

GRAEF.

WONDERFULLY VERSATILE:

CONCEPT LINE - GRAEF'S NEW PROFESSIONAL
ALL-PURPOSE SLICER



SLICED KITCHEN,
THE CUISINE OF FINE
SLICING
—

THE ART OF SLICING
FOR ANY REQUIREMENT
—

EASY CLEANING
AND SAFE CUTTING
—

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EDITORIAL

LIKE ANYTHING IN LIFE, A MULTI SLICER HAS TWO SIDES.

On the right side, the carriage with the product to be sliced is guided to the blade with momentum. This is all about power, technology and everyday suitability. Then there is the left side, where the thinnest slices of delicate ham, and wafer-thin carpaccio of beetroot or pear glides onto the plate. Add the matching vinaigrette, a little cheese, a few dabs of pesto and done – you have an exciting new starter.

Use the same creativity to arrange this on a slice of bread – also freshly cut, of course – and you have a trendy sandwich, and the leading edge when it comes to culinary delights. In any case, this is the experience we've had since developing the SlicedKitchen two years ago: at fairs and events with users, retailers, chefs, bloggers and the media. This trendy cuisine, paired with your and our experience in professional kitchens, is what the Concept multi slicers are now about.

Our modular system provides the perfect solution, no matter how unique your requirements. The same applies to our individual carriage sizes and the two blade sizes. And to ensure that the new Concept is an absolute eye-catcher in your kitchen, the line now comes with a cover in different colours for the first time ever.

You can find further information on this and our growing range, as well as additional tips on fine-sliced cuisine in this professional brochure and at www.graef.de. Or simply give us a call.

Have fun in the Kitchen of fine Slices


Hermann Graef



THE CUISINE OF FINE SLICING

Cutting fruit and vegetables into wafer-thin slices with a multi slicer allows the best flavours to unfold. Plus, the very last bit of a whole cut of deli meat and cheese can be sliced up.

Customers appreciate this sustainable way of handling freshly prepared foodstuffs. Creative chefs use the machines to turn fish, pears and beet-root into carpaccio and for preparing and serving up salads made from local root vegetables or adding them to sandwiches for a trendy touch.

The four pillars of the SlicedKitchen

HEALTH

Combine full-flavour, fresh ingredients in entirely new ways: as a refreshing appetizer, an aromatic casserole or on a sandwich.

SUSTAINABILITY

Every last bit of whole-cut food items is sliced up. This prevents food wastage and plastic packaging.

TASTE

The thinner the slices, the more intense the flavour. Sauces and dips transform individual ingredients into new culinary creations.

CREATIVITY

Fine slices are a treat for the palate and eyes alike. Wafer-thin slices of ham or the like can be used to create eclectic culinary displays.



RECIPE

SMÖRGASTARTA

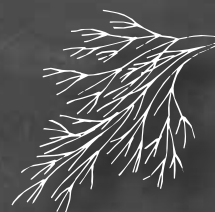
GRILLED SLICES OF BREAD WITH CREAM CHEESE AND SMOKED SALMON

SERVES 4

1 small farmhouse loaf
200 g cream cheese
1 small bunch chives
4 boiled eggs
4 slices smoked salmon

1 handful mixed lettuce leaves
(e.g. frilly lettuce, rocket, lamb's lettuce, romaine lettuce)
2 tbsp. olive oil
Freshly ground salt and pepper

1 Set the grill up for medium to high direct/indirect heat (approx. 200°C with lid). **2** Cut the bread lengthwise into 16 thin slices. Brush with oil and grill with direct heat until a grilled pattern appears. Place on kitchen paper to cool. **3** Add salt and pepper to cream cheese. Chop the chives thinly and add to the cream cheese. Peel the eggs and cut into thin slices. **4** Spread the bread slices with the cream cheese. Then layer with lettuce, eggs and salmon.





Ventilation slots just like a sports car. The Concept stays cool even in heavy use.

