

# TOWER®

BUILT FOR BETTER SINCE 1912

MODEL: T17137

APPLICABLE TO ALL COLOUR VARIANTS

## 8.5 LITRE DIGITAL DUAL BASKET AIR FRYER



## USER MANUAL



GREAT BRITISH DESIGN, INNOVATION AND EXCELLENCE

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## THIS BOX CONTAINS

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Instruction Manual  
8.5L Double Basket Air Fryer  
2 x Crisper grill plates



## SPECIFICATIONS

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RATED VOLTAGE	AC 220 - 240V~
FREQUENCY	50-60Hz
POWER CONSUMPTION	2400W
CAPACITY	8.5 Litre
TEMPERATURE RANGE	75°C - 200°C (35°C dehydrate)
TIME RANGE	up to 60 minutes
DIMENSIONS (MM)	H: 320 x W: 390 x D: 380mm
WEIGHT	8Kg

## IMPORTANT SAFETY INFORMATION

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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 10cm free space on the back and sides and 10cm free space above the appliance.
- **DO NOT** place the appliance in the presence of explosive and/or flammable fumes.
- **DO NOT** cover the air inlet and outlet during operation.
- Any accessories, baking trays or oven dishes used in the appliance will become hot. Always use oven gloves when handling or removing anything from the appliance.

## IMPORTANT SAFETY INFORMATION

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- **DO NOT** place food that is still packed in plastic wrap or plastic bags in the appliance.
- **DO NOT** allow food to come into contact with the heating element of the appliance.
- If the appliance begins to emit smoke, unplug it immediately. Only open the door once the smoke has cleared. Remove burnt remnants.
- **DO NOT** leave this appliance unattended whilst operating.
- **DO NOT** let the supply cord touch hot surfaces.
- **DO NOT** carry the appliance by the power cord.
- **DO NOT** use any extension cord with this appliance.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **DO NOT** pull the plug out by the cord as this may damage the plug and/or the cable.
- **DO NOT** plug and unplug with wet hands.

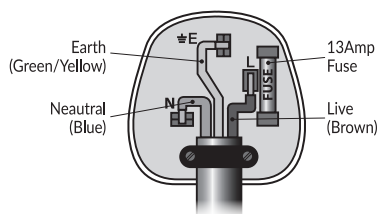
### PLUG AND CORD

- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- **WARNING: DO NOT** let the cord hang over the edge of a table or counter, serious burns may result from the air fryer being pulled off the counter where it may

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

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

# WIRING SAFETY FOR UK USE ONLY



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

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

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

## PLUG FITTING DETAILS (WHERE APPLICABLE).

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

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

## NON-REWIREABLE MAINS PLUG.

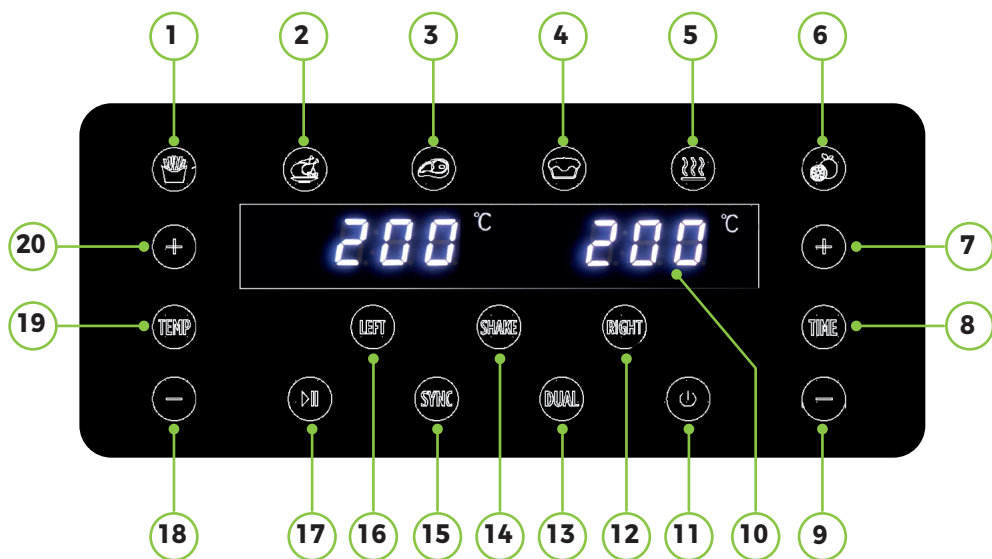
If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

