIC CHANGED EVERYTHING

The Classic was our first electric all-purpose slicer and had a big impact on family life fifty years ago. Back then, quite a few generations would be seated around the dinner table at the same time. Rarely less than six family members had to be fed, wanted to know what was happening in the neighbourhood, at school and in the world. In the middle of it, an all-purpose slicer that managed to slice large quantities of bread, ham and cheese faster and simpler than ever before.

Of course, times have changed. These days, those who can enjoy a big family meal from time to time can count themselves lucky. For me, those regular mealtimes are essential. Ingredients have changed over time, too. Thanks to the SlicedKitchen trend, the humble sandwich and its spreads, slices and toppings have become much more sophisticated. Thus, the idea for a renaissance of the traditional supper was born. Modern recipes have been developed to inspire a table laid with culinary surprises for friends and family. And the Classic can once be part of it all, as a limited anniversary edition (page 04).

JUST GIVE IT A TRY

Giving HandmadeCoffee a go.

We all agree: If you want to enjoy an authentic espresso at home, you need your own portafilter. But those often raise many questions, too. We suggest: when someone offers you a handmade coffee, ask lots of questions. You might even ask to try it yourself. Chances are, you will be surprised how easy it is to brew your first espresso. Especially when using a Graef portafilter, such as the marchesa. She is the latest member of our royal espresso family which we would like to present to you (page 36).

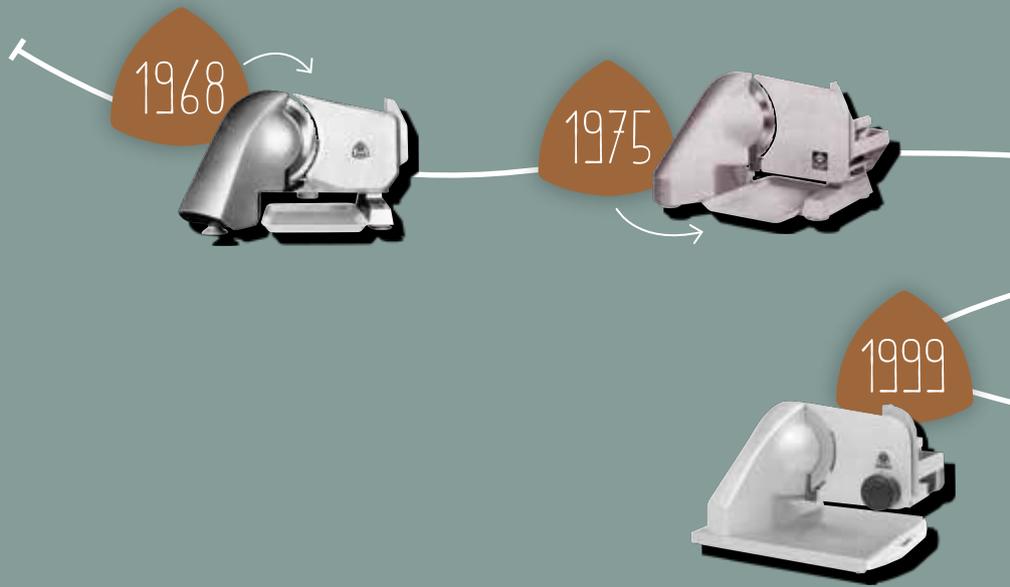
After all, our appliances are here to make life a little bit easier and more comfortable. Be it the SlicedKitchen, a trend that is all about the art of cutting it fine (page 08), the CoffeeKitchen (page 32) which brings you concentrated coffee power, or the DeliKitchen (page 28), an impressive series of stylish appliances designed to take care of everyday kitchen tasks in no time at all.

Our current range mirrors our experience and attention to detail – and therefore offers variety for all our friends, old and new.

Your Graef Family

A handwritten signature in black ink, appearing to be 'H. J.', is written on a white background.





OH, HOW I LOVE SUPPER.

50 years ago, Graef invented the electric slicer and has influenced the way we eat supper to this day.

In Germany, thousands of varieties of bread, deli meats, ham and cheese can be found at the supper table. Their preparation was revolutionised by the introduction of the Classic, the first electric slicer of its kind 50 years ago. Currently, the Graef slicers account for the SlicedKitchen trend and therefore a revival of cold supper – while putting a modern spin on it. To celebrate its fiftieth, the technically rejuvenated Classic will be available in champagne from September until Spring next year. The C15 impresses with its classic design and a 170-watt powerful yet whisper quiet capacitor motor. Anything that can be put on bread can be sliced with its 170 mm serrated blade. Featuring an intermittent and continuous on/off switch, it is simple and efficient to use while safe at the same time thanks to a child lock.

Taste of Childhood and Home

50 years ago, the baby-boomer generation was in its infancy, and the supper table often counted five, six or more eaters. Over rye bread with ham or cheese, they

exchanged news – work, household, school and more - which was not always pleasant for everyone! On Saturdays, another guest was often invited to the table – the TV. For many, a traditional, cold supper is the taste of their childhood. It is fast to prepare, simple and scrumptious at the same time.

The revival of supper

SlicedKitchen is not just about deli meats. It is about creating new pleasures by adding wafer-thin slices of all sorts of food to the table. The thinner the ingredients have been sliced, the more flavours they release, be it meat, ham or vegetables. The innovative MiniSlice attachment even allows to safely transport olives, strawberries or other small food items to the rotating blade. This smart accessory has been designed to fit all slicers built in the last five decades.

Last but not least, the SlicedKitchen contributes to the comeback of traditional supper. Friends are the new family – and when it comes to kitchen parties, the Graef slicers are just as quick at preparing creative goodies nowadays as they were in 1968 when bread, ham and cheese were still the norm. Why not spice up the humble sandwich with wafer-thin slices of parsnip or beetroot, or even exotic fruit such as mango?

1984



2009



2018



50
Jahre Classic

THE DESIGN CLASSIC – 50 AND FABULOUS

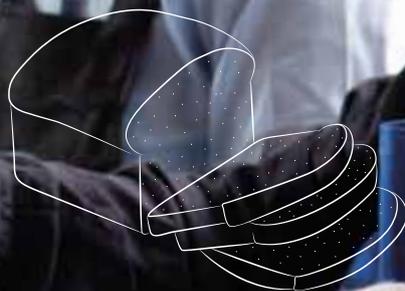
Whatever is served for a cold supper, it has to be properly sliced. When Graef introduced the EH 170 T Classic in 1968, this feat became easier to manage than ever before.

It was the first all-metal slicer with patented direct drive. The Classic symbolised everything which still distinguishes Graef products today: thought-out functionality, user-friendliness and highest quality made in Germany. Thanks to its ideal design the Classic anniversary edition was awarded the quality seal Deutsche Standards (German Standards).

No one sells more slicers

Thereby began a success story that made Graef market leader for slicers to this day. Since then, the factory based in Arnsberg has continuously set new standards. The Graef slicers have become more powerful and quieter at the same time. The design puts an emphasis on its classic heritage while artfully adapting to modern tastes.

Next to the “workhorse” Classic, sophisticated models with cantilever design have been added to the range, starting the brand new and creative SlicedKitchen trend. This innovative capacity sets Graef apart as a modern brand, earning trust especially through the longevity of their products.



SANDWICH FACES FOR AMIGOS

THE TRIBUTE TO BAMBI FOUNDATION AIMS AT HIGHLIGHTING PROBLEMS AND SUPPORTS CHILDREN AND YOUTH AID PROJECTS THROUGH DONATIONS. THIS INCLUDES ASSOCIATIONS THAT CARE FOR CHILDREN DURING THE DAY – FOR EXAMPLE BY PROVIDING REGULAR, HEALTHY MEALS. WHICH IS WHAT INSPIRED THE GRAEF FAMILY TO SUPPORT TRIBUTE TO BAMBI. PART OF THE PROFITS MADE FROM THE CLASSIC ANNIVERSARY EDITION WILL BE DONATED TO THIS WORTHY CAUSE.



**"THIS SHARED MEAL NOT ONLY HAS TO BE FRESH,
BUT SIMPLE AND EASY SO THAT ALL OF THE KIDS
CAN BE PART OF THE PREPARATION."**

FRANZISKA GRAEF



Hand in hand, slice by slice.
Franziska Graef and the Amigos
slice and arrange bread with
colourful and healthy slices.



"Of course we first had to find out if the idea of a wholesome cold lunch would even appeal to the kids", Franziska Graef recounts. "Will the kids like it, and would they be interested in organising their own meals later on? We knew from the beginning that this meal not only had to be fresh, but simple and easy so that all of the kids could play a part in its preparation."

An open ear for everyone – especially during shared meals

So, the Graef team packed two slicers and plenty of colourful ingredients for healthy sandwiches and tasty salads. Off they went to visit the Amigos in Gelsenkirchen, an organisation supported by the TRIBUTE TO BAMBI foundation this year. At the youth centre, a whole host of children and youths awaited them. The "Amigos" is what both this congregation of the Catholic church and the children who are regular guests call themselves. In this cabin from the 70s, staff focus on open youth and family work. Here, everyone gets heard – especially during shared meals.

Content faces and empty plates

Apart from being curious about the slicers, the kids were fascinated by the ingredients: colourful carrots, radishes and pointed peppers. Attaching the MiniSlice attachment to the carriage was no problem, and the young chefs intuitively understood the handling of the appliances. At the table, the kids sit in front of the bread slices which they have spread with cream cheese. One creates colourful sandwich faces, while his neighbour forms sculptures made from carrot and cucumber slices. The chefs proudly present their work – which is polished off by the other 30 Amigos in no time. Content faces and empty plates tell of a fun-filled day that was a great experience for the Graef team. Franziska Graef thanks the Amigos "for a cordial atmosphere and cooking together" and is happy that the idea of cold supper was spot on.

www.tributetobambi-stiftung.de

SLICED KITCHEN.

BETWEEN
THE SLICES IS WHERE
THE TASTE IS

CREATIVITY & VARIETY

The SlicedKitchen represents a new interaction between shape, colour and natural flavours.

