

TOWER®

BUILT FOR BETTER SINCE 1912

MODEL: T17181

8 LITRE DUAL BASKET VORTX AIR FRYER



USER MANUAL



GREAT BRITISH DESIGN, INNOVATION AND EXCELLENCE

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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 cooking basket 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.
- 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.

IMPORTANT SAFETY INFORMATION

- 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.

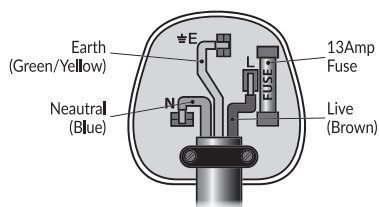
IMPORTANT SAFETY INFORMATION

- **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.

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.

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).

- 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.

In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from the Customer Support Team.

THIS BOX CONTAINS

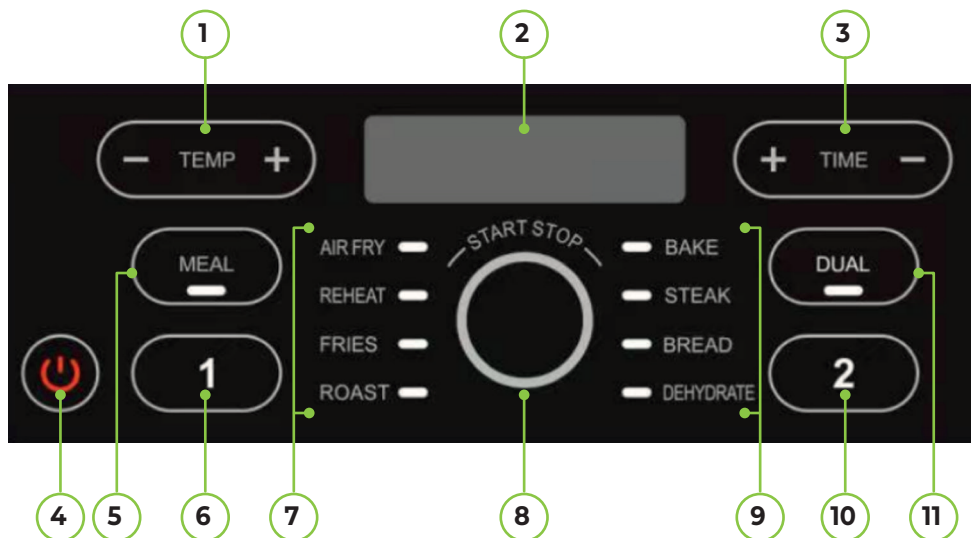
- Instruction Manual
- 8L Air Fryer
- 2 x Cooking baskets
- 2 x Crisper Grill Plates



SPECIFICATIONS

RATED VOLTAGE	AC 220 - 240V~
FREQUENCY	50 - 60Hz
POWER CONSUMPTION	2460W
CAPACITY	8 Litre (2 x 4 Litres)
TEMPERATURE RANGE	120°C - 210°C (60°C-100°C on Dehydrate mode)
TIME RANGE	1-60 minutes (1-24H on Dehydrate mode)

GETTING TO KNOW YOUR AIR FRYER



CONTROL PANEL AND DISPLAY

1. Temperature +/- key
2. LED display
3. Time +/- key
4. Power On/Off key
5. Meal function key
6. Basket 1 selection keys
7. Preset indicators (Air Fry, Reheat, Fries, Roast)
8. Start/Stop button/Preset selection dial
9. Preset indicators (Bake, Steak, Bread, Dehydrate)
10. Basket 2 selection keys
11. Dual function key

STRUCTURE OF YOUR APPLIANCE



BEFORE FIRST USE

PREPARING FOR USE

1. Read all instructions and safety information carefully before first use. Please retain this information for future reference.
2. Remove your appliance from the packaging.
3. Check that there is no damage to the cord or any visible damage to the body.
4. Dispose of the packaging in a responsible manner.
5. Remove any stickers or labels from the appliance. DO NOT remove the rating label.
6. Thoroughly clean the grill plates and cooking baskets with hot water, some washing-up liquid and a non-abrasive sponge. Dry thoroughly.
7. Place the grill plates on the bottom of the cooking baskets before use.
8. Wipe the inside and outside of the appliance with a damp cloth. Dry thoroughly.
9. Do not fill the appliance with oil or frying fat. This appliance operates using hot air and requires very little to no oil.
10. Familiarise yourself with the control panel shown in the Specifications section.
11. Situate your appliance according to the Important Safety Instructions section.

NOTE: When using the appliance for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Ensure that there is sufficient ventilation around the appliance.

