

TOWER®

BUILT FOR BETTER SINCE 1912

MODEL: T17141

18 LITRE PIZZA OVEN



USER MANUAL



GREAT BRITISH DESIGN, INNOVATION AND EXCELLENCE

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THIS BOX CONTAINS

Instruction Manual
Pizza Oven
Oven Rack
Drip Tray
Mesh Cooking Tray
Pizza Stone
Oven Glove
Oven Tongs
Enamel Cast Iron Tray



SPECIFICATIONS

RATED VOLTAGE	220 - 240V~
FREQUENCY	50-60Hz
POWER CONSUMPTION	2000W
CAPACITY	18 Litre
TEMPERATURE RANGE	35°C - 400°C
TIME RANGE	30 seconds – 12 hours

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 COOKING

- 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.
- **DO NOT** place the 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.

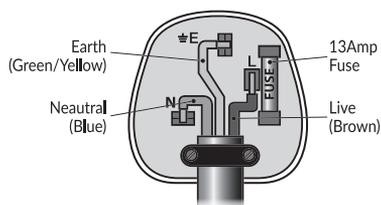
PLUG AND CORD

- 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

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.

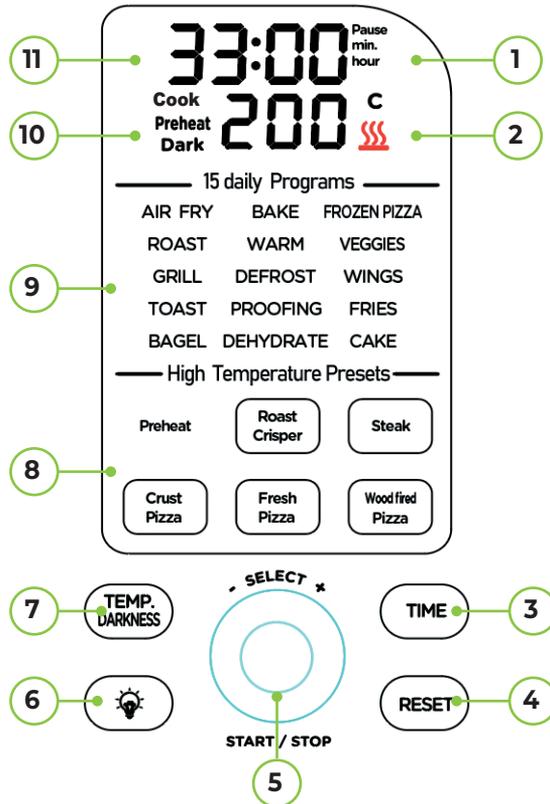
If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

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 PIZZA OVEN



CONTROL PANEL AND DISPLAY

1. Pause indicator
2. Heat indicator
3. Time key
4. Power/Reset key
5. Start/Stop key / Selection dial
6. Light On/Off key
7. Temperature/Toasting darkness key
8. High temperature pre-set keys (Preheat / Roast Crisper / Steak / Crust Pizza / Fresh Pizza / Woodfired Pizza)
9. Pre-set indicators
10. Preheat / Dark / Cook indicators
11. LED display (Time/Temperature)

STRUCTURE OF YOUR APPLIANCE



BEFORE FIRST USE

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 accessories with hot water, some washing up liquid and a non-abrasive sponge.
8. Wipe the inside and outside of the appliance with a moist cloth.
9. Place the relevant cooking accessories in the oven.
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.

TURNING THE APPLIANCE ON

1. Plug the unit into a mains socket. There will be a sound prompt and the unit will briefly scroll through the presets on the LED display.
2. Press the Reset button again while the unit is in operation to put it into Standby.

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 after 5 minutes. The control panel

will go out, and the LED display will show '00:00' to show that the unit is in Standby mode.

2. Touch the Start/Stop/Menu Selection button while the unit is in this state to bring it out of Standby mode. The control panel will turn on and show the pre-sets, with the 'Air Fry' preset flashing.

TURNING THE LIGHT ON AND OFF

This unit is equipped with a light inside the cooking cavity, which can be turned on or off manually.

1. Press the Light key on the unit's control panel to turn the cooking light on.
2. Press this key again when the cooking light is on to turn it off.

NOTE: The light will stay on for 30 seconds, then automatically turn itself off again.

THE RESET FUNCTION

This unit is equipped with a reset function, which erases any time, temperature and program settings and automatically cancels any cooking cycles in progress.

