

# TOWER®

BUILT FOR BETTER SINCE 1912

MODEL: T17136

## 7.6 LITRE DUAL BASKET AIR FRYER



## USER MANUAL



GREAT BRITISH DESIGN, INNOVATION AND EXCELLENCE

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## THIS BOX CONTAINS

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Instruction Manual  
7.6L Dual Basket Air Fryer  
Removable Grill Plates



## SPECIFICATIONS

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|                   |                |
|-------------------|----------------|
| RATED VOLTAGE     | AC 220 - 240V~ |
| FREQUENCY         | 50/60Hz        |
| POWER CONSUMPTION | 2460W          |
| CAPACITY          | 7.6 Litre      |
| TEMPERATURE RANGE | 40°C - 210°C   |
| TIME RANGE        | 1-720 minutes  |

## IMPORTANT SAFETY INFORMATION

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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.

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- 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

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- **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.
- **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.

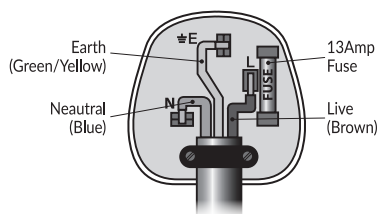
### PLUG AND CORD

- 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

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.

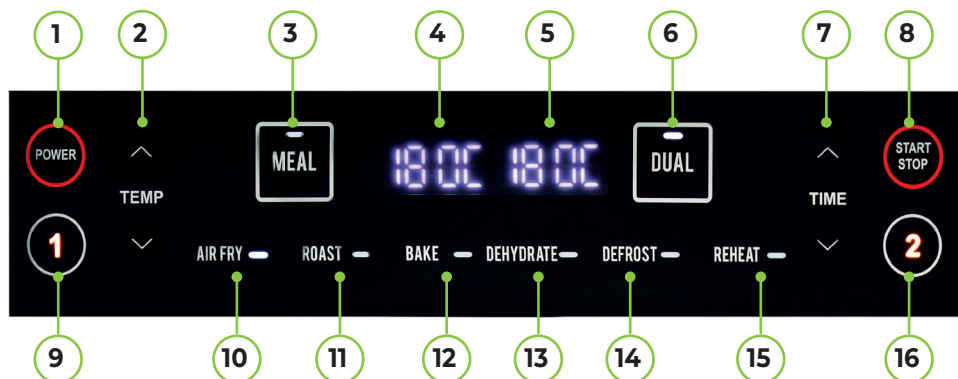
If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

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.

# GETTING TO KNOW YOUR AIR FRYER



## CONTROL PANEL AND DISPLAY

1. Power Button
2. Temperature Selection Button
3. Meal Button - Synchronizes Settings For Drawers 1 And 2 So The Ingredients Finish Cooking Simultaneously
4. Drawer 1 Time/Temperature Display
5. Drawer 2 Time/Temperature Display
6. Dual Button - Synchronizes And Applies All Settings For Drawer 1 To Drawer 2
7. Cooking Time Selection Button
8. Start/Stop Button
9. Drawer 1 Selection Button
10. Air Fry Pre-set
11. ROAST Pre-set
12. BAKE Pre-set
13. DEHYDRATE Pre-set
14. DEFROST Pre-set
15. REHEAT Pre-set
16. Drawer 2 selection button



# STRUCTURE OF YOUR APPLIANCE



# BEFORE FIRST USE

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## 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 drawers with hot water, some washing-up liquid and a non-abrasive sponge. Dry thoroughly.
7. Place the grill plates on the bottom of the drawers 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

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This appliance allows for just one or both drawers to be used while cooking. The two compartments, along with the dedicated 'Meal' and 'Dual' settings, allow for dual zone food preparation, allowing for different foods to be cooked simultaneously with different cooking times and temperatures, while still being ready at the same time.

