

TOWER®

BUILT FOR BETTER SINCE 1912

MODEL: T17122

30 LITRE VORTX AIR FRYER OVEN WITH ROTISSERIE



USER MANUAL



GREAT BRITISH DESIGN, INNOVATION AND EXCELLENCE

TABLE OF CONTENTS

THIS BOX CONTAINS	3
SPECIFICATIONS	3
IMPORTANT SAFETY INFORMATION	4
• Key Safety Points	4
• General safety	4
• Whilst Air Frying	5
• Plug and cord	6
• Wiring safety	7
GETTING TO KNOW YOUR AIR FRYER OVEN	8
• Control panel and display	8
STRUCTURE OF YOUR APPLIANCE	9
BEFORE FIRST USE	10
• Preparing for use	10
• Trial run	10
USING YOUR AIR FRYER OVEN	11
• Using the accessories	11
• Oil drip tray	11
• Rotisserie	11
• Guidance notes	12
• Rotisserie handle	12
• Aero crisper	12
• Positioning the accessories inside the oven	13
• Cooking with the air fryer oven	13
• Preheating	14
• Dual cook settings	15
• Settings and pre-set programs	16
SUGGESTED TIMES/TEMPS	16
PRESET PROGRAMS	17
GETTING THE BEST RESULTS FROM YOUR AIR FRYER OVEN	18
• Cooking time	18
• Turning and rotating food	18
• Accessories	18
• Food tips	18
ACCESSORIES / SPARE PARTS	19
TROUBLESHOOTING	20
CLEANING AND CARE	21-22
DISPOSAL OF THE UNIT / CUSTOMER SUPPORT	23
WEIGHTS & MEASURES TABLE	24
RECIPES	25-34

THIS BOX CONTAINS

- Instruction Manual
- Air fryer oven
- Air flow racks x 3
- Aero Crisper Basket
- Rotisserie fork and handle
- Crumb tray



SPECIFICATIONS

RATED VOLTAGE	AC 220 - 240V~
FREQUENCY	50-60Hz
POWER CONSUMPTION	1800W
CAPACITY	30 Litre
TEMPERATURE RANGE	30°C - 230°C
TIME RANGE	1-120 minutes (Dehydrate up to 12 hours) Warm and Proof up to 8 hours

IMPORTANT SAFETY INFORMATION

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

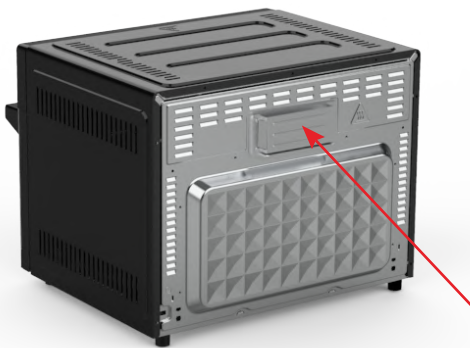
These warnings have been provided in the interest of safety. Basic safety precautions should always be followed including the following:

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 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 11cm free space on the back and sides and 11cm 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.

IMPORTANT SAFETY INFORMATION

- 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.

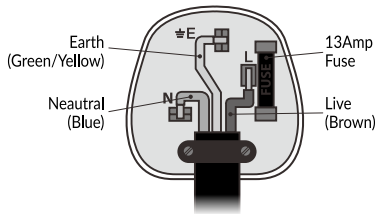
It is important that this instruction manual is retained for future reference.

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.

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.

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.

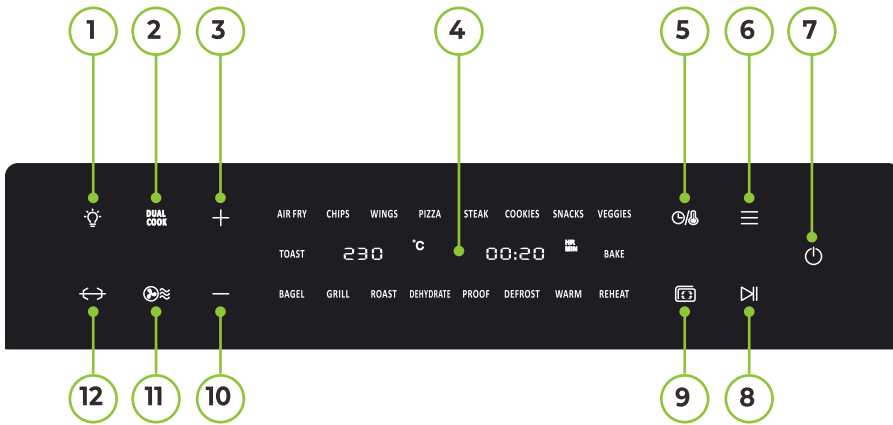
If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

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 AIR FRYER OVEN



CONTROL PANEL AND DISPLAY

1. Light On/Off key
2. Dual Cook key
3. Time/Temperature + key
4. LED display
5. Time/Temperature key
6. Menu key
7. Power On/Off key
8. Start/Pause key
9. Pre-heat key
10. Time/Temperature – key
11. Fan/heating indicator
12. Rotisserie key

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. Wash and dry the accessories, following the instructions in the Cleaning and care section.

