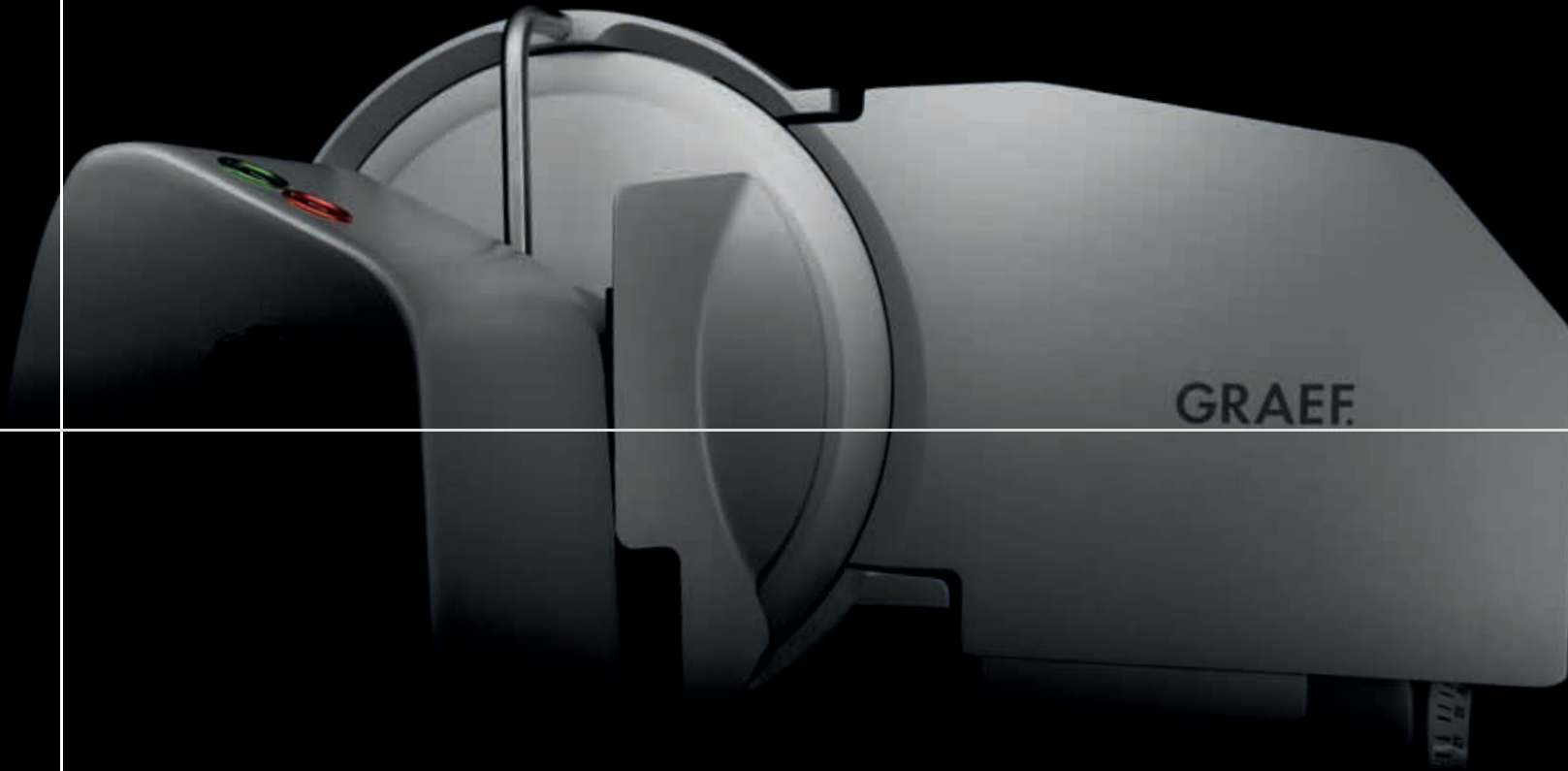


GRAEF.