## AIR FRYER COOKING BASKET SAFETY SWITCH:

For your safety, this air fryer contains a safety switch in each of the drawers, designed to keep it from accidentally turning on whenever the drawers are 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 drawers and the drawers are fully closed.

## REMOVING THE DRAWERS:

The drawers can be removed fully from the air fryer. Pull on the corresponding handle at any time to slide each drawer out of the air fryer.

**NOTE:** If a drawer 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 flash to indicate the cooking process has been paused. When the drawer is re-inserted, the air fryer will resume operation on the latest selected settings.

## TURNING THE APPLIANCE ON/OFF:

1. Plug the unit into a mains socket. There will be a sound prompt and the LED display and the indicators will briefly illuminate to show the unit has been plugged in.
2. Press the Power button on the unit's control panel to turn the unit on. There will be a sound prompt and

# USING YOUR AIR FRYER

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- the LED display and the indicators for drawer 1 and the six cooking pre-sets will illuminate to show the unit has been turned on.
3. Press the Power button again while the unit is turned on to put it into Standby mode. All the indicators on the unit's control panel will go off and the text 'Off' will flash on the unit's LED screen to show it is being put into Standby mode.

## SELECTING THE COOKING DRAWERS:

This unit allows you to cook on either of its two drawers separately, or use both for simultaneous meal preparation.

1. To select the drawer you wish to use, press the corresponding button on the unit's control panel. The button will illuminate and the corresponding side of the LED display will come on and show '00:00' to indicate each drawer has been selected.
2. To select the other drawer at any time, simply press the second drawer button. The originally selected button and the LED display on the corresponding side will go out, the second drawer button will illuminate and the opposite side of the LED display will come on and show '00:00' to indicate the other drawer has been selected.

**NOTE:** Pressing the selection button for one of the drawers while a cooking cycle is under way on the other drawer will not cancel or interrupt that cooking cycle, but simply activate the second drawer for simultaneous cooking.

## PRE-SET MENUS:

The appliance's cooking temperature can be set manually, from 75°C to 200°C.

1. Once the unit is on and the required drawer or drawers have been selected, select one of the unit's six pre-set cooking menus to start a cooking section. To do this, press the corresponding button on the unit's control panel. The corresponding indicator will remain lit, all other mode indicators on the unit's control panel will go out and the default temperature setting for that mode will flash on the unit's LED screen to

2. show which mode has been selected. Press any other mode key on the unit's control panel to switch over to a different cooking mode. The corresponding indicator will remain lit, all other mode indicators on the unit's control panel will go out and the default temperature setting for that mode will flash on the unit's LED screen to show a different mode has been selected.

**NOTE:** It is not possible to change modes midway through a cooking cycle. To change modes when a cooking cycle is under way, that cycle must first be paused, cancelled or ended before the new cooking mode can be selected.

**NOTE:** A cooking mode **MUST** be selected before a cooking session can be started or any time and temperature settings can be adjusted.

## AIR FRY

Ideal for crispy chips, chicken nuggets, etc.

Temperature: 200°C (Range: 150–210°C)  
Cooking time: 20 min (Range: 1 – 60 min)

## ROAST

Ideal for meat, roasted vegetables, etc.

Temperature: 190°C (Range: 120–210°C)  
Cooking time: 15 min (Range: 1 – 240 min)

## BAKE

Ideal for cakes, desserts or bread rolls

Temperature: 160°C (Range: 120–210°C)  
Cooking time: 15 min (Range: 1 – 240 min)

## DEHYDRATE

Ideal for dried fruit, vegetables, chips etc. Temperature: 60°C (Range: 40–90°C)  
Cooking time: 6 h (Range: 1 – 12 h)

## DEFROST

Used for defrosting frozen food quickly at 120°C, or for baking smaller food items (e.g. chicken wings) to make them crispy. Temperature: 120°C (Range: 120°C)  
Cooking time: 10 min (Range: 1 – 30 min)

**NOTE:** With this function, the temperature cannot be reduced. Reduce the cooking time if necessary, depending on the food.

