

CHEF 600™



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LOW AND HIGH PULSE

For greater flexibility, the Chef 600 offers two different pulse settings. The Low Pulse runs at a lower speed, making it ideal for chopping or mixing fragile ingredients, while the powerful High Pulse is ideal for blending and pureeing.

ONE-TOUCH KITCHEN CONTROLS

The Chef 600 gives you complete control with one-touch kitchen controls specifically designed for food prep. Each setting runs at a consistent speed without varying speeds of blend cycles and can be shut off manually or automatically after 90 seconds.

POWERFUL, ULTRA HIGH-SPEED MOTOR

The Chef 600 boasts one of the largest, most powerful motors in the industry. This commercial-grade motor is built to last and has the power needed to handle the job.

BUILT TO SAVE TIME AND MONEY

All Blendtec blenders are built to meet the unique needs of the commercial customer. Each feature - from top to bottom - delivers simple operation and is designed to reduce overall cost.



NSF APPROVED BPA-FREE FOURSIDE JAR

4 SIDES

THE ORIGINAL SQUARE JAR



BLUNT BLADE TECHNOLOGY

STRONGER

THAN TRADITIONAL BLADES



ULTRA HIGH-SPEED MOTOR

1560 WATTS

BLENDS THE TOUGHEST INGREDIENTS

MOTOR	1560 Watt, 120V
INTERFACE	LCD display, push-button configuration
PROGRAM CYCLES	Low, Medium, High, Low Pulse, High Pulse
USAGE	Recommended daily blends: 60
DIMENSIONS	H: 15.0" (38.1 cm) D: 8.0" (20.3 cm) W: 7.0" (17.7 cm)
WEIGHT	7.3 lbs (3.3 kg)
CERTIFICATIONS	Conforms to applicable UL and CSA safety standards as well as NSF sanitation standards.

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For international warranty and certification details please see your in-country distributor.

WWW.BLENDETEC.COM/COMMERCIAL | 1-800-BLENDETEC



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