Professional Cutting Technology

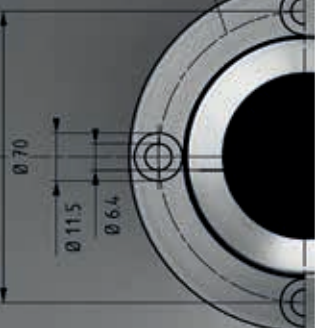


MADE IN GERMANY





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 thue 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 features in professional cutting machines and fully automatic units in the castering 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

Bistro 1920	3
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Butchery / food stores / large kitchens

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Automatic cutting

Data sheets upon request



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
 Revolutions of knife 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 knife
- Internal knife cover plate
- High-quality plastic - unbreakable and resistant to chemicals

Handling

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

Cleaning

- Smooth surfaces freely accessible from all sides
- Removeable slide

Investment safety

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

Accessories

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

Knife options

- Serrated knife
- Smooth knife coated with Cera 3

AUTOMANUALE

AutoManuale 330

Flywheel machine

The AutoManuale - in the typical vintage style of the 1950s - combines progressive technology with high quality and safety requirements.

Every machine is unique. The machines are manually made by experienced workers using the original tools of the 1950s.

The knife, the slide and the automatic feed is driven by hand by means of a flywheel. The parts that make direct contact with food are completely made of stainless steel.

The flywheel machines obviously are in conformity with the German accident prevention regulations and have been approved for industrial use. (CE certificate)



AM 330

Pleasure and lifestyle

Offer your guests freshly cut very fine slices of selected specialities, such as: Parma / Serrano ham, mortadella or salami.

Combine this with the fascination of automatic curring processes with manual drive.



Characteristic features

Technology and equipment

- Housing parts made of cast aluminium with high-quality stoved enamel finish
- All parts which get in touch with the cutting material are made of stainless steel
- Soft running flywheel gear drive
- Wide slide made of stainless steel with fixing arm
- Hard-chromium-plated high-performance knife
- Easily operable and precisely operating clamping device
- Can be supplied in all RAL colour as the customer requests
- Stable mount to set up the machine in any location in machine colour (option)

Handling

- Automatic cutting process with manual drive
- Knife sharpener integrated in the knife ring

Cleaning

- Smooth surfaces freely accessible from all sides
- Folding down scraper and knife protection ring made of stainless steel

Investment safety

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

Data

Knife	330 mm	Knife sharpener	integrated
Cutting size	240 x 210 mm	Machine mount height	850 mm
Cutting thickness	0 - 4 mm	Weight of machine	56 kg
Knife sharpener	integrated	weight Machine mount	50 kg
Setup space (L x W)	320 x 284 mm	Guarantee	2 years
Outer dimensions (LxWxH)	880 x 630 x 740 mm		

SOLIDO LINE

The entry-level series Cutting machines

Designed for use in bistro bars and in the catering industry. Cutting machines easy to operate and easy to clean. A sound modified series thoroughly tested by us from our partners along with the Graef service.



Solido Line Overview of models

Solido 220

Motor output	130 Watt
Size of knife	220 mm
Cutting shape - square	195 x 135mm
Cutting shape - round	160 mm
Cutting thickness	0-12 mm
Outer dimensions (LxWxH)	480 x 430 x 370 mm



Solido 275

Motor output	180 Watt
Size of knife	275 mm
Cutting shape - square	220 x 185 mm
Cutting shape - round	190 mm
Cutting thickness	0-13 mm
Outer dimensions (LxWxH)	530 x 440 x 450 mm



Solido 330

Motor output	242 Watt
Size of knife	330 mm
Cutting shape - square	260 x 190 mm
Cutting shape - round	230 mm
Cutting thickness	0-14 mm
Outer dimensions (LxWxH)	600 x 560 x 520 mm



Solido SA 330

Motor output	390 Watt
Size of knife	330 mm
Cutting shape - square	240 x 220 mm
Cutting shape - round	220 mm
Cutting thickness	0-14 mm
Outer dimensions (LxWxH)	600 x 680 x 700 mm



Characteristic feature of series Solido Line

Performance and technology

Motors with belt drive for cold cuts and other cutting materials - suitable for continuous operation. Stability ensured by suction feet.



High-quality components

Anodised aluminium component parts with guide grooves in stop, knife cover plate and slide. Precise adjustment of the cutting thickness.



Quick cleaning

Knife and surface are accessible from all sides. Slide and scraper can be removed.



Removeable knife sharpener

The two-step knife sharpener supplied along with the machine can be mounted and is easy to operate. As it is not firmly attached to the machine, it is protected against soiling.



Solido SA 330

Automatic cutting machine to be used for cutting large quantities without any demands on a decorative placement. The high cutting material bar permits a fast attachment. Heavy food holder for perfect thrust of the cutting material. Three stroke lengths and two speeds can be set. Can be switched to manual operation.