Once sliced, colourful beets or black carrots show what they have to offer. To see this variety of patterns and colours, arranged on a plate, is the first surprise. This is followed by combining the core ingredients with sauces, herbs, nuts, dips and cheese. In the end, a new and surprising style of entrée awaits guests.

Sandwich, redefined

Just as creatively, sandwiches can be prepared in a new way. It goes without saying that the bread is freshly sliced to an individual thickness with the all-purpose slicer. This is followed by butter or cream cheese, wafer-thin slices of ham, cheese or vegetables, garnished with something sweet, savoury or crunchy. More details to a renaissance of cold supper on page 20.

FLAVOUR, RELEASED

Slicing an apple into wafer-thin slices transmits the distinct feeling of releasing flavour. This new way of preparing apples will elicit a wow from even the most seasoned apple connoisseur.

Vegetable Carpaccio

This is an experience shared by many ingredients prepared in SlicedKitchen style to an almost translucent thinness. Harder beets are turned into slices thinner than lettuce leaves, quickly absorbing sauces and dips in a vegetable carpaccio. Even the more delicate vegetables can be fanned out on the plate. Mushrooms, for example, can be thinly sliced, using the MiniSlice attachment. Thanks to gravity, they fall through a tube towards the rotating blade.

HEALTH

Thinly sliced food helps create a healthier menu. Zucchini slices replace cold meat, and in winter, finely sliced parsnips and carrots deliver necessary vitamins. Besides, thin slices of meat, mushroom and vegetable are more easily digestible.

No superfluous packaging – less food waste

And if you want to preserve vitamins and flavours for the colder months, fruit and vegetables can be sliced and dehydrated. This way, you know what is inside: vitamins and flavour are preserved. Preservatives and artificial flavours and colours, however, are not on the menu.

SUSTAINABILITY

Unfortunately, we are used to buying readily sliced food in plastic packaging. The environmental impact is obvious. Once open, the slices quickly become dry, unsightly and lose flavour. As a consequence, both plastic packaging and food are thrown away. The SlicedKitchen contributes to economical housekeeping. When bought en bloc, ham, deli meats and cheese keep longer and retain their flavour until the end. This also allows gourmets to keep a variety in the fridge and slice on demand.

The deli section sells ingredients en bloc, including the right paper for storage. A consistent cut will help reducing food packaging and waste.

Read more on the topic of packaging waste on page 26.

RECIPE

BASIL PEAR CARPACCIO WITH MUSHROOMS AND GRILLED MINI ASPARAGUS

SERVES 4



Carpaccio:

2 pears
1 handful of brown mushrooms
Freshly ground salt and pepper

25 ml vegetable stock
2 tbs honey
1 tbs mild mustard
50 ml olive oil

Asparagus:

Vinaigrette:

2 shallots
2 red chillies
50 g ginger
½ bundle of chives
2 tbs white balsamic vinegar

12 stalks of mini asparagus
2 garlic cloves
4 sprigs of thyme
4 tbs olive oil
Basil, to serve

1 Prepare barbecue (ca. 180 °C with lid) for medium direct heat. **2** Wash pears and slice lengthways, adjusting the slicer to level 1 until you reach the core. Turn, and slice from the other side until you reach the core again. Dice the remainder of the pulp. Clean mushrooms and slice. **3** Alternate pear and mushroom slices on plates so that they slightly overlap. **4** To prepare the vinaigrette, peel and dice shallots. Cut the chillies in half, then deseed and dice. Peel and finely chop ginger. Finely chop chives. Mix vinegar, honey, stock, mustard and oil. Add shallots, chillies, ginger and chives; season with salt and pepper. Pour vinaigrette over the carpaccio. **5** Chop ends off asparagus at an angle. Cut the spears in half. Next, peel and chop the garlic. Pick the thyme leaves off the sprig. Combine asparagus, garlic, thyme and oil, then season with salt and pepper. Barbecue on direct heat for 2 to 3 minutes on each side. **6** To serve, arrange asparagus on top of the carpaccio and decorate with fresh basil.





SKS 900

The SKS 900 is a true allrounder in the SlicedKitchen. Even under pressure, guidance and blade do not budge, therefore ensuring the thinnest slices possible – from the first to the last. This is due to the precise and refined processing of the hard metal. The powerful but whisper-quiet, maintenance free capacitor motor has a power of 150 watts. This allows the 190 mm diameter blade to process ingredients into translucent slices. An aluminium carriage easily and accurately directs food towards the blade, which is the biggest rotating blade of all Graef slicers. Eye-catching thanks to its looks and power.

“WITH THE SKS 900, I BECOME A PASSIONATE FLAVOUR HUNTER. IT ALLOWS ME TO DISCOVER SURPRISING NUANCES IN A WAFER-THIN SLICE OF TUSCANY HAM OR IN AN ASPARAGUS SPEAR CUT LENGTHWAYS.”



SKS 800

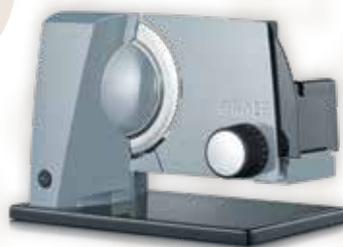
A slicer with knife compartment. How clever is that? The SKS 850 unites what belongs together. A knife is needed to either prepare the ingredients for the slicer or to put the finishing touch on fresh slices. Underneath a convenient birchwood board, the knives can be stored safely in a child-proof drawer. The board can also capture a larger amount of sliced ingredients. The all-metal appliance is equipped with a whisper-quiet 170-watt capacitor motor which operates the 170 mm wide, fully hardened solid steel blades. The thickness can be adjusted from 0 to 20 mm, transforming ingredients on the stainless-steel carriage into the most beautiful of all forms: the slice. One by one, with equal strength.

“THE SKS 850 TAKES CENTRE STAGE IN MY KITCHEN: I USE THE SLICER FOR FINELY SLICING FOOD, PREPARED WITH MY FAVOURITE KNIVES, WHICH CAN ALL BE STORED IN MY SECRET COMPARTMENT UNDERNEATH THE MACHINE.”

“THE SKS 100 IS MY GO-TO OPTION FOR FRESHNESS ON DEMAND. I BUY DELI MEAT, HAM, CHEESE AND BREAD UNSLICED, AND ONLY SLICE WHAT I NEED. UP UNTIL THE END, WITHOUT WASTE.”



LINIE SKS 100 (PEDESTAL)



LINIE SKS 110 (BASE PLATE)

SKS 100/110

The smallest of the SlicedKitchen series shows off its strength with a strong structure and ease of use. The Eco Power Motion direct-current motor operates at up to 170 watts to turn the 170 mm serrated stainless-steel blade. The spacious carriage can be precisely moved across the hard anodised aluminium profile. Safe handling is guaranteed by child-proof lock clip as well as a safety cover. This allows a fast and secure removing of the blade. Whether it is the SKS 100 model with pedestal, or the SKS 110 with base plate – this slicer is a stout companion and the ideal entry into the creative world of SlicedKitchen.

“THE SKS 320 INSPIRES AMAZING NEW DISHES ON MY HEALTHY MENU. SALAD SERVED AS CARPACCIO, COLOURFUL CASSEROLES WITH FRESH REGIONAL INGREDIENTS, AND SLICED FRUIT SALAD: STACKED, NOT STIRRED.”



”



SKS 300

Designed for ambitious budding chefs, the SKS 320 in all-metal finish symbolises a step up to the next level. This smart and space-saving construction leaves nothing to be desired. The SKS 320 is powered by Eco Power Motion with up to 170 watts, which lives up to its name by being energy efficient and powerful at the same time. Above a shatter-proof glass base plate rotates a 170 mm wide serrated blade. The thickness can be adjusted to up to 20 mm, which means the blade is also suited for bigger jobs. In addition to the serrated blade, a ham blade is part of the twin edition. A safety lock allows for a safe removal of the blade, and even young assistants can help out in the kitchen – child-proof lock system clip means cooking together without an accident.



RECIPE

MEDITERRANEAN VEGETABLE TORTILLA

SERVES 4

- | | |
|-------------------------------|---|
| 400 g large floury potatoes | 50 g green and black olives |
| 2 zucchini (yellow and green) | 150 ml vegetable stock |
| 1 eggplant | 6 eggs |
| 4 firm tomatoes | Salt, Pepper |
| 2 red onions | Nutmeg, grated |
| 2 garlic cloves | Chilli powder |
| 100 g dried tomatoes | 15 g mixed herbs (e.g. flat parsley, chives, thyme, rosemary) |

1 Prepare barbecue (200 °C with lid) for medium to high indirect heat. **2** For the tortilla: peel potatoes, clean zucchini, eggplant and tomatoes. Slice vegetables using the all-purpose slicer set to level 2.5. Peel and dice onions and garlic together with the dried tomatoes. Pit the olives and cut into fine rings, using the MiniSlice attachment. **3** Arrange alternating slices of vegetables in the dish, and sprinkle with diced vegetables. Then scatter the olive rings on top, and season with salt, pepper and chilli. **4** Whisk together eggs and vegetable broth and season with salt, pepper and nutmeg. Pour over vegetables and barbecue the tortilla for 35 to 45 minutes (lid closed). **5** To serve, sprinkle the finished tortilla with finely chopped herbs.

MINISLICE ATTACHMENT FITS ALL GRAEF SLICERS

Since its introduction in the 1960s, millions of the various Graef slicers such as Vivo, Master and of course Classic have been sold. With the new MiniSlice attachment, they find a new purpose and establish their place in the kitchen once more. This simple attachment fits every Graef slicer ever built, making it a culinary lucky bag.

The numerous Thank You notes after many years of reliable support from these slicing companions indicate how many slicers are still in active service.

Some are at home on the kitchen bench and have been fulfilling their duties for many decades: delivering fresh slices of bread, ham, deli meats and cheese.

Other slicers are tucked away, patiently waiting for their next operation: be it on the occasion of Laura's communion or to celebrate mum's 50th. After all, these days everything is available pre-sliced at the bakery, butcher or in plastic containers at the supermarket.