1. Press the Reset button on the unit's control panel to activate this function. The control panel will go out, and the LED display will show '00:00'.

SELECTING A COOKING MODE AND PROGRAM

1. The unit is equipped with a choice of 15 regular pre-set programs – Air Fry, Roast, Grill, Toast, Bagel, Bake, Warm, Defrost, Proofing, Dehydrate, Frozen Pizza, Vegetables, Wings, Fries and

USING YOUR PIZZA OVEN

Cake - and six high-temperature pre-set programs – Preheat, Roast Crisper, Steak, Crust Pizza, Fresh Pizza and Woodfired Pizza.

2. Turn the selection dial to cycle through and select the available regular pre-sets. The default time and temperature for that pre-set will be displayed (in the Toast and Bagel pre-sets, the browning selection indicator will be displayed, and in the Grill pre-set, the text 'Hi' or 'Lo' will replace the temperature digits.)
3. Press down on the centre of the selection dial to select and set the desired pre-set. The unit will automatically begin to cook on the default settings for that pre-set.
4. Press down on the centre of the selection dial while a cooking cycle is in progress to pause it. The digits on the unit's LED display will begin to flash and the Pause indicator will light up red.
5. Long-press down on the centre of the selection dial or press the Reset button to cancel an active cooking cycle.

THE TOASTING AND BAGEL PROGRAMS

1. In the toasting and bagel presets, the time and temperature functions are replaced by a browning selector. To adjust the brownness level, press the Temp/Darkness key to activate the browning adjustment function, then use the selection dial to increase or decrease the browning level, from 1 to 6.
2. Press down on the centre of the selection dial to confirm the selection and start a cooking cycle.

THE HIGH TEMPERATURE PROGRAMS

This unit is equipped with a choice of five high-temperature, professional pre-set programs, as follows:

- Roast Crisper – ideal for crisping cooked thick cuts of protein, up to 6cm thick.
- Steak – ideal for creating juicy steaks of up to 2cm thickness.
- Crust pizza – ideal for creating crusty pizzas with store-bought crusts of up to 15mm in thickness.
- Fresh pizza – ideal for creating pizzas with homemade dough and a thin crust, around 5mm thick.
- Woodfired pizza – ideal for creating pizzas with homemade dough and a thicker crust.

Press the corresponding keys on the unit's control panel to automatically select any of the five high-temperature programs, then press down on the centre of the selection dial to start a cooking cycle. The unit will begin to preheat, and the corresponding indicator will display on the unit's LED screen.

Roast crisper: The preheating process takes about 8 minutes when the oven is first used from cold, then around 3 minutes for each subsequent use after the oven is hot.

Steak: The preheating process takes about 8 minutes when the oven is first used from cold, then around 8 minutes for each subsequent use after the oven is hot.

Crust pizza / fresh pizza / wood fired pizza: The preheating process takes about 15 minutes when the oven is first used from cold, then around 3 minutes for each subsequent use after the oven is hot.

When the pre-heating process concludes, the screen will display 'Open' and 'Add In'. When this occurs, open the door and place the food into the oven.

When the food is ready, the screen will display 'End' and 'Open'.

USING YOUR PIZZA OVEN

NOTE: The text 'Cooling' on the unit's LED display indicates the oven is too hot to be used straight away. When this occurs, allow the oven to cool down before adding food onto it.

NOTE: For high-temperature programs, place food directly onto the enamel cast-iron plate or pizza stone. Roast crisper / steak use cast iron plate / crust pizza / fresh pizza / wood fired pizza use cast iron plate or pizza stone.

NOTE: For high temperature programs only. Place food in the oven once the pre-heating cycle is complete. DO NOT put food in the oven before or during the pre-heating cycle.

NOTE: Defrost meat and fish thoroughly before cooking. Ensure there is no residual liquid left in the food when placing it in the oven.

CAUTION: ALWAYS ensure the cooking plate is clean and free of residue before placing food in it to be cooked.

CAUTION: NEVER place baking paper onto any food being cooked on high temperature, as this may cause a fire.

CAUTION! Monitor the food closely, as it can easily overcook in high temperatures.

Roast Crisper

Although it can be used to cook certain foods from scratch, such as steak, the crisper function is mainly used to give previously cooked pieces of meat or other protein a crispy skin. DO NOT attempt to cook a cut of meat using this program. ALWAYS ensure food is cooked through before being placed in the oven.

