

Cleveland®

M E E T T H E

Dynamic Duo



O F T A B L E T O P C O O K I N G

22CET6.2 | SET10 easyTouch

22CET6.2

ENGINEERED FOR *TOMORROW*.

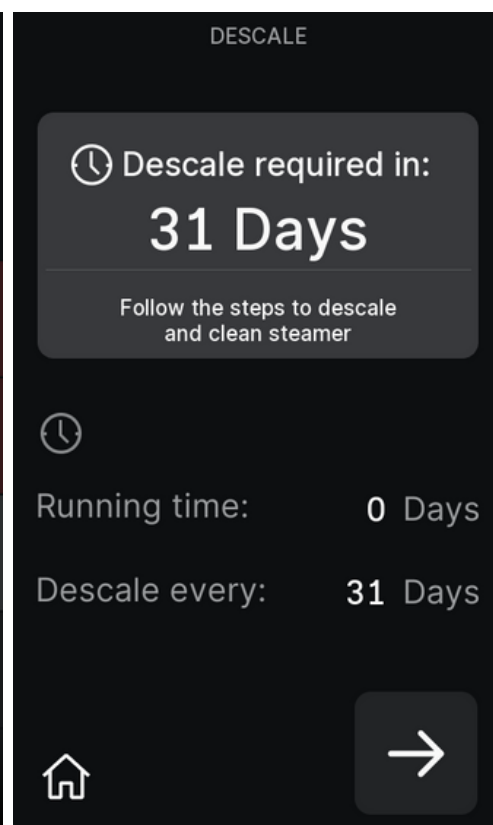
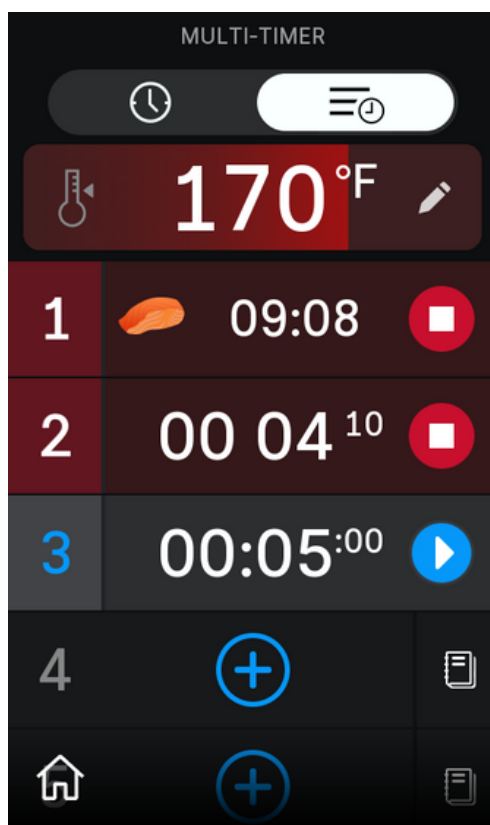
TOUCH SCREEN. TOUCH
140°F STEAM. 140°F
COOK & HOLD.
TRAY TIMERS. 7
DIAGNOSTICS.
PRESS&GO. PRE
±1°F ACCURAC
BOILERLESS DES
STAINLESS STEEL STA
HOLDING CABIN
VENTLESS OPERATION.



DO IT ALL, 25% FASTER THAN BEFORE.

INTRODUCING 22CET6.2 BOOSTER

- **Low-temperature steamer** — cooks as low as **140°F** with holding capability (140–170°F).
- High-precision control **maintains temperature within $\pm 1^\circ\text{F}$** to ensure consistent results every time.
- **Multi-step cooking modes** and **independent tray timers** for precision across every batch.
- Intuitive **5" easyTouch touchscreen** interface with recipe storage, diagnostics, and streamlined operation.





BOIL.

SEAR.

BRAISE.

SOUS VIDE.

FRY.

