

# TOWER®

over 100 YEARS of quality



RAPID AIR CIRCULATION  
30% FASTER WITH 99%\* LESS OIL  
LOSE THE FAT NOT THE FLAVOUR



T17086

5-in-1

## Air Fryer & Smokeless Grill



### SAFETY AND INSTRUCTION MANUAL **PLEASE READ CAREFULLY**

\*Subject to registering your Extended Guarantee online at [www.towerhousewares.co.uk](http://www.towerhousewares.co.uk).

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(8.30am to 6.00pm Monday-Friday)

## Specifications:

### This box contains:

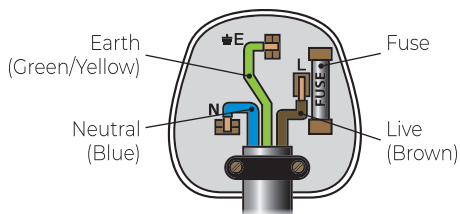
Instruction Manual  
5-in-1 Air Fryer and Smokeless Grill  
Inner pot  
Grill plate  
Splash guard  
Cake Tin  
Cleaning Brush  
Temperature Probe



## Technical Data:

Model:	T17086
Rated Voltage:	220-240V~
Frequency:	50Hz
Power Consumption:	1760W
Temperature Control:	70°C-265°C
Timer:	Up to 90 minutes

## Wiring Safety for UK Use Only



### IMPORTANT

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are labelled in accordance with the following code:

**Blue neutral [N] Brown live [L] Green/  
Yellow [EARTH]** 

#### Plug Fitting Details (Where Applicable).

The wire labelled blue is the neutral and must be connected to the terminal marked [N].

The wire labelled brown is the live wire and must be connected to the terminal marked [L].

The wire labelled green/yellow must be connected to the terminal marked with the letter [E].

On no account must either the brown or the blue wire be connected to the [EARTH] terminal.

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same

rating already fitted and conforming to BS 1362 and be ASTA approved.

If in doubt consult a qualified electrician who will be pleased to do this for you.

#### Non-Rewireable Mains Plug.

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

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

### WARNING:

This appliance **MUST** be earthed!

### DISPOSAL OF THE UNIT

Appliances bearing the symbol shown here may not be disposed of in domestic rubbish. You are required to dispose of old electrical and electronic appliances like this separately.

Please visit [www.recycle-more.co.uk](http://www.recycle-more.co.uk) or [www.recyclenow.co.uk](http://www.recyclenow.co.uk) for access to information about the recycling of electrical items.

Please visit [www.weeeireland.ie](http://www.weeeireland.ie) for access to information about the recycling of electrical items purchased in Ireland.

The WEEE directive, introduced in August 2006, states that all electrical items must be recycled, rather than taken to landfill.

Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.



# Important Safety Information:

Please read these notes carefully **BEFORE** using your Tower appliance

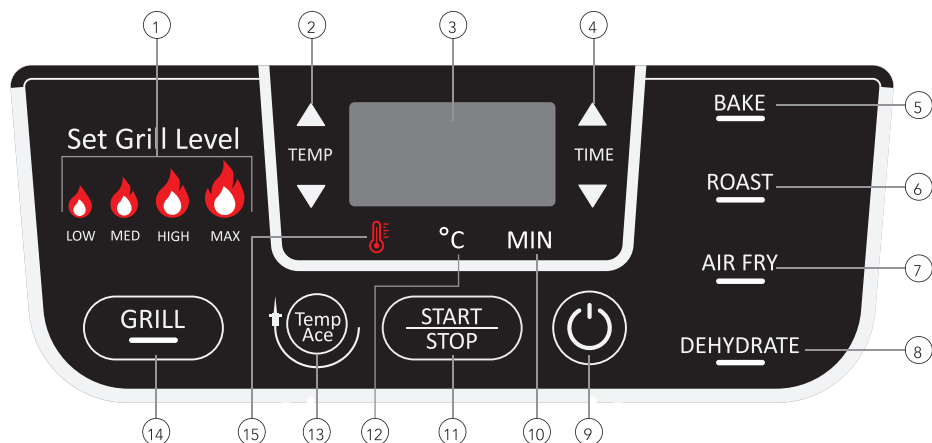
- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- If the supply cord or appliance is damaged, stop using the appliance immediately and seek advice from the manufacturer, its service agent or a similarly qualified person.
- DO NOT let the supply cord touch hot surfaces.
- **WARNING: DO NOT** let the cord hang over the edge of a table or counter, serious burns may result from the unit 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.
- 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.
- Switch off and unplug before fitting or removing tools/ attachments, after use and before cleaning.
- DO NOT leave this appliance unattended whilst plugged in or operating.
- Close supervision is necessary when any appliance is used by or near children.
- Children should not play with the appliance. DO NOT allow children to play with the socket and plug.