Creative new job for slicers

Millions of slicers, therefore, needed a new purpose: to fight against routine and oblivion. Thus, the SlicedKitchen was born, a trend centred around finely sliced food. Shortly after, the Graef designers developed the MiniSlice attachment in their Arnsberg design studio. An idea as simple as ingenious: the new attachment can simply be swapped with the food holder. Fruit - from kiwi fruit to apples - or vegetables - from carrot to zucchini - fall through a chute towards the rotating blade.

The result: wafer-thin oval slices that release their flavour, their intense taste inspiring new recipe ideas. The MiniSlice attachment turns all slicers into artists in the kitchen. But even end pieces of meat, ham and cheese are used up completely.

That is not only sustainable but saves money.

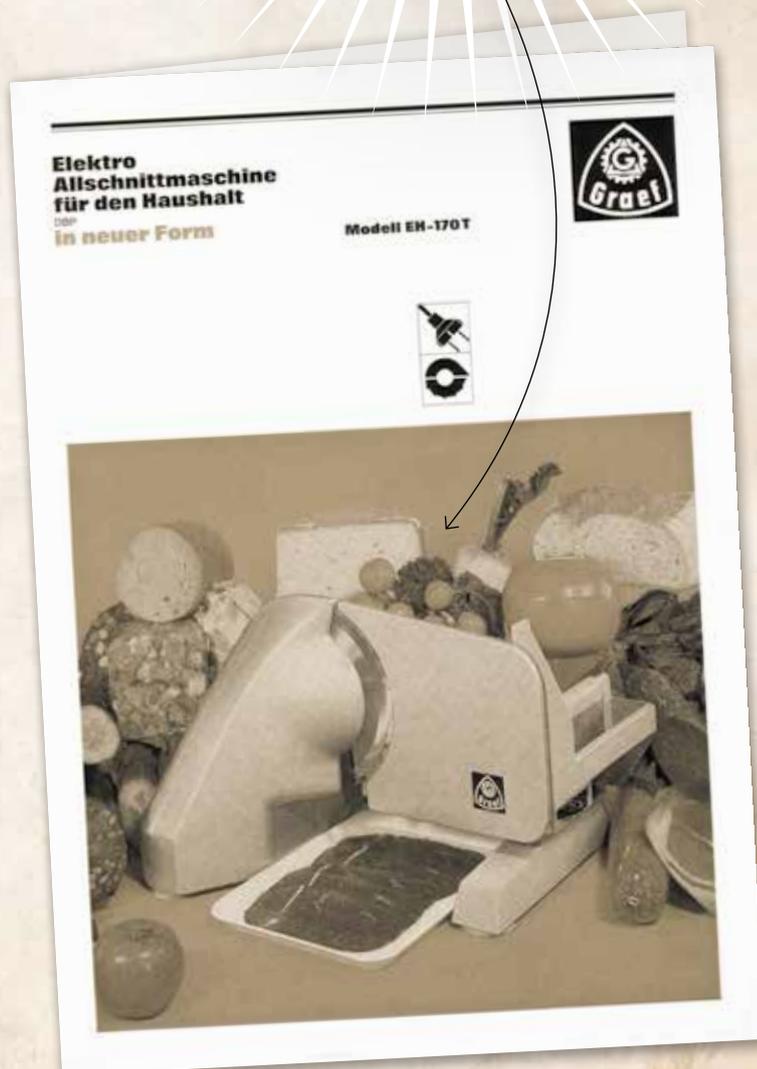


INFO

JOHANN LAFER
KNOWS:

"The MiniSlice attachment and its razor-thin slices are always good for a surprise."

Johann Lafer



THE GOOD GUIDE



MASTER M 90

- 30° tiltable
- Carriage switch (continuous and quick-break switch)
- Removable plastic carriage with stainless-steel support
- Child-proof lock
- Stainless-steel tray
- Blade sharpener



MASTER M 80

- 30° tiltable
- On/off switch
- Removable aluminium carriage
- Stainless-steel tray
- Blade sharpener

MASTER M 20

- Carriage switch (continuous and quick-break switch)
- Removable plastic carriage with stainless-steel support
- Child-proof lock
- Plastic tray



MASTER

INTERSECTION

- All-metal appliance
- Self-supporting with break-proof glass base plate
- Powerful yet whisper-quiet 170 W capacitor motor
- Smooth, removable stainless-steel blade (170 mm)
- Stainless-steel blade cover
- Thickness setting 0-20 mm
- Food holder

Most people using the Master slicer to cut their ham cannot resist peering through the wafer-thin slices. It is satisfying to know that the flavours have been optimally released. As a robust and powerful machine, the Master edition is made for even, razor-thin slices like almost no other. The machine is tiltable so that the slices can be effortlessly caught underneath. The stainless-steel blade made from solid steel is especially durable and can be sharpened anytime, using the included blade sharpener.

Neither carriage nor the blade itself budes when ham, deli meats, meats or harder vegetables are being led to the blade.

The carriage can be operated with a continuous switch for uninterrupted slicing or with a quick-break switch, allowing the user to slice and switch simultaneously.



RECIPE

GRILLED VEGETABLE TRAMEZZINI WITH TOMATO CHILLI DIP

SERVES 4

Dip:

- 4 tomatoes
- 1 onion
- 1 garlic clove
- 4 apricots
- 100 g dried tomatoes
- 25 g flat parsley
- 200 ml tomato juice
- 2 tbsp ketchup
- 2 tbsp honey
- Freshly ground salt and chilli

- 80 ml olive oil
- Freshly ground salt and pepper

Topping:

- ½ loaf of white bread, rindless
- 1 handful of mixed salad greens (i.e. rocket, frisée, endive)
- 2 tomatoes
- 8 dried tomatoe fillets

Equipment:

- Grill-/cookware

Vegetables:

- 1 zucchini (yellow or green)
- 1 eggplant

1 Prepare barbecue (ca. 180 °C with lid) for medium to high direct heat. **2** To prepare the dip, cut tomatoes in half, then deseed and dice. Peel and dice onion and garlic. Then, half and core the apricots, and dice apricot halves. Pick and chop parsley. Place all dip ingredients on grillware and barbecue with closed lid for 8-10 minutes. **3** Clean vegetables, place in MiniSlice attachment and thinly slice on level 9. Combine with oil and season with salt and pepper. Barbecue on direct heat for 2-3 minutes. **4** Cut the bread into 8 pieces (adjust the dial to 12), cut slices in half and roast on the barbecue from both sides. Wash lettuce, then core the tomatoes, place into MiniSlice attachment and finely slice (adjust the dial to 4). **5** Spread dip on bread and place salad, tomatoes and grilled vegetables on top of 4 slices. Cover with remaining slices and serve with unused dip.



CLASSIC SHOWS ITS TEETH IF NECESSARY

When everyone sits down for supper or has to leave in time for school at the same time in the morning, the SlicedKitchen needs to pick up its game.

One likes thicker slices of bread, the other prefers thinly sliced meat. Yet another one prefers dressed cream cheese with carrot slices. This is when the Classic shines. 50 years ago, it set standards for electric slicers. Its best practice has been continually improved. Modest and with a quiet motor, it peacefully adapted to its kitchen life. But if necessary, the classic shows its teeth.



CLASSIC C20

Plastic tray



CLASSIC C 90

30° tiltable

Stainless-steel tray

CLASSIC

INTERSECTION

- All-metal appliance
- Self-supporting with break-proof glass base plate
- Powerful yet whisper-quiet 170 W capacitor motor
- Smooth, removable stainless-steel blade (170 mm)
- Thickness setting 0-20 mm
- Removable plastic carriage with stainless-steel support
- Carriage switch (continuous and quick-break switch)
- Child-proof lock
- Food holder



VIVO V 10

With pedestal



VIVO V 20

Cantilever design
with break-proof
glass base plate

VIVO

INTERSECTION

- All-metal appliance
- Powerful yet whisper-quiet 170 W capacitor motor
- Smooth, removable stainless-steel blade (170 mm) with safety lock
- Plastic blade cover
- Thickness setting 0-20 mm
- On/Off switch
- Removable plastic carriage with stainless-steel support
- Child-proof lock
- Food holder
- Plastic tray



RECIPE

LIME COCKTAIL

SERVES 4

2 organic limes	4 cl Vermouth
2 tbs lime juice	300 g ice cubes
4 tbs honey	500 ml semi-dry sparkling wine
4 cl Lillet (aperitif)	wine

1 Wash limes with hot water, pat dry and cut into wedges. **2** Add lime juice, honey, aperitif, Vermouth and 200 g of the ice cubes to a cocktail shaker and shake vigorously. **3** Distribute remaining ice cubes evenly in chilled glasses. Add lime wedges. Pour in the shaken liquid and add sparkling wine. **4** Best enjoyed ice-cold.



