

# TOWER®

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MODEL: T17131

5.6 LITRE

## SMOKELESS GRILL AIR FRYER



## USER MANUAL



GREAT BRITISH DESIGN, INNOVATION AND EXCELLENCE SINCE 1912

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## THIS BOX CONTAINS

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- Instruction manual
- Smokeless grill air fryer
- Inner pot
- Die cast grill plate
- Removable splash guard
- Temperature probe
- Cake tin
- Cleaning brush



## SPECIFICATIONS

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RATED VOLTAGE	AC 220 - 240V~
FREQUENCY	50/60Hz
POWER CONSUMPTION	1700W
CAPACITY	5.6L
TEMPERATURE RANGE	80°C - 265°C
TIME RANGE	Up to 90 minutes
DIMENSIONS (CM)	H 27.9 x D 44.3 x W 31.2cm
WEIGHT	5.87Kg

# 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 is opened.

## GENERAL SAFETY

- **DO NOT** immerse cords, plugs or any part of the appliance in water or any other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Children should not play with the appliance.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

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.

- 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.
- **DO NOT** clean the appliance with metal kitchen utensils, caustic or abrasive cleaning agents or scouring sponges.
- **DO NOT** place anything on top of the appliance.
- **DO NOT** use this appliance for anything other than its intended use.
- This appliance is for household use only.

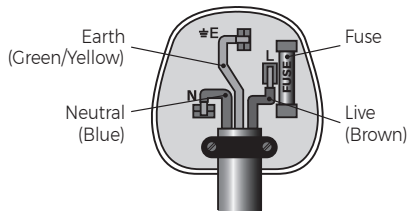
## WHILST AIR FRYING

- 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.
- **DO NOT** place food that is still packed in plastic wrap or plastic bags in the appliance.
- **DO NOT** allow food to come into contact with the heating element of the appliance.
- If the appliance begins to emit smoke, unplug it immediately. Only open the door once the smoke has cleared. Remove burnt remnants.
- **DO NOT** leave this appliance unattended whilst operating.

## PLUG AND CORD

- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- **WARNING: DO NOT** let the cord hang over the edge of a table or counter, serious burns may result from the air fryer being pulled off the counter where it may be grabbed by children or become entangled with the user.
- **DO NOT** let the supply cord touch hot surfaces.
- **DO NOT** carry the appliance by the power cord.
- **DO NOT** use any extension cord with this appliance.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **DO NOT** pull the plug out by the cord as this may damage the plug and/or the cable.
- **DO NOT** plug and unplug with wet hands.

# 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!

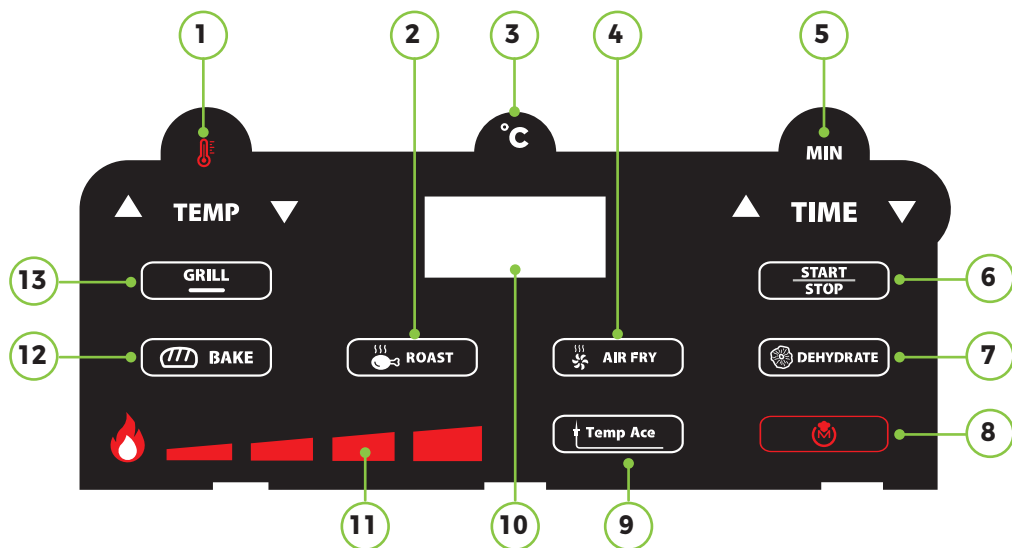
In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from the Customer Support Team. +44 (0) 333 220 6066

