

TOWER

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T17129L

8 LITRE

DUAL BASKET AIR FRYER



**SAFETY AND INSTRUCTION MANUAL
PLEASE READ CAREFULLY**

*Subject to registering your Extended Guarantee online at www.towerhousewares.co.uk

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Specifications:

This box contains:

Instruction Manual
8L Dual Basket Air Fryer
Removable Grill Plates

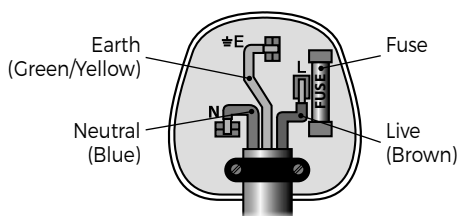
1. Control Panel and Display
2. Air Inlet & Air Outlets
3. 4L Drawers x 2
4. Cool Touch Drawer Handle
5. Grill Plates



Technical Data:

Model:	T17129L
Rated Voltage:	220-240V~
Frequency:	50-60Hz
Power Consumption:	2460W
Temperature Control:	40°C-240°C
Timer:	1-720 minutes

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!

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.weeireland.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.



Important Safety Information:

Please read these notes carefully **BEFORE** using your Tower appliance

- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- 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.
- **DO NOT** let the supply cord touch hot surfaces.
- **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** 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.
- Switch off at the wall socket then remove the plug from the socket when not in use or before cleaning.
- Switch off and unplug before fitting or removing tools/ attachments, after use and before cleaning.
- **DO NOT** leave this appliance unattended whilst plugged in or operating.
- Close supervision is necessary when any appliance is used by or near children.
- Children should not play with the appliance. **DO NOT** allow children to play with the socket and plug.

- 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.
- DO NOT use this product for anything other than its intended use.
- This appliance is for household use only.
- This appliance includes a heating function. Please ensure that the appliance is used on a stable, level, and heat resistant surface.
- DO NOT immerse cords, plugs or any part of the appliance in water or any other liquid.
- DO NOT allow water or any other liquid to enter the body of the appliance.
- DO NOT plug and unplug with wet hands.
- DO NOT use the appliance outdoors.
- DO NOT place the air fryer on or near combustible materials such as a tablecloth or curtain.
- DO NOT place the appliance in the presence of explosive and/or flammable fumes.
- DO NOT place the air fryer against a wall, furniture or against other appliances. Leave at least 10cm free space to the top, back and sides.

- Allow the air fryer to cool down for approximately 30 minutes before you handle or clean it.
- Make sure the food prepared in the air fryer comes out golden-yellow instead of dark brown. Remove burnt remnants.
- CAUTION: Hot surface when the appliance is operating. DO NOT touch the hot surfaces. Use the handle.
- DO NOT touch the inside of the appliance to avoid burns and scalding.
- During hot air frying, hot air and 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 you remove the pan from the air fryer.
- Any dishes or accessories used in the air fryer will become hot. Always use oven gloves when handling or removing anything from the air fryer.
- WARNING: DO NOT fill the drawer with oil as this may cause a fire hazard.
- DO NOT place anything on top of the air fryer.
- DO NOT cover the air inlet and outlet during operation.
- If the product smokes, unplug it immediately. Remove the drawer once the smoke has stopped.
- In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from the Customer Support Team.

Before First Use:

Read all instructions and safety information carefully before first use. Please retain this information for future reference.

