

# TOWER®

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MODEL: T17099

8.5 LITRE

## 1700W DUAL BASKET 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
- 8.5L Dual Basket Air Fryer
- 2 x Grill Plates



# SPECIFICATIONS

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|                   |                             |
|-------------------|-----------------------------|
| RATED VOLTAGE     | AC 220 - 240V~              |
| FREQUENCY         | 50/60Hz                     |
| POWER CONSUMPTION | 1700W                       |
| CAPACITY          | 5.2L + 3.3L                 |
| TEMPERATURE RANGE | 80°C - 200°C                |
| TIME RANGE        | 1-60 minutes                |
| DIMENSIONS (CM)   | H: 310 x W: 420 x D: 360 mm |
| WEIGHT            | 7.75Kg                      |

# 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 door 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.

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.

- 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.
- **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

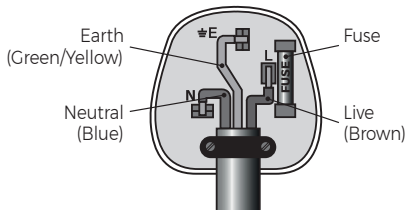
pulled off the counter where it may be grabbed by children or become entangled with the user.

- **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.

**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:

# WIRING SAFETY FOR UK USE ONLY



**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).

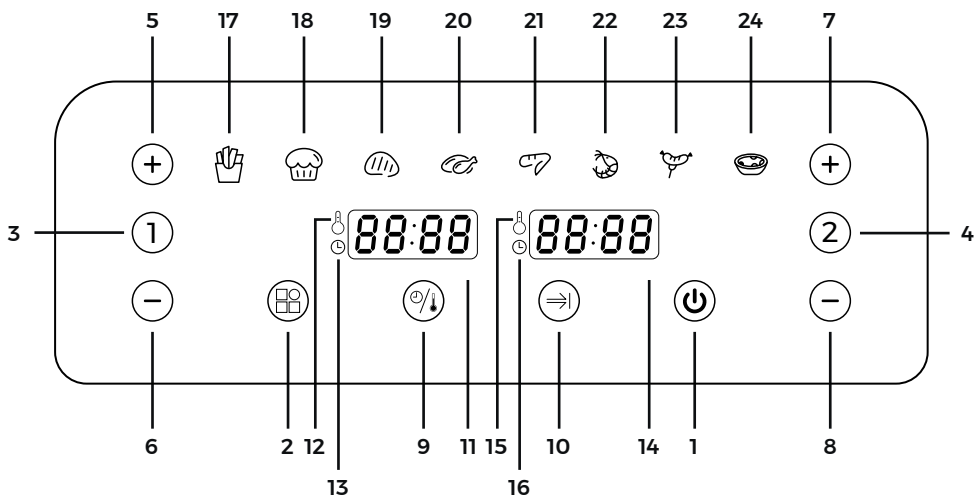
If in doubt, consult a qualified electrician who will be pleased to do this for you.

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

# GETTING TO KNOW YOUR AIR FRYER



## CONTROL PANEL AND DISPLAY

- |                                      |                                    |
|--------------------------------------|------------------------------------|
| 1. Start/Pause Key                   | 13. Drawer 1 Timer Indicator       |
| 2. Preset Selection Key              | 14. Drawer 2 LED Display           |
| 3. Drawer 1 Selection Key            | 15. Drawer 2 Temperature Indicator |
| 4. Drawer 2 Selection Key            | 16. Drawer 2 Timer Indicator       |
| 5. Drawer 1 Temperature & Time + Key | 17. Fries/Chips Preset Indicator   |
| 6. Drawer 1 Temperature & Time - Key | 18. Cake Preset Indicator          |
| 7. Drawer 2 Temperature & Time + Key | 19. Steak Preset Indicator         |
| 8. Drawer 2 Temperature & Time - Key | 20. Drumsticks Preset Indicator    |
| 9. Temperature/ Time Key             | 21. Chicken Wings Preset Indicator |
| 10. Smart Finish Key                 | 22. Prawns Preset Indicator        |
| 11. Drawer 1 LED Display             | 23. Sausage Preset Indicator       |
| 12. Drawer 1 Temperature Indicator   | 24. Pie Preset Indicator           |

# STRUCTURE OF YOUR APPLIANCE

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# 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 grill plates and drawers with hot water, some washing up liquid and a non-abrasive sponge. Dry thoroughly.
8. Wipe the inside and outside of the appliance with a moist cloth.
9. **DO NOT** fill the drawer with oil, frying fat or any other liquid. This is an oil-free fryer that works on hot air.
10. **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.

