



T17001

## Safety and Instruction Manual

PLEASE READ CAREFULLY



## 2 Litre Deep Fat Fryer

# TOWER®

over 100 years of quality

**1912** Midland Metal Spinners was founded by George Cadman, who was then 65 years old, as a metal holloware manufacturing company, in St. Mark's Street, Wolverhampton. They later moved into the Tower and Fort Works in Pelham Street, which ultimately gave rise to the famous Tower brand name.

**1937** Tower exhibited some of their latest holloware designs at the British Industries Fair. As you can see from the original poster, their stand No. A410 must have been a great sight as it promoted their "Beautiful, inexpensive, untarnishable Plate, at prices all can afford to pay".



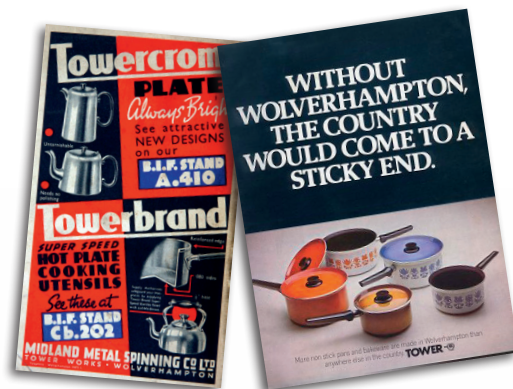
## A Traditional Taste

With the Tower Deep Fat Fryer, you can bring the taste everyone loves right into your own kitchen.

Unlike water-based cooking (boiling, steaming, etc.), when you fry food, you are using dry heat. Frying uses a means of heat transfer that mixes both conduction and convection. An age old cooking tradition, experts believe that frying originated from the Middle East. With foods such as Falafel cooking to perfection when fried, this is no surprise. Home cooked fried chips will transport you back to a nostalgic time of full flavours and delicious crispy food.

**1961** Tower became one of the largest manufacturers of aluminium holloware, electric kettles, tea pots and other household articles with over 1,000 employees.

**1974** Russell Hobbs took ownership of the expanding Tower brand.



**Towerbrand**

The Tower Deep Fat Fryer brings traditional frying into the 21st century. With a 'Ready' indicator light that lets you know when your oil has reached the right temperature, you're destined to get the perfect taste from your food. The Tower Deep Fat Fryer couldn't be safer to use either, as it houses an auto cut out and safety lock, along with an observation window which means you can safely watch your food as it fries.

## CONTENTS:

Please read this Manual carefully **BEFORE** using the Deep Fat Fryer for your own safety.

Thank you for purchasing this Tower Deep Fat Fryer from the Tower range of products. It has been designed to provide many years of trouble-free cooking. There are many benefits to using a Tower Deep Fat Fryer:

- Thermostatically controlled frying ensures that your food is never under or over cooked.
- Save money on oil as the Tower Deep Fat Fryer uses far less oil than tradition deep fat fryers.
- The removable lid has an odour filter to cut down on kitchen smells.
- Added viewing window in the lid so you can watch your food cooking.
- Non-stick for easy cleaning.
- Easy to use, with simple temperature controls and a ready light to show you when the oil has reached the correct temperature.
- Auto open with a release button.
- Cooking delicious food in minutes.

### Contents:

#### **1. Specifications**

Components and structure

Technical information

#### **2. Important Safety Information**

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#### **4. Cleaning & Care**

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**See back page for Customer Service Information**

## 1 SPECIFICATIONS:

### Components

This box contains:

Deep Fat Fryer

Frying Basket

Basket Handle

Replaceable filters

Instruction Manual



### Structure of your appliance:

- |                          |                                   |
|--------------------------|-----------------------------------|
| 1. Removable Lid         | 6. Non-removable Basket Handle    |
| 2. Viewing Window        | 7. Thermostat Control             |
| 3. Frying Basket         | 8. Indicator Lights               |
| 4. Lid Open Button       | 9. Non-removable Oil Pot          |
| 5. Handle Release Switch | 10. Filter Vent Cover (Not Shown) |

### Technical Data

Description:	Deep Fat Fryer
Model:	T17001
Rated Voltage:	220V-240V ~ 50Hz
Power Consumption:	1500 Watts

### Documentation

We declare that this product conforms to the following product legislation in accordance with the following directive(s):

2004/108/EC	Electromagnetic Compatibility Directive.
2006/95/EC	Low Voltage Directive.
2011/65/EU	Restriction of Hazardous Substances Directive.
1935/2004/EC	Materials & Articles in Contact With Food (LFGB section 30 & 31).
2009/125/EC	Eco-Design of Energy Related Products

RKW Quality Assurance, United Kingdom.

