

## GRAEF introduces the Dicianova portafilter machine: premium espresso performance in an ultra-slim 19-centimeter format

(Arnsberg, February 2026) Kitchen appliance manufacturer GRAEF continues to expand its Coffee World – a curated range of products built on the brand’s coffee expertise – and makes a clear statement for modern coffee enjoyment at home with the new premium Dicianova portafilter machine. As living spaces become more open, surfaces more limited and design increasingly important, GRAEF responds with a machine that delivers uncompromising espresso performance in an exceptionally slim format. With a housing width of just 19 centimeters (7.5 in), the Dicianova is among the narrowest premium espresso machines in its class, combining space-saving, home-friendly design with true espresso excellence.

The name Dicianova is derived from the Italian diciannove – nineteen – and points directly to the machine’s core promise: maximum espresso performance with a minimal footprint. With a housing width of just 19 cm (7.5 in), the Dicianova has been deliberately designed to integrate seamlessly into modern open-plan kitchens, coffee corners, or even tiny-living concepts. Its compact form is the result of a consistently focused development approach, in which functions have been reduced to what truly matters and arranged with maximum efficiency – without compromising on quality, ease of use or adjustment options.

### Outstanding technology for exceptional espresso quality

At the heart of the single-boiler Dicianova is a single thermoblock system with an actively heated brew group and a low-noise vibration pump. This setup ensures fast heat-up times and high temperature stability with every shot, while also enabling energy-efficient operation. Switching between espresso and steam mode is equally quick: when frothing milk for a cappuccino or latte after pulling a shot, powerful steam is available within moments – and the switch back to brewing is just as fast. A key highlight is a newly developed, patented cooling function. It significantly reduces steam release into the drip tray when switching from milk frothing back to espresso mode – for up to three consecutive cycles – reliably minimizing splashing and potential burn hazards. Hot water, for example for an Americano or for preheating cups, can be conveniently dispensed via the steam wand.

### Barista settings tailored to personal taste

The Dicianova’s understated display provides precisely the expert settings discerning home baristas need for their perfect espresso – while remaining

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The Dicianova fits easily into tiny living concepts.



Uncompromising espresso performance in an exceptionally slim format

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intuitive enough for beginners to achieve reliable results quickly and continue developing their skills step by step. PID control allows the brewing temperature to be adjusted in  $\pm 1$  °C increments, complemented by four pre-infusion programs and seven steam programs. In addition, standby time, a temperature offset, and the hot water output level can all be conveniently adjusted. Extraction can be started manually or controlled via brew volume or brewing time – ideal for fine-tuning each shot to individual skills and preferences. For maximum control throughout the process, an espresso shot timer and a brew-pressure gauge are included.

### Easy espresso – thoughtful details for effortless use and care

To make espresso at home not only better but also easier, the Dicianova comes equipped with a wide range of convenience features. Favorite cups can be kept on the passively heated, removable silicone cup tray, where they are gently preheated. After extraction, automatic puck drainage ensures a dry coffee puck, making clean and easy knock-out a breeze. Cleaning has also been carefully considered down to the last detail. The removable 1.6-liter (54 fl oz) water tank is equipped with a water filter and water-level indicator, while the stainless-steel drip tray can be removed just as easily for quick cleaning. Thanks to the 360-degree “No Burn” steam wand, milk is less likely to stick during frothing, further simplifying cleanup after preparation. To ensure consistently great taste and long service life, the machine reminds users when descaling is required; the descaling program for both the brew and steam units operates fully automatically.

### Ready to go – everything included for a perfect start

To ensure a smooth entry into brewing espresso from day one, the Dicianova comes with a comprehensive range of accessories. In addition to a cleaning set, milk jug and stainless-steel tamper, it includes single-walled filter baskets for one and two cups, as well as a 58-mm portafilter with dual spouts. To bring out the full flavor of every bean, the Dicianova is ideally paired with a matching professional coffee grinder from GRAEF – delivering freshly ground coffee on demand and consistently excellent results in every cup.

To make getting started with the Dicianova easier, GRAEF has also created a dedicated audio and video guide: <https://graef.de/en/info/dicianova/>

The new premium Dicianova portafilter machine is available now at a suggested retail price of €1,299.99.

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

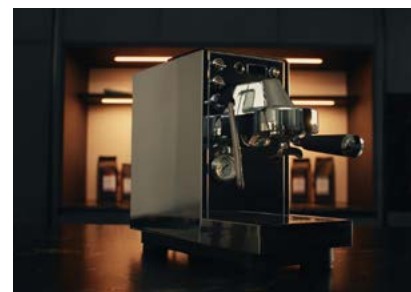


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Dicianova: the narrowest premium espresso machine in its class



The interior piece for modern living concepts



Patented cooling function reduces steam generation in the drip tray when changing modes.

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

Founded in 1920, Gebr. GRAEF GmbH & Co. KG from Arnshausen 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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### Further information

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