- 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.
- 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 allow water or any other liquid to enter the body of the appliance.
- DO NOT plug and unplug with wet hands.
- DO NOT use the appliance outdoors.
- DO NOT place the appliance on or near combustible materials such as a tablecloth or curtain.
- DO NOT place the appliance in the presence of explosive and /or flammable fumes.
- DO NOT place the appliance against a wall, furniture or against other appliances. Leave at least 10cm free space to the top, back and sides.
- Allow the appliance to cool down for approximately 30 minutes before you handle or clean it.

- Make sure the food prepared when air frying comes out golden-yellow instead of dark brown. Remove burnt remnants.
- CAUTION: Hot surface when the appliance is operating. DO NOT touch the hot surfaces. Use the handle.
- DO NOT touch the inside of the appliance to avoid burns and scalding.
- During use, hot air and 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 appliance.
- Any dishes or accessories used inside the unit will become hot. Always use oven gloves when handling or removing anything from the unit.
- WARNING: DO NOT fill the inner pot with oil as this may cause a fire hazard.
- DO NOT place anything on top of the appliance.
- DO NOT cover the air inlet and outlet during operation.
- If the product smokes, unplug it immediately. Remove the inner pot once the smoke has stopped.
- 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**

## Control Panel

1. Grill level selection keys and indicators
2. Temperature selection keys
3. LED display
4. Timer selection keys
5. Baking function key and indicator
6. Roasting function key and indicator
7. Air-frying function key and indicator
8. Dehydrating function key and indicator
9. Power On/Off key
10. Timer indicator
11. Start/Stop key
12. Temperature indicator
13. TEMP Ace key
14. Grilling function key and indicator
15. TEMP Ace indicator



## Before First Use:

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

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. DO NOT remove the rating label.
5. Clean the grill plate, splash guard, inner pot, frying drawer and temperature probe with some washing-up liquid and a nonabrasive sponge. Dry thoroughly.
6. Place the grill plate in to the bottom of the inner pot.
7. Wipe the inside and outside of the appliance with a damp cloth.
8. Do not fill the unit with oil or frying fat. This unit operates using hot air and requires very little to no oil.
9. Familiarise yourself with the control panel shown in the Specifications section.
10. Situate your appliance according to the Important Safety Instructions section.

## Using Your Appliance.

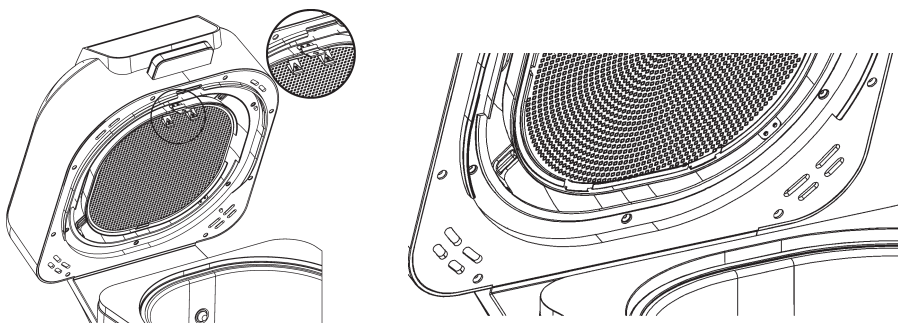
### Removing the Inner Pot:

To remove the inner pot from the unit, lift up the cover, grip the drawer by its handle and pull it up and away from the main body of the unit until it detaches.

