

# TOWER®

BUILT FOR BETTER SINCE 1912

MODEL: T17118

## 8 LITRE SPACE SAVING AIR FRYER WITH VIEWING WINDOW



## USER MANUAL



GREAT BRITISH DESIGN, INNOVATION AND EXCELLENCE

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## THIS BOX CONTAINS

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Instruction Manual

8L Space Saving Air Fryer

Removable Grill Plate



## SPECIFICATIONS

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RATED VOLTAGE	AC 220 - 240V~
FREQUENCY	50/60Hz
POWER CONSUMPTION	1800W
CAPACITY	8 Litre
TEMPERATURE RANGE	80°C - 200°C
TIME RANGE	up to 60 minutes
DIMENSIONS (MM)	H: 305 x W: 322 x D: 337mm
WEIGHT	5.4Kg

## IMPORTANT SAFETY INFORMATION

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Please read these safety **NOTES** carefully **BEFORE** using your Tower appliance.

These warnings have been provided in the interest of safety. Basic safety precautions should always be followed including the following:

### KEY SAFETY POINTS

#### CAUTION:

During operation:

- Surfaces are hot. **DO NOT** touch the hot surfaces.
- Hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings.

- Hot steam and air may escape when the appliance cooking basket is opened.

### GENERAL SAFETY

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

It is important that this instruction manual is retained for future reference.

If the appliance is given to someone else, it should always be accompanied by these operating instructions, as they form an integral part of the appliance.

## IMPORTANT SAFETY INFORMATION

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- 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.

## IMPORTANT SAFETY INFORMATION

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### 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

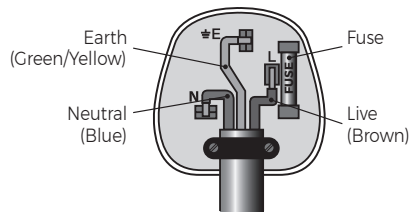
## IMPORTANT SAFETY INFORMATION

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

- **DO NOT** let the supply cord touch hot surfaces.
- **DO NOT** carry the appliance by the power cord.
- **DO NOT** use any extension cord with this appliance.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **DO NOT** pull the plug out by the cord as this may damage the plug and/or the cable.
- **DO NOT** plug and unplug with wet hands.

# WIRING SAFETY FOR UK USE ONLY



**IMPORTANT:** As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are labelled in accordance with the following code:

**Blue neutral [N] Brown live [L] Green/ Yellow [EARTH]** 

## PLUG FITTING DETAILS (WHERE APPLICABLE)

- The wire labelled blue is the neutral and must be connected to the terminal marked [N].
- The wire labelled brown is the live wire and must be connected to the terminal marked [L].
- The wire labelled green/yellow must be connected to the terminal marked with the letter [E].
- On no account must either the brown or the blue wire be connected to the [EARTH] terminal.
- Always ensure that the cord grip is fastened correctly.

- The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.
- If in doubt consult a qualified electrician who will be pleased to do this for you.

## NON-REWIREABLE MAINS PLUG

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

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

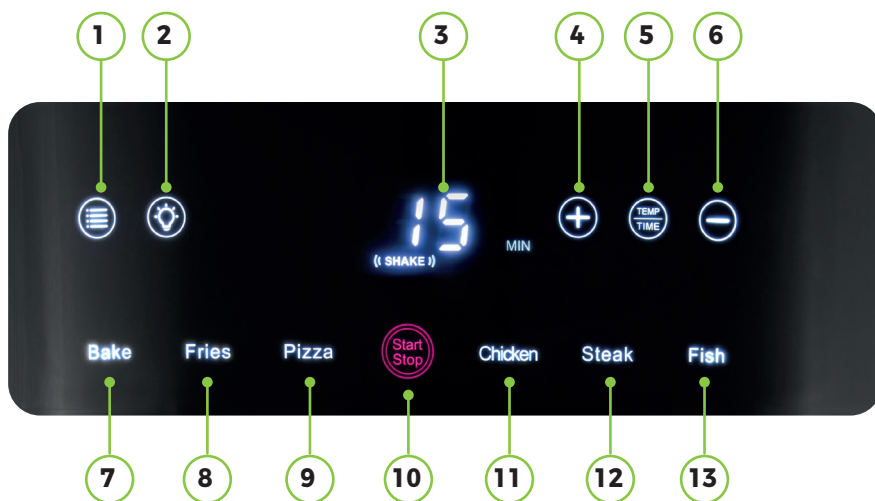
If you need to remove the plug - disconnect it from the mains - then cut it off of the mains lead and immediately dispose of it in a safe manner. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