Data

Voltage	230 V~
Emissions noise level	> 69 dBA
Operating period	Continuous operation
Guarantee	1 year

PROFI LINE

No compromises in everyday operation

Maximum cutting performance
at minimum setup space

Designed for the needs of the catering industry and canteens. The real food slicer which cuts every cutting material perfectly. Even in continuous operation. Straightforward work ensured by the self-supporting construction. Quick cleaning 3-year manufacturer's guarantee. The basis for the best price-performance ratio.



Profi Line

Overview of models

Profi 2500

Size of knife	250 mm
Cutting size	230 x 165 mm
Outer dimensions (LxWxH)	510 x 420 x 370 mm

Profi 2550

Size of knife	250 mm
Cutting size	230 x 165 mm
Outer dimensions (LxWxH)	510 x 420 x 370 mm

Profi 2560

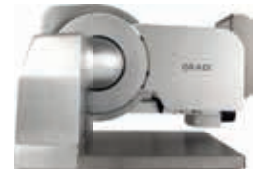
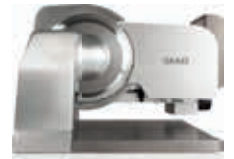
Size of knife	250 mm
Cutting size	230 x 165 mm
Outer dimensions (LxWxH)	520 x 410 x 425 mm

Profi 3000

Size of knife	300 mm
Cutting size	230 x 190 mm
Outer dimensions (LxWxH)	575 x 420 x 395 mm

Profi 3060

Size of knife	300 mm
Cutting size	230 x 190 mm
Outer dimensions (LxWxH)	575 x 410 x 420 mm



Characteristic feature of series Profi Line

Performance and technology

The combination of 300 Watt motors, maintenance-free knife gear and solid-steel knives guarantee perfect cuts. Even in continuous operation.



Decorative cut

The forward knife gear ensures the free "runout" of the slices cut without breaking.



Self-supporting construction

Straightforward work - cuts can be placed directly on tablets, pans or plates. Bottom plate of stainless steel.



High-quality components

Piezo switching technology - safe, watertight and indestructible. High-quality, chemical-resistant and shatterproof plastics. Easy adjustment of the cutting thickness with fine adjustment. Easy running slide.



Quick cleaning

The knife and surfaces are freely accessible from all sides; the slide can be folded down, and the bottom plate can be removed.



Accessories

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



The special bread slicer Profi 2550

Equipped with an extra thin knife provided with special teeth and coated with Cera 3. Suitable for all types of bread, irrespective of whether it is from the oven or from the display. The ideal machine for the concept of cut bread.



Data

Voltage	230 or 400V~	Cutting thickness	0-15 mm
Motor output	300 Watt	Slide dimensions (L x W)	230 x 250 mm
Emissions noise level	> 69 dBA	Setup space (L x W)	460 x 320 mm
Operating performance	continuous operation	Operating period	Continuous operation
Revolutions of knife	199 rev/min.	Guarantee	3 years

Knife options

- Serrated knife
- Smooth knife with Cera 3 coating

MASTER LINE

Precision and reliability Innovation by experience

Designed for use in the counter area and in production. Perfect cutting results. Ideal ergonomics for fatigueless working. 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 knife	270 mm
Cutting size	230 x 167 mm
Setup space (L x W)	470 x 370 mm



Master 3020

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



Master 3310

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



Master 3370

Size of knife	330 mm
Cutting size	300 x 244 mm
Setup space (L x W)	585 x 440 mm



SA 3370

Size of knife	330 mm
Cutting size	295 x 244 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 stop, knife cover plate and slide 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 juices from getting 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 knife drive in combination with our coated solid-steel knife guarantees tractive power and the best knife stability. Minimum friction is ensured by a narrow knife point and an internal knife cover plate.



High-quality components

Piezo switching technology - safe, watertight and indestructible. High-quality, chemical-resistant and shatterproof plastics. Easy adjustment of the cutting thickness with fine adjustment. The slide 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-tiring work.



Reducing the cleaning time

Really easy removal of slides, knife cover plate, food holder and scraper. Cera 3 coating renders drying or sticking impossible. Knife and surfaces are freely accessible from all sides.



Removeable knife sharpener

The two-disk knife sharpener supplied with the unit 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.