### Guarantee

Spares and accessories are guaranteed for 1 year from date of purchase.

The fryer basket, removable lid and filter vent cover are guaranteed for 1 year from date of purchase.

The main body and non-removable oil pot are guaranteed for the extended free warranty subject to registration.

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.

Should you encounter problems or require a replacement part, contact The Tower Customer Service Department on: +44 (0) 844 984 0055.

Any necessary spare parts may be ordered from the Tower website.

Your warranty becomes void should you decide to use non Tower spare parts. Spare parts can be purchased from [www.towerhousewares.co.uk](http://www.towerhousewares.co.uk)

## 2 IMPORTANT SAFETY INFORMATION

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Please read these notes carefully **BEFORE** using your Tower appliance

- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- 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.
- **WARNING:** Do not let the cord hang over the edge of a table or counter, serious burns may result from the deep fat fryer being pulled off the counter where it may be grabbed by children or become entangled with the user.
- Do not carry the appliance by the power cord.
- Do not use any extension cord with this appliance.
- Do not pull the plug out by the cord as this may damage the plug and/or the cable.
- Switch off at the wall socket then remove the plug from the socket when not in use or before cleaning.
- Switch off and unplug before fitting or removing tools/ attachments, after use and before cleaning.
- 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.
- Do not use this product for anything other than its intended use.
- This appliance is for household use only.

- This appliance includes a heating function.
- Please ensure that the appliance is used on a stable, level, and heat resistant surface.
- Do not immerse cords, plugs or any part of the appliance in water or any other liquid.
- Do not use the appliance outdoors.
- Ensure the product is not too close to any heating appliances or other sources of heat.
- Never leave the appliance within reach of children.
- Ensure that all parts are completely dry before filling the appliance with oil or liquid fat.
- It is recommended that you use frying oil or liquid frying fat.
- Never switch the appliance on unless it is filled with oil.
- Do not overfill the appliance with oil.
- Do not use the appliance underneath a wall mounted cupboard.
- Always dry food before frying e.g. Chips which are too wet can cause the hot oil to froth excessively.
- After use, set the thermostat to the lowest setting (turn the thermostat fully anti clockwise). Switch off at the wall socket then unplug and allow to cool.
- **Caution:** Do not touch the hot surfaces or the steam that may be produced whilst cooking as these may burn/ scald.
- This product should not be used with timers or remote devices as to do so would be a potential fire hazard.
- DO NOT use an extension lead with this appliance.
- Extreme caution must be used when moving an appliance containing hot foods, water or other hot liquids.
- In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from the service department:  
**+44 (0) 844 984 0055**



### 3 USING YOUR APPLIANCE

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1. Fill the oil tank to the appropriate level. The oil tank is clearly marked with the Minimum and Maximum oil levels, do not attempt to fry with less than the minimum level as this could cause damage and overheating to the unit.
2. Do Not fill over the Maximum level as this could cause the oil to spill when the food is placed in the tank to cook especially when the food contains moisture.
3. Turn the temperature control to the 0 position and plug into the mains power supply socket and switch on the socket.
4. Turn the thermostat control to the required temperature and the power light and the ready light will illuminate. This indicates that the unit is now on and heating the oil.
5. Allow the oil to reach the required temperature before placing any food in the oil. This is indicated by the ready light, which will go out when the oil has reached the required temperature.

#### **Ready light:**

**NOTE:** This light will cycle On and Off as the thermostat cycles to maintain the correct temperature.

1. The Temperature Controller allows the temperature to be set to the type of food that you are cooking. The temperature ranges that can be achieved by this controller are 0°C to 190°C for perfect results every time.
2. Never use the controller to switch the appliance off. Always switch off at the wall socket and unplug.