CAUTION! ALWAYS remove the bone from any chunks placed into the oven to be crisped.

- The default time for this program is 10 minutes; however, cooking times can be adjusted as required. Refer to the Setting the Temperature section of this instruction manual for guidance on how to adjust cooking temperatures.

- If possible, use oils with high smoking points, like canola, vegetable or rapeseed oil.

Steak

- In this mode, there will be a sound prompt in the first 50 seconds after the start of the cooking process; when this sounds, briefly pull out the meat using the included oven glove and tongs, and flip it over. Take care to do this quickly, so the steak can retain the heat from inside the oven.

NOTE: The default cooking time for this mode is 2 minutes, for a medium steak (50% cooked). For a medium rare steak (30% cooked), decrease the cooking time to 1:30 minutes, for a medium well steak (70% cooked), increase it to 2:30 minutes and for a well done steak (100% cooked), increase it to 3:30 minutes. The corresponding percentage will display in the unit's LED screen.

Pizza

- On any of the three pizza modes, the cooking temperature and pizza size will alternately flash on the unit's LED display before cooking begins. The default pizza size is 7".
- Once the required mode has been selected, press the Time button, then use the selection dial to cycle through and select the desired pizza size and cooking time.

The default times for each type and size of pizza are as follows:

CRUST PIZZA - Pre-Set Time: 7 minutes	
6-7 inches	7 to 7:40 minutes
8-10 inches	7:50 to 8:20 minutes
11-12 inches	8:30 minutes or more
FRESH PIZZA - Pre-Set Time: 7:30 minutes	
6-7 inches	7:30 to 8 minutes
8-10 inches	8 to 8:30 minutes
11-12 inches	8:30 minutes or more

USING YOUR PIZZA OVEN

WOODFIRED PIZZA - Pre-Set Time: 4 Minutes

6-7 inches	4 to 4:40 minutes
8-10 inches	4:50 to 5:40 minutes
11-12 inches	5:50 minutes or more

Program	Default Time (Min.)	Default Temperature (°C)
Air Fry	17	230
Roast	12	200
Grill	15	Hi
Toast	N/A	Brownness Level 3
Bagel	N/A	Brownness Level 3
Bake	17	180
Warm	60 (1 Hour)	80
Defrost	15	80
Proofing	40	35
Dehydrate	480 (8 hours)	70
Frozen Pizza	18	250
Vegetables	20	220
Wings	15	240
Fries	20	200
Cake	15	170

SETTING THE TEMPERATURE

This unit is equipped with adjustable temperature settings, from 40 to 250°C.

NOTE: The high temperature presets are not adjustable.

1. Press the Temp/Darkness key on the unit's control panel once to activate the Temperature Selection function. The corresponding digits will begin to flash on the LED display to show this function has been selected.
2. Once the Temperature function has been activated, use the selection dial to adjust the temperature by increments of 5, from 40 to 250°C. Turn this dial clockwise to increase the temperature, or counter-clockwise to decrease it.

NOTE: The temperature can be changed during operation. To do this, press down on the center of the selection dial to pause the cooking cycle, then press the Temp/Darkness key and follow the steps outlined above.

SETTING THE TIMER

This unit is equipped with an adjustable cooking timer.

1. Press the Time key on the unit's control panel to activate the Time Selection function. The corresponding digits will begin to flash on the LED display to show this function has been selected.
2. Once the Timer function has been activated, use the selection dial to adjust the cooking time by increments of 1, from 01 to 12 hours. Turn this dial clockwise to increase the time, or counter-clockwise to decrease it.

USING YOUR PIZZA OVEN

NOTE: The time can be changed during operation. To do this, press down on the center of the selection dial to pause the cooking cycle, then press the Time key and follow the steps outlined above.

START/PAUSE

1. Once the appropriate mode, program, time and temperature have been set, press down on the centre of the selection dial to start a cooking cycle. All mode keys except for the one selected will go out and the function indicator will illuminate on the unit's LED display. The unit will then begin to operate on the selected settings. The LED display will show the selected temperature and the remaining cooking time for the duration of the cooking cycle.
2. Press down on the centre of the selection dial again while the unit is in operation to pause the cooking process. The key will flash and all the function keys on the control panel will illuminate and the unit's fan will stop working after a few seconds to show the cooking process has been interrupted.
3. Long-press down on the centre of the selection dial or press the Reset button to cancel an active cooking cycle.

