

TOWER®

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MODEL: T17100

9 LITRE 2400W DUAL BASKET AIR FRYER



USER MANUAL



GREAT BRITISH DESIGN, INNOVATION AND EXCELLENCE **SINCE 1912**

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THIS BOX CONTAINS

- Instruction manual
- 9L Dual Drawer Air Fryer
- Removable Grill Plates



SPECIFICATIONS

RATED VOLTAGE	AC 220 - 240~
FREQUENCY	50/60Hz
POWER CONSUMPTION	2200 - 2600W
CAPACITY	2 x 4.5L
TEMPERATURE RANGE	50°C - 200°C
TIME RANGE	1-60 minutes
DIMENSIONS	H: 320 x W: 400 x D: 360mm
WEIGHT	7.0Kg

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** press 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 door is opened.

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.

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.

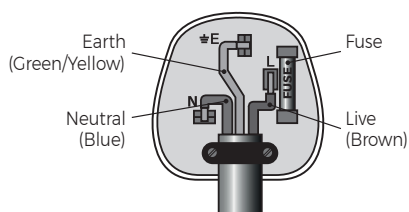
WHILST AIR FRYING

- 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 10cm free space on the back and sides and 10cm free space above the appliance.
- **DO NOT** place the appliance in the presence of explosive and/or flammable fumes.
- **DO NOT** cover the air inlet and outlet during operation.
- Any accessories, baking trays or oven dishes used in the appliance will become hot. Always use oven gloves when handling or removing anything from the appliance.
- **DO NOT** place food that is still packed in plastic wrap or plastic bags in the appliance.
- **DO NOT** allow food to come into contact with the heating element of the appliance.
- If the appliance begins to emit smoke, unplug it immediately. Only open the door once the smoke has cleared. Remove burnt remnants.
- **DO NOT** leave this appliance unattended whilst operating.

PLUG AND CORD

- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- **WARNING: DO NOT** let the cord hang over the edge of a table or counter, serious burns may result from the air fryer being pulled off the counter where it may be grabbed by children or become entangled with the user.
- **DO NOT** let the supply cord press hot surfaces.
- **DO NOT** carry the appliance by the power cord.
- **DO NOT** use any extension cord with this appliance.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **DO NOT** pull the plug out by the cord as this may damage the plug and/or the cable.
- **DO NOT** plug and unplug with wet hands.

WIRING SAFETY FOR UK USE ONLY



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

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

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

PLUG FITTING DETAILS (WHERE APPLICABLE)

- The wire labelled blue is the neutral and must be connected to the terminal marked [N].
 - The wire labelled brown is the live wire and must be connected to the terminal marked [L].
 - The wire labelled green/yellow must be connected to the terminal marked with the letter [E].
 - On no account must either the brown or the blue wire be connected to the [EARTH] terminal.
 - Always ensure that the cord grip is fastened correctly.
- The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.
 - If in doubt consult a qualified electrician who will be pleased to do this for you.

NON-REWIREABLE MAINS PLUG

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

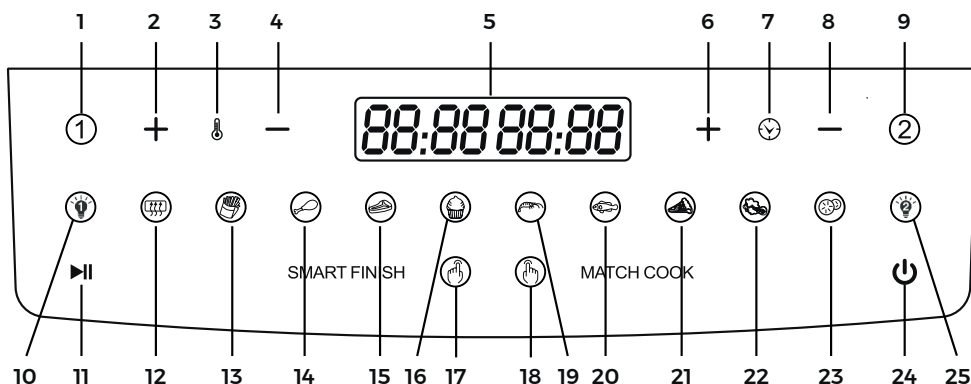
If in doubt, consult a qualified electrician who will be pleased to do this for you.