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

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

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

## GETTING TO KNOW YOUR AIR FRYER



### CONTROL PANEL AND DISPLAY

1. Air fry mode selection key
2. Roast mode selection key
3. Grill mode selection key
4. Bake mode selection key
5. Reheat mode selection key
6. Dehydrate mode selection key
7. Time + key
8. Time selection key
9. Time - key
10. LED display screen
11. Power ON/OFF key
12. Right cooking basket selection key
13. Dual function selection key
14. Shake indicator
15. Sync function selection key
16. Left cooking basket selection key
17. Start/Pause key
18. Temperature - key
19. Temperature selection key
20. Temperature + key



# STRUCTURE OF YOUR APPLIANCE



# BEFORE FIRST USE

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## PREPARING FOR USE

1. Read all instructions and safety information carefully before first use. Please retain this information for future reference.
2. Remove your appliance from the packaging.
3. Check that there is no damage to the cord or any visible damage to the body.
4. Dispose of the packaging in a responsible manner.
5. Remove any stickers or labels from the appliance. DO NOT remove the rating label.
6. Thoroughly clean the grill plates and cooking baskets with hot water, some washing-up liquid and a non-abrasive sponge. Dry thoroughly.
7. Place the grill plates in the bottom of the cooking baskets before use.
8. Wipe the inside and outside of the appliance with a damp cloth. Dry thoroughly.
9. Do not fill the appliance with oil or frying fat. This appliance operates using hot air and requires very little to no oil.
10. Familiarise yourself with the control panel shown in the Specifications section.
11. Situate your appliance according to the Important Safety Instructions section.

**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

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## AIR FRYER COOKING BASKET SAFETY SWITCH:

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


## REMOVING THE COOKING BASKETS:


Pull the handle to remove either cooking basket, as shown in the illustration below.


**NOTE:** If either cooking basket is removed from the main body of the fryer when in operation, the unit will automatically stop working.

When the cooking basket is re-inserted, the air fryer will resume operation on the latest selected settings.

## TURNING THE APPLIANCE ON AND OFF:

To use the appliance, begin by plugging it into a mains socket. The unit will give off a sound prompt and the  key will illuminate.

Once the unit is plugged in, press the  key to turn the unit on. There will be a sound prompt and the cooking basket selection keys will illuminate.






Press the  key again when the unit is in operation to turn it off. The LED display will go out.

# USING YOUR AIR FRYER

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## SELECTING A COOKING BASKET:

To start a cooking cycle, begin by picking one or both cooking baskets. To do this, press the left or right basket selection keys on the unit control panel.

**NOTE:** When the  function is selected, both cooking baskets will operate in tandem. Once the desired settings have been selected press the  key to begin the cooking process. To program and operate each cooking basket individually, select either the  or  basket and select your desired cooking settings. Once the desired cooking settings has been selected for the first basket, press the  key for the other basket to activate it, and choose your desired settings as required.

## PRE-SET PROGRAM SELECTION:

This unit is equipped with a choice of six pre-set programs:



**AIR FRY:** Cooks at 200°C for 20 minutes by default. Ideal for chips, chicken drumsticks, etc.



**ROAST:** Cooks at 200°C for 25 minutes by default. Ideal for chicken, joints of meat, etc.



**GRILL:** Cooks at 200°C for 10 minutes by default. Ideal for steak, fish, chops, etc.



**BAKE:** Cooks at 170°C for 15 minutes by default. Ideal for cakes, breads, pies, etc.




**REHEAT:** Cooks at 120°C for 6 minutes by default. Ideal to re-heat snacks, party foods, etc.



**DEHYDRATE:** Cooks at 55°C for 8 hours by default. Ideal for fruit, meat, etc.

To start cooking, begin by selecting the desired cooking mode or function. To do this, press the corresponding key on the unit's control panel. The key will flash to show the program has been selected, and the default cooking time and temperature for that function or mode will alternately be displayed on the unit's LED screen.

**NOTE:** It is not possible to start a cooking cycle without first selecting one of the available pre-set programs.

Once the desired program has been selected, press the  key to begin or resume the cooking cycle. The unit will automatically start working on the selected settings, and the remaining cooking time will begin to count down on the unit's LED display.

