

TOWER®

over 100 YEARS of quality

MODEL: T17102

11 LITRE 2400W DUAL COMPARTMENT AIR FRYER OVEN



USER MANUAL



GREAT BRITISH DESIGN, INNOVATION AND EXCELLENCE **SINCE 1912**

TABLE OF CONTENTS

THIS BOX CONTAINS	3
SPECIFICATIONS	3
IMPORTANT SAFETY INFORMATION	4
• General safety	4
• Plug and cord	5
• Wiring safety	6
GETTING TO KNOW YOUR AIR FRYER OVEN	7
• Control panel and display	7
• Structure of your appliance	8
BEFORE FIRST USE	9
• Preparing for use	9
• Air fryer drawer safety switch	9
• Turning on the appliance	9
• Auto-off function	9
USING YOUR AIR FRYER OVEN	10
• Selecting a compartment	10
• Start/Pause function	10
• Pre-set menu selection	11
• Sync finish	12
• Setting the temperature/time	12-13
• Keep warm & reheat functions	13
WEIGHTS & MEASURES TABLE	14
SETTINGS TABLE	15
ACCESSORIES / SPARE PARTS	16
CLEANING AND CARE	17
TROUBLESHOOTING	18
DISPOSAL OF THE UNIT	19
CUSTOMER SUPPORT	19
RECIPES	20-24

THIS BOX CONTAINS

Instruction manual

11L Air Fryer Oven

2 x Cooking Racks

2 x Cooking Basket

2 x Drip Trays



SPECIFICATIONS

RATED VOLTAGE	AC 220 - 240V~
FREQUENCY	50/60Hz
POWER CONSUMPTION	2200 - 2400W
CAPACITY	2 x 5.5L
TEMPERATURE RANGE	45°C - 200°C
TIME RANGE	1-60 minutes
DIMENSIONS	H: 405 x W: 318 x D: 322 mm
WEIGHT	8.1Kg

IMPORTANT SAFETY INFORMATION

Please read these safety **NOTES** carefully **BEFORE** using your Tower appliance.

These warnings have been provided in the interest of safety. Basic safety precautions should always be followed including the following:

KEY SAFETY POINTS

CAUTION: During operation:

- Surfaces are hot. **DO NOT** press the hot surfaces.
- Hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings.
- Hot steam and air may escape when the appliance door is opened.

It is important that this instruction manual is retained for future reference.

If the appliance is given to someone else, it should always be accompanied by these operating instructions, as they form an integral part of the appliance.

GENERAL SAFETY

- **DO NOT** immerse cords, plugs or any part of the appliance in water or any other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Children should not play with the appliance.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Cleaning and user maintenance should not be undertaken by children without supervision.
- Take care when any appliance is used near pets.
- Switch off and unplug before fitting or removing accessories, after use and before cleaning.
- Allow the appliance to cool down for approximately 30 minutes before fitting or removing accessories or cleaning.
- If the supply cord or appliance is damaged, stop using the appliance immediately and seek advice from the manufacturer, its service agent or a similarly qualified person.
- The use of accessory attachments is not recommended by the appliance manufacturer, apart from those supplied with this product.
- **DO NOT** use the appliance outdoors.
- **DO NOT** place the appliance on or near a hot stove top or heated oven.
- Take care when moving the appliance, or removing accessories and food as hot oil or other hot liquids may be present.
- This appliance is for household use only.

- **DO NOT** place anything on top of the appliance.
- **DO NOT** clean the appliance with metal kitchen utensils, caustic or abrasive cleaning agents or scouring sponges.
- **DO NOT** use this appliance for anything other than its intended use.