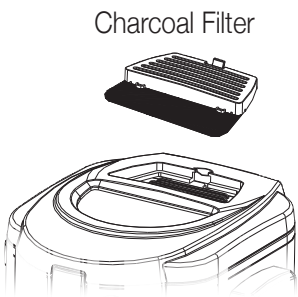
#### **Cooking with your Deep Fat Fryer:**

1. The power light will remain on when in use.
2. Place the food in the frying basket. Do not overload the basket as this will substantially lower the oil temperature.
3. Once the oil has reached the correct temperature and the ready light has turned off, slowly lower the fry basket into the oil.
4. The lid can be placed on the fryer during use except when cooking high moisture foods such as chips and frozen foods. When the liquid has boiled off place the lid down.
5. When the food is ready, remove the lid (if it has been used) by pressing the lid release button, lift the basket up slowly out of the oil, making sure the basket handle is fixed in the up position.
6. After the excess oil has drained, place the food on a paper towel lined baking sheet to allow any remaining oil to drain away.
7. If you are frying more than one load, ensure the oil re-heats to the required temperature.



**Filter system:**

The lid is fitted with a permanent filter system, which collects drops of oil from the steam as it passes through the filter. The filter should be replaced after approximately 60 uses.



**Viewing window:**

Coat the inner face of the viewing window with the oil to prevent condensation forming and to enable cooking process to be checked.

**Thermostat and indicator light:**

The thermostat is calibrated in steps marked, 130°C, 150°C, 170°C, and 190°C, which offers you the best temperature to suit the food to be fried.

**Temperature light**

The temperature light will light automatically while the temperature keeps rising and go out when the set temperature is reached.

**Power light:**

Will light automatically when the appliance is plugged in.

**Fryer basket with folding handle:**

The folding handle on the fryer basket allows you to raise and lower the basket whilst the lid is closed.

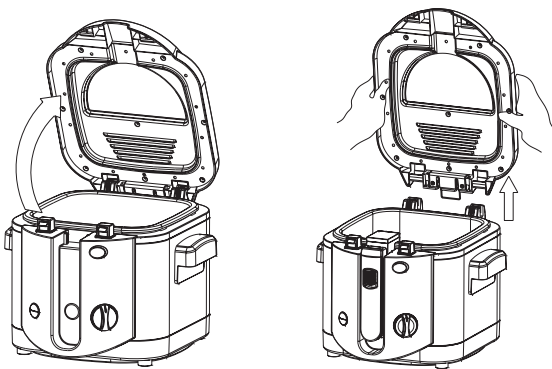
When the basket is first lowered in to the fryer and the lid is down, pull the switch on the handle down. This will allow you to pull the handle down fully and fit it into place on the body of the fryer.



**Auto Open:**

The specially designed lid release button helps you to open the lid of the fryer easily and safely. Push the button for the fryer lid to automatically open. This keeps your hands safely out of the way as steam escapes from the Deep Fat Fryer. To remove the lid altogether, lift the lid to the vertical position and pull upwards.

**WARNING:** Allow fryer and oil to cool before removing the lid.



**Reference menu:**

The frying time given in this chart is only for reference. Use the timer control to cook your food according to the chart below.

Food type	Temp (°C)	Weight (G)	Time (minutes)
Whole shrimp	130	200	3-5
Mushrooms	150	300	4-6
Fillets	150	300	5-7
Crumbed chicken	170	250	12-14
Fish cakes	170	300	3-5
Onions	190	350	2-4
French fries	190	400	8-10
Potato chips	190	400	3-6

### TIPS:

- Certain vegetables, such as potatoes will not require a coating as they form a natural skin around themselves. However, most meat and fish will require a batter or breading.
- Gently lower food into the oil.
- Don't overfill the fryer. It's better to fry in batches.
- Take into account the type of food you are cooking when selecting a frying temperature. Generally, pre-cooked food will require a higher temperature and less cooking time than raw food.
- **CAUTION:** Certain foods may begin to turn golden brown before they are fully cooked. Always check the food is fully cooked before serving.