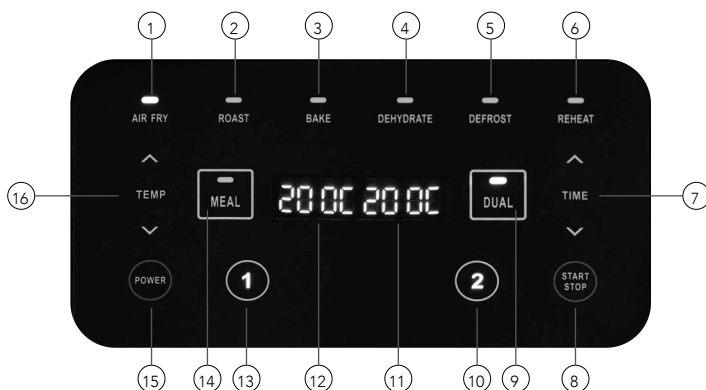
1. Remove your appliance from the packaging.
2. Check that there is no damage to the cord or any visible damage to the body.
3. Dispose of the packaging in a responsible manner.
4. Remove any stickers or labels from the appliance. DO NOT remove the rating label.
5. Thoroughly clean the grill plates and drawers with hot water, some washing-up liquid and a non-abrasive sponge. Dry thoroughly.
6. Place the grill plates on the bottom of the drawers before use.
7. Wipe the inside and outside of the appliance with a damp cloth. Dry thoroughly.
8. Do not fill the appliance with oil or frying fat. This appliance operates using hot air and requires very little to no oil.
9. Familiarise yourself with the control panel shown in the Specifications section.
10. 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 Appliance.

Control Panel

- | | |
|---|---|
| 1. AIR FRY Pre-set | 10. Drawer 2 selection button |
| 2. ROAST Pre-set | 11. Drawer 2 time/temperature display |
| 3. BAKE Pre-set | 12. Drawer 1 time/temperature display |
| 4. DEHYDRATE Pre-set | 13. Drawer 1 selection button |
| 5. DEFROST Pre-set | 14. Smart button - synchronizes settings for drawers 1 and 2 so the ingredients finish cooking simultaneously |
| 6. REHEAT Pre-set | 15. Power button |
| 7. Cooking time selection button | 16. Temperature selection button |
| 8. Start/Stop button | |
| 9. Dual button - synchronizes and applies all settings for drawer 1 to drawer 2 | |



Using Your Appliance:

This appliance allows for just one or both drawers to be used while cooking.

The two compartments, along with the dedicated 'Smart' and 'Dual' settings, allow for dual zone food preparation, allowing for different foods to be cooked simultaneously with different cooking times and temperatures, while still being ready at the same time.

Air Fryer Drawer Safety Switch:

For your safety, this air fryer contains a safety switch in each of the drawers, designed to keep it from accidentally turning on whenever the drawers are not properly situated inside the appliance or the timer is not set. Before using your air fryer, please ensure that the grill plates are inside the drawers and the drawers are fully closed.

Removing the Drawer:

The drawers can be removed fully from the air fryer. Pull on the corresponding handle at any time to slide each drawer out of the air fryer.

Note: If a drawer is removed from the main body of the fryer when in operation, the unit will automatically stop working and the digits on the LED display will flash to indicate the cooking process has been paused. When the drawer is re-inserted, the air fryer will resume operation on the latest selected settings.

Turning the Appliance ON/OFF:

1. Plug the unit into a mains socket. There will be a sound prompt and the LED display and the indicators will briefly illuminate to show the unit has been plugged in.
2. Press the Power button on the unit's control panel to turn the unit on. There will be a sound prompt and the LED display and the indicators for drawer 1 and the six cooking pre-sets will illuminate to show the unit has been turned on.
3. Press the Power button again while the unit is turned on to put it into Standby mode. All the indicators on the unit's control panel will go off and the text 'Off' will flash on the unit's LED screen to show it is being put into Standby mode.

Selecting the Cooking Drawers:

This unit allows you to cook on either of its two drawers separately, or use both for simultaneous meal preparation.

1. To select the drawer you wish to use, press the corresponding button on the unit's control panel. The button will illuminate and the corresponding side of the LED display will come on and show '00:00' to indicate each drawer has been selected.
2. To select the other drawer at any time, simply press the second drawer button. The originally selected button and the LED display on the corresponding side will go out, the second drawer button will illuminate and the opposite side of the LED display will come on and show '00:00' to indicate the other drawer has been selected.