TRIAL RUN

The appliance should be used for the first time without any food in it, in order to remove any manufacturing coating residues. The appliance may produce some smoke or odours during this process.

1. Connect the plug to a mains wall socket.
2. Close the appliance door.
3. Press the Power On/Off key.
4. Touch the pre-heat key on the unit's control panel to begin the pre-heating process.
5. Press the Time/Temperature button, then use the +/- keys to adjust the temperature setting to 200°C.
6. Press the Time/Temperature button again, then use the +/- keys to adjust the operating time to 15 minutes.
7. Press the Start/Pause key. The heating element and fan will begin to operate, the fan and heating indicators will illuminate and the timer will begin counting down.
8. When the set time has elapsed, the appliance will emit a series of beeps and the screen will display Add Food.
9. Remove the plug from the mains power socket.
10. Allow the appliance to cool down.

USING YOUR AIR FRYER OVEN

The appliance is suitable for frying, roasting, baking, grilling, dehydrating, reheating or warming food.

USING THE ACCESSORIES

OIL DRIP TRAY:

Insert the oil drip tray into the bottom of the cooking space for food residues such as dripping fat or crumbs to collect in.

Air flow racks:

1. The air flow racks are intended to allow full air flow circulation around the food for evenly cooked crispy results.
2. Slide the air flow racks onto the rails in the cooking space.

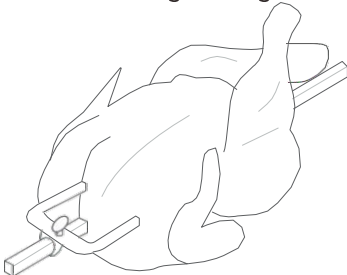
The heating elements are located at the top and bottom of the cooking space. Therefore, the higher up an air flow rack is placed the more intense the heat is from above.

- In the top section, the food is cooked faster and crispier.
- The middle position should be chosen to achieve even heating from all sides.
- The bottom rails are suitable for gentle cooking.

ROTISSERIE:

The rotisserie fork consists of the shaft and two rotisserie fork heads. The rotisserie is suitable for grilling large pieces of meat,

e.g. chicken, pork with a maximum weight 1.3Kg.



Assemble the rotisserie fork and insert it into the appliance:

1. Slide one of the rotisserie fork heads onto the shaft and secure in place with the locking screw.
2. Slide the food for grilling onto the shaft.
3. Slide the other rotisserie fork head onto the shaft and food and secure in place with the locking screw.
4. Push one end of the shaft into the round holder on the right side of the cooking space. Then hang the other end of the shaft into the support on the opposite side of the cooking space.
5. Check that it fits securely. The rotisserie fork must not be able to rotate about its own axis when the appliance is switched off. If this is not the case, push the shaft deeper into the round holder.
6. Once the rotisserie fork is installed, press the Rotisserie key on the unit's control panel to activate the rotation function. If the rotisserie has been installed correctly, it will begin to rotate.

If the rotisserie fork does not begin to rotate once the key has been pressed, pull it out of the air fryer and repeat the steps detailed above, taking care to ensure the shaft is pushed all the way into the slot on the body of the appliance.

7. After use, remove the hot rotisserie fork from the cooking space using the handle (see the Rotisserie handle section).

CAUTION: Wear oven gloves to remove the rotisserie forks.

USING YOUR AIR FRYER OVEN

GUIDANCE NOTES:

- The shaft contains a small round notch for the tip of the locking screw. In the case of smaller pieces of food, the rotisserie fork heads can be secured more centrally on the shaft.

(see illustration below)



- The shaft contains two small round notches marking the outermost position of the locking screws. The locking screws must not be attached any further than the outer ends of the shaft to ensure smooth operation.
- DO NOT place any pieces of meat that are too large onto the rotisserie fork as this could hinder rotation. It may be necessary to truss a chicken.
- The Rotisserie key can be pressed at any time during cooking to stop rotation, if required.

ROTISSERIE HANDLE:

Use the rotisserie handle to remove the rotisserie from the cooking space:

1. Place the ends of the rotisserie handle under the shaft.
2. First lift the shaft from the support and pull it forwards a little until the other end of the shaft is released from the holder.
3. Carefully lift the rotisserie out of the cooking space and place down on a heat-resistant surface.