AN INGENUOUS, CONVINCING CONCEPT

CLEANING

- Detach the closed blade cover plate using a handle
- Generous spacing between blade and housing
- Stop plate with juice groove
- Remove scraper and top plate as usual

SPACE-SAVING AND FLEXIBLE

- Stable & narrow working space
- Machine footprint in space-saving L-shape leaves free space for useful "kitchen adds":
 - Trays
 - Chopping board
 - Gastronorm containers
 - Standard computing scales (kitchen scales)
 - Retail scales (e.g. Mettler Freshway line)
 - Paper box and much more besides

CLEVER TECHNOLOGY

- Carriage can be tilted by 90°
- Efficient motor cooling system
- Hybrid drive enables efficient and maintenance-free power transmission
- Safe and waterproof, new-generation switch technology



CLEVER COMBINATIONS IN THE SMALLEST OF SPACES

Concept All-purpose slicers are the new addition to our time-tested professional line. This new line provides commercial users with appliances that they can adapt according to their individual requirements on a modular basis.

Be it creative preparation of Sliced-Kitchen specialties in the catering industry or processing of large quantities of cold meats at the deli counter – our Concept machines are the most versatile all-rounders among the All-purpose slicers.

Sophisticated design – cool power

Thanks to their L-shaped footprint, the machines can be freely combined with a wide range of accessories: be it kitchen aids such as trays, chopping boards, kitchen scales or Gastronorm containers, or counter aids such as retail scales, paper boxes, etc.

In line with the motto of “boast your skills”, the motor cover is now also available in red, black and white.

Whether in ad hoc or continuous operation, the Concept machines perform their work consistently and powerfully, yet quietly. Without ever overheating. The efficient motor cooling system with its generous slots makes sure of this. Fresh goods remain cool and cheese or ham don't melt away.

The motor features a hybrid drive that works with a combination of worm and belt drives so as to ensure that the blade slices even the hardest product to be cut.

MAKE A WISH – THE LATEST MATRIX OF VARIANTS

To perfectly suit all needs, the Concept line offers different models. Besides having a choice between vertical and angled blades, the models differ in carriage length and consequently also in footprint, among other things. The larger the carriage, the wider the product to be sliced can be, e.g. bread. The larger the blade, the higher – and thus also thicker – the ham can be, for example.

TYPE	Vertical slicer			Angled slicer	
MAX. SLICING WIDTH (MM)	20			20	
CARRIAGE WIDTH (MM)	250		300	250	
BLADE (Ø MM)	Ø 250	Ø 300	Ø 250	Ø 250	Ø 300
FOOTPRINT (MM)	470 x 315	495 x 315	520 x 315	520 x 220	535 x 220
PRODUCT TO BE SLICED (MM)	Ø 180 230 x 170	Ø 198 230 x 180	Ø 180 300 x 170	Ø 180 230 x 170	Ø 198 230 x 180
WEIGHT (NET KG)	20	21,5	23,5	25,2	27,0
MODEL (MM)	CO25	CO30	CO25 L	CO25 S	CO30 S



Gravity as a kitchen aid. With the angled blade, the ham falls against the blade and the slices conveniently fall onto the plate.

THE ART OF SLICING FOR THE CATERING INDUSTRY AND RETAILERS

GUARANTEE ON ALL MODELS, SPARE PARTS SUPPLY AND SERVICE-FRIENDLY DESIGN

BISTRO 1920 – THE SPRINTER



For quality-oriented novices. The compact machine specially for small kitchens is designed for low-volume slicing – of everything – in minimal time and without taking up much space.

- Aluminium with high-quality baked enamel finish
- Premium plastics
- Smooth-running carriage
- Easy to clean
- Removable carriage
- 2-stage blade sharpener

AUTOMANUALE – THE ARTISAN

Every single AutoManuale is produced by hand by experienced employees using original tools dating back to 1950. The blade, carriage and automatic carriage run are powered manually by means of a flywheel. All parts that come into contact with foodstuffs are made of stainless steel.