Note: Pressing the selection button for one of the drawers while a cooking cycle is under way on the other drawer will not cancel or interrupt that cooking cycle, but simply activate the second drawer for simultaneous cooking.

Pre-set Menus:

1. Once the unit is on and the required drawer or drawers have been selected, select one of the unit's six pre-set cooking menus. To do this, press the corresponding button on the unit's control panel. The corresponding indicator will remain lit, all other mode indicators on the unit's control panel will go out and the default temperature setting for that mode will flash on the unit's LED screen to show which mode has been selected.
2. Press any other mode key on the unit's control panel to switch over to a different cooking mode. The corresponding indicator will remain lit, all other mode indicators on the unit's control panel will go out and the default temperature setting for that mode will flash on the unit's LED screen to show a different mode has been selected.

Note: It is not possible to change modes midway through a cooking cycle. To change modes when a cooking cycle is under way, that cycle must first be cancelled by pressing the start/stop button, before the new cooking mode can be selected.

Note: A cooking mode MUST be selected before a cooking session can be started or any time and temperature settings can be adjusted.

AIR FRY

Ideal for crispy chips, chicken nuggets, etc.

Temperature: 200°C (Range: 150-210°C) Cooking time: 20 min (Range: 1 - 60 min)

ROAST

Ideal for meat, roasted vegetables, etc. Temperature: 190°C (Range: 120-210°C) Cooking time: 15 min (Range: 1 - 240 min)

BAKE

Ideal for cakes, desserts or bread rolls Temperature: 160°C (Range: 120-210°C) Cooking time: 15 min (Range: 1 - 240 min)

DEHYDRATE

Ideal for dried fruit, vegetables, chips etc. Temperature: 60°C (Range: 40-90°C) Cooking time: 6 h (Range: 1 - 12 h)

DEFROST

Used for defrosting frozen food quickly at 120°C, or for baking smaller food items (e.g. chicken wings) to make them crispy. Temperature: 120°C (Range: 120°C) Cooking time: 10 min (Range: 1 – 30 min)

Note: With this function, the temperature cannot be reduced. Reduce the cooking time if necessary, depending on the food.

REHEAT

For reheating food that has already been cooked
Temperature: 170°C (Range: 130–210°C) Cooking time: 15 min (Range: 1 – 60 min)

Note: The pre-set times and temperatures for each program should be adjusted if necessary to ensure the food is fully cooked. Adjustments can also be made during the cooking process. Refer to the 'Setting the Temperature' and 'Setting the Timer' sections of this instruction manual for guidance on how to manually adjust each setting.

Setting the Temperature:

1. Press the Temp ▲ or ▼ arrows to manually adjust the cooking temperature, by increments of 10. Press the ▲ key to increase the temperature or the ▼ key to decrease it.

Note: Temperature ranges will differ according to the function or mode selected.

Setting the Timer:

1. Press the Time ▲ or ▼ arrows to manually adjust the cooking time. Press the ▲ key to increase the time or the ▼ key to decrease it.
1. Alternatively, press and hold the Time ▲ or ▼ keys to cycle through the available time options in increments of 15 minutes.

Starting and Pausing the Cooking Process:

1. Once the appropriate function, time and temperature have been selected, touch the Start/Stop key on the unit's control panel to start the cooking process. Alternatively, touch the Start/Stop key without programming the time or temperature to start a cooking session on the default settings for each mode.
2. Touch the drawer selection button while the unit is in operation to pause the cooking process, and again while the unit is paused to resume it.

Note: If no input is made within five seconds after the appliance has been paused, it will automatically restart.

3. Alternatively, press the Start/Stop button again to interrupt and cancel the cooking cycle. The text 'End' will flash on the unit's LED display to indicate the cooking process has been ended.

Cooking with Both Drawers:

This unit offers a choice of two functions when cooking with both drawers simultaneously. The 'Smart' function allows you to cook separate ingredients in each drawer so that they are ready at the same time, while the 'Dual' function lets you set both drawers of the air fryer on the same settings, allowing for larger batch cooking.

