

TOWER®

BUILT FOR BETTER SINCE 1912

MODEL: T17186

VORTX 5L AIR FRYER DIGITAL COLOUR DISPLAY



USER MANUAL



GREAT BRITISH DESIGN, INNOVATION AND EXCELLENCE

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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 near children.
- Children should be supervised to ensure that they do not play with the appliance.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Keep the appliance and its cord out of reach of children.
- 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.

IMPORTANT SAFETY INFORMATION

- 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.
- This appliance is intended to be used in household and similar applications, such as: Staff kitchen areas in shops, office, and other working environments; Farm houses; By clients in hotels, motels, and other residential environments; Bed and breakfast type environments.

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 15cm free space on the back and sides and 15cm 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.

IMPORTANT SAFETY INFORMATION

- **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.
- In the event of a power failure during the cooking process, ensure that your appliance is switched off and unplugged at the wall until power resumes.
- **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.

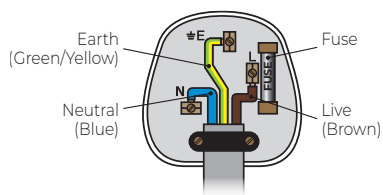
PLUG AND CORD

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

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.

THIS BOX CONTAINS

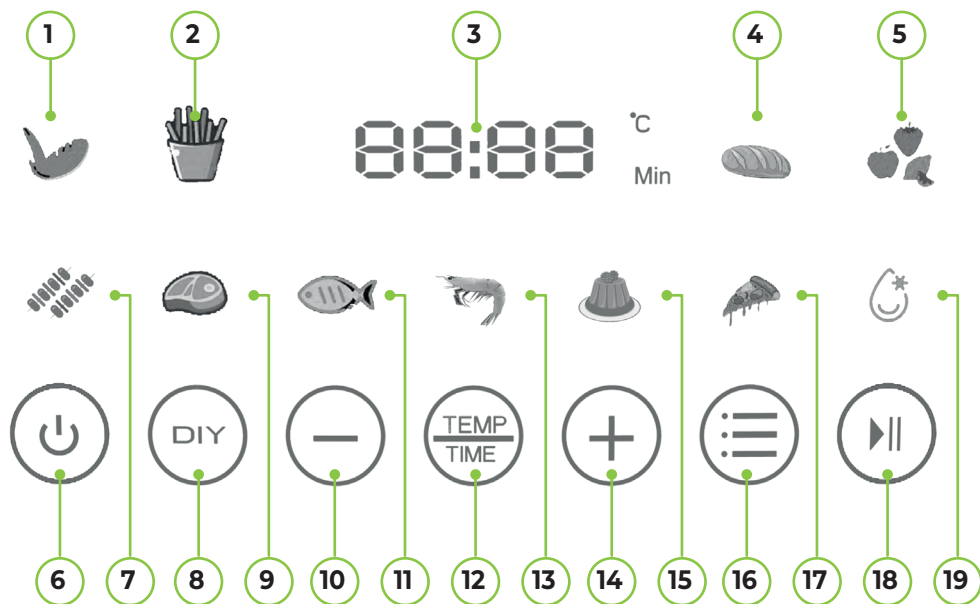
Instruction manual
5L Air fryer
Cooking basket
Crisper grill plate