RECIPE

GRILLED VITELLO WITH SOUR CREAM AND WILD HERB SALAD

SERVES 4

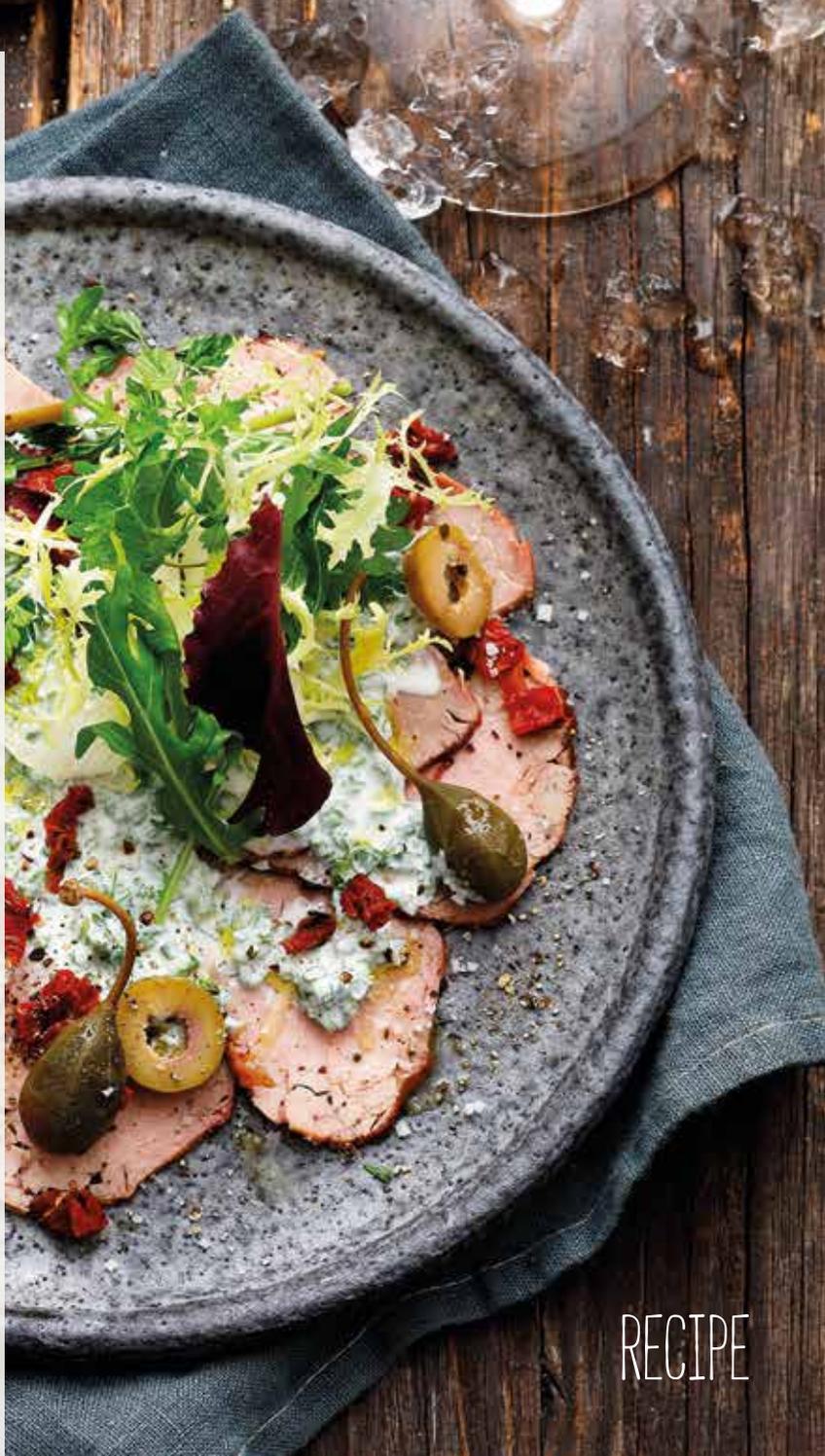
Ingredients Vitello:

1 veal fillet (roughly 800 g, ready to cook, free from fat and sinews)
 20 g mixed herbs (such as parsley, chives or chervil)
 2 tbs fig mustard
 Freshly ground salt and pepper
 Vegetable oil for greasing barbecue grate

Topping ingredients:

200 g sour cream
 1 tbs honey
 50 ml veal stock
 100 g dried tomatoes
 12 caper berries
 3 green olives
 1 handful of wild herbs (e.g. garlic mustard, sorrel, goutweed, yarrow)
 3 tbs lemon oil
 2 tbs Balsamico Bianco
 Vegetable oil for greasing barbecue grate

1 Prepare barbecue (ca. 180°C with lid) for medium direct/indirect heat. **2** Grease grate with oil. Salt fillet to taste, and sear directly from all sides. Change to indirect heat and barbecue for a further 6 – 8 minutes with the lid closed (ideal core temperature is around 54°C-56°C). **3** In the meantime, pick and chop herbs. Let the fillet rest for 6-8 minutes off the heat, rub with mustard, season with pepper and coat with herbs. **4** To prepare the sauce, combine sour cream with honey and stock, and season with salt and pepper. Pip the olives and slice, using the MiniSlice attachment. Season with 1 tbs oil, 1 tbs vinegar and salt and pepper. Dice tomatoes. **5** Pick and clean wild herbs and season with the remaining oil, vinegar, salt and pepper. **6** To serve, finely slice the fillet using the Graef all-purpose slicer at level 1. Season to taste with salt. Place the slices on a plate, spread sauce on top and arrange with tomatoes, olives, capers and salad.



RECIPE

THERE'S ALWAYS ROOM FOR A UNA

The slicer opens up new kitchen trends, such as finely sliced fruit or vegetables, combined to ever new salads with surprising regional ingredients.

Or the renaissance of cold supper. Beautiful memories of lovely evenings, revived with modern and creative spreads and cold cuts – enjoyed with family or friends.



At the same time, the slicer promotes sustainability. Food lasts longer and less food packaging is needed. Why should the size of the kitchen determine what it makes space for? There is always room for a UNA.

UNA

UNA 90

Mobile slicer
Retractable feet
Positioning mechanism

UNA 98

Integrated slicer for drawer installation
Drawer lock during operation

INTERSECTION

Aluminium casing
Energy-saving 45-170 W motor
Removable serrated blade (170 mm)
Stainless-steel blade cover
Thickness setting 0-15 mm
Continuous and quick-break switch
Tilttable and removable aluminium carriage
Food holder
Plastic tray

HANDIWORK



Sometimes we feel like whispering to the Manuale, "I'm glad you're here".

For instance when we come home hungry late at night and want to slice some bread with matching cheese. And when we appreciate the impression of strength that this stainless-steel beauty gives.

With its crank with wooden handle and 190 mm serrated blade, it is a reliable hand tool that we like to keep close. It also holds fond memories, such as of the last kitchen party where it cranked up the mood - while keeping its (suction) feet firmly on the ground. The solid stainless-steel carriage guide complemented its reliable performance.

Everything that we like to enjoy in slices was cut, shared and arranged creatively.





SOLID HANDICRAFT MEETS TASTY MUND-WERK

A new bistro located inside the Graef original building emphasises the SlicedKitchen trend and the revival of the sandwich

Usually, people from Sauerland (a region in Western Germany) are more known for their solid handicraft than kitchen craft. That is about to change when the new bistro “Mundwerk” opens its gates at Graef’s head office in Arnsberg. Head chef Michael Schmidt focuses his creations on SlicedKitchen, the cuisine trend centred around fine slices – and on the revival of the sandwich.

Solid, rooted, down-to-earth, but stylish and sophisticated at the same time – just like Graef’s products, those are the values reflected in the menu at “Mundwerk”. From late September onwards, it will attract guests to the Graef original building. The restored brick building with industrial charm is not only the home of the new bistro but also houses the family company’s brand and management team.

Exotic and down-to-earth combined

“At *Mundwerk* we want to show the creative potential of our slicers and other Graef products”, head chef Michael Schmidt (35) explains. “Our small but sophisticated menu includes hot and cold dishes and puts an emphasis on the SlicedKitchen”. This makes sense, seeing that the bistro offers dishes made from regional and seasonal ingredients in particular. Using wafer-thin slices of beetroot, carrots or other local root vegetables, unusual salads are created. Only when thinly sliced are they able to release a maximum of flavour and aroma, and are more easily digestible on top of it. Newer additions from other coun-

tries such as zucchini or eggplant also find their way into the menu at *Mundwerk*, for example in casserole and quiche dishes.

Handmade Coffee and Waffles

Michael Schmidt likes a professional challenge – for example, refining or completely reinventing dishes using Graef kitchen appliances. He is looking forward to using the food dehydrator in particular, which he plans on using for hand-cut chips made from apples and other fruit varieties. And, of course, the bistro will be offering coffee and cakes. The menu will be featured by various Graef appliances such as espresso makers, milk frothers and waffle makers. “Last but not least, we want to advance the so-called revival of the cold supper here at *Mundwerk*”, head chef Schmidt explains. “Using bread as a base, we will serve surprising flavour creations by putting a modern spin on traditional sandwiches, for example by using sophisticated dips, adding wafer-thin roast slices, and maybe some exotic ingredients.”

Sauerland, the seven seas and back

The latter are quite familiar to Michael Schmidt. Between his hometown, Iserlohn and neighbouring Arnsberg, the head of the *Mundwerk* bistro has travelled far and wide. After his apprenticeship on the island of Juist and stints in restaurants and hotel kitchens in Karlsruhe, Sölden and Heiligendamm, he joined the cruise ships MS Europa 1 and MS Europa 2, sailing the seven seas. As head of the *Mundwerk*, Schmidt brings an ideal mix to the table: a cosmopolitan with a regional connection.

RECIPE

GRILLED SWEET POTATO ENCHILADAS WITH CORN-FED CHICKEN

SERVES 4

For the chicken:

2 corn-fed chicken breasts (ca. 250 g each)

Freshly ground salt and pepper

Vegetable oil, to grease the barbecue rack

1 onion

1 small leek

1 red chilli

120 g of sweet corn, drained

300 ml of cream

100 g grated cheddar

1 tbsp oil, to grease the oven dish

½ a tray of cress, to garnish

For the enchiladas:

2 sweet potatoes, about 400 g (yellow and purple)

4-6 spears of green asparagus

Equipment:

Oven-proof dish (16 x 24cm)

1 Prepare barbecue (ca. 200 °C with lid) for medium to high direct/indirect heat. **2** Season chicken breasts with salt, grease barbecue rack and grill chicken for 3-4 minutes from each side under direct heat (lid closed). Take chicken off the barbecue, season with pepper and rest for 5-6 minutes. **3** To prepare the enchiladas, peel the sweet potatoes and thinly slice lengthways using the slicer (set to 0.5 mm). Season with salt. **4** Peel and trim the lower end of the asparagus, then cut into pieces at an angle. Peel and quarter the onion. Clean leek and cut into fine rings. Cut chillies in half and deseed, then finely dice. Cut the chicken into 2 cm-thick pieces. Combine with juice from meat, onion, leek, chillies, sweet corn, half of the cheddar and 50 ml of cream. Season with salt and pepper. **5** Grease oven dish with oil. Place chicken filling in the middle of the sweet potato slices. Gently roll up the slices and place them side by side in the oven dish. Pour over the remaining cream and arrange the asparagus on top. Scatter with cheese and grill with indirect heat for 12-15 minutes (lid closed). **6** Garnish with cress and serve.



