

TOWER®

BUILT FOR BETTER SINCE 1912

MODEL: T17125

3 LITRE DIGITAL AIR FRYER



USER MANUAL



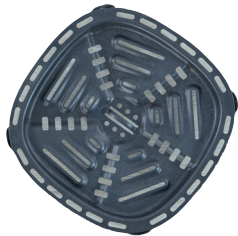
GREAT BRITISH DESIGN, INNOVATION AND EXCELLENCE

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THIS BOX CONTAINS

Instruction Manual
3L Digital Air Fryer
Removable Grill Plate



SPECIFICATIONS

RATED VOLTAGE	AC 220 - 240V~
FREQUENCY	50/60Hz
POWER CONSUMPTION	1200W
CAPACITY	3 Litre
TEMPERATURE RANGE	75°C - 200°C
TIME RANGE	up to 60 minutes

IMPORTANT SAFETY INFORMATION

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.

- 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.

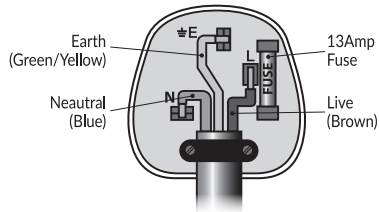
IMPORTANT SAFETY INFORMATION

- **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.

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.

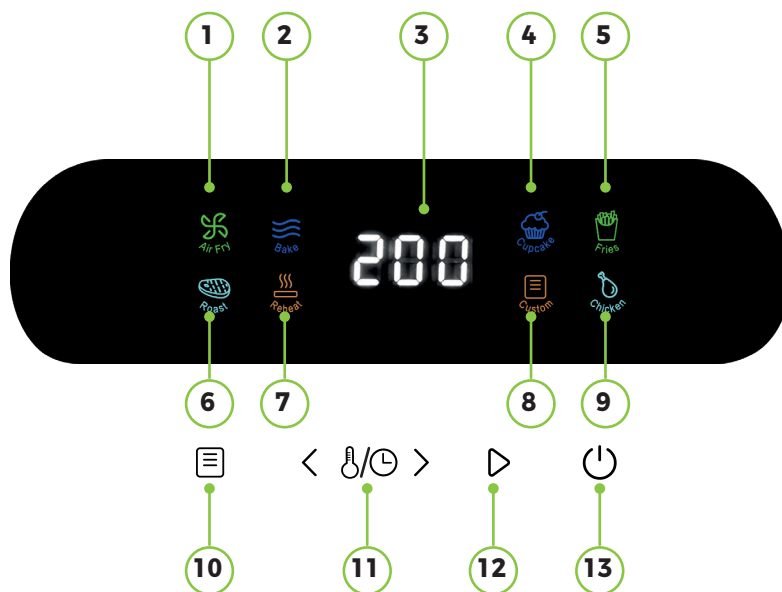
If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

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. Air Fry Mode Indicator | 8. Custom Mode Indicator |
| 2. Bake Mode Indicator | 9. Chicken Mode Indicator |
| 3. LED Display | 10. Function/Mode Selection Key |
| 4. Cake Mode Indicator | 11. Temperature Time +/- Keys |
| 5. French Fries Mode Indicator | 12. Start/Pause Key |
| 6. Roast Mode Indicator | 13. Power ON/OFF Key |
| 7. Reheat Mode Indicator | |

STRUCTURE OF YOUR APPLIANCE



BEFORE FIRST USE

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. Clean the cooking basket and crisper grill plate with some washing-up liquid and a nonabrasive sponge. Dry thoroughly.
7. Wipe the inside and outside of the appliance with a damp cloth.
8. Place the crisper grill plate into the cooking basket.
9. Do not fill the fryer with oil or frying fat. This fryer operates using hot air and requires very little to no oil.
10. Familiarise yourself with the control panel shown in the Getting to Know Your Air Fryer 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

AIR FRYER COOKING BASKET SAFETY SWITCH:

For your safety, this air fryer contains a safety switch in the cooking basket, designed to keep it from accidentally turning on whenever the cooking basket is not properly situated inside the appliance or the timer is not set. Before using your air fryer, please ensure that the crisper grill plate is inside the cooking basket and the cooking basket is fully closed.

REMOVING THE COOKING BASKET:

Pull the handle to remove the cooking basket

NOTE: If the cooking basket is removed from the main body of the fryer when in operation, the unit will automatically stop working. When the cooking basket

is re-inserted, the air fryer will resume operation on the latest selected settings.

TURNING THE APPLIANCE ON/OFF:

1. To use the appliance, begin by plugging it into a mains socket, ensuring the socket switch is in the ON position.
2. Once the unit is plugged in, press the Power On/Off key to turn the unit on. There will be a sound prompt and the LED display will come on indicate the unit has been turned on.
3. Press this button again when the unit is in operation to turn it off. The LED display will go out and the fan will stop working.

USING YOUR AIR FRYER

FUNCTION/MENU SELECTION:

This unit is equipped with a choice of four functions (Air Fry, Bake, Roast and Reheat) and four pre-set modes (Cake, French Fries, Chicken and Custom).

To start cooking, begin by selecting the desired cooking mode or function. To do this, press the Function/Menu Selection key on the unit's control panel to cycle through and select the available functions and modes. The corresponding indicator will flash on the unit's control panel to show each function or mode has been selected, and the default cooking time and temperature for that function or mode will be displayed on the unit's LED screen.