# STRUCTURE OF YOUR APPLIANCE

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## CONTROL PANEL



1. Temperature selection panel
2. Roasting mode selection key
3. Temperature indicator
4. Air Frying mode selection key
5. Time selection panel
6. Start/Stop key
7. Dehydrate mode selection key
8. Power ON/OFF key

9. Temp Ace function key
10. LED Display
11. Grill temperature display
12. Baking mode selection key
13. Grill mode selection key

**NOTE:** The Temp ACE function automatically detects the ideal cooking temperature for each ingredient with the help of a temperature probe.



# BEFORE FIRST USE

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## PREPARING FOR 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. Check that all listed parts are present.
4. Remove any stickers or labels from the appliance. **DO NOT** remove the rating plate or any warnings.
5. Dispose of the packaging in a responsible manner.
6. Locate the appliance on a stable, horizontal, even and heat-resistant surface in accordance with the Important safety information section.
7. Thoroughly clean the inner pot and grill plate with hot water, some washing up liquid and a non-abrasive sponge.
8. Wipe the inside and outside of the appliance with a moist cloth.
9. **DO NOT** fill the inner pot with oil, frying fat or any other liquid. This is an oil-free fryer that works on hot air.
10. Place the grill plate in the inner pot.
11. **DO NOT** put anything on top of the appliance, as this will disrupt the airflow and the hot air frying will be affected as a result.

## 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 holding down the Power ON/OFF key until the unit stops working.

## AIR FRYER INNER POT SAFETY SWITCH:

For your safety, this air fryer contains a safety switch in the inner pot designed to keep it from accidentally turning on when the inner pot is not properly situated inside the appliance and the timer is not set. Before using the air fryer, please ensure that the inner pot is fitted, the lid is closed and the cooking timer has been set.

## REMOVING THE INNER POT

The inner pot can be removed fully from the air fryer. Press the button on the back of the handle to release the pot from the air fryer, then pull the pot up and away from the main body of the unit until it detaches.

# USING YOUR AIR FRYER

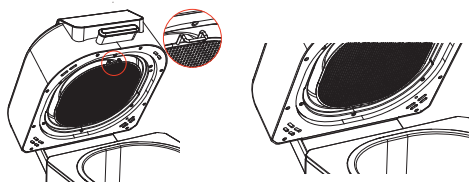
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## INSTALLING AND REMOVING THE SPLASH GUARD

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

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.

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 on the body of the unit, then push it down until it clicks into place.

**NOTE:** When using the unit in Grilling mode, take care to place the grill plate inside the inner pot before starting the cooking process.

## TURNING THE APPLIANCE ON AND OFF

Once the splash guard and inner pot have been correctly installed, plug the unit into the mains. There will be a sound prompt, the control panel will light up fully for a few seconds and the Power On/Off indicator will illuminate.

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, but the Power On/Off button will remain illuminated.

## STARTING THE COOKING PROCESS

Once the unit has been turned on, press any of the Mode buttons on the control panel to select the corresponding function: Grill, Bake, Roast, Air Fry or Dehydrate. The LED screen will display the default time and temperature for each mode alternately.

Once the desired mode has been selected, 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, then change to displaying vertical bars while the process is unfolding.

**NOTE:** The unit will automatically pre-heat for 3-4 minutes when using Grill, Bake, Roast or Air Fry mode.

**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.

# USING YOUR AIR FRYER

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, add food to the pot and close the lid. The cooking process will automatically begin 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.