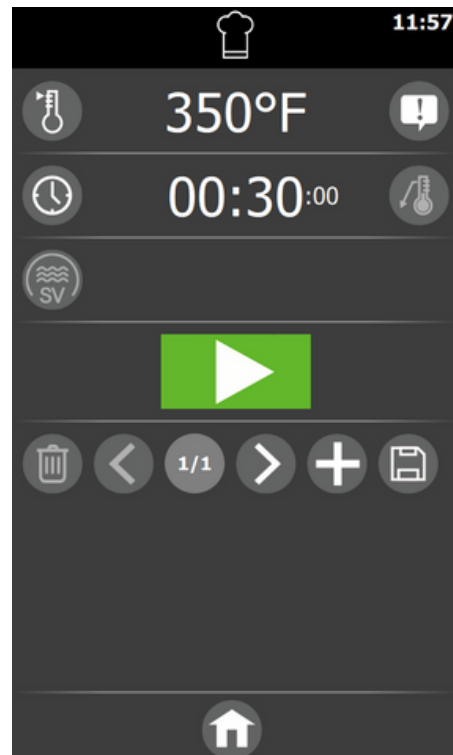
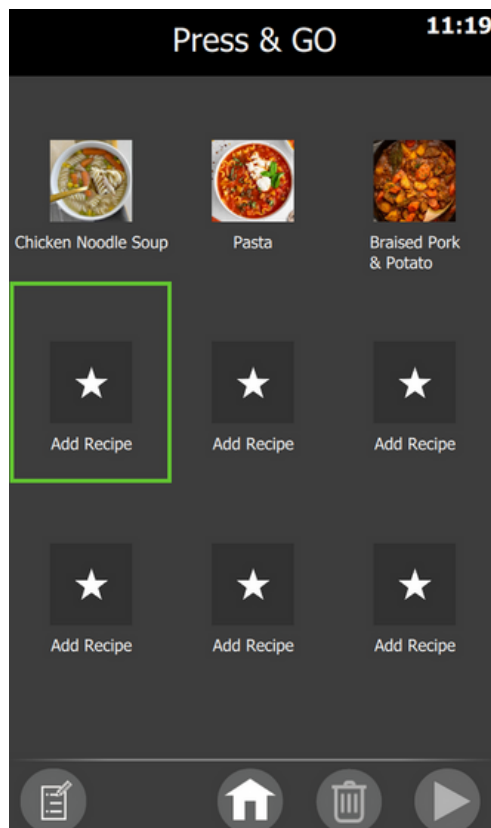
SCROOP.

SET 10.

YOUR KITCHEN'S MVP.

INTRODUCING SET10 EASYTOUCH

- New **easyTouch 7" touchscreen** is engineered for versatility — grilling, braising, steaming, simmering or frying.
- **Sous Vide & Temperature Probe** allow precision cooking with $\pm 1^\circ\text{F}$ accuracy for consistent results.
- **Press&Go Recipes** with built-in cookbook storage simplify menu execution and training.
- **Multi-Step Cooking** supports customizable messages between stages for effortless workflow management.
- **Self-Diagnostics & Maintenance** provide real-time error & event logging.



Smarter Cooking — Squared

Duo Recipes



Par-Cooked Fried Wings

Crispy outside and juicy within, these wings are steamed in the SteamChef 6.2 to lock in moisture, then finished in the SET10 for a golden, crackling crunch. Tossed in your favorite sauce, they deliver the perfect balance of tender meat and crisp skin every time.



Sous Vide Chuck Roast

Marinated and slow-cooked in the SteamChef 6.2 at 150 °F for four hours, this chuck roast turns melt-in-your-mouth tender. A quick sear on the SET10 at 425 °F creates a rich, caramelized crust that seals in bold, savory flavor.



Steamed & Seared Salmon

Buttery salmon fillets are gently steamed in the SteamChef 6.2 for perfect tenderness, then seared on the SET10 with butter, garlic, and lemon for a crisp edge and bright, aromatic finish — simple, elegant, and delicious.



22CET6.2 SteamChef Booster Dimensions

<i>Dimensions</i>	30" x 41" x 40"	
<i>Weight</i>	282 lbs (128 kg)	
<i>Cooking Capacity</i>	6 pans (12" x 20" x 2.5")	
<i>Electrical</i>	12 kW, 208–480V, 1 or 3 Phase	
<i>Water Connection</i>	Two 3/4" NH-F (Garden Thread), 35–60 Psi	

SET10 easyTouch Dimensions

<i>Dimensions</i>	26" x 34" x 30.5"	
<i>Weight</i>	212 lbs (96 kg)	
<i>Cooking Capacity</i>	10 gallons (40 liters) working capacity 12 gallons (45 liters) to rim	
<i>Electrical</i>	208–240 V, 60 Hz, 1 or 3 Phase (standard or high wattage)	

