

GRAEF

PROFESSIONAL CUTTING TECHNOLOGY
2019

Your specialist for
slicing solutions

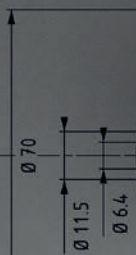
MADE IN GERMANY



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QUALITY



MADE IN GERMANY

GRAEF

A family company

For more than sixty years we have been supplying user-oriented high-quality products "Made in Germany".

Since the invention of the first electric metal cutting machine in 1967, Graef has set many internationally recognised standards by innovative ideas, and today Graef is a household name for perfectly functional and undestructible household and industrial machines.

What has started with food slicers for private households has not become a standard feature in professional cutting machines and fully automatic units in the catering industry, in the hotel trade, butchers' shops, canteens and supermarket chains.

Today we can provide an extensive programme. On a national and international level, our products are popular and appreciated for their quality, long life and last but not least for their design.

We still build the machines by hand piece by piece at our manufacturing site in the German town of Arnsberg. We keep an eye on the use of high-quality materials as well as well thought-out functionality in handling as well as safety and cleaning comfort.

Each food slicer contains the grown know-how and produces excellent cutting results at all times.

Overview of assortment

The perfect solution for every cutting task

Hotel / catering / large kitchens

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Butchery / food stores / large kitchens

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Automatic slicers

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Bistro 1920

High performance in short-time service

Our inexpensive machine for quality-conscious new customers who attach value to professionalism and excellent cutting results.

This compact machine has been designed especially for small kitchens with small cutting quantities.



Data

Voltage 230 V~
Motor output 185 Watt
Operating period 15 min.
Emissions noise level < 69 dBA

Size of knife 190 mm
Emissions noise level 99 rev/min

Cutting thickness 0-15 mm
Cutting size 200 x 145 mm
Slide dimensions (L x W) 225 x 200 mm

Outer dimensions (LxWxH) 445 x 335 x 275 mm
Setup space (L x W) 420 x 280 mm
Weight 9.4 kg
Guarantee 3 years

Characteristic features

Technology and equipment

- Smallest setup space
- Aluminium with high-quality stoved enamel finish
- Exactly milled guide rails in stop and slide
- Motor with direct motor drive
- Short-time operation - 15 minutes
- The housing shape ensures a clean cut of all cutting materials
- Special high performance blade
- Internal blade cover plate
- High-quality plastic - unbreakable and resistant to chemicals

Handling

- Ergonomic operation of the food holder
- Easy running carriage
- Low construction

Cleaning

- Smooth surfaces freely accessible from all sides
- Removeable carriage

Investment safety

- 2 years guarantee
- Many years of inexpensive supply of spare parts
- Service-friendly setup

Accessories

- Two-step blade sharpener
- Special oil
- Plastic tray

Blade options

- Serrated blade
- Smooth blade coated with Cera 3

CONCEPT LINE

No compromises in everyday operation

Maximum cutting performance
at minimum set up space

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 specialities 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.



Concept Line

Overview models

Concept 25

Size of blade	250 mm
Cutting size Ø	180 mm
Cutting size (LxW)	230 x 170 mm
Setup space (LxW)	470 x 315 mm

Concept 25 L

Size of blade	250 mm
Cutting size Ø	180 mm
Cutting size (LxW)	300 x 170 mm
Setup space (LxW)	520 x 315 mm

Concept 25 S

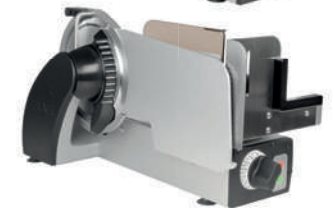
Size of blade	250 mm
Cutting size Ø	180 mm
Cutting size (LxW)	230 x 170 mm
Setup space (LxB)	510 x 220 mm

Concept 30

Size of blade	300 mm
Cutting size Ø	198 mm
Cutting size (LxW)	230 x 180 mm
Setup space (LxW)	495 x 315 mm

Concept 30 S

Size of blade	300 mm
Cutting size Ø	198 mm
Cutting size (LxW)	230 x 180 mm
Setup space (LxW)	535 x 220 mm



Highlights of the series

Concept Line

Performance and technology

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.



Cooling Power

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.



Compact and powerful

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 gastronom 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.



Cut everything

The narrow motor body, the removable blade scraper and the closed blade cover plate make the Concept in combination with the high performance hard chromed blade to a real all purpose slicer.



Fast cleaning

Generous spacing between blade and housing, the stop plate with juice groove, the easy detachable scraper and coverplate and the carriage which can be tilted by 90° make the cleaning more than fast.



Accessories

Special oil and a two-step blade sharpener. The sharpener can be mounted and operated very easy. As it is not firmly attached to the machine, it is protected against soiling.



Data

Voltage
Motor output

230V~
300 Watt

Emissions noise level
Operating period
Emissions noise level

< 69 dBA
Continuous operation
199 rev/min

Cutting thickness

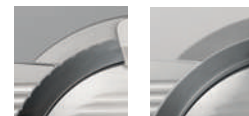
0-20 mm

Guarantee

3 years

Blade options

- Serrated blade
- Smooth blade coated



MASTER LINE

Precision and reliability Innovation by experience

Designed for use in the counter area and in production. Perfect cutting results. Ideal ergonomics for working without fatigue. Cost saving by quick cleaning. 2-year manufacturer's guarantee. The basis for the best price-performance ratio.



Master Line Overview of models

Master 2720

Size of blade	270 mm
Cutting size	230 x 167 mm
Setup space (L x W)	470 x 370 mm



Master 3020

Size of blade	300 mm
Cutting size	260 x 195 mm
Setup space (L x W)	540 x 440 mm



Master 3310

Size of blade	330 mm
Cutting size	300 x 223 mm
Setup space (L x W)	540 x 440 mm



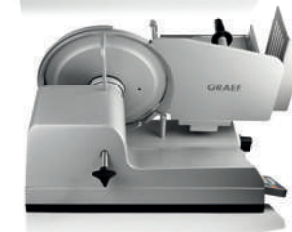
Master 3370

Size of blade	330 mm
Cutting size	300 x 224 mm
Setup space (L x W)	585 x 440 mm



SA 3370

Size of blade	330 mm
Cutting size	295 x 224 mm
Setup space (L x W)	585 x 440 mm



Highlights of the series

Master Line

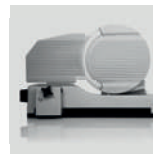
High-quality ceramic coating on aluminium

Perfect gliding properties and precise guiding grooves in plate, blade covering plate and carriage guarantee relaxed working and clean cuts.



Compact construction

Maximum cutting capacity on the smallest possible setup area. On account of the full perimeter rubber frame the machine can also jut out. In addition, this frame prevents liquid to get into the machine.



Maintenance-free strong motors with air cooling system.

Even in case of heavy use for several hours, the machine works without any problems. The integrated air cooling system ensures cool surfaces and prevents overheating of the motor.



Best cutting results

A double ball-bearing-mounted blade gear in combination with our coated solid-steel knife guarantees traction and best blade stability. Minimum friction is ensured by a slim blade point and an internal blade covering plate.



High-quality components

Piezo switching technology - safe, waterproof and indestructible. High-quality, chemical-resistant and shatterproof plastics. Easy adjustment of the slicing thickness with fine adjustment. The carriage has been fitted with a ball-bearing-mounted internal slide.



Precisely guided food holder guide.

The precisely guided food holder guarantees minimum remains. The swivel-mounted handle provides ideal ergonomics for gentle and non-fatiguing work.



Reducing the cleaning time

Really easy removal of carriage, blade covering plate, food holder and scraper. Cera 3 coating renders drying or sticking impossible. Blade and surfaces are freely accessible from all sides.



Removeable blade sharpener

The two-disk blade sharpener supplied with the machine is easy to mount and to operate. As it is not firmly attached to the machine, it is protected against soiling.



CHANGE OF LAYER

CERA 3

The new coating

The use of anodised aluminium has been tried and tested for decades as a basis for the best cutting results and easy operation.

Making things better - this is guaranteed by our new CERA 3 coating. It facilitates your daily work. It increases reliability, hygiene and effective handling.

The new coating is a composition of fine ceramic particles and silicone. It has been developed especially for extremely high abrasion and chemical resistance, and is tested in hard industrial use.

Three advantages

On your side

High abrasion resistance

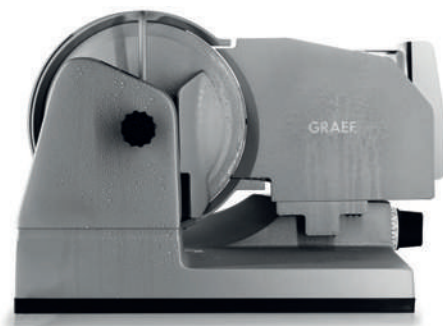
The new coating increases the service life and is absolutely resistant to corrosion. It increases the preservation of value and can be used ideally year after year.