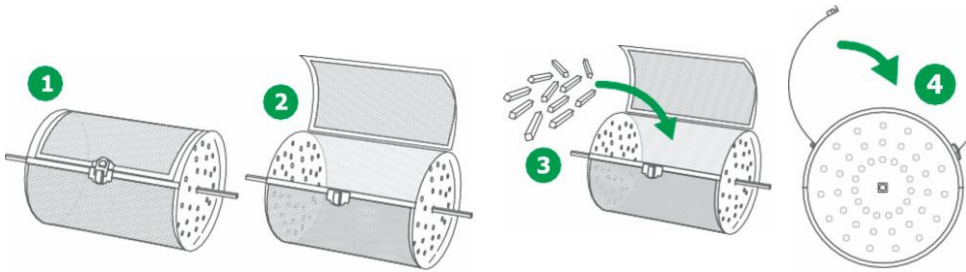
AERO CRISPER:

The aero crisper turns during cooking to ensure that the food crisps on all sides. The aero crisper is particularly suitable for preparing chips or other potato products, small pieces of vegetables and meat as well as frozen products, such as chicken nuggets or onion rings.

1. Place the shaft through the basket so that the shaft end with one notch exits the side of the aero crisper with the L shaped metal attachment.
2. Open the aero crisper.
3. Place food into the aero crisper. To ensure food is cooked evenly, the crisper should be no more than $\frac{3}{4}$ full with food.
4. Close the crisper, ensuring that the catch is shut.
5. Insert the side of the aero crisper with the L shaped metal attachment and the shaft end with just one notch into the holder on the side of the oven walls. Push into the holder as far as it will go.
6. Hang the other end of the shaft (with two notches) into the support on opposite side of the cooking space.
7. Check that the aero crisper fits securely. It must not be able to rotate about its own axis when the appliance is switched off. If this is not the case, push the shaft deeper into the holder.
8. After use, remove the hot aero crisper from the cooking space using the handle (see the Rotisserie handle section).

CAUTION: Wear oven gloves to open and empty the aero crisper.

USING YOUR AIR FRYER OVEN



POSITIONING THE ACCESSORIES INSIDE THE OVEN

Use the following diagram as guidance when installing each accessory inside the oven.

Position 1 Grill Dehydrate		Position 2 Airfry Toast	
Position 5 Bagel Bake Pizza		Position 3 Rotisserie	
Position 4 Roast Proof			

COOKING WITH THE AIR FRYER OVEN:

- This air fryer oven operates using hot air and requires very little to no oil.
- Rapid Air technology instantly reheats the air inside the appliance therefore opening the door briefly during hot air frying barely disturbs the process.

NOTE: The appliance door must be closed for the control panel to be active.

1. Connect the plug to a mains wall socket. There will be a sound prompt and the screen will light up for a second then go out again.
2. Slide the oil drip tray into the bottom of the cooking space.

USING YOUR AIR FRYER OVEN

3. If required, select a suitable accessory for the food that is to be prepared, such as a small cooking dish to place on an air flow rack or a chosen appliance accessory. Alternatively, simply add the food directly onto the air flow racks.
4. Place the food into the air fryer oven.
5. Close the door.
6. Press the Power On/Off key. The control panel will illuminate.

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

7. Touch the Menu key to activate the pre-set selection function, then use that key or the +/- keys to cycle through and select the available pre-sets.
If required, press the Time/ Temperature key once to adjust the cooking time, and again to adjust the temperature. Once each function has been activated, use the +/- keys to adjust it, as required.

NOTE: Cooking times and temperatures can be changed or adjusted, even while the air fryer oven is in operation.

8. Once the correct pre-set program/ time/temperature have been set, press the Start/Pause key.
The heating element and fan will begin to work, the fan and heating indicators will illuminate and the timer will start counting down the remaining cooking time.
CAUTION: During the frying process, food will get very hot and steam may escape from the appliance.
9. When the set cooking time has elapsed, the air fryer oven will emit a series of beeps, the screen will display 'End', and the control panel will illuminate fully.
10. Open the air fryer oven door and check if the food is ready.

Always wear oven gloves and use suitable accessories such as tongs or the rotisserie handle, as required.

NOTE: Always place the hot accessories on a heat-resistant surface.

CAUTION: Before serving, ensure meat and poultry are thoroughly cooked.

11. If the food is not ready, simply place it back into the air fryer oven, close the door, then set the timer for a few extra minutes.
12. Once food is cooked and the appliance is not required for further cooking, remove the plug from the mains power socket.
13. Allow the used accessories and appliance to cool down before cleaning them (refer to the cleaning and care section).

PRE-HEATING:

Some food is best cooked once the air fryer oven has been pre-heated.

Press the Pre-Heat button on the unit's control panel to start a pre-heating cycle.

Once Pre-heating is complete, "Add Food" will show on the control panel.

NOTE: The pre-heat key must be pressed before any other key; otherwise, the pre-heat cycle will not begin.

The table below shows pre-heating times for a number of popular ingredients.

