TOWER

over **100 YEARS** *of quality*

MODEL: T17126

Applicable to all colour variants

3.8 LITRE

MANUAL AIR FRYER



USER MANUAL

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

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THIS BOX CONTAINS

Instruction manual

3.8L Manual Air Fryer

Grill Plate





SPECIFICATIONS

RATED VOLTAGE	AC 220 - 240V~
FREQUENCY	50/60Hz
POWER CONSUMPTION	1500W
CAPACITY	3.8L
TEMPERATURE RANGE	80˚C - 200˚C
TIME RANGE	Up To 30 minutes
DIMENSIONS (CM)	H 28.6x W 26 x D 30.7cm
WEIGHT	3.3Kg

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** touch 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 is opened.

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.

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.

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

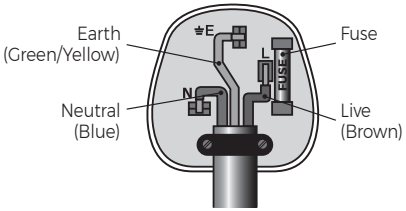
WHILST AIR FRYING

- 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 touch 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.

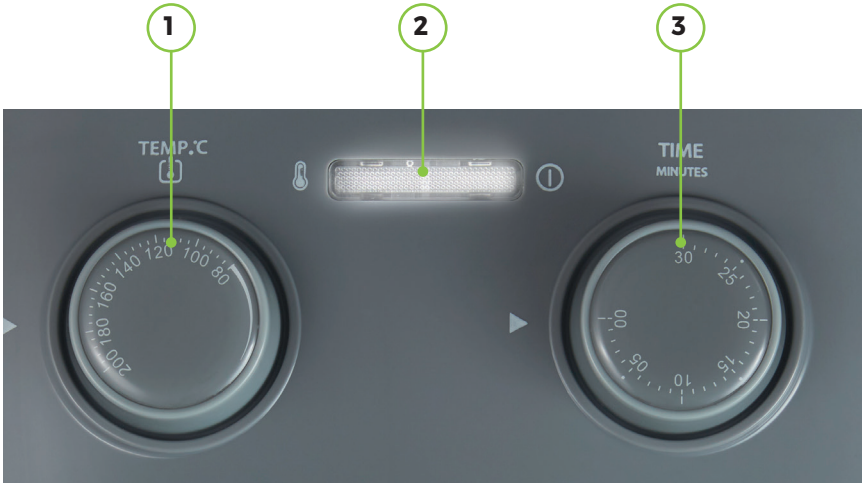
WARNING:
This appliance **MUST** be earthed!

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

STRUCTURE OF YOUR APPLIANCE



CONTROL PANEL

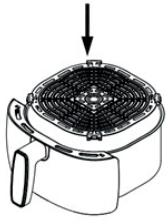


1. **Temperature selection dial**
2. **Temperature/Power ON/OFF light**
3. **Time selection dial**

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. Dispose of the packaging in a responsible manner.
4. Remove any stickers or labels from the appliance. DO NOT remove the rating label.
5. Clean the cooking basket and grill plate with some washing-up liquid and a non-abrasive sponge. Dry thoroughly. Place the grill plate into the bottom of the cooking basket, as shown in the image opposite..
6. Wipe the inside and outside of the appliance with a damp cloth.
7. Slide the cooking basket into the unit.



8. Do not fill the fryer with oil or frying fat. This fryer operates using hot air and requires very little to no oil.
9. Familiarise yourself with the dials shown in the Specifications section.
10. Situate your appliance according to the Important Safety Instructions section.

USING YOUR AIR FRYER

AIR FRYER COOKING BASKET SAFETY SWITCH:

For your safety, this air fryer contains a safety switch in the cooking basket, designed to keep it from accidentally turning on whenever the cooking basket is not properly situated inside the appliance or the timer is not set. Before using your air fryer, please ensure that the grill plate is inside the cooking basket and the cooking basket is fully closed.

REMOVING THE COOKING BASKET:

The cooking basket can be removed fully from the air fryer. Pull on the handle to slide the cooking basket out of the main body of the unit.

NOTE: If the cooking basket is removed from the main body of the fryer when in operation, the unit will automatically stop working and the indicator light will go off. When the cooking basket is re-inserted, the air fryer will resume operation on the latest selected settings.



Fig. 4



Fig. 5



Fig. 6

AIR FRYING:

1. Place the ingredients inside the cooking basket, and slide the cooking basket back in to the unit.

NOTE: DO NOT allow the ingredients to exceed the MAX line.

NOTE: Ensure that the cooking basket is fully inserted in the unit.

2. Connect the mains plug to an earthed wall socket.

3. Use the temperature control dial to set the required cooking temperature, between 80 and 200 degrees. Turn this dial clockwise to increase the temperature, or counter-clockwise to decrease it.

4. When the required cooking temperature has been selected, use the timer dial to set the required cooking time, from 0 to 30 minutes. Turn this dial clockwise to increase the temperature, or counter-clockwise to decrease it.

NOTE: Both the time and temperature can be changed during operation.

5. The cooking process will automatically begin once the correct cooking temperature and time have been selected. The temperature and power indicator will light up to show the air fryer is in operation.

NOTE: The temperature indicator will periodically switch itself off and back on during the cooking process, to maintain the required temperature. This is normal, and is not indicative of any flaw with the appliance.

CAUTION: DO NOT touch the cooking basket during and for some time after use, as it gets very hot. Only hold the cooking basket by the handle.