**NOTE:** Cooking times and temperatures for each pre-set program can be manually adjusted, as detailed in the corresponding sections below.

## SETTING THE TEMPERATURE:



**AIR FRY TEMPERATURE RANGE:** 75°C to 200°C



**ROAST TEMPERATURE RANGE:** 175°C to 200°C



**GRILL TEMPERATURE RANGE:** 200°C (the temperature cannot be manually adjusted)



**BAKE TEMPERATURE RANGE:** 75°C to 200°C.



**REHEAT TEMPERATURE RANGE:** 75°C to 200°C.



**DEHYDRATE TEMPERATURE RANGE:** 35°C to 75°C.

# USING YOUR AIR FRYER

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Once the unit is on and the required cooking basket and pre-set have been selected, press the **TEMP** key to activate the Temperature selection function on the selected cooking basket or baskets.

Once the temperature selection function has been activated, press the **+** and **-** keys to increase or decrease the temperature, by increments of 5. The currently selected temperature will be displayed on the unit's LED screen. Short-press each key to gradually increase the temperature, or press and hold it to cycle through the temperature range more quickly.

When the correct temperature has been selected, press the **||** key to begin or resume the cooking cycle.

## SETTING THE COOKING TIME:

The appliance's cooking time can be set manually, from 0 to 60 minutes.

Press the **TIME** key to activate the cooking time selection function on the selected cooking basket or baskets. The **+** and **-** keys will illuminate to show this function has been activated.

Once the cooking time function has been activated, press the **+** and **-** keys to increase or decrease the temperature, by increments of 1. The currently selected cooking time will be displayed on the unit's LED screen. Short-press each key to gradually increase the temperature, or press and hold it to cycle through the temperature range more quickly.

When the correct cooking time has been selected, press the **||** key to begin or resume the cooking cycle.

## THE SYNC FUNCTION:

This unit is equipped with a Sync function, which staggers the start of each cooking cycle as required to ensure both finish at the same time.

To activate the Sync function, begin by choosing your settings for the first cooking basket, as detailed in the corresponding section on the previous page.

When the desired pre-set has been selected and the time and temperature have been set as required, press the **SYNC** key on the unit's control panel to activate the Sync function. The key will flash to show this function has been activated.

Once the Sync function has been activated, select the second cooking basket key and choose your cooking settings as required. When the desired settings have been selected for both cooking baskets, press the **||** key to start the cooking process. The keys will stop flashing and remain illuminated, the longer cooking cycle will begin, and the unit will automatically delay the start of the shorter cooking cycle as required.

## THE SHAKE FUNCTION

In pre-set programs which require shaking the ingredients halfway through, the 'Shake' indicator will light up on the unit's control panel and there will be a sound prompt to indicate when the ingredients should be shaken.

## AFTER COOKING:

**CAUTION! DO NOT** touch the cooking baskets during and for some time after use, as it gets very hot. Only hold the cooking baskets by the handle.

- When the set cooking time has elapsed the appliance will emit an audible signal and the text 'End' will be displayed on the unit's LED screen. When this occurs, pull the cooking baskets out of the appliance and place it on a heat-resistant surface. Alternatively, turn the appliance off manually by pressing the **⏻** key twice.
- Check if the ingredients are ready.

## USING YOUR AIR FRYER

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- If the ingredients are not ready yet, simply slide the cooking baskets back into the appliance and set the timer to a few extra minutes.
- If the ingredients are ready empty the cooking baskets into a bowl or onto a plate. Take care if tilting the cooking baskets, as any excess oil that has collected on the bottom of the cooking basket will leak onto the ingredients, and the crisper grill plates may also detach from the cooking basket and fall onto the food.
- When a batch of food is ready, the appliance is instantly ready for preparing another batch.
- Unplug the appliance when the unit is not required for further cooking.
- 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 be first be coated in flour, then butter or egg, and finally breadcrumbs.
- The table on the next page offers reference times and quantities for frying a variety of popular ingredients

### TIPS:

- If the food is cold, increase the cooking time by a few minutes.
- To remove large or fragile ingredients, lift the ingredients out of the cooking baskets 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.
- For perfectly fluffy fries, it is recommended that potatoes be parboiled before frying.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you added the oil.
- Be cautious of using extremely greasy ingredients in the air fryer.

