

TOWER®

BUILT FOR BETTER SINCE 1912

MODEL: T17190

APPLICABLE TO ALL COLOUR VARIANTS

11 LITRE DUAL LAYER AIR FRYER



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 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

IMPORTANT SAFETY INFORMATION

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, removing the baskets, or removing accessories and food as hot oil or other hot liquids may be present. As the baskets have air flow holes at the back, extra care will need to be taken whilst removing the baskets from the appliance so that hot liquids do not spill from the basket.
- **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 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.

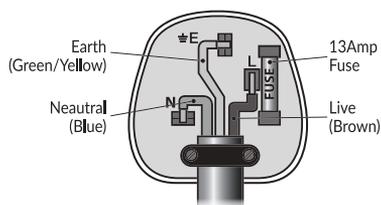
IMPORTANT SAFETY INFORMATION

- **DO NOT** place food that is still packed in plastic wrap or plastic bags in the appliance.
 - **DO NOT** allow food to come into contact with the heating element of the appliance.
 - If the appliance begins to emit smoke, unplug it immediately. Only open the door once the smoke has cleared. Remove burnt remnants.
 - **DO NOT** leave this appliance unattended whilst operating.
- ### PLUG AND CORD
- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
 - **WARNING: DO NOT** let the cord hang over the edge of a table or counter, serious burns may result from the air fryer being pulled off the counter where it may be grabbed by children or become entangled with the user.
- **DO NOT** let the supply cord touch hot surfaces.
 - **DO NOT** carry the appliance by the power cord.
 - **DO NOT** use any extension cord with this appliance.
 - The appliance is not intended to be operated by means of an external timer or separate remote-control system.
 - **DO NOT** pull the plug out by the cord as this may damage the plug and/or the cable.
 - **DO NOT** plug and unplug with wet hands.

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

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

WIRING SAFETY FOR UK USE ONLY



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

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

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

PLUG FITTING DETAILS (WHERE APPLICABLE).

- Plug Fitting Details (Where Applicable). The wire labelled blue is the neutral and must be connected to the terminal marked [N].
- The wire labelled brown is the live wire and must be connected to the terminal marked [L].
- The wire labelled green/yellow must be connected to the terminal marked with the letter [E].
- On no account must either the brown or the blue wire be connected to the [EARTH] terminal.

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

NON-REWIREABLE MAINS PLUG.

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

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

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

In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from the Customer Support Team.

THIS BOX CONTAINS

- Instruction Manual
- 11L Dual Layer Air Fryer
- 2 X Crisper Grill Plates
- 2 X Cooking Racks



SPECIFICATIONS

| | |
|-------------------|-----------------|
| RATED VOLTAGE | 220 - 240V~ |
| FREQUENCY | 50-60Hz |
| POWER CONSUMPTION | 2460W |
| CAPACITY | 11 Litre |
| TEMPERATURE RANGE | 60°C - 200°C |
| TIME RANGE | 1 to 60 minutes |
| OFF MODE | N/A |
| STANDBY MODE | 0.44W |

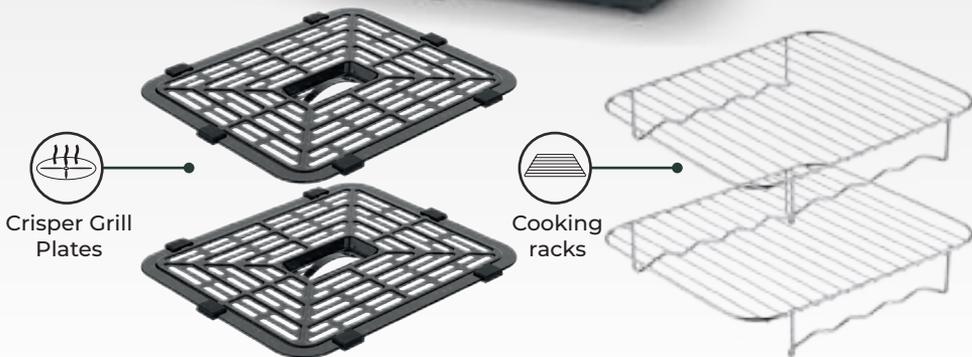
GETTING TO KNOW YOUR AIR FRYER



CONTROL PANEL AND DISPLAY

1. Top cooking basket selection key
2. Temp/Time – key
3. Smart Finish key
4. LED display
5. Match Cook key
6. Temp/Time + key
7. Power On/Off key
8. Bottom cooking basket selection key
9. Fries preset selection key
10. Wings preset selection key
11. Steak preset selection key
12. Temperature indicator
13. Vegetables preset selection key
14. Time indicator
15. Baking preset selection key
16. DIY mode selection key
17. Time/Temperature selection key
18. Start/Pause key

STRUCTURE OF YOUR APPLIANCE



BEFORE FIRST USE

PREPARING FOR 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 required 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 AIR FRYER

AIR FRYER COOKING BASKET SAFETY SWITCH:

For your safety, this air fryer contains a safety switch in the cooking baskets, designed to keep them 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 plates are inside the cooking baskets and the cooking baskets are closed.