6. When the set preparation time has elapsed the appliance will emit an audible signal. When this occurs, pull the cooking basket out of appliance and place it on a heat-resistant surface. Alternatively, turn the appliance off manually by turning the timer dial back to the 0 position at any time.

7. Check if the ingredients are ready:

   - If the ingredients are not ready yet, simply slide the cooking basket back into the appliance and set the timer to a few extra minutes.

   - If the ingredients are ready empty the cooking basket into a bowl or onto a plate. Take care if tilting the cooking basket, as any excess oil that has collected on the bottom of the cooking basket will leak onto the ingredients, and the grill plate may also detach from the cooking basket and fall onto the food.

USING YOUR AIR FRYER

8. When a batch of food is ready, the appliance is instantly ready for preparing another batch.
9. Unplug the appliance when the unit is not required for further cooking.

AIR-FRYING TIPS:

- If the food or appliance are cold, increase the cooking time by 3 minutes.
- To remove large or fragile ingredients, lift the ingredients out of the cooking basket with a pair of tongs.
- The cooking time will depend on the size of your ingredients. Smaller sizes may require a shorter cooking time.
- Shaking smaller ingredients and turning food halfway during the cooking time optimises the end result and can help prevent unevenly fried ingredients.
- For perfectly fluffy fries, it is recommended that potatoes be parboiled before frying.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you added the oil.
- Be cautious of using extremely greasy ingredients in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than home-made dough.
- Place a baking tin or oven dish in the air fryer basket if you want to bake a cake or quiche, or if you want to fry fragile ingredients or filled ingredients.
- You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

USING YOUR AIR FRYER

WEIGHTS AND MEASURES

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

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

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 ½ 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

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

	Min- Max Weight (g)	Time (mins)	Temp (˚C)	Extra information	Shake
POTATO & FRIES					
Thin Frozen Fries	300-400	18-22	200		Yes
Thick Frozen Fries	300-400	20-25	200		Yes
Potato Gratin	500	20-25	200		Yes
MEAT & POULTRY					
Steak	100-500	9-12	180		
Pork Chops	100-500	10-15	180		
Hamburger	100-500	10-15	180		
Sausage Roll	100-500	13-15	200		
Drumsticks	100-500	15-20	200		
Chicken Breast	100-500	15-20	200		
SNACKS					
Spring Rolls	100-400	8-10	200	Use Oven Ready	Yes
Frozen Chicken Nuggets	100-500	20-30	180	Use Oven Ready	Yes
Frozen Fish Fingers	100-400	12-22	200	Use Oven Ready	
Frozen Bread Crumbed Cheese Snacks	100-400	8-10	180	Use Oven Ready	
Stuffed Vegetables	100-400	15-20	160		
BAKING					
Cake	300	10-15	180	Use Baking Tin	
Quiche	400	20-22	180	Use Baking Tin / Oven Dish	
Muffins	300	15-18	200	Use Baking Tin	
Sweet Snacks	400	20	160	Use Baking Tin / Oven Dish	

CLEANING AND CARE

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

NOTE: Clean the appliance after every use.

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.

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

3. Wipe the outside of the appliance with a moist cloth.
4. Clean the inner pot and grill plate with hot water, some washing-up liquid and a non-abrasive sponge.
5. You can use degreasing liquid to remove any remaining food remnants or excess oil.

NOTE: The inner pot is **NOT** dishwasher-proof. **NEVER** place the inner pot in the dishwasher.

TIP: If food remnants or excess oil is stuck to the bottom of the inner pot, fill the inner pot with hot water with some washing-up liquid. Let the inner pot 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	SOLUTION
The air fryer does not work	The appliance is not plugged in.	Plug the appliance into an earthed wall socket.
	The timer has not been set.	Set the time required.
The ingredients are not done	Too much food has been added to the unit.	Do not over fill the cooking basket.
	The set temperature is too low.	Set to an appropriate temperature, and re-fry the food.
	The cooking time is too short.	Set an appropriate cooking time, and re-fry the food.
Food is not evenly fried	Certain foods need to be shaken midway through the cooking process.	Midway through the cooking process, pull the drawer out and shake it to separate the overlapped food material, then push the drawer back to continue.
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.
Fried snacks are not crispy when they come out of the air fryer.	Some foods have to be fried with oil.	Coat the surface of the food with a thin layer of oil before frying.
	Wrong type of snacks used.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
Fresh fries are not crispy when they come out of the unit.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure the potato sticks are properly dried before adding the oil. Cut the potato sticks smaller for a crispier result. Add slightly more oil for a crispier result.
The appliance is smoking.	The ingredients have a high oil content	Smoking will be normal.
	The unit contains grease from previous use.	White smoke is caused by grease heating up inside the fryer. Clean the unit properly after each use.
	The cooking settings have not been correctly programmed.	Adjust the cooking settings as required.

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

FAMILY SIZE SERVES 4

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 chips in a bowl and drizzle over the oil then season with salt and black pepper.
4. Remove the chips from the bowl leaving behind any excess oil.
5. Place the chips into the air fryer and then cook according to the times and temperatures shown on the Settings table page.



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. Evenly place the chicken wings into the cooking basket
4. Cook according to the times and temperatures shown in the Settings table page, turning halfway through.

FAMILY SIZE
SERVES
4

ADD YOUR OWN RECIPES HERE

INGREDIENTS :	METHOD :

TOWER®

over **100 YEARS** *of quality*

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

3* YEAR GUARANTEE