



YOU CAN TRUST



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## INSTRUCTIONS MANUAL



Skyfood Equipament LLC

**OFFICE**  
175 SW 7th Street - Suite # 2416  
Miami, FL 33130

**1-800-503-7534 | 305-868-1603**

UG0243 - ENGLISH

Data de Correção: 21/02/2025



HEAVY DUTY PROFESSIONAL BLENDER

**BQ1.5**

- BESIDES THIS EQUIPMENT, A COMPLETE RANGE OF OTHER PRODUCTS ARE MANUFACTURED, CONSULT OUR DEALERS  
- DUE TO THE CONSTANT IMPROVEMENTS INTRODUCED TO OUR EQUIPMENTS, THE INFORMATION CONTAINED IN THE PRESENT INSTRUCTION  
MANUAL MAY BE MODIFIED WITHOUT PREVIOUS NOTICE.

[www.skyfood.us](http://www.skyfood.us)





# 1. Introduction

## 1.1 Safety

When incorrectly used this equipment is a potentially DANGEROUS machine. Maintenance, cleaning or any other service shall be performed by a duly trained person and with the machine unplugged .

To avoid accidents respect the following instructions:

1.1.1 Read all the instructions.

1.1.2 When blending hot liquids: do not fill jug above the 750-ML mark, **remove the lid plug to allow steam to escape**. Always start the motor on low speed or auto mode.

1.1.3 To protect against risk of electrical shock, do not place blender base or power supply cord in water or in any other liquid.

1.1.4 This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Glose supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.

1.1.5 Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.

1.1.6 Avoid touching moving parts.

1.1.7 Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner.

1.1.8 Return appliance to nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.

1.1.9 Do not use outdoors. This appliance is for indoor and household use only.

1.1.10 Do not let cord hang over the edge of the table or counter.

1.1.11 Keep hands and utensils, other than the tamper provided, out of container while blending to reduce the risk of severe injury to persons or damage to the blender. The cover must remain in place when using the tamper through the cover opening. A scraper may be used but must be used only when the blender is not running.

1.1.12 Blades are sharp. Handle carefully.

1.1.13 To reduce risk of injury, never place cutting biade assembly on base without ensuring the jar is properly attached; never remove the jar during operation.

### Warranty Registration



### Questions about how to complete this form?

Call 1-800-503-7534 / 305-868-1603

Return completed form to:

SKYFOOD EQUIPMENT LLC  
11900 Biscayne Blvd, Suite 616  
North Miami, FL 33181 - USA

Or fax form to:

786 522 6765

### User Details

\* Contact Person: \_\_\_\_\_

\* Business type:

- |  |   |
|--|---|
| <input type="checkbox"/> Bakery and Bagel Operations                   | <input type="checkbox"/> Mass Merchandiser with Grocery                   |
| <input type="checkbox"/> Bakery (Associated with Restaurant)           | <input type="checkbox"/> Mass Merchandiser with NO Grocery                |
| <input type="checkbox"/> Bowling Center                                | <input type="checkbox"/> Meat Packer and Purveyor                         |
| <input type="checkbox"/> Business and Industry In-House Feeding        | <input type="checkbox"/> Other Business that prepares or serves food      |
| <input type="checkbox"/> Butcher                                       | <input type="checkbox"/> Other Business that sells but doesn't serve food |
| <input type="checkbox"/> Catering                                      | <input type="checkbox"/> Pizza (Dine In / Carry Out)                      |
| <input type="checkbox"/> Club Stores                                   | <input type="checkbox"/> Restaurants (Independent / Chain)                |
| <input type="checkbox"/> Convenience Store                             | <input type="checkbox"/> School   |
| <input type="checkbox"/> Country Club                                  | <input type="checkbox"/> Stadiums / Coliseum                              |
| <input type="checkbox"/> Delicatessen (Chain / Restaurant)             | <input type="checkbox"/> Supermarket / Grocery                            |
| <input type="checkbox"/> Delicatessen (Independent and Non-Restaurant) | <input type="checkbox"/> Theme Park                                       |
| <input type="checkbox"/> Food Store                                    | <input type="checkbox"/> University / College                             |
| <input type="checkbox"/> Government                                    | <input type="checkbox"/> Vineyard / Winery                                |
| <input type="checkbox"/> Hospital                                      | <input type="checkbox"/> Warehouse Clubs                                  |
| <input type="checkbox"/> Lodging                                       | <input type="checkbox"/> Wholesale Baking Operation (Non-Institutional)   |

\* Company Name: \_\_\_\_\_

\* Address: \_\_\_\_\_

\* City: \_\_\_\_\_

\* State: \_\_\_\_\_ \* Zip Code: \_\_\_\_\_

\* Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

\*\* E-mail: \_\_\_\_\_

Web page: \_\_\_\_\_

I would like to join the Mail List.

