

A design upgrade for the kitchen: GRAEF makes an interior statement with the ESSENCE food slicer

(Arnsberg, February 2026) Open-plan layouts, eat-in kitchens and consciously styled work surfaces are turning kitchen appliances more than ever into visible design objects. This is exactly where GRAEF positions its new ESSENCE food slicer: it combines precise slicing performance with a design language that integrates effortlessly into modern living concepts. Clean lines, high-quality materials and a timeless silver finish with black accents make the ESSENCE a device that earns its place as a true interior piece on the countertop. GRAEF is also announcing a limited-edition matte black version – perfectly aligned with one of the strongest kitchen trends of the coming season: matte black tones as a calm, premium contrast in contemporary kitchens.

Kitchens this year are becoming tidier, calmer, and increasingly conceived as design spaces. Defining elements include clean lines, reduced surfaces, and appliances that integrate effortlessly into a cohesive overall aesthetic. Silver is returning to prominence – as an elegant, light-reflecting tone that creates a modern sense of balance, especially when combined with warm materials. The ESSENCE by GRAEF is designed precisely for this environment: self-supporting, with a silver all-metal housing and a black-glass base plate – a deliberately added detail for visible kitchen areas. The limited-edition ESSENCE in matte black also integrates seamlessly into the living space and picks up on one of today's strongest kitchen trends. Matte black stands for quiet elegance, timeless appeal and high-quality material finishes, and pairs perfectly with warm materials such as wood, stone or tiles. GRAEF has a long-standing reputation for design expertise in kitchen appliances – creating solutions that consistently bring technology and aesthetics together.

At the same time, the ESSENCE remains uncompromising in its core strength. The energy-efficient Eco Power motor delivers a peak output of up to 170 watts, automatically adapting its power to the respective slicing task. The stainless-steel serrated blade reliably slices bread, cold cuts, cheese or vegetables – from wafer-thin to rustic – with infinitely variable slice thickness adjustment up to 20 millimeters. This combination of power, precision and clean, even cuts defines GRAEF's understanding of the essence of slicing: the perfect slice. The new control concept brings together three functions in an intuitive and safe interface, even allowing one-handed operation. Particularly relevant for families is the further enhanced child safety system: the entire control unit can be locked via a lever on the underside of the unit, while a

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GRAEF is announcing a limited-edition matte black version.



GRAEF ESSENCE: Clear contours, high-quality materials and a timeless color palette



The stainless-steel serrated blade reliably slices various food.

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carriage lock provides added protection. With these features, the mid-range ESSENCE positions itself as one of the safest models in its class.

The ESSENCE food slicer in silver is available now at a suggested retail price of €229.99 from selected specialist retailers. The limited-edition matte black version is scheduled for release in mid-2026.

Further information about Gebr. GRAEF GmbH & Co. KG is available at 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 slicing 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 slicing technology and kitchen appliances in the market and thereby inspire customers to practice a sustainable lifestyle.

A passion for innovation, enthusiastic customers and uncompromising quality have characterized the GRAEF brand for over 100 years. The family-owned company is the market leader in all-purpose slicers and continues to set standards in this product segment thanks to the specialist expertise it has built up over decades. But the company's range also includes many other kitchen appliances. In 2024, the company realigned its areas of expertise once again and divided the range into five new product worlds that reflect the individual GRAEF specialist competencies: the world of slicing with the core discipline of all-purpose slicers, the world of coffee with high-quality portafilter espresso machines and first-class coffee grinders, the world of baking with the hero product, the MYestro food processor, the world of helpers with kitchen appliances such as blenders, kettles, toasters and more and the pro world with slicers for the industry. 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, 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." In 2023, the company was honored by the PLUS X Award as a German Brand Icon.

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The energy-efficient Eco Power motor delivers a peak output of up to 170 watts

Further information

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