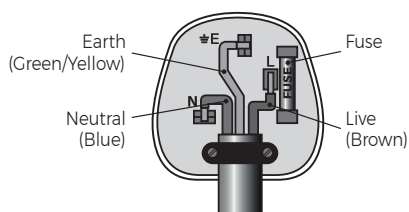
WHILST AIR FRYING

- Please ensure that the appliance is used on a stable, level, and heat resistant surface.
- **DO NOT** place the appliance on or near combustible materials such as a tablecloth or curtain.
- **DO NOT** place the appliance against a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
- **DO NOT** place the appliance in the presence of explosive and/or flammable fumes.
- **DO NOT** cover the air inlet and outlet during operation.
- Any accessories, baking trays or oven dishes used in the appliance will become hot. Always use oven gloves when handling or removing anything from the appliance.
- **DO NOT** place food that is still packed in plastic wrap or plastic bags in the appliance.
- **DO NOT** allow food to come into contact with the heating element of the appliance.
- If the appliance begins to emit smoke, unplug it immediately. Only open the door once the smoke has cleared. Remove burnt remnants.
- **DO NOT** leave this appliance unattended whilst operating.

PLUG AND CORD

- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- **WARNING: DO NOT** let the cord hang over the edge of a table or counter, serious burns may result from the air fryer being pulled off the counter where it may be grabbed by children or become entangled with the user.
- **DO NOT** let the supply cord press hot surfaces.
- **DO NOT** carry the appliance by the power cord.
- **DO NOT** use any extension cord with this appliance.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **DO NOT** pull the plug out by the cord as this may damage the plug and/or the cable.
- **DO NOT** plug and unplug with wet hands.

WIRING SAFETY FOR UK USE ONLY



IMPORTANT: As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are labelled in accordance with the following code:

Blue neutral [N] Brown live [L] Green/Yellow [EARTH] 

PLUG FITTING DETAILS (WHERE APPLICABLE)

- The wire labelled blue is the neutral and must be connected to the terminal marked [N].
 - The wire labelled brown is the live wire and must be connected to the terminal marked [L].
 - The wire labelled green/yellow must be connected to the terminal marked with the letter [E].
 - On no account must either the brown or the blue wire be connected to the [EARTH] terminal.
 - Always ensure that the cord grip is fastened correctly.
- The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.
 - If in doubt consult a qualified electrician who will be pleased to do this for you.

NON-REWIREABLE MAINS PLUG

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

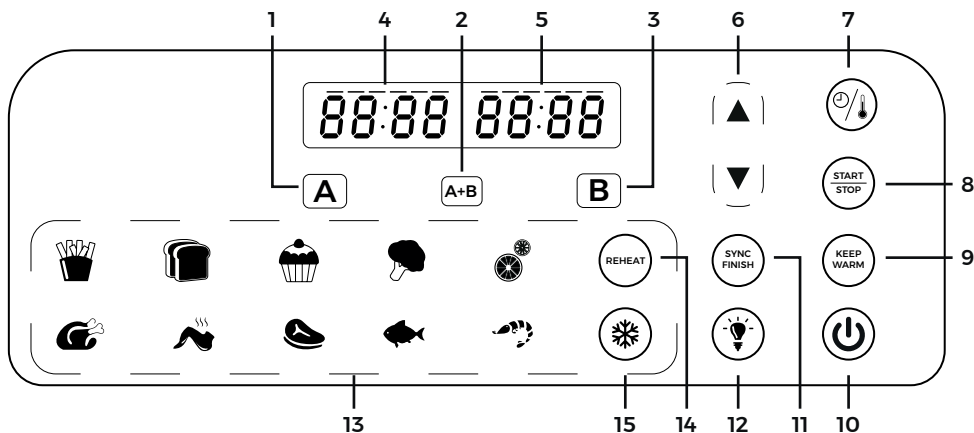
If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug - disconnect it from the mains - then cut it off of the mains lead and immediately dispose of it in a safe manner. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

WARNING:
This appliance **MUST** be earthed!

