

TOWER®

Over **100** years of quality

T17021 / T17021RG
4.3 Litre Air Fryer



SAFETY AND INSTRUCTION MANUAL
PLEASE READ CAREFULLY

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



Towerbrand

GREAT BRITISH DESIGN, INNOVATION
AND EXCELLENCE SINCE 1912

Since the turn of the 20th century, Tower has been designing, developing and manufacturing housewares and small appliances used by millions of households throughout the UK and beyond. During the 1960s, the rise in popularity of pressure cooking saw Tower become the UK's largest producer of pressure cookers, right through into the late 1980s. In recent years the Tower brand has been reborn with an exciting and varied range of housewares and electrical appliances that have quickly reinstated the brand's richly deserved status as a household name.

TOWER

Visit
www.towerhousewares.co.uk
for more fantastic products.

Thank you for purchasing this Air Fryer from the Tower range of products.

Please read this Manual carefully BEFORE using the Air Fryer for your own safety.

It has been designed to provide many years of trouble-free use.

There are many benefits to using a Tower Air Fryer:

- Simple to use controls for cooking quick, healthy meals.
- Generous 4.3L frying capacity to cook for an army.
- Rapid air circulation system to cook food fast and save energy.
- A healthy alternative to cooking deep fried food with no oil.
- Air Fried food retains its nutritional value, but still has the taste of delicious fried food.

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See back page for Customer Service information.

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)

1 - Specifications:

Structure of your appliance:

- | | |
|---------------------|--------------------------|
| 1. Working light | 7. Basket |
| 2. Power light | 8. Basket handle |
| 3. Timer dial | 9. Basket release button |
| 4. Temperature dial | |
| 5. Air inlet | |
| 6. Air outlet | |



2 - Technical Data:

Description: 4.3L Air Fryer
Model: T17021 / T17021RG
Rated Voltage: 220-240V 50/60Hz
Power Consumption: 1500W

Documentation

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

2014/30/EU	Electromagnetic Compatibility Directive.
2014/35/EU	Low Voltage Directive.
2011/65/EU	Restriction of Hazardous Substances Directive.
1935/2004/EC	Materials & Articles in Contact With Food (LFCB section 30 & 31).

RK Wholesale LTD Quality Assurance, United Kingdom.

Should you encounter problems or require a replacement part, contact the Tower Customer Support Team: +44 (0) 333 220 6066.

Some spare parts may be ordered from the Tower website.
Your warranty becomes void should you decide to use non Tower spare parts.
Spare parts can be purchased from www.towerhousewares.co.uk

Guarantee for spare parts:

The spares and accessories are guaranteed for 1 year from date of purchase.
The main body and housing are guaranteed for the extended free warranty subject to registration.

If any defect arises due to faulty materials of workmanship, the faulty products must be returned to the place of purchase within 12 months from the date of purchase. Refund or replacement is at the discretion of the retailer.

3 - 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.
- 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.
- **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** carry the appliance by the power cord.
- The use of accessory attachments is not recommended by the appliance manufacturer apart from those supplied with this product. **DO NOT** use extension cords with the appliance.
- **DO NOT** pull the plug out by the cord as this may damage the plug and/or the cable.
- Switch off at the wall socket then remove the plug from the socket when not in use or before cleaning.
- Switch off and unplug before fitting or removing tools/ attachments, after use and before cleaning.
- 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.
- DO NOT use this product for anything other than its intended use.
- This appliance is for household use only.
- This appliance includes a heating function. 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 use the appliance outdoors.
- DO NOT place the Air Fryer on or near combustible materials such as a tablecloth or curtain.
- DO NOT place the Air Fryer 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.
- Allow the Air Fryer cool down for approx. 30 minutes before you handle or clean it.

