CHEF 600

1 YEAR



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.

Color Options



Interface



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 ingred ents, 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 any job.

Features

MOTOR	3.0 peak horsepower
RECOMMENDED DAILY CYCLES	60+
SPEEDS	Low, Medium, High
PULSE	High, Low