TOWER

BUILT FOR **BETTER** SINCE 1912

MODEL: T17182

7.2 LITRE

# DIGITAL 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.
- 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.

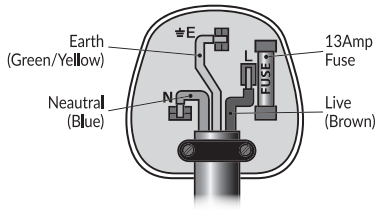
## PLUG AND CORD

- 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
7.2L Digital Air Fryer
Crisper Grill Plate

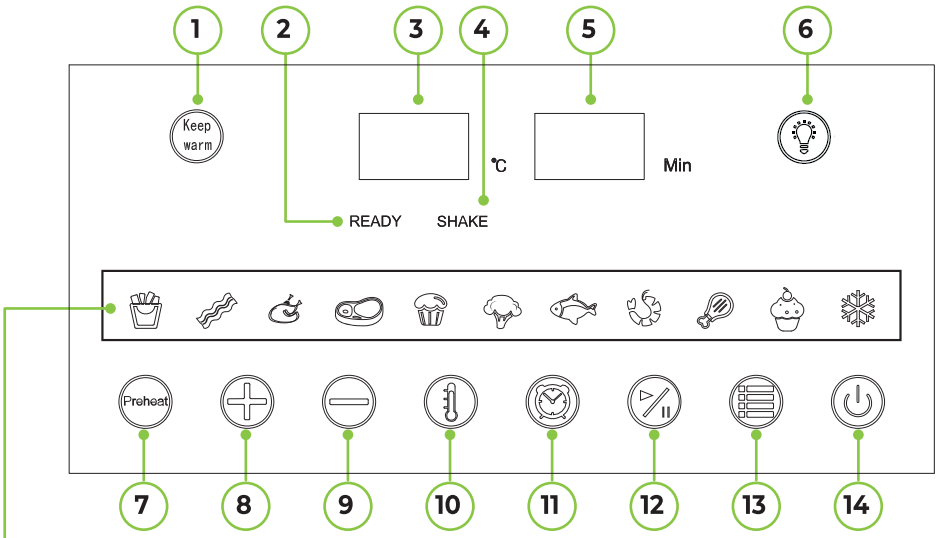





## SPECIFICATIONS

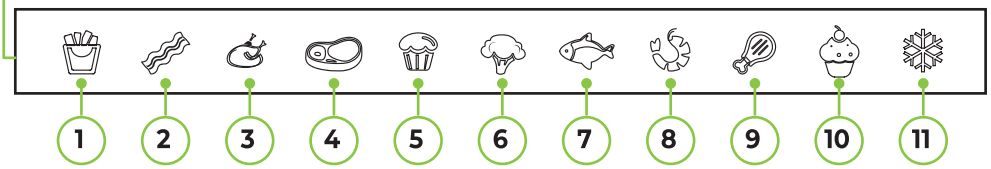
| | |
|---|---|
| RATED VOLTAGE | AC 220 - 240V~ |
| FREQUENCY | 50/60Hz |
| POWER CONSUMPTION | 1350-1650W |
| CAPACITY | 7.2 Litre |
| TEMPERATURE RANGE | 80°C - 200°C (70°C-200°C for presets) |
| TIME RANGE | Up to 60 minutes |

# GETTING TO KNOW YOUR AIR FRYER




## CONTROL PANEL AND DISPLAY

1. Keep warm key
2. Ready indicator
3. Temperature LED display
4. Shake indicator
5. Cooking time LED display
6. Light On/Off key
7. Pre-heat key
8. Time/Temperature + key
9. Time/Temperature – key
10. Temperature selection key
11. Time selection key
12. Start/Pause key
13. Preset selection menu key
14. Power On/Off key




## PRESET INDICATORS

1. Fries preset indicator
2. Bacon preset indicator
3. Chicken preset indicator.
4. Steak preset indicator
5. Cake preset indicator
6. Vegetable preset indicator
7. Fish preset indicator
8. Prawns preset indicator
9. Chicken drumstick preset indicator
10. Dessert preset indicator
11. Defrost preset indicator

# 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 plate and cooking basket with hot water, some washing-up liquid and a non-abrasive sponge. Dry thoroughly.
7. Place the grill plate on the bottom of the cooking basket 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 basket, designed to keep if 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 at any time to slide the cooking basket out of the air fryer.

**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 digits on the LED display will go out to indicate the cooking process has been paused. When the cooking basket is re-inserted, the air fryer will resume operation on the latest selected settings.

## 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.
2. Once the unit is plugged in, press the ⏻ key to bring it out of Standby. There will be a sound prompt and the LED display will come on to indicate the unit has been turned on.
3. Long-press this button again when the unit is paused to turn it off. The LED display will go out and the fan will stop working.