Food Type	Pre-heat Temp (°C)	Pre-heat Time (approx.)
Cakes	160	2 minutes
Cookies/ muffins	180	2 minutes 30 seconds
Breads/ pastries	190/200	3 minutes

USING YOUR AIR FRYER OVEN

DUAL COOK SETTINGS:

This unit is equipped with a Dual Cook function, which allows for two cooking cycles to be programmed simultaneously.

- Press the Dual Cook key on the unit's control panel to activate this function. The 'Air Fry', 'Grill', 'Roast', 'Bake' and 'Warm' indicators will remain lit, and the rest of the pre-set indicators will go out.
- Press the + and - keys on the unit's control panel to select the first desired program, then press the Menu key to confirm the selection.
- If required, adjust the time and temperature settings, as detailed in the corresponding section above, then press Menu to confirm the selection and save the settings to memory.
- Once the first cooking cycle is programmed, repeat the process above to select and program the second setting. When done, press the Menu key to confirm the selection and save the settings to memory.
- Once both cycles have been programmed, press the Start/Pause key on the unit's control panel. The unit will automatically carry out the first cooking cycle, then switch to the second once it finishes.

FUNCTION 1	FUNCTION 2	PREHEAT	Suggested Amount of Food	Suggested Accessory	Suggested Rack Position
BAKE	WARM	Yes	Base on the food you select	Oven Rack	3
ROAST	WARM	Yes	Base on the food you select	Rotisserie	4 or Rotisserie position
AIR FRY	WARM	Yes	Base on the food you select	Air Fryer Basket or Oven Rack	2 or 3
Grill	WARM	Yes	Base on the food you select	Air Flow Rack	

USING YOUR AIR FRYER OVEN

SETTINGS AND PRE-SET PROGRAMS:


- The settings table will help you to select the basic settings for the ingredients.
- Settings and pre-set programs are indications; as ingredients differ in origin, size, shape and brand, we cannot guarantee the best settings for your ingredients.
- Settings can be adjusted to meet personal preference in the finished result. However, always ensure food is cooked and piping hot before serving.
- During cooking, it may be necessary to rotate the racks once, to ensure even cooking, if cooking food on more than one shelf.

SUGGESTED TIMES/TEMPS

	Min-max Amount (g)	Time (mins)	Temp (°C)	Extra information
Hamburger	400-800	10-15	180	
Homemade chips	800	20	180	Add some oil to fresh potatoes for a crispy result. For best fluffy results, parboil the potatoes before air frying.
Spring rolls	500-800	8-10	200	
Frozen chicken nuggets	500-1000	6-10	200	
Frozen fish fingers	500-800	6-10	200	
Stuffed vegetables	400-800	10	160	Dependant on vegetable type e.g. a stuffed pepper will take longer than a stuffed mushroom
Cake	800	25-35	160	
Quiche	800	20-22	190-200	Dependant on the filling and whether the pastry has been pre-baked. Pastry needs to be cooked at a slightly higher temperature.
Muffins	800	18-20	180	Dependent on the recipe
Bread Dough	800	25	190	

PRESET PROGRAMS

PRE-SET PROGRAMS:

- This air fryer oven is equipped with 18 pre-programmed settings. When one of these menus is selected, the air fryer oven will automatically default to that program's pre-set temperature and time, and operate accordingly.
- Each of these programs can be accessed by pressing  or the + and - keys on the unit's control panel. Each program's indicator will begin to flash to show it has been selected.
- It is possible to change the pre-set temperature and time, as required, by pressing the Time/Temperature key on the unit's control panel, then using the + and - keys to increase or decrease the cooking time or temperature, as required. Press the Time/Temperature key once to adjust the temperature, or press it again to adjust the time.

PRESET	DEFAULT TEMPERATURE °C	DEFAULT TIME Mins	TEMP RANGE °C	TIME RANGE Hours
AIR FRY	200	10	90-230	Up to 2
CHIPS (FROZEN)	230	18	90-230	Up to 2
WINGS	230	18	90-230	Up to 2
PIZZA	230	11	90-230	Up to 2
STEAK	230	7	90-230	Up to 2
COOKIES	180	15	90-230	Up to 2
SNACKS	200	18	90-230	Up to 2
VEGETABLES	230	15	90-230	Up to 2
TOAST			1-7	1-7 mins
BAKE	175	25	90-230	Up to 2
BAGEL	230	13	90-230	Up to 2
GRILL	230	10	90-230	Up to 2
ROAST	200	30	90-230	Up to 2
DEHYDRATE	60	5 hours	30-80	1-12
PROOF	34	45	30-40	Up to 8
DEFROST	50	20	30-80	Up to 2
REHEAT	95	5	90-230	Up to 2
WARM	70	4 hours	70-120	Up to 8

GETTING THE BEST RESULTS FROM YOUR AIR FRYER OVEN:

COOKING TIME:

- The cooking time will depend on the size of your ingredients. Smaller sizes may require a shorter cooking time.
- In general the cooking times are shorter than in a conventional oven. Start with shorter cooking times and then adapt the cooking times to your personal taste.
- Whilst becoming familiar with the appliance it is advisable to check the condition of the food during cooking to ensure that it does not burn. To do this, open the air fryer oven door or switch on the light using the key.