I would like to join the E-mail List.

### Product Details

\* Product Commercial Item: \_\_\_\_\_

The Product Commercial Item can be found on the machine Product Identification Label.

\* Serial Number: \_\_\_\_\_ \* Confirm Serial Number: \_\_\_\_\_

This information, the Product Serial Number, can also be found on the machine Product Identification Label.

\* Proof of Purchase:  Yes  
 No

\* Purchased On: \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_ (mm / dd / yyyy)

\* Purchased From: \_\_\_\_\_

Company Name

\* Indicates required field.

\*\* Indicates required field, not mandatory by Fax.

to SKYFOOD's facility or to a Service Company. Mileage or travel time will NOT be paid. SKYFOOD offers a limited on-site warranty for products ONLY held at commercial facilities, whose net weight exceeds seventy (70) lbs., provided they are installed in a location that is within a thirty (30) mile radius of a Service Company. **End Users are responsible for all extra travel and mileage rates.** In this case, warranty services will be provided during regular business hours.

**This product will be replaced or repaired under warranty, for a period of (1) year, beginning from the date of purchase by the original purchaser/user ("End User"), or eighteen (18) month from the date of shipment from SKYFOOD's warehouse, whichever expires first.**

Accessories will be replaced or repaired under warranty, for a period of (30) days, beginning from the date of purchase by the original purchaser/user ("End User"), or eighteen (18) months from the date of shipment from SKYFOOD's warehouse, whichever expires first.

This warranty shall not take effect until a properly completed and executed **WARRANTY REGISTRATION** form has been received by SKYFOOD EQUIPMENT, LLC, within thirty (30) days from the date of purchase. The **WARRANTY REGISTRATION** is available either in the Instruction Manual of every Product or at SKYFOOD's website [www.skyfood.us](http://www.skyfood.us). The End User must fill out the **WARRANTY REGISTRATION** form and send it to SKYFOOD according to the instructions posted on the referred website. **Failure to do so will VOID the warranty.**

**No extended warranties for third party products. There are no other express warranties or conditions other than the one offered by each manufacturer for products sold by SKYFOOD, not under the SKYFOOD brand.**

For questions or assistance, do not return the product or accessories to the store, please call Toll Free 1-800-503-7534, or visit the Customer Service section at [www.skyfood.us](http://www.skyfood.us). For faster service please have the items name, serial number, and proof of purchase for the operator to assist you.

**SKYFOOD reserves the right to change the terms of its limited warranty at any time without any prior notice. It also reserves the right to change the design and specifications of its equipment or any related documentation at any time. The end user is not entitled to upgrades or refunds resulting from these changes.**

#### Updates

These **Terms and Conditions** were last updated on May 2nd, 2016.

1.1.14 Always operate the blender with the lid in place.

1.1.15 The use of attachments, including canning jars, not recommended by the manufacturer may cause a risk of injury to persons.

1.1.16 Jar should not be more than 2/3 full when blending or when mixing rod is left in place. Mixing rod(tamper tool) must ONLY be used through the hole in the lid when blender is in operation.

1.1.17 Over-processing will cause the mixture to overheat.

1.1.18 Ensure the blender on a flat, level, stable and dry surface prior to operation.

1.1.19 Always ensure that the jar is properly seated in position and the jar lid is properly fitted and secured before switching on the blender.

1.1.20 Ensure that the lid is located under raised projections on the jar before switching on. The lid can only be removed when the blender is OFF and the cutting unit has ceased turning.


1.1.21 Never leave the blender unattended when in use.

1.1.22 Be careful if hot liquid is poured into the blender as it can be ejected out of the appliance due to a sudden steaming.

**IMPORTANT**  
**WHEN BLENDING HOT LIQUIDS:**  
Please take special care when blending hot soup or washing the jug(jar) with hot liquid, as hot air inside the jug(jar) may cause hot water gush out.