### Installing and Removing the Splash Guard:

This unit comes complete with a splash guard, to help protect the top of the appliance while cooking.

1. To install the splash guard, slide it gently into its corresponding slot underneath the unit's lid, then fasten the rear tab to the clip at the back of the lid and push it upwards until it clicks into place.
2. To remove the splash guard, use a finger to lift the clip at the front of the lid, then, with the clip still pushed up, pull one of the other tabs towards you to release the splash guard, as shown in the figure below. Once the splash guard has been released, carefully pull it out of its slot in the body of the unit until it is fully detached.



**CAUTION!** Always allow the splash guard to cool down fully before attempting to remove it.

**Note:** Remove the splash guard from the unit after every use.

### Installing the Inner Pot:

**Note:** Always ensure the inner pot is installed and firmly secured into place before using the unit.

To install the inner pot, simply place it inside the appliance, ensuring the indent on the pot is aligned with the corresponding notch in the body of the unit.

**Note:** When using the unit in Grilling mode, take care to place the grilling plate over the top of the inner pot before starting the cooking process.

### Turning the Appliance On and Off:

1. Once the splash guard has been correctly installed, plug the unit into the mains and press the Power On/Off button to turn it on. There will be a sound prompt and the unit's LED screen will come on to indicate the unit has been turned on.
2. Press the Power On/Off button at any time while the unit is in operation to turn it off. The unit will stop working, and the LED screen and all indicators will go out to show the unit has been turned off.

### Starting the Cooking Process:

1. Once the unit has been turned on, press the Start/Stop button to start the cooking process. The unit will begin to pre-heat, and the LED screen will display 'PRE' to show this process is under way.

**Note:** The unit will normally take 3-4 minutes to pre-heat, depending on the cooking mode selected.

**Note:** Though highly recommended for ideal results, the pre-heating process can be manually skipped when in Bake, Roast or Air Fry mode. To skip the pre-heating process when cooking in these modes, press the corresponding key on the unit's control panel while the unit is pre-heating. The unit's LED display will show the 'Add Food' prompt to indicate pre-heating has been skipped.

**Note:** In Dehydrate mode, the unit will not need to pre-heat, and the cooking process will begin directly after the mode is selected.



- When the unit has finished pre-heating, the LED screen will display 'ADD FOOD', to indicate the unit is ready to cook. Lift the lid, insert the required food into the unit, close the lid, and press the relevant setting button on the unit control panel to choose the desired cooking mode. The corresponding indicator will light up and the cooking time will begin counting down on the unit's LED display, to show the cooking process has been started.
- Press the Start/Stop key again while the cooking process is under way to pause it, and again when cooking is paused to resume it.

### The Temp ACE Functionality:

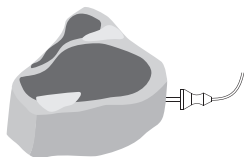
This unit is equipped with a smart Temp ACE functionality, which automatically detects the ideal cooking temperature for each ingredient with the help of a temperature probe.

- To use the Temp ACE functionality, begin by pressing the corresponding key on the unit's control panel. The corresponding indicator will light up to show this function has been activated.

### Using the Temperature Probe:

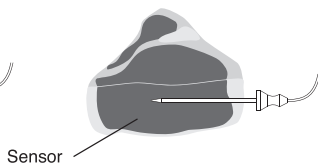
The unit comes complete with a temperature probe, to be used in conjunction with the Temp ACE functionality.

- To use the temperature probe, begin by choosing the desired cooking mode and setting the cooking time and temperature, as detailed in the relevant sections below.
- Once the correct settings have been programmed, plug the temperature probe into the corresponding socket on the right-hand side of the control panel, taking care to ensure the cord is not kinked
- With the probe in place, open the unit's lid and place the relevant ingredients inside, ready for cooking.
- Once the ingredients are in place, press the Start/Stop key to begin the pre-heating process, as described above. While the unit is pre-heating, insert the temperature probe into the thickest part of the largest protein item, in a horizontal position, as shown in the figure below.



(Figure A)

Correct placement of probe



(Figure B)

Correct placement of probe



(Figure C)

Incorrect placement of probe

**Note:** The probe will not provide accurate readings unless placed into the item correctly. DO NOT insert the probe into the item vertically or at an angle.

