

Chef Blender

Culinary Series

NSF

NSF Approved

blendtec
COMMERCIAL

3

Year Warranty
1 Year Labor Warranty



CB1 CHEF BLENDER

blendtec
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Culinary Series



Designed by Chefs for Chefs.

Precision and Versatility

The Chef Blender delivers precise control and exceptional versatility, allowing chefs to create everything from silky soups and velvety sauces to smooth spreads, dips, and purées. Its intuitive controls help chefs achieve desired textures across a wide range of menu items, supporting both chef creativity and large-scale back of house operations.

Power

A robust 4.0 HP* input motor combined with a sharpened blunt blade design blends tough ingredients effortlessly while producing smooth results.

Durable

Built with quality parts to withstand the demands of commercial kitchens, this blender’s durable construction helps reduce downtime and total cost of ownership.

Motor	4.0 Horsepower input motor* 120V / 240V available, 1800-Watt, 15 Amps <small>*Motor peak input power as measured in laboratory testing, not the operational HP at the blade</small>	Dimensions	Base: W: 7.6" (19.4cm) D: 7.6" (19.4cm) H: 7.5" (19.1cm)
Functions	Start Stop Pulse Variable Speed		Full Kit With Tamper: W: 7.6" (19.4cm) D: 7.6" (19.4cm) H: 20.2" (51.4cm)
Warranty	3 Year Parts / 1 Year Labor	Weight	Base: 8.25 lbs (3.7kg) Full Kit: 10.7 lbs (4.9kg)
Certifications	NSF, Intertek		



**Blunt Blade Technology
with an Edge**
Optimized Blade Design



**Large Capacity
Jar Included**
110oz Total Jar Capacity



**Includes
Tamper**
For Thicker Blends