



Cleveland®

MEET THE

# Dynamic Duo



OF TABLETOP COOKING

22CET6.2 | SET10 easyTouch

**22CET6.2**

**ENGINEERED FOR *TOMORROW*.**

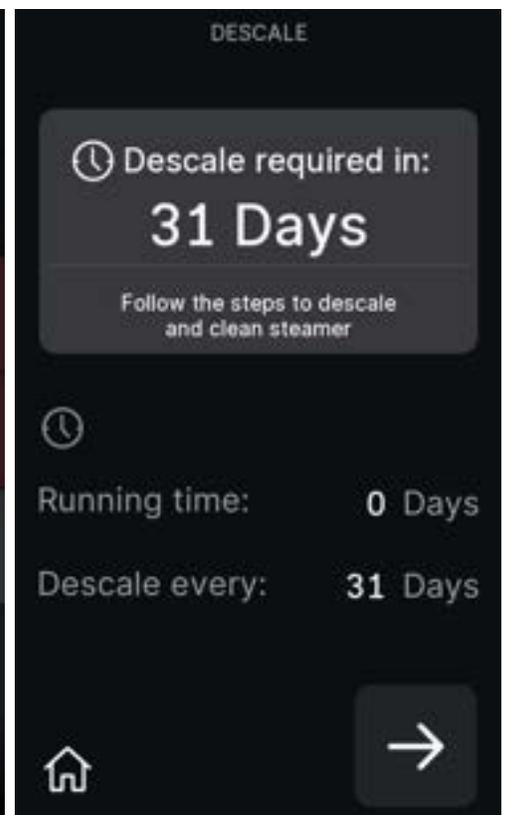
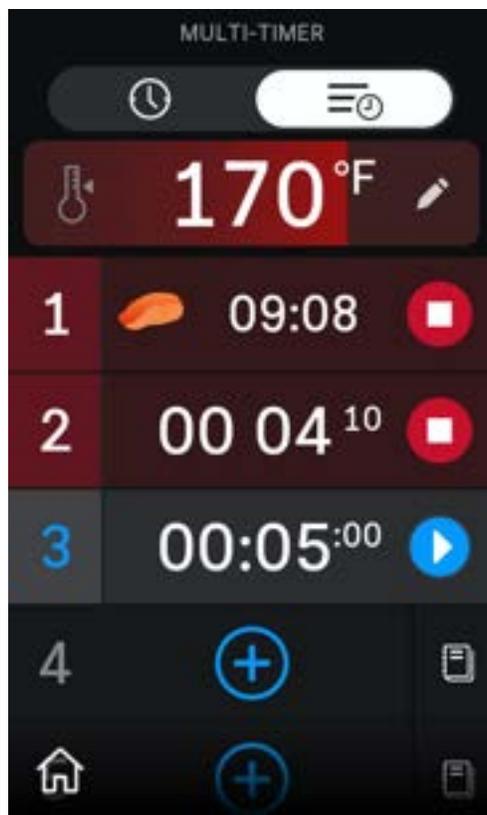
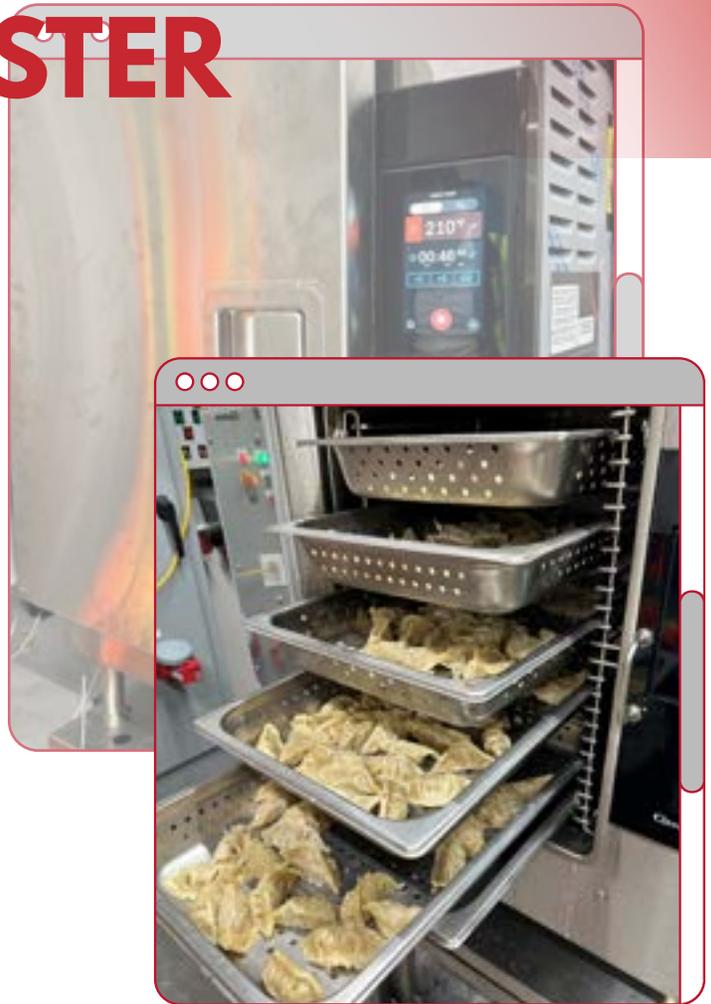
TOUCH SCREEN. TOUCH  
140°F STEAM. 140°F  
COOK & HOLD.  
TRAY TIMERS. 7  
DIAGNOSTICS.  
PRESS&GO. PRE  
±1°F ACCURAC  
BOILERLESS DES  
STAINLESS STEEL STA  
HOLDING CABINETS  
VENTLESS OPERATION.