USING YOUR AIR FRYER

AIR FRYER COOKING BASKET SAFETY SWITCH:



For your safety, this air fryer contains a safety switch in the cooking baskets, designed to keep them 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 plates are inside the cooking baskets and the cooking baskets are fully closed.

REMOVING THE COOKING BASKETS:

Pull either basket handle to remove the corresponding cooking basket. If this occurs while the unit is in operation, the digits on the LED screen will flash to show the cooking process has been paused; otherwise, the LED display will simply continue to display '00:00' until a cooking cycle is programmed.

To put the cooking basket back into the unit, simply push it into the unit in the same manner as it went in, until you hear an audible click. If the unit is in operation, it will automatically continue operation on the previously selected settings; otherwise, the LED display will simply continue to display '00:00' until a cooking cycle is programmed.

TURNING THE APPLIANCE ON/OFF:

1. To use the appliance, begin by plugging it into a mains socket, ensuring the socket switch is in the ON position. There will be a sound prompt and the control panel will briefly illuminate to show the unit has been plugged in.
2. Once the unit is plugged in press the  key to turn the unit on. There will be a sound prompt, the  key and preset indicators will come on and the LED screen will display '00:00' on the left-

USING YOUR AIR FRYER

- hand side to indicate the unit has been turned on.
3. Press this button again when the unit is in operation to turn it off. There will be a sound prompt, and the LED display will briefly display 'END' before the unit goes into Standby mode.

SELECTING THE COOKING BASKETS:

1. To begin a cooking cycle, start by selecting the required cooking basket or baskets. To do this, press either the **1** or **2** keys on the unit's control panel to select the corresponding basket. The key will illuminate and the LED screen will display '00:00' on the corresponding side to show the basket has been selected.

THE DUAL FUNCTION:

This air fryer is equipped with a DUAL function, which allows for both baskets to be programmed simultaneously on the exact same settings.

1. To activate this function, press the DUAL key on the unit's control panel. The DUAL, **1** and **2** keys will illuminate, and the LED screen will display '00:00 00:00'.
2. Once the DUAL function has been activated, program the air fryer as described in the corresponding section below. Both baskets will now cook simultaneously on the same setting.

PRESET MENUS:

This unit is equipped with a choice of eight preset functions: AIR FRY, REHEAT, FRIES, ROAST, BAKE, STEAK, BREAD AND DEHYDRATE.

NOTE: It is not possible to start a cooking cycle without first selecting a preset function.

1. To start cooking, begin by selecting the desired preset function. To do this, turn the preset selection dial on the unit's control panel. Turn this dial clockwise to cycle through the presets in descending order, or counter-clockwise to cycle through them in ascending (reverse) order. The corresponding indicator will light up on the unit's control panel to show each preset has been selected.
2. Once the desired program has been selected, push down on the centre of the dial to start the cooking process.

NOTE: For better results, ensure that the removable trays are in the air fryer baskets and that the food is placed evenly in the basket when starting a cooking cycle.

The full list of preset cooking times and temperatures is as follows:

PRESET	TEMPERATURE	TIME
Air Fry	200°C	20m
Reheat	190°C	5m
Fries	180°C	20m
Roast	200°C	20m
Bake	200°C	10m
Steak	210°C	10m
Bread	180°C	15m
Dehydrate	60°C	8H

USING YOUR AIR FRYER

MANUALLY SETTING THE TIME AND TEMPERATURE

During a cooking cycle, the appliance's cooking temperature can be set manually from 120-210 degrees Celsius, and its time between 1-60 minutes, or 1-24 hours for the Dehydrate function. To do this, simply press either the temperature or the time selection key when the unit is in operation to choose between setting the time and temperature. When either are selected, simply use the + and - buttons to increase or decrease the temperatures in units of 10 degrees C, or the time in units of 1 minute, or 30 minutes for the Dehydrate function.

Once the correct time and temperature have been selected, press down on the centre of the preset selection dial to begin or resume the cooking process.

THE MEAL FUNCTION

- If you wish for each basket to have different settings but cook at the same time, this unit has a smart finish function, labelled MEAL, which staggers each cooking cycle accordingly to ensure both finish at the same time. E.g. if the left-hand basket is programmed at 200°C for 20 minutes and the right-hand basket is programmed at 140°C for 15 minutes, the left-hand basket will cook on its own for 5 minutes before the cooking cycle for the right-hand basket begins. Both baskets will then finish at the same time, allowing for multiple elements of a meal to be ready simultaneously.
- To enable the MEAL function, press the corresponding key on the unit's control panel. The MEAL, ① and ② keys will illuminate.
- Once the MEAL function has been activated, program the first (left-hand) basket, as described in the corresponding section of this instruction manual.