## AIR FRYER DRAWER SAFETY SWITCH:

For your safety, this air fryer contains a safety switch in the drawer designed to keep it from accidentally turning on when the frying basket and drawer are not properly situated inside the appliance. Before using the air fryer, please ensure that the baskets are inside of the drawers, the drawers are fully close.

## REMOVING THE DRAWERS

Each drawer can be removed fully from the air fryer. Pull on the handle to slide each drawer out of the air fryer.






**NOTE!** If either drawer is removed from the main body of the fryer when in operation, the corresponding side of the air fryer will automatically stop working, and the text 'OPEN' will be shown on the LED display for that side. When the drawer is re-inserted, the corresponding side of the air fryer will resume operation on the latest selected settings.

**NOTE!** Removing one of the drawers from the air fryer will not affect the operation of the drawer on the opposite side, which will continue to work as normal as long as it is not removed from the unit.

# USING YOUR AIR FRYER








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## TURNING THE APPLIANCE ON


1. Plug the unit into a mains socket. This will put the unit into standby mode. Press the  icon to turn on the appliance, once pressed the  and  indicators will light up to show the unit is on.
2. Once the unit is out of Standby mode, press either or both of the  and  drawer selection keys to activate the control panel for the corresponding drawer(s).



**NOTE!** If there is a power cut or the unit is unplugged during operation all indicator lights will go off. Once connection is re-established the unit will continue to operate on the previously selected settings.

## AUTO-OFF FUNCTION



1. When cooking is not in progress, the appliance will automatically go into Standby mode if there has been no contact with the control panel for 10 minutes. The  key will remain illuminated, but all other indicators as well as the LED display will go out to show the unit is in Standby mode.
2. Press the  key while the unit is in this state to bring it out of Standby mode. The ,  and  indicators will light up to show the unit has been taken out of Standby mode.
3. Once the unit is out of Standby mode, press either or both of the  and  drawer selection keys to activate the control panel for the corresponding drawer(s).

## START/PAUSE

1. Once the appropriate function or time and temperature have been set touch the  key. All other program indicators will go out, and the unit will begin to operate on the selected settings.


2. To pause the unit while it is in operation, press the  key. The  indicator, the digits on the LED display and the indicators for the currently selected drawer and program will flash, and all program indicators will come on and remain static, to show the unit is paused.


## SETTING THE TEMPERATURE

1. Touch the  key to activate the Temperature Selection function on either or both drawers. The corresponding indicator will illuminate and the time and temperature digits will alternately flash on the LED display to show this function has been selected.
2. Once the Temperature function has been activated, press the + and - keys on the corresponding side of the air fryer to adjust the temperature by increments of 5, from 80 to 200 degrees Celsius. Short press each key to adjust this setting gradually or press and hold to change the time more quickly.
3. If required, repeat this process for the other drawer. Once the correct temperature for each drawer is set, press the  key to start the cooking process. The unit will automatically begin to operate at the latest selected settings.

**NOTE!** The temperature can be changed during operation.







## SETTING THE TIMER

1. Touch the  key to activate the Timer function on either or both drawers. The corresponding indicator will illuminate and the time and temperature digits will alternately flash on the LED display to show this function has been selected.


2. Once the Timer function has been activated, press the + and - keys on the corresponding side of the air fryer to adjust the cooking time by increments of 1, from 00:00 to 60:00 Short press each key to adjust this setting gradually or press and hold to change the time more quickly
3. If required, repeat this process for the other drawer. Once the correct cooking time for each drawer has been set, press the  key to start the cooking process. The unit will automatically begin to operate at the latest selected settings.

