

TOWER®

over 100 YEARS of quality

T14045

FAMILY 42 LITRE
**MINI OVEN
WITH HOT PLATES
& ROTISSERIE**



Call us first, we can help.

With advice, spares and returns.

Visit our website: towerhousewares.co.uk Call: +44 (0)333 220 6066
(8.30am to 6.00pm Monday-Friday)



SAFETY AND INSTRUCTION MANUAL

PLEASE READ CAREFULLY

*Subject to registering your Extended Guarantee online at www.towerhousewares.co.uk.

Specifications:

This box contains:

Instruction Manual
Mini Oven
Wire Rack
Baking Tray
Rotisserie Handle
Rotisserie Fork
Tray Handle

- | | |
|---------------------------------|----------------------------|
| 1. Door handle | 7. Function control (oven) |
| 2. Small hotplate | 8. Power indicator (oven) |
| 3. Large hotplate | 9. Timer control |
| 4. Temperature control oven | 10. Oven Door |
| 5. Function control (hotplates) | 11. Wire Rack |
| 6. Power indicator (hotplates) | 12. Rotisserie fork |
| | 13. Rotisserie handle |
| | 14. Baking tray handle |
| | 15. Baking tray |



Technical Data:

Description:	Family 42 Litre Mini Oven With Hot Plates & Rotisserie
Model:	T14045
Rated Voltage:	220-240V ~
Frequency:	50/60Hz
Power consumption:	3100W

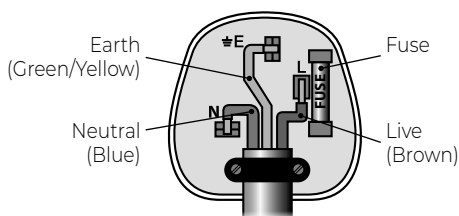
Documentation

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

2014/30/EU	Electromagnetic Compatibility (EMC)
2014/35/EU	Low Voltage Directive (LVD)
1935/2004/EC	Materials & Articles in Contact With Food (LFGB section 30 & 31)
2015/863/EU	Restriction of Hazardous Substances Directive. (including amendment (EU) 2015/863).
2009/125/EC	Eco-design of Energy related Products (ErP)

RK Wholesale LTD Quality Assurance, United Kingdom.


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!

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.



Important Safety Information:

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.
- 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 leave the appliance unattended while it is operating.
- Close supervision is necessary when any appliance is used by or near children or pets.
- 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.
- Children should not play with the appliance.
- Cleaning and user maintenance should not be made by children without supervision.
- Switch off at the wall socket then remove the plug from the socket when not in use or before cleaning.
- If the supply cord or appliance is damaged, stop using the appliance immediately and seek advice from the manufacturer or its service agent or a similarly qualified person.
- DO NOT let the cord hang over the edge of a table or counter or let it come into contact with any hot surfaces.
- The use of accessory attachments is not recommended by the appliance manufacturer apart from those supplied with this product. DO NOT use extension cords or timers with the appliance as these could increase the risk of fire.
- DO NOT pull the plug out by the cord as this may damage the plug and/or the cable.

- DO NOT use this product for anything other than its intended use.
- This appliance is for household use only.
- DO NOT carry the appliance by the power cord.
- DO NOT use the appliance outdoors.
- DO NOT touch hot surfaces, Use handles or knobs.
- DO NOT place on or near gas or electric cookers.
- When operating the oven keep at least four inches of space on all sides of the oven to allow for adequate air circulation and ventilation.
- Moving this appliance whilst it is hot or cooling is not recommended.
- DO NOT cover any part of the oven with metal foil.
- DO NOT clean with metal scouring pads or abrasive materials as this may cause damage to the appliance and may touch electrical parts, creating a risk of electric shock to the user.
- Oversized foods or metal utensils must not be inserted in an electric oven as they may create a fire or risk of electric shock.
- Ensure that the appliance is not placed near combustible materials such as curtains, blinds or towels and ensure that nothing covers this appliance.
- DO NOT use containers constructed of anything other than metal or glass.
- DO NOT place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
- DO NOT store any materials, other than recommended accessories, in this oven when hot.
- Always wear protective, insulated oven gloves when inserting or removing items from the hot oven and remember that the top of this appliance may become very hot.
- Always wear protective, insulated oven mitts when handling, inserting or removing items from the appliance.
- 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



Before First Use:

Read all instructions and safety information carefully before first use. Please retain this information for future reference.

1. Remove the parts from the packaging.
2. Place the oven on a flat, dry surface.
3. Remove any promotional labels or stickers.
4. Plug in and heat the oven empty for around 10 minutes at 230°C with the upper and lower heating elements on.
5. Dispose of the packaging in a responsible manner.
6. Your appliance is now ready for normal use.

Note: There may be some smoke and a slight burning smell emitted during first use. This is normal and just a product of any leftover manufacturing residue. This is not a malfunction and will stop after the first few uses.

Using Your Appliance:

1. Insert the wire rack or baking tray into the oven, onto the required shelf.
2. Plug the oven in and preheat as required by your recipe.
3. Set the temperature dial and the oven function dial. The front indicator light will show when the heating elements are on.
4. Using oven gloves, place the food to be cooked into the oven.
5. Set the timer by turning it clockwise.
6. Once the time is up, the timer will ring, reminding you to remove your food from the oven.

