

TOWER®

BUILT FOR BETTER SINCE 1912

MODEL: T17151

8 LITRE DUAL BASKET AIR FRYER



USER MANUAL



GREAT BRITISH DESIGN, INNOVATION AND EXCELLENCE

TABLE OF CONTENTS

THIS BOX CONTAINS	3
SPECIFICATIONS	3
IMPORTANT SAFETY INFORMATION	4
• Key Safety Points	4
• General safety	4
• Whilst Air Frying	5
• Plug and cord	6
• Wiring safety	7
GETTING TO KNOW YOUR AIR FRYER	8
• Control panel and display	8
• Structure of your appliance	9
BEFORE FIRST USE	10
• Preparing for use	10
USING YOUR AIR FRYER	10
• Air Fryer Cooking basket Safety Switch	10
• Removing the Cooking baskets	10
• Turning the appliance ON/OFF	10
• Selecting the Cooking baskets	11
• Pre-set Menus	11
• Setting the Temperature	11
• Setting the Timer	12
• Starting and Pausing the Cooking Process	12
• Cooking with Both Cooking baskets	12
• Cooking Separate Ingredients – The ‘Smart’ Function	12
• Cooking Larger Batches – The ‘Match’ Function	13
• Starting a Cooking Session	13-14
• Settings Table	14
SUGGESTED TIMES/TEMPS	15
ACCESSORIES / SPARE PARTS	16
TROUBLESHOOTING	17
CLEANING AND CARE	18
DISPOSAL OF THE UNIT / CUSTOMER SUPPORT	19
WEIGHTS & MEASURES TABLE	20
RECIPES	21-23

THIS BOX CONTAINS

Instruction Manual
8L Dual Basket Air Fryer
Removable Grill Plates



SPECIFICATIONS

RATED VOLTAGE	AC 220 - 240V~
FREQUENCY	50/60Hz
POWER CONSUMPTION	2570-3040W
CAPACITY	8 Litre
TEMPERATURE RANGE	80°C - 200°C
TIME RANGE	1-60 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.

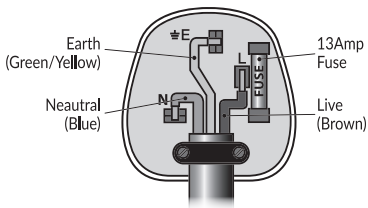
IMPORTANT SAFETY INFORMATION

- **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.

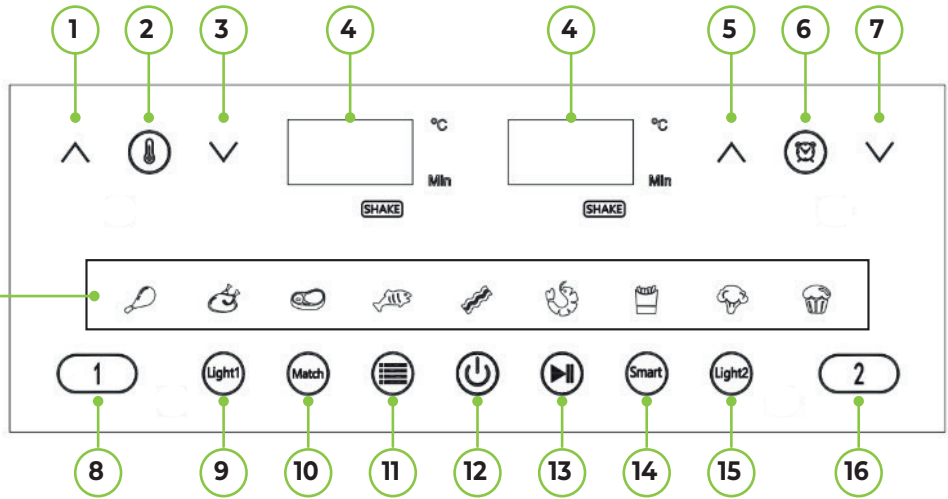
NON-REWIREABLE MAINS PLUG.

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.