## PRE-SET MENU SELECTION

(Once plugged in and in stand-by)

1. Place the food in the drawer(s), taking care not to over-fill them.
2. Touch the  key.
3. Touch the  key to select the desired compartment.
4. Repeatedly touch the  key to cycle through and select the available pre-set functions. There will be a sound prompt, each icon will begin to flash to indicate the corresponding pre-set has been selected, and the default time and temperature settings for that program will be displayed on the unit's LED screen.
5. If required, touch the  key to activate the temperature or time selection functions, then the + and - keys to adjust each setting manually, as desired.
6. If using both drawers, touch the  key on the unit's control panel and repeat steps 3 and 4.
7. Once the desired pre-set menus have been set, press the  key to start the cooking process. The digits on the unit's control panel will stop flashing, all program indicators with the exception of the selected one will go out, and the fan will begin to operate to show the

cooking process is under way.

8. When the operation time has elapsed there will be an audible signal, the text 'OFF' will be displayed on the unit's LED screen, and the heating element will stop working.
9. Check if the food is ready. If the food is ready remove the corresponding drawer(s) from the appliance and place it on a heat-resistant surface. Empty the drawer into a bowl or onto a plate. Take care when doing so, as excess oil from cooking may leak onto the ingredients.
- 9a. If the food is not ready yet, return the drawer to the appliance and set the timer for a few extra minutes, then press the  key.
- 9b. When a batch of food is ready, the appliance is instantly ready for preparing another batch. However, if the appliance is not required for further cooking, turn it off and unplug it from the mains socket. Leave the drawer(s) open to allow the unit to cool down more quickly.

**CAUTION! DO NOT** touch either drawer during and for some time after use, as they get very hot. Only hold either drawer by the handle.

## PRE-SET MENU TABLE

**NOTE!** Items in the large drawer should be left cooking for 5 minutes extra.

| MENU        | DEFAULT TIME (MIN) | DEFAULT TEMP (°C) |
|-------------|--------------------|-------------------|
| Fries/Chips | 20-25              | 200               |
| Cake        | 25-30              | 150               |
| Steak       | 15-20              | 200               |
| Chicken     | 35-40              | 200               |
| Drumsticks  | 12-17              | 190               |
| Prawns      | 12-17              | 190               |
| Sausage     | 12-17              | 160               |
| Pie         | 25-30              | 200               |

## SMART FINISH FUNCTION

This unit is equipped with a Smart Finish function, which allows for the cooking programs on both drawers to be synced so that they finish at the same time, preventing extended wait times and ensuring the food remains as fresh as possible when served.

1. Place the food in the drawer(s), taking care not to over-fill them.
2. Touch the **⏻** key.
3. Touch the **①** key to select the desired compartment.
4. Select the desired pre-set from the corresponding menu on the unit's control panel, or manually select and set the required time and temperature, as detailed in the corresponding sections of this instruction manual.
5. Once the correct pre-set or time and temperature for the first drawer have been set, press the **②** key to select operation for the second drawer.
6. Repeat step 4 for the second drawer.
7. Once the correct pre-set or time and temperature for the second drawer have been set, press the **⇒** key on the unit's control panel to activate the Smart Finish function.
8. Once the Smart Finish function has been activated, press the **⏻** key to start the cooking cycles. The unit will now carry out both programs simultaneously, but delay the start of the shorter program to ensure the two finish simultaneously. The text 'Hold' will be displayed on the corresponding drawer's LED display to show the shorter program is on a time delay. Once the cooking time for the two selected programs matches up, this text will be replaced by the standard timer, and the second program will be carried out as normal.