AM Models

- Cast aluminium with high-quality baked enamel finish
- Large-surface stainless steel carriage with fixing arm
- Hard-chrome plated high-performance blade
- Available in all RAL colours on request
- Stable adjustable foot (optional)



MASTERLINE – THE ENDURANCE RUNNER



Perfect slicing results and ideal ergonomics for fatigue-free working. Rapid cleaning saves time at the counter and in production. Six model versions for maximum slicing capacity with the smallest footprint.

- Built-in air cooling system
- Hard-chrome plated solid steel blades
- Internal blade cover plate
- Premium plastics
- Slice thickness setting with fine adjustment
- Smooth, easy-to-access surfaces
- Removable carriage
- Cera3 coating prevents surface drying and sticking
- 2-stage blade sharpener

AUTOMASTER LINE – THE ALLROUNDER



Top-class slicing and perfect placement with excellent safety. The ergonomic, sophisticated design made from high-quality materials is based on innovative technology.

SEMI-AUTOMATICS HA

HA 800 - HA 810

- Power-assisted manual operation
- Carriage can be removed
- Automatic placement

FULLY-AUTOMATICS VA

VA 802 - VA 802 H - VA 804 - VA 806

- Automatic carriage drive
- Automatic advance of product to be sliced
- Special carriage inserts optionally available
- Carriage can be hinged
- Side tray
- 3 different carriage lengths
- Automatic placement

FULLY AUTOMATIC WITH CONVEYOR BELT VA FB

VA 802 FB - VA 804 FB - VA 806 FB

In addition to fully automatics:

- Interleaver option
- 3 different conveyor belts



Don't feel intimidated by wide loaves of bread. Long slices offer plenty of space for new sandwich creations.

WE SURPRISE OUR GUESTS WITH SLICE CREATIONS WHEN IT COMES TO TASTE AS WELL AS LOOKS

Hessian TV chef Reiner Neidhart tells us how the thin slices of the multi slicer brought new life to his Karben-based kitchen.

How did the multi slicer impact on your menu?

The All-purpose slicer was a true revelation. The SlicedKitchen allows us to unleash so much more and, above all, an entirely different flavour in a wide range of products. Raw vegetables and meat don't instantly conjure a feeling of enjoyment. But with the All-purpose slicer it is possible to cut such thin slices that products no longer necessarily need to be cooked or fried. The only important thing is to make sure that the slices are evenly cut. The look of the dishes can also be significantly improved. Entirely new, creative ways of serving dishes are possible. These are all reasons for including the SlicedKitchen in our menu – with great feedback.

How do you present the slices?

Our cuisine came into being by reviving an old-fashioned approach, and once again experiencing original flavours. There is this basic flavour, which unfolds during processing at the latest. The art of cooking is about showcasing the products with their basic flavour. Fresh vegetables that have just been harvested must be treated differently. Cooking them is almost a waste, as the entire flavour is thrown out with the water. Instead, you can

enjoy them raw in thin slices or just blanch them briefly to bring out the aromas a little. You don't need a heavy sauce either; a light vinaigrette enhances the flavour of the vegetables much better. You can marinate the vegetables in the shortest possible time. Texture plays an essential role when it comes to taste.

How are your employees coping with the All-purpose slicer?

There is no more anxiety. I actually get the impression that our work has become a lot safer. In the catering industry you often have times where everything has to happen extremely quickly. But you still have to work with fresh products both efficiently and precisely. Hectic times, in particular, can quickly lead to carelessness. When slicing or cleaning the All-purpose slicer, nothing can happen because your hands are always protected. Quick movements with the blade, on the other hand, present a higher risk of injury. But with the multi slicer, you can slice faster, more safely and a whole lot more accurately. Especially, when working with the MiniSlice attachment.

"BECAUSE CLEANING INVOLVES NO MORE THAN A FEW SIMPLE STEPS, YOU CAN ALSO EASILY CLEAN THE ALL-PURPOSE SLICER IN BETWEEN USE. WE THEREFORE ACTUALLY LIKE DOING THAT IN OUR KITCHEN. PREVIOUSLY YOU FIRST HAD TO LABORIOUSLY DISASSEMBLE THE MACHINES, AND ONLY THEN CLEAN THEM. THIS MEANT YOU COULD EASILY CUT YOURSELF. YOU DON'T HAVE TO WORRY ABOUT CUTTING YOURSELF. PLUS, YOU CAN EASILY REACH EVERYWHERE."