**WARNING:**  
This appliance **MUST** be earthed!

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



## GETTING TO KNOW YOUR AIR FRYER



### CONTROL PANEL AND DISPLAY

1. Menu/Pre-set Selection Key
2. Cooking basket Light On/Off Key
3. LED Display (Time/Temp/Shake Indicators)
4. Increase Temp/Time Key
5. Temp/Time Selection Key
6. Decrease Temp/Time Key
7. Bake Preset Key
8. Fries Preset Key
9. Pizza Preset Key
10. Start/Stop Key
11. Chicken Preset Key
12. Steak Preset Key
13. Fish Preset Key

# STRUCTURE OF YOUR APPLIANCE



# 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. The cooking basket handle is supplied packed inside the cooking basket. Holding the front edges of the cooking basket, slide the basket out of the main unit. Remove the instruction label and handle from the cooking basket. To attach the handle, align the handle with the slot at the front of the cooking basket and push downwards to click it into place as shown on the instruction label.


**NOTE:** Once the handle has been attached to the cooking basket it is permanently fixed into place.

8. Thoroughly clean the cooking basket and grill plate with hot water, some washing up liquid and a non-abrasive sponge.
9. Wipe the inside and outside of the appliance with a moist cloth.
10. **DO NOT** fill the cooking basket with oil, frying fat or any other liquid. This is an oil-free fryer that works on hot air.
11. Place the grill plate in the cooking basket.
12. **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 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 when the cooking basket is not properly situated inside the appliance. Before using the air fryer, please ensure that the grill plate is inside the cooking basket, the cooking basket is fully closed and that the cooking timer has been set.

## REMOVING 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. Alternatively, if the cooking basket is removed while the unit is turned on but not in operation, all the indicators on the unit's control panel will go out. Once the cooking basket is replaced into the unit, the control panel will resume the previous settings. The  indicator will remain lit to show the unit is on Standby mode.

## TURNING THE APPLIANCE ON

1. Plug the unit into a mains socket. There will be a sound prompt and the  key will illuminate to show the unit has been powered on.
2. Once the unit is plugged in, touch the  key on the unit's control panel to turn it on. The unit's control panel will illuminate.

# USING YOUR AIR FRYER

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## SETTING THE TEMPERATURE

The unit's cooking temperature can be set manually.

To set the unit's temperature, press the Time/Temp key to activate the temperature selection function.

Once the temperature selection function has been activated, repeatedly press the +/- keys to set the required temperature for cooking in increments of 5°C, between 80°C -200°C. Press the + key to increase the temperature, or the - key to decrease it.

## SETTING THE TIMER

The unit's cooking time can be set manually.

Once you've selected your required temperature, repress the Time/Temp key to activate the time selection function.

Once the time selection function has been activated, repeatedly press the +/- keys to set the required time for cooking in increments of 1 minute, between 1 and 60 minutes. Press the + key to increase the time, or the - key to decrease it.

**NOTE:** If the food is cold, increase the cooking time by 3 minutes.

**NOTE:** The table on the Suggested Times/Temperatures page will help you to select the basic settings for the ingredients.

**NOTE:** Keep in mind that these settings are indications only, as ingredients differ in origin, size, shape and brand.

## PRE-SET MENUS


This air fryer is equipped with a choice of 6 pre-set menus, accessible through the Menu/Pre-set Selection key.

Repeatedly press this key to cycle through the available options, in the following order: Bake, Fries, Pizza, Chicken, Steak, Fish. The corresponding indicator on the unit's control panel will flash and the pre-set temperature and time for that menu will be displayed alternately on the unit's LED screen.

Press the Menu button again when the Fish option is selected to deactivate the menu selection function and return to the default cooking mode (185° / 15mins).

**NOTE:** On certain pre-set menus (Default / Fries / Chicken / Steak), when a cooking cycle reaches the halfway point, the unit will give off a sound prompt and the 'Shake' indicator on the unit's control panel will illuminate. When this occurs, pull the cooking basket out of the air fryer, shake the ingredients within, then slide it back into the unit. Pre-sets which require shaking halfway through will have the 'Shake' icon below the unit's LED display illuminated when they are first selected from the pre-set menu.


## AIR-FRYING

When the required temperature and time has been set manually or the correct pre-set has been selected, press the  key on the unit's control panel to start the cooking process. The LED effect underneath the unit's display screen will illuminate and remain on during the cooking process.