THE RENAISSANCE OF COLD SUPPER HAS JUST BEGUN



A look at chalkboards designed by the street food avant-garde shows the future of the humble sandwich. Bread slices are the new blank canvas for creative vendors who come up with ever new ideas. The creative SlicedKitchen is perfectly suited for a sandwich renaissance.

It takes the best bread as well as fresh cold cut meats, ham, fish, cheese, fruit or vegetables. Refined regional ingredients or elements of fusion cooking can and should be added.

The great thing about sandwiches for supper: they can be enjoyed anytime and at short notice with family and friends. With ingredients from produce stands along the road and whatever can be found in the fridge. At the centre, just like 50 years ago, the slicer - which turns the humble sandwich into something a cut above.

EVERYTHING GOES - NOTHING IS A MUST

3. Followed by a slice or a combination of fillings. Freshly cut using the slicer.

4. For extra freshness and crunchiness, add vegetables, fruit, herbs, capers or pickles.

1. White bread, dark bread, with or without seeds - with so much variety, it is best to offer a small selection to cater to different tastes.



RECIPE
SMÖRGASTARTA

SERVES 4

For the slices:

¼ of a loaf of rustic bread

For the filling:

200 g cream cheese

1 small bunch of chives

4 boiled eggs

4 slices of smoked salmon

1 handful of mixed salad greens (such as frisee, rocket, field salad, romaine lettuce)

2 garden radishes

2 tbsp olive oil

Salt and pepper, freshly ground

- 1** Cut the bread into very fine slices, using the Graef slicer (set to 1). Then, toast the bread. Place on kitchen towels to cool. **2** For the filling, season cream cheese with salt and pepper. Finely chop the chives and add to the cream cheese. Peel eggs and cut into thin slices.
- 3** Wash lettuce and season with oil, salt and pepper. Slice radishes using the MiniSlice attachment.
- 4** Spread bread slices with cream cheese. Place salad, radishes, eggs and salmon on top.

GRAEFFITI – STREET ART MEETS KITCHEN ART

With the limited edition Classic C20, Graffiti and Graef merged to design the very first Graeffiti slicer. Supreme kitchen art meets modern street art and turns the kitchen into an art gallery where these vivid artworks can be displayed. Johanna Graef explains what inspired the cooperation:

“The Classic has been diligent and done a reliable job for 50 years now. This loud look shows that our slicer is still young and that its skills reflect the zeitgeist”.

When Graef approached the graffiti agency artmos4 in Offenbach near Frankfurt, the idea was met with enthusiasm by the artists. The brief: to turn a modest utility object into a remarkable piece of art which represents the SlicedKitchen trend.

It had to be loud

When working for Graef, the artmos4 team was intent on developing a cool and contemporary design. “It had to be loud!”, says Marcus Dörr. Cooking buzzwords depicted as tags and writing in loud colours form the design base. Acrylic spray lacquer and custom-made stencils were used: “To not only think about looks but taste, was a first for us.”

Agency founder Marcus Dörr has been spraying since 1992. 20 years ago, he secured walls as his canvas and since then also sprays on commission. His works can be found at the Allianz Arena in Munich, the Commerzbank branch at Frankfurt Airport and hundreds of substations. Marcus and his team at artmos4 have worked on spaces and objects in 13 countries.

Street art is part of the cityscape in many large cities. For Marcus, it is “the largest art movement in history”.



GRAEFF

Fiti



NATURAL SNACKS FULL OF VITAMINS

MORE THAN 5000 YEARS AGO, INVENTIVE MESO-POTAMIANS DISCOVERED THE BENEFITS OF DRYING AND THEREFORE PRESERVING FRUITS USING HOT AND DRY DESERT WINDS.

These days, the food dehydrator DA 506 takes over this task in a simple and straightforward manner. Supplies for the next hiking tour can be easily prepared at home: dried food is not only light and space-saving, but keeps longer and can also easily be 'revived' with water. Within hours, raw foods turn into natural snacks to be eaten straight or added to cereal or muesli bars.

Muesli and fruit chips as a topping

Preparing fermented foods such as a healthy yoghurt for breakfast, topped with homemade muesli and fruit chips is another of many possibilities. Pureed fruit can be turned into delicious fruit leather, and soft crackers can be crisped up again. Beef or fish, ideally salted or marinated, can be processed to flavoursome jerky. The dehydrator also makes treats for our four-legged friends. And at harvest time, those with their own vegetable garden can easily preserve the fruit, vegetables and herbs that they cannot consume fresh.

WHEN BEING DEHYDRATED IS A GOOD THING

The Graef dehydrator DA 506 uses modern technology to create the right climate for drying food. Fruit, vegetables, meat, nuts and even fish turn into healthy flavoursome snacks. Dehydrating is the next logical step of the SlicedKitchen. Cut into uniformly thin slices, foods release their flavour and can be dehydrated evenly.

Retaining enzymes and vitamins

The dehydrator is smaller than a microwave and uses up less energy than an oven. The temperature can be adjusted to between 30 °C and 70 °C, for up to 40 hours. Essential detail: the fan is at the back of the DA 506, therefore evenly distributing the heat.

Thanks to Dry Balance Technology, the temperature inside stays at around +/- 5 °C, ensuring that the foods are dehydrated gently and evenly. The temperature stays high enough to quickly dehydrate the food, but low enough to preserve all the precious enzymes, vitamins and other nutrients.



TIPP

THE PERFECT TEMPERATURE

- 57 °C for fruit
- 52 °C for vegetables, herbs and meat
- 46-52 °C for nuts and seeds



INFO

The DA 506 also includes a recipe book and a silicon mat as tray cover.



RECIPE

CRANBERRY MUESLI BARS WITH MACADAMIA NUTS

16 MUESLI BARS (3 X 12 CM)

- | | |
|-----------------------------------|-------------------------------|
| 150 g Macadamia nuts | 70 g sunflower seeds |
| 200 g soft (or dried) cranberries | 70 g rolled oats |
| 200 g desiccated coconut | 4 tbsp organic coconut butter |
| 40 g amaranth | 100 g white chocolate |
| 60 g puffed amaranth | 8 tbsp Agave nectar |
| | 200 ml almond milk |

1 Roughly chop the macadamia nuts. Half the cranberries, add to the Graef food processor together with coconut, amaranth, seeds and oats. Close the lid. **2** Process for about a minute, using the Graef hand blender attachment, set to level 2. **3** Melt the coconut butter and roughly chop the chocolate. Add chocolate to the butter and melt. Add agave nectar and almond milk. Gently heat, mix to combine and add to the cereal. **4** Process again for a minute on level 2. **5** Line two trays with baking paper and spread the mass across both trays to a thickness of about 2 cm. Gently press down. **6** Set the dehydrator to a temperature of 90 °C, and dehydrate for about 3 ½ hours. Cut the warm mass into muesli bars, let cool completely and keep them in an airtight container.



CONSERVATION MAKES THE CUT

SLICERS HELP AVOIDING PLASTIC WASTE

During the 10 seconds it takes to read this sentence, further seven tons of plastic waste has been dumped into our oceans. The European Commission has declared war on ocean plastic. It wants to stop the use of unnecessary single-use plastic. Our tip: a multi-purpose slicer greatly reduces the need for plastic packaging for bread, cheese, sausages and ham.

UNSLICED KEEPS FRESH FOR LONGER

For a long time, environmental activists have criticised an excessive use of plastic in our consumer society– a development that goes as far as individually packaged slices of cheese. If, however, consumers buy whole pieces of gouda, salami or ham and slice freshly at home, there will be no need for extensive plastic packaging. As a bonus, the food keeps fresh for longer and tastes better. Especially when cut in wafer-thin slices. The finer a piece of ham has been cut, the better its flavour is released.

MAKING THE CUT

“In a world of short-lived consumer goods, we continue to follow tradition by manufacturing robust quality products made in Germany,” confirms Hermann Graef. “They are our small contribution to help our customers be a cut above - not just with regards to taste, but also when it comes to avoiding packaging and protecting the environment.”

Certified fromager
Vartan D. Kevorkyan



THE RIGHT STORAGE

The slicer helps us make sustainable choices for our household. Buying food in a piece rather than pre-sliced keeps the food fresh and tasty for longer. The following tips help to store food correctly. Of course, conditions and products are not always comparable, which is why common sense with regards to smell, looks and taste of any food items should be used before consuming.

In dry air and at a maximum temperature of 20 °C, dried or smoked deli meats such as salami can be stored in the cellar for several weeks. Cured or smoked ham has been naturally preserved through both dehydrating and long curing and smoke times, and can therefore also be stored outside the fridge. However, it should be exposed to air from all sides.

Pork and boiled sausage can be kept in the fridge for up to six days. The ministry for food and agriculture recommends storing sausages at 0-4 °C to preserve their flavour and taste. Boiled ham must also be stored in the fridge and keeps best at a temperature of around 0-7 °C.

The safest way of storing and preserving deli meat is to vacuum-seal it. This slows down the deterioration process caused by microorganisms and enzymes while preserving the important vitamins, minerals and other nutrients. Whole sausages can be kept for up to four weeks. When vacuum-sealed, thoroughly smoked foods such as ham can be kept in one piece for between three weeks and several months, even at temperatures above 10 °C.

Cheese likes it best at 8-12 degrees

Cheese en bloc beats pre-sliced. Cheese is a natural product that changes and matures during storage. Certified fromager Vartan D. Kevorkyan from deli Käsestube (Cheese Parlour) in Frankfurt recommends: "As a rule, cheese should be stored in a dark, dry and cool place." Temperatures between 8 to 12 °C are best. The vegetable drawer in the fridge is, therefore, most suitable for storage since it experiences the least changes in temperature.

Cheese can be either stored in special cheese paper or in plastic containers with air holes, allowing the cheese to breathe. It is best to wrap or store each hunk individually so the flavours do not mix. In addition, Kevorkyan recommends to immediately rinse equipment such as knives, containers or cheese domes with hot water and dry the items straight away.

"One last tip: take the cheese out of the fridge about 45 minutes before serving."

