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MODEL: T17072

7 LITRE DIGITAL AIR FRYER



USER MANUAL



GREAT BRITISH DESIGN, INNOVATION AND EXCELLENCE SINCE 1912

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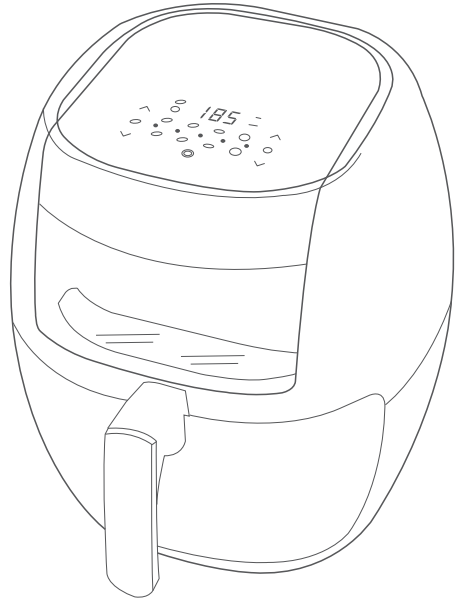
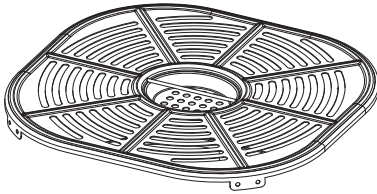
This box contains

Instruction manual

Air fryer

Drawer

Grill Plate



Specifications

RATED VOLTAGE	220 - 240V
FREQUENCY	50/60Hz
POWER CONSUMPTION	1800W
CAPACITY	7L
TEMPERATURE RANGE	80°C - 200°C
TIME RANGE	1-60 minutes
DIMENSIONS (CM)	H36 x W38 x D32
WEIGHT	5.5Kg

Important safety information

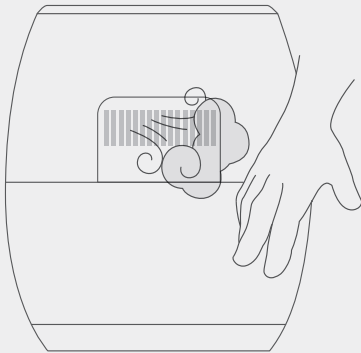
Please read these safety **NOTES** carefully **BEFORE** using your Tower appliance

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 drawer is removed from the air fryer.



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.

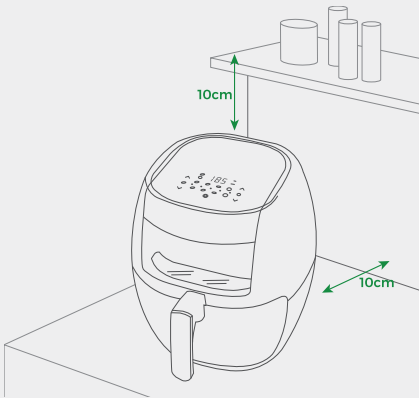
GENERAL SAFETY

- **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 16 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.
- **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.



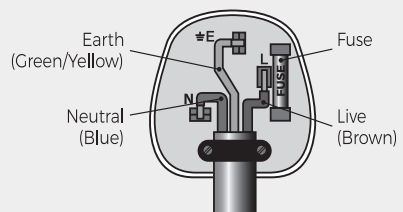
- **DO NOT** place the appliance in the presence of explosive and/or flammable fumes.
- **DO NOT** cover the air inlet and outlet during operation.
- Any accessories, baking trays or oven dishes used in the appliance will become hot. Always use oven gloves or the heat-proof silicone finger mitts when 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.