Best sliding properties.

The ceramics and silicone shares guarantee the best of sliding properties and prevent sticking of the material to be cut. Friction-less and gentle working.

Quick & effective cleaning

As no strong adhesions are possible, you save time and cleaning costs. In addition, the new coating is completely resistant to chemicals.



Master 2720

Compact and powerful

The entry level to the Masterline. On account of its compactness and quality, it is the perfect solution for small setup spaces. This machine is also ideal as a counter machine.



Data

Voltage	230 or 400V~	Cutting size	230 x 167 mm
Motor output	300 Watt	Cutting thickness	0-15 mm
Operating period	Continuous operation	Slide dimensions (L x W)	230 x 250 mm
Emissions noise level	< 69 dBA	Outer dimensions (LxWxH)	540 x 510 x 390 mm
Size of knife	270 mm	Setup space (L x W)	470 x 370 mm
Revolutions of knife	190 rev/min	Weight	25.2 kg
		Guarantee	2 years

Characteristic features

Technology and equipment

- Compact and powerful
- Exact guide rails in stop, blade covering plate and carriage
- Innovative and high-quality Cera 3 coating.
- Strong motor with double ball-bearing-mounted gear
- Cool surfaces ensured by air-cooling system
- Special high-performance blade with slim blade point and Cera 3
- Closed blade covering plate
- Piezo switching technique - indestructible and waterproof
- High-quality plastic - unbreakable and resistant to chemicals
- Closed rubber frame for firm stand

Handling

- Relaxed work ensured by perfect sliding properties - Cera 3
- Ergonomic operation of the food holder ensured by swivelling handle
- Easy running carriage - internal guide
- Low construction

Cleaning

- No drying or sticking of the cutting material - Cera 3
- Smooth surfaces freely accessible from all sides
- Free running blade
- Carriage, blade covering plate and scraper - removeable
- Circulating rubber frame for a clean termination on the setup space

Investment safety

- 2 year's guarantee
- Many years of inexpensive supply of spare parts
- Service-friendly setup

Accessories

- Two-step blade sharpener
- Special oil

MASTER LINE

Master 3020

The all-rounder

Our compact best-selling slicer with high cutting performance and uncompromising quality.

With its many options the 3020 provides perfect solutions for all fields of application.



Characteristic feature of series

Master 3020

Technology and equipment

- Compact and powerful
- Exact guide rails in stop, blade covering plate and carriage
- Innovative and high-quality Cera 3 coating
- Strong motor with double ball-bearing-mounted gear
- Cool surfaces ensured by air-cooling system
- Special high-performance blade with narrow blade point and Cera 3
- Closed blade covering plate
- Piezo switching technique - indestructible and waterproof
- High-quality plastic - unbreakable and resistant to chemicals
- Closed rubber frame for firm stand

Handling

- Relaxed work ensured by perfect sliding properties - Cera 3
- Ergonomic operation of the food holder ensured by swivelling handle
- Easy running carriage - internal guide
- Low construction

Cleaning

- No drying or sticking of the cutting material - Cera 3
- Smooth surfaces freely accessible from all sides
- Free running knife
- Carriage, blade covering plate and scraper - removeable
- Circulating rubber frame for a clean termination on the setup space

Investment safety

- 2 year's guarantee
- Many years of inexpensive supply of spare parts
- Service-friendly setup

Accessories

- Two-step blade sharpener
- Special oil

Master 3020

Basic



Basic carriage

- Large-area and easy running
- Ergonomically operable food holder system
- Can be taken off for cleaning

- Cutting size 260 x 195 mm
- Size of slide (L x W) 260 x 300 mm



Vario Slice



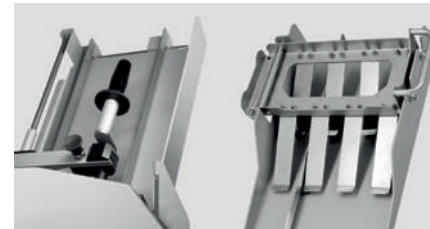
VS carriage

- One slide - two functions
- Easy swivelling to V position
- Relaxed, quick and safe working guaranteed
- Prevention of desmopathy
- Can be taken off for cleaning

- Cutting size 260 x 195 mm
- Size of slide (L x W) 260 x 300 mm



Delicate cut / salmon slide



HS carriage

- Quick and safe use for decorative counter display for angle cutting
- Adjustable from 30° - 50°
- Cutting of several pieces of sausage in one stroke
- Can be taken off for cleaning

LS carriage

- Easy and quick filleting of frozen fish in a temperature range from -8° - 10° C
- Adjustable from 10° - 40°
- Can be taken off for cleaning



Scales



Scales

- Additional profit by weight control
- Makes everyday workflow easier
- No distances to be covered between slicing machine and connecting scale

- Weighing range 0 - 5,000g /1g /lbs partition
- 100 percent tare Cannot be calibrated



Data

Voltage	230 V~ / 400 V~
Motor output	500 Watt
Operating period	Continuous operation
Emissions noise level	< 69 dBA
Size of knife	300 mm
Revolutions of knife	230 rev/min

Slicing thickness	0-24 mm
Outer dimensions (LxWxH)	600 x 570 x 420 mm
Setup space (L x W)	540 x 440 mm
Weight	37.1 kg
Guarantee	2 years

MASTER LINE

Master 3310

Innovation by experience

One machine to hold large pieces. Ideal for use in the meat section.



Characteristic feature of series

Master 3310

Technology and equipment

- Compact and powerful
- Exact guide rails in stop, blade covering plate and carriage
- Innovative and high-quality Cera 3 coating
- Strong motor with double ball-bearing-mounted gear
- Cool surfaces ensured by air-cooling system
- Special high-performance blade with narrow blade point and Cera 3
- Closed blade covering plate
- Piezo switching technique - indestructible and waterproof
- High-quality plastic - unbreakable and resistant to chemicals
- Closed rubber frame for firm stand
- Electronic housing with protection class IP65(dustproof and protected against jet water)

Handling

- Relaxed work ensured by perfect sliding properties - Cera 3
- Ergonomic operation of the food holder ensured by swivelling handle
- Easy running carriage - internal guide
- Low construction

Cleaning

- No drying or sticking of the cutting material - Cera 3
- Smooth surfaces freely accessible from all sides
- Free running blade
- Carriage, blade covering plate and scraper - removeable
- Circulating rubber frame for a clean termination on the setup space

Investment safety

- 2 year's guarantee
- Many years of inexpensive supply of spare parts
- Service-friendly setup

Accessories

- Two-step blade sharpener
- Special oil

Master 3310

Basic



Basic carriage

- Large-area and easy running
- Cutting length 300 mm
- Ergonomically operable food holder system
- Can be taken off for cleaning

- Cutting size 300 x 223 mm
- Size of slide (L x W) 300 x 340 mm



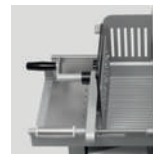
Double Carriage



DS carriage

- Ideal for use in the meat section
- With second internal feed carriage
- Permits uniform cuts of soft cutting materials
- Cutting length 300 mm
- Can be taken off for cleaning

- Cutting size 300 x 223 mm
- Size of slide (L x W) 300 x 340 mm



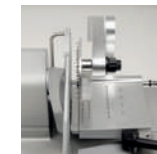
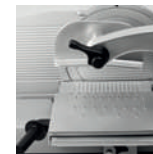
Clamping arm



EA carriage

- Ideal for large cutting materials, such as whole hams
- Clamping arm for the attachment of the cutting material
- Easy and safe feed
- Can be taken off for cleaning

- Cutting size 300 x 210 mm
- Size of slide (L x W) 300 x 340 mm



Scales



Scales

- Additional profit by weight control
- Makes everyday workflow easier
- No distances to be covered between slicing machine and connecting scale

- Weighing range 0 - 5,000g /1g /lbs partition
- 100 percent tare Cannot be calibrated



Data

Voltage	230 V~ / 400 V~
Motor output	500 Watt
Operating period	Continuous operation
Emissions noise level	< 69 dBA
Size of knife	330 mm
Revolutions of knife	230 rev/min

Slicing thickness	0-24 mm
Outer dimensions (LxWxH)	600 x 570 x 420 mm
Setup space (L x W)	540 x 440 mm
Weight	37.1 kg
Guarantee	2 years

MASTER LINE

Master 3370 The gravity slicer

For all users who like to cut diagonally. With the tried and tested quality of the straight slicer and the known GRAEF standards with respect to slicing performance, operation and cleaning.