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

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

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

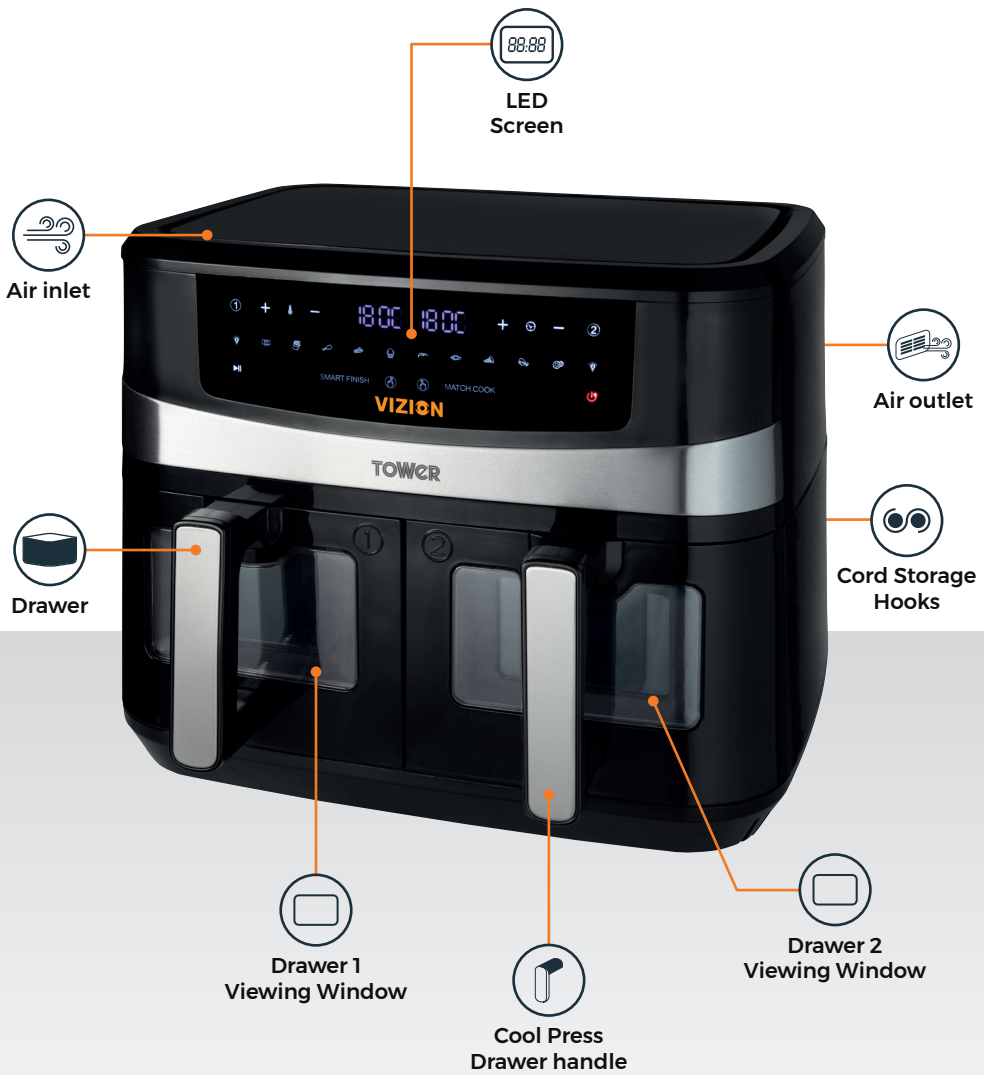
GETTING TO KNOW YOUR AIR FRYER



CONTROL PANEL AND DISPLAY

- | | |
|--------------------------|----------------------------|
| 1. Drawer 1 | 14. Drumsticks Pre-set Key |
| 2. Temperature + Key | 15. Steak Pre-set Key |
| 3. Temperature Indicator | 16. Cake Pre-set Key |
| 4. Temperature - Key | 17. Smart Finish Key |
| 5. LED Screen | 18. Match Cook Key |
| 6. Time + Key | 19. Prawn Pre-set Key |
| 7. Time Indicator | 20. Fish Pre-set Key |
| 8. Time - Key | 21. Pizza Pre-set Key |
| 9. Drawer 2 | 22. Vegetables Pre-set Key |
| 10. Drawer 1 Light Key | 23. Dehydrate Pre-set Key |
| 11. Start/ Pause Key | 24. Power On/Off Button |
| 12. Pre-Heat Key | 25. Drawer 2 Light Key |
| 13. Chips Pre-set 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. Thoroughly clean the grill plates and drawers with hot water, some washing up liquid and a non-abrasive sponge. Dry thoroughly.
8. Wipe the inside and outside of the appliance with a moist cloth.
9. **DO NOT** fill the drawer with oil, frying fat or any other liquid. This is an oil-free fryer that works on hot air.
10. **DO NOT** put anything on top of the appliance, as this will disrupt the airflow and the hot air frying will be affected as a result.