**Note:** When measuring the temperature of meat or fish, the probe should be placed close to, but not touching the bone.

**Note:** When using the Temp ACE setting and temperature probe to select cooking temperatures, food should be allowed to rest inside the unit for approximately five minutes once the cooking time elapses. This is because, in this cooking mode, the inner temperature of food steadily rises as it is left to stand, ensuring the ingredients are fully cooked throughout. The table below shows the recommended Temp ACE and carry-over temperatures for a variety of common ingredients:

FOOD	SET TEMP ACE TO (°C)	ALLOW FOOD TO CARRY-OVER COOK TO (°C)
Fish	60	65
Poultry	75	75 or higher
Pork	60	65

FOOD	SET TEMP ACE TO (°C)	ALLOW FOOD TO CARRY-OVER COOK TO (°C)
Beef: Rare Medium Rare Medium Medium Well Well Done	50 55 60 65 70	52 58 65 66 72
Ground Pork	70	72
Ground Turkey	70	74

The probe can also be used to measure the inner temperature of ingredients, even if no cooking program has been selected. To do this, insert the probe into the food, as detailed above, then press the Temp ACE button for approximately two seconds. The inner temperature of the food will be displayed on-screen for about five seconds.

**Note:** If the Temp ACE function is accidentally triggered, press any function keys, the unit will resume regular operation. If the unit is entered preheat mode after pressing start / stop key, press power on / off key to cancel the Temp ACE function.

To turn off the probe function, press the Power On/Off button. This will reset all settings, including the Temp ACE function.

#### Mode Selection:

This unit is equipped with a choice of five functionalities:

- Grill mode;
- Bake mode;
- Roast mode;
- Air-Fry mode;
- Dehydrate mode.

Press the corresponding key on the unit's control panel to select each cooking mode. The corresponding indicator will light up and the unit's LED display will show the default time and temperature for that mode, to show it has been selected.

Press any of the other mode selection keys at any time to choose a different cooking mode. The corresponding indicator will light up and the LED display will switch to showing the default time and temperature for that setting, to indicate it has been selected.

#### Grill Mode:

1. Press the Grill key on the unit's control panel to use the unit's grilling function.
2. The corresponding indicator will light up to show it has been selected.

#### Selecting the Grilling Temperature:

Once grilling mode has been selected, press the Set Grill Level key to cycle between the four available temperatures: Low, Medium, High and Max. The corresponding indicator will light up to show each temperature has been selected. Refer to the table below for guidance on when to select each grilling temperature.

LOW: 205°C	MEDIUM: 215°C	HIGH: 245°C	MAX: UP TO 265°C
Bacon Sausage Calzones When using thick BBQ Sause	Frozen meats Marinated/sauced meat	Steaks Cheicken Burgers Hotdogs	Vegetables Fruit Pizza Fresh/frozen seafood Kebabs

**Note:** When cooking at a higher temperature, the unit may emit more smoke than usual. This is a normal part of the grilling process, and not indicative of malfunction.

**Note:** The grilling temperature for specific items can also be set automatically, using the Temp ACE function and the unit's temperature probe. Refer to the relevant section for instructions on how to carry out this measurement.

Once all the correct settings have been selected, press the Start/Stop key to start the cooking process. Cooking will then unfold as described in the Starting the Cooking Process section above.

**Note:** Use the progress indicator on the unit's control panel to check cooking status at any time.

#### **Bake Mode:**

1. Press the Bake key on the unit's control panel to use the unit's grilling function. The corresponding indicator will light up and the unit's LED display will show the default time and temperature for this mode to show it has been selected.
2. If required, press the Temperature Selection keys on the unit's control panel to adjust the cooking temperature by increments of 1. Press the ▲ key to increase the temperature, or the ▼ key to decrease it. The new temperature will be displayed on the unit's LED screen to show this setting has been adjusted.

**Note:** The baking temperature for specific items can also be set automatically, using the Temp ACE function and the unit's temperature probe. Refer to the relevant section for instructions on how to carry out this measurement.