Characteristic features

Technology and equipment

- Compact and powerful
- Exact guide rails in stop, knife cover plate and slide
- 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 knife with narrow knife point and Cera 3
- Closed knife cover plate
- Piezo switching technique - indestructible and watertight
- High-quality plastic - unbreakable and resistant to chemicals
- Closed rubber ring 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 slide - 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
- Slide, knife cover 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 knife sharpener
- Special oil

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

MASTER LINE

Master 3020

The all-rounder

Our compact best-selling cutter 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, knife cover plate and slide
- 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 knife with narrow knife point and Cera 3
- Closed knife cover plate
- Piezo switching technique - indestructible and watertight
- High-quality plastic - unbreakable and resistant to chemicals
- Closed rubber ring 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 slide - 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
- Slide, knife cover plate and scraper - removable
- 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 knife sharpener
- Special oil

Master 3020 Basis



Basic slide

- 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



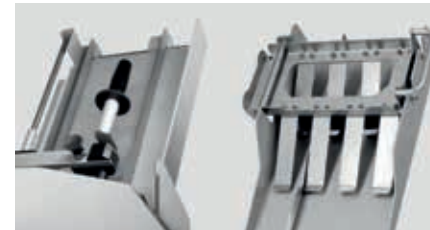
VS slide

- 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 slide

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

LS slide

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



Scales



Scales

- Additional profit by weight control.
- Makes everyday workflow easier.
- No distances to be covered between cutting 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

Cutting 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, knife cover plate and slide
- 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 knife with narrow knife point and Cera 3
- Closed knife cover plate
- Piezo switching technique - indestructible and watertight
- High-quality plastic - unbreakable and resistant to chemicals
- Closed rubber ring 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 slide - 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
- Slide, knife cover plate and scraper - removeable
- Circulating rubber frame for a clean termination on the setup space

Investment safety

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

Accessories

- Two-step knife sharpener
- Special oil

Master 3310

Basic slide



Basic slide

- 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 slide



DS slide

- Ideal for use in the meat section
- With second internal feed slide
- 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 slide

- 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 cutting 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

Cutting 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 cutter

For all users who like it skew-whiff. With the tried and tested quality of the slanting cutter and the known GRAEF standards with respect to cutting performance, operation and cleaning.



Characteristic feature of series

Master 3370

Technology and equipment

- Compact and powerful
- Exact guide rails in stop, knife cover plate and slide
- 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 knife with narrow knife point and Cera 3
- Closed knife cover plate
- Piezo switching technique - indestructible and watertight
- High-quality plastic - unbreakable and resistant to chemicals
- Closed rubber ring 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 slide - 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
- Slide can be folded down widely - 45 deg

Investment safety

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

Accessories

- Two-step knife sharpener
- Special oil

Master 3370

Basic slide



Basic slide

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

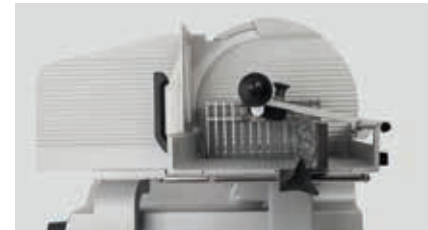
18 deg. slide



18 deg. slide

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

SA slide with cutting material feed



- The high cutting material 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.
- Slide 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

Cutting 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 cutting 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, knife cover plate and slide
- 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 knife with narrow knife point and Cera 3
- Closed knife cover plate
- Piezo switching technique - indestructible and watertight
- High-quality plastic - unbreakable and resistant to chemicals
- Closed rubber ring for firm stand

Handling

- Relaxed work ensured by perfect sliding properties - Cera 3
- Easy running slide - 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
- Slide can be folded down widely - 45 deg

Investment safety

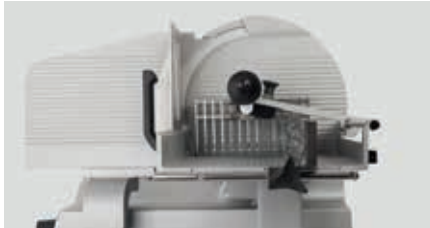
- 2 year's guarentee
- Many years of inexpensive supply of spare parts
- Service-friendly setup

Accessories

- Two-step knife sharpener
- Special oil

SA 3370

SA slide with cutting material feed



- The high cutting material 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.
- Slide 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 knife motor.

Yellow button

- On and off switch for the automatic slide 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 slide is moved forward for the first time, the length of the cutting material is recorded and the travel to be covered is determined. In case of a short travel, up to 80 lifts/min. are possible.
- By means of the “L” key, the travel length can be determined manually: short 140 mm, medium 240 mm, long 295 mm.
- By means of the “S” key, the lifting speed 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

Cutting 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



since 1920

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