AIR FRYER DRAWER SAFETY SWITCH:

For your safety, this air fryer contains a safety switch in the drawer designed to keep it from accidentally turning on when the frying basket and drawer are not properly situated inside the appliance. Before using the air fryer, please ensure that the baskets are inside of the drawers, the drawers are fully close.

REMOVING THE DRAWERS:

The drawers can both be removed fully from the Air Fryer. Pull on the handle to slide the drawer out of the Air fryer.

NOTE: If the drawer is removed from the main body of the fryer when in operation, the unit will automatically stop working. When the drawer is re-inserted, the air fryer will resume operation on the latest selected settings.

USING YOUR AIR FRYER

TURNING THE DRAWER LIGHTS ON/OFF

This unit is equipped with individual viewing windows and inner lights for each drawer, which can be operated separately.

1. To turn each drawer light on, press the corresponding key on the unit's control panel. Press the  key to turn on the light for the left drawer or the  key to turn on the light for the right drawer. The corresponding icon will begin to flash and the light on the corresponding drawer will come on to show this function has been activated.

NOTE: Both drawer lights can be on at the same time.

2. Press either the  or  key again while the drawer light is turned on to turn it off. The corresponding icon will stop flashing and the light on the corresponding drawer will go out to show this function has been stopped.

TURNING THE APPLIANCE ON/OFF

1. Plug the unit into a mains socket. The unit will emit an audible signal and the control panel will illuminate briefly, before entering stand-by mode with just the  key illuminated.
2. Press the  key to turn the appliance on, this will illuminate the control panel.
3. Press the  key to stop further operation. The unit will emit an audible signal and go into standby mode.

NOTE: If there is a power cut or the unit is unplugged during operation all indicator lights will go off. Once connection is re-established the unit will continue to operate on the program previously set.

NOTE: To turn the unit off during operation, press the  key. The unit will stop heating and there will be an audible signal, the  icon will remain illuminated.

PRE-HEAT

1. Select the required drawer by pressing the  or  key on the unit's control panel. The corresponding indicator will light up to show which drawer has been selected.
2. Select the  button this will pre-heat the drawer at 180°C for 3 minutes.
3. Press the  key.

PRE-HEAT MENU SELECTION

(Once plugged in and in stand-by)

1. Place the food in the drawer(s), taking care not to over-fill them.
2. Press the  key.
3. Press the  or  key, depending on which drawer has food in.
4. Press the icon of the cooking function required.
5. The default temperature and timer will show in the display alternately. Press the temperature +/- keys and the time +/- keys to adjust the temperature and operation time required.
6. If using both drawers press the other drawer key and repeat steps 3 and 4.
7. Press the  key to start the operation.
8. When the operation time has elapsed there will be an audible signal, the display will show '00' and the heating element will stop working. The motor will continue to operate for approximately 1 minute to cool the unit down before entering stand-by mode.
9. Remove the drawer(s) from the appliance and place it on a heat resistant surface.
9. Check if the food is ready.

- 9a. If the food is not ready yet, return the drawer to the appliance and set the timer for a few extra minutes, then press the ►|| key.
- 9b. If the food is ready, empty the drawer into a bowl or onto a plate. Take care when doing so, as excess oil from cooking may leak onto the ingredients.
- 9c. When a batch of food is ready, the appliance is instantly ready for preparing another batch. However, if the appliance is not required for further cooking, turn it off and unplug it from the mains socket. Leave the drawer(s) open to allow the unit to cool down more quickly.

CAUTION! Take care when tilting the drawer(s) as the grill plate may move.

CAUTION! DO NOT press the drawer during and for some time after use, as it gets very hot. Only hold the drawer by the handle.

SMART FINISH

This appliance allows for one or both drawers to be used while cooking. The Smart Finish function allows for different foods to be cooked simultaneously with different cooking times and temperatures, while still being ready at the same time.

1. Program Drawer ①
2. Program Drawer ②
3. Select Smart Finish
4. Press the (Insert Play/Pause Icon) key to begin operation.