## MODE SELECTION

This unit is equipped with a choice of five functionalities:

- **Air frying:** Crisp, delicious, healthy food without the need to deep fry.
- **Roasting:** Super succulent roast chicken, pork, beef and lamb.
- **Crisper grill:** Add flavour to steak, chicken, fish or vegetables.
- **Baking:** Great for baking breads, tarts, pies and more.
- **Dehydrate:** Dehydrate slices of fruit and vegetables to make low fat, low sugar snacks.

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.

**NOTE:** To select a new mode when one mode is in operation, press the Start/Pause button to pause the cooking process, press the button for the new mode to switch over to it and press the Start/Pause button again to resume the process.

## GRILL MODE

Press the Grill key on the unit's control panel to use the unit's grilling function. The corresponding indicator and the Grill Temperature display will begin to flash to show this mode has been selected.

## SELECTING THE GRILLING TEMPERATURE

Once grilling mode has been selected, repeatedly press the Grill key to cycle between the four available temperatures: Low, Medium, High and Max. The corresponding bars on the grill temperature display will begin to flash to show each temperature has been selected.

Refer to the table below for guidance on when to select each grilling temperature.

LOW: 205°	MEDIUM 215°	HIGH 245°	MAX UP TO 265°
Bacon	Frozen meats	Steak	Veggies
Sausage	Marinated /sauce meats	Chicken	Fruit
Calzones		Burgers	Pizza
When using thick BBQ sauce		Hotdogs	Fresh/ Frozen seafood
			Kebabs

The temperature can also be selected manually, if required. Press the Temperature

Selection keys on the unit's control panel to adjust the cooking temperature by increments of 5. 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 grilling temperature for specific items can also be set automatically, using the Temp ACE function and the unit's temperature probe. Refer to pages 15/16 for more information on how to use the Temp ACE function.

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 30 minutes, by increments of 1. Press the ▲ key to increase the time, or the ▼ key to decrease it.

# USING YOUR AIR FRYER

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The new cooking time will be displayed on the unit's LED screen to show this setting has been adjusted

Once all the correct settings have been selected, press the Start/Stop key to start the cooking process.

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.

**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.

## GRILLING TIPS:

There is an art to determining when your steak, lamb chop or cutlet is cooked to the correct degree of doneness - rare, medium rare, medium, medium well or well done - but it is easily mastered with these handy hints and tips.

**Rare:** Cook for a few minutes per side, depending on thickness. Turn once only. Cook until the steak feels very soft with the back of the tongs. A meat thermometer will show the internal temperature of a rare steak as 55-60°C / 130-140°F.

**Medium rare:** Cook on one side until moisture is just visible on top surface. Turn once only. Cook on the other side until the surface moisture is visible. The steak will be cooked to medium rare when it feels soft with the back of the tongs. A meat thermometer will show the internal temperature of a medium rare steak as 60-65°C / 140-150°F.

**Medium:** Cook on one side until moisture is pooling on the top surface. Turn once only. Cook on the second side until moisture is visible. The steak will be cooked to medium when it feels springy with the back of the tongs.

A meat thermometer will show the internal temperature of a medium steak as 65-70°C / 150-160°F.

**Medium well:** Cook on one side until moisture is pooling on top surface. Turn and cook on the second side until moisture is pooling on top. Reduce heat slightly and continue to cook until the steak feels firm with the back of the tongs. A meat thermometer will show the internal temperature of a medium well steak as 70-75°C / 160-170°F.

**Well done:** Cook on one side until moisture is pooling on top surface. Turn and cook on the second side until moisture is pooling on top. Reduce heat slightly and continue to cook until the steak feels very firm with the back of the tongs. A meat thermometer will show the internal temperature of a well done steak as 75°C / 170°F.

## BAKE MODE

Press the Bake key on the unit's control panel to use the unit's baking 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.

If required, press the Temperature Selection keys on the unit's control panel to adjust the cooking temperature by increments of 5. 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 pages 15/16 for more information on how to use the Temp ACE function.