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

## SUGGESTED TIMES/TEMPS

	Min-max Amount (g)	Time (mins)	Temp (°C)	Extra information	Shake
<b>POTATO &amp; FRIES (AIR FRY MODE)</b>					
Thin Frozen Fries	300-400	15-20	200		Yes
Thick Frozen Fries	300-400	20-25	200		Yes
Potato Gratin	500	20-25	190	add ½ tbsp of oil	Yes
<b>MEAT &amp; POULTRY (ROAST MODE)</b>					
Steak	100-500	15-20	180		No
Pork Chops	100-500	15-20	180		No
Hamburger	100-500	15-20	180		No
Sausage Roll	100-500	13-15	190		No
Drumsticks	100-500	15-22	200		No
Chicken Breast	100-500	15-20	180		No
<b>SNACKS (AIR FRY MODE)</b>					
Spring Rolls	100-400	8-10	190	Use oven-ready	Yes
Frozen Chicken Nuggets	100-500	10-15	190	Use oven-ready	Yes
Frozen Fish Fingers	100-400	15-20	200	Use oven-ready	No
Frozen Bread Crumbed Cheese Snacks	100-400	8-10	180	Use oven-ready	No
Stuffed Vegetables	100-400	10-15	160	Use oven-ready	No
<b>BAKING (BAKE MODE)</b>					
Cake	300	10-15	180	Use baking tin	No
Quiche	400	20-22	180	Use baking tin/oven dish	No
Muffins	300	15-18	190	Use baking tin	No
Sweet Snacks	400	20	180	Use baking tin/oven dish	No

## ACCESSORIES/SPARE PARTS

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Spare part replacements and accessories are available to purchase via:



+44 (0) 333 220 6066



[www.towerhousewares.co.uk](http://www.towerhousewares.co.uk)

PART NO	DESCRIPTION
T17137MNB02 T17137GRY02 T17137MSH02 T17137WHT02	Left cooking basket
T17137MNB03 T17137GRY03 T17137MSH03 T17137WHT03	Right cooking basket
T1713701	Grill Plate

# WEIGHTS AND MEASURES

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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



# CLEANING AND CARE

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**WARNING! DO NOT IMMERSE THE APPLIANCE IN WATER OR ANY OTHER LIQUID.**

- Clean the appliance after every use.
- Remove the mains plug from the wall socket and let the appliance cool down.

**NOTE:** Open each cooking basket to let the unit cool down quicker.

- Do not use metal kitchen utensils or abrasive cleaning materials to clean the unit or its accessories.
- Clean the cooking baskets and crisper grill plates with hot water, some washing-up liquid and a non-abrasive sponge.

**Tip:** If food remnants or excess oil are stuck to the crisper grill plates or cooking baskets, fill each cooking basket with hot water and some washing-up liquid. Put each crisper grill plate inside its respective cooking basket and let both parts soak for at least 10 minutes, then clean them with a soft brush.

**WARNING! NEVER immerse the unit or power cord in water.**

- Wipe the outside of the appliance with a damp cloth.

**CAUTION! NEVER use water or any other liquids near the power socket.**

- 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	SOLUTION
The air fryer does not work	The appliance is not plugged in.	Plug the appliance into an earthed wall socket.
	The timer has not been set.	Set the time required.
	The ON/OFF key has not been pressed.	Press the ON/OFF key.
The ingredients are not done.	Too much food has been added to the unit.	Put smaller batches of ingredients in the air fryer. Smaller batches are fried more evenly.
	The set temperature is too low.	Set to an appropriate temperature, re-fry food.
	The cooking time is too short.	Set an appropriate cooking time, re-fry 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.
Fresh fries are fried unevenly.	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 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.	Coat the surface of the food with a thin layer of oil on first, then start to fry them.
	Wrong type of snacks used.	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.	Smoking will be normal.
	The unit contains grease from previous use.	White smoke is caused by grease heating up inside the fryer. Clean the unit properly after each use.
	The cooking settings have not been correctly programmed.	Adjust the cooking settings as required.
Error code (E1 to E13.)	Possible appliance malfunction.	If this occurs, unplug the appliance immediately and contact the Customer Service team.

## DISPOSAL OF THE UNIT

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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](http://www.recycle-more.co.uk) or [www.recyclenow.co.uk](http://www.recyclenow.co.uk) for access to information about the recycling of electrical items.

Please visit [www.weeeireland.ie](http://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

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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](http://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.

# 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](http://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](http://www.towerhousewares.co.uk)

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