RECIPE

FROTHY WILD HERB SOUP WITH BAKED QUAIL EGGS SERVED THREE WAYS

SERVES 4

For the quail eggs:

12 quail eggs, at room temperature
2 eggs, whisked
Flour for coating
2 tbsp ground hazelnuts
2 tbsp ground pistachios
2 tbsp ground pine nuts
Vegetable oil, for frying
Salt and pepper, freshly ground

For the soup:

2 shallots
1 garlic clove
200 g wild herbs
2 tbsp butter
500 ml vegetable stock
50 ml cream
Juice and rind of ½ lime
For the sugar peas:
200 g pea pods
100 g snow peas
2 tbsp walnut oil



1 Place quail eggs in boiling water and boil for exactly 2.46 minutes. Briefly chill in cold water and peel. Coat eggs in flour, dip in egg, and coat four eggs each in ground hazelnut, pistachio and pine nuts respectively. **2** Select and clean herbs. Set aside some leaves for garnishing. Peel and finely dice the shallots and garlic. Heat the butter and sweat the diced shallot and garlic for a few minutes. **3** Add stock and cream, simmer for 5-8 minutes. Then, blend on level 3 for 1-2 minutes using the Graef stick blender. Add wild herbs and puree on 5 for 1-2 minutes. Season with salt, pepper and lime juice and blend on the highest setting until frothy. **4** Clean the peas and sweat them in some walnut oil. Season with salt and pepper. Heat the vegetable oil for frying the eggs to about 160 °C. Fry the eggs for about a minute, then drain on paper towel. Season with salt. **5** Place the peas on 4 soup plates. Add 3 different eggs per plate, pour in the soup and garnish with remaining herbs.





INFO

The blender complies with latest safety standards. It can only be operated when the lid is closed.

BLENDER, FOOD PROCESSOR AND COFFEE GRINDER ALL IN ONE

Power, sophisticated design and versatility have been combined in the Graef blender TB 500 (available in black or white)

It blends ingredients for hearty soups and smoothies as effortlessly as it crushes ice or mixes cocktails.

A powerful 1000-watt motor rotates the four blades. They process soft ingredients such as fruit or vegetables as fast and smoothly as nuts, ice cubes or frozen berries. Thanks to a grinder setting, it can even be used as a coffee grinder. The speed can be varied and the blender has automatic settings for smoothies and crushed ice. A pulse button makes sure that hard-to-mix ingredients do not stick to the blades.

Drink bottle for smoothies on the go

The removable glass jug holds 1.75 litres of liquid. A practical detail: the TB 500 has an opening in the lid which allows users to add further ingredients during blending. Additional attachments included with delivery are a detachable drink bottle (0.6-litre capacity) – for example for smoothies – and a container for processing food (0.2 litres). Its versatility means that the blender TB 500 by Graef, available in black or white, is almost a small food processor in itself.

WE HERE



MANAGES ALMOST EVERYTHING

Small in size, big on accessories

There is room even in the smallest kitchen for a small, convenient all-rounder such as the stick blender HB 500, available in black and white. A powerful 800-watt motor helps its stainless-steel blades to puree, mix and chop any ingredient, and its extensive set of accessories makes it an all-purpose appliance.

Five speeds plus turbo

Whatever the task – blending soups, milkshakes, juices, smoothies, whipping cream, mixing dough or making mayonnaise – owners of the HB 500 can easily manage it. They can choose between five speed settings and a turbo switch. Thanks to its accessories like a whisk or mini food processor, the hand blender is incredibly versatile. All parts are dishwasher-proof. All practical aspects aside, the appliance is simply fun to use. With its ergonomically shaped, high-quality casing, available in black or white, it is an asset to any kitchen.

ARE TO HELP



CHOP, CHOP!

With four stainless-steel blades, the food processor CH 500 (available in black and white) works fast and efficiently

Fancy a warming soup, a sophisticated sauce, a creamy vinaigrette, tasty homemade pesto or a savoury sandwich spread? Child's play when you have a hard-working assistant such as the food processor CH 500. It chops any ingredient, be it herbs, fruit, vegetables or even nuts. This is made possible by four stainless-steel blades and a 500-watt motor. The 1 litre dishwasher-proof glass container is not only practical but attractive to look at.

Four blades are faster than two

The CH 500 is suitable for chopping, slicing and mixing. Various settings let the user determine how coarsely or smoothly he wants to process ingredients – be it herbs or baby food. The four stainless-steel blades work more efficiently and faster than two-blade models, resulting in an even consistency.

The compact appliance is available in black and white. It can easily be stored without taking up too much space and is quickly assembled. Leading technology combined with well-thought-out design – the CH 500 demonstrates typical Graef values.



TIPP

The knife can be placed upright after use, keeping the worktop clean.

CUTTING-EDGE ASSISTANT

The electric knife EK 500 in black and white treats them all the same

Be it bread or Sunday roast, pineapple, melon or even frozen cakes – they all must surrender to the serrated double blades. Two interchangeable knife sets and a little pressure help turning anything into even slices. The appliance impresses with its timeless design and attractive black or white finish.

Serrated for frozen goods

Despite being operated by a powerful 150-watt motor, the electric knife works quietly and with very little vibration. It comes with two sets of knives, one with professionally serrated blades and one specially designed for frozen goods.



The DeliKitchen comprises an impressive range of stylish appliances that quickly take care of everyday tasks in the kitchen. When fast but healthy cooking is required, they really shine.



HE 80 ●
Wafer-thin waffle cones,
ca. 0.8 mm



WA 80 ●
Heart-shaped waffles,
about 20 cm in diameter

WAFFLE IRONS

INTERSECTION

- Electrical temperature control
- Display with 6 temperature degrees
- Non-stick coating for fat-reduced baking
- Easy cleaning thanks to an internal hinge and raised edges to capture grease
- Optical and acoustical signal to indicate when waffles are finished
- Stainless-steel finish



TO 100 SERIES ○ ● ●
Aluminium and stainless-steel casing
Long slot for 2 bread slices and 4 toast slices
Separate warming rack
Soft-lift function
"Keep warm" setting
4 heating elements



TO 60 SERIES ○ ● ●
Plastic casing
2 slices
Integrated warming rack



TO 90 SERIES ○ ● ●
Aluminium and stainless-steel casing
Long slot for bread and 2 toast slices
Separate warming rack

TOASTER

INTERSECTION

- 6 browning degrees
- Safety off-switch
- Cancel button
- Lift mechanism
- Crumb tray with push mechanism for easy cleaning
- Defrost button

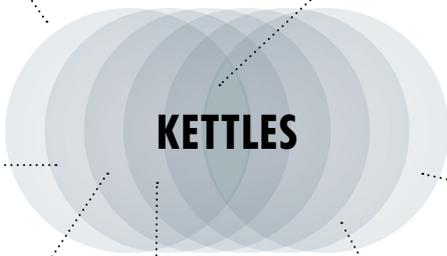


WK 400 SERIES ○ ● ●

1-litre capacity
Lift-off function: kettle switches off automatically if the jug is removed during boiling

INTERSECTION

360 °C central contact
Stainless-steel interior
Removable limescale filter
Automatic off-switch



WK 500 SERIES ○ ●

1-litre capacity
Vapo program for sterilising baby bottles
Program for heating up baby food
Temperature settings for 40 °C, 60 °C, 70 °C, 80 °C, filter coffee (93 °C), boiling (100 °C)
Hand-brew button for filter coffee
30 minute "keep warm" setting
Residual heat indicator



WK 900 SERIES ○ ● ●

Double-walled stainless-steel exterior
1.2-litre capacity
Temperature settings for 70 °C, 80 °C, filter coffee (93 °C), boiling (100 °C)
Hand-brew button for filter coffee
Residual heat indicator



WK 60 SERIES ○ ●

Acrylic exterior
1.5-litre capacity
Lift-off function: kettle switches off automatically if the jug is removed during boiling



WK 600 ●

Single-walled stainless-steel exterior
1.5-litre capacity
Lift-off function: kettle switches off automatically if the jug is removed during boiling



WK 700 SERIES ○ ●

Acrylic exterior
1.5-litre capacity
Temperature settings for 70 °C, 80 °C, filter coffee (93 °C), boiling (100 °C)
Hand-brew button for filter coffee
Residual heat indicator



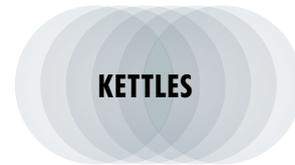
WHAT'S IN A WAFFLE?

Norwegians like to enjoy them with Brunost, a caramelised cheese, the Swedes even have a dedicated day for them, Våffeldagen, while the Dutch favour their Stroopwafels. Belgian waffles are common fare in the US, while in Hong Kong, they are enjoyed as a quick street food snack filled with butter, peanut butter or sugar. They can be rolled, on a stick, heart-shaped, cone-shaped – we are, of course, talking about the varied world of waffles. The base recipe is simple: eggs, flour, sugar, milk and salt. Shape, colour and topping, however, can be an expression of creativity. Anything goes – inside or on top.



**NO TIME FOR BREAKFAST?
YOU'RE TOAST**

A simple slice of bread, endless possibilities – toast is the blank canvas for breakfast artists, a promise of taste sensations for sandwich pros and inspiration for creative spreads. Crisp brown slices, practically jumping out of the toaster – you gotta love them.



**WATER DOES NOT EQUAL
WATER**

For some Japanese green teas, 60 °C warm water is just the ticket. Black tea, of course, likes it hot – at around 95 °C. The optimal brewing temperature for filter coffee, however, is at around 92-95 °C, when the flavour can be optimally extracted. Baby food likes a cosy 40 °C warmth. Hot water does not equal hot water, which is why Graef kettles of the 500, 700 and 900 series come with various temperature settings. Both the WK 700 and WK 900 kettle come with child-proof lock underneath the base.

HANDMADE ESPRESSO –

with the Graef portafilter machine, anyone can do it

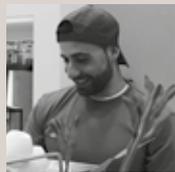
In Germany, many have taken inspiration from Italian coffee culture. They appreciate handmade coffee made from precious bean varieties. But quite a few feel intimidated by portafilter machines. That's a shame, thinks Raffaele Juliucci, winner of the "Espresso Italiano Champion" championship: "With portafilters like the one from Graef, these days anyone can brew a good espresso."