## TIPS

1. To remove large or fragile ingredients, lift the ingredients out of the drawer with a pair of tongs.
2. The cooking time will depend on the size of your ingredients. Smaller sizes may require a shorter cooking time.
3. A larger quantity of ingredients requires a slightly longer preparation time than a smaller quantity of ingredients.
4. Shaking smaller ingredients halfway during the cooking time optimises the end result and can help prevent unevenly fried ingredients.
5. For perfectly fluffy fries, it is recommended that potatoes be parboiled before frying.
6. 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.
7. The optimal amount for preparing crispy fries is 500 grams 5.2L drawer..
8. Be cautious of using extremely greasy ingredients such as sausages in the air fryer.
9. Snacks that can be prepared in an oven can also be prepared in the air fryer.
10. Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than home-made dough.
11. 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.
12. The air fryer can be used to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

## WEIGHTS AND MEASURES

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

| METRIC | IMPERIAL  | US CUPS      |
|--------|-----------|--------------|
| 250ml  | 8 fl oz   | 1 cup        |
| 180ml  | 6 fl oz   | 3/4 cup      |
| 150ml  | 5 fl oz   | 2/3 cup      |
| 120ml  | 4 fl oz   | 1/2 cup      |
| 75ml   | 2 ½ fl oz | 1/3 cup      |
| 60ml   | 2 fl oz   | 1/4 cup      |
| 30ml   | 1 fl oz   | 1/8 cup      |
| 15ml   | 1/2 fl oz | 1 tablespoon |

| 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   |

## 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

The table on the next page will help you select the basic settings for a variety of common ingredients.

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

**NOTE:** In addition to the pre-set menus, the appliance can be used to make other foods by setting the time and temperature manually. This settings table will help you to select the basic settings for the ingredients.

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

# SETTINGS

---

|                                    | Time (mins) | Temp (°C) | Extra information | Shake |
|------------------------------------|-------------|-----------|-------------------|-------|
| <b>POTATO &amp; FRIES</b>          |             |           |                   |       |
| Thin Frozen Fries                  | 20-25       | 200       |                   | Yes   |
| Thick Frozen Fries                 | 25-30       | 200       |                   | Yes   |
| Home-made fries (8x8mm)            | 18-25       | 180       | Add ½ tbsp of oil | Yes   |
| Home-made Potato Wedges)           | 18-22       | 180       | Add ½ tbsp of oil | Yes   |
| Home-made Potato Cubes             | 12-18       | 200       | Add ½ tbsp of oil | Yes   |
| Rösti                              | 15-18       | 180       |                   |       |
| Potato Gratin                      | 18-22       | 180       |                   |       |
| <b>MEAT &amp; POULTRY</b>          |             |           |                   |       |
| Steak                              | 15-20       | 200       |                   |       |
| Pork Chops                         | 10-14       | 180       |                   |       |
| Hamburger                          | 7-14        | 180       |                   |       |
| Sausage Roll                       | 12-17       | 160       |                   |       |
| Drumsticks                         | 12-17       | 190       |                   |       |
| Chicken                            | 35-40       | 200       |                   |       |
| <b>SNACKS</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    |       |
| Frozen Bread Crumbed Cheese Snacks | 10          | 200       | Use Oven Ready    |       |
| Stuffed Vegetables                 | 10          | 160       | Use Oven Ready    |       |

# ACCESSORIES/SPARE PARTS

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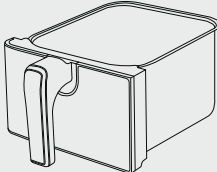
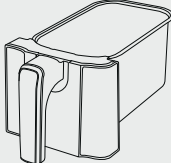
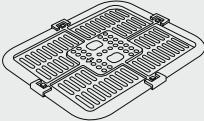
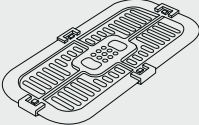
Spare part replacements and accessories are available to purchase via:



+44 (0) 333 220 6066



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

| PART NO  | DESCRIPTION       | IMAGE  |
|----------|-------------------|--|
| T1709901 | Large Drawer      |    |
| T1709902 | Small Drawer      |    |
| T1709903 | Large Grill Plate |   |
| T1709904 | Small Grill Plate |  |

## CLEANING AND CARE

---

**WARNING!** Do not immerse the appliance in water or any other liquid.

**NOTE:** Clean the appliance after every use.

### CLEANING THE DRAWER AND COOKING PLATES:

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 before cleaning.