In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from the Customer Support Team. +44 (0) 333 220 6066

GETTING TO KNOW YOUR AIR FRYER



CONTROL PANEL AND DISPLAY

1. Compartment A Selection Key
2. Dual Compartment Selection Key
3. Compartment B Selection Key
4. Compartment A LED Display
5. Compartment B LED Display
6. Time/Temperature +/- Keys
7. Time/Temperature Selection Key
8. Start/Stop Key
9. Keep Warm Function Key
10. Power On/Off Key
11. Sync Finish Function Key
12. Compartment Light On/Off Key
13. Pre-set Menu Selection Panel
14. Reheat Function Key
15. Defrost Function Key

STRUCTURE OF YOUR APPLIANCE



BEFORE FIRST USE




PREPARING FOR USE

1. Remove your appliance from the packaging.
2. Check that there is no damage to the cord or any visible damage to the body.
3. Check that all listed parts are present.
4. Remove any stickers or labels from the appliance. **DO NOT** remove the rating plate or any warnings.
5. Dispose of the packaging in a responsible manner.
6. Locate the appliance on a stable, horizontal, even and heat-resistant surface in accordance with the Important safety information section.
7. Thoroughly clean the drawer and grill plate with hot water, some washing up liquid and a non-abrasive sponge.
8. Wipe the inside and outside of the appliance with a moist cloth.
9. **DO NOT** fill the drawer with oil, frying fat or any other liquid. This is an oil-free fryer that works on hot air.
10. Place the grill plate in the drawer.
11. **DO NOT** put anything on top of the appliance, as this will disrupt the airflow and the hot air frying will be affected as a result.



AIR FRYER DRAWER SAFETY SWITCH:

For your safety, this air fryer contains a safety switch in the drawer designed to keep it from accidentally turning on when the frying basket and drawer are not properly situated inside the appliance. Before using the air fryer, please ensure that the baskets are inside of the drawers, the drawers are fully close.

TURNING THE APPLIANCE ON

1. Plug the unit into a mains socket. The unit will emit an audible signal and the control panel will illuminate briefly, before entering stand-by mode with just the  key illuminated.
2. Press the  key to turn the appliance on, this will illuminate the control panel.
3. Press the  key to stop further operation. The unit will emit an audible signal and go into standby mode.

AUTO-OFF FUNCTION

1. When cooking is not in progress, the appliance will automatically go into Standby mode if there has been no contact with the control panel for 10 minutes. The  key will remain illuminated and begin to flash, but all other indicators as well as the LED display will go out to show the unit is in Standby mode.
2. Press the  key while the unit is in this state to bring it out of Standby mode. The indicators on the unit's control panel will light up to show the unit has been taken out of Standby mode.
3. Once the unit is out of Standby mode, press any of the compartment selection keys to activate the control panel for the corresponding compartment(s).

USING YOUR AIR FRYER


SELECTING A COMPARTMENT

1. Once the unit has been turned on, press either the **A**, **B** or **A+B** keys on the control panel to activate the left-hand compartment, the right hand compartment or both compartments simultaneously, respectively. There will be a sound prompt, the corresponding indicator will begin to flash and the LED display on the opposite side will go out (if applicable) to show each mode has been selected.
2. Press one of the other keys at any time while the unit is in operation to activate the other compartment. There will be a sound prompt, the corresponding indicator will begin to flash and the LED display on the second compartment will illuminate to show it has been selected.

NOTE: When **A+B** mode is selected, pressing one of the other two keys will cause the opposite compartment to de-activate; for instance, pressing the A key when this mode is selected will de-activate the right-hand side compartment, while pressing the B key will de-activate the compartment on the left-hand side.

TURNING THE COMPARTMENT LIGHTS ON/OFF

This unit is equipped with an internal light, allowing for the cooking process to be checked on at any time without the need to open the corresponding compartment, or for better visibility when a compartment is opened.

1. Press the Light  key on the unit's control panel at any time to turn the compartment lights on. There will be a sound prompt and both compartment lights will come on to show this function has been selected.
2. Press the key again while the compartment lights are on to turn them off.