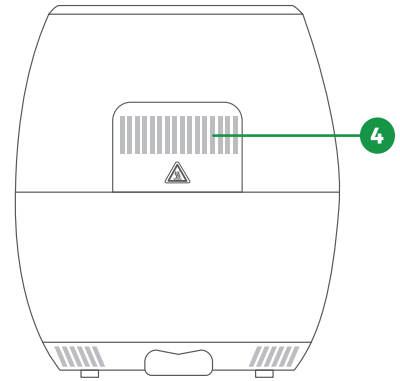
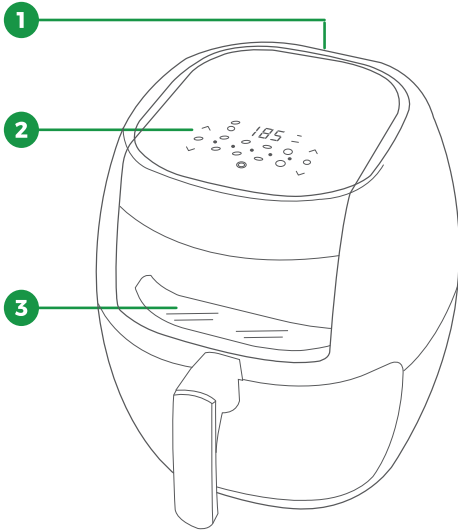
If you need to remove the plug - disconnect it from the mains - then cut it off of the mains lead and immediately dispose of it in a safe manner. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

WARNING:

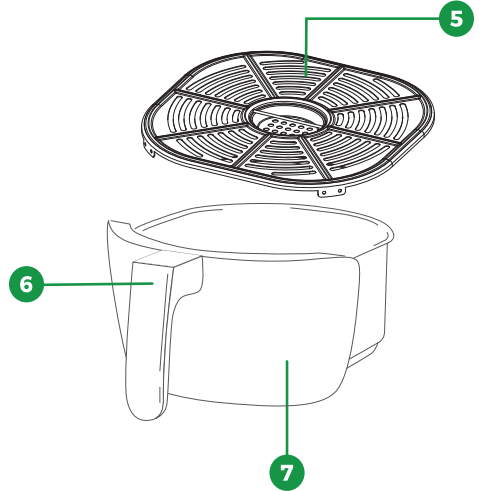
This appliance MUST be earthed!

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

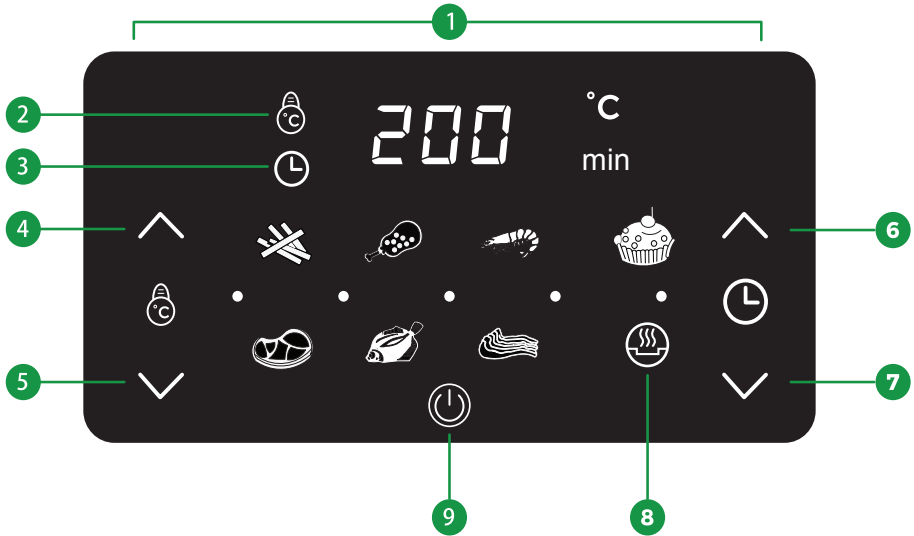
Getting to know your air fryer



1. Air inlet
2. Control Panel and Display
3. Viewing Window
4. Air Outlet
5. Grill Plate
6. Drawer Handle
7. Drawer










CONTROL PANEL AND DISPLAY



PRE-SET PROGRAMS

1. LED Display
2. Temperature Icon
3. Timer Icon Min
4. Temperature Increase Key
5. Temperature Decrease Key
6. Timer Increase Key
7. Timer Decrease Key
8. Pre-heat Function Key
9. ON/Standby Key

-  Fries
-  Chicken Drumsticks
-  Prawn
-  Cake
-  Steak
-  Fish
-  Ribs

NOTE: The time will increase/ decrease in increments of 1 minute, from 1 to 60 minutes.
The temperature will increase/ decrease in increments of 5 degrees, from 80°C to 200°C.