Beans, coarseness setting, pressure, water temperature – the quality of a good espresso depends on many factors. That's a reason why many coffee connoisseurs bank on fully-automated coffee machines – which, at the end of the day, only produce standardised coffee, vending-machine style. Preparing espresso, however, does not have to be difficult. "It really only takes a few steps that anyone can learn", the Graef coffee expert confirms. "Using a portafilter is not rocket science, so there is no need to be intimidated. With Graef's coffee makers, you can even succeed the first time around. After that, you will just have to practice until you achieve the espresso you like best. I can promise you that even the 'try-out stage' is a lot of fun."

Draw espresso and steam milk at the same time

It's full steam ahead with Graef's portafilter machines. Thanks to their dual pump, the models baronessa and contessa can steam milk while the espresso is running through the portafilter at the same time. This way, the right froth can be created for all milk specialities, be it for a flat white or the milky peaks of a latte. An experience that will not only taste like coffee in an Italian coffee bar, it will sound like it, too, with authentic hissing noises. Hand-Made coffee for all senses.

Thanks to thermoblock technology, the Graef portafilter machines heat up in just a few minutes. If you're pressed for time, simply use the milk frother while manually preparing the espresso for a quick indulgence!



"Portafilters like the one by Graef let everyone be a barista."

Raffaele Juliucci, winner of the "Espresso Italiano Champion" championship



DID YOU CALL ME FROTHY HEAD?

A cappuccino in the afternoon deserves a nice frothy head of silky milk froth. This can easily be achieved – with a little help. With just a few easy steps, the milk frother MS 700 turns fresh milk into creamy milk froth. Unpretentious design in black, white or red – there is room in any kitchen for this lively and stylish helper. A detachable stainless-steel milk jug guarantees clean and perfect results. It turns 200 ml of milk into up to 400 ml of creamiest milk froth. The temperature can be adjusted with temperature control. Cleaning is just as easy as using it. And rather than shelving the frother during the hot summer months, it can be used to effortlessly create a refreshing shakerato. Curious? Find the recipe on our blog. www.graef.blog



05.06.08.2017
Süddeutsche Zeitung

THE CREMA IS THE DESTINATION

On the quest for the perfect espresso, most people will occasionally take a wrong turn, double back and try again. That's natural.

It is a journey of exciting experiences and important learnings. It is like the difference between taking a resort holiday and travelling with an open map and open mind, getting to know a country and its people.

On the journey to the perfect crema, the secret lies in choosing the right bean, the coarseness of the coffee powder, and an even tamping pressure.

These tools will help you reach your destination.



TAMPER

- Tamper for Graef portafilters made from high-quality materials, Ø ca. 45 mm
- Professional tamper "Pressare 58" (handle height 80 mm)
- Professional tamper "Pressare 58" (handle height 74 mm)
- Needed for optimal results, because espresso works best under pressure
- Helps distribute the ground coffee evenly while pressing it into the espresso filter

PORTAFILTER

- Professional portafilter (Ø 58 mm) with slanted handle and double spout
- Portafilter (Ø 60 mm) with double spout
- Portafilter (Ø 70 mm) with double spout
- Portafilter (Ø 70 mm) with single spout
- This is where the hot water is pressed through the ground coffee

GRAEF
COFFEE BEANS

BARISTA MILK JUG

- Milk jug for latte, cappuccino and co.
- Latte art milk jug "Versare" (650 ml)
- Latte art milk jug "Versare" (450 ml)
- Small spout, designed for the precise pouring of steamed milk. Latte art at its best

GRAEF

GRAEF

COFFEE GROUNDS DRAWER "PULITO"

- Similar design to portafilter machines. Open to tap out the coffee grounds and close again
- Fits underneath coffee grinder

KNOCK BOX

- Alternative to coffee grounds drawer
- To release coffee grounds from the filter, knock portafilter on the bar placed across the knock box
- Detachable plastic tray for easy removal

TAMPER STATION

- Solid base to position the portafilter and apply just the right pressure when tamping ground coffee

FILTER

- Various stainless-steel filters
- one4two: three-part filters allow the use of standard capsule systems

TEAMING UP FOR THE BEST ESPRESSO

At some point, every coffee connoisseur finds his perfect bean. All that's left to do then is to extract the maximum flavour into the best espresso.

Grinding coffee releases flavour that should be captured straightaway by adding hot water.

With smart technical details such as a slowly revolving conical grinder, Graef coffee grinders manage to prevent the coffee flavour from escaping. The coffee beans are ground in a conical tube and only released when ground finely enough. Overheating is impossible.

DUAL POWER: BARONESSA & CM 800

A well-defined stainless-steel and aluminium front hides the dual power of two pumps and many other clever details. The dual pump system with two separate thermoblocks can even prepare espresso and steam milk at the same time.

Ideal pressure for exact water volume

The powerful espresso pump sends the water on its way with up to 16 bar, while the steam pump makes frothed milk with up to 6 bar. A manometer shows the current pressure. The volume of the coffee needed can be exactly determined with the single/double button. The pre-infusion function allows the water to run through evenly, extracting a maximum of flavour. After use, the machine drains the portafilter, allowing for an easy removal of the coffee grounds by gently tapping the portafilter on the coffee grounds drawer or knock box. For an undisturbed running of the machine, it indicates when descaling is necessary.

CM 800 – A PERFECT COMPANION FOR THE BARONESSA

The coffee beans are ground in a stainless-steel conical grinder at 800 to 900 rpm.

Underneath the conical grinder is a paddle wheel, precisely transporting the ground coffee to the spout. An antistatic insert prevents the ground coffee from spreading inside the grinder. The coarseness can be adjusted to 40 grinding degrees.

The baronessa loves the speed of the CM 800 (available in black and white) operates and generates enough pressure to extract a maximum of flavour from this finely ground coffee, transforming it into a delicious espresso.

ENTRY-LEVEL MODELS: PIVALLA & CM 702

The pivala is there when you need it. Thanks to its energy-saving thermoblock heating element behind the stainless-steel front, the portafilter is ready to use after just two minutes.

Once heated up, it presses the hot water through the portafilter with an ideal pressure of 9 bar, operated via a dial. If the espresso is needed for a cappuccino, the pivala effortlessly steams the milk, too.

The handling is straightforward and appreciated especially by coffee con-



INFO

LARGE STAINLESS STEEL PORTAFILTER

An extensive set of accessories is included in delivery (milk jug, high-quality tamper, different filters)

Thermoblock with stainless-steel pipes

WELL ADJUSTED: CONTESSA & CM 900

noisseurs new to the world of handmade coffee.

The picalla and coffee grinder CM 702 are a perfect match – both are entry-level models and, with their matte black elements, make a lovely pair visually. The exact amount of ground coffee can be deposited into the pivalla portafilter or included container by pressing a push-button.

The contessa is well adjusted. The brewing temperature can be set to between 86 °C and 98 °C via PID control in increments of +/-1 °C. It can also be determined how long the preparation takes: both pre-infusion and extraction processes are variable, as well as the degree of humidity when steaming milk.

Ready to use in 3 minutes

The classy stainless-steel polished exterior and quietly operating dual pump system are a given. Thermoblocks for steaming and preheating the brewing unit mean the machine is ready for action in two to three minutes. The on-demand function only heats up as much water as needed, thus saving time and energy.

Subtle detail: the “no burn” steam wands for hot water and steam are double-walled and therefore insulated, and, being made of stainless steel, a breeze to clean.

CM 900 – REMEMBERS THE EXACT AMOUNT

The CM 900 has what it takes to create that perfect flavour. Well adjusted just like the contessa, it remembers the amount of coffee desired for one or two cups and freshly deposits the exact quantity through the antistatic insert into the portafilter.

Up to 900 rpm

When aiming for the best possible espresso, nothing should be left to chance. The stainless-steel conical grinder operates at around 800-900 rpm and preserves the flavour. The coarseness degree can be adjusted via the mill as well as via a dial, allowing for 40 different grinding degrees. An antistatic insert guarantees that the entire amount of ground coffee finds its way into the portafilter.

ESPRESSO EXPRESS

The new portafilter espresso maker **marchesa** knows the deal: it is ready for action in only two minutes. Its attractive stainless-steel and aluminium casing make it an eye-catcher in any kitchen.

A powerful thermoblock with stainless-steel pipes results in an extremely short heating time. The integrated pressure manometer

helps in maintaining the right amount of pressure for a perfect espresso. Perfect indulgence is further supported by pre-infusion: evenly moistening the ground coffee before the actual brewing means that flavours can be optimally extracted.

Further technical details: single or double espresso function, or manual preparation. Milk can simply be steamed via shift-key.

Another special feature of this Graef appliance: entry-level coffee lovers can indulge in a perfect cup of coffee straightaway if they have the appropriate adaptor. Because the coffee maker also works with capsules or pads that can be placed into a specific portafilter. And then it's all systems go.



FLAVOUR IS THEIR BUSINESS

Coffee turns out especially flavoursome if the beans have been freshly ground just before brewing. Grinding fresh prevents coffee oils and other flavours from evaporating. The coffee grinders CM 850 or CM 820 are built around flavour-preserving conical grinders, work cleanly and are particularly suited to making espresso.

40 different coarseness settings

Both grinders make a powerful impression with their stainless-steel casing. Inside, a 128-watt motor operates a strong conical grinder which needs less rpm than other grinders. This avoids overheating, therefore preserving the coffee flavour entirely. Up to 40 different coarseness settings can be selected. An aluminium paddle directs the ground coffee to the spout. An antistatic insert prevents the coffee powder from sticking to the spout.

Clean business with coffee grounds drawer

Apart from two portafilter holders, the CM 820 model also comes with a collection container for coffee grounds. A coffee grounds drawer is a standard accessory for the CM 850 model. This ensures that both models not only work fast but especially clean. There can hardly be a better way to start the day.

ONE LIKE NO OTHER

Filter coffee that tastes just like hand-brewed. Graef product developers used their competency in all things coffee to exactly determine what is happening during the brewing process. These insights were applied to a new filter coffee machine concept – with success.