NOTE: The compartment lights cannot be turned on or off separately. Pressing the Light On/Off button always activates both compartment lights at once, even if only one of the compartments is in use.

NOTE: Once activated, the compartment lights will remain on for a period of two minutes, even when the unit is in Standby mode; once this time has elapsed, the lights will automatically turn themselves off.

START/PAUSE

1. Once the appropriate function, time and temperature have been set press the Start/Stop key. The indicator for the selected mode or program will flash, and the unit will begin to operate on the selected settings. The LED display will alternately show the selected temperature and the remaining cooking time for the duration of the cooking cycle.
2. Press the Start/Stop key again while the unit is in operation to pause the cooking process. The unit's fan will stop working and all the indicators on the control panel will illuminate to show the cooking process has been interrupted.
3. Press the Start/Stop key again while the unit is paused to resume the cooking process. The unit's fan will start to operate again, and the unit will continue to operate on the latest selected settings.

PRE-SET MENU SELECTION

(Once plugged in and in stand-by)

1. Place the food in the compartments, taking care not to over-fill them.
2. Press the **U** key.
3. Press the **A**, **B** or **A+B** key to select the desired compartments.
4. Press the corresponding icon for each pre-set on the unit's control panel to activate it. There will be a sound prompt, the icon for the selected program will begin to flash and the default time and temperature settings for that program will be displayed on the unit's LED screen to indicate that pre-set has been selected
5. If using both compartments to cook separate pre-sets, press the icon for the opposite compartment to the one selected, and repeat steps 4 and 5.
6. Once the desired pre-set menus have been set, press the Start/Stop key to start the cooking process. The digits on the unit's control panel will stop flashing and the fan will begin to operate to show the cooking process is under way.

NOTE! If there is no input on the control panel for five seconds after a pre-set is selected, the cooking cycle for that pre-set will begin automatically.

7. When the operation time has elapsed there will be an audible signal, the heating element will stop working and the unit will go into Standby mode to show the cooking cycle is complete.
8. Open the corresponding compartment(s) and take out the cooking racks or remove the food directly.
9. Check if the food is ready.
- 9a. If the food is not ready yet, return the drawer to the appliance and set the timer for a few extra minutes, then press the Start/Stop key.

9b. If the food is ready, empty the basket into a bowl or onto a plate. Take care when doing so, as excess oil from cooking may leak onto the ingredients.

9c. When a batch of food is ready, the appliance is instantly ready for preparing another batch. However, if the appliance is not required for further cooking, turn it off and unplug it from the mains socket. Leave the drawer(s) open to allow the unit to cool down more quickly.

MENU	DEFAULT TIME (MIN)	DEFAULT TEMP (°C)
Fries/Chips	18	200
Toast	5	190
Cake	25	150
Vegetables	15	150
Dehydrate	20 hours	50
Reheat	3	180
Keep Warm	120	60
Chicken	30	180
Chicken Wings	18	175
Steak	12	160
Fish	15	170
Prawns	13	170
Defrost	15	45


NOTE: When cooking on the Fries/Chips pre-set, there will be a sound prompt halfway through. When this sounds, take the cooking basket out of the air fryer oven, shake the ingredients for a few seconds, then place the basket back inside the corresponding compartment and close the door. The unit will automatically resume cooking on the standard pre-set settings.

NOTE: Alternatively, refer to the diagram printed at the top of the unit for information on the default times and temperatures for each pre-set.

THE SYNC FINISH FUNCTION

This unit is equipped with a Sync Finish function, which allows for the cooking programs on both compartments to be synced so that they finish at the same time, preventing extended wait times and ensuring the food remains as fresh as possible when served.

To activate the Sync Finish function, carry out the following steps.