TURNING AND ROTATING FOOD:

- “Flipping” or turning smaller sized foods halfway through the cooking process, assures that all the pieces are evenly fried.
- It may be necessary to rotate the air flow racks during the cooking process in order to ensure even cooking of all foods. Air Flow Racks in the Using the Accessories section details the heat variations within the appliance.

ACCESSORIES:

- If using a cooking vessel on the air flow racks, non-stick coated or enamel coated ovenware is recommended in order to allow for greater heat transfer.

NOTE: Using cooking vessels may affect the cooking due to the reduction in air flow.

- If using air flow racks without a cooking vessel keep in mind that food residues may drip on to food items on shelves below.

FOOD TIPS:


- Snacks that can be prepared in an oven can also be prepared in the air fryer oven.
- There is no need to add any oil to frozen chips as most frozen products are generally pre-fried. When preparing frozen chips or other frozen convenience products, follow the manufacturer's specifications on the packaging. Be cautious of using extremely greasy ingredients such as sausages in the air fryer oven.
- The air fryer oven can be used to reheat food; Set the temperature to 150°C for up to 10 minutes.

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
T1712201	Air Flow Rack Spare	
T1712202	Crumb Tray Spare	
T1712203	Rotisserie Bar & Fork Spare	
T1712204	Rotisserie Handle Spare	
T1712205	Aero Crisper	

TROUBLESHOOTING

PROBLEM	POSSIBLE SOLUTION
The oven does not work	Plug the appliance into an earthed wall socket. Press the  to switch on the appliance.
The oven is emitting smoke	White smoke is caused by grease heating up inside the appliance. Clean the appliance properly after each use. Dark smoke suggests food is burning. Immediately unplug the appliance. Wait for smoke to clear before opening the oven door.
Foods are overcooked or burned	Decrease cooking temperature or time. Ensure food items are not too large and are not touching the heating elements.
The fried ingredients are not done	Put smaller batches of ingredients in the air fryer. Smaller batches are fried more evenly The set temperature is too low. Adjust the temperature. Refer to the Settings and Pre-set Programs section under Cooking with the Air Fryer Oven for a temperature reference guide. The cooking time is too short. Adjust the cooking time (Refer to the Settings and Pre-set Programs section under Cooking with the Air Fryer Oven for a timer reference guide).
French fries are fried unevenly	Use fresh starchy potatoes and make sure they stay firm during frying Rinse the potato sticks properly to remove starch from the outside.
French 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 the fries. 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.

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.

1. Unplug the appliance from the mains and allow it to cool down.

NOTE: Open the air fryer oven door to let it cool down more quickly.

2. Wipe the main unit clean with a damp cloth and a little detergent.
3. Clean all other used accessories with detergent and warm water. In the case of stubborn dirt, soak the accessories in warm water and detergent beforehand.

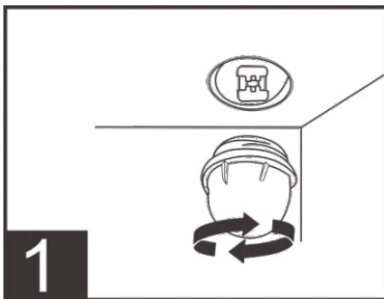
NOTE: DO NOT clean the appliance with metal kitchen utensils, caustic or abrasive cleaning agents or scouring sponges.

NOTE: Allow all parts to air dry completely or dry with a tea towel before reusing or storing.

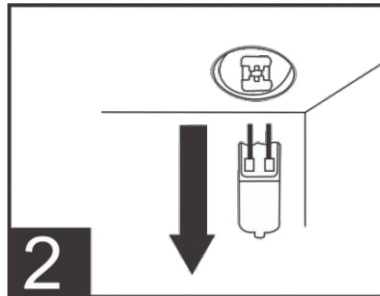
REPLACING THE INNER LIGHT:

The unit's inner light can be replaced if necessary. To replace the inner light, carry out the following steps:

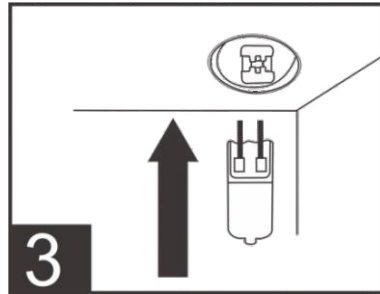
1. Rotate the light cover clockwise to remove it.



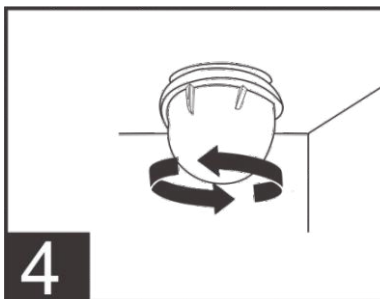
2. Remove the used bulb by pulling it out and away from the unit.