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.

# USING YOUR AIR FRYER

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The new cooking time will be displayed on the unit's LED screen to show this setting has been adjusted.

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

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.

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.

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

## ROAST MODE

Press the Roast key on the unit's control panel to use the unit's roasting 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.

If required, press the Temperature Selection keys on the unit's control panel to adjust the cooking temperature by increments of 5. 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 page 15/16 for instructions on how to carry out this measurement.

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.

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

Once all the correct settings have been selected, press the Start/Stop key to start the cooking process.

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.

**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.

## AIR-FRY MODE

Press the Air-Fry key on the unit's control panel to use the unit's air frying 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.

If required, press the Temperature Selection keys on the unit's control panel to adjust the cooking temperature by increments of 5. 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.

# USING YOUR AIR FRYER

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**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 pages 15/16 for more information on how to use the Temp ACE function.

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 30 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.

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

Once all the correct settings have been selected, press the Start/Stop key to start the cooking process.

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.

**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.

## AIR-FRYING TIPS:

- If the food is cold, increase the cooking time by a few extra minutes.
- To remove large or fragile ingredients, lift the ingredients out of the inner pot with a pair of tongs.
- The cooking time will depend on the size of your ingredients. Smaller sizes may require a shorter cooking time.
- Shaking smaller ingredients and turning food halfway during the cooking time optimises the end result

and can help prevent unevenly fried ingredients.

- For perfectly fluffy fries, it is recommended that potatoes be parboiled before frying.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you added the oil.
- Be cautious of using extremely greasy foods.
- Snacks that can be prepared in an oven can also be prepared in the unit.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than home-made dough.
- When battering items, ensure they are battered in the correct order, so that they do not fall apart while crisping or frying. Items should be first be coated in flour, then butter or egg, and finally breadcrumbs.
- The table on page 17 offers reference times and quantities for frying a variety of popular ingredients:

## DEHYDRATE MODE

Press the Dehydrate key on the unit's control panel to use the unit's dehydrating 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.

If required, press the Temperature Selection keys on the unit's control panel to adjust the cooking temperature by increments of 5. 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.

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

# USING YOUR AIR FRYER

▲ 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.

**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.

Once all the correct settings have been selected, press the Start/Stop key to start the cooking process.

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

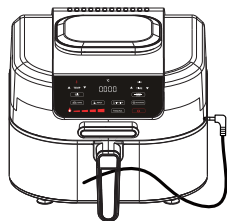
When the cooking process is done, the unit will give off a sound prompt and the LED display will show 'End' to indicate cooking has ended. When this occurs, open the unit's lid, remove your food and allow it to stand for a few moments before enjoying.

## THE TEMP ACE FUNCTIONALITY

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

To use the Temp ACE function, begin choosing the desired cooking mode. To do this, press the corresponding key on the unit's control panel.

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, as shown in the illustration below.



**NOTE:** Take care to ensure the temperature probe is correctly installed, as detailed in the section above and diagram opposite, before selecting the Temp ACE function. If the probe is not in place, the unit will display the text 'Plug In' on the LED screen until the plug is connected to the unit.

Once the temperature probe is connected to the unit, press the Temp ACE key, then use the Temperature selection panel to select the desired cooking temperature.

FOOD	SET TEMP ACE TO	RESTED FOOD TEMPERATURE
Fish	60°C	65°C
Poultry	75°C	75°C or higher
Pork	60°C	65°C
<b>Beef</b>		
Rare	50°C	52°C
Medium Rare	55°C	58°C
Medium	60°C	65°C
Medium Well	65°C	66°C
Well Done	70°C	72°C
Ground Pork	70°C	72°C
Ground Turkey	70°C	74°C

**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 above shows the recommended Temp ACE and carry-over temperatures for a variety of common ingredients.