Note: Some food may require turning halfway through cooking time. Always follow the instructions on the food packaging.

Note: You can only use 2 of the functions at any one time, ie: 2 x Hotplate, 1 X Hotplate & Oven & 1 x Hotplate and 1 x Rotisserie.

Using the hotplates:

1. Place a pot or pan onto the desired hotplate.
2. Turn on the hotplate dial, select your required temperature, and then set the required time.
3. When the timer has finished, the hotplates will shut off automatically.

Using the rotisserie:

1. Slide the spit in to the centre of the chicken, beef or any meats, slide the rotisserie forks on to the spit (forks inwards) securing the forks with the thumb screws so that the meat is tight on the spit.
2. Set the temperature dial and the oven function dial.
3. Insert the pointed end of the spit into the drive socket, inside the oven. Rest the square end of the spit on to the spit support, on the opposite inner wall of the oven.
4. Set the timer dial to the desired cooking time.
5. When complete, the timer bell will ring and the timer will turn off.
6. Remove the spit by placing the hooks of the rotisserie handle under the grooves on either side of the spit.
7. Lift the left side of the spit up and out first, and then pull the spit out of the drive socket and carefully remove from the oven.
8. Take the food off the spit and place it on a cutting board or platter.

Note: When cooking poultry, it may be necessary to secure both the legs and wings to the body with butchers twine to make the roast as compact as possible for smooth movement of the rotisserie spit.



Settings:









Turn each dial clockwise to select the setting you require.

Temperature Dial: Set the temperature by turning the temperature dial clockwise to select the required temperature for your recipe. The temperature control varies between 90°C and 230°C.

Timer Dial: Set the timer by turning the timer dial clockwise to select the required time for your recipe. The timer can be set from 0 to 90 minutes. The oven will turn off automatically once the selected time has been reached, and a bell will sound to let you know your food is done.

Alternatively turn the dial anti clockwise to “Stay On”, the oven will be on constantly.

Oven Function Dial: There are seven settings to choose from, depending on what you are going to cook

Function	Control Panel Icon	Uses
Heaters off		
Upper heaters		Use as a grill when toasting bread and grilling chicken, bacon, sausage etc.
Lower heaters		This setting can be used for most of the same food that can be cooked in the conventional oven, but will take longer to cook the food.
Upper and lower heaters		Use when roasting meat and vegetables, for ready meals, casseroles, bread, cakes and more.
Upper and lower heaters with rotisserie		Use for rotisserie chicken, kebabs or without rotisserie spit as a grill when toasting bread and grilling chicken, bacon, sausage etc.
Left hotplate		
Right hotplate		
Both hotplates		

Accessories:

The baking tray and rack can be slotted into any of the four slats inside the oven, depending on the food you want to cook. For example, if you are cooking a roast chicken, you would place the tray on the lowest slots of oven. If you are cooking a dish and would like the top part browned and cooked the most, you would place the tray on either the top or second slot.

Note: You can use the accessories in conjunction with one another to cook a full meal.

Troubleshooting

Questions	Answers
Food is cooking too slowly, too quickly, or burning.	The oven temperature may be too low or high. If food is cooking too quickly, try lowering the shelf. If food is cooking too slowly, move the shelf up.
Steam is coming from the oven.	This is a normal occurrence when cooking foods with high water content. Take care when opening the oven as steam may escape when you open the door.
The oven is not cooking evenly.	Check you are using the correct temperature for the recipe as the temperature may be too high. The food/dish may not be placed centrally on the tray.
There is a smell of burning in the oven.	There may be a build-up of grease in the oven or on the wire rack. Always wipe down the oven inside after use, once it has cooled completely. Always wash the wire rack after each use to remove any grease build-up.
My roast chicken will not fit neatly on the rotisserie.	It's important to truss your chicken so it is compact and fits nicely onto the spit.

Cleaning & Care

It is important that you clean the appliance after each use to prevent an accumulation of grease and avoid unpleasant odours.

- Excess grime may also increase the cooking times.
- Allow the appliance to cool and unplug from outlet before cleaning.
- Do not use abrasive cleaners or sharp utensils to clean the oven, as scratching may weaken it and cause shattering.

Inner:

Wipe the inside of the oven with a hot, damp sponge cloth. Dry before next use. A mild spray or oven cleaner can be used. Apply to the sponge, not the oven.

Outer Casing and Hobs:

Clean outside of appliance and the hobs with a damp sponge and dry with a clean towel.

Door:

Wipe the glass with a hot damp sponge. Clean the glass with a glass cleaner spray if desired. Dry with a clean towel.

Accessories:

The wire rack, rotisserie fork, rotisserie handle, baking tray and tray handle can all be washed as normal kitchenware. Let all parts and surfaces dry thoroughly prior to plugging oven in and using.

IMPORTANT:

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

To store your appliance:

- Unplug power cord from the power outlet and clean as instructed.
- Store on a flat, dry level surface out of reach of children.

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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 or 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

Should you have a problem with your appliance, or need any spare parts, please call our Customer Support Team on:

+44 (0) 333 220 6066