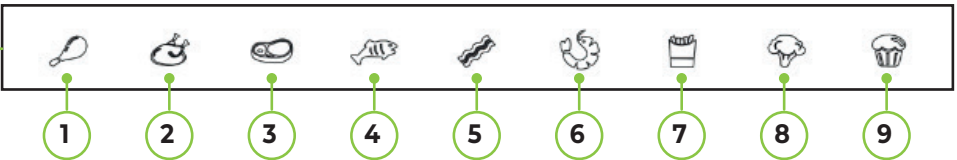
If you need to remove the plug - disconnect it from the mains - then cut it off of the mains lead and immediately dispose of it in a safe manner. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

GETTING TO KNOW YOUR AIR FRYER



CONTROL PANEL AND DISPLAY

1. Temperature Up key
2. Temperature
3. Temperature Down key
4. LED displays
5. Time Up key
6. Time
7. Time Down key
8. Cooking basket 1 selection key
9. Cooking basket 1 light On/Off key
10. Match cook function key
11. Pre-set selection menu key
12. Power On/Off key
13. Start/Pause key
14. Smart cook function key
15. Cooking basket 2 light On/Off key
16. Cooking basket 2 selection key



PRESET INDICATORS

1. Drumsticks pre-set indicator
2. Chicken pre-set indicator
3. Steak pre-set indicator
4. Fish pre-set indicator
5. Bacon pre-set indicator
6. Shrimp pre-set indicator
7. Fries pre-set indicator
8. Vegetables pre-set indicator
9. Cake pre-set 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. Thoroughly clean the grill plates and cooking baskets with hot water, some washing-up liquid and a non-abrasive sponge. Dry thoroughly.
7. Place the grill plates on the bottom of the cooking baskets before use.
8. Wipe the inside and outside of the appliance with a damp cloth. Dry thoroughly.
9. Do not fill the appliance with oil or frying fat. This appliance operates using hot air and requires very little to no oil.
10. Familiarise yourself with the control panel shown in the Specifications section.
11. Situate your appliance according to the Important Safety Instructions section.

NOTE: When using the appliance for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Ensure that there is sufficient ventilation around the appliance.

USING YOUR AIR FRYER

This appliance allows for just one or both cooking baskets to be used while cooking.

The two compartments, along with the dedicated 'Match' and 'Smart' settings, allow for dual zone food preparation, allowing for different foods to be cooked simultaneously with different cooking times and temperatures, while still being ready at the same time.

AIR FRYER COOKING BASKET SAFETY SWITCH:

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

REMOVING THE COOKING BASKETS:

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

NOTE: If a cooking basket is removed from the main body of the fryer when in operation, that side of the unit will automatically stop working and the text 'OUT' will be displayed in the unit's LED display to indicate the cooking process has been paused. When the cooking basket is re-inserted, the air fryer will resume operation on the latest selected settings.

NOTE: Removing one cooking basket from the unit will not disturb the cooking process for the other basket.

USING YOUR AIR FRYER

TURNING THE APPLIANCE ON/OFF:

1. Plug the unit into a mains socket. The LED display and control panels will briefly illuminate and the Power button will light up red to show the unit has been plugged in.
2. Press the Power button on the unit's control panel to turn the unit on. There will be a sound prompt and the LED display and control panel will illuminate to show the unit has been turned on.
3. Long-press the Power button again while the unit is turned on to put it into Standby mode. All the indicators on the unit's control panel will go off and the Power button will turn red.

SELECTING THE COOKING BASKETS:

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

1. To select the cooking basket you wish to use, press the corresponding button on the unit's control panel. The button will flash, the corresponding side of the LED display will display the temperature and time for the Chicken preset and the Chicken pre-set indicator and basket number will begin to flash.
2. To select the other cooking basket at any time. The second cooking basket button will illuminate, the opposite side of the LED display will display the temperature and time for the Chicken preset and the Chicken pre-set indicator and basket number will begin to flash to indicate the other cooking basket has been selected.

NOTE: To select the second cooking basket while a cooking cycle is under way, first press the Start/Pause button, then press the second basket selection button, program it as required, and press the Start/Pause button again to resume the cooking cycle.

PRE-SET MENUS:

The appliance's cooking temperature can be set manually, from 80°C to 200°C.

1. Once the unit is on and the required cooking basket or cooking baskets have been selected, select one of the unit's nine pre-set cooking menus to start a cooking section. To do this, press the Menu button on the unit's control panel. The corresponding indicator will begin to flash and the default temperature setting for that mode will flash on the unit's LED screen to show which Pre-set has been selected.
2. Press the Menu key on the unit's control panel again to switch over to a different preset. The corresponding indicator will flash and the default temperature setting for that mode will flash on the unit's LED screen to show a different pre-set has been selected.

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

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

NOTE: The default pre-set for this unit is Chicken.