### Oil:

- Always start with clean oil. To keep your oil clean, strain out any food remnants after use, and replace the oil completely after 8 - 10 uses.
- Suitable oils to use in your fryer include vegetable, sunflower, sesame, groundnut, corn, soy, hazelnut and rapeseed.
- Peanut oil, safflower oil, sunflower oil and canola oil are the best choices as they have 'high smoke points'. This means they don't break down at deep frying temperatures.
- If you use the same oil for frying repeatedly, the temperature at which the smoke point occurs is lowered. This happens less in rapeseed and sunflower oils.
- Avoid using olive oil, butter or margarine in your fryer as they are unsuitable for cooking at such high temperatures.
- Different oils have different tastes to them. Canola oil tastes fairly neutral, hazelnut oil has a distinctive taste, light sesame oil has

a nutty flavour which is especially good for frying, and rapeseed oil is a popular choice with a light and delicate taste. Peanut oil doesn't absorb or transfer flavours, making it good for cooking – however, its smoking point is lower than that of corn or safflower oil.

- Almond, avocado and cottonseed oil are also great to fry with, although they are harder to find and more expensive.
- Rapeseed oil is also a healthy choice as it has less unhealthy saturated fat than all other cooking oils, along with being a rich source in vitamin E.
- Change the oil in your fryer after every 8 – 10 uses. When you do change the oil, never pour it down the drain. Dispose of it safely according to the guidelines of your local council.
- The oil pot is fixed and not removable, tip and pour to empty. Do not attempt to empty or change the oil when the machine or oil is still hot. Allow to cool completely before cleaning or moving.

### A quick easy batter for Deep Frying

- 1 cup flour
- 1 tsp. baking powder
- ½ tsp. salt
- 1 egg
- 1 cup milk
- ¼ cup vegetable oil

1. Mix the dry ingredients (flour, baking powder and salt) together in a bowl using a fork.
2. Beat the egg, milk and oil together in a separate bowl.
3. Stir the beaten ingredients into the flour mixture until well blended.

4. Prepare the food you are frying. Ensure frozen foods are entirely thawed. Dry food completely before dipping into the batter.
5. Dip your prepared food into batter and coat.
6. Fry using the reference table on page 9 to guide you.

**Suggested foods:** Slices of zucchini, chicken pieces (partially cooked), shrimp, fish

### Beer Batter

2/3 cup flour

1 tsp. salt

1 egg

1/2 tsp. baking powder

1/2 cup beer

1 tbsp vegetable oil

1. Mix the dry ingredients (flour, baking powder and salt) together in a bowl using a fork.
2. Beat the egg, beer and oil together in a separate bowl.
3. Stir the beaten ingredients into the flour mixture until well blended.
4. The batter should be smooth and moderately thick.
5. Prepare the food you are frying. Ensure frozen foods are entirely thawed. Dry food completely before dipping into the batter.
6. Dip your prepared food into batter and coat.
7. Fry using the reference table on page 9 to guide you.

**Suggested foods:** Slices of onion for onion rings, fish, shrimp

Metric	Imperial	US cups
250ml	8 floz	1 cup
180ml	6 fl oz	3/4 cup
150ml	5 floz	2/3 cup
120ml	4 floz	1/2 cup
75ml	2 1/2 floz	1/3 cup
60ml	2 floz	1/4 cup
30ml	1 floz	1/8 cup
15ml	1/2 floz	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
15 oz	425g
1 lb	450g

Check this chart for basic imperial to metric conversions of weights.

### Food Allergies Important Note:

Some of these recipes 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](http://www.food.gov.uk)

## 4 CLEANING & CARE

Remove plug from the mains socket, and allow the appliance to cool down before cleaning.

Do not immerse the appliance in water and make sure no water enters the appliance.

Clean the base unit by wiping it with a damp cloth. A little detergent can be added if the appliance is heavily soiled.

Do not use scouring pads, steel wool or any form of strong solvents or abrasive cleaning agents to clean the appliance, as they may damage the outside surfaces of the appliance.

Clean all accessories in warm soapy water, do not use any scouring pads, steel wool or any strong solvents or abrasive cleaning agents when cleaning accessories.

Make sure that the appliance is cleaned after every use.

### Cleaning a filter:

It is possible to clean a filter in order to extend its life.

1. Fill a bucket with warm water and one cup of dishwashing soap.
2. Submerge the filter in the water and allow to soak for 15 - 20 minutes.

