

3 GOOD REASONS

- Extremely slim design with a housing width of only 19 cm
- Expert settings for the home barista
- Single thermoblock with actively heated brewing group for fast readiness for use



SCAN & EXPERIENCE THE DICIANOVA
IN YOUR OWN SPACE



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GRAEF.

For today. For tomorrow. For you.

 **COFFEE**
WORLD.

ESPRESSO MACHINE
DICIANOVA

SCAN ME



MORE INFO



THE QUIET POWER OF 19

19 – an unassuming number, almost modest. But those who take a closer look will see that 19 stands for precision, balance, and the deliberate act of leaving things out. A blend of independence, ambition, and creativity, of self-determination and the courage to embrace the new. 19 is luxury without being loud: those who understand understatement recognize the quiet elegance behind this number.

WARMTH IN SMALL THINGS

A machine that integrates unobtrusively into a room with just 19 cm of width leaves space for atmosphere. For warmth, for coziness, for small gestures. An espresso is one such gesture: a coffee prepared expressly for the guest – “espressivo” in Italian.

DICIANOVA

PERFECTION IN THE SMALLEST SPACE

You want to take your coffee experience at home to the next level and finally become a true home barista? You are looking for a premium portafilter machine but lack the space for a classic espresso heavyweight? Then the GRAEF Dicianova is the perfect solution for you.

With a width of only 19 cm, the Dicianova by GRAEF is one of the slimmest premium espresso machines on the market. At the same time, it makes no compromises when it comes to functionality.

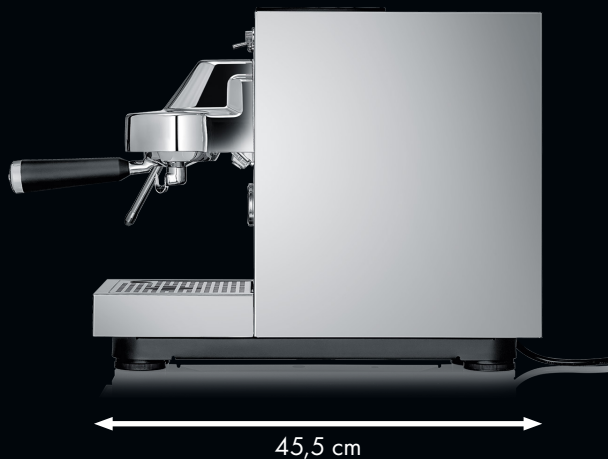


PERFECT COFFEE ENJOYMENT

- Optimal brewing temperatures for the perfect espresso moment
- Espresso shot timer & barista light
- 360° „No Burn“ steam lance: milk does not burn to the steam lance
- Hot water can be drawn via the steam lance
- Reduced steam production when changing modes from milk foam to espresso for up to three consecutive processes
- Single circuit with fast mode change: steam or hot brewing water are available very quickly
- Manometer for brewing pressure control
- Portafilter compatible with E61 precision brewing filter baskets (vst / ims, up to 20 g) for maximum flexibility

JUST THE WAY YOU LIKE IT

- Elegant, high-quality stainless steel housing design with height-adjustable feet
- Intuitive display with various setting options and simple menu navigation
- PID control enables adjustable brewing temperatures in +/- 1°C steps
- 4 pre-brewing programs (pre-infusion) and 7 steam programs
- Precise extraction with the option of manual brewing, adjustable brewing volume or brewing time
- Practical descaling program with reminder function



EXTREMELY EASY TO USE

- Manual brewing button
- Puck drainage
- Passively heated silicone cup warmer, removable
- Vibration pump
- Removable 1.6 liter water tank with water filter and water level indicator
- Removable stainless steel drip tray for easy cleaning
- 58 mm portafilter with two spouts