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

USING YOUR AIR FRYER

SETTING THE TEMPERATURE:

1. Press the Temp ▲ or ▼ arrows to manually adjust the cooking temperature, by increments of 5. Press the ▲ key to increase the temperature or the ▼ key to decrease it.
2. Alternatively, press and hold the Temperature ▲ or ▼ keys to cycle through the available time options in more quickly.

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

SETTING THE TIMER:

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

STARTING AND PAUSING THE COOKING PROCESS:

1. Once the appropriate function, time and temperature have been selected, touch the Start/Pause key on the unit's control panel to start the cooking process. Alternatively, touch the Start/Pause key without programming the time or temperature to start a cooking session on the default settings for each pre-set.
2. Touch the Start/Pause button or cooking basket selection button while the unit is in operation to pause the cooking process, and press the Start/Pause button again while the unit is paused to resume it.
3. Alternatively, long-press the Power button to interrupt and cancel the cooking cycle. The unit will go into Standby mode.

COOKING WITH BOTH COOKING BASKETS:

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

COOKING SEPARATE INGREDIENTS – THE 'SMART' FUNCTION:

1. To use either cooking basket of the air fryer on separate time and temperature settings, press the 'Smart' button on the unit's control panel. The corresponding indicator will flash to show this function has been selected.
2. Once the 'Smart' function is selected, press the '1' button on the unit's control panel to select and set one of the unit's cooking baskets. The LED screen will display the default time and temperature for the selected setting.

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

3. Once the required settings have been selected on the first cooking basket, press the '2' button to move on to programming the second cooking basket. The unit's LED displays will alternately display the time and temperature for each of the selected pre-sets.
4. Repeat the process detailed above to select a pre-set menu and adjust cooking settings for the second cooking basket. When the required settings have been selected, press the Start/Pause button to start the cooking process. The unit will begin to cook the food inside each cooking basket on the selected setting for

USING YOUR AIR FRYER

that cooking basket, and make the necessary adjustments to ensure the pre-set programs for each cooking basket finish simultaneously, so you can enjoy a fully cooked meal straight away. For example, if one of the pre-sets has a shorter cooking time than the other, the unit will delay the start of the shorter program until the longer program has reached the appropriate stage in its cooking process; for instance, if the program in cooking basket 1 has a cooking time of six minutes, and the program in cooking basket 2 has a cooking time of 20 minutes, the unit will delay the start of the cooking process for cooking basket 1 by 14 minutes, so that the two programs conclude at the same time.

COOKING LARGER BATCHES – THE ‘MATCH’ FUNCTION:

1. To select and set the same time and temperature settings for both cooking baskets of the air fryer, allowing for larger batches of ingredients to be cooked at once, press the ‘Match’ button on the unit’s control panel. The corresponding indicator will flash and both sides of the unit’s LED display will show ‘000’ to indicate the ‘Match’ function has been selected.
2. Once the ‘Match’ function is selected, program each cooking basket as detailed in the corresponding section above and adjust the required time and temperature settings for the ingredients you wish to cook. Refer to the ‘Pre-set Menus’, ‘Setting the Temperature’ and ‘Setting the Timer’ sections of this instruction manual for guidance on how to select and set the required time and temperature.
3. Alternatively, you can simply select one of the unit pre-set menus for each cooking basket, and the unit will automatically begin cooking at the default time and temperature settings for that pre-set. Refer to the ‘Pre-set Menus’ section of this instruction manual for guidance on how to select a pre-set menu directly from the unit’s control panel.

STARTING A COOKING SESSION:

1. Once the required settings have been selected, press the Start/Pause button to start the cooking process. The unit will automatically begin to cook the food on the selected settings.
2. When the cooking process is complete, the unit will give off a sound prompt to indicate the cooking process has concluded and the food is ready, and the unit’s LED display will turn off, with only the Power button remaining illuminated.

TIPS:

- 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.
- A larger quantity of ingredients requires a slightly longer preparation time than a smaller quantity of ingredients.
- Shaking smaller ingredients halfway during the cooking time optimises the end result and can help prevent unevenly fried ingredients.
- For perfectly fluffy fries, it is recommended that potatoes be parboiled before frying.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you added the oil.
- The optimal amount for preparing crispy fries is 500 grams.
- Be cautious of using extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than home-made dough.
- Place a baking tin or oven dish in the air fryer cooking basket if you want to bake a cake or quiche, or if you want to fry fragile ingredients or filled ingredients.