NOTE: Press and hold the timer/ temperature arrow keys to change the time/ temperature more quickly.

Before first use

SETTING UP

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. Wash and dry the accessories and air fryer, following the instructions in the **Cleaning and care** section.

NOTE: DO NOT fill the drawer with oil or frying fat. This is an oil-free fryer that works on hot air and uses very little oil or no oil.

NOTE: The drawer is fully removable from the unit. Always pull on the handle.

TEST RUN

The appliance should be used for the first time without any food in it, in order to remove any manufacturing coating residues. The appliance may produce some smoke or odours during this process.

Allow the appliance to heat up on the highest temperature setting for approx. 15 minutes, with no food inside.

1. Connect the plug to a mains wall socket.
2. Close the door.
3. Set timer to 15 minutes.
4. Set the temperature to 200°C
5. The heating element and fan will begin to operate and the timer will begin counting down.
6. When the set time has elapsed, the appliance will emit an audible signal.
7. Remove the plug from the mains power socket.
8. Allow the appliance to cool down.

NOTE: *The appliance will automatically enter standby mode after 90 seconds if no keys are pressed after the control panel has illuminated.*

Using your air fryer

The appliance is suitable for frying, roasting, baking, grilling, or warming food.

COOKING WITH THE AIR FRYER:

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

- This air fryer operates using hot air and requires very little to no oil.
- Rapid Air technology instantly reheats the air inside the appliance therefore pulling the drawer out briefly during hot air frying barely disturbs the process.

1. Connect the plug to a mains wall socket.
2. Remove the drawer.
3. Place the food inside the drawer.
4. Slide the drawer back in to the air fryer.

NOTE: DO NOT exceed the MAX line.

5. Press the ON/Standby key. The display will flash with the temperature and set time alternately and all icons will illuminate.

NOTE: If no input is made within 1 minute, the unit will revert to standby mode and emit an audible signal.

6. Determine the required cooking time for your desired ingredients (refer to the **Settings and pre-set programs** section).

Use the timer increase/decrease keys to adjust the cooking time accordingly.

NOTE: Cooking times can be changed or adjusted, even while the air fryer is in operation.

7. Determine the required cooking temperature (refer to the **Settings and pre-set programs** section).

Use the temperature increase/decrease keys to adjust the temperature accordingly.

NOTE: The temperature can be adjusted or changed at any time, even while the air fryer is in operation.

8. Once the correct pre-set program/time/temperature have been set, press the On/Standby key.

The heating element and fan will begin to work, the heating indicator will illuminate. The time and temperature will show on the display screen and the timer will start counting down the remaining cooking time. Any pre-set program selected will flash.

CAUTION: During the frying process, food will get very hot and steam may escape from the appliance.

9. When the set cooking time has elapsed, the air fryer will emit an audible signal and enter stand-by mode.
10. Pull the drawer out of the appliance and place it on a suitable heat resistant surface and check if the food is ready.

CAUTION: DO NOT touch the drawer immediately after use. Only hold the drawer by the handle.

Always wear oven gloves and use suitable accessories such as tongs to remove food, as required.

DO NOT turn the drawer upside down, as any excess oil that has collected may drip onto the food.

CAUTION: Before serving, ensure meat and poultry are thoroughly cooked.

11. If the food is not ready, simply place it back into the air fryer and set the timer for a few extra minutes.

12. Once food is cooked and the appliance is not required for further cooking, remove the plug from the mains power socket.
13. Allow the used accessories and appliance to cool down before cleaning them (refer to the ***cleaning and care*** section)








SETTINGS AND PRE-SET PROGRAMS:

- The settings table will help you to select the basic settings for the ingredients.
- Settings and pre-set programs are indications; as ingredients differ in origin, size, shape and brand, we cannot guarantee the best settings for your ingredients.
- Settings can be adjusted to meet personal preference in the finished result. However, always ensure food is cooked and piping hot before serving.