# USING YOUR AIR FRYER

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**REHEAT** For reheating food that has already been cooked  
Temperature: 170°C (Range: 130–210°C)  
Cooking time: 15 min (Range: 1 – 60 min)

**NOTE:** The pre-set times and temperatures for each program should be adjusted if necessary to ensure the food is fully cooked. Adjustments can also be made during the cooking process. Refer to the 'Setting the Temperature' and 'Setting the Timer' sections of this instruction manual for guidance on how to manually adjust each setting.

## SETTING THE TEMPERATURE:

1. Press the Temp ▲ or ▼ arrows to manually adjust the cooking temperature, by increments of 10. Press the ▲ key to increase the temperature or the ▼ key to decrease it.

**NOTE:** Temperature ranges will differ according to the function or mode selected.

## SETTING THE TIMER:

1. Press the Time ▲ or ▼ arrows to manually adjust the cooking time from 1 to 60 minutes, by increments of 1. Press the ▲ key to increase the time or the ▼ key to decrease it.
2. Alternatively, press and hold the Time ▲ or ▼ keys to cycle through the available time options in increments of 15 minutes.

## STARTING AND PAUSING THE COOKING PROCESS:

1. Once the appropriate function, time and temperature have been selected, touch the Start/Stop key on the unit's control panel to start the cooking process. Alternatively, touch the Start/Stop key without programming the time or temperature to start a cooking session on the default settings for each mode.
2. Touch the drawer selection button while the unit is in operation to pause the cooking process, and again while the unit is paused to resume it.

**NOTE:** If no input is made within five seconds after the appliance has been paused, it will automatically restart.

3. Alternatively, press the Start/Stop button again to interrupt and cancel the cooking cycle. The text 'End' will flash on the unit's LED display to indicate the cooking process has been ended.

## COOKING WITH BOTH DRAWERS:

This unit offers a choice of two functions when cooking with both drawers simultaneously. The 'Meal' function allows you to cook separate ingredients on each drawer so that they are ready at the same time, while the 'Dual' function lets you set both drawers of the air fryer on the same settings, allowing for larger batch cooking.

## COOKING SEPARATE INGREDIENTS – THE 'MEAL' FUNCTION:

1. To use either drawer of the air fryer on separate time and temperature settings, press the 'Meal' button on the unit's control panel. The corresponding indicator will illuminate to show this function has been selected.
2. Once the 'Meal' function is selected, press the '1' button on the unit's control panel to select and set one of the unit's pre-set menus for the first drawer. Refer to the 'Pre-set Menus' section of this instruction manual for guidance on how to select a pre-set menu directly from the unit's control panel. The LED screen will display the default temperature for the selected setting.

**NOTE:** After a pre-set has been selected, the default cooking time and temperature settings can be adjusted manually to suit individual preference. Refer to the 'Setting the Temperature' and 'Setting the Timer' sections of this instruction manual for guidance on how to select and set the required time and temperature.

3. Once the required settings have been selected on the first drawer, press the '2' button to move on to programming the second drawer. The left-hand side of the unit's LED display will show the cooking time for the selected pre-set, and the right-hand side will display '00:00'.

# USING YOUR AIR FRYER

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4. Repeat the process detailed above to select a pre-set menu and adjust cooking settings for the second drawer. When the required settings have been selected, press the Start/Stop button to start the cooking process. The unit will begin to cook the food inside each drawer on the selected setting for that drawer, and make the necessary adjustments to ensure the pre-set programs for each drawer finish simultaneously, so you can enjoy a fully cooked meal straight away. For example, if one of the pre-sets has a shorter cooking time than the other, the unit will delay the start of the shorter program until the longer program has reached the appropriate stage in its cooking process; for instance, if the program in drawer 1 has a cooking time of six minutes, and the program in drawer 2 has a cooking time of 20 minutes, the unit will delay the start of the cooking process for drawer 1 by 14 minutes, so that the two programs conclude at the same time.