**NOTE:** The appliance will turn itself off if left idle for a period of more than 3 minutes.

# USING YOUR AIR FRYER

## TURNING THE LIGHT ON/OFF:

This unit is equipped with a light inside the cooking basket, which can be turned on or off manually.

1. Press the key on the unit's control panel to turn the inner light on. Press this button again while the light is on to turn it off.

## PRESET MENUS:

This unit is equipped with a choice of 11 presets: Fries, Bacon, Chicken, Steak, Cake, Vegetable, Fish, Prawns, Drumsticks, Dessert and Defrost.

- To start cooking, begin by selecting the desired preset. To do this, press the key on the unit's control panel to cycle through and select the available functions and modes.
- The corresponding indicator will flash on the unit's control panel to show each preset has been selected, the default cooking time and temperature for that function or mode will be displayed on the unit's LED screen. On certain presets, the Shake key will also begin to flash.

**NOTE:** The default preset for the unit is Fries.

- When the desired preset has been selected, press the key to begin or resume the cooking cycle.
- The unit will automatically start working and the remaining cooking time will begin to count down on the unit's LED display.

**NOTE:** Cooking times and temperatures for each preset can be manually adjusted, as detailed in the corresponding sections above.

- The default times and temperatures for each preset are as follows:

| Preset | Temp (°C) | Time (mins) | Amount (g) |
|---|---|---|---|
| Fries | 200 | 20 | 300-500 |
| Bacon | 180 | 5 | 80-120 |
| Chicken | 180 | 40 | 500-550 |
| Steak | 180 | 12 | 150-200 |
| Bake | 180 | 15 | 120-200 |
| Veg | 150 | 10 | 400-600 |
| Fish | 180 | 15 | 200-300 |
| Prawns | 185 | 8 | 250-500 |
| Chicken leg | 190 | 22 | 400-600 |
| Dessert | 180 | 15 | - |
| Frozen food | 180 | 20 | 200-300 |

## SETTING THE TEMPERATURE:

The appliance's cooking temperature can be set manually, from 70°C to 200°C.

1. Press the key to turn the temperature selection function on, then press the + and — keys to manually adjust the cooking temperature, in increments of 5. The currently selected temperature will be displayed on the unit's LED screen. Short-press each key to gradually increase or decrease the temperature, or press and hold it to cycle through the temperature range more quickly.
2. When the correct temperature has been selected, press the key to begin or resume the cooking cycle.

# USING YOUR AIR FRYER

## .SETTING THE TIMER:

1. The appliance's cooking time can be set manually, from 0 to 60 minutes.
2. Press the key to turn the timer selection function on, then press the + and — keys to manually adjust the cooking temperature, in increments of 1. The currently selected cooking time will be displayed on the unit's LED screen. Short-press each key to gradually increase or decrease the cooking time, or press and hold it to cycle through the timer more quickly.

## THE PREHEATING FUNCTION:

This unit is equipped with a pre-heating function.

1. Press the key on the unit's control panel to activate the preheating function. Once this function has been selected, press the key to start a pre-heating cycle.

**NOTE:** The preheating cycle runs for a default 3 minutes, at a default temperature of 200°C.

2. Once the preheating cycle is complete, there will be a sound prompt, the control panel will light up fully, and the 'Ready' indicator will illuminate to show the food is ready to cook.
3. Press the key again before the start of the cycle to cancel the preheating function. Alternatively, long press the key while a cooking cycle is in progress to cancel it and put the unit into standby mode.

## THE KEEP WARM FUNCTION:

This unit is equipped with a separate Keep Warm function, which allows for food to be kept warm for up to 60 minutes after the end of a cooking cycle.

1. Press the key on the unit's control panel to activate the Keep Warm function. The unit will automatically default to a temperature of 65°C and a running time of 15 minutes.
2. If necessary, adjust the cooking time and temperature, as detailed in the corresponding section of this instruction manual.
3. Once the desired cooking time and temperature have been set, press the key to start a Keep Warm cycle. Press this key again before the start of the cycle to cancel the Keep Warm function. Alternatively, long press the key while a Keep Warm cycle is in progress to cancel it and put the unit into standby mode.

## AIR FRYING:

1. Once the correct cooking temperature and time have been selected, press the key to start a cooking cycle. The unit's LED display and the indicator for the selected function or mode will remain illuminated but all other indicators will go out.

**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.

2. When the set preparation time has elapsed the appliance will emit an audible signal and the unit will go into Standby mode. The LED screen will go out and the key will light up red.
3. When this occurs, pull the cooking basket out of the appliance and place it on a heat-resistant surface. Alternatively, turn the appliance off manually by long-pressing the key for about one second.
4. 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.
   - When a batch of food is ready, the appliance is instantly ready for preparing another batch.
   - Unplug the appliance when the unit is not required for further cooking.