**For safety, please follow the instructions below to reduce pressure buildup inside the jug(jar).**

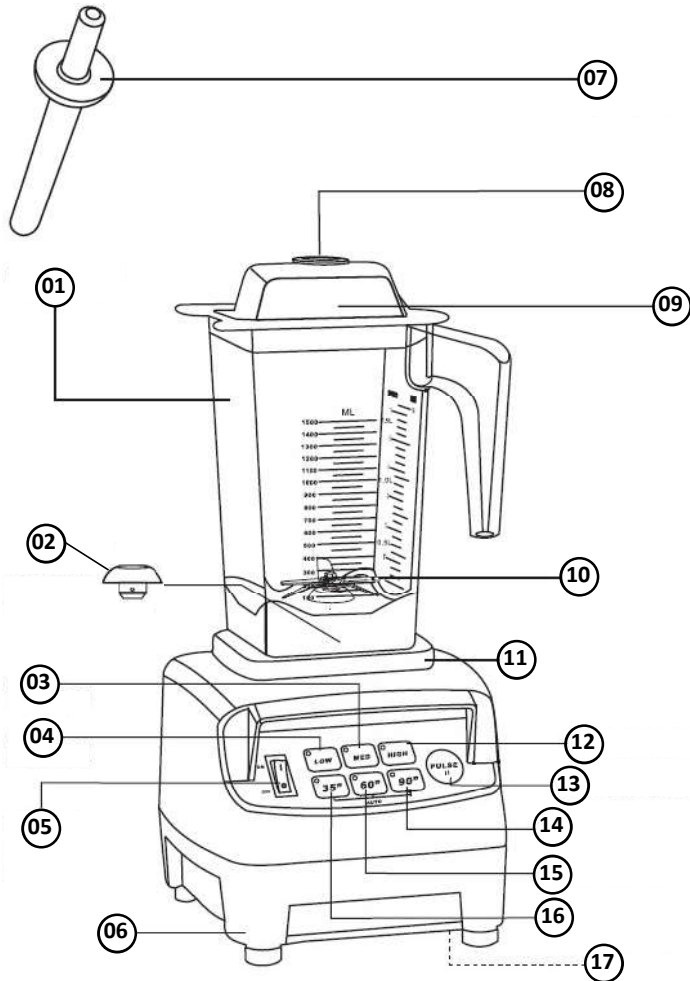
1. Before operating the blender, remove the lid insert, the opening provides an air outlet.
2. Do not fill jug(jar) above the 1/2 mark (or 750ml).
3. Always start the motor on low speed or auto mode.
4. To avoid droplets being pushed out from lid insert opening, please leave the mixing rod in place.

**Warning:**  Mixing rod(tamper tool) must ONLY be used through the hole in the lid when blender is in operation.

## 1.2 Main Components

All the components of this machine are made with materials sensibly selected to suit their functions, according to test standards and also Skyfood's knowhow.

PICTURE 01



- |                               |                            |
|-------------------------------|----------------------------|
| 01 – Container (JAR, JUG)     | 10 – Cutting Unit          |
| 02 – Drive Socket             | 11 – Container Cushion     |
| 03 – Med Button               | 12 – High Button           |
| 04 – Low Button               | 13 – Pulse Button          |
| 05 – ON/OFF Main Power Switch | 14 – 90'' Auto Button      |
| 06 – Motor Base               | 15 – 60'' Auto Button      |
| 07 – Mixing Rod               | 16 – 35'' Auto Button      |
| 08 – Lid Insert (Lid Plug)    | 17 – Overload Reset Button |
| 09 – Lid                      |                            |

## SKYFOOD EQUIPMENT LLC - SERVICE

For questions or assistance, call SKYFOOD EQUIPMENT Toll Free: **1-800-503-7534**, or visit the Customer Service section at [www.skyfood.us](http://www.skyfood.us).

## SKYFOOD'S LIMITED WARRANTY

Unless otherwise specified, new **SKYFOOD** products, excluding accessories, sold by SKYFOOD EQUIPMENT, LLC. ("SKYFOOD"), for use only in the continental United States (collectively, "Products" or singularly, "Product"), are warranted to be free from defects in materials and workmanship for a period of one (1) year from the date of purchase by the original purchaser/user ("End User"), or eighteen (18) months from the date of shipment from SKYFOOD's warehouse, whichever expires first. Several new products and accessories may be warranted for a period other than one (1) year while others may be subject to travel limitations, as specified on the products Instruction Manual. **Proof of purchase must be presented; if not this warranty will be VOID.** No warranty is given or implied to a subsequent transferee or any other third party. This warranty is expressly conditional upon SKYFOOD being notified of any defects in materials or workmanship within five (5) days of its occurrence, within the warranted time period. If a notice of a claim under this warranty is timely made by the End User, SKYFOOD or a SKYFOOD's designated service company ("Service Company"), will repair or replace the Product, at SKYFOOD's discretion, subject to the additional conditions hereinafter described.