**NOTE:** When a program is on hold, the LED display on the corresponding side of the unit will display 'Hold' to show this is the case.

## COOKING LARGER BATCHES – THE 'DUAL' FUNCTION:

1. To select and set the same time and temperature settings for both drawers of the air fryer, allowing for larger batches of ingredients to be cooked at once, press the 'Dual' button on the unit's control panel. The corresponding indicator will illuminate and both sides of the unit's LED display will come on and show '00:00' to indicate the 'Dual' function has been selected.
  2. Once the 'Dual' function is selected, choose the desired pre-set for each drawer and adjust the required time and temperature settings for the ingredients you wish to cook. Refer to the 'Pre-set Menus', 'Setting the Temperature' and 'Setting the Timer' sections of this instruction manual for guidance on how to select and set the required time and temperature.
3. Alternatively, you can simply select one of the unit pre-set menus for each drawer, and the unit will automatically begin cooking at the default time and temperature settings for that pre-set. Refer to the 'Pre-set Menus' section of this instruction manual for guidance on how to select a pre-set menu directly from the unit's control panel.

## STARTING A COOKING SESSION:

1. Once the required settings have been selected, press the Start/Stop button to start the cooking process. The unit will automatically begin to cook the food on the selected settings.
2. When the cooking process is complete, the unit will give off a sound prompt and the text 'End' will flash on the unit's LED display to indicate the cooking process has concluded and the food is ready.

### Tips:

- 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.
- A larger quantity of ingredients requires a slightly longer preparation time than a smaller quantity of ingredients.
- Shaking smaller ingredients 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.
- The optimal amount for preparing crispy fries is 500 grams.
- 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.

## USING YOUR AIR FRYER

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- 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 air fryer drawer if you want to bake a cake or quiche, or if you want to fry fragile ingredients or filled ingredients.
- The air fryer can be used to reheat ingredients. To reheat ingredients, select the 'Reheat' function from the unit's control panel, or set the temperature to 150°C for up to 10 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.

### SETTINGS TABLE:

**NOTE:** Once a pre-set mode has been selected, the cooking time and temperature can be adjusted manually, to suit any number of foods. This settings table will help you to select the basic settings for a variety of popular ingredients.

**NOTE:** Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand the best settings for the ingredients cannot be guaranteed.

**NOTE:** Because the Rapid Air technology instantly reheats the air inside the appliance, removing the drawer briefly out of the appliance during hot air frying barely disturbs the process.

**NOTE:** Add 3 minutes to the preparation time before you start frying if the appliance is cold.

## SUGGESTED TIMES/TEMPS

|  | Time (mins) | Temp (°C) | Extra information        | Shake |
|--|-------------|-----------|--------------------------|-------|
| <b>POTATO &amp; FRIES (AIR FRY MODE)</b> |             |           |                          |       |
| Thin Frozen Fries                        | 12-16       | 200       |                          | Yes   |
| Thick Frozen Fries                       | 20-20       | 200       |                          | Yes   |
| Potato Gratin                            | 18-25       | 200       | add ½ tbsp of oil        | Yes   |
| <b>MEAT &amp; POULTRY (ROAST MODE)</b>   |             |           |                          |       |
| Steak                                    | 8-12        | 180       |                          | No    |
| Pork Chops                               | 10-14       | 180       |                          | No    |
| Hamburger                                | 7-14        | 180       |                          | No    |
| Sausage Roll                             | 13-15       | 200       |                          | No    |
| Drumsticks                               | 18-22       | 180       |                          | No    |
| Chicken Breast                           | 10-15       | 180       |                          | No    |
| <b>SNACKS (AIR FRY MODE)</b>             |             |           |                          |       |
| Spring Rolls                             | 8-10        | 200       | Use oven-ready           | Yes   |
| Frozen Chicken Nuggets                   | 6-10        | 200       | Use oven-ready           | Yes   |
| Frozen Fish Fingers                      | 6-10        | 200       | Use oven-ready           | No    |
| Frozen Bread Crumbed Cheese Snacks       | 10          | 200       | Use oven-ready           | No    |
| Stuffed Vegetables                       | 10          | 160       | Use oven-ready           | No    |
| <b>BAKING (BAKE MODE)</b>                |             |           |                          |       |
| Cake                                     | 20-25       | 160       | Use baking tin           | No    |
| Quiche                                   | 20-22       | 180       | Use baking tin/oven dish | No    |
| Muffins                                  | 15-18       | 200       | Use baking tin           | No    |
| Sweet Snacks                             | 20          | 160       | Use baking tin/oven dish | No    |