3. Once the correct temperature has been set, press the Time Selection keys on the unit's control panel to adjust the cooking time, from 1 to 90 minutes, by increments of 1. Press the ▲ key to increase the time, or the ▼ key to decrease it. The new cooking time will be displayed on the unit's LED screen to show this setting has been adjusted.

**Note:** Adjust baking times on conventional recipes by about 10 minutes, to account for the unit's powerful cooking performance.

4. Once all the correct settings have been selected, press the Start/Stop key to start the cooking process. When the pre-heating stage ends and the LED display shows the 'Add Food' prompt, place the baking pan or tray containing the ingredients inside the unit's inner pot and close the lid. The cooking process will resume as normal.

**Note:** Use the progress indicator on the unit's control panel to check cooking status at any time.

5. When the cooking process is done, the unit will give off a sound prompt and the LED display will show 'End' to indicate cooking has ended. When this occurs, open the unit's lid, remove your food and allow it to stand for about a minute before enjoying.

#### **Roast Mode:**

1. Press the Roast key on the unit's control panel to use the unit's grilling function. The corresponding indicator will light up and the unit's LED display will show the default time and temperature for this mode to show it has been selected.
2. If required, press the Temperature Selection keys on the unit's control panel to adjust the cooking temperature by increments of 1. Press the ▲ key to increase the temperature, or the ▼ key to decrease it. The new temperature will be displayed on the unit's LED screen to show this setting has been adjusted.

**Note:** The roasting temperature for specific items can also be set automatically, using the Temp ACE function and the unit's temperature probe. Refer to the relevant section for instructions on how to carry out this measurement.

3. Once the correct temperature has been set, press the Time Selection keys on the unit's control panel to adjust the cooking time, from 1 to 90 minutes, by increments of 1. Press the ▲ key to increase the time, or the ▼ key to decrease it. The new cooking time will be displayed on the unit's LED screen to show this setting has been adjusted.

**Note:** Adjust roasting times on conventional recipes by about 10 minutes, to account for the unit's powerful cooking performance.

4. Once all the correct settings have been selected, press the Start/Stop key to start the cooking process. Cooking will then unfold as described in the Starting the Cooking Process section above.

**Note:** Use the progress indicator on the unit's control panel to check cooking status at any time.

5. When the cooking process is done, the unit will give off a sound prompt and the LED display will show 'End' to indicate cooking has ended. When this occurs, open the unit's lid, remove your food and allow it to stand for about a minute before enjoying.

#### **Air-Fry Mode:**

1. Press the Air-Fry key on the unit's control panel to use the unit's grilling function. The corresponding indicator will light up and the unit's LED display will show the default time and temperature for this mode to show it has been selected.
2. If required, press the Temperature Selection keys on the unit's control panel to adjust the cooking temperature by increments of 1. Press the ▲ key to increase the temperature, or the ▼ key to decrease it. The new temperature will be displayed on the unit's LED screen to show this setting has been adjusted.

**Note:** The crisping temperature for specific items can also be set automatically, using the Temp ACE function and the unit's temperature probe. Refer to the relevant section for instructions on how to carry out this measurement.

3. Once the correct temperature has been set, press the Time Selection keys on the unit's control panel to adjust the cooking time, from 1 to 90 minutes, by increments of 1. Press the ▲ key to increase the time, or the ▼ key to decrease it. The new cooking time will be displayed on the unit's LED screen to show this setting has been adjusted.

**Note:** Adjust frying times on conventional recipes by about 10 minutes, to account for the unit's powerful cooking performance.

4. Once all the correct settings have been selected, press the Start/Stop key to start the cooking process. Cooking will then unfold as described in the Starting the Cooking Process section above.

**Note:** Use the progress indicator on the unit's control panel to check cooking status at any time.

5. When the cooking process is done, the unit will give off a sound prompt and the LED display will show 'End' to indicate cooking has ended. When this occurs, open the unit's lid, remove your food and allow it to stand for about a minute before enjoying.

#### **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 drawer 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 unit within a few minutes after you added the oil.
- Be cautious of using extremely greasy ingredients such as sausages in the unit.
- 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.
- Place a baking tin or oven dish in the inner pot 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 unit to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

### Settings Table:

**Note:** The table below 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, pulling the drawer briefly out of the appliance during hot air frying barely disturbs the process.