Characteristic feature of series Master 3370

Technology and equipment

- Compact and powerful
- Exact guide rails in stop, blade covering plate and carriage
- Innovative and high-quality Cera 3 coating
- Strong motor with double ball-bearing-mounted gear
- Cool surfaces ensured by air-cooling system
- Special high-performance blade with narrow blade point and Cera 3
- Closed blade covering plate
- Piezo switching technique - indestructible and waterproof
- High-quality plastic - unbreakable and resistant to chemicals
- Closed rubber frame for firm stand
- Electronic housing with protection class IP65 (dustproof and protected against jet water)

Handling

- Relaxed work ensured by perfect sliding properties - Cera 3
- Easy running carriage - internal guide
- Low construction

Cleaning

- No drying or sticking of the cutting material - Cera 3
- Smooth surfaces freely accessible from all sides
- Free running knife
- Removeable knife cover
- Circulating rubber frame for a clean termination on the setup space
- Carriage can be folded down widely - 45°

Investment safety

- 2 years guarantee
- Many years of inexpensive supply of spare parts
- Service-friendly setup

Accessories

- Two-step blade sharpener
- Special oil

Master 3370

Basic



Basic Carriage

- Large-area and easy running
 - Cutting length 300 mm
 - product feeding bar
 - Slide can be folded down for cleaning.
- Cutting size 300 x 244 mm
 - Size of slide (L x W) 300 x 340 mm

18°



18 degree Carriage

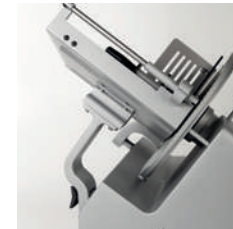
- Attachment of the cutting material by inclination.
 - Fast and easy operation.
 - Carriage can be folded down for cleaning.
- Cutting size (round) 244 mm
 - Cutting size (square) 300 x 158 mm
 - Size of slide (L x W) 300 x 340 mm

SA



SA Carriage with automatic product feeding

- The high product feeding bar permits a fast attachment.
 - Permits also cutting of tomatoes and vegetables or with several calibres at the same time.
 - The removable food grip ensures perfect press-on and guarantees smallest remaining pieces.
 - Carriage can be folded down for cleaning.
- Cutting size 300 x 244 mm
 - Size of slide (L x W) 300 x 340 mm



Data

Voltage	230 V~ / 400 V~
Motor output	450 Watt
Operating period	Continuous operation
Emissions noise level	< 69 dBA
Size of knife	330 mm
Revolutions of knife	229 rev/min

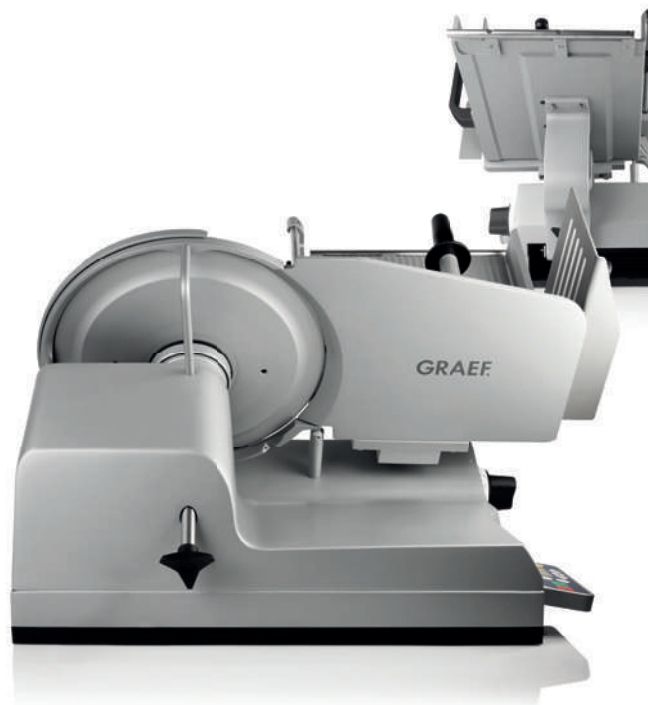
Slicing thickness	0-24 mm
Outer dimensions (LxWxH)	660 x 620 x 470 mm
Setup space (L x W)	585 x 440 mm
Weight	40.3 kg
Guarantee	2 years

MASTER LINE

SA 3370

Our quickest automatic slicing machine

The combination of our patented feed system and the automatic calibre recognition makes this machine unrivalled; wherever there are large volumes without decorative requirements.



Characteristic feature of series

Master 3370

Technology and equipment

- Compact and powerful
- Exact guide rails in stop, blade covering plate and carriage
- Innovative and high-quality Cera 3 coating
- Strong motor with double ball-bearing-mounted gear
- Cool surfaces ensured by air-cooling system
- Special high-performance blade with narrow blade point and Cera 3
- Closed blade covering plate
- Piezo switching technique - indestructible and waterproof
- High-quality plastic - unbreakable and resistant to chemicals
- Closed rubber frame for firm stand

Handling

- Relaxed work ensured by perfect sliding properties - Cera 3
- Easy running Carriage - internal guide
- Low construction

Cleaning

- No drying or sticking of the cutting material - Cera 3
- Smooth surfaces freely accessible from all sides.
- Free running blade
- Removeable blade covering plate
- Circulating rubber frame for a clean termination on the setup space
- Slide can be folded down widely - 45°

Investment safety

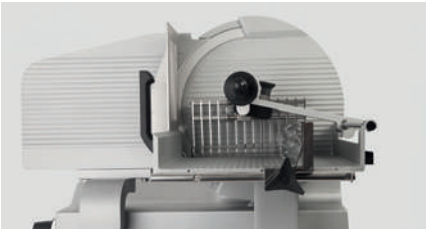
- 2 years guarantee
- Many years of inexpensive supply of spare parts
- Service-friendly setup

Accessories

- Two-step blade sharpener
- Special oil

SA 3370

SA carriage with automatic product feeding



- The high product feeding bar permits a fast attachment.
- Permits also cutting of tomatoes and vegetables or with several calibres at the same time.
- The removable food grip ensures perfect press-on and guarantees smallest remaining pieces.
- Carriage can be folded down for cleaning.

- Cutting size 300 x 244 mm
- Size of slide (L x W) 300 x 340 mm

Operation

Red and green button

- On and off switch of the blade motor

Yellow button

- On and off switch for the automatic carriage system

+ and - buttons

- The machine stops after reaching the number set
- Without setting, the machine counts the slices upwards

ECO mode

- Switch-off after „x“ seconds can be programmed variably

Automatic calibre recognition

- When the carriage is moved forward for the first time, the length of the cutting material is measured and the hub to be covered is determined. In case of a short hub, up to 80 lifts/min. are possible.
- By pressing the „L“ button the length of the hubs can be determined manually: short 140 mm, medium 240 mm, long 295 mm.
- By pressing the „S“ button the speed of the hubs can be adjusted manually, which is possible during the cutting process as well.



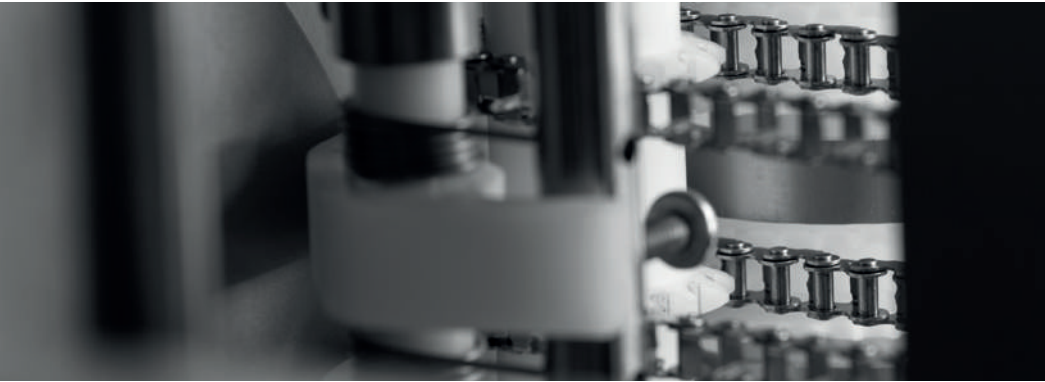
Data

Voltage	230 V~ / 400 V~
Motor output	450 Watt
Operating period	Continuous operation
Emissions noise level	< 69 dBA
Size of knife	330 mm
Revolutions of knife	229 rev/min

Slicing thickness	0-24 mm
Outer dimensions (LxWxH)	660 x 620 x 510 mm
Setup space (L x W)	585 x 440 mm
Weight	50 kg
Guarantee	2 years

AutoMaster Line

The large programme of automatic cutting machines



Automatic deposition

Our AutoMaster series stands out for its automatic plater. The unit can be used in the counter areas of butchers, in canteen kitchens, in catering and in industrial production. Excellent cutting and placing results are the basis of the series.