- Make sure the food prepared in the Air Fryer comes out golden-yellow instead of dark brown. Remove burnt remnants.
- During hot air frying, 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 you remove the pan from the Air Fryer.
- Any baking trays or oven dishes used in the Air Fryer will become hot. Always use oven gloves when handling or removing anything from the Air fryer.
- **WARNING: DO NOT** fill the Air Fryer pan with oil as this may cause a fire hazard.
- Always put ingredients to be fried in the basket. **DO NOT** press the basket release button during shaking.
- **DO NOT** place anything on top of the Air Fryer.
- 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

4 - Before First Use

1. Remove your appliance from the packaging.
2. Check that there is no damage to the cord or any visible damage to the body.
3. Dispose of the packaging in a responsible manner.
4. Remove any stickers or labels from the appliance
5. Thoroughly clean the basket and pan with hot water, some washing-up liquid and a non-abrasive sponge.
6. Wipe inside and outside of the appliance with a moist cloth.
7. Do not fill the pan with oil or frying fat. This is an oil-free fryer that works on hot air.

Note: This appliance requires little to no oil.

5 - Using Your Appliance

Automatic Switch Off:

- The Tower Air Fryer has a built-in timer, which will automatically shut down the Air Fryer when timer reaches zero. You can manually switch off the Air Fryer by turning the temperature and timer knob anti-clockwise 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 when the frying basket and drawer are not properly situated inside the appliance and the timer is not set. Before using the air fryer, please ensure that the basket is inside of the drawer, the drawer is fully closed and the cooking timer has been set.

Removing The Frying Basket:

- The pan and frying basket can both be removed fully from the Air Fryer. Pull on the handle to slide the pan and frying basket out of the Air fryer. Push the handle release button cover forwards. There is a small button on the top of the handle. Push it down and lift upwards to remove the frying basket from the pan.

Preparing For Use:

1. Place the appliance on a stable, horizontal and even surface. Do not place the appliance on a non-heat-resistant surface.
2. Place the basket in the pan.
3. Pull the cord from the storage compartment located on the bottom of the appliance.
4. Do not fill the pan with oil or any other liquid.
5. Do not put anything on top of the appliance, as this could disrupt the airflow and affect your final result.

Air Frying:

1. Connect the mains plug into an earthed wall socket.
2. Carefully pull the pan out of the Air Fryer.
3. Put the ingredients in the basket.

Tip: If you have a separator (NOT SUPPLIED) to separate items, you will be able to prepare different ingredients at the same time. Place the separator in the basket and fill up each side of the basket with the ingredients. Make sure to check the preparation time and temperature required for the different ingredients before you start preparing them. Potato cubes and schnitzel, for example, can be prepared simultaneously because they require the same settings. Please note that when

cooking with a separator, the maximum amount for each of the ingredients is half of what you would normally use.

4. Slide the pan back into the Air Fryer making sure to carefully align with the guides in the body of the fryer.
5. Never use the pan without the basket in it.

Caution: Do not touch the pan immediately after use, as it gets very hot. Allow plenty of time for it to cool. Only hold the pan by the handle.

6. Determine the required preparation time for the ingredient (refer to the 'Settings' section below.)
7. To switch on the appliance, turn the timer dial to the required preparation time.
8. Turn the temperature control dial to the required temperature. Refer to the 'Settings' section below as a guide when determining the right temperature. Add 3 minutes to the preparation time when the appliance is cold.

Note: If you wish, you can also preheat the appliance without any ingredients inside. In this case, turn the timer dial to a time higher than 3 minutes and wait until the heating-up light goes out. Then fill the basket and turn the timer dial to the required preparation time.

- a. The timer will begin counting down the set preparation time.
 - b. During the hot air frying process, the working light will come on and go out from time to time. This indicates that the heating element is switching itself on and off to maintain the set temperature.
 - c. Excess oil from the ingredients is collected on the bottom of the pan.
9. Some ingredients require shaking halfway through the preparation time (refer to the "Settings" section below for more information on this). To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the fryer. **Caution:** Be careful not to press the basket release button on the handle while shaking your ingredients.

Tip: To reduce the weight, you can remove the basket from the pan and shake it individually. To do so, pull the pan out of the appliance, place it on a heat-resistant surface and press the handle release button to lift the basket out of the pan.

Tip: If you set the timer to half the preparation time, the timer bell will sound to indicate when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.

10. When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a suitable work surface.

Note: You can also switch off the appliance manually. To do this, simply turn the timer control dial to 0.

11. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes. To remove ingredients (e.g. fries), pull the pan out of the Air Fryer and place it on a suitable surface, then press the basket release button and lift the basket out of the pan. Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients. Both the pan and ingredients will be very hot. Depending on the type of ingredients in the fryer, steam may escape from the pan so care is needed.

12. Empty the basket into a bowl or onto a plate.

Tip: To remove large or fragile ingredients, lift the ingredients out of the basket with a pair of tongs.

13. Whenever a batch of ingredients finishes cooking, the Air Fryer will be ready for preparing another batch straight away.

Timer:

The Air Fryer has a 60 minute manual timer with a bell. Turn the dial to set the required cooking time. When the cooking time has elapsed, a bell will sound to indicate that cooking has finished.

Settings:

The table on the next page will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best settings for your ingredients. Also note that the Rapid Air technology instantly reheats the air inside the appliance, so pulling the pan briefly out of the appliance during hot air frying will barely disturb the process.

Tips:

- The preparation time will depend on the size of your ingredients. Smaller sizes may require a shorter cooking time.
- Shaking smaller ingredients halfway through the cooking time optimises the end result and can help prevent unevenly fried ingredients.
- 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 such as sausages in the Air Fryer.
- Snacks that can be prepared in an oven can also be prepared in the Air Fryer.
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in the Air Fryer basket if you want to bake a cake or quiche, or if you want to fry fragile ingredients or filled ingredients.
- You can also use the Air Fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

Food Type	Min - Max (g)	Time (min)	Temp (°C)	Shake	Remark
Potato & fries					
Thin frozen fries	400-500	18-20	200	shake	
Thick frozen fries	400-500	20-25	200	shake	
Potato gratin	600	20-25	200	shake	
Meat & Poultry					
Steak	100-600	10-15	180		
Pork chops	100-600	10-15	180		
Hamburger	100-600	10-15	180		
Sausage roll	100-600	13-15	200		
Drumsticks	100-600	25-30	180		
Chicken breast	100-600	15-20	180		
Snacks					
Spring rolls	100-500	8-10	200	shake	Use oven-ready
Frozen chicken nuggets	100-600	6-10	200	shake	Use oven-ready
Frozen fish fingers	100-500	6-10	200		Use oven-ready
Frozen bread crumbed cheese snacks	100-500	8-10	180		Use oven-ready
Stuffed vegetables	100-500	10	160		
Baking					
Cake	400	20-25	160		Use baking tin
Quiche	500	20-22	180		Use baking tin/oven dish
Muffins	400	15-18	200		Use baking tin
Sweet snacks	500	20	160		Use baking tin/oven dish

6 - Troubleshooting

Questions	Answers
How long should I leave the Air Fryer to cool before storing it?	We recommend leaving the Air Fryer to cool for 30-45 minutes before storing.
My homemade fries are not crispy enough.	Ensure that the fries are completely dry before adding oil to them and putting them in the Air Fryer. Try cutting the potatoes into thinner, smaller fries and adding slightly more oil for a crispier result.
The pan will not fit into place correctly.	You may have placed too many ingredients in the pan. Make sure you do not fill the pan beyond the maximum fill line.
My food has not cooked uniformly.	The food may not be cut uniformly. Make sure everything is cut to the same shape and size for even cooking.
How much cooking oil do I need to use?	Frozen part fried foods require no added oils.
White smoke is coming out of the Air Fryer.	This is normal if you are preparing greasy ingredients, because a large amount of oil leaks into the pan. This does not affect the appliance or the end result.
The air fryer will not turn on after it's been plugged in.	For your safety, this air fryer contains a safety switch in the drawer designed to keep it from accidentally turning on when the frying basket and drawer are not properly situated inside the appliance and the timer is not set. Before using the air fryer, please ensure that the basket is inside of the drawer, the drawer is fully closed and the cooking timer has been set.

7 - Recycling

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.weeeiireland.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.



8 - Cleaning & Care

WARNING! DO NOT IMMERSE THE APPLIANCE IN WATER OR ANY OTHER LIQUID.

Clean the appliance after every use.