- When the desired program has been selected, push down on the centre of the preset selection dial. The ② key will begin to flash to indicate the second basket is ready for programming. When this occurs, press the ② key and program the second basket.
- Once both baskets have been programmed, push down on the centre of the preset selection dial to conclude the process. The unit will now automatically start the longer of the two cooking cycles, and delay the start of the shorter one until both cooking times match. The text 'HOLD' will be displayed on the side of the LED display corresponding to the basket with the shorter cooking time; for instance, if the program on the left-hand side basket has a shorter cooking time than that on the right-hand side basket, 'HOLD' will be displayed on the left-hand side of the LED display, and vice-versa.

DURING COOKING

- When the air fryer is in use, the LED screen will display a countdown timer for the remaining cooking time. If at any time you need to stop the fryer, simply push down on the centre of the preset On/Off selection dial, or press the Power button. Similarly, if you remove either basket during cooking, the appliance will automatically stop working.
- Once the timer has finished and the air fryer has ended cooking, it will give off a sound prompt and the text 'End' will be displayed on the LED display. When this occurs, open the basket and inspect its contents; if a longer cooking time is required, simply restart the process until the desired result is achieved.

USING YOUR AIR FRYER

TIPS:

- If the food is 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 required a shorter cooking time than home-made dough.
- When battering items, ensure they are battered in the correct order, so that they do not fall apart while crisping or frying. Items should first be coated in flour, then butter or egg, and finally breadcrumbs.

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.
	No preset has been selected.	Select a preset.
	The ON/OFF key has not been pressed.	Press the  key.
The ingredients are not done.	Too much food has been added to the unit.	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, 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 cooking basket out and shake it to separate the overlapped food material, then push the cooking basket back into the unit 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 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 the fries.	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.
The appliance is smoking.	The ingredients have a high oil content.	Smoking will be normal.
	The appliance contains grease from a previous use.	White smoke is caused by grease heating up inside the fryer. Clean the appliance properly after each use.
	An inappropriate temperature has been set.	Follow the suggested settings or food manufacturer's recommendations.

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 the cooking baskets and grill plates, as this may damage the non-stick coating.
2. Clean the cooking baskets and grill plates with hot water, some washing-up liquid and a non-abrasive sponge or brush.

Tip: If food residue is stuck to the grill plates or the bottom of the cooking baskets, leave them to soak in hot water and some washing-up liquid for a few hours or overnight.

3. DO NOT allow water or any other liquid to enter the unit.

4. Wipe the outside of the appliance with a damp cloth.
5. Wipe the inside of the appliance with hot water and a non-abrasive sponge.
6. Clean the heating element with a cleaning brush to remove any food residues.
7. Ensure all parts are thoroughly dry before use.

NOTE: The cooking basket is **NOT** dishwasher-proof. **NEVER** place the cooking basket in the dishwasher.

STORAGE

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

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.

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
T17181001	Left Basket
T17181002	Right Basket
T17181003	Grill plate
T17181004	Grill Plate feet
T17181005	Non-Slip feet



HOMEMADE FRIES

INGREDIENTS

- 2 large potatoes
- ½ tbsp. paprika
- Pinch of salt
- Pinch of pepper
- 1 tbsp. sunflower oil

1. Wash, peel and slice the potatoes.
2. Dry with kitchen paper.
3. Cut the potatoes into your desired length and thickness.
4. Bring a large pot of water to the boil with a pinch of salt. Add the chips and allow to part boil for 10 minutes.
5. Strain the fries and immediately run under cold water to stop them from cooking any more.
6. Pour the oil in a bowl, with the paprika, salt and pepper. Put the fries on top and mix until all the fries are coated.
7. Remove the fries from the bowl with your fingers or kitchen utensil so that the excess oil stays behind in the bowl.
8. Place the fries in the air fryer and then set the fryer to cook as per the instructions.

Variations: Try replacing ½ tbsp. of paprika with ½ tbsp. garlic powder, or ½ tbsp. of grated parmesan cheese.





HONEY LIME CHICKEN WINGS

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 and mix them well. Marinate in the refrigerator for at least 4 hours (preferably overnight)
2. Evenly scatter the chicken wings across the basket.
3. Cook the wings, turning halfway through.





MOLTEN CHOCOLATE LAVA CAKE

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 the butter, stirring all the time.
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. Mix in the chocolate sauce slowly until the ingredients are well blended together.
4. Pour the batter into an oven-safe cup or ramekin and place it inside the air fryer.
5. Turn the air fryer to 190°C for 6 minutes.
6. When ready, top with ice-cream and serve immediately.



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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

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

