

## Compact kneading and baking – GRAEF's new bread maker is a versatile all-rounder for the home bakery

(Arnsberg, January 2024) Freshly baked, warm, and incredibly delicious – everyone loves bread with a crispy crust and moist crumb. Homemade bread is hard to beat when it comes to freshness, but even at home, good bread requires time and patience. For those who are short on time but still want to enjoy homemade bread, GRAEF introduces the perfect device from their new Baking World: the new BA806 Bread Maker, clad in an elegant iron-mica look. Alongside Slicing and Coffee, baking is one of the three core competencies of the family-owned German company. With 36 pre-installed programs, the new compact all-rounder kneads and bakes a wide range of doughs at the push of a button and even has a special setting for cooking delicious breakfast jams. Another unique feature, the intuitive touch display, allows you to set the timer in the evening so you can wake up to the smell of fresh, oven-warm bread. Thanks to its automatic baking function, the BA806 has another highlight: after the dough kneading and rising phase, the machine pauses and automatically removes the kneading hook before baking, preventing unwanted holes in your homemade loaves.

### Pre-programmed bread delights

Bread not only tastes delicious but is also a proven mood enhancer! The reason is its high content of tryptophan, an amino acid responsible for the production of the feel-good hormone serotonin. That's why the smell of fresh bread is so irresistible – especially when it's your favorite kind. With GRAEF's new bread maker, this delightful aroma will become a permanent fixture in your kitchen. From sweet brioches and hearty sourdough rolls to moist spelt-and-quark specialties, this practical helper, with 36 pre-installed programs, creates the most delicious loaves in either 500 or 750 grams in no time. The preset recipes, specially created for GRAEF, range from classic white and sourdough breads to chocolate and banana bread, as well as jam and compote. Simply add the ingredients, select the program from the practical overview in the lid, and start the kneading or baking process via the touch display. If you want your favorite bread to be ready at a specific time, the 36-hour timer adjusts the baking procedure and keeps the finished bread warm for up to 60 minutes – until that delicious first slice.

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The new GRAEF BA806 bread maker is a real all-rounder.



Finished bread can be removed together with the loaf pan.



Simple operation via touch display.

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### Baking bread can be so easy ...

The new bread maker is fully automatic but also allows home bakers to get creative with their own recipes. With the manual DIY program, they can custom-set kneading, rising and baking times for their personal bread favorites. The basic ingredients are added directly to the baking pan, then the kneading process is started. Dry ingredients like nuts, seeds or raisins can easily be added through the refill chute during kneading. Once the dough is kneaded, it rests for a specified time. Before the bread maker starts baking, the kneading hook is automatically removed, ensuring no holes are left in the finished loaf. With the 3-level browning control, roasting and crispiness can be adjusted to personal taste. Aside from the delicious smell, a beep signals the end of the baking process. The bread is ready and can simply be removed with the bread pan's handle. The non-stick coating ensures the fresh loaf easily slides out of the pan, ready to be sliced and enjoyed warm and fresh from the oven.

### GRAEF's Baking World is expanding

With the debut of MYestro, GRAEF's first kitchen machine, in 2022, the company ventured into a completely new product environment and established a new area of expertise: baking. GRAEF enlisted expert knowledge and real bread-baking know-how by bringing on board bread sommelier Ralf Gießelmann as the new segment's ambassador. The product range, including hand mixers, kitchen scales, waffle irons, and the professional CHEF-X kitchen machine, is now complemented by the new bread maker.

Further information on Gebr. GRAEF GmbH & Co. KG is available at [www.graef.de](http://www.graef.de) and on the company's social media channels.



#### About Gebr. GRAEF GmbH & Co. KG:

Founded in 1920, Gebr. GRAEF GmbH & Co. KG from Arnsberg is one of the leading manufacturers of cutting machines for private and commercial use. Since 2022, the family-owned company, now in its fourth generation, has a new brand claim: "For today. For tomorrow. For you." The new claim underlines GRAEF's philosophy and also holds an important message for the future. Thanks to many years of expertise, technological know-how, and absolute passion, GRAEF stands for durable products meeting the highest standards of quality and design. The company's greater vision: to become the most popular and sustainable supplier of cutting technology and kitchen appliances in the market and thereby inspire customers to practice a sustainable lifestyle.

The innovative products of the Arnsberg-based manufacturer have repeatedly set industry standards, especially its universal slicers for private households. The GRAEF company also supports consumers in their daily indulgence with portafilter espresso machines, coffee grinders, kettles, choppers, dehydrators, blenders, an ice cream maker and a multi-grinder. Nationally and internationally, its products are known for high-quality workmanship, durability, user-friendliness and sophisticated design. They have been awarded the most coveted design prizes many times and repeatedly achieved top marks in product tests. Since 2004, GRAEF has been named "Brand of the Century" multiple times – most recently in 2022, after already receiving the Plus X Award for "Best Brand of the Year 2020" and the Plus X Award for Sustainability in 2022. Also in 2020, the kitchen appliance manufacturer collected the most Plus X Award seals of approval within its product group and was named "Most Innovative Brand 2020."

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Easy filling of water into the BA806.

### Further information

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