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

3. Wipe the outside of the appliance with a moist cloth.
4. Clean the drawers and grill plates 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 drawers are **NOT** dishwasher proof. **NEVER** place the drawer or basket in the dishwasher. **TIP:** If dirt is stuck to the basket or the bottom of the drawer, fill the drawer with hot water with some washing-up liquid, and let the drawer 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 a 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 START/PAUSE key has not been pressed.                                   | Press the START/PAUSE key.  |
|   | The compartments are open and the selected function is paused.              | Close the compartments to automatically resume the selected function.                       |
| The drawers will not slide inside the unit properly.            | There is too much food in the drawers.                                      | Do not over fill the drawers.   |
|   | The drawers are not correctly placed inside the unit correctly.             | Ensure the drawers are correctly placed and sitting flush inside the compartment.           |
| Fried snacks are not crispy when they come out of the fryer.    | Wrong type of snacks used.  | Use oven snacks or lightly brush some oil onto the snacks for a crispier result.            |
|   | Food stuck together or not in an even layer.                                | Shake or turn the food periodically through the cooking process.                            |
| 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.  |
|   | The cooking time is too short.  | Set an appropriate cooking time.  |
| 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 the starch from the outside.                     |
| 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 them. | 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.  |

## 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 corresponding drawer.
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

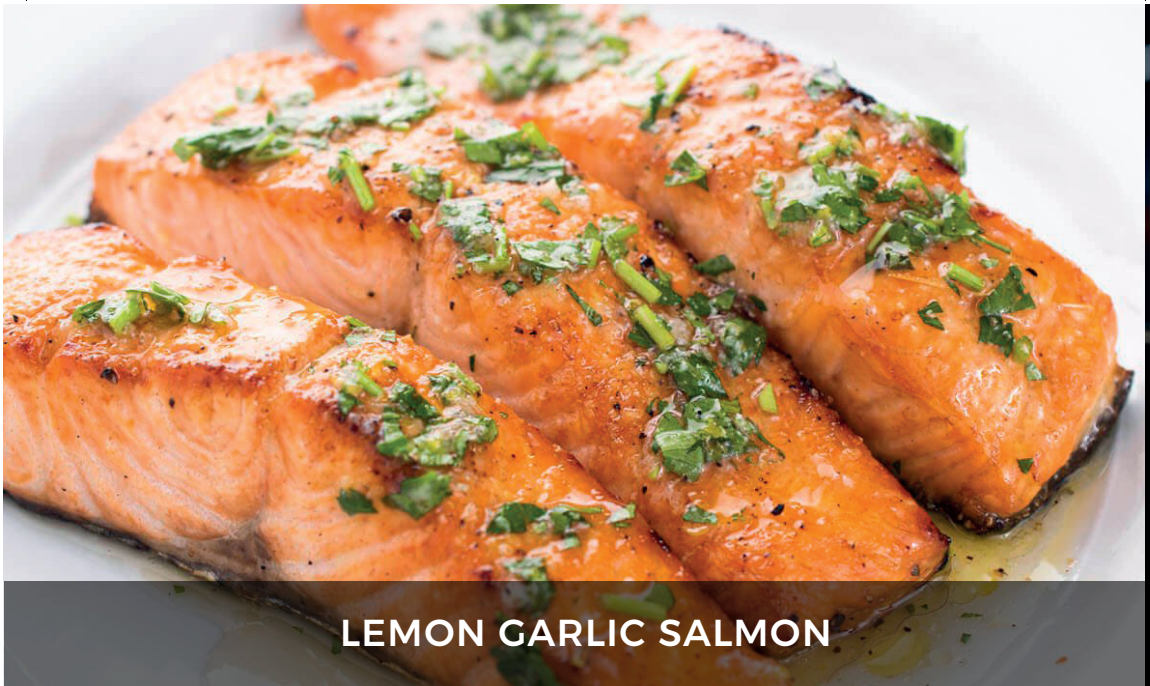
### INGREDIENTS

- 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**