USING YOUR AIR FRYER

- The air fryer can be used to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.
- If the ingredients are ready empty the cooking basket into a bowl or onto a plate. Take care if tilting the cooking basket, as any excess oil that has collected on the bottom of the cooking basket will leak onto the ingredients, and the grill plate may also detach from the cooking basket and fall onto the food.
- When a batch of food is ready, the appliance is instantly ready for preparing another batch.
- Unplug the appliance when the unit is not required for further cooking.

SETTINGS TABLE:

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

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

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

NOTE: Add 3 minutes to the preparation time before you start frying if the appliance or ingredients are cold.

SUGGESTED TIMES/TEMPS

Action during cooking	Default Cooking Time (mins)	Default Temperature (°C)	Recommended amount of ingredients (g)	Action during cooking
FISH	20	180	400-500	Shake
FRIES	18	200	300-500	Shake
BACON	12	180	80-120	Shake
BAKE	12	180	100-150	
CHICKEN LEG	20	180	400-600	Shake
STEAK	14	180	150-200	Shake
VEGETABLE	10	150	200-300	Shake
PRAWN	12	160	350-500	Shake
CHICKEN	36	180	500-550	Shake

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
T1715101	Left Hand Basket
T1715102	Right Hand Basket
T1715103	Grill Plate

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The air fryer does not work	The appliance is not plugged in.	Plug the appliance into an earthed wall socket.
	A cooking basket' or cooking mode has not been selected.	Select the required cooking basket' and cooking mode by pressing the corresponding buttons on the unit's control panel.
	The Start/Stop key has not been pressed.	Press the Start/Stop key.
	The cooking basket's are open and the selected function is paused.	Close the cooking baskets to automatically resume the selected function.
The cooking baskets will not slide inside the unit properly.	There is too much food in the cooking baskets.	Take care not to overfill the cooking baskets.
The fried ingredients are not done.	Too much food has been added to the air fryer.	Put smaller batches of ingredients in the air fryer. Smaller batches are fried more evenly.
	The set temperature is too low.	Set to an appropriate temperature or select the appropriate pre-set program from the unit's control panel.
	The cooking time is too short.	Set an appropriate cooking time or select the appropriate pre-set program from the unit's control panel.
Fresh fries are fried unevenly in the air fryer.	Wrong type of potatoes used.	Use fresh potatoes and make sure they stay firm during frying.
	The potato sticks were not rinsed adequately before frying.	Rinse the potato sticks properly to remove starch from the outside.
Fried snacks are not crispy or evenly fried when they come out of the air fryer.	Some food materials have to be fried with oil.	Brush a thin layer of oil on the surface of the food first, then start to fry it.
	Wrong type of snacks used.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
	Food is stuck together or not in an even layer.	Shake or turn the food periodically through the cooking process.
Fresh fries are not crispy when they come out of the air fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil. 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.
The food is burned	The food was cooked for too long.	Check on the progress of the food periodically throughout the cooking process.
	The food was left in the appliance after the cooking time had elapsed.	Remove the food from the appliance as soon as the cooking time has elapsed.

CLEANING AND CARE

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

NOTE: Clean the appliance after every use.

1. Do not use metal kitchen utensils or abrasive cleaning materials to clean the cooking baskets and grill plates, as this may damage the non-stick coating.
1. Clean the cooking baskets and grill plates with hot water, some washing-up liquid and a non-abrasive sponge or brush.

Tip: If food residue is stuck to the grill plates or the bottom of the cooking baskets, leave them to soak in hot water and some washing-up liquid for a few hours or overnight.

2. DO NOT allow water or any other liquid to enter the unit.
3. Wipe the outside of the appliance with a damp cloth.
4. Wipe the inside of the appliance with hot water and a non-abrasive sponge.