Before brewing, the exact water volume is pumped into the coffee machine. The water tank has a 1.25-litre capacity. Sensors notice the water level and automatically extract the necessary volume. The desired number of cups can be selected via touch display. An electronic display shows the water level so that the tank can be filled when necessary. The machine is gentle on the pump because there is always sufficient water in the tank.

Water temperature: is the brewing temperature too high, bitters are released from the coffee powder. Is the water too cold, however, not enough flavours can be extracted. Sour coffee is the undesired result. The solution: in a "direct brew" process, the thermoblock heats up the water to an ideal brewing temperature of between 92 and 96 degrees – and keeps it there.

If the water comes in contact with the dry ground coffee, it filters through too quickly. An automatic blooming function moistens the coffee powder 30 seconds before brewing, allowing it to steep.

To get the best flavour from all of the coffee powder, the water should be flowing through evenly. A large stainless-steel brew head with eight openings sprinkles water over the ground coffee evenly and across the entire area.

The coffee passes through an aroma funnel, therefore constantly stirring the coffee and guaranteeing an even flavour inside the coffee pot.

FOR THOSE WHO WANT TO KNOW MORE:

- The brewing process only starts when both filter and pot are exactly placed
- PTC heating keeps the coffee at a temperature of 80 degrees for 30 minutes
- Jug, aroma funnel and coffee filter are dishwasher-proof
- Automatic drip-stop to remove and clean the filter
- The water tank can be emptied automatically

THE DAILY GRIND

When gently brewed, coffee optimally releases the flavour of pure, precious beans. Finding the right bean is one thing, but of course, it needs to be ground correctly. The stainless-steel coffee grinder CM 202 with flat burr grinder operates especially gently with regards to the coffee aroma. In addition, the stylish appliance is perfectly capable of catering for larger crowds, preparing powder for up to 14 cups in seconds.

Inside the high-quality black exterior, the grinder is home to a 130-watt motor, operating a grinder especially suited for filter coffee. The coarseness can be adjusted to 18 degrees from coarse to fine, depending on personal preferences.

WHAT THE EXPERTS SAY...



CHRISTIAN BERGENTHAL, BERG'N'BEEF

"An espresso with dessert – made with the stylish and functional portafilter coffee maker. The intuitive programming panel makes a manual almost unnecessary. The machine heats up super quickly and after two minutes, the espresso is on the table! An obvious recommendation for traditional brand Graef. The Graef slicers are a real insiders' tip for any gourmet kitchen, too. Veal for Vitello tonnato can be sliced wafer-thin!" www.bergnbeef.de



BJÖRN POLITOWSKI, WALDSTADTBBQ

"As a brand, Graef convinced me from the beginning. Intelligent solutions, high-quality craftsmanship and timeless design are what distinguishes these company's products. The meat grinder FW 700 demonstrates that accessories don't always take up a lot of space, thanks to smart solutions like a storage drawer for grinding plates as well as storing accessories inside the pusher. A separate compartment for putting the electric cable perfects the design of this meat grinder. I feel that the staff at Graef develop products with which they can really identify and which are designed to make the everyday life of their customers easier." www.waldstadtbq.de



HEIKO ZAHN, MR. NICEFOOD

"I use Graef appliances because of their longevity compared to cheaper products. What's important is that every appliance delivers maximum performance in its area without compromises, and exactly that is what I achieve with Graef products. Combining design, sustainability and quality in one – the recipe for a happy blogger." www.mrnicefood.de



ZORRA, 1X UMRÜHREN BITTE AKA KOCHTOPF

"The Graef food dehydrator perfectly complements the Graef SlicedKitchen. I use the Graef slicer for fresh fruit and vegetables from my garden. Finely and evenly sliced, I can preserve them in the dehydrator at an optimal temperature of between 30 °C and 70 °C. Thanks to its convenient size, there is room in any kitchen for the dehydrator. Anyone can preserve food without adding preservatives or artificial colours and flavours." www.kochtopf.me



MARCEL FELIX, BBQLICATE.DE

"The Graef FW 700 is the perfect meat grinder. Thanks to its intelligent storage system and an extensive set of accessories I would not want to live without it in my kitchen. Cleaning is super easy and the 800-watt motor processes even large pieces of meat to freshly minced meat in a few minutes. A great appliance that is a lot of fun to use!" www.bbqlicate.de (Foto: Tobias Oehlke)



UWE SPITZMÜLLER, HIGHFOODALITY

"Since discovering the Graef con-tessa, there is no need for me to drink coffee outside the house. Be it espresso, cappuccino or latte, the results speak for themselves. High-quality materials, a simple, intuitive use and good customer service are of particularly high importance to me. Those aspects have been more than fulfilled by Graef." www.highfoodality.de



MANUEL OSTNER, KREUTZERS.EU

"An espresso with dessert – made with the stylish and functional portafilter coffee maker. The intuitive programming panel makes a manual almost unnecessary. The machine heats up super quickly and after two minutes, the espresso is on the table! An obvious recommendation for traditional brand Graef. The Graef slicers are a real insiders' tip for any gourmet kitchen, too. Veal for Vitello tonnato can be sliced wafer-thin!" www.kreutzers.eu



FRANZISKA GRAEF, GRAEFS MUNDWERK

"Since the introduction of the first electric slicer in our kitchen in the 1960s, the Graef family has been slicing and chopping like mad!" For Franziska Graef, cooking is more than just preparing food. She likes to gather friends and family in her kitchen to try out recipes and share tips. She shares her passion on her blog "Graef's Mundwerk". Here, she regularly presents unique recipes and invites cooks to discover this healthy and fresh cuisine with her. www.graef.blog



BURGER-
LICIOUS

INFO

ALL-ROUNDER

The FW 700 does not stop at burger patties and minced meat. How about exotic kebbe, hearty meatballs or homemade sausages? And when baking Christmas cookies, the FW 700 is an ideal helper for butter cookies.



Three-part blade attachment



RECIPE

BURGER À LA GRAEF

SERVES 4



Patties:

500 g lean beef (e.g. brisket or neck)
1 red onion
2 garlic cloves
100 g dried tomatoes
25 g mixed herbs (e.g. chives, parsley, thyme)
Freshly ground salt/pepper
Vegetable oil to grease cooking grate

Chips:

200 g mixed sweet potatoes, different textures
vegetable oil for frying

Topping:

150 g smoked, cured bacon (or 12 slices of breakfast bacon)
1 Spanish onion
1 handful of mixed lettuce leaves
100 g multicoloured cherry tomatoes
150 ml of BBQ sauce
4 brioche burger buns

1 Prepare barbecue (200 °C with the lid closed) for medium to high direct heat. **2** Roughly dice meat and run through the grinder, using the medium grinding plate. Peel and dice onion and garlic, chop the dried tomatoes. Clean and chop herbs. Combine all patty ingredients and season with salt and pepper. Form into 4 equal-sized patties. **3** Using the slicer, cut sweet potatoes lengthways into very thin slices (level 1). Fry in vegetable oil at roughly 145 °C until crisp. Put on a kitchen towel to drain and season with salt and pepper. **4** Slice bacon into thin slices (level 12). Barbecue onions on indirect heat for about 20 minutes. Wash the lettuce leaves and cut tomatoes in half. **5** Grease cooking grate and grill the patties for 3-4 minutes from each side on direct heat. Cut the buns in half and toast with the cut surface facing down. Peel and cut the onion in half, then cut into 1cm-thick wedges. **6** To serve, spread BBQ sauce on the bottom bun halves and place lettuce, tomatoes and onion on top. Top with patty, bacon and some of the sweet potato chips. Place other bun halves on top and serve with remaining chips.

FANCY A BURGER?

The burger is no longer a symbol for fast food. At the centre of it is still the patty though. You can either watch a trusted butcher while he minces the meat – or you buy the best meat and grind it yourself for the best burger. To make the homemade burger a success, the FW 700 comes packed with a few helpful features inside its aluminium casing:

CUT, NOT SQUASHED

The three-part stainless-steel cutting attachment contains a pre-slicer, a unique feature that distinguishes this appliance. Together with the blade and grinding plates, the pre-slicer effortlessly breaks down even sinewy meat. The meat is cut, not squashed, which means it keeps fresh for longer, too. A powerful 800-watt motor works silently and impresses with a blocking performance of up to 2,000 watts. In conjunction with the conveyor system, it ensures that almost no residue is left inside the appliance. The three exchangeable grinding blades for coarse, medium and fine grinding can be stored in a handy drawer directly inside the appliance. Two different speed settings, reverse function, circuit breaker and digital display facilitate the task even further. Other useful accessories included are a sausage stuffer as well as a cookie and kebbe attachment.

IMPRINT

Publisher

Gebr. Graef GmbH & Co. KG
Donnerfeld 6
59757 Arnsberg, Germany

Phone: +49 2932 9703-0
Fax: +49 2932 9703-90
Email: info@graef.de

Print

becker druck, Arnsberg

Editorial Office and Layout

crossrelations brandworks GmbH

Credits

Gebr. Graef GmbH & Co. KG

Graef Online

☞ www.graef.de | www.graef.blog.de
f facebook.com/graef.de
@ instagram.com/graef_elektrokleingeraete
📺 youtube.com/user/gebrgraef

DISTINGUISHED SILVER BAND

SlicedKitchen is the cuisine of fine cuts, comprising all-purpose slicers and knife sharpeners. The CoffeeKitchen is all about HandmadeCoffee by Graef using portafilter machines, complementary barista tools, coffee grinders, milk frothers and filter coffee makers. The DeliKitchen promises elegant creations made with kitchen assistants that are needed every day for a fast but also healthy and versatile cuisine: kettles, stick blenders, meat grinders, toasters and even a food dehydrator.

Graef's many helpers accompany us through the day and impress not only with sophisticated technical interior, solid high-quality workmanship and ease of use. A convincing classic design is what bands these many useful appliances. In glossy white, black or red or in elegant matte stainless steel – Graef products can be arranged and combined to the heart's content.



GRAEF'S
MUND-
WERK