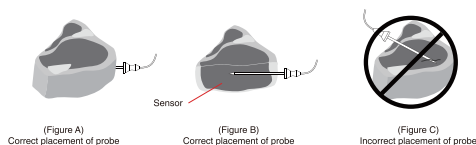
# USING YOUR AIR FRYER

**NOTE:** 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 below, 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.

Insert the temperature probe into the thickest part of the largest protein item, in a horizontal position, as shown in the figure below.

After pre-heating, and with the probe in place, open the lid and place the food inside, ready for cooking.

Once the ingredients are in place, press the Start/Stop key to begin the cooking process.



**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:** The TEMP ACE function may be accidentally activated if the key is pressed while the unit is paused or held down for about 3 seconds. The text 'Plug In' will be displayed on the unit's LED screen to indicate the button has accidentally been pressed. When this occurs, press the Temp ACE button again. The unit will resume regular operation.

## WEIGHTS AND MEASURES

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

IMPERIAL	Metric
1/2 oz	15g
1 oz	30g
2 oz	60g
3 oz	90g
4 oz	110g
5 oz	140g
6 oz	170g
7 oz	200g
8 oz	225g
9 oz	255g
10 oz	280g
11 oz	310g
12 oz	340g
13 oz	370g
14 oz	400g
16 oz	425g
1 lb oz	450g

METRIC	IMPERIAL	US CUPS
250ml	8 fl oz	1 cup
180ml	6 fl oz	3/4 cup
150ml	5 fl oz	2/3 cup
120ml	4 fl oz	1/2 cup
75ml	2 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

## FOOD ALLERGIES

**IMPORTANT:** 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)



## SETTINGS

	Min- Max Weight (g)	Time (mins)	Temp (°C)	Extra information	Shake
<b>POTATO &amp; FRIES</b>					
Thin Frozen Fries	400-500	18-20	200		Yes
Thick Frozen Fries	400-500	20-25	200		Yes
Potato Gratin	600	20-25	200		Yes
<b>MEAT &amp; POULTRY</b>					
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		
<b>SNACKS</b>					
Spring Rolls	100-500	8-10	200	Use Oven Ready	Yes
Frozen Chicken Nuggets	100-600	6-10	200	Use Oven Ready	Yes
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		
<b>BAKING</b>					
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	

## 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
T1713101	Grill Plate	
T1713102	Inner Pot	
T1713103	Splatter Guard	
T1713104	Cleaning Brush	
T1713105	Cake Tin	
T1713106	Thermometer	

# 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 them, as this may damage the non-stick coating.
2. Remove the mains plug from the wall socket and let the appliance cool down.

**NOTE:** Remove the inner pot to let the air fryer cool down more quickly.

3. Wipe the outside of the appliance with a moist cloth.
4. Clean the inner pot and grill plate 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 inner pot is **NOT** dishwasher-proof. **NEVER** place the inner pot in the dishwasher.

**TIP:** If dirt is stuck to the bottom of the inner pot, fill the inner pot with hot water with some washing-up liquid. Let the inner pot soak for approximately 10 minutes.

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

## STORAGE

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

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
The air fryer does not work.	The appliance is not plugged in.	Plug the appliance into an earthed wall socket.
	The timer has not been set.	Set the time required.
	The Power ON/OFF key has not been pressed.	Press the Power ON/OFF key.
	The inner pot is not correctly inserted into the unit	Ensure the inner pot is correctly inserted. If necessary, refer to the corresponding section of this instruction manual.
The ingredients are not done.	Too much food has been added to the unit.	Put smaller batches of ingredients in the air fryer. Smaller batches are fried more evenly.
	The set temperature is too low.	Set to an appropriate temperature, re-fry food.
	The cooking time is too short.	Set an appropriate cooking time and re-fry the food.
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 when they come out of the unit.	Some food materials have to be fried with oil.	Coat the surface of the food with a thin layer of oil on first, then start to fry them.
	Wrong type of snacks used.	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 air fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
The appliance is smoking	The ingredients have a high oil content.	Smoking will be normal.
	The unit contains grease from previous use.	White smoke is caused by grease heating up inside the fryer. Clean the unit properly after each use.
	The splatter guard is not correctly installed.	Install the splatter guard as detailed in the relevant section of this instruction manual.
	The cooking settings have not been correctly programmed.	Adjust the cooking settings as required.
The unit is showing an unexpected message.	Shut Lid	The unit's lid is not properly closed. Close the unit's lid properly.
	Add Pot	The pot is not installed. Install the pot into the unit, as detailed in the relevant section of this instruction manual.
	Plug In	The probe is not connected to the unit. Connect the probe to the unit, as detailed in the relevant section of this instruction manual.
	E	The unit has encountered an error or is not functioning properly. Stop using it immediately and contact the Customer Support Team.