SETTINGS TABLE:					
	Min-max Amount (g)	Time (min.)	Temperature (°C)	Extra information	Shake
Thin frozen fries	600-1000	20-24	200		Yes
Thick frozen fries	600-1000	20-25	170		Yes
Chicken Drumsticks	700-900 10-13 Pieces	20-25	180	Add a little oil (approx. ½ spoon)	
Snacks					
Prawns	150-250	15-20	160		
Cake	550-650 8-10 Cups	35-45	160		
Steak (Medium Rare)	450 3-5 Pieces	7-10	265	Add a little oil (approx. ½ spoon)	
Fish	200-300	15-20	180		
Ribs	350-450	15-20	180		

### Dehydrate Mode:

1. Press the Dehydrate key on the unit's control panel to use the unit's grilling function. The corresponding indicator will light up and the unit's LED display will show the default time and temperature for this mode to show it has been selected.
2. If required, press the Temperature Selection keys on the unit's control panel to adjust the cooking temperature by increments of 1. Press the ▲ key to increase the temperature, or the ▼ key to decrease it. The new temperature will be displayed on the unit's LED screen to show this setting has been adjusted.
3. Once the correct temperature has been set, press the Time Selection keys on the unit's control panel to adjust the cooking time, from 1 minute to 9 hours, by increments of one minute. Press the ▲ key to increase the time, or the ▼ key to decrease it. The new cooking time will be displayed on the unit's LED screen to show this setting has been adjusted.
4. Once all the correct settings have been selected, press the Start/Stop key to start the cooking process. Cooking will then unfold as described in the Starting the Cooking Process section above.

**Note:** Use the progress indicator on the unit's control panel to check cooking status at any time.

**Note:** Food should be checked regularly throughout the dehydration process, to prevent it from losing too much moisture and becoming inedible.

5. When the cooking process is done, the unit will give off a sound prompt and the LED display will show 'End' to indicate cooking has ended. When this occurs, open the unit's lid, remove your food and allow it to stand for a few moments before enjoying.

**WARNING!** The inner pot will be VERY hot after cooking. Take extreme caution when removing it from the unit. DO NOT set the inner pot directly on the countertop or any similar surface when it is hot, as it might damage them.

## Troubleshooting:

PROBLEM	POSSIBLE CAUSE	SOLUTION
The unit does not work	The appliance is not plugged in. The timer has not been set. The ON/OFF key has not been pressed.	Plug the appliance into an earthed wall socket. Set the time required. Press the ON/OFF key.
The fried ingredients are not done.	Too much food has been added to the unit. The set temperature is too low. The cooking time is too short.	Put smaller batches of ingredients in the unit. Smaller batches are fried more evenly. Set to an appropriate temperature, re-fry food. Set an appropriate cooking time, re-fry food.
Food is not evenly fried.	Certain foods need to be shaken midway through the cooking process.	Midway through the cooking process, pull the drawer out and shake it to separate the overlapped food material, then push the drawer back to continue.
Fresh fries are fried unevenly.	Wrong type of potatoes used. The potato sticks were not rinsed adequately before frying.	Use fresh potatoes and make sure they stay firm during frying. 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. Wrong type of snacks used.	Coat the surface of the food with a thin layer of oil on first, then start to fry them. 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 the potato sticks are properly dried before adding 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. The unit contains grease from previous use. The splash guard is not correctly installed. The cooking settings have not been correctly programmed.	Smoking will be normal. White smoke is caused by grease heating up inside the appliance. Clean the unit properly after each use. Install the splatter guard as detailed in the relevant section of this instruction manual. Adjust the cooking settings as required.
The unit is showing an unexpected message.	Shut Lid Add Pot Plug In E	The unit's lid is not properly closed. Close the unit's lid properly. The pot is not installed. Install the pot into the unit, as detailed in the relevant section of this instruction manual. The probe is not connected to the unit. Connect the probe to the unit, as detailed in the relevant section of this instruction manual. The unit has encountered an error or is not functioning properly. Stop using it immediately and contact the Customer Support Team.