This warranty shall not apply if damage occurs from improper installation or maintenance performed by an unauthorized service company ("Service Company"), wrong voltage, nor to the extent that Products or parts have been used other than in conformance with operating and maintenance instructions, subjected to misuse or abuse or damaged by accident, acts of God, abnormal use, stress or any other matter unrelated to SKYFOOD, and beyond its reasonable control. **This warranty does NOT cover service labor and travel to perform adjustments on products and/or accessories.** In addition to wear and tear of certain items, such as, but not limited to; glass parts, blades, stones, chopper cutting knives, plates, slicing knives, cutting disc, gaskets, oil changes, sealing tape, heat seal wires, worm gears, self-lubricating bushings, carbon brushes for electric motors, and other parts expendable by nature and that need to be replaced frequently. **Electrical components are subject to natural wear and tear, and are NOT covered by this warranty. THIS WARRANTY EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO SKYFOOD, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE.** Under no circumstances shall SKYFOOD be liable for loss of use, revenue or profit or for incidental or consequential damages. SKYFOOD shall under no circumstances be liable for any loss, damage, concealed damage, expense or delay of goods for any reason when said goods are in the custody, possession or control of third parties selected by SKYFOOD to forward, enter, clear, transport, or render other services with respect to such goods. The sole and exclusive remedy for breach of any warranty is limited to the remedies provided in the paragraph above.

All products held at non-commercial facilities or domiciles, must be taken or shipped, shipping charges prepaid, either to SKYFOOD's facility or a SKYFOOD's designated service company ("Service Company"). Products held at commercial facilities and weighing less than seventy (70) lbs. must be taken or shipped, shipping charges are prepaid, either

## 5. ANALYSIS AND PROBLEM SOLVING

### IMPORTANT

**Warning : Unplug the power cord to ensure safety.**

1. This blender is fitted with a safety overload switch at the bottom of the machine. If the motor overloads, the power will be automatically cut to ensure safety. Please check and remove unsuitable blending ingredients, then press the reset button (on the bottom) to start again.
2. Ensure that the power cord is correctly connected to the blender.
3. If the blender still does not function correctly, contact and consult your nearest distributor and refer to the warranty card. Do not attempt to disassemble and repair it on your own.
4. If the power cord is damaged, it must be replaced or repaired by a qualified electrician or engineer to avoid hazard.

## 1.3 Technical Features

**TABLE 01**

FEATURES	UNIT	BQ1.5
Voltage	V	115
Frequency	Hz	60
Rotation	RPM	38000
Motor Power	HP	3
Height	in	18''
Width	in	10''
Depth	in	10.43''
Net Weight	lb	13
Gross Weight	lb	14.21

## 2. PRE OPERATION

1. Insert the power plug into an electrical outlet.
2. Turn on the main power switch. (**On/Off** switch)
3. Properly fill and place the blender jar on the base, making sure the jar fits securely and the lid is tightly attached.
4. Manual operation: select **HIGH, MED, LOW**, (these selections will cause the blender to blend continuously at the predetermined speed) or **PULSE** (PULSE is the fastest speed when pressing the switch and holding down as needed).
5. Automatic cycle operation: press **35''**, **60''**, or **90''** for automatic blend and shut off. Automatic blending cycles will blend at various speeds for a predetermined period of time, perfect for a quick smoothie or iced drinks, predominantly in a busy commercial environment.
6. There is a red LED display during the cycle, and a long beep signals at the end of the automatic cycle.

### IMPORTANT

**NOTE: To stop the operation at any time, press any button.**

### 3. OPERATION

1. Operate blender on a flat, clean, and dry surface.
2. Never operate the blender when the jug is empty.
3. Do not attempt to remove or replace the jug while the motor is running.
4. Never run motor while jug is not in place.
5. Wipe water off of the cushion before operation, Any water present could be pulled in and will cause damage to the motor!
6. Make sure the drive shaft on the jug is fully engaged into the drive socket and that the blade is firmly affixed to the drive shaft.
7. This blender is a high-speed unit. Blending times are much faster than those of other blenders, but extended use will heat up the contents of the blender.
8. If drink has mixed well but not blended completely, press PULSE for extra blending time or choose a longer automatic cycle.
9. Always add some liquid to crush ice cubes.

### 4. CLEANING

#### IMPORTANT

**Warning: Unplug the power cord to ensure safety.**

1. Place a little warm water with a small amount of detergent into the jar. Attach lid and switch blender on for approximately 10 seconds. This will remove almost all residue.  
Empty jar, rinse, and leave upturned to dry.  
Do not clean inside of jar by hand unless cutting unit has been removed.
2. To remove or replace cutting unit, simply turn the retaining ring (bottom plate) at the bottom of the jar counter-clockwise.  
Each and every part of the blade assembly itself including o-ring, fastener & blades can be separated from the whole assembly for thorough cleaning.

#### IMPORTANT

**Warning: Blades are sharp, handle carefully.**

3. To clean motor base, use a slightly damp cloth only. Never immerse motor base in water.
4. To extend the lifespan of the cutting unit, please do not immerse the jug in water or leave water in the jug for a long period of time. Following this precaution will help to prevent rusting of the ball bearing by reducing its potential contact with water to a minimum.