3. Insert the new bulb



4. Rotate the light cover counterclockwise to tighten it.



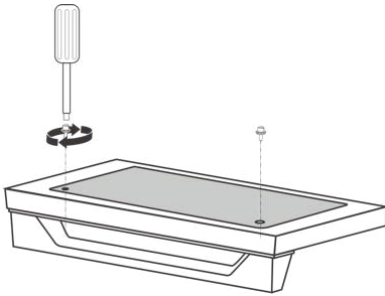
CLEANING AND CARE

REMOVING THE DOOR GLASS PANEL

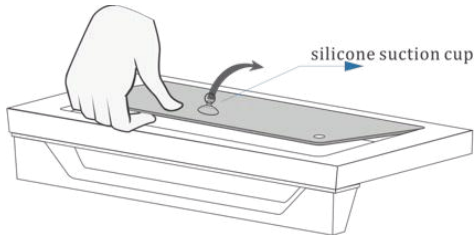
The air fryer oven has a removable door glass panel, which can be detached from the appliance for easier cleaning.

To separate the door from the air fryer oven:

1. Use a screwdriver to loosen the screws on either side of the glass panel.



2. Use the suction cup on the glass panel to pull it out of the air fryer for cleaning.



3. To reinstall the glass panel, simply carry out the above process in reverse, placing the glass panel back into the unit, then using a screwdriver to replace and tighten the oven door screws.

CAUTION! Always ensure the glass panel is firmly secured and the screws are securely tightened before attempting to close the oven door.

4. Once cool, clean and dry store the unit in a cool, dry place, out of the reach of children.

STORAGE

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

DISPOSAL OF THE UNIT

Appliances bearing the symbol shown here may not be disposed of in domestic rubbish. You are required to dispose of old electrical and electronic appliances like this separately.

Please visit www.recycle-more.co.uk or www.recyclenow.co.uk for access to information about the recycling of electrical items.

Please visit www.weeeireland.ie for access to information about the recycling of electrical items purchased in Ireland.

The WEEE directive, introduced in August 2006, states that all electrical items must be recycled, rather than taken to landfill.

Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.



CUSTOMER SUPPORT

If you have any questions or concerns about your new product, please contact our helpful Customer Support Team:



+44 (0) 333 220 6066



www.towerhousewares.co.uk

Please have your Model No. available. This can be found on the front cover of this instruction manual and on the appliance's rating label.

WEIGHTS AND MEASURES

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

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

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

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 FRIES



15 MINS



20 MINS

INGREDIENTS

800g starchy potatoes such as Maris Piper

1 tbsp vegetable oil Salt and black pepper

METHOD

1. Peel the potatoes and cut into 1 cm thick fries.
2. Place the fries into a pan and cover with cold water, bring to the boil then simmer for 6-7 minutes. Drain in a colander then rinse under the tap to cool completely and pat dry on kitchen paper.
3. Place the fries in a bowl and drizzle over the oil then season with salt and black pepper.
4. Arrange the fries on two air flow racks and place on the top and middle shelves of the air fryer. Start the automatic fries programme. If you prefer them more well done, then cook for a few more minutes.





PORK SCHNITZEL

 10 MINS |  20 MINS

INGREDIENTS

4 boneless pork loin chops 80g
dried breadcrumbs

1 tbsp oil

20g grated parmesan

Handful of fresh sage leaves,
finely chopped

25g plain flour, seasoned 1 large
egg, beaten Vegetable oil spray

Salt and black pepper

METHOD

1. Trim any fat from the pork chops and pat dry with kitchen paper. Place the pork between two pieces of cling-film and bash with a rolling pin until about 1½cm thick all over. Season with salt and pepper.
2. Mix the breadcrumbs, oil, parmesan and chopped sage leaves in a bowl and rub together to combine the oil with the dry ingredients. Place the flour, egg and breadcrumb mixture into three separate shallow bowls.
3. Dust the pork in the flour, dip into the egg, then press into the breadcrumb mixture. The pork should be fully coated in the crumb.
4. When ready to cook, spray the breaded pork fully with oil, place on two air flow racks lined with parchment paper then insert the racks on the top and middle shelves of the air fryer. Set the automatic programme for cut-lets, rotating the trays halfway through cooking for even browning. The coating should be crisp and golden and the pork piping hot. Extend the cooking time if your chops are slightly thicker.