#### Cleaning & Care:

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

1. Clean the appliance after every use.
2. Remove the mains plug from the wall socket and let the appliance cool down.

**Note:** Open the lid to let the unit cool down quicker.

3. Do not use metal kitchen utensils or abrasive cleaning materials to clean the unit or its accessories.
4. Clean the unit and accessories with hot water, some washing-up liquid and a nonabrasive sponge and supplied cleaning brush.

**Tip:** If dirt is stuck to the grill plate, inner pot or accessories, fill the inner pot with hot water and some washing-up liquid. Put the grill plate inside the inner pot and let both parts and any accessories soak for at least 10 minutes, then clean them with a soft brush.

**WARNING!** NEVER immerse the unit or the temperature probe's cord in water.

5. Wipe the outside of the appliance with a damp cloth.

**CAUTION!** NEVER use water or any other liquids near the probe socket. Use a compressed cotton swab if possible.

6. Wipe the inside of the appliance with a damp non-abrasive sponge.
7. Clean the heating element with a cleaning brush to remove any food residues.

#### To store your appliance:

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

#### Spare Parts:

T1708601	Grill Plate
T1708602	Inner Pot
T1708603	Splatter Guard
T1708604	Cleaning Brush
T1708605	Cake Tin
T1708606	Thermometer

## 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](http://www.food.gov.uk)



## Homemade Fries

Ingredients	Method
2 large potatoes ½ tsp. paprika Pinch of salt Pinch of pepper 1 tbsp. Sunflower oil	<ol style="list-style-type: none"><li>1. Wash, peel and slice the potatoes.</li><li>2. Dry with kitchen paper.</li><li>3. Cut the potatoes into your desired length and thickness.</li><li>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.</li><li>5. Strain the fries and immediately run under cold water to stop them from cooking any more.</li><li>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.</li><li>7. Remove the fries from the bowl with your fingers or kitchen utensil so that the excess oil stays behind in the bowl.</li><li>8. Place the fries in the unit and then set the fryer to cook as per the suggested times/temperature in the Settings Table.</li></ol> <p>Variations: Try replacing ½ tsp. of paprika with ½ tsp. garlic powder, or ½ tsp. 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"><li>1. Crack the egg into a small ramekin or oven proof dish.</li><li>2. Cut the English muffin in half and layer cheese on one half.</li><li>3. Place the muffin, bacon and egg (in the ramekin) into the unit's inner pot.</li><li>4. Turn the unit to 200°C for 6 minutes.</li><li>5. Once it's cooked, assemble your breakfast muffin and enjoy.</li></ol> <p>Tip: Try adding some mustard on the muffin for extra flavour.</p>

## Honey Lime Chicken Wings

Ingredients	Method
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	<ol style="list-style-type: none"><li>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)</li><li>2. Line a baking tray with baking paper and evenly scatter the chicken wings across it.</li><li>3. Cook the wings, turning halfway through as per the suggested time and temperature most suitable in the Settings Table.</li></ol>

## Lemon Garlic Salmon

Ingredients	Method
4 skin-on salmon fillets 4 tbsp butter 1 clove garlic, minced 1 tsp salt 1 tsp fresh dill, chopped 1 tbsp fresh parsley, chopped Juice of 1 lemon	<ol style="list-style-type: none"><li>1. Melt the butter and mix in the remaining ingredients to create a butter sauce.</li><li>2. Coat the fish in the sauce on both sides and place it on a baking tray lined with baking paper.</li><li>3. Place the baking tray inside the unit and cook through, as per the suggested time and temperature most suitable in the Settings Table.</li></ol>

## Molten Chocolate Lava Cake

Ingredients	Method
100g dark chocolate chips 100g unsalted butter 1 ½ tbsp. self-raising flour 2 eggs 2 ½ tbsp. sugar	<ol style="list-style-type: none"><li>1. Melt the chocolate and the butter, stirring all the time.</li><li>2. Stir the flour into the mixture, mix it in lightly and set the mixture aside.</li><li>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.</li><li>4. Pour the batter into an oven-safe cup or ramekin and place it inside the unit.</li><li>5. Turn the unit to 190°C for 6 minutes.</li><li>6. When ready, top with ice-cream and serve immediately.</li></ol>



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