NOTE: It is not possible to start a cooking cycle without first selecting one of the available pre-set menus.

When the desired function or mode has been selected, press the Start/Pause key to begin or resume the cooking cycle. The unit will automatically start working and the corresponding indicator will remain illuminated but all other indicators will go out.

NOTE: Cooking times and temperatures for each pre-set can be manually adjusted, as detailed in the corresponding sections above.

SETTING THE TEMPERATURE:

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

1. Press the Time/Temperature button once to turn the temperature selection function on, then press the ← and → keys to manually adjust the cooking temperature, in increments of 5. The currently selected temperature will be displayed on the unit's LED screen. Short-press this key to gradually increase the temperature, or press and hold it to cycle through the temperature range more quickly.

2. When the correct time and temperature have been selected, press the Start/Pause key to begin or resume the cooking cycle.

SETTING THE COOKING TIME:

The appliance's cooking time can be set manually, from 1 to 60 minutes.

1. Press the Time/Temperature button again to activate the timer selection function. Then press the ← and → keys to manually adjust the cooking temperature, in increments of 1. The currently selected cooking time will be displayed on the unit's LED screen. Short-press this key to gradually increase the cooking time, or press and hold it to cycle through the timer more quickly.
2. When the correct temperature and cooking time have been selected, press the Start/Pause key to begin or resume the cooking cycle. The unit's LED display and the indicator for the selected function or mode will remain illuminated but all other indicators will go out.

AIR FRYING:

CAUTION! DO NOT touch the cooking basket during and for some time after use, as it gets very hot. Only hold the cooking basket by the handle.

- When the set preparation time has elapsed the appliance will emit an audible signal and the text 'End' will be displayed on the unit's LED screen. When this occurs, pull the cooking basket out of the appliance and place it on a heat-resistant surface. Alternatively, turn the appliance off by pressing the Power ON/OFF key twice.
- Check if the ingredients are ready:
 - If the ingredients are not ready yet, simply slide the cooking basket back into the appliance and set the timer to a few extra minutes.

USING YOUR AIR FRYER

- 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.
- 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 opposite offers reference times and quantities for frying a variety of popular ingredients:

TIPS:

- If the food is cold, increase the cooking time by 3 minutes.
- To remove large or fragile ingredients, lift the ingredients out of the cooking basket 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 ingredients in the air fryer.

SUGGESTED TIMES/TEMPS

	Min-max Amount (g)	Time (mins)	Temp (°C)	Extra information	Shake
POTATO & FRIES (AIR FRY MODE)					
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
MEAT & POULTRY (ROAST MODE)					
Steak	100-600	10-15	180		No
Pork Chops	100-600	10-15	180		No
Hamburger	100-600	10-15	180		No
Sausage Roll	100-600	13-15	200		No
Drumsticks	100-600	25-30	180		No
Chicken Breast	100-600	15-20	180		No
SNACKS (AIR FRY MODE)					
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	No
Frozen Bread Crumbed Cheese Snacks	100-500	8-10	180	Use oven-ready	No
Stuffed Vegetables	100-500	10	160		No
BAKING (BAKE MODE)					
Cake	400	20-25	160	Use baking tin	No
Quiche	500	20-22	180	Use baking tin/oven dish	No
Muffins	400	15-18	200	Use baking tin	No
Sweet Snacks	500	20	160	Use baking tin/oven dish	No

ACCESSORIES/SPARE PARTS

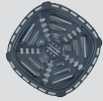

Spare part replacements and accessories are available to purchase via:



+44 (0) 333 220 6066



www.towerhousewares.co.uk

PART NO	DESCRIPTION	IMAGE
T1712501	Crisper	
T1712502	Cooking Basket	

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.
	The timer has not been set.	Set the time required.
	The ON/OFF key has not been pressed.	Press the Power ON/OFF key.
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, re-fry food.
Food is not evenly fried.	Certain foods need to be shaken midway through the cooking process.	Midway through the cooking process, pull the cooking basket out and shake it to separate the overlapped food material, then push the cooking basket back into the unit to continue.
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.
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.
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. Clean the appliance properly after each use.
	An inappropriate temperature has been set.	Follow the suggested settings or food manufacturer's recommendations.

CLEANING AND CARE

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 cooking basket to let the air fryer cool down more quickly.

3. Wipe the outside of the appliance with a moist cloth.
4. Clean the cooking basket and crisper grill plate with hot water, some washing-up liquid and a non-abrasive sponge.
5. You can use degreasing liquid to remove any remaining food remnants or excess oil.

NOTE: The cooking basket is **NOT** dishwasher-proof. **NEVER** place the cooking basket in the dishwasher.

TIP: If food remnants or excess oil are stuck to the bottom of the cooking basket, fill the cooking basket with hot water with some washing-up liquid and let it 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.

DISPOSAL OF THE UNIT

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

Please visit www.recycle-more.co.uk or www.recyclenow.co.uk for access to information about the recycling of electrical items.

Please visit www.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

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

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

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



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 fries.
2. Place the fries 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 fries 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 Suggested Times/Temps table.





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. Evenly scatter the chicken wings in the cooking basket.
4. Cook according to the times and temperatures shown in the Suggested Times/Temps table, turning halfway through.





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 select Bake mode and cook at 190°C for 6 minutes.
7. Once baked serve immediately with ice-cream.



NOTES

NOTES

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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 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

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