Best slicing results

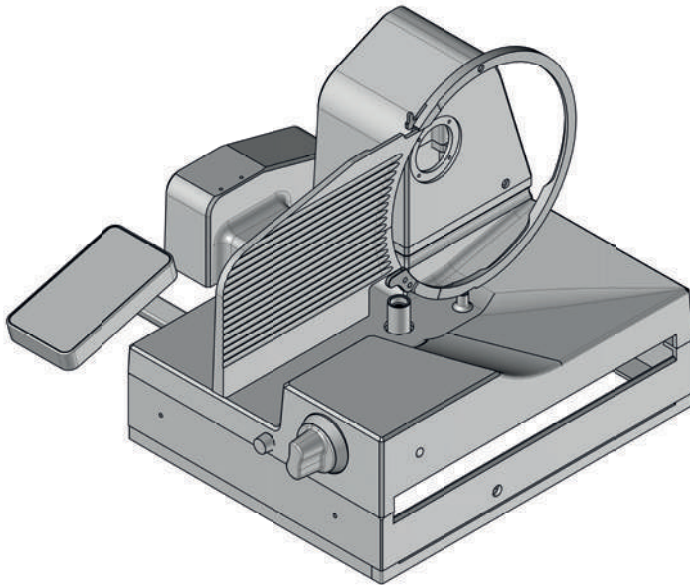
A double ball-bearing blade transmission in combination with our coated full steel blade guarantees high tractive power and best blade stability. Minimal friction ensured by narrow blade sheaths and a closed blade cover plate.

High-quality ceramic coating

Best gliding properties by high-quality Cera 3 coating and precise guide tracks in stop, blade cover plate and carriage ensure a clean cut. In addition, the cleaning time is reduced considerably.

Maintenance-free motors with air cooling system

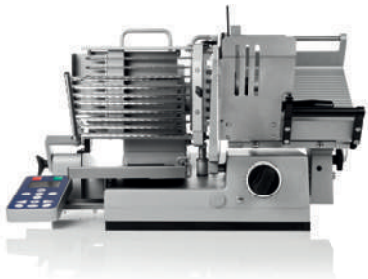
Even in case of high load condition over several hours the machine will operate without any problems. The integrated air cooling system ensures cool surfaces and prevents overheating of the motor.



AutoMaster Line

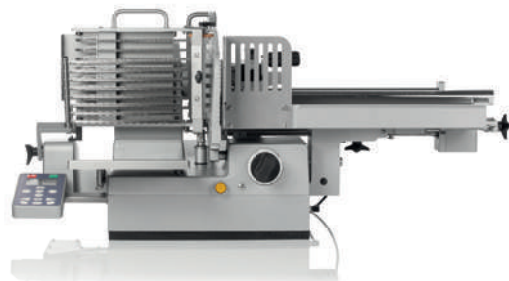
Overview of assortment

GRAEF



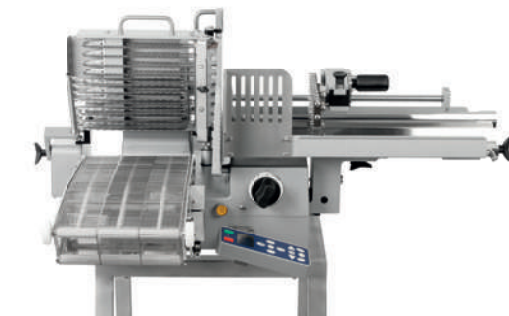
Semi-automatic machines .HA

- servo-supported manual operation
- Carriage removable
- Special carriage optionally available
- Automatic deposit



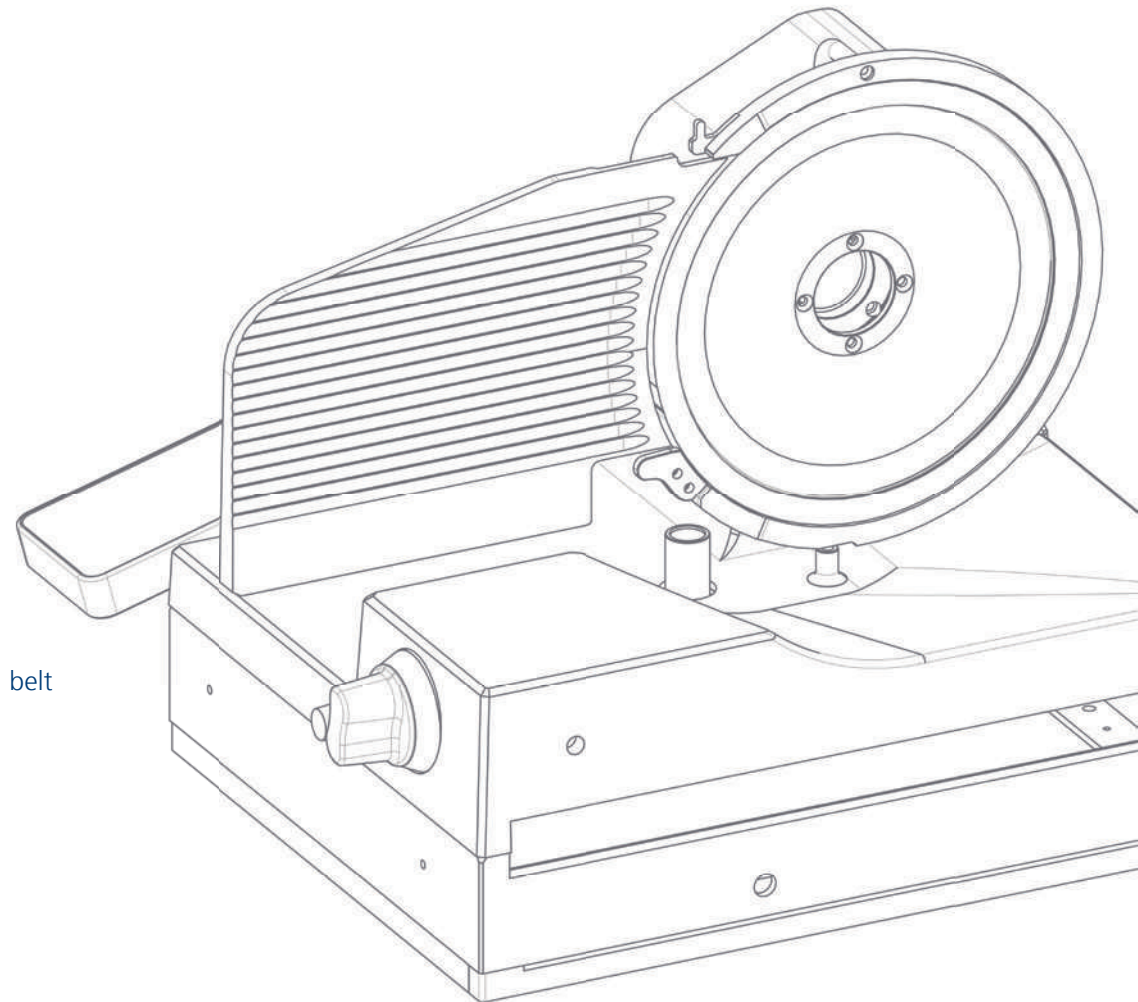
Fully-automatic machines .VA

- Automatic carriage drive
- Automatic material forward feed
- Special carriage insert optionally available
- Carriage folding down
- Deposit tray
- Three different carriage lengths
- Automatic material forward feed



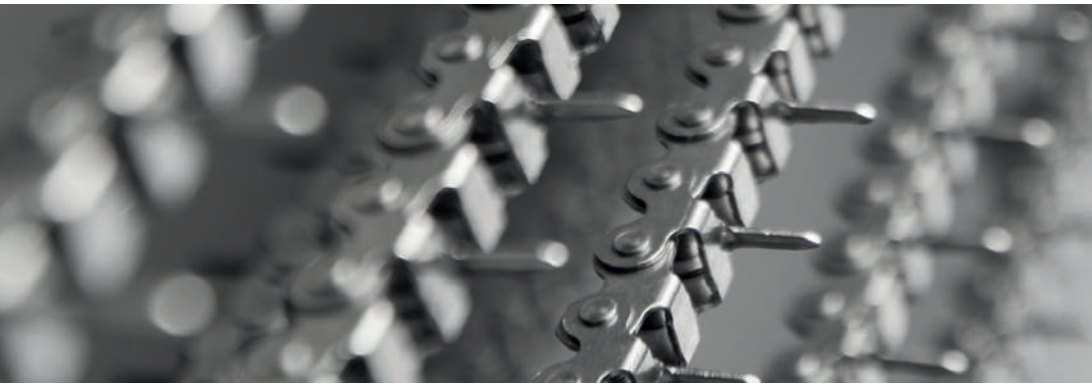
Fully-automatic machine with conveyor belt .VA FB

- Automatic carriage drive
- Automatic material forward feed
- Carriage folding down
- Three different carriage lengths
- Interleaving option
- Three different conveyor belts
- Special carriage insert optionally available
- Automatic deposit



AutoMaster Line

Technique that works on its own



Easy intuitive operation

The simple intuitive operation of the machine by operating terminal reduces training to a minimum and thus makes the machine operable for everybody. The arrangement on the side can be ergonomically reached. The robust membrane keyboard is dripping water proof.