REINER NEIDHART



REINER NEIDHART

and his team cook in "Neidharts Küche" in Karben near Frankfurt. He regularly provides Hesse with culinary tips via radio and TV. Dishes served in his multiple award-winning restaurant mainly comprise fresh, seasonal ingredients from the local area (Wetterau) if possible.



One easy step and the blade cover plate is detached. Then there is nothing left in the way of the cleaning cloth.



**Wiping possible.
Cloths love large gaps.**

IT DOESN'T GET ANY FINER THAN THIS

**VEGETABLES, FRUIT OR THIN
SAUSAGES FALL THROUGH
A CYLINDER AGAINST THE
BLADE – WITHOUT PRESSING
OR ADDITIONAL PUSHING.**

- Thin slices have more flavour and are an eye-catcher on any plate
- Now even small items can be turned into carpaccio: mushrooms, olives or kiwis are fanned out in thin slices
- Hard items from the garden – such as potatoes or root vegetables – can easily be finely sliced, and gently and quickly cooked
- No pressing or additional pushing: Everything falls through the cylinder and towards the blade from its own weight
- The MiniSlice attachment is not one for remnants: It only makes its final cut right at the end of the sausage

**The innovative MiniSlice
attachment turns tiny
into extra thin**

SHARPENING LIKE A MASTER

**ANGLE GUIDES FOR ANY
BLADE QUALITY**

Graef consistently relies on diamond powder on grinding wheels.

In this way, significantly less material is taken off. The wheels can run more slowly, which in turn creates less friction. Even the ceramic step is exceptionally gentle in this regard.

CC 2100

Perfect sharpening

- 3-phase diamond sharpening technology
- Smooth and serrated industrial knives can be easily and safely sharpened
- Powerful motor for a fast and optimal result, even with large-scale sharpening
- Sharpening module is easy to remove for cleaning



CC 120

Sharp with three phases for every knife quality

- 20° grinding angle
- Three phases:
 - Phase 1: Pre-sharpening
 - Phase 2: Sharpening
 - Phase 3: Stripping step / Polishing step





THE GRINDER THAT MAKES MINCE OF EVERYTHING

PROFESSIONAL DEVICE WITH THREE-PART CUTTING SET AND CUTTING BLADE

When it comes to reliable mincing, the Graef FW 700 meat grinder shows us what it's all about.

- Three-part cutting set including cutting blade
- Meat is cleanly cut, not squashed
- 800 W motor with peak output power of up to 2,000 W
- Two speed settings, one reverse function
- Three perforated discs, sausage stuffing tube, shortbread attachment, kebbe attachment

HEALTHY EATING AND A SUSTAINABLE WAY OF HANDLING FOODSTUFF

GRAEF'S DA 500 DEHYDRATORS WITH SIX, EIGHT OR TEN SHELVES ARE A PERFECT ADDITION TO THE SLICED KITCHEN

- Turn fruit into crisps and natural snacks that are rich in vitamins – for nibbling, muesli or muesli bars
- Make spicy jerkies from meat or fish
- Preserve fruit, vegetables or herbs from your own garden
- Optimum temperature for any food to be dried
- Dry Balance technology: The temperature remains around $\pm 5^{\circ}\text{C}$, ensuring that foods are dried gently and evenly
- Enzymes, vitamins and other valuable nutrients are retained

SLICES BRING HAPPINESS

This kitchen of fine slicing goes way beyond sausages. It is an incredibly easy way to bring completely new culinary delights with ingredients in the form of wafer-thin slices to the dining table or onto bread.

WAFER-THIN FLAVOUR CARRIERS

The thinner the meat, ham, sausage, cheese, vegetables or whatever else is cut, the more flavours these ingredients release. Why not combine the good old sandwich with wafer-thin parsnip or beetroot slices for a change – or slices of exotic fruit like mango?

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