**NOTE:** Press the  key again during a cooking cycle to pause it. Press this button again when the cooking cycle is on hold to resume the cooking process.

**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 LED screen will display OFF and the appliance will emit an audible signal. Pull the cooking basket out of the appliance and place it on a heat-resistant surface.

**NOTE:** Alternatively, press the  button when the cooking cycle is concluded to cancel the automatic sound prompt.

**NOTE:** The fan will continue working for a period of time after the cooking cycle has concluded.

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.

If the ingredients are ready empty the cooking basket into a bowl or onto a plate.

Take care when tilting the basket as the grill plate may come loose during the cooking process. Use a suitable utensil if necessary, such as a pair of tongs.

## TIPS

To remove large or fragile ingredients, lift the ingredients out of the cooking basket with a pair of tongs.

1. The cooking time will depend on the size of your ingredients. Smaller sizes may require a shorter cooking time.
2. Shaking smaller ingredients halfway during the cooking time optimises the end result and can help prevent unevenly fried ingredients.
3. For perfectly fluffy fries, it is recommended that potatoes be parboiled before frying.
4. 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.
5. Be cautious of using extremely greasy foods in the air fryer.
6. Snacks that can be prepared in an oven can also be prepared in the air fryer.

7. Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than home-made dough.
8. 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.
9. You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

## TURNING THE COOKING BASKET LIGHT ON/OFF

The cooking basket of this air fryer is equipped with an inner light, which can be turned on at any time for easy viewing.

Press the Light On/Off button on the unit's control panel to turn the cooking basket light on. The inside of the cooking basket will illuminate to show this function has been activated.

Press this button again when the cooking basket light is on to turn it off. The inside of the cooking basket will go dark to show this function has been deactivated.

## 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)

# WEIGHTS AND MEASURES

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

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

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

## SUGGESTED TIMES/TEMPS

	Time (mins)	Temp (°C)	Extra information	Shake
<b>POTATO &amp; FRIES</b>				
Thin Frozen Fries	18-25	200		Yes
Thick Frozen Fries	20-25	200		Yes
Potato Gratin	20-25	200		
<b>MEAT &amp; POULTRY</b>				
Steak	12-18	180		No
Pork Chops	12-18	180		No
Hamburger	10-20	180		No
Sausage Roll	13-15	200		No
Drumsticks	25-30	180		No
Chicken Breast	18-25	180		No
<b>SNACKS</b>				
Spring Rolls	8-10	200		Yes
Frozen Chicken Nuggets	8-12	180		Yes
Frozen Fish Fingers	6-10	200		No
Frozen Bread Crumbed Cheese Snacks	8-10	180		No
Stuffed Vegetables	12-20	160		No
<b>BAKING</b>				
Cake	8-15	180		No
Quiche	20-22	180		No
Muffins	15-18	200		No
Sweet Snacks	20	160		No

## ACCESSORIES/SPARE PARTS

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Spare part replacements and accessories are available to purchase via:



+44 (0) 333 220 6066



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

PART NO	DESCRIPTION	IMAGE
T1711801	Grill Plate	
T1711802	Cooking Basket	
T1711803	Basket Handle	
T1711604	Grill Plate Feet	



# CLEANING AND CARE

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

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

1. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.
2. Remove the mains plug from the wall socket and let the appliance cool down.

**NOTE:** Remove the 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 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. Let the cooking basket 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  key has not been touched.	Touch the  key.
	The cooking basket is open and the selected function is paused.	Close the cooking basket to automatically resume the selected function.
The cooking basket will not slide inside the unit properly.	There is too much food in the cooking basket.	Do not over fill the cooking basket.
	The cooking basket is not correctly placed inside the unit correctly.	Ensure the cooking basket is 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 is stuck together or not in an even layer.	Shake or turn the food periodically throughout 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 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.

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>POSSIBLE SOLUTION</b>
The appliance is smoking.	The ingredients have a high oil content.	Smoking will be normal. Follow the suggested settings or food manufacturer's recommendations.
	The appliance contains grease from previous use.	White smoke is caused by grease heating up inside the fryer. Clean the appliance properly after each use.
Food is burned	The food was ready before pre-heating was complete.	Only add food to the appliance once pre-heating is completed.
	The food was cooked for too long.	Check on the progress of the food periodically throughout the cooking process.
	The food was left in the appliance after the cooking time elapsed.	Remove the food from the appliance as soon as the cooking time has elapsed.

## 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.





## 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.







## 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 Bake 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®

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](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**