1. Place the food in the compartment(s), being careful not to overfill them.
2. Press the  key to turn the unit on.
3. Press the A key to select operation for the first compartment.
4. Select the desired pre-set from the corresponding menu on the unit's control panel, or manually select and set the required time and temperature, as detailed in the corresponding sections of this instruction manual.
5. Once the correct pre-set or time and temperature for the first compartment have been set, press the B key to select operation for the second compartment.
6. Repeat step 4 for the second compartment.
7. Once the correct pre-set or time and temperature for the second compartment have been set, press the Sync Finish key on the unit's control panel. The indicators for the selected pre-sets will remain illuminated and flashing, all other pre-set indicators will go out, and the Sync Finish button will flash to show this function has been activated.
8. Once the Sync Finish function has been activated, press the Start/Stop key to start the cooking cycles. The unit will now carry out both programs simultaneously, but delay the start of the shorter program to ensure the two finish simultaneously.

MANUALLY SETTING THE TEMPERATURE

The temperature control range is 45-200°C.

1. Press the Time/Temperature key on the unit's control panel once to activate the Temperature Selection function on either or both compartments. The corresponding indicator will illuminate and the corresponding digits will begin to flash on the LED display to show this function has been selected. If no selection is made, the air fryer will automatically begin a 30-minute cooking cycle at 180 degrees. Should this be the case, the fan will begin to work and all the pre-set indicators will go out to show a cooking cycle has started.
2. Once the Temperature function has been activated, press the ^ and V keys on the corresponding side of the air fryer to adjust the temperature by increments of 5, from 45 to 200 degrees Celsius. Short press each key to adjust this setting gradually or press and hold to change the time more quickly.
3. If required, repeat this process for the other compartment.
4. Once the correct temperature for each compartment is set, press the Start/Stop key to start the cooking process. The unit will automatically begin to operate at the latest selected settings.

NOTE: The temperature can be changed during operation. To do this, press the Time/Temperature key while a cooking cycle is in progress, then follow the steps outlined above. The unit will automatically adjust to the new settings within a few seconds.

MANUALLY SETTING THE TIMER

This unit is equipped with an adjustable 60-minute timer.

1. Press the Time/Temperature key again when the Temperature function is activated to activate the Timer function on either or both compartments. The corresponding indicator will illuminate and the corresponding digits will begin to flash on the LED display to show this function has been selected.
2. Once the Temperature function has been activated, press the \wedge and \vee keys on the corresponding side of the air fryer to adjust the temperature by increments of 5, from 45 to 200 degrees Celsius. Short press each key to adjust this setting gradually or press and hold to change the time more quickly.
3. If required, repeat this process for the other compartment.
4. Once the correct temperature for each compartment is set, press the Start/Stop key to start the cooking process. The unit will automatically begin to operate at the latest selected settings.

NOTE: The time can be changed during operation. To do this, press the Time/Temperature key while a cooking cycle is in progress, then follow the steps outlined above. The unit will automatically adjust to the new settings within a few seconds.

KEEP WARM & REHEAT FUNCTIONS

This unit is equipped with Keep Warm and Reheat functions, accessible at the press of a button from the press control panel.

1. To activate either of these functions, press the corresponding key on the unit's press control panel. The corresponding indicator will begin to flash to show this function has been selected.
2. Once the desired mode has been selected, press the Start/Stop key to start the cooking cycle. The unit will automatically begin to work at the default pre-set time and temperature for that function.

NOTE: If required, the time and temperature for the Reheat function can be adjusted manually at any time, as detailed in the corresponding sections of this instruction manual. However, for the Keep Warm function, only the cooking time can be adjusted; the temperature for this mode is fixed.

TIPS

1. To remove large or fragile ingredients, pull the ingredients out of the compartment with a pair of tongs.
2. The cooking time will depend on the size of your ingredients. Smaller sizes may require a shorter cooking time.
3. A larger quantity of ingredients requires a slightly longer preparation time than a smaller quantity of ingredients.
4. Shaking smaller ingredients halfway during the cooking time optimises the end result and can help prevent unevenly fried ingredients.
5. For perfectly fluffy fries, it is recommended that potatoes be parboiled before frying.
6. The optimal amount for preparing crispy fries is 500 grams.