SPECIFICATIONS

RATED VOLTAGE	220-240V
FREQUENCY	50-60Hz
POWER CONSUMPTION	1500W
CAPACITY	5L
OFF / STANDBY MODE	0.3W

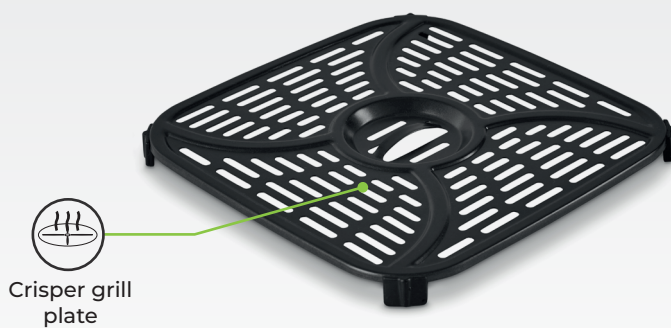
GETTING TO KNOW YOUR APPLIANCE



CONTROL PANEL AND DISPLAY

- | | |
|------------------------|---------------------|
| 1. Chicken wing preset | 11. Fish preset |
| 2. Fries preset | 12. Temp/Time key |
| 3. Display | 13. Prawn preset |
| 4. Bread preset | 14. + key |
| 5. Dehydrate preset | 15. Cake preset |
| 6. Power On/Off key | 16. Menu key |
| 7. Kebab preset | 17. Pizza preset |
| 8. DIY mode key | 18. Start/Pause key |
| 9. Steak preset | 19. Defrost preset |
| 10. - key | |

STRUCTURE OF YOUR APPLIANCE



BEFORE FIRST USE

1. Carefully remove your appliance from the packaging and remove all packing materials.
2. To avoid danger, always keep packaging materials (plastic bags, polystyrene, etc.) away from children. Dispose of the packaging in a responsible manner.
3. Check that the main products, the accessories, the power cord and the plug are in good condition and show no signs of damage.
4. Remove any stickers or labels from the appliance. DO NOT remove the rating label.
5. Clean the cooking basket and grill plate with some washing-up liquid and a non-abrasive sponge. Dry thoroughly before re-installing back into the appliance.
6. Wipe the inside and outside of the appliance with a damp cloth.
7. Place the grill plate into the cooking basket.
8. Do not fill the air fryer with lots of oil or frying fat. This fryer operates using hot air and requires very little oil.
9. Take the time to familiarise yourself with the control panel shown in the Get To Know Your Air Fryer section above.
10. Situate your appliance according to the important information and safeguards section above.

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 APPLIANCE

AIR FRYER COOKING BASKET SAFETY SWITCH:

For your safety, this air fryer contains a safety switch in the cooking basket, designed to keep the appliance 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 grill plate is inside the cooking basket and that the cooking basket is fully closed.

TURNING THE APPLIANCE ON/OFF:

1. To use the appliance, begin by plugging it into a mains socket.
2. Once the unit is plugged in, it will beep once and the LED display will flash quickly, and then the unit will enter standby mode, with only the On/Off key flashing. Press the On/Off

key to bring the unit out of standby mode. The unit will beep and the whole LED display will light up.

REMOVING THE COOKING BASKET:

Pull the handle of the cooking basket firmly away from the unit, taking care to keep the basket level if it contains food or hot oil.

PRESET MENU SELECTION:

This unit is equipped with a choice of eleven presets.

1. To start cooking, begin by selecting the desired cooking mode or preset. To do this, cycle through the presets using the Menu key. The corresponding indicator will flash on the unit's control panel to show the preset has been selected,

USING YOUR APPLIANCE

and the default cooking timer and temperature for that preset or mode will be displayed flashing intermittently on the unit's LED screen.

2. If you would like to alter the time or temperature, first select either the time or temperature by pressing the Temp/Time select key, and then use the + and – key to adjust the time and temperature.
3. When the desired preset 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. The unit will display the time and temperature whilst the unit is cooking.
4. During cooking, you may pause the unit's cooking cycle by pressing the Start/Pause key. The unit will beep once and will stop cooking. If you pull the cooking basket out whilst the cooking cycle is paused, the cycle will be cancelled.
5. The unit will also automatically pause the cooking cycle if the cooking basket is pulled out, and will continue once the basket has been properly replaced, as long as the Start/Pause key has not been pressed.

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. Never use the air fryer without the crisper grill plates.