# 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 unit.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires 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.
- The table on the next page offers reference times and quantities for frying a variety of popular ingredients.

## SETTINGS TABLE:

**NOTE:** The table on the next page will help you to select the basic settings for the ingredients. Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, the best settings for your ingredients cannot be guaranteed. Because the Rapid Air technology instantly reheats the air inside the appliance instantly, pulling the cooking basket briefly out of the appliance during hot air frying barely disturbs the process.

# SUGGESTED TIMES/TEMPS

| Food Type | Default Cooking Time (mins) | Default Temperature (°C) | Recommended amount of ingredients (g) | Extra information | Shake |
|---|---|---|---|---|---|
| **POTATO & FRIES** | | | | | |
| Thin frozen fries | 15-20 | 200 | 300-400 | | shake |
| Thick frozen fries | 20-25 | 200 | 300-400 | | shake |
| Potato gratin | 20-25 | 190 | 500 | | shake |
| **MEAT & POULTRY** | | | | | |
| Steak | 15-20 | 180 | 100-500 | | |
| Pork chops | 15-20 | 180 | 100-500 | | |
| Hamburger | 15-20 | 180 | 100-500 | | |
| Sausage roll | 13-15 | 190 | 100-500 | | |
| Drumsticks | 15-22 | 200 | 100-500 | | |
| Chicken breast | 15-20 | 180 | 100-500 | | |
| **SNACKS** | | | | | |
| Spring rolls | 8-10 | 190 | 100-400 | Use oven-ready | shake |
| Frozen chicken nuggets | 10-15 | 190 | 100-500 | Use oven-ready | shake |
| Frozen fish fingers | 15-20 | 200 | 100-400 | Use oven-ready | |
| Frozen bread crumbed cheese snacks | 8-10 | 180 | 100-400 | Use oven-ready | |
| Stuffed vegetables | 10-15 | 160 | 100-400 | | |
| **BAKING** | | | | | |
| Cake | 10-15 | 180 | 300 | Use baking tin | |
| Quiche | 20-22 | 180 | 400 | Use baking tin/ oven dish | |
| Muffins | 15-18 | 190 | 300 | Use baking tin | |
| Sweet snacks | 20 | 180 | 400 | Use baking tin/ oven dish | |

# TROUBLESHOOTING

| PROBLEM | POSSIBLE CAUSE | SOLUTION |
|---|---|---|
| The air fryer does not work | The appliance is not plugged in.<br>The timer has not been set.<br>The ON/OFF key has not been pressed. | Plug the appliance into an earthed wall socket.<br>Set the time required.<br>Press the ON/OFF key. |
| The ingredients are not done. | Too much food has been added to the unit.<br>The set temperature is too low.<br>The cooking time is too short. | Put smaller batches of ingredients in the air fryer. Smaller batches are fried more evenly.<br>Set to an appropriate temperature, re-fry food.<br>Set an appropriate cooking time, re-fry food. |
| Food is not evenly fried. | Certain foods need to be shaken mid-way 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 to continue. |
| Fresh fries are fried unevenly. | Wrong type of potatoes used.<br>The potato sticks were not rinsed adequately before frying. | Use fresh potatoes and make sure they stay firm during frying.<br>Rinse the potato sticks properly to remove starch from the outside. |
| Fried snacks are not crispy when they come out of the unit. | Some food materials have to be fried with oil.<br>Wrong type of snacks used. | Coat the surface of the food with a thin layer of oil on first, then start to fry them.<br>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 you dry the potato sticks properly before you add the oil.<br>Cut the potato sticks smaller for a crispier result.<br>Add slightly more oil for a crispier result. |
| The appliance is smoking. | The ingredients have a high oil content.<br>The unit contains grease from previous use.<br>The cooking settings have not been correctly programmed. | Smoking will be normal.<br>White smoke is caused by grease heating up inside the fryer. Clean the unit properly after each use.<br>Adjust the cooking settings as required. |
| The unit is showing an unexpected message (E2 or E4.) | The sensor has malfunctioned or short-circuited. | The unit will automatically self-diagnose and return to normal working mode. If this does not occur, unplug the appliance immediately and contact the Customer Service Team. |

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

**Tip:** If food residue is stuck to the grill plate 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 power cord in the dedicated cord storage area.
- 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.

# 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 |



# 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 suggested times/temperature in the Settings Table.

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 as per the suggested time and temperature most





# MOLTEN CHOCOLATE LAVA CAKE

## INGREDIENTS

100g dark chocolate chips

100g unsalted butter

1 ½ tbsp. self-raising flour

2 eggs

2 ½ tbsp. sugar

FAMILY SIZE SERVES 4

## 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.

TOWER®

BUILT FOR **BETTER** SINCE 1912

# 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**