Cooking Separate Ingredients - The 'Smart Cooking' Function

1. To use either drawer of the air fryer on separate time and temperature settings, press the 'Smart' button on the unit's control panel. The corresponding indicator will illuminate to show this function has been selected.
2. Once the 'Smart Cooking' function is selected, press the '1' button on the unit's control panel to select and set one of the unit's pre-set menus for the first drawer. Refer to the 'Pre-set Menus' section of this instruction manual for guidance on how to select a pre-set menu directly from the unit's control panel. The LED screen will display the default temperature for the selected setting.

Note: After a pre-set has been selected, the default cooking time and temperature settings can be adjusted manually to suit individual preference. Refer to the 'Setting the Temperature' and 'Setting the Timer' sections of this instruction manual for guidance on how to select and set the required time and temperature.

3. Once the required settings have been selected on the first drawer, press the '2' button to move on to programming the second drawer. The left-hand side of the unit's LED display will show the cooking time for the selected pre-set, and the right-hand side will display '00:00'.
4. Repeat the process detailed above to select a pre-set menu and adjust cooking settings for the second drawer. When the required settings have been selected, press the Start/Stop button to start the cooking process. The unit will begin to cook the food inside each drawer on the selected setting for that drawer, and make the necessary adjustments to ensure the pre-set programs for each drawer finish simultaneously, so you can enjoy a fully cooked meal straight away. For example, if one of the pre-sets has a shorter cooking time than the other, the unit will delay the start of the shorter program until the longer program has reached the appropriate stage in its cooking process; for instance, if the program in drawer 1 has a cooking time of six minutes, and the program in drawer 2 has a cooking time of 20 minutes, the unit will delay the start of the cooking process for drawer 1 by 14 minutes, so that the two programs conclude at the same time.

Note: When a program is on hold, the LED display on the corresponding side of the unit will display 'Hold' to show this is the case.

Cooking Larger Batches - The 'Dual' Function

1. To select and set the same time and temperature settings for both drawers of the air fryer, allowing for larger batches of ingredients to be cooked at once, press the 'Dual' button on the unit's control panel. The corresponding indicator will illuminate and both sides of the unit's LED display will come on and show '00:00' to indicate the 'Dual' function has been selected.
2. Once the 'Dual' function is selected, choose the desired pre-set and adjust the required time and temperature settings for the ingredients you wish to cook. The unit will automatically match both drawers to the specified settings. Refer to the 'Pre-set Menus', 'Setting the Temperature' and 'Setting the Timer' sections of this instruction manual for guidance on how to select and set the required time and temperature.

Starting a Cooking Session:

1. Once the required settings have been selected, press the Start/Stop button to start the cooking process. The unit will automatically begin to cook the food on the selected settings.
2. When the cooking process is complete, the unit will give off a sound prompt and the text 'End' will flash on the unit's LED display to indicate the cooking process has concluded and the food is ready.

Tips:

- To remove large or fragile ingredients, lift the ingredients out of the drawer with a pair of tongs.
- The cooking time will depend on the size of your ingredients. Smaller sizes may require a shorter cooking time.
- A larger quantity of ingredients requires a slightly longer preparation time than a smaller quantity of ingredients.
- Shaking 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 your ingredients in the air fryer within a few minutes after you added the oil.
- The optimal amount for preparing crispy fries is 500 grams.
- 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.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than home-made 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.

Settings Table:

Note: Once a pre-set mode has been selected, the cooking time and temperature can be adjusted manually, to suit any number of foods. This settings table will help you to select the basic settings for a variety of popular ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand the best settings for the ingredients cannot be guaranteed.

Note: Because the Rapid Air technology instantly reheats the air inside the appliance, removing the drawer briefly out of the appliance during hot air frying barely disturbs the process.