**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.**

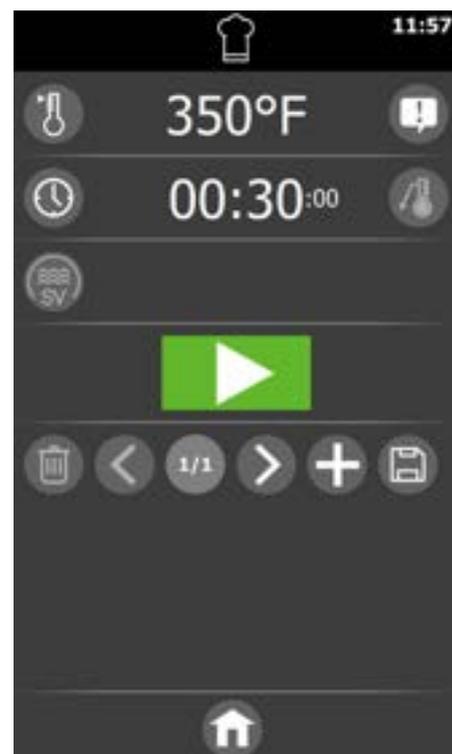
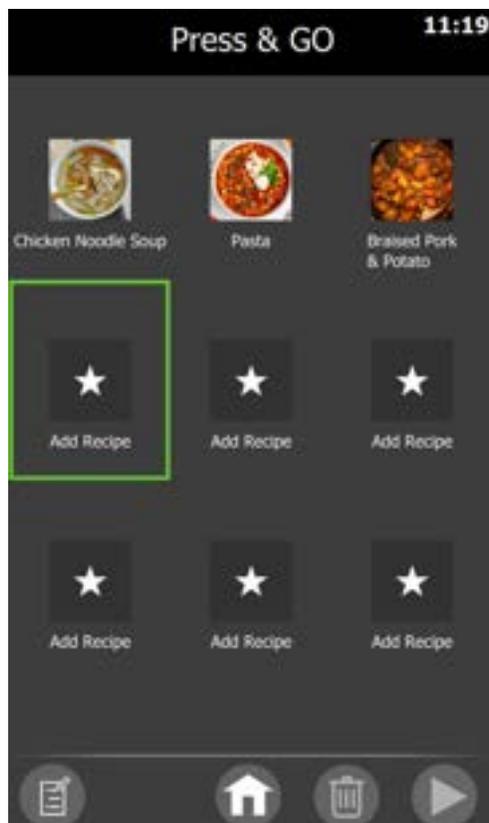
**SCROOP.**

**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

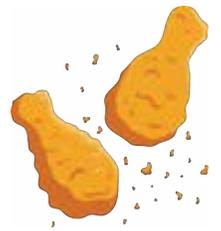
## Duo Recipes

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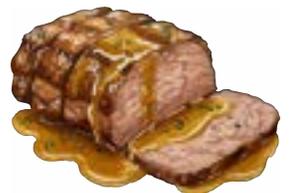
### Par-Cooked Fried Wings

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"	 A stainless steel industrial steam booster with a control panel on the right side and a 'Cleveland' logo at the bottom.
<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"	 A stainless steel industrial food processor with a large hopper on top and a control panel on the right side.
<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)	