DIY FUNCTION

The unit may be set manually by pressing the DIY key. This allows you to use the unit outside the boundaries of its various presets. Once pressed, set your DIY time and temperature using the + and – keys as well as the Temp/Time select key to toggle between setting temperature and time.













WHEN A COOKING CYCLE HAS FINISHED

1. When the set preparation time has elapsed, the appliance will emit 10 beeps, and END will be displayed on the LED display. The unit will then go into standby mode.
2. When this occurs, pull the cooking basket out of the appliance and place it on a heat-resistant surface. After the cooking cycle has finished, the unit's fan will dissipate heat and thus the unit will continue to hum for a short amount of time, and the LED display will only show the power On/Off key.
3. 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.
4. If the ingredients are ready, empty the cooking basket into a bowl or onto a plate.
5. 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 or the crisper grill plate may fall onto the plate. Be very careful of any hot oil tipping out. It is highly recommended that you use cooking tongs or cutlery to remove your food for this reason.
6. When a batch of food is ready, the appliance is instantly ready for preparing another batch.
7. Unplug the appliance when the unit is not required for further cooking.

SETTINGS TABLE:

NOTE: The table on the next page will help you to select the basic settings for the ingredients. Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, the best settings for your ingredients cannot be guaranteed. Because the Rapid Air Technology instantly reheats the air inside the appliance, pulling the cooking basket briefly out of the appliance during hot air frying barely disturbs the process.

PRESET DEFAULTS

Preset	Default temperature (°C)	Adjustable range (°C)	Default Time (minutes)	Adjustable time (minutes)
	200	60-200	20	1-30
	200	60-200	15	1-30
	160	60-200	20	1-30
	60	40-80	360	1-720
	200	60-200	15	1-30
	200	60-200	10	1-30
	180	60-200	20	1-30
	180	60-200	8	1-30
	170	60-200	15	1-30
	180	60-200	14	1-30
	60	60-200	20	1-30
	200	60-200	30	1-60

USING YOUR APPLIANCE

TIPS:

- If the food is cold, increase the cooking timer 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 timer.
- Shaking smaller ingredients and turning food halfway during the cooking time optimises the end result and can help prevent unevenly fried or burnt 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.
- In general, snacks that can be prepared in an oven can also be prepared in the unit.

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.
2. 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.

3. DO NOT allow water or any other liquid to enter the unit.
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 element with a cleaning brush to remove any food residues.
7. 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 power cord in the dedicated storage area.
- Store the appliance in a cool and dry place.

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 as smaller batches tend to cook more evenly.
	The set temperature is too low.	Set to an appropriate temperature, and re-fry the food.
	The cooking time is too short.	Set an appropriate cooking time and re-fry the food
Food is not evenly fried	Certain foods need to be shaken midway through the cooking process.	Pull the cooking basket out and shake the food to separate it part-way through the cooking process. Replace the basket to continue the cooking process.
Fresh fries are unevenly cooked	The potatoes used are of the wrong type.	Use fresh ingredients and ensure that you have a variety suited to fries.
	The fries were unrinsed before cooking.	Rinse the uncooked fries to remove starch before cooking.
The appliance is smoking	The ingredients have a high oil content.	Smoking will be normal in this case.
	The appliance contains grease from a previous use.	White smoke is caused by fat heating up inside the fryer. Clean the unit thoroughly after each use.
	The wrong temperature has been set.	Follow the suggested settings or food manufacturer's recommendations.

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 land fill.

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.

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
T17186001	Basket
T17186002	Crisper grill plate
T17186003	Silicone feet for grill plate
T17186004	Non-slip feet

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 z	1 cup
180ml	6 fl z	3/4 cup
150ml	5 fl z	2/3 cup
120ml	4 fl z	1/2 cup
75ml	2 ½ fl z	1/3 cup
60ml	2 fl z	1/4 cup
30ml	1 fl z	1/8 cup
15ml	1/2 fl z	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 settings.





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.



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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 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**