MATCH COOK

If cooking the same food in both drawers, set the program for drawer (1) as detailed above and then Match Cook drawer.

1. Select Match Cook
2. Program Drawer ①

Press the ►|| key to begin operation.

START/PAUSE

1. Once the appropriate function, time and temperature have been set, start operation by pressing the ►||.
2. The ►|| key will flash, followed by an audible signal before the unit starts operating the selected programme.
3. To pause operation, press the ►|| key. The ►|| key will stop flashing and there will be an audible signal.
To re-start operation, re-press the ►|| key and the unit will resume at the latest setting.

MANUALLY SETTING THE TEMPERATURE

The temperature control range is 50-200°C.

1. Each press of the temperature Ⓔ +/- keys will increase/ decrease the temperature in increments of 10°C.

NOTE: When 200°C is reached, if the Ⓔ + key is pressed again the display will loop back to 50°C. Similarly, If the Ⓔ - key is pressed again when at 50°C it will cycle back to 200°C.

2. Short press the keys to adjust gradually or press and hold to change the temperature more quickly.

NOTE: To change the temperature during operation, first select the appropriate drawer key then press the Ⓔ + or - keys to adjust.

MANUALLY SETTING THE TIMER

The time range is 1 to 60 mins. Each press of the timer ⏰ +/- keys will increase/decrease the time by 1 minute.

NOTE: At 60 minutes, if the + key is pressed again the display will loop back to 01 minutes. Similarly, at 01 minutes, if the - key is pressed again the display will cycle back to 60 minutes. Short press the keys to adjust gradually or press and hold to change the time more quickly.

NOTE: To change the time during operation, first select the appropriate drawer key then press the time + or - keys to adjust.

AUTO-OFF FUNCTION

When cooking is not in progress, the appliance will automatically turn off if there has been no contact with the control panel for 10 minutes.

PRE-SET PROGRAMS

MENU	DEFAULT TIME (MIN)	DEFAULT TEMP (°C)
Pre-Heat	3	180
French Fries	18	200
Drumsticks	20	200
Steak	12	180
Cake	25	160
Shrimp	8	180
Fish	10	180
Pizza	20	180
Vegetables	10	160
Dehydrate	6 hours	60

TIPS:

- Shaking smaller ingredients halfway during the cooking time optimises the end result and can help prevent unevenly fried 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 the potatoes in the air fryer as soon as possible after adding the oil (ideally within a few minutes).
- Be cautious of using extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than homemade dough.
- Place a baking tin or oven dish in the air fryer drawer if you want to bake a cake or quiche, or if you want to fry fragile ingredients or filled ingredients.

WEIGHTS AND MEASURES

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

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

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

FOOD ALLERGIES

IMPORTANT: Some of the recipes contained in this document may contain nuts and/or other allergens. Please be careful when making any of our sample recipes that you **ARE NOT** allergic to any of the ingredients. For more information on allergies, please visit the Food Standards Agency's website at: www.food.gov.uk

SETTINGS

The table on the next page will help you select the basic settings for a variety of common ingredients.

NOTE: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients. Also note that the Rapid Air technology instantly reheats the air inside the appliance, so pulling the drawer briefly out of the appliance during hot air frying will barely disturb the process.

NOTE: In addition to the pre-set menus, the appliance can be used to make other foods by setting the time and temperature manually. This settings table will help you to select the basic settings for the ingredients.

NOTE: Add 3 minutes to the preparation time before you start frying if the appliance is cold.

SETTINGS

	Min- Max Weight (g)	Time (mins)	Temp (°C)	Extra information	Shake
POTATO & FRIES					
Thin Frozen Fries	600-700	12-16	200		Yes
Thick Frozen Fries	600-700	20-25	200		Yes
Potato Gratin	800-1000	18-25	200	Add ½ tbsp of oil	Yes
MEAT & POULTRY					
Steak	500-800	8-12	180		
Pork Chops	500-800	10-14	180		
Hamburger	400-800	7-14	180		
Sausage Roll	400-800	13-15	200		
Drumsticks	400-800	18-22	180		
Chicken Breast	400-800	10-15	180		
SNACKS					
Spring Rolls	500-800	8-10	200	Use Oven Ready	Yes
Frozen Chicken Nuggets	500-1000	6-10	200	Use Oven Ready	Yes
Frozen Fish Fingers	500-800	6-10	200	Use Oven Ready	
Frozen Bread Crumbed Cheese Snacks	500-800	10	200	Use Oven Ready	
Stuffed Vegetables	400-800	10	160	Use Oven Ready	
BAKING					
Cake	800	20-25	160	Use Baking Tin	
Quiche	800	20-22	180	Use Baking Tin / Oven Dish	
Muffins	800	15-18	200	Use Baking Tin	
Sweet Snacks	800	20	160	Use Baking Tin / Oven Dish	

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
T1710001	Left Drawer	
T1710002	Right Drawer	
T1708801	Grill Plate	
T1708802	Non-Slip Feet	

CLEANING AND CARE

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

NOTE: Clean the appliance after every use.