STUFFED CHICKEN BREAST WRAPPED IN SERRANO HAM



5 MINS



30 MINS

INGREDIENTS

4 medium chicken breasts

100g soft cheese with garlic and herbs

4 slices Serrano ham
Vegetable oil spray Salt and black pepper

METHOD

1. Using a sharp knife, cut a pocket in the fattest part of each chicken breast then fill with equal amounts of the cheese. Season the chicken with salt and black pepper.
2. Wrap the chicken breasts with Serrano ham then place on an air flow rack lined with parchment paper and spray lightly with oil.
3. Place the chicken on the middle shelf of the air fryer and start the chicken/drumstick program. Check that the chicken breasts are cooked using a meat probe and extend the cooking time if necessary.
4. Remove the chicken from the air fryer onto a warm plate and cover with foil for 5 minutes to rest, before serving with your favourite seasonal vegetables and roast potatoes.





CHICKEN KIEV



15 MINS



30 MINS

INGREDIENTS

4 medium chicken breast fillets

25g plain flour, seasoned 2 medium eggs, beaten 100g dried breadcrumbs 1 tbsp oil

Vegetable oil spray Garlic butter

100g butter, softened

1 tbsp freshly chopped parsley

2 large cloves garlic, crushed Salt and black pepper

METHOD

1. Place all of the garlic butter ingredients into a bowl and mix well to combine. Mould into a sausage shape, wrap in cling film then freeze for about an hour until firm.
2. To prepare the chicken, use a sharp knife and create a deep incision in each fillet at the fattest part of the breast to create a pocket for the butter.
3. Place the flour, egg and breadcrumbs into three shallow bowls. Drizzle a tbsp of oil over the breadcrumbs and mix well with your hands, rubbing the oil into the crumbs.
4. To prepare the Kievs, divide the garlic butter into four equal portions and push into each pocket. Dust the chicken in the flour, dip into the egg, then press into the breadcrumbs. The Kievs should be fully coated in the crumb.
5. When ready to cook, spray the Kievs with oil then place on two air flow racks lined with parchment paper and insert on the top and middle shelves of the air fryer. Set the air fryer temperature to 180°C and cook for 25-30 minutes, rotating the trays halfway through cooking for even browning. Ensure that the chicken is piping hot.





ORIENTAL SALMON SKEWERS WITH ZINGY JASMINE RICE



10 MINS



25 MINS

INGREDIENTS

240g Jasmine rice

1 lime

2 tbsp dark soy sauce 2 tbsp
honey

2 tbsp hoisin sauce

1 clove garlic, grated or crushed

2 tbsp sesame oil 15g sesame
seeds

400g skinless salmon 300g Tender
stem broccoli

8 short bamboo skewers, soaked



METHOD

1. Bring a pan of water to the boil, add the rice then cook for 15 minutes until tender, drain and return the rice to the pan then cover with a lid to keep warm. Zest the lime and cut into wedges.
2. Pour the soy sauce, honey, hoisin sauce, garlic, 1 tbsp sesame oil and sesame seeds into a bowl, stir to combine.
3. Slice the salmon fillets into 2cm wide pieces, pop into the marinade and mix well to coat. Divide the marinated salmon pieces between the skewers (one skewer per person) and place on an air flow rack lined with parchment paper. Pour any remaining marinade into a small pan.
4. Cut the tender stem broccoli lengthways (if it is thick), place on an air flow rack lined with parchment and drizzle over the remaining sesame oil.
5. Place the salmon on the top shelf and the broccoli on the middle shelf and set the temperature to 180°C. Cook for 15 minutes, until the salmon is cooked and the broccoli is tender.
6. When salmon is almost cooked, gently heat the remaining marinade and stir the lime zest through the rice. Serve the salmon and rice on warm plates with the broccoli on the side and drizzle over the remaining marinade.



COD WITH HERBY CRUMB



10 MINS



25 MINS

INGREDIENTS

100g fresh white breadcrumbs

1 garlic clove, finely chopped 20g
grated

Parmesan cheese

5g of flat leaf parsley, leaves roughly
chopped

5g chives, finely chopped 2 tsp extra
virgin olive oil

4 x 175g chunky portions of cod,
skinless

Olive oil spray

Salt and freshly ground black pepper

METHOD

1. Mix the breadcrumbs, garlic, parmesan and herbs in a bowl, season salt and black pepper then add olive oil and mix well.
2. Place the fish on an air flow rack lined with parchment paper, season and spray lightly with oil then divide the crumb mixture between the cod portions and press it down firmly. Lightly spray the oil over the surface of the crumb.
3. Place the air flow rack on the middle shelf of the air fryer and start the fish program until the fish is cooked and the crust is crisp. The fish may take slightly longer to cook depending upon the thickness of the portions.





