

Ardes AR7450R

Ardes AR7450R Tomato Press and Meat Grinder Instruction Manual

Model: AR7450R

1. INTRODUCTION

Thank you for choosing the Ardes AR7450R Tomato Press and Meat Grinder. This versatile kitchen appliance is designed to efficiently process tomatoes into sauce and grind various types of meat. To ensure safe and optimal performance, please read this instruction manual thoroughly before first use and retain it for future reference.

2. SAFETY INSTRUCTIONS

Always observe basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and personal injury.

- **Electrical Safety:** Ensure the appliance is connected to a grounded power outlet with the correct voltage (230 Volts). Do not immerse the motor unit in water or any other liquid. Do not operate with wet hands.
- **Handling Sharp Parts:** The cutting blade and grinding plates are sharp. Handle them with care during assembly, disassembly, and cleaning to avoid injury.
- **Keep Hands Clear:** Never insert fingers or utensils into the feeding tube while the appliance is operating. Always use the provided food pusher.
- **Supervision:** This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- **Maintenance:** Unplug the appliance from the power outlet before cleaning, assembling, or disassembling parts.
- **Damage:** Do not operate the appliance if the power cord or plug is damaged, or if the appliance malfunctions or has been dropped or damaged in any manner. Contact customer support for assistance.

3. PRODUCT OVERVIEW

The Ardes AR7450R consists of a powerful motor unit and interchangeable attachments for tomato pressing and meat grinding. Familiarize yourself with the components before use.



Image 3.1: The Ardes AR7450R appliance set up for tomato pressing, showing the motor unit, feeder tray, auger, screen, and collection bowls.

Main Components:

- **Motor Unit:** The main body containing the motor and control buttons.
- **Feeder Tray:** For holding ingredients before processing.
- **Food Pusher:** To safely guide ingredients into the feeding tube.
- **Tomato Press Attachment:** Includes a conical screen, auger, and pulp outlet.
- **Meat Grinder Attachment:** Includes an auger, cutting blade, and various grinding plates.
- **Sausage Stuffer Kit:** Nozzles for making sausages.

4. SETUP AND ASSEMBLY

Ensure the appliance is unplugged before assembly.

4.1. Assembling for Tomato Press Function

1. Attach the tomato press body to the motor unit by aligning the connection points and twisting until securely locked.
2. Insert the auger into the tomato press body.
3. Place the conical screen over the auger.

4. Secure the locking ring onto the front of the tomato press body, ensuring all parts are tightly fitted.
5. Place the feeder tray onto the top opening of the tomato press body.
6. Position a bowl under the sauce outlet and another for pulp discharge.



Passapomodoro e Tritacarne

Image 4.1: The appliance fully assembled for tomato pressing.

4.2. Assembling for Meat Grinder Function

1. Attach the meat grinder body to the motor unit by aligning the connection points and twisting until securely locked.
2. Insert the auger into the meat grinder body.
3. Place the cutting blade onto the square shaft of the auger, ensuring the sharp edge faces outwards.
4. Select the desired grinding plate (fine, medium, or coarse) and place it over the cutting blade.
5. Secure the locking ring onto the front of the meat grinder body, ensuring all parts are tightly fitted.
6. Place the feeder tray onto the top opening of the meat grinder body.
7. For sausage making, attach the appropriate sausage stuffer nozzle to the front of the meat grinder body after removing the grinding plate and cutting blade.



Image 4.2: Overview of meat grinder attachments and the appliance set up for grinding.

5. OPERATING INSTRUCTIONS

Always ensure the appliance is correctly assembled and plugged into a suitable power outlet before operation.

5.1. Tomato Press Operation

1. Wash fresh tomatoes thoroughly. For best results, cut larger tomatoes into smaller pieces.
2. Place the prepared tomatoes into the feeder tray.
3. Switch the appliance ON.
4. Use the food pusher to gently guide the tomatoes into the feeding tube. Do not force them.
5. The appliance will separate the pulp (sauce) from the skins and seeds. Collect the sauce in one bowl and the waste in another.
6. For a finer sauce or to extract more juice, you may pass the pulp through the press a second time.



Image 5.1: Example of tomato sauce produced by the appliance.

5.2. Meat Grinder Operation

1. Cut meat into strips or cubes that fit easily into the feeding tube. Remove any bones, gristle, or tough tendons.
2. Place the prepared meat into the feeder tray.
3. Switch the appliance ON.
4. Use the food pusher to gently guide the meat into the feeding tube. Do not force it.
5. Collect the ground meat in a bowl placed under the outlet.
6. For sausage making, ensure the sausage stuffer nozzle is attached. Feed the prepared meat mixture into the grinder, guiding the sausage casing onto the nozzle as it fills.



**Ideale per le
tue ricette.**

Image 5.2: Example of ground meat produced by the appliance.

5.3. Reverse Function

The appliance is equipped with a reverse function to help clear blockages. If the appliance jams or processing slows significantly:

1. Switch the appliance OFF immediately.
2. Press and hold the 'R' (Reverse) button. This will cause the auger to rotate in the opposite direction, pushing the blockage back up the feeding tube.
3. Once the blockage is cleared, release the 'R' button and switch the appliance back ON to resume normal operation.
4. If the blockage persists, unplug the appliance and carefully disassemble to remove the obstruction manually.



Image 5.3: The control panel showing the 'R' (Reverse) button.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance ensure the longevity and hygienic operation of your appliance. Always unplug the appliance before cleaning.

- **Disassembly:** Carefully disassemble all removable parts (feeder tray, auger, screen/blade/plates, locking ring, grinder/press body).
- **Washing:** Wash all removable parts in warm, soapy water immediately after use. Use a brush to remove any food residue from the screen or grinding plates. Rinse thoroughly. Some parts may be dishwasher safe; refer to specific markings or manufacturer guidelines.
- **Motor Unit:** Wipe the motor unit with a damp cloth. Never immerse it in water.
- **Drying:** Dry all parts completely before reassembling or storing to prevent rust and bacterial growth.
- **Storage:** Store the appliance and its accessories in a clean, dry place.

7. TROUBLESHOOTING

If you encounter issues with your Ardes AR7450R, refer to the following common problems and solutions:

- **Appliance Does Not Start:**
 - Check if the power cord is securely plugged into a working outlet.
 - Ensure all parts are correctly assembled and locked into place.
- **Motor Stops or Overheats During Operation:**
 - The appliance may be overloaded. Reduce the amount of ingredients being processed.
 - A blockage may have occurred. Use the reverse function to clear it. If unsuccessful, unplug and manually clear.
 - Allow the motor to cool down for at least 30 minutes before resuming use.
- **Poor Performance (e.g., incomplete grinding/pressing):**
 - Ensure ingredients are cut to appropriate sizes and free from hard objects.
 - Check if the cutting blade (for meat) is correctly oriented and sharp.
 - Ensure the screen (for tomatoes) or grinding plate (for meat) is not clogged. Clean thoroughly.
 - Verify that all parts are assembled tightly.

If the problem persists after attempting these solutions, please contact customer support.

8. SPECIFICATIONS

Feature	Specification
Brand	Ardes
Model Number	AR7450R
Power / Wattage	220 watts
Voltage	230 Volts
Material	Stainless Steel
Product Dimensions	19 x 48 x 33 cm
Item Weight	4.01 kg
Capacity (Tomatoes)	Up to 60 kg/hour

9. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation provided at the time of purchase or contact your retailer. For technical support or spare parts, please contact Ardes customer service or visit the official Ardes website.