Operator Terminal also can optional be placed on top of the machine body.



Beater made of special spring steel

The beater deposits the slice transported by the chain on to the tablet or the conveyor belt. The high-quality spring steel makes sure that the beater fingers spring back to their home position. This prevents a collision with the chain. Low service costs, high product availability.

Freshness
quick, decorative & hygienic

Efficient operation

When it comes to first-class cutting and perfect placing, the AutoMaster Line has all advantages on its side. Innovative technology, high-quality materials as well as an ergonomically well thought out design ensure not only an efficient work employment, but also meet the highest safety requirements.



Patented chain frame

One-piece chain links with moulded tips made of stainless steel are connected to each other like a bicycle chain. Extremely robust and thus **no pre-programmed service costs**.



Chain frame versions

Meat chain frame Ideal for sausage cuts. Accurate depositing of the product as from a cutting height of 30 mm up to 180 mm. Spacing approx. 10 mm.

Cheese chain frame
Ideal for depositing cheese.
Spacing approx. 30 mm.

Universal chain frame
A compromise between sausage and cheese version. Spacing approx. 20 mm.

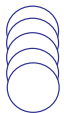
operation

Depositing format - software options



Stacking

Up to four stacks. Maximum stacking height 60 mm



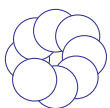
Shingling lengthwise

Up to four rows. Number of slices, depositing position and spacing freely programmable.



Shingling crosswise

Up to four rows. Number of slices, depositing position and spacing freely programmable.



Round deposit

Circular deposit. Radius and number of slices freely programmable.

Easy operation

The start programme and the depositing pattern can be started and varied easily by push off a button. On account of the pre-programmed placing position and placing diameter, the placing position can be easily changed from left-centre-right or front-centre-rear and the radius can be varied as well. The depositing pattern can also be adapted to your trays or plates.

Supplementary menu

- Automatic acquisition of the cutting material size through calibre recognition
- Automatic adaptation of the carriage travel to the cutting material length
- Automatic adaptation of spacing for ideal use of the deposit format

Calibre mode

- Selection of the calibre calculation (semi, auto, off, height)

Depositing format

- Input of the deposit format L x W for adaptation to the respective packing medium (tray, film, et cetera).

Count-type mode

- Number of portions preset. Definition of breaks to load the cutting material from the tray in endless mode
- Specification of the endless mode as standard function

PLU programme

- Depositing of up to 99 PLU with the following parameters:
- Type of depositing (stacking, shingle-laying, ...)
- Number of stacks and rows
- Number of slices
- Number of portions
- Starting position depositing pattern
- Spaces between stacks and rows
- Display of the requested cutting thickness
- Several special functions

AutoMaster Line

Change of shift



Cera 3 coating

The new coating is a composition of fine ceramic particles and silicone. It has been developed especially for extremely high abrasion resistance and has been tested in hard industrial use.

High abrasion resistance

The new coating increases the life cycle and is absolutely resistant to corrosion. It increases the value conservation and optical applicability is guaranteed year after year.

Best sliding properties

The ceramic and the share of silicone ensure best sliding properties and prevent sticking of the cutting material. Low-friction and gentle operation

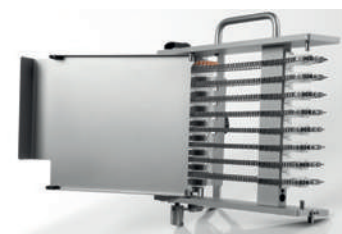
Quick & effective cleaning

As no strong adhesion is possible, you save additional time and reduce the cleaning costs. In addition, the new coating is completely resistant to chemicals.

Easy cleaning

The use of anodized aluminium has proved its worth during the last decades as a basis for best cutting results and easy working.

Improving good - that is guaranteed by our Cera 3 coating. It facilitates daily work and improves reliability, hygiene and effective handling.



Cover folding down

Chain frame cover

The chain cover is closed at the rear. Thus, the motor body is protected against soiling by the cutting material. After removal of the frame, the sheet metal is simply folded down for cleaning.



Quick disassembly

Deposit tray, beater, chain frame and blade cover plate can be removed from the machine quickly and safely. All surfaces are freely accessible and can be cleaned in no time.

The carriage of the HA series can be removed.

The carriage of the VA series can be folded down by 90 degree.

In addition, the the end-piece holder comb of the VA series can be removed easily.

AutoMaster Line Low overall operating costs

Purchase price

- Price of spare parts
- Cleaning
- End piece
- Quality of product
- Training required
- Operating speed
- Cases of illness

Apart from the visible purchase price, the costs for the overall operating costs not immediately visible are decisive.

No pre-programmed costs

The patented chain frame saves service costs as the chains cannot lengthen.

Experience and development

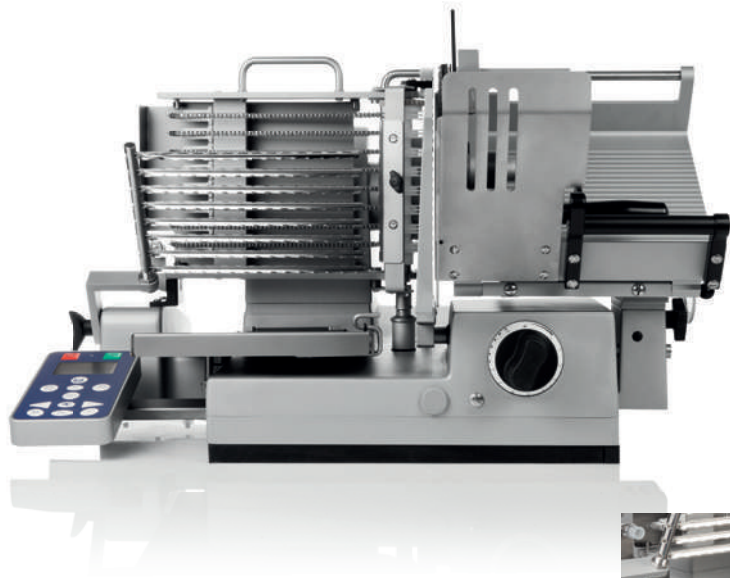
During development and realisation, we ensure the use of high-quality materials and make no compromises with respect to the quality of the product. Motors, electronic parts, motor transmission assemblies, films, et cetera are manufactured in Germany; are subject to a final inspection; and have been designed in such a way that they can stand up to the toughest operating conditions. On account of the innovative and partly patented components, such as the chain frame, pre-programmed service cases are avoided. All this leads to the fact that the costs are low throughout the entire service life of the product and a faster return on investment is ensured.

The sample calculation reveals which costs can be saved by a reduction of the cleaning time during 260 production days / year and an assumed minimum wage of € 8.50 (€ 0.14/min. without non-wage costs).

Time saving / day	Cost saving / year (260 days)	Cost saving / 10 years
1 min	35.60 €	356.00 €
5 min	182.00 €	1,820.00 €
15 min	546.00 €	5,460.00 €

Semi-automatic machines .HA

HA 800 - HA 810 - HA 800 HS - HA 800 LS



Data

Voltage	230 or 400V~
Engine power	500 Watt
Operating life	Continuous run
Vibration total value	< 2.5 m/s ²
Sound pressure level	< 69 dBA
in conformity with EN ISO 11204	
Blade size	300 mm
Blade speed	229 RPM
Cut size	250 x 180 mm
Slicing thickness	0-10 mm
Carriage dimensions (LxW)	230 x 250 mm
Outer dimensions (LxWxH)	600 x 790 x 450 mm
Footprint (L x W)	540 x 440 mm
Guarantee	1 year



Freshness - ensured quickly and perfectly

Freshness is one of the most important distinguishing features in the food trade. The workflow increased by up to 50% permits this philosophy without increasing staff costs. And this is ensured by a reduction of the stress on the operator by means of the servo-supported carriage. The depositing pattern are created without touching, and the operator can keep contact to the customer during the cutting process. Convince your customers reliably by freshness, hygiene and operating quality.