WEIGHTS AND MEASURES

Check these charts for basic imperial to metric conversions of weights.

METRIC	IMPERIAL	US CUPS
250ml	8 fl oz	1 cup
180ml	6 fl oz	3/4 cup
150ml	5 fl oz	2/3 cup
120ml	4 fl oz	1/2 cup
75ml	2 1/2 fl oz	1/3 cup
60ml	2 fl oz	1/4 cup
30ml	1 fl oz	1/8 cup
15ml	1/2 fl oz	1 tablespoon

IMPERIAL	Metric
1/2 oz	15g
1 oz	30g
2 oz	60g
3 oz	90g
4 oz	110g
5 oz	140g
6 oz	170g
7 oz	200g
8 oz	225g
9 oz	255g
10 oz	280g
11 oz	310g
12 oz	340g
13 oz	370g
14 oz	400g
16 oz	425g
1 lb oz	450g

FOOD ALLERGIES

IMPORTANT: Some of the recipes contained in this document may contain nuts and/or other allergens. Please be careful when making any of our sample recipes that you **ARE NOT** allergic to any of the ingredients. For more information on allergies, please visit the Food Standards Agency's website at: www.food.gov.uk

SETTINGS

The table on the next page will help you select the basic settings for a variety of common ingredients.

NOTE: Besides the pre-set menu, the appliance can be used to make other foods by setting the time and temperature. This settings table will help you to select the basic settings for the ingredients.

NOTE: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand the best settings for the ingredients cannot be guaranteed.

NOTE: Because the Rapid Air technology instantly reheats the air inside the appliance instantly, removing the compartment briefly out of the appliance during hot air frying barely disturbs the process.

NOTE: Add 3 minutes to the preparation time before you start frying if the appliance is cold.

SETTINGS

	Time (mins)	Temp (°C)	Extra information	Shake
POTATO & FRIES				
Thin Frozen Fries	12-16	200		Yes
Thick Frozen Fries	12-20	200		Yes
Home-made fries (8x8mm)	18-25	180	Add ½ tbsp of oil	Yes
Home-made Potato Wedges)	18-22	180	Add ½ tbsp of oil	Yes
Home-made Potato Cubes	12-18	200	Add ½ tbsp of oil	Yes
Rösti	15-18	180		
Potato Gratin	18-22	180		
MEAT & POULTRY				
Steak	8-12	180		
Pork Chops	10-14	180		
Hamburger	7-14	180		
Sausage Roll	13-15	200		
Drumsticks	18-22	180		
Chicken Breast	10-15	180		
SNACKS				
Spring Rolls	8-10	200	Use Oven Ready	Yes
Frozen Chicken Nuggets	6-10	200	Use Oven Ready	Yes
Frozen Fish Fingers	6-10	200	Use Oven Ready	
Frozen Bread Crumbed Cheese Snacks	10	200	Use Oven Ready	
Stuffed Vegetables	10	160	Use Oven Ready	

ACCESSORIES/SPARE PARTS

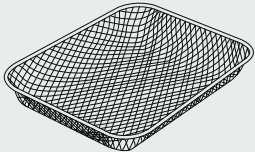
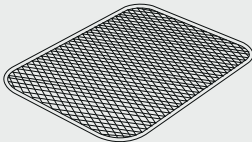
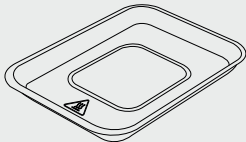
Spare part replacements and accessories are available to purchase via:



+44 (0) 333 220 6066



www.towerhousewares.co.uk

PART NO	DESCRIPTION	IMAGE
T17102001	Air Flow Basket	
T17102002	Air Flow Rack	
T17102003	Drip Tray	

CLEANING AND CARE

WARNING! Do not immerse the appliance in water or any other liquid.

NOTE: Clean the appliance after every use.