SETTINGS TABLE:					
	Min-max Amount (g)	Time (min.)	Temperature (°C)	Extra information	Shake
Potato & fries					
Thin frozen fries	600-700	15-20	200		Yes
Thick frozen fries	600-700	20-25	200		Yes
Home made fries	800-1000	25-30	200		Yes
Meat & Poultry					
Steak	500-800	10-15	180		
Pork chops	500-800	10-15	180		
Hamburger	400-800	10-15	180		
Sausage roll	400-800	13-15	200		
Drumsticks	400-800	25-30	180		
Chicken breast	400-800	15-20	180		
Snacks					
Spring rolls	500-800	8-10	200	Use oven-ready	Yes
Frozen chicken nuggets	500-1000	6-10	200	Use oven-ready	Yes
Frozen fish fingers	500-800	6-10	200	Use oven-ready	
Frozen bread crumbed Cheese snacks	500-800	8-10	180	Use oven-ready	
Stuffed vegetables	400-800	10	160		
Baking					
Cake	800	20-25	160	Use baking tin	
Quiche	800	20-22	180	Use baking tin/oven dish	
Muffins	800	15-18	200	Use baking tin	
Sweet snacks	800	20	160	Use baking tin/oven dish	

Pre-set programs:

- This air fryer is equipped with 7 pre-programmed settings ideal for the most commonly air-fried meals. When one of these menus is selected, the air fryer will automatically default to that program's pre-set temperature and time, and operate accordingly.
- Each of these programs can be accessed by pressing the respective program key, on the unit's control panel. The corresponding indicator will flash and the pre-set temperature and time for that menu will flash alternately on the unit's LCD screen.
- It is possible to change the pre-set temperature and time, as required, by using the temperature and timer increase/decrease keys.

	Programs	Weight (g)	Temp (°C)	Cooking time (mins)	Extra information
	<i>French Fries</i>	600-1000	200	18-25	
	<i>Chicken Drumstick</i>	700-900 10-13 Pieces	180	20-25	Add a little oil (approx. ½ spoon)
	<i>Prawn</i>	150-250	160	15-20	
	<i>Cake</i>	550-650 8-10 Cups	160	35-45	
	<i>Steak</i>	450 3-5 Pieces	160	15-25	Add a little oil (approx. ½ spoon)
	<i>Fish</i>	200-300	180	15-20	
	<i>Ribs</i>	350-450	15-20	180	

PRE-HEATING:

It is recommended to add 3 minutes to the cooking time if the appliance is cold.

Alternatively, pre-heat the appliance without any food inside:

1. Place the empty drawer into the unit.
2. Adjust the timer to 3 minutes and the temperature to the required cooking temperature.
3. Once pre-heated remove the drawer and add food.
4. Place the drawer in to the unit and adjust the timer to the required cooking time.

GETTING THE BEST RESULTS FROM YOUR AIR FRYER:

Cooking time:

- The cooking time will depend on the size of your ingredients. Smaller sizes may require a shorter cooking time.
- In general the cooking times are shorter than in a conventional oven. Start with shorter cooking times and then adapt the cooking times to your personal taste.
- Whilst becoming familiar with the appliance it is advisable to check the condition of the food during cooking to ensure that it does not burn.

Turning and rotating food:

- "Flipping" or turning smaller sized foods halfway through the cooking process, assures that all the pieces are evenly fried.
- Some food requires shaking halfway through the cooking time (refer to the settings table). To shake the food, pull the drawer out of the appliance by the handle and shake it. Then slide the drawer back into the fryer.