Deposit tray with paper holder

The deposit tray is fitted with a paper holder. Thus, the material can be cut directly on paper or film. Another plus factor for fast operating and top hygiene.



Quick cleaning

Daily time and thus cost saving by quick and easy cleaning. The carriage of the HA series can be removed. The circulating rubber frame ensures high stability and a clean end of the footprint.

Servo-supported manual operation

The movement of the carriage is servo supported and relieves the operator significantly during the cutting process. The power of the assistance can be set individually. When not used, the machine switches to ECO mode automatically.

Semi-automatic machines Carriage options

Individual solutions

Set your machine to your ideal cutting requirement.
You have the choice:



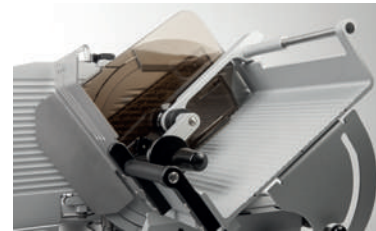
HA 800 / basic carriage

- Large area
- Ergonomically operable end-piece holding system
- Small end piece ensured by precisely guided end-piece holder
- Automatic attachment of the cutting material by adjustable support ledge



HA 800 HS

- Ideal for carrying out diagonal cuts
- Relaxed, safe and quick working
- Diagonal cut continuously variable from 30° to 50°
- Permits the offer of "very thin slicing"
- End-piece holder comb removable for cleaning



HA 810 / Vario Slice One carriage - two functions

V position

- Automatic attachment of the cutting material
- Relaxed, quick and safe working
- Prevention of tendon diseases
- Easy change to **vertical setting**
- Ideal for **high / square** cutting materials

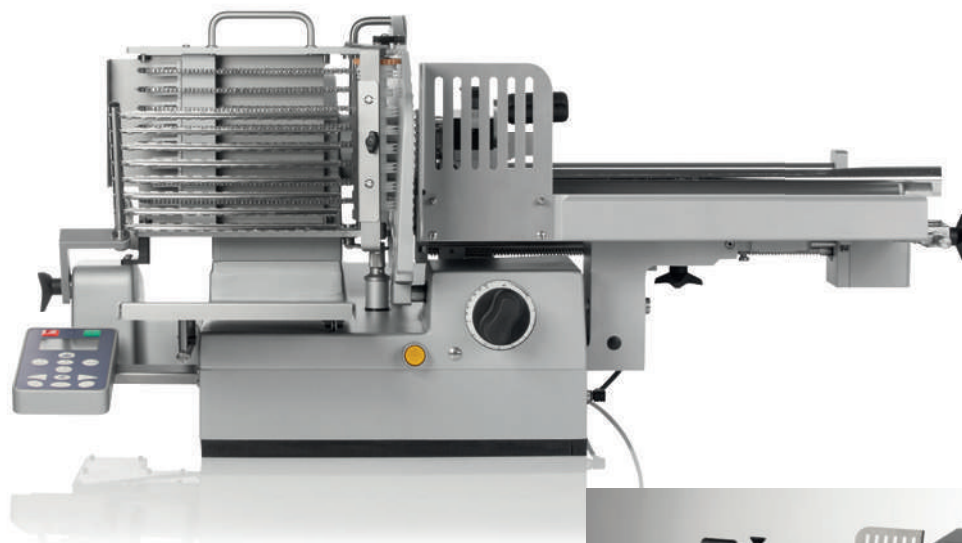
HA 800 LS

- For cutting salmon and fish fillet
- Fresh, smoked or frozen up to max. -10° C
- Variable angle setting from 10° - 40° C.



Fully-automatic machines .VA

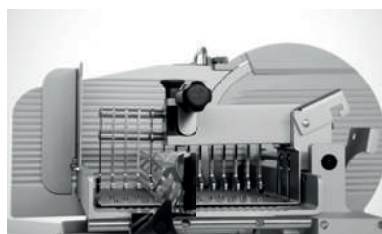
VA 802 - VA 802 H - VA 804 - VA 806



Fully automatic
Innovation by experience

Data

Voltage	230 or 400V~
Engine power	500 Watt
Operating life	Continuous run
Sound pressure level in conformity with EN ISO 11204	< 69 dBA
Blade size	300 mm
Blade speed	229 RPM
Cut size	250 x 180 mm
Slicing thickness	0-10 mm
Carriage dimensions (L x W)	230 x 250 mm
Guarantee	1 year



The fully automatic all-purpose slicer

The combination of automatic depositing and automatic carriage run with product feed makes our fully automatic machines independent of an operator. The easy and quick handling and the patented feed are further plus points which make the operation significantly more efficient. No matter whether setting up the counter display in the butcher's shop, the breakfast buffet or arrangement for other cutting tasks.

Automatic product feed

The motor driven feed system and the high cutting material support bar ensure a fast and ideal attachment of the cutting material on whole length. A guaranteed clean and precise cut from the first to the last slice.

Patented end-piece holder comb

On account of its spring-mounted construction, the end-piece holder comb can grip between the holding bar, and thus can move the cutting material in an ideal way. The system guarantees the smallest end pieces. In addition, the comb can be removed completely for cleaning.

VA 802H (half automatic mode)

On account of the easy uncoupling of the carriage and locking off the reset lever for the end-piece holder, the carriage can be operated manually and with servo support for low number of slices.

Fully-automatic machines .VA Carriage options



By means of the patented feed system, the end pieces are reduced by up to 50 per cent. Day by day. Sausage by sausage.

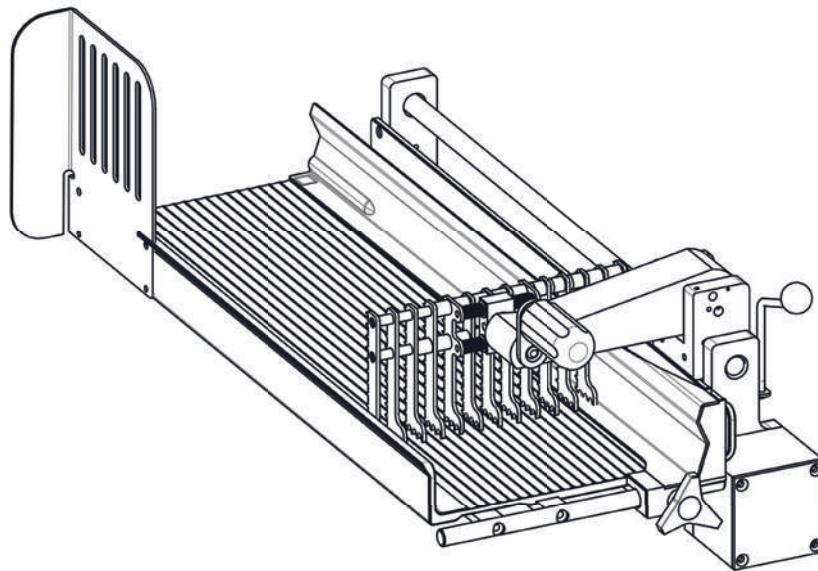


Fig. Carriage VA 804

Three cutting lengths

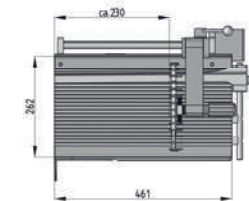
The carriage which can be folded down by up to 50° for cleaning offers a cutting length of 240 mm.

The decision on the cutting size to be used depends on:

- Space required
- Duration of the independent operation of the machine
- Organisation of the cutting tasks after the cutting process such as cutting into trays or for manual packaging
- Cutting material can be transported to the blade overlapping.

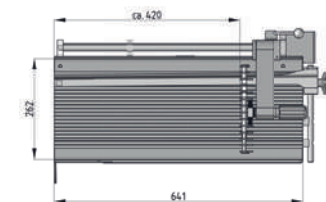
VA 802

Infeed length	230 mm
Carriage hubs	30 - 70 hubs/min.
Outer dimensions (LxWxH)	600 x 880 x 500 mm
Working area (LxWxH)	700 x 900 x 640 mm



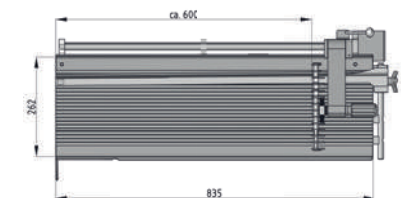
VA 804

Infeed length	420 mm
Carriage hubs	30 - 60 hubs/min.
Outer dimensions (LxWxH)	600 x 1060 x 500 mm
Working area (LxWxH)	700 x 1100 x 640 mm



VA 806

Infeed length	600 mm
Carriage hubs	30 - 55 hubs/min.
Outer dimensions (LxWxH)	600 x 1240 x 500 mm
Working area (LxWxH)	700 x 1280 x 640 mm



Fully-automatic machine with conveyor belt .VA FB

VA 802 FB - VA 804 FB - VA 806 FB



Data

Voltage	230 or 400V~
Engine power	500 Watt
Operating life	Continuous run
Sound pressure level in conformity with EN ISO 11204	< 69 dBA
Blade size	300 mm
Blade speed	229 RPM
Cut size	250 x 180 mm
Slicing thickness	0-10 mm
Guarantee	1 year



Cutting - depositing - and more ...