CAJUN STYLE PRAWNS

 15 MINS |  18 MINS

INGREDIENTS

20g plain flour, seasoned 1 small egg, beaten

25g panko breadcrumbs

½ tsp Cajun spice mix 1 tbsp vegetable oil 12 raw tiger prawns
Spray vegetable oil

METHOD

1. Place the flour, egg and breadcrumbs into three shallow bowls. Sprinkle the Cajun spice over the breadcrumbs, drizzle over the oil and mix well with your hands, rubbing the oil into the crumbs. Place the flour, egg and bread-crum mixture into three separate shallow bowls.
2. To prepare the prawns, dust them in the flour, coat in the egg, then press into the breadcrumbs. The prawns should be fully coated in the crumb.
3. When ready to cook, spray the prawns lightly with oil then place on an air flow rack lined with parchment paper on the middle shelf of the air fryer. Start the prawn program. The prawns should be golden and crisp however they may require a few minutes more cooking time depending upon the size of the prawns.





LEMON AND THYME ROAST CHICKEN

 15 MINS |  40 MINS

INGREDIENTS

1.3kg whole chicken
½ tsp sea salt
1 small bunch of
thyme 1 lemon
25g butter
2 cloves garlic,
crushed



METHOD

1. Place the chicken on a tray, pat dry with kitchen paper and sprinkle over the salt. Pick the thyme leaves, discard the stalks and roughly chop the leaves. Zest the lemon, cut in half, then add the lemon zest to a bowl with the thyme leaves, butter and garlic and mix well until combined.
2. Push the lemon thyme butter under the chicken skin using your hands and rub it evenly over the flesh. Place the lemon halves in the cavity of the chicken.
3. Place the chicken onto an air flow rack then insert into the Air fryer on the middle shelf with the drip tray on the base. Start the roast chicken programme and deactivate the rotating rotisserie key.
4. After 40 minutes remove the chicken from the oven using oven gloves. To check that the chicken is cooked pierce the thigh with a skewer and the juices should run clear. Transfer to a warm plate and cover with foil to rest for about 20 minutes.



TANDOORI STYLE CHICKEN



10 MINS



40 MINS

INGREDIENTS

1.3kg chicken

Marinade

150g thick set Greek yoghurt
Juice of ½ lime

2 tsp garlic powder 1 tsp ginger
paste

½ tsp hot chilli powder 1 tsp
garam masala

1 tsp ground turmeric 1 tsp
ground cumin

1 tbsp tomato puree

½ tsp salt



METHOD

1. Mix all of the marinade ingredients together in a bowl until combined. Place the chicken on a board and using a sharp knife make some slashes in the chicken skin and flesh.
2. Spread the marinade over the whole chicken then cover and leave in the fridge for at least 8 hours, or overnight if possible.
3. Fix the chicken onto the rotisserie attachment (as described in the instruction manual). Secure the chicken legs and wings with cooking string, to ensure that the rotisserie does not become obstructed. Wash your hands thoroughly after handling chicken.
4. Insert the chicken into the Air fryer (as directed in the instruction manual) with the drip tray on the base. Start the roast chicken programme and the rotating rotisserie key will activate automatically.
5. After 40 minutes remove the chicken from the oven, using the rotisserie handle and oven gloves. To check that the chicken is cooked, pierce the thigh with a skewer and the juices should run clear. Transfer to a warm plate and cover with foil to rest whilst you prepare the sides. If your chicken is larger, then it will take longer to cook.



BANANA CHIPS



5 MINS



4 HOURS

INGREDIENTS

2 large ripe bananas

METHOD

1. Peel the bananas and cut them into slices approximately 3mm thick. The thinner they are, the faster they will dry but don't make them too thin or they may stick.
2. Arrange the banana slices in a single layer on three air flow racks.
3. Insert the air flow racks into the air fryer oven and set the air fryer dehydration program for a duration of 4 hours.
4. Check at hourly intervals to get the desired level of dehydration and rotate the racks to ensure that the bananas are drying evenly. They will feel slightly leathery when they are done. Otherwise restart the program again or increase the cooking time.





TOWER®

BUILT FOR BETTER SINCE 1912

thank you!



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

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

If any defect arises due to faulty materials of workmanship, the faulty products must be returned to the place of purchase.

Refund or replacement is at the discretion of the retailer.

THE FOLLOWING CONDITIONS APPLY:

The product must be returned to the retailer with proof of purchase or a receipt.

The product must be installed and used in accordance with the instructions contained in this instruction guide.

It must be used only for domestic purposes.

It does not cover wear and tear, damage, misuse or consumable parts.

Tower has limited liability for incidental or consequential loss or damage.

This guarantee is valid in the UK and Eire only.

The standard one year guarantee is only extended to the maximum available for each particular product upon

registration of the product within 28 days of purchase. If you do not register the product with us within the 28 day period, your product is guaranteed for 1 year only.

To validate your extended warranty, please visit www.towerhousewares.co.uk and register with us online.

Please note that length of extended warranty offered is dependent on product type and that each qualifying product needs to be registered individually in order to extend its warranty past the standard 1 year.

Extended warranty is only valid with proof of purchase or receipt.

Your warranty becomes void should you decide to use non Tower spare parts.

Spare parts can be purchased from www.towerhousewares.co.uk

Or call our Customer Support Team on: **+44 (0) 333 220 6066**