Accessories:

- If using a cooking vessel in the drawer, non-stick coated or enamel coated ovenware is recommended in order to allow for greater heat transfer.
NOTE: *Using cooking vessels may affect the cooking due to the reduction in air flow.*

Food tips:

- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- There is no need to add any oil to frozen chips as most frozen products are generally pre-fried. When preparing frozen chips or other frozen convenience products, follow the manufacturer's specifications on the packaging. Be cautious of using extremely greasy ingredients such as sausages in the air fryer.
- Add some oil to fresh potatoes for a crispy result. Fry the potatoes in the air fryer within a few minutes of adding the oil.
- Pre-made dough requires a shorter cooking time than home-made dough.
- The air fryer can be used to reheat food; Set the temperature to 150°C for up to 10 minutes.

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

ADDITIONAL FUNCTIONS

Pausing and resuming cooking:

While the air fryer is in operation the cooking cycle can be paused.

Remove the drawer from the unit. The fan and heating element will stop working. The On/Standby indicator will remain lit to show the unit is in Standby mode.

When the drawer is re-inserted, the air fryer will resume operation on the latest selected settings.

Automatic switch off:

The air fryer has a built in timer, which will automatically shut down the air fryer when timer reaches zero.

To manually switch off the air fryer, adjust the timer to zero.

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 whenever the drawer is not properly situated inside the appliance or the timer is not set.

Before using your air fryer, please ensure that the drawer is fully closed and that the cooking timer has been set.

Accessories/Spare Parts

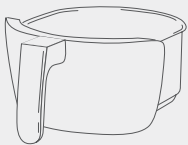
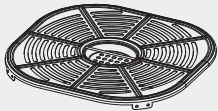
Spare part replacements and accessories are available to purchase via:



+44 (0) 333 220 6066

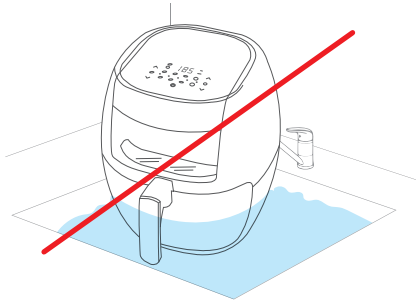


www.towerhousewares.co.uk

PART NO	DESCRIPTION	IMAGE
T1707101	Drawer	
T1707102	Grill Plate	

Cleaning and care

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



Clean the main unit, drawer and grill plate after each use. **DO NOT** allow food residues to dry on. Food residue could start to burn and possibly cause faults.

1. Unplug the appliance from the mains and allow it to cool down.

NOTE: Remove the drawer to let it cool down more quickly.

2. Wipe the main unit clean with a damp cloth and a little detergent.
3. Clean the drawer and grill plate with detergent and warm water. In the case of stubborn dirt, soak them in warm water and detergent beforehand.

NOTE: DO NOT clean the appliance with metal kitchen utensils, caustic or abrasive cleaning agents or scouring sponges.

NOTE: Allow all parts to air dry completely or dry with a tea towel before reusing or storing.

Storage

- Once cool, clean and dry store the appliance upright, in a cool, dry place.

Troubleshooting

PROBLEM	POSSIBLE SOLUTION
The air fryer does not work	Plug the appliance into an earthed wall socket
	Ensure the drawer is fully inserted.
	Ensure the timer has been set
The air fryer is emitting smoke	White smoke is caused by grease heating up inside the appliance. Clean the appliance properly after each use.
	Dark smoke suggests food is burning. Immediately unplug the appliance. Wait for smoke to clear before removing the drawer.
Foods are overcooked or burned	Decrease cooking temperature or time
	Ensure food items are not too large and are not touching the heating elements
The fried ingredients are not done	Put smaller batches of ingredients in the air fryer. Smaller batches are fried more evenly
	The set temperature is too low. Adjust the temperature. Refer to the Settings and Pre-set Programs section under Cooking with the Air Fryer for a temperature reference guide
	The cooking time is too short. Adjust the cooking time (Refer to the Settings and Pre-set Programs section under Cooking with the Air Fryer for a timer reference guide)
French fries are fried unevenly in the air fryer	Use fresh starchy potatoes and make sure they stay firm during frying
	Shake French Fries halfway through cooking to receive the best results
French 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 the fries.
	Dry the French Fries properly before you add the oil.
	Cut the French Fries 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



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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.

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



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