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

SETTINGS TABLE:				
	Time (min.)	Temperature (°C)	Extra information	Shake
Potato & fries (Air Fry Mode)				
Thin frozen fries	12-16	200		Yes
Thick frozen fries	20-20	200		Yes
Potato gratin	18-25	200	add ½ tbsp of oil	Yes
Meat & Poultry (Roast Mode)				
Steak	8-12	180		
Pork chops	10-14	180		
Hamburger	7-14	180		
Sausage roll	13-15	200		
Drumsticks	18-22	180		
Chicken breast	10-15	180		
Snacks (Air Fry Mode)				
Spring rolls	8-10	200	Use oven-ready	Yes
Frozen chicken nuggets	6-10	200	Use oven-ready	Yes
Frozen fish fingers	6-10	200	Use oven-ready	
Frozen bread crumbed cheese snacks	10	200	Use oven-ready	
Stuffed vegetables	10	160	Use oven-ready	
Baking (Bake Mode)				
Cake	20-25	160	Use baking tin	
Quiche	20-22	180	Use baking tin/oven dish	
Muffins	15-18	200	Use baking tin	
Sweet snacks	20	160	Use baking tin/oven dish	

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.
	A drawer or cooking mode has not been selected.	Select the required drawer and cooking mode by pressing the corresponding buttons on the unit's control panel.
	The Start/Stop key has not been pressed.	Press the Start/Stop key.
	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.	Take care not to overfill the drawers.
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 or select the appropriate pre-set program from the unit's control panel.
	The cooking time is too short.	Set an appropriate cooking time or select the appropriate pre-set program from the unit's control panel.
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 starch from the outside.
Fried snacks are not crispy or evenly fried when they come out of the air fryer.	Some food materials have to be fried with oil.	Brush a thin layer of oil on the surface of the food first, then start to fry it.
	Wrong type of snacks used.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
	Food is stuck together or not in an even layer.	Shake or turn the food periodically through the cooking process.
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 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 appliance contains grease from a previous use.	White smoke is caused by grease heating up inside the fryer. Clean the appliance properly after each use.
	An inappropriate temperature has been set.	Follow the suggested settings or food manufacturer's recommendations.
The food is burned	The food was added before pre-heating was complete.	Add food to the appliance only once pre-heating is completed.
	The food was cooked for too long.	Check on the progress of the food periodically throughout the cooking process.
	The food was left in the appliance after the cooking time had elapsed.	Remove the food from the appliance as soon as the cooking time has elapsed.

Cleaning & Care:

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

1. Clean the appliance after every use.
2. Switch off the appliance, remove the mains plug from the wall socket and let the appliance cool down.

Note: Keep the drawers open to let the unit cool down quicker.

3. Do not use metal kitchen utensils or abrasive cleaning materials to clean the drawers and grill plates, as this may damage the non-stick coating.
4. Clean the drawers and grill plates with hot water, some washing-up liquid and a non-abrasive sponge or brush.

Tip: If food residue is stuck to the grill plates or the bottom of the drawers, leave them to soak in hot water and some washing-up liquid for a few hours or overnight.

5. DO NOT allow water or any other liquid to enter the unit.
6. Wipe the outside of the appliance with a damp cloth.
7. Wipe the inside of the appliance with hot water and a non-abrasive sponge.
8. Clean the heating element with a cleaning brush to remove any food residues.
9. Ensure all parts are thoroughly dry before use.

To store your appliance:

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

Spares and Accessories:

T1709701 - Left Hand Drawer
T1709702 - Right Hand Drawer
T1709703 - Grill Plate

Weights & Measures:

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

Metric	Imperial	US cups
250ml	8 floz	1 cup
180ml	6 fl oz	3/4 cup
150ml	5 floz	2/3 cup
120ml	4 floz	1/2 cup
75ml	2 1/2 floz	1/3 cup
60ml	2 floz	1/4 cup
30ml	1 floz	1/8 cup
15ml	1/2 floz	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
15 oz	425g
1 lb	450g