CLEANING THE DRAWER AND COOKING PLATES:

1. **DO NOT** use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.
2. Remove the mains plug from the wall socket and let the appliance cool down before cleaning.

NOTE: Remove the drawers to let the air fryer cool down more quickly.

3. Wipe the outside of the appliance with a moist cloth.
4. Clean the drawers and grill plates with hot water, some washing-up liquid and a non-abrasive sponge.

5. You can use degreasing liquid to remove any remaining dirt.

NOTE: The drawers are **NOT** dishwasher proof. **NEVER** place the drawer or basket in the dishwasher. **TIP:** If dirt is stuck to the basket or the bottom of the drawer, fill the drawer with hot water with some washing-up liquid, and let the drawer soak for approximately 10 minutes.

6. Clean the inside of the appliance with hot water and a non-abrasive sponge.
7. Clean the heating element with a cleaning brush to remove any food residues.

STORAGE

- Ensure that the air fryer is cool, clean and dry before you store it.
- Store the appliance in a cool and dry place.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
The air fryer does not work.	The appliance is not plugged in.	Plug the appliance into an earthed wall socket.
	The START/PAUSE key has not been pressed.	Press the START/PAUSE key.
	The compartments are open and the selected function is paused.	Close the compartments to automatically resume the selected function.
The cooking racks will not slide inside the unit properly.	There is too much food in the racks.	Do not over fill the racks.
	The racks are not correctly placed inside the unit correctly.	Ensure the racks are correctly placed and sitting flush inside the compartment.
Fried snacks are not crispy when they come out of the fryer.	Wrong type of snacks used.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
	Food stuck together or not in an even layer.	Shake or turn the food periodically through the cooking process.
The fried ingredients are not done.	Too much food has been added to the air fryer.	Put smaller batches of ingredients in the air fryer. Smaller batches are fried more evenly.
	The set temperature is too low.	Set to an appropriate temperature.
	The cooking time is too short.	Set an appropriate cooking time.
Fresh fries are fried unevenly in the air fryer.	Wrong type of potatoes used.	Use fresh potatoes and make sure they stay firm during frying.
	The potato sticks were not rinsed adequately before frying	Rinse the potato sticks properly to remove the starch from the outside.
Fresh fries are not crispy when they come out of the air fryer.	The crispiness of the fries depends on the amount of oil and water in them.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

DISPOSAL OF THE UNIT

Appliances bearing the symbol shown here may not be disposed of in domestic rubbish. You are required to dispose of old electrical and electronic appliances like this separately.

Please visit www.recycle-more.co.uk or www.recyclenow.co.uk for access to information about the recycling of electrical items.

Please visit www.weeeireland.ie for access to information about the recycling of electrical items purchased in Ireland.

The WEEE directive, introduced in August 2006, states that all electrical items must be recycled, rather than taken to landfill.

Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.



CUSTOMER SUPPORT

If you have any questions or concerns about your new product, please contact our helpful Customer Support Team:



+44 (0) 333 220 6066



www.towerhousewares.co.uk

Please have your Model No. available. This can be found on the front cover of this instruction manual and on the appliance's rating label.



HOMEMADE FRIES



15 MINS



20 MINS

INGREDIENTS

2 large potatoes
such as Maris Piper

1 tbsp sunflower oil

Salt and black pepper

METHOD

1. Peel the potatoes and cut into 1 cm thick chips.
2. Place the chips into a pan and cover with cold water, bring to the boil then simmer for 10 minutes. Drain in a colander then rinse under the tap to cool completely and pat dry on kitchen paper.
3. Place the potatoes in a bowl and drizzle over the oil, then season with salt and black pepper.
4. Remove the fries from the bowl leaving behind any excess oil.
5. Place the fries into the air fryer and then cook according to the times and temperatures shown in the Settings table above.