CLEANING THE DRAWER AND COOKING PLATES:

1. **DO NOT** use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

2. Remove the mains plug from the wall socket and let the appliance cool down before cleaning.

NOTE: Remove the drawers to let the air fryer cool down more quickly.

3. Wipe the outside of the appliance with a moist cloth.
4. Clean the drawers and grill plates with hot water, some washing-up liquid and a non-abrasive sponge.

5. You can use degreasing liquid to remove any remaining dirt.

NOTE: The drawers are **NOT** dishwasher proof. **NEVER** place the drawer or basket in the dishwasher. **TIP:** If dirt is stuck to the basket or the bottom of the drawer, fill the drawer with hot water with some washing-up liquid, and let the drawer soak for approximately 10 minutes.

6. Clean the inside of the appliance with hot water and a non-abrasive sponge.

7. Clean the heating element with a cleaning brush to remove any food residues.

STORAGE

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

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
The air fryer does not work.	The appliance is not plugged in.	Plug the appliance into an earthed wall socket.
	The appliance is not turned on.	Press the  button to switch the appliance on.
	The drawers are open and the selected function is paused.	Close the drawers to automatically resume the selected function.
The drawers will not slide inside the unit properly.	There is too much food in the drawers.	Do not fill the drawer beyond the Max fill line.
	The drawers are not placed in the unit correctly.	Push the drawers into the unit until you hear a click.
Fried snacks are not crispy when they come out of the fryer.	Wrong type of snacks used.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
	Food stuck together or not in an even layer.	Shake or turn the food periodically through the cooking process.
The fried ingredients are not done.	Too much food has been added to the air fryer.	Put smaller batches of ingredients in the air fryer. Smaller batches are fried more evenly.
	The set temperature is too low.	Set to an appropriate temperature.
	The cooking time is too short.	Set an appropriate cooking time.
Fresh fries are fried unevenly in the air fryer.	Wrong type of potatoes used.	Use fresh potatoes and make sure they stay firm during frying.
	The potato sticks were not rinsed adequately before frying	Rinse the potato sticks properly to remove the starch from the outside.
Fresh fries are not crispy when they come out of the air fryer.	The crispiness of the fries depends on the amount of oil and water in them.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

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.



HOMEMADE FRIES



15 MINS



20 MINS

INGREDIENTS

2 large potatoes
such as Maris Piper

1 tbsp sunflower oil

Salt and black pepper

METHOD

1. Peel the potatoes and cut into 1 cm thick chips.
2. Place the chips into a pan and cover with cold water, bring to the boil then simmer for 10 minutes. Drain in a colander then rinse under the tap to cool completely and pat dry on kitchen paper.
3. Place the potatoes in a bowl and drizzle over the oil, then season with salt and black pepper.
4. Remove the fries from the bowl leaving behind any excess oil.
5. Place the fries into the air fryer and then cook according to the times and temperatures shown in the Settings table above.





BACON AND EGG BREAKFAST MUFFIN



10 MINS



20 MINS

INGREDIENTS

1 free range egg

1 strip of bacon

1 English muffin

Cheese of your choosing

Salt and black pepper

METHOD

1. Crack the egg into a small ramekin or oven proof dish.
2. Cut the English muffin in half and layer cheese on one half.
3. Place the muffin, bacon and egg (in the ramekin) into the corresponding drawer.
4. Turn on the Air Fryer and set it to 200°C for 6 minutes.
5. Once it's cooked, assemble your breakfast muffin and enjoy.