Fully automatic cutting machines with conveyor belt can process larger quantities without staff.

The work process can be harmonised in an ideal manner for the following work processes by control of the conveyor belt. Ideal for processing large quantities in butcher's shops, catering and canteen kitchens. Industrial use for difficult-to-cut material or specialities.

Automatic stack correction

The control of the conveyor belt has been fitted with an automatic stack correction which ensures a reproducible depositing result.

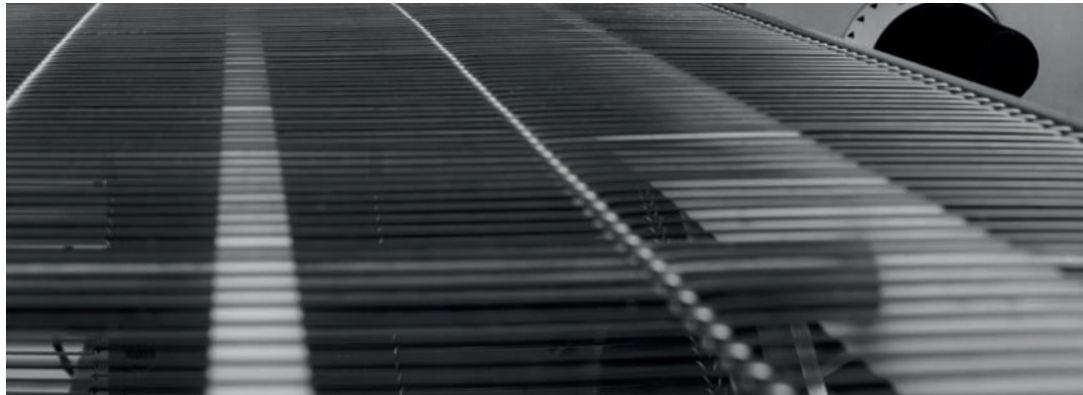
Quick removal from conveyor belt

After unlocking the conveyor belt, this can be tilted to the front and can be removed easily. The conveyor belt can be rolled away from the machine on the nylon wheels, and can be cleaned.

Open system

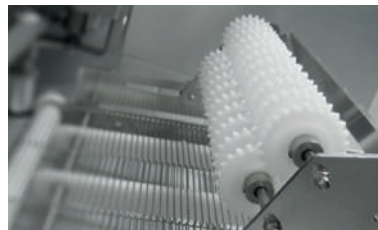
By means of the control of the conveyor belt, the work process can be adapted to the needs of the users by programming the number of portions to be cut, break times or endless mode. The packaging units can be controlled in the same way.

Fully-automatic machines - accessories Interleaver - conveyor belts - slice winder



Data - Interleaver

Power consumption	15W
Voltage	110-230 V
Mains frequency	50-60 Hz
Compressed air	6 bar
Max. Performance	55 deposits / min.
Max. Stacking height	54 mm
Dimensions - Tray LxB	170x100-205 mm
Dimensions - Interleaf film LxB	170x80-205 mm



Conveyor belt in three sizes

Conveyor belt in stainless steel chain band version with lengths of 690 mm, 1,300 mm and a silicon conveyor belt at a width of 250 mm.



long 690 mm



long 1,300 mm



long 480 mm

Interleaver

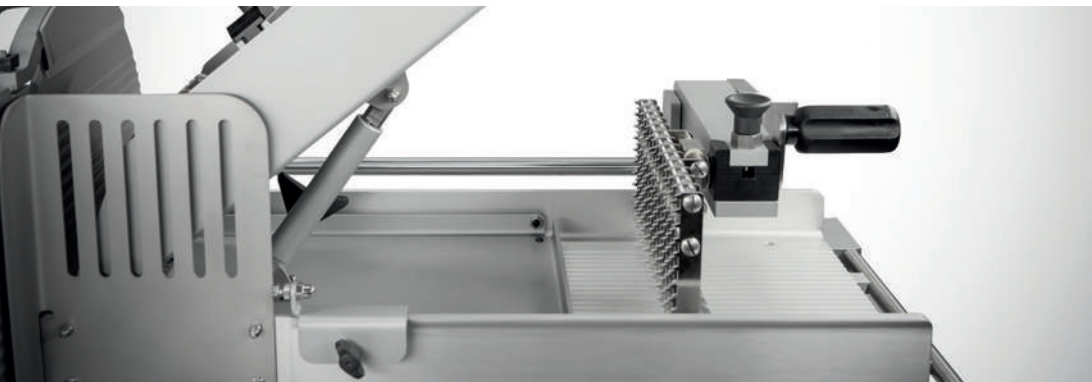
The interleaver adapted to the conveyor belt permits the placement of paper or film between the slices laid. Moreover, the trays can be placed as base. An integrated operating terminal permits the individual adaptation to the machine programme. By means of the separating device it is possible to place up to two films or sheets at the same time. Possible depositing formats are stacks or shingles.

Slice folder

The slice folder adaptable to the conveyor belt permits folding of larger slices, such as boiled ham. By moving the winder on the conveyor belt, the folding can be set individually and easily.

VA carriage insert

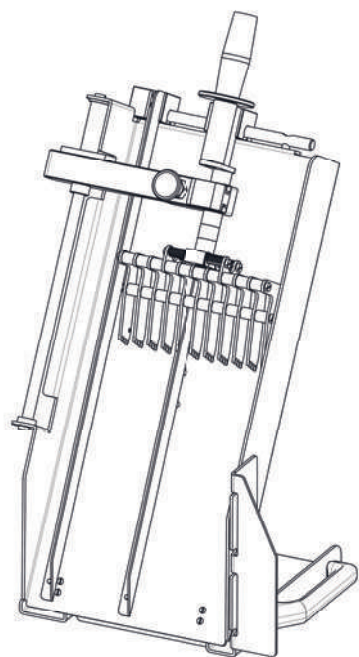
Fully automatic machines



The various special carriages which are available for the semi-automatic machines can be fitted as inserts to the carriages of the fully-automatic machines.

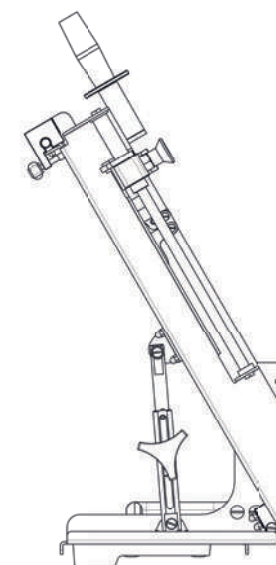
Salmon carriage insert

- For cutting salmon, fish fillet
- Fresh, smoked or frozen up to a maximum of 10° C
- Variable angle setting from 10° - 40°

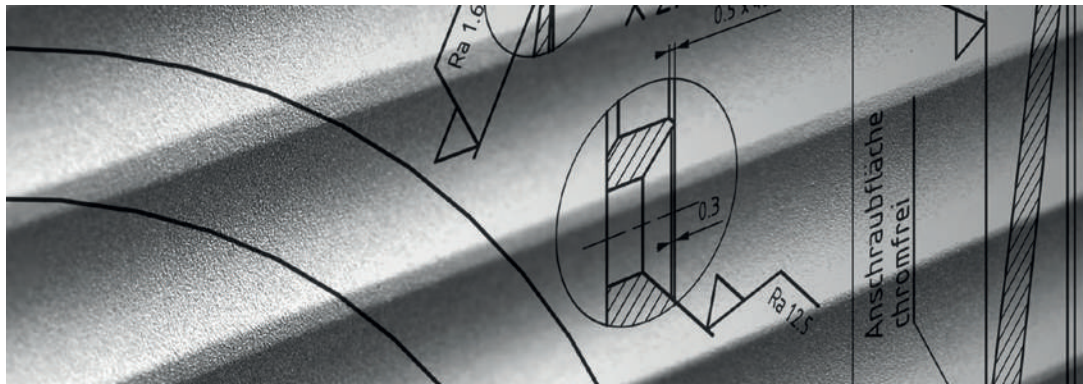


Thin-cut carriage insert

- Ideal for realising diagonal cuts
- Relaxed, quick and safe working
- Variable angle setting from 10° - 40°
- Permits the offer of "very thin slicing"
- End-piece holder comb removable for cleaning



Machine accessories Machine tables HA & VA



A fixed and safe support is important for the use of the cutting machine and the precise depositing result.