BACON AND EGG BREAKFAST MUFFIN



10 MINS



20 MINS

INGREDIENTS

1 free range egg

1 strip of bacon

1 English muffin

Cheese of your choosing

Salt and black pepper

METHOD

1. Crack the egg into a small ramekin or oven proof dish.
2. Cut the English muffin in half and layer cheese on one half.
3. Place the muffin, bacon and egg (in the ramekin) into the corresponding drawer.
4. Turn on the Air Fryer and set it to 200°C for 6 minutes.
5. Once it's cooked, assemble your breakfast muffin and enjoy.





HONEY LIME CHICKEN WINGS



5 MINS



30 MINS

INGREDIENTS

12 chicken wings
2 tbsp soy sauce
2 tbsp honey
1 ½ tsp salt
¼ tsp white pepper
¼ tsp black pepper
2 tbsp fresh lime juice

METHOD

1. Place all the ingredients inside a large mixing bowl or zip-locked sealing bag.
2. Mix them well and marinate in the refrigerator for at least 4 hours (preferably overnight).
3. Line a baking tray with baking paper and evenly scatter the chicken wings across it.
4. Cook according to the times and temperatures shown in the Settings table above, turning halfway through.





LEMON GARLIC SALMON



15 MINS



30 MINS

INGREDIENTS

4 skin-on salmon fillets
4 tbsp butter
1 clove garlic, minced
1 tsp salt
1 tsp fresh dill, chopped
1 tbsp fresh parsley, chopped
Juice of 1 lemon

METHOD

1. Melt the butter and mix in the remaining ingredients to create a butter sauce.
2. Evenly coat the fish in the sauce, making sure the whole fish is covered, then place it on a baking tray lined with baking paper.
3. Place the baking tray inside the air fryer and cook on the fish setting.





MOLTEN CHOCOLATE LAVA CAKE



10 MINS



25 MINS

INGREDIENTS

100g dark chocolate chips

100g unsalted butter

1 ½ tbsp self-raising flour

2 eggs

2 ½ tbsp sugar

METHOD

1. Melt the chocolate and butter, continuously stirring to avoid burning the chocolate.
2. Stir the flour into the mixture, mix it in lightly and set the mixture aside.
3. In a separate mixing bowl, mix together the eggs and sugar until light and frothy.
4. Add the chocolate mixture to the eggs and sugar, slowly blending them together.
5. Pour the mixture into an oven-safe cup or ramekin and place it inside the air fryer.
6. Use the Cake setting on the air fryer or turn the air fryer on at 190°C for 6 minutes.
7. Once baked serve immediately with ice-cream.



ADD YOUR OWN RECIPES HERE

[illegible]

TOWER[®]

over 100 YEARS of quality

VIZION

COOKING WITH CLARITY

thank you!



We hope you enjoy your appliance for many years...

This product is guaranteed for 12 months from the date of original purchase.

If any defect arises due to faulty materials of workmanship, the faulty products must be returned to the place of purchase.

Refund or replacement is at the discretion of the retailer.

THE FOLLOWING CONDITIONS APPLY:

The product must be returned to the retailer with proof of purchase or a receipt.

The product must be installed and used in accordance with the instructions contained in this instruction guide.

It must be used only for domestic purposes.

It does not cover wear and tear, damage, misuse or consumable parts.

Tower has limited liability for incidental or consequential loss or damage.

This guarantee is valid in the UK and Eire only.

The standard one year guarantee is only extended to the maximum available for each particular product upon registration of the product within 28

days of purchase. If you do not register the product with us within the 28 day period, your product is guaranteed for 1 year only.

To validate your extended warranty, please visit www.towerhousewares.co.uk and register with us online.

Please note that length of extended warranty offered is dependent on product type and that each qualifying product needs to be registered individually in order to extend its warranty past the standard 1 year.

Extended warranty is only valid with proof of purchase or receipt.

Your warranty becomes void should you decide to use non Tower spare parts.

Spare parts can be purchased from www.towerhousewares.co.uk

Or call our Customer Support Team on: **+44 (0) 333 220 6066**

