

CHEF 600TM



blendtec
WORLD'S MOST ADVANCED BLENDER™

CULINARY CONTROL

The 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™

COLOR OPTIONS



BLACK

DESIGNED SPECIFICALLY FOR FOOD PREP

The Chef 600 comes with entry-level pricing while offering controls and functionality engineered specifically for commercial food prep.

ONE-TOUCH CONTROLS PROVIDE EASY OPERATION.

One-touch controls include Low, Medium and High speed cycles, as well as Low Pulse and High Pulse for more finesse in blending and mixing.

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.



BPA-FREE FOURSIDE JAR

4 SIDES

FOR A BETTER BLENDING VORTEX



BLUNT SAFETY BLADE

10X STRONGER







THAN TRADITIONAL BLADES



ULTRA HIGH-SPEED MOTOR

3.0 PEAK HP

BLENDS THE TOUGHEST INGREDIENTS

	MOTOR	3.0 peak horsepower, 13 AMP/120V or 6.5 AMP/240V available
	INTERFACE	LCD display, pushbutton controls
	SPEEDS	Low, medium, high
	PULSE	High, low
	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	7.1 lbs (3.2 kg)
	CERTIFICATIONS	      

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

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

SPS-048 SPEC SHEET, CHEF 600, INTL ENG, REV A

blendtec
COMMERCIAL