Cleaning the pan and the non-stick coating basket:

1. Do not use metal kitchen utensils or abrasive cleaning materials to clean the pan or basket, as this may damage the non-stick coating.
2. Remove the mains plug from the wall socket and let the appliance cool down before cleaning it.

Note: Removing the pan allows the Air Fryer to cool down quicker.

3. Wipe the outside of the appliance with a moist cloth.
4. Clean the pan, separator and basket with hot water, some washing-up liquid and a non-abrasive sponge.
5. You can use degreasing liquid to remove any remaining dirt.

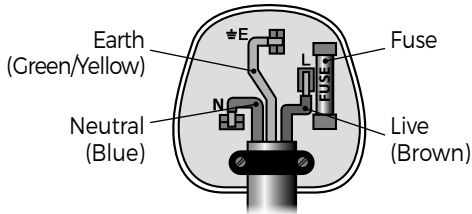
Note: the pan and basket are hand-wash only. DO NOT place any part of this appliance in the dishwasher.

6. Tip: If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for approximately 10 minutes.
7. Clean the inside of the appliance with hot water and a non-abrasive sponge.
8. Clean the heating element with a cleaning brush to remove any food residues.

To store your appliance:

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


9 - 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!

10 - Warranty



As a thank you for purchasing one of our fantastic products, we are offering you an extra 2 years peace of mind in addition to your 1 year guarantee.

To receive your extra 2 year guarantee, register your appliance online within 28 days of purchase by visiting www.towerhousewares.co.uk



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.

11 - Weights & Measures

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

Metric	Imperial	US cups
250ml	8 floz	1 cup
180ml	6 fl oz	3/4 cup
150ml	5 floz	2/3 cup
120ml	4 floz	1/2 cup
75ml	2 1/2 floz	1/3 cup
60ml	2 floz	1/4 cup
30ml	1 floz	1/8 cup
15ml	1/2 floz	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
15 oz	425g
1 lb	450g

Food Allergies

Important Note: Some of the recipes contained in this document may contain nuts and/or other allergens. Please be careful when making any of our sample recipes that you ARE NOT allergic to any of the ingredients. For more information on allergies, please visit the Food Standards Agency's website at: www.food.gov.uk



TOWER[®]

Recipes

Recipes for use with the T17021 / T17021RC 4.3L Air Fryer.

For more great recipes and inspiration from the
Tower Kitchen, visit
www.towerhousewares.co.uk/blog

Homemade Fries

Ingredients	Method
2 large potatoes ½ tbsp. paprika Pinch of salt Pinch of pepper 1 tbsp. sunflower oil	<ol style="list-style-type: none">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 pan, and then set the time and temperature as shown on the reference table. <p>Variations: Try replacing ½ tbsp. of paprika with ½ tbsp. garlic powder, or ½ tbsp. of grated parmesan cheese.</p>

Bacon and Egg Breakfast Muffin

Ingredients	Method
1 free range egg 1 strip of bacon 1 English muffin Cheese to slice Pinch of pepper and salt to taste	<ol style="list-style-type: none">1. Crack the egg into a small ramekin or oven proof dish.2. Cut the English muffin in half and layer cheese on one half.3. Place the muffin, bacon and egg (in the ramekin) into the Air Fryer pan.4. Turn the Air Fryer to 200°C for 6 minutes.5. Once it's cooked, assemble your breakfast muffin and enjoy. <p>Tip: Try adding some mustard on the muffin for extra flavour.</p>

Prosciutto and Mozzarella Sandwich

Ingredients

2 slices of bread
2 slices of prosciutto
2 slices of tomato
2 slices of mozzarella cheese
2 basil leaves
½ pinch of salt & pepper
1 tsp. of olive oil

Method

1. Lay prosciutto and mozzarella cheese on top of one slice of bread. Add the second slice of bread on top, making a sandwich.
2. Put the sandwich into your Air Fryer for 5 minutes at 200°C
3. Once the timer bell has rung, carefully remove the sandwich.
4. Remove the top slice of bread and drizzle the tsp. of olive oil over the mozzarella.
5. Add the pinch of salt and pepper to season and top with tomato and basil.
6. Put the second slice of bread on top and serve.

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 *great british design, innovation and excellence since 1912*

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