

CHEF 600™

ES3 CHEF 600



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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.



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4 SIDES
FOR A BETTER BLENDING VORTEX



BLUNT BLADE TECHNOLOGY
STRONGER
THAN TRADITIONAL BLADES



ULTRA HIGH-SPEED MOTOR
1560 WATTS
BLENDS THE TOUGHEST INGREDIENTS



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