

MEET THE

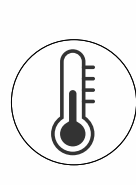
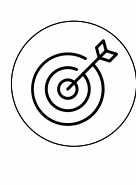
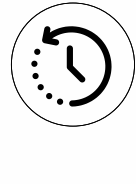
Dynamic Duo

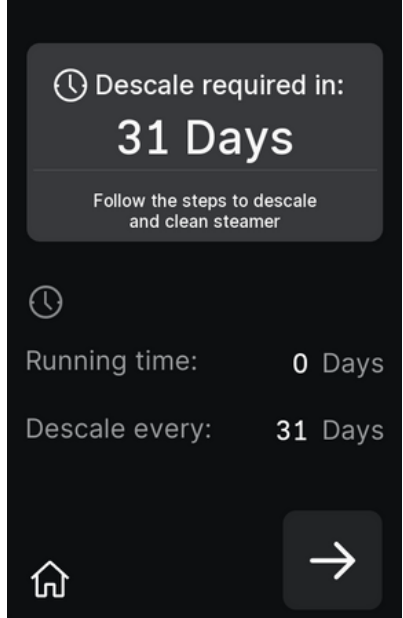
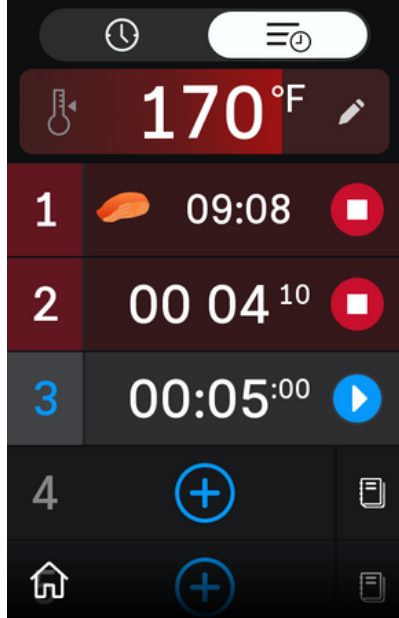
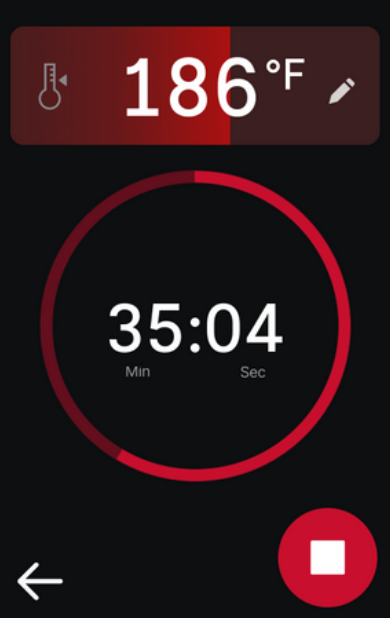
OF TABLETOP COOKING



22CET6.2 | SET10 easyTouch

INTRODUCING 22CET6.2 BOOSTER

-  **Low-temperature steamer** on the market — 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.

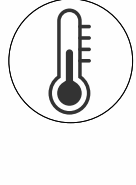
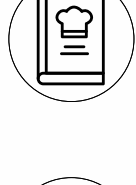
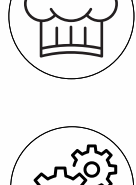
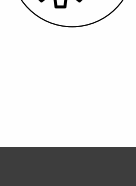


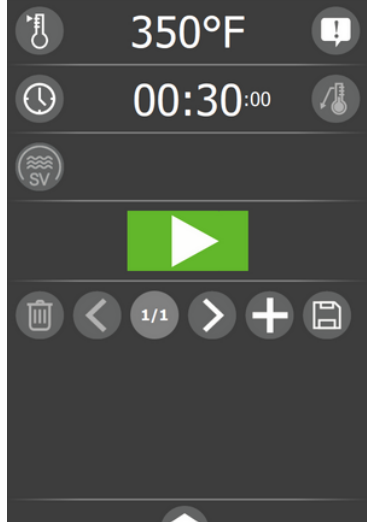
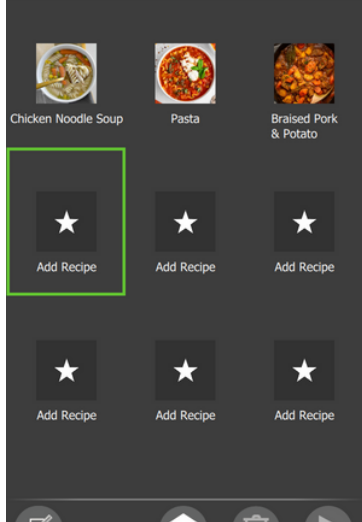
22CET6.2 ENGINEERED FOR *TOMORROW*.



DO IT ALL, 25% FASTER THAN BEFORE.

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.



ENGINEERED FOR *TOMORROW*.



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for More Info!