The machine tables made of stainless steel are designed especially for the automatic Graef machine programme.

Mati 1

Stationary

LxWxH: 656 mm x 553 mm x 720 mm

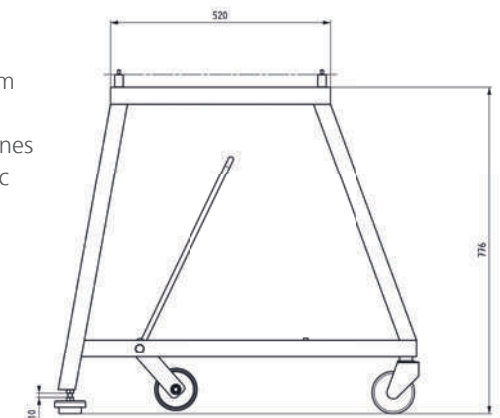
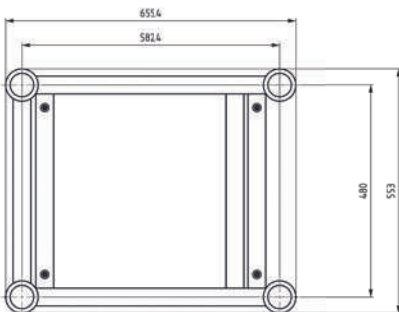
Recommended for VA 802, VA 804 and VA 806

Mati 4

Rollable and lockable

LxWxH: 863,5 mm x 553 mm x 776 mm

Recommended for all automatic machines which are set up mobile, and automatic machines with conveyor belt.



Semi and fully automatic machines

Overview



Common characteristic features

Design

- Smooth accessible surface in CERA 3 coating
- Low overall design
- Clearly arranged operating termination, dripping water proof membrane keyboard
- Beater fingers made of stainless special spring steel
- Chain frame with single-part chain links made of stainless steel (patented)
- Chain frame - cheese
- Chain frame - universal

Motor

- Double ball-bearing transmission
- Integrated motor cooling system
- 500 Watt motor
- 230 V or 400 V

Blade

- Smooth solid steel blade with a diameter of 30 cm
- From German production with Cera 3 coating
- Narrow blade sheath
- Closed blade covering plate

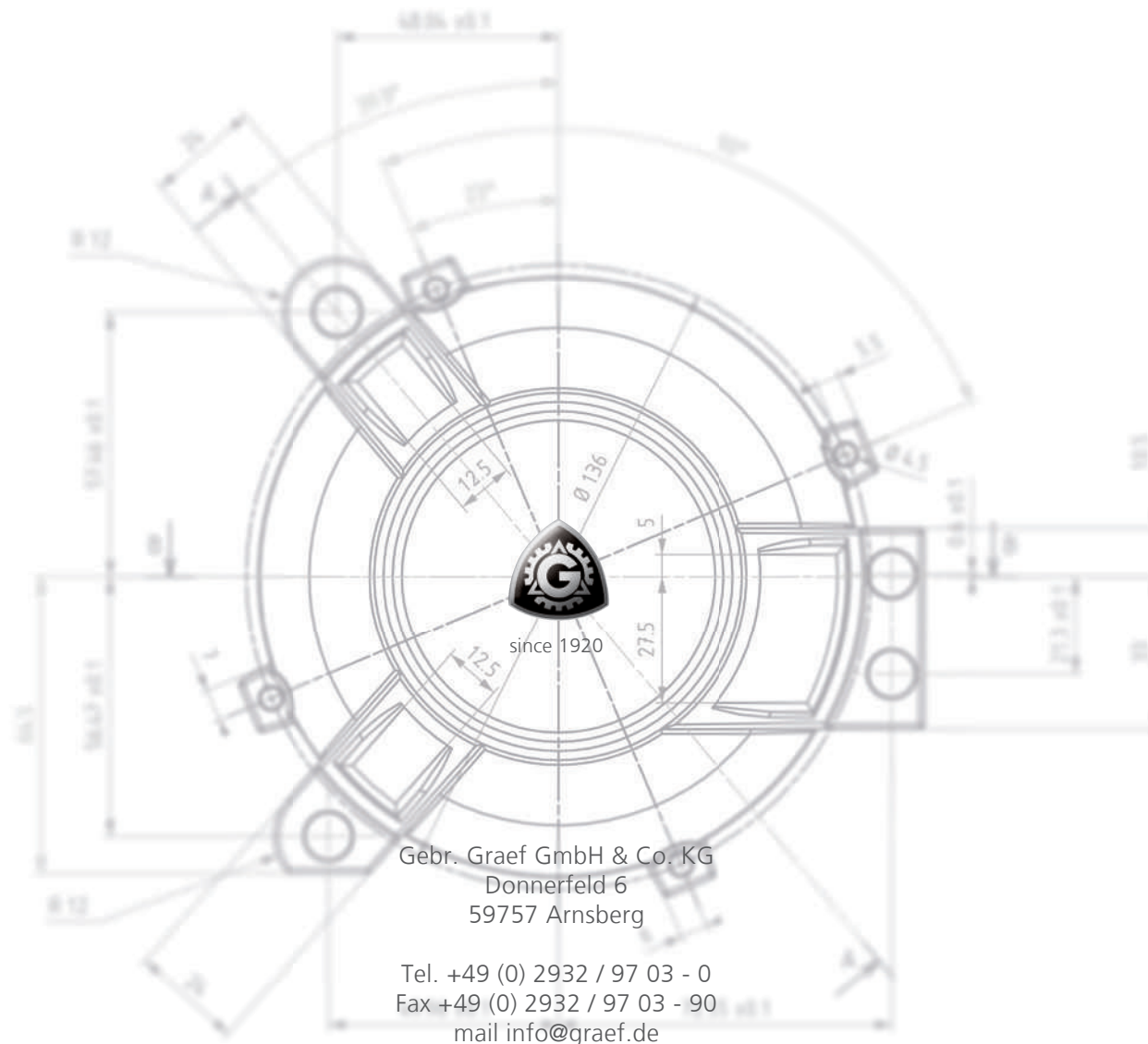
Programme functions

- Definition of a start programme by keypress
- Modification of the depositing position by keypress
 - left - centre - right
 - front - centre - rear
- Stack up to four rows.
- Stack height - tablet variant 60 mm
- Conveyor belt machine 54 mm
- Selection of the diameter size small - medium - large for circular deposit
- Lengthwise and crosswise deposit up to four rows, variations of the shingle distance
- Round deposit, circular deposit
- Specification of the number of slices
- Accessories
 - Removable 2-step blade sharpener
 - Graef special oil + robust cleaning brush

	HA 800	VA 802	VA 802 H	VA 804	VA 806	VA 804 FB	VA 806 FB
Models							
Deposit tray	✓	✓	✓	✓	✓	✗	✗
Automatic carriage run	✗	✓	✓	✓	✓	✓	✓
Product feeding device	✗	✓	✓	✓	✓	✓	✓
Conveyor belt	✗	✗	✗	✗	✗	✓	✓
Data							
Carriage lift	manual	30-70	30-70	30-60	30-55	30-60	30-55
Footprint mm	540x440	540x440	540x440	540x440	540x440	540x440	540x440
Outer dimensions 228 mm	600x790x450	600x880x500	600x880x500	600x1060x500	600x1240x500	600x1060x500	600x1240x500
Working space mm	700x850x570	700x900x640	700x920x640	700x1100x640	700x1280x640	700x1100x640	700x1280x640
Weight kg	56	59	59	70	78	78	78
Cleaning							
Carriage removable	✓	✗	✗	✗	✗	✗	✗
Carriage foldable	✗	✓	✓	✓	✓	✓	✓
Options							
Chainframe Meat	✓	✓	✓	✓	✓	✓	✓
Chainframe Cheese	✓	✓	✓	✓	✓	✓	✓
Chainframe Universal	✓	✓	✓	✓	✓	✓	✓
Vario-Slice	Carriage	✗	✗	✗	✗	✗	✗
Very thin cut	Carriage	Insert	Insert	Insert	Insert	Insert	Insert
Salmon cutter	Carriage	Insert	Insert	Insert	Insert	Insert	Insert
Slice folder	✗	✗	✗	✗	✗	✓	✓
Interleaver	✗	✗	✗	✗	✗	✓	✓
Machine tables	✓	✓	✓	✓	✓	✓	✓







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