HONEY LIME CHICKEN WINGS



5 MINS



30 MINS

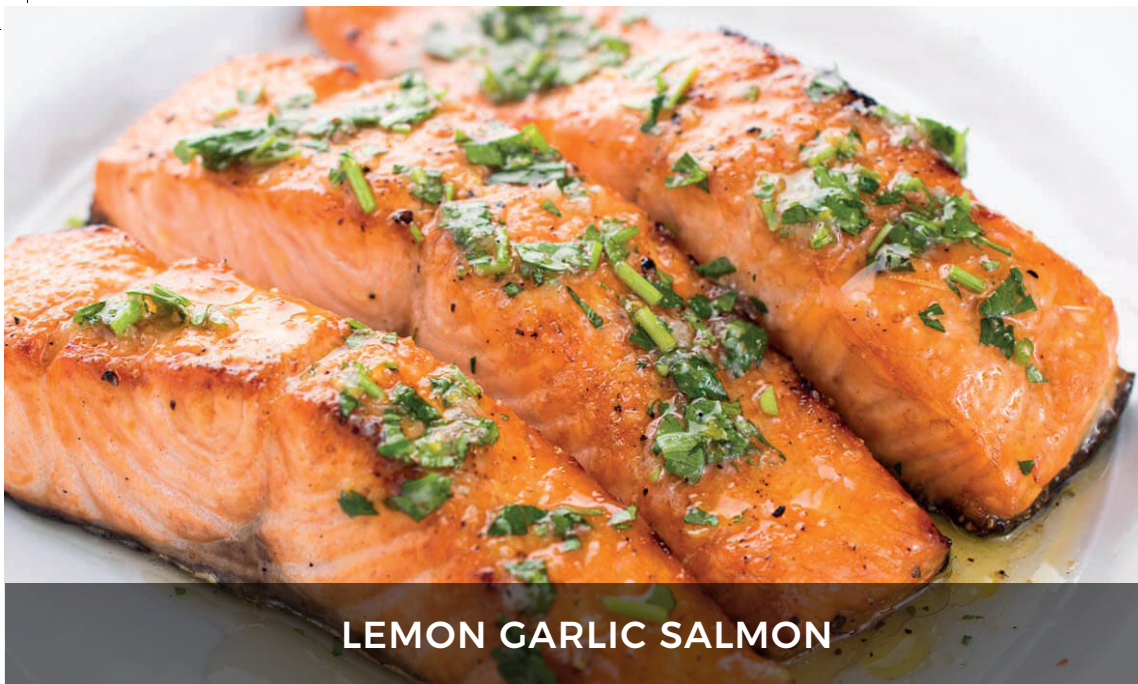
INGREDIENTS

- 12 chicken wings
- 2 tbsp soy sauce
- 2 tbsp honey
- 1 ½ tsp salt
- ¼ tsp white pepper
- ¼ tsp black pepper
- 2 tbsp fresh lime juice

METHOD

1. Place all the ingredients inside a large mixing bowl or zip-locked sealing bag.
2. Mix them well and marinate in the refrigerator for at least 4 hours (preferably overnight).
3. Line a baking tray with baking paper and evenly scatter the chicken wings across it.
4. Cook according to the times and temperatures shown in the Settings table above, turning halfway through.





LEMON GARLIC SALMON



15 MINS



30 MINS

INGREDIENTS

4 skin-on salmon fillets
4 tbsp butter
1 clove garlic, minced
1 tsp salt
1 tsp fresh dill, chopped
1 tbsp fresh parsley, chopped
Juice of 1 lemon

METHOD

1. Melt the butter and mix in the remaining ingredients to create a butter sauce.
2. Evenly coat the fish in the sauce, making sure the whole fish is covered, then place it on a baking tray lined with baking paper.
3. Place the baking tray inside the air fryer and cook on the fish setting.





MOLTEN CHOCOLATE LAVA CAKE



10 MINS



25 MINS

INGREDIENTS

100g dark chocolate chips

100g unsalted butter

1 ½ tbsp self-raising flour

2 eggs

2 ½ tbsp sugar

METHOD

1. Melt the chocolate and butter, continuously stirring to avoid burning the chocolate.
2. Stir the flour into the mixture, mix it in lightly and set the mixture aside.
3. In a separate mixing bowl, mix together the eggs and sugar until light and frothy.
4. Add the chocolate mixture to the eggs and sugar, slowly blending them together.
5. Pour the mixture into an oven-safe cup or ramekin and place it inside the air fryer.
6. Use the Cake setting on the air fryer or turn the air fryer on at 190°C for 6 minutes.
7. Once baked serve immediately with ice-cream.



TOWER[®]

over 100 YEARS of quality

VIZION

COOKING WITH CLARITY

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**