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

Ingredients	Method
2 large potatoes ½ tbsp. paprika Pinch of salt Pinch of pepper 1 tbsp. sunflower oil	<ol style="list-style-type: none"> 1. Wash, peel and slice the potatoes. 2. Dry with kitchen paper. 3. Cut the potatoes into your desired length and thickness. 4. Bring a large pot of water to the boil with a pinch of salt. Add the chips and allow to part boil for 10 minutes. 5. Strain the fries and immediately run under cold water to stop them from cooking any more. 6. Pour the oil in a bowl, with the paprika, salt and pepper. Put the fries on top and mix until all the fries are coated. 7. Remove the fries from the bowl with your fingers or kitchen utensil so that the excess oil stays behind in the bowl. 8. Place the fries in the air fryer and then set the fryer to cook as per the suggested times/temperature in the Settings Table. <p>Variations: Try replacing ½ tbsp. of paprika with ½ tbsp. garlic powder, or ½ tbsp. of grated parmesan cheese.</p>

Bacon and Egg Breakfast Muffin

Ingredients	Method
1 free range egg 1 strip of bacon 1 English muffin Cheese to slice Pinch of pepper and salt to taste	<ol style="list-style-type: none"> 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 Air Fryer drawer. 4. Turn the Air Fryer to 200°C for 6 minutes. 5. Once it's cooked, assemble your breakfast muffin and enjoy. <p>Tip: Try adding some mustard on the muffin for extra flavour.</p>

Honey Lime Chicken Wings

Ingredients	Method
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	<ol style="list-style-type: none"> 1. Place all the ingredients inside a large mixing bowl or zip-locked sealing bag and mix them well. Marinate in the refrigerator for at least 4 hours (preferably overnight) 2. Line a baking tray with baking paper and evenly scatter the chicken wings across it. 3. Cook the wings, turning halfway through as per the suggested time and temperature most suitable in the Settings Table.



Lemon Garlic Salmon

Ingredients	Method
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	<ol style="list-style-type: none">1. Melt the butter and mix in the remaining ingredients to create a butter sauce.2. Coat the fish in the sauce on both sides and place it on a baking tray lined with baking paper.3. Place the baking tray inside the air fryer and cook through, as per the suggested time and temperature most suitable in the Settings Table.

Molten Chocolate Lava Cake

Ingredients	Method
100g dark chocolate chips 100g unsalted butter 1 ½ tbsp. self-raising flour 2 eggs 2 ½ tbsp. sugar	<ol style="list-style-type: none">1. Melt the chocolate and the butter, stirring all the time.2. Stir the flour into the mixture, mix it in lightly and set the mixture aside.3. In a separate mixing bowl, mix together the eggs and sugar until light and frothy. Mix in the chocolate sauce slowly until the ingredients are well blended together.4. Pour the batter into an oven-safe cup or ramekin and place it inside the air fryer.5. Turn the air fryer to 190°C for 6 minutes.6. When ready, top with ice-cream and serve immediately.

TOWER®

over 100 YEARS of quality



thank you!

We hope you enjoy your appliance for many years.

This product is guaranteed for 12 months from the date of original purchase. If any defect arises due to faulty materials or workmanship, the faulty products must be returned to the place of purchase. Refund or replacement is at the discretion of the retailer.

The Following Conditions Apply:

The product must be returned to the retailer with proof of purchase or a receipt. The product must be installed and used in accordance with the instructions contained in this instruction guide.

It must be used only for domestic purposes.

It does not cover wear and tear, damage, misuse or consumable parts. Tower has limited liability for incidental or consequential loss or damage.

This guarantee is valid in the UK and Eire only.

The standard one year guarantee is only extended to the maximum available for each particular product upon registration of the product within 28 days of purchase. If you do not register the product with us within the 28 day period, your product is guaranteed for 1 year only.

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

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

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

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

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

Should you have a problem with your appliance, or need any spare parts, please call our **Customer Support Team on:**

+44 (0) 333 220 6066



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