

Slice like a pro: GRAEF fine slicers

(Arnsberg, February 2026) Fine cuts for exceptional flavor – GRAEF, the expert in high-quality slicing technology, stands for precision, durability and premium products, handmade in Germany. The kitchen appliance manufacturer’s most important product category – its food slicers – brings together technical expertise with 100 years of passionate innovation. In 2020, GRAEF coined the term “Feinschneider” (fine slicer) for the German food slicer market, setting new standards in the process. The term refers to pro-level slicers designed for ultra-thin, highly precise cuts. Their defining feature is infinitely variable fine adjustment in the thickness range from 0 to 2 millimeters. Within this range, the adjustment dial allows for exceptionally fine control, enabling consistently wafer-thin slices in 0.25-millimeter increments. It is precisely this level of finesse that makes the difference in the kitchen – and what makes GRAEF’s technology so distinctive. When sliced ultra-thin, many foods more readily release their flavors. Whether it’s a light carpaccio in the evening or elegant canapés for guests, these fine cuts turn simple dishes into a truly refined tasting experience.

Professional slicing technology for the home – GRAEF’s fine slicer range

When it comes to their core discipline – uniform, wafer-thin slices – GRAEF’s fine slicers are designed for uncompromising accuracy. The range includes the MASTER models M20F, M95F, and the ICONIC25, as well as the ULTIMATE food slicer. All models feature ultra-fine thickness adjustment in the fine slicing range, allowing ham, cheese, fruit and vegetables to be cut into delicate, evenly sized slices. The cutting performance is delivered by an ultra-sharp solid-steel blade with a hollow grind, manufactured from a single piece of steel. Combined with a whisper-quiet capacitor motor that maintains a constant speed, it delivers precise results – quickly and reliably. The ultra-thin fine slicing achieved across the entire range is only possible because all materials are perfectly matched, ensuring professional results in every home.

MASTER – the sous-chefs for uncompromising precision

The self-supporting, all-metal food slicers M20F and M95F have recently received the fine slicing upgrade. For even-sized thicker slices, adjustment remains just as intuitive as before, up to a thickness of 20 millimeters. Designed with everyday usability in mind, the M95F model can be tilted by 30°, allowing food to effortlessly slide toward the blade and slices to be collected easily. Another highlight is the carriage with a stainless-steel guide rail and intuitive control options. It can be operated either in continuous mode for larger quantities or in momentary mode, in which the machine runs only while the button is pressed.

GRAEF

For today. For tomorrow. For you.

[Download images](#)



Fine slicers are pro-level slicers designed for ultra-thin cuts.



All models feature ultra-fine thickness adjustment in the fine slicing range.



Designed with everyday usability in mind, the M95F model can be tilted by 30°.

more >>

Press release

An integrated child safety lock with electrical interlock provides additional protection. After slicing, freely accessible surfaces, removable components, and the hygienic glass base plate make cleaning quick and easy. The included accessories for the M95F and ICONIC25 are also impressive: in addition to the stainless-steel tray for collecting sliced food, they include the Combi Attachment PRO, which combines a food holder and a MiniSlicer in one – helping to reduce food waste.

ULTIMATE – 100% quality, comfort and safety

With the ULTIMATE, GRAEF brings a fine slicer to the home that sets new standards as the first illuminated fine slicer to offer true visibility. Its distinctive design and integrated lighting concept do more than add a stylish touch to the kitchen; they also make working with the slicer safer and more comfortable. A particularly smart feature is the LED Safety Control light. It indicates whether the stop plate is still open. While the light initially glows blue, it switches to red after about one minute – a constant visual reminder that the sharp blade remains exposed and ready for use.

The M20F fine slicer is available at a suggested retail price of €399.99, the M95F at €459.99, and the ICONIC25 at €499.99. The ULTIMATE fine slicer, including the PRO combination attachment, is available at a suggested retail price of €699.99 and comes in three colors: ruby red, silver and iron mica gray.

Further information about Gebr. GRAEF GmbH & Co. KG is available at www.graef.de and on the company's social media channels.



GRAEF

For today. For tomorrow. For you.



The first illuminated fine slicer: ULTIMATE.



A particularly smart feature is the LED Safety Control light.

Press release

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.

GRAEF

For today. For tomorrow. For you.

Further information

Deutscher Pressestern®
Bierstadter Straße 9 a
65189 Wiesbaden
www.dps-news.de

Svenja Karolczak

E-Mail: s.karolczak@dps-news.de
Phone: +49 611 39539-16

Diana Heinbach

E-Mail: d.heinbach@dps-news.de
Phone: +49 611 39539-18



DEUTSCHER PRESSESTERN