REMOVING THE COOKING BASKET:

The cooking baskets can be removed from the unit at any time during the cooking cycle. To remove one of the cooking baskets from the appliance, simply pull it out by the corresponding handle.

NOTE: When only one of the baskets is being used, pulling open the basket that is not in use will not affect the cooking cycle; similarly, pulling out the basket that

is in use will cause the cooking cycle to automatically pause until the basket is inserted back into the unit.

TURNING THE APPLIANCE ON/OFF:

1. To use the appliance, begin by plugging it into the mains. There will be a sound prompt, the unit's control panel will briefly illuminate and the  key will illuminate to show the unit is in Standby mode.
2. Once the unit is plugged in, press the  key to turn it on. The control panel will illuminate.
3. Press the  key again while the unit is in operation to put it back into standby mode. The control panel will go out, the word 'Off' will flash on the unit's LED screen, the motor will stop working after a few moments, and the  key will remain lit to show the unit is in standby.

USING YOUR AIR FRYER

BASKET SELECTION:

This unit is equipped with two baskets, which can be used individually or together.

1. Press either the 1 or the 2 key on the unit's control panel to select the corresponding basket – 1 for the top basket, or 2 for the bottom basket. The corresponding key will flash to show the basket has been selected.
2. Press the other basket selection key at any time to activate the second cooking basket.

PRESET MENUS:

This unit is equipped with a choice of six presets, accessible at the press of a button: Fries, Wings, Steak, Vegetables (Veg), Bake and DIY.

1. Press the corresponding key on the unit's control panel to select each preset. The corresponding key will begin to flash and the default temperature for that preset will flash on the unit's LED display.

NOTE: To view the default time for each preset, press the Time/Temperature key during the preset selection stage.

2. Once the required preset has been selected, press the Start/Pause key to start the cooking cycle. The remaining preset keys will go out and the unit will automatically begin to work. The LED display will display a countdown of the remaining time for the cooking cycle.
3. To pause the cooking cycle, first select the corresponding basket, then press the Start/Pause key. The corresponding basket will be paused for up to one minute, and 'PAUS' will display on the unit's LED screen. To resume the cooking cycle, select the corresponding basket, then press the Start/Pause key again.

NOTE: Once a cooking cycle has started, it is not possible to change to a different preset cycle. To select a different preset cycle, first long press the Start/Pause key to cancel the current cooking cycle. Once the cooking cycle has been cancelled a new preset can be selected, as detailed above.

The default times and temperatures for each preset are as follows:

| Preset | Temp (°C) | Time (mins) |
|------------|-----------|-------------|
| Fries | 200 | 20 |
| Wings | 200 | 20 |
| Steak | 200 | 13 |
| Vegetables | 190 | 10 |
| Bake | 170 | 15 |
| DIY | 200 | 15 |

SETTING THE TIME AND TEMPERATURE:

Cooking times and temperatures can also be adjusted manually.

1. To manually adjust the time and temperature of a cooking cycle, press the Time/Temperature key on the unit's control panel. Press this key once to adjust the temperature, and a second time to adjust the time. The key will begin to flash corresponding indicator will light up on the unit's LED display, and the digits on the display will begin to flash.
2. Once the time or temperature function has been selected, press the + and – keys on the unit's control panel to adjust each setting. Press the + key to increase the time or temperature, and – to decrease it.
3. Once the desired time and temperature have been selected, press the Start/Pause key again to resume the cooking cycle.

NOTE: The time can be adjusted in increments of 1 minute, and the temperature in increments of 10 degrees.

NOTE: Times and temperatures can be adjusted both at the start of a cooking cycle or partway through it. If adjusting the time and temperature during a cycle, once the required settings have been selected, press the Start/Pause key again to start the cooking cycle.

USING YOUR AIR FRYER

THE SMART FINISH FUNCTION:

This unit is equipped with a Smart Finish function, which will automatically stagger the cooking cycles when using both baskets, to ensure they finish at the same time.