SUGGESTED TIMES/TEMPS

Food	Temp (°C)	Function	Time (mins)
Chicken nuggets	200-230°	Air fry	10-15 min
Biscuits	170-190°	Bake	20-25 min
Fish	HI	Grill	10-15 min
Potatoes	200-230°	Air fry	20-30 min

ACCESSORIES/SPARE PARTS

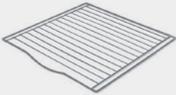
Spare part replacements and accessories are available to purchase via:



+44 (0) 333 220 6066



www.towerhousewares.co.uk

PART NO	DESCRIPTION	IMAGE
T1714101	Pizza stone	
T1714102	Enamel cast iron tray	
T1714103	Oven Rack	
T1714104	Mesh Cooking Tray	
T1714105	Drip Tray	
T1714106	Oven Glove	
T1714107	Oven Tongs	

TROUBLESHOOTING

PROBLEM	POSSIBLE SOLUTION	POSSIBLE SOLUTION
The oven does not work.	The appliance is not plugged in.	Plug the appliance into an earthed wall socket.
	The Start/Stop button has not been pressed.	Press the Start/Stop button.
	The door is open and the selected function is paused.	Close the door to automatically resume the selected function.
The oven door will not close properly.	There is too much food in the oven.	Do not over fill the oven.
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 oven.	Put smaller batches of ingredients in the oven. 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 oven.	Wrong type of potatoes used.	Use fresh potatoes and make sure they stay firm during frying.
	The fries 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 oven.	The crispiness of the fries depends on the amount of oil and water in them.	Make sure you dry the fries properly before you add the oil.
		Cut the fries 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. Follow the suggested settings or food manufacturer's recommendations.
	Follow the suggested settings or food manufacturer's recommendations.	Rinse the potato sticks properly to remove the starch from the outside.
The food is burned	The food was added in before pre- heating was complete.	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 through the cooking process.
	The food was left in the appliance after the cooking time had expired.	Remove the food from the appliance as soon as the cooking time has elapsed.
The door is closed but the oven is not working.	The magnetic switch is not working.	Clean the oven door.
	The door is too hot.	Wait for the door and the oven to cool down before attempting to use them again. If the problem persists, contact the Customer Service team.
Steam is coming out of the oven door.	This is normal and not indicative of malfunction.	
An unpleasant smell is emanating from the appliance after not being used for an extended period of time.	The unit has not been cleaned out correctly after the previous use.	Clean the unit properly after every use.

CLEANING AND CARE

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

Clean the main unit and the used accessories after each use. **DO NOT** allow food residues to dry on. Food residue could start to burn and possibly cause faults.

GENERAL CLEANING AND CARE

1. Switch off the appliance, remove the mains plug from the wall socket and let the appliance cool down.

NOTE: Keep the oven door open to let the unit cool down more quickly.

2. **DO NOT** use metal kitchen utensils or abrasive cleaning materials to clean the oven, as this may damage the coating.
3. Clean the cooking racks, accessories and utensils (other than the pizza stone) with hot water, some washing-up liquid and a non-abrasive sponge or brush. **NEVER** put any of the accessories or racks in the dishwasher.

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

4. Wipe the outside of the appliance with a damp cloth.
5. Wipe the inside of the appliance with hot water and a non-abrasive sponge.
6. Clean the heating elements with a cleaning brush to remove any food residues.
7. Ensure all parts are thoroughly dry before use.

STORING YOUR APPLIANCE

- Ensure that the appliance is cool, clean and dry before storing.
- 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

FOOD ALLERGIES

Important Note: 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



HOMEMADE DOUGH FOR 10" PIZZA



8 HOURS



SEE PIZZA PRE-SET SECTION

INGREDIENTS

100g of flour

65g of milk

Sugar

Salt

Butter

Yeast

METHOD

1. Beat together 100g of flour and 65g of milk with a little sugar, salt, butter and yeast until it forms a dough.
2. Wrap the mixture in cling film and let it rest for 1 hour.
3. Add a little extra flour and make into a ball shape.
4. Drizzle with a little oil, then wrap in cling film and place in the refrigerator for at least six hours.
5. Before using the dough, let it sit at room temperature for at least 1 hour after coming out of the fridge.
6. Add some flour to a working surface and press the ball into a flat disc shape, with the preferred thickness of crust.
7. Add the desired toppings and place directly into the pre-heated oven.

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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 or 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**