## 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.



## HOMEMADE FRIES



15 MINS



20 MINS

### INGREDIENTS

2 large potatoes  
such as Maris Piper

1 tbsp sunflower oil

Salt and black  
pepper

### METHOD

1. Peel the potatoes and cut into 1 cm thick chips.
2. Place the chips into a pan and cover with cold water, bring to the boil then simmer for 10 minutes. Drain in a colander then rinse under the tap to cool completely and pat dry on kitchen paper.
3. Place the potatoes in a bowl and drizzle over the oil then season with salt and black pepper.
4. Remove the fries from the bowl leaving behind any excess oil.
5. Place the fries into the air fryer and then cook according to the times and temperatures shown in the Settings table above.





## BACON AND EGG BREAKFAST MUFFIN



10 MINS



20 MINS

### INGREDIENTS

1 free range egg

1 strip of bacon

1 English muffin

Cheese of your choosing

Salt and black pepper

### METHOD

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 inner pot.
4. Turn on the air fryer and set it to 200°C for 6 minutes.
5. Once it's cooked, assemble your breakfast muffin and enjoy.







## HONEY LIME CHICKEN WINGS



5 MINS



30 MINS

### 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.
2. Mix them well and marinate in the refrigerator for at least 4 hours (preferably overnight).
3. Line a baking tray with baking paper and evenly scatter the chicken wings across it.
4. Cook according to the times and temperatures shown in the Settings table above, turning halfway through.





## LEMON GARLIC SALMON



15 MINS



30 MINS

### INGREDIENTS

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

### METHOD

1. Melt the butter and mix in the remaining ingredients to create a butter sauce.
2. Evenly coat the fish in the sauce, making sure the whole fish is covered, then place it on a baking tray lined with baking paper.
3. Place the baking tray inside the air fryer and cook on the fish setting.





## MOLTEN CHOCOLATE LAVA CAKE



10 MINS



25 MINS

### 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 butter, continuously stirring to avoid burning the chocolate.
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.
4. Add the chocolate mixture to the eggs and sugar, slowly blending them together.
5. Pour the mixture into an oven-safe cup or ramekin and place it inside the air fryer.
6. Use the Cake setting on the air fryer or turn the air fryer on at 190°C for 6 minutes.
7. Once baked serve immediately with ice-cream.



# TOWER®

over 100 YEARS of quality

## thank you!



We hope you enjoy your appliance for many years...

This product is guaranteed for 12 months from the date of original purchase.

If any defect arises due to faulty materials of workmanship, the faulty products must be returned to the place of purchase.

Refund or replacement is at the discretion of the retailer.

#### THE FOLLOWING CONDITIONS APPLY:

The product must be returned to the retailer with proof of purchase or a receipt.

The product must be installed and used in accordance with the instructions contained in this instruction guide.

It must be used only for domestic purposes.

It does not cover wear and tear, damage, misuse or consumable parts.

Tower has limited liability for incidental or consequential loss or damage.

This guarantee is valid in the UK and Eire only.

The standard one year guarantee is only extended to the maximum available for each particular product upon registration of the product within 28

days of purchase. If you do not register the product with us within the 28 day period, your product is guaranteed for 1 year only.

To validate your extended warranty, please visit [www.towerhousewares.co.uk](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**