3. Shake the filter whilst it is submerged to loosen any dirt and grime particles.
4. After the soaking time is up, remove the filter and rinse it under hot water, so all the soap and dirt is removed.
5. Allow the filter to air dry.

**Note:** It is important that filters are cleaned one at a time. In between cleaning each filter always replace the cleaning solution and water.

### IMPORTANT!

Allow to dry fully after cleaning before using again.

Do not use the appliance if damp. Ensure the appliance is completely clean and dry before storing.

### Storage

Unplug power cord from the power outlet and clean as instructed.

Allow the appliance to dry fully.

Store on a flat, dry level surface out of reach of children.

## 5 RECYCLING

### 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](http://www.recycle-more.co.uk) or [www.recyclenow.co.uk](http://www.recyclenow.co.uk) for access to information about the recycling of electrical items.

Please visit [www.weeeireland.ie](http://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.

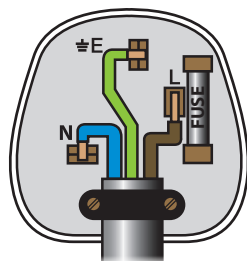
Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.



## 6 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 coloured in accordance with the following code:

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

### Plug Fitting Details (Where Applicable).

The wire coloured blue is the neutral and must be connected to the terminal marked [N] or coloured black.

The wire coloured brown is the live wire and must be connected to the terminal marked [L] or coloured red.

The wire coloured green/yellow must be connected to the terminal marked with the letter [E] or marked ≡.

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.

The specially designed lid release button helps you to open the lid of the fryer easily and safely.

Push the button for the fryer lid to automatically open. This keeps your hands safely out of the way as steam to escape from the Deep Fat Fryer.

To remove the lid altogether, lift the lid to the vertical position and pull upwards.

**WARNING:**  
 This Appliance **MUST** be Earthed

## 7 WARRANTY



**We hope that you will enjoy  
your Tower Deep Fat Fryer  
for many years.**

**As a thank you for  
purchasing one of our  
fantastic products,  
we are giving you 3 years  
peace of mind.**

To receive your 3 year  
guarantee, simply register  
your appliance  
online by visiting

**[www.towerhousewares.co.uk](http://www.towerhousewares.co.uk)**



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.
- 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](http://www.towerhousewares.co.uk) and register with us online. Alternatively, call our customer registration line on +(44) (0) 844 984 0055.*

*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.*

## 8 TROUBLE SHOOTING & FAQ'S

Questions	Answers
How do I change the oil in the Fryer?	Allow the oil to fully cool. Make sure the Fryer is unplugged. Remove the lid and pour the oil out into a suitable container. After this, you can clean and refill the bowl. When you change the oil in your fryer, never pour it down the drain. Dispose of it safely according to the guidelines of your local council.
How often shall I change the oil?	Change the oil in your fryer after every 8 – 10 uses. Change the oil sooner if it very dark and thick, has an unpleasant smell and froths or begins to smoke at a temperature less than 170°C
Why does my Fryer smell bad?	Your oil may have gone bad. Replace is with fresh oil. You may not be using the correct oil. Ensure you are using an oil safe for frying at high temperatures
The oil is overflowing.	Check and see if the Fryer is filled above the maximum level. Ensure you are drying all your food before placing it into the fryer. Make sure the basket is not being overloaded.
Can I deep fry frozen foods?	You can deep fry frozen foods, just remember to shake off any excess ice beforehand so that no liquid is going into the fryer.
How do I replace the filters?	You can purchase sheets of white and carbon (black) filter material online and in kitchen accessory stores. Cut the filters to fit. Always replace filters in pairs, insert the charcoal filter first, followed by the white grease filter.

## 9 YOUR RECEIPT

Affix your store receipt to this page for safe keeping.





# TOWER®

*thank you!*

We hope you enjoy your appliance for many years. As a thank you for purchasing one of our fantastic products, we are giving you an extra 2 years peace of mind.

**\*To receive your extra 2 years guarantee, register your appliance online by visiting:**

**[www.towerhousewares.co.uk](http://www.towerhousewares.co.uk)**

Should you have a problem with your appliance, or need any spare parts, please call our Service Department on:

**+44 (0) 844 984 0055**

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*great british design, innovation and excellence since 1912*