1. Press the Smart Finish key on the unit's control panel to activate this function. The key will begin to flash to show the function has been activated.
2. Once this function is activated, select the required preset for each basket, as detailed in the corresponding section of this instruction manual.
3. Once both baskets have been programmed, press the Start/Pause key to start the cooking process. The unit will now delay the start of the program with the shortest duration, to ensure both cooking cycles finish at the same time. The word 'Hold' will be displayed on the LED display for the basket which has had its cooking cycle delayed; the other LED display will show the remaining time for the cooking cycle, as normal.
4. Press the Smart Finish key again after the function has been activated to deactivate it.

THE MATCH COOK FUNCTION:

This unit is equipped with a Match Cook function, which automatically matches and duplicates the selected program when using both baskets, so that the food will be cooked the exact same across both of them.

1. Press the Match Cook key on the unit's control panel to activate this function. The key will begin to flash to show the function has been activated.
2. Once this function is activated, select the required preset, as detailed in the corresponding section of this instruction manual.
3. Once the required preset has been selected, press the Start/Pause key to start the cooking process. The unit will automatically duplicate the programmed settings and apply them to both baskets.
4. Press the Match Cook key again after the function has been activated to deactivate it.

THE SHAKE FUNCTION:

This unit includes automatic shake reminders to alert the user three-quarters of the way through the cooking process to shake or flip the ingredients.

1. Once a set cooking timer is on its last quarter, the appliance will emit ten sound prompts and the text 'SHA' will show on the unit's LED display. When this occurs, pull the cooking basket out of the air fryer and shake the ingredients before re-inserting the basket back into the air fryer to resume the cooking cycle.

NOTE: If the ingredients being air-fried are delicate, the shake indicator can be used to alert the user to gently flip the ingredients with a pair of tongs.

TWO-LAYER COOKING:

This unit allows for two-layer cooking inside each basket, using the two included cooking racks.

1. To cook two layers of ingredients at different heights in each basket, simply insert one of the included cooking racks into one of the unit's baskets to create a two-layer system. This can be repeated in the other basket if needed.
2. Food can now be placed at either the top or the bottom layer of the basket, as required.

TIPS:

- If the food is cold, increase the cooking time by 3 minutes.
- To remove large or fragile ingredients, lift the ingredients out of the cooking basket with a pair of tongs.
- The cooking time will depend on the size of your ingredients. Smaller sizes may require a shorter cooking time.
- Shaking smaller ingredients and turning food halfway during the cooking time optimises the end result and can help prevent unevenly fried ingredients. The unit will provide a reminder when it is time to shake the ingredients.
- For perfectly fluffy fries, it is recommended that potatoes be parboiled before frying.

USING YOUR AIR FRYER

- 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.
- Snacks that can be prepared in an oven can also be prepared in the unit.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than home-made dough.
- When battering items, ensure they are battered in the correct order, so that they do not fall apart while crisping or frying. Items should first be coated in flour, then butter or egg and finally breadcrumbs.

TROUBLESHOOTING

| PROBLEM | POSSIBLE CAUSE | SOLUTION |
|---|---|---|
| The air fryer does not work | The appliance is not plugged in. The timer has not been set. The ON/OFF key has not been pressed. | Plug the appliance into an earthed wall socket. Set the time required. Press the ON/OFF key. |
| The ingredients are not done. | Too much food has been added to the unit. The set temperature is too low. The cooking time is too short. | Put smaller batches of ingredients in the air fryer. Smaller batches are fried more evenly. Set to an appropriate temperature and re-fry the food. 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. | Midway through the cooking process, pull the cooking basket out and shake it to separate the overlapped food material, then push the cooking basket back to continue. The unit will provide a reminder when it is time to shake the ingredients |
| Fresh fries are fried unevenly. | Wrong type of potatoes used. The potato sticks were not rinsed adequately before frying. | Use fresh potatoes and make sure they stay firm during frying. Rinse the potato sticks properly to remove starch from the outside. |
| Fried snacks are not crispy when they come out of the unit. | Some food materials have to be fried with oil. Wrong type of snacks used. | Coat the surface of the food with a thin layer of oil on first, then start to fry them. Use oven snacks or lightly brush some oil onto the snacks for a crispier result. |
| Fresh fries are not crispy when they come out of the unit. | 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. The unit contains grease from previous use. The cooking settings have not been correctly programmed. | Smoking will be normal. White smoke is caused by grease heating up inside the fryer. Clean the unit properly after each use. Adjust the cooking settings as required. |

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 plate, as this may damage the non-stick coating.
2. Clean the cooking baskets, grill plates and cooking racks with hot water, some washing-up liquid and a non-abrasive sponge or brush.

Tip: If food residue is stuck to the grill plate 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 cord storage area.
- 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.

SPARES

T17190001 - Basket

T17190002 - Crisper Grill Plate

T17190003 - Cooking Rack

T17190004 - Grill plate rubber feet

T17190005 - 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 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!

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**