## ACCESSORIES/SPARE PARTS

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Spare part replacements and accessories are available to purchase via:



+44 (0) 333 220 6066



[www.towerhousewares.co.uk](http://www.towerhousewares.co.uk)

| PART NO  | DESCRIPTION       | IMAGE |
|----------|-------------------|-------|
| T1713601 | Left Hand Basket  |       |
| T1713602 | Right Hand Basket |       |
| T1713603 | Grill Plate       |       |





# 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.  |
|  | A drawer or cooking mode has not been selected.                                  | Select the required drawer and cooking mode by pressing the corresponding buttons on the unit's control panel.   |
|  | The Start/Stop key has not been pressed.   | Press the Start/Stop key.  |
|  | The drawers are open and the selected function is paused.                        | Close the drawers to automatically resume the selected function.   |
| The drawers will not slide inside the unit properly.                             | There is too much food in the drawers.   | Take care not to overfill the drawers.   |
| The fried ingredients are not done.  | Too much food has been added to the air fryer.                                   | 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 or select the appropriate pre-set program from the unit's control panel.   |
|  | The cooking time is too short.   | Set an appropriate cooking time or select the appropriate pre-set program from the unit's control panel.   |
| 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.  |
| Fried snacks are not crispy or evenly fried when they come out of the air fryer. | Some food materials have to be fried with oil.                                   | Brush a thin layer of oil on the surface of the food first, then start to fry it.  |
|  | Wrong type of snacks used.   | Use oven snacks or lightly brush some oil onto the snacks for a crispier result.   |
|  | Food is stuck together or not in an even layer.                                  | Shake or turn the food periodically through the cooking process.   |
| 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.<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.   | Smoking will be normal.  |
|  | The appliance contains grease from a previous use.                               | White smoke is caused by grease heating up inside the fryer.<br>Clean the appliance properly after each use.   |
|  | An inappropriate temperature has been set.                                       | Follow the suggested settings or food manufacturer's recommendations.  |
| The food is burned   | The food was added before pre-heating was complete.                              | Add food to the appliance only once pre-heating is completed.  |
|  | The food was cooked for too long.  | Check on the progress of the food periodically throughout the cooking process.   |
|  | The food was left in the appliance after the cooking time had elapsed.           | Remove the food from the appliance as soon as the cooking time has elapsed.  |

# CLEANING AND CARE

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**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 drawers and grill plates, as this may damage the non-stick coating.
1. Clean the drawers 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 drawers, leave them to soak in hot water and some washing-up liquid for a few hours or overnight.

2. DO NOT allow water or any other liquid to enter the unit.
3. Wipe the outside of the appliance with a damp cloth.
4. Wipe the inside of the appliance with hot water and a non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.

6. 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

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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.



## CUSTOMER SUPPORT

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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](http://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

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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 1/2 fl oz | 1/3 cup      |
| 60ml   | 2 fl oz     | 1/4 cup      |
| 30ml   | 1 fl oz     | 1/8 cup      |
| 15ml   | 1/2 fl oz   | 1 tablespoon |



## 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

### 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 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](http://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](http://www.towerhousewares.co.uk)

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

