





## **CULINARY CONTROL**

The all-new Chef 600 was designed to meet the unique needs of culinary chefs. It provides entry-level pricing while offering blender speeds and controls engineered specifically for food prep in commercial kitchens.

# **CHEF** 600™

SNOILdo

#### **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 puréeing.

#### **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 the 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 a 3.0 peak horsepower motor, one of the largest 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 effortless operation and is designed to reduce overall cost.







ULTRA HIGH-SPEED MOTOR

3.0 PEAK HP

BLENDS THE TOUGHEST INGREDIENTS

MOTOR	3.0 peak horsepower, 120V/220V available
(3) INTERFACE	LCD display, push-button configuration
05 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)
(Ib) WEIGHT	7.1 lbs (3.2 kg)
CERTIFICATIONS	Conforms to applicable UL and CSA safety standards as well as NSF sanitation standards.





