

CHEF 600™

ES3 CHEF 600

INDUSTRY
KITCHENS

www.industrykitchens.com.au 1800 611 058



CHEF 600™



MOTOR 1560 Watt, 120V / 240V available

INTERFACE LCD display, push-button controls

WEIGHT 7.3lbs (3.3kg)

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)

CERTIFICATIONS Conforms to applicable UL and CSA safety standards as well as NSF sanitation standards.

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.

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.



NSF APPROVED WILDSIDE+ JAR
4 SIDES
FOR A BETTER BLENDING VORTEX
*jar sold separately



BLUNT BLADE TECHNOLOGY
STRONGER
THAN TRADITIONAL BLADES



ULTRA HIGH-SPEED MOTOR
1560 WATTS
BLENDS THE TOUGHEST INGREDIENTS



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