5. Clean the heating element with a cleaning brush to remove any food residues.

6. Ensure all parts are thoroughly dry before use.

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

STORAGE

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

DISPOSAL OF THE UNIT

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

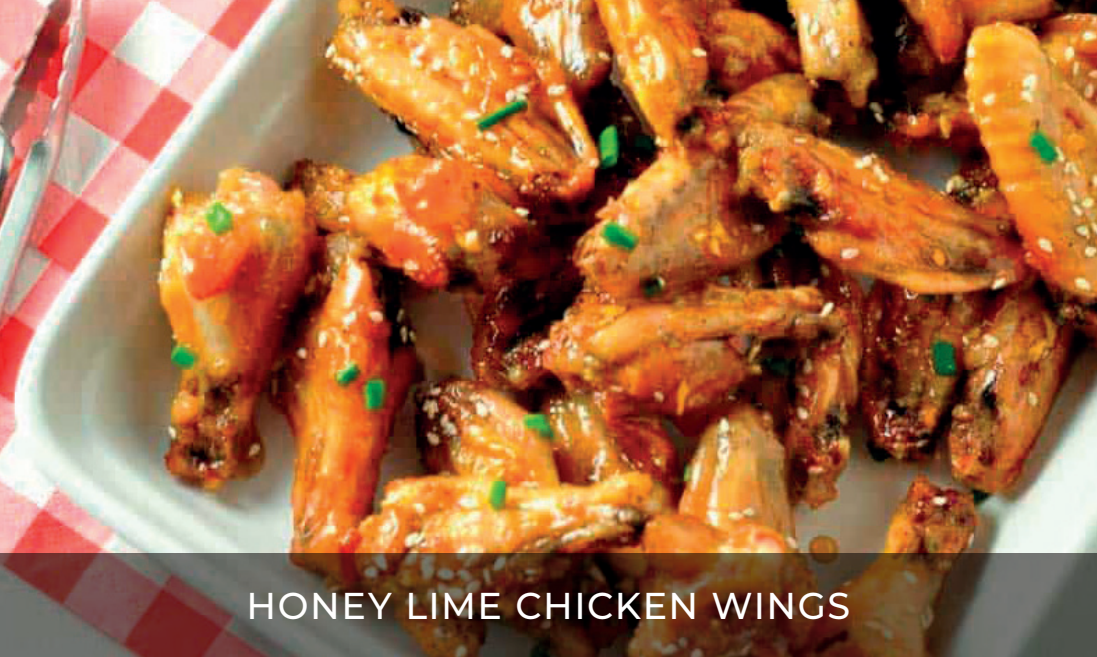
INGREDIENTS

- 2 large potatoes
- ½ tbsp. paprika
- Pinch of salt
- Pinch of pepper
- 1 tbsp. sunflower oil

1. Wash, peel and slice the potatoes.
2. Dry with kitchen paper.
3. Cut the potatoes into your desired length and thickness.
4. Bring a large pot of water to the boil with a pinch of salt. Add the chips and allow to part boil for 10 minutes.
5. Strain the fries and immediately run under cold water to stop them from cooking any more.
6. Pour the oil in a bowl, with the paprika, salt and pepper. Put the fries on top and mix until all the fries are coated.
7. Remove the fries from the bowl with your fingers or kitchen utensil so that the excess oil stays behind in the bowl.
8. Place the fries in the air fryer and then set the fryer to cook as per the suggested times/temperature in the Settings Table.

Variations: Try replacing ½ tbsp. of paprika with ½ tbsp. garlic powder, or ½ tbsp. of grated parmesan cheese.





HONEY LIME CHICKEN WINGS

INGREDIENTS

- 12 chicken wings
- 2 tbsp soy sauce
- 2 tbsp honey
- 1 ½ tsp salt
- ¼ tsp white pepper
- ¼ tsp black pepper
- 2 tbsp fresh lime juice

METHOD

1. Place all the ingredients inside a large mixing bowl or zip-locked sealing bag and mix them well. Marinate in the refrigerator for at least 4 hours (preferably overnight)
2. Evenly scatter the chicken wings across the basket.
3. Cook the wings, turning halfway through as per the suggested time and temperature most





MOLTEN CHOCOLATE LAVA CAKE

INGREDIENTS

100g dark chocolate chips

100g unsalted butter

1 ½ tbsp. self-raising flour

2 eggs

2 ½ tbsp. sugar

METHOD

1. Melt the chocolate and the butter, stirring all the time.
2. Stir the flour into the mixture, mix it in lightly and set the mixture aside.
3. In a separate mixing bowl, mix together the eggs and sugar until light and frothy. Mix in the chocolate sauce slowly until the ingredients are well blended together.
4. Pour the batter into an oven-safe cup or ramekin and place it inside the air fryer.
5. Turn the air fryer to 190°C for 6 minutes.
6. When ready, top with ice-cream and serve immediately.



TOWER®

BUILT FOR BETTER SINCE 1912

Thank you!



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

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

If any defect arises due to faulty materials 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**

