

# TOWER®

Over *100* years of quality

T17024  
4.3L Digital Air Fryer



SAFETY AND INSTRUCTION MANUAL  
PLEASE READ CAREFULLY

\*Subject to registering your Extended Guarantee online at [www.towerhousewares.co.uk](http://www.towerhousewares.co.uk).



## **Towerbrand**

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

Since the turn of the 20th century, Tower has been designing, developing and manufacturing housewares and small appliances used by millions of households throughout the UK and beyond. During the 1960s, the rise in popularity of pressure cooking saw Tower become the UK's largest producer of pressure cookers, right through into the late 1980s. In recent years the Tower brand has been reborn with an exciting and varied range of housewares and electrical appliances that have quickly reinstated the brand's richly deserved status as a household name.

## **TOWER**

Visit

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

for more fantastic products.

## Contents:

Thank you for purchasing this appliance from the Tower range.

Please read this manual carefully **BEFORE** using the appliance for your own safety.

It has been designed to provide many years of trouble-free use.

There are many benefits to using a Tower Air Fryer:

- Simple to use controls for cooking quick, healthy meals.
- Generous frying capacity to cook for an army.
- Rapid air circulation system to cook food fast while saving energy.
- Healthy alternative to cooking deep fried food with no oil.
- Air fried food retains its nutritional value, but still has the taste of delicious fried food.

1. Specifications
  - *Components and structure*
2. Technical Data
3. Important Safety Information
4. Before First Use
5. Using Your Appliance
6. Troubleshooting
7. Cleaning & Care
8. Recycling
9. Wiring Safety
10. Warranty Information
11. Weights & Measures
12. Recipes
  - *Homemade Fries*
  - *Bacon and Egg Breakfast Muffin*
  - *Prosciutto and Mozzarella Sandwich*

See back page for Customer Service information.

**Call us first, we can help.**

With advice, spares and returns.

Visit our website: [towerhousewares.co.uk](http://towerhousewares.co.uk) Call: +44 (0)333 220 6066  
(8.30am to 6.00pm Monday-Friday)

# 1 - Specifications:

## Structure of your appliance:

- |                                |                       |                           |
|--------------------------------|-----------------------|---------------------------|
| 1. Menu key                    | 6. Air inlet          | 10. Basket                |
| 2. Temp/Timer toggle key       | 7. Temp/Timer '+' key | 11. Basket handle         |
| 3. Start/Pause key             | 8. Temp/Timer '-' key | 12. Basket release button |
| 4. Temp/Timer display          | 9. Air outlet         | 13. Frying pan            |
| 5. Temp/Timer indicator lights |                       |                           |



Fries



Poultry/Chicken



Fish/Seafood



Meats



Baking



Vegetables



## 2 - Technical Data:

Description: 4.3L Digital Air Fryer  
Model: T17024  
Rated Voltage: 220-240V 50/60Hz  
Power Consumption: 1500W

### Documentation

We declare that this product conforms to the following product legislation in accordance with the following directive(s):

2014/30/EU	Electromagnetic Compatibility Directive.
2014/35/EC	Low Voltage Directive.
2011/65/EU	Restriction of Hazardous Substances Directive.
1935/2004/EC	Materials & Articles in Contact With Food (LFGB section 30 & 31).

RK Wholesale LTD Quality Assurance, United Kingdom.

Should you encounter problems or require a replacement part, contact the Tower Customer Support Team: **+44 (0) 333 220 6066**.

Some spare parts may be ordered from the Tower website.  
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)

### Guarantee for spare parts:

The spares and accessories are guaranteed for 1 year from date of purchase.  
The main body and housing are guaranteed for the extended free warranty subject to registration.  
If any defect arises due to faulty materials of workmanship, the faulty products must be returned to the place of purchase within 12 months from the date of purchase. Refund or replacement is at the discretion of the retailer.

### 3 - 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.
- **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.
- **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.
- 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 16 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** 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 air fryer 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.
- Allow the air fryer cool down for approx. 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.
- During hot air frying, 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 you remove the pan from the air fryer.
- Any baking trays or oven dishes 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 air fryer pan with oil as this may cause a fire hazard.
- Always put ingredients to be fried in the basket. **DO NOT** press the basket release button during shaking.
- **DO NOT** place anything on top of the air fryer.
- 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

## 4 - Before First 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. Dispose of the packaging in a responsible manner.
4. Remove any stickers or labels from the appliance
5. Thoroughly clean the basket and pan with hot water, some washing-up liquid and a non-abrasive sponge. Note: You can also clean these parts in the dishwasher.
6. Wipe the inside and the outside of the appliance with a damp cloth.



# 5 - Using Your Appliance

## Automatic Switch Off - Air Fryer Drawer Safety Switch:

- When using the air fryer, please ensure that the basket is inside of the drawer, the drawer is fully closed and that the cooking timer has been set.

## Removing The Frying Basket:

- The pan and frying basket can both be fully removed from the air fryer.
- Pull on the handle to slide the pan and frying basket out.
- Push the cover for the handle release button forward. There will be a small button on the top of the handle.
- Push it down and lift upwards to remove the frying basket from the pan.

## Preparing For Use:

1. Place the appliance on a stable, horizontal and even surface. Do not place the appliance on a non-heat-resistant surface.
2. Place the basket in the pan.
3. Pull the cord from the storage compartment, which is located on the bottom of the appliance.
4. Do not fill the pan with oil or any other liquid.
5. Do not put anything on top of the appliance, as it will disrupt the airflow and affect your cooking results.

## Using The Control Panel (see specification page):

1. Plug the power cord into a suitable power socket. Insert the basket into the pan. All of the indicators will display for 1 second (the food pre-set back-light will also illuminate) and will then turn off. The start key will remain visible.
2. Press the START button (**key 3**) for 2 seconds (a sound will indicate this has been pressed). The panel will then illuminate. When it is in default mode the Temp/Timer (key 7/8) displays will blink and "15:00" will display as the default time. The temperature indicator light will turn on.
3. Press Temperature/Timer (**key 2**) to toggle the display.
4. When the "MIN" light is illuminated the panel is in timer mode.
5. When the "°C" light is illuminated the panel is in Temperature mode.
6. When the Time indicator illuminates, the Menu indicator (**key 1**) will turn off.
7. Touch the Plus '+' (**key 7**) or Minus '-' (**key 8**) buttons until your desired cooking time is set. The display will increase or decrease by 1 minute with each press. If you press down and hold the Increase/Decrease indicators (**key 7/8**) you can quickly adjust the settings.  
**Note:** There will be no accompanying sound for this operation.
8. Set the range to between 00:00-60:00. The display will cease blinking after the timer is set.

9. Switch to the temperature setting by pressing the Toggle key (key 2).
10. The Timer 'MIN' light will now turn off and the temperature indicator light will turn on.
11. Touch the Plus '+' (key 7) or Minus '-' (key 8) buttons until your desired cooking temperature setting is reached. The display will increase or decrease by 10°C with each press. If you press down and hold the Increase/Decrease indicators (key 7/8) you can quickly adjust the settings.  
**Note:** There will be no accompanying sound for this operation.  
**Note:** You may set the range to between 80-200°C.  
**Note:** The display will stop blinking once the setting is complete.
12. Press the Menu Indicator (key 1) and the food pre-set back-light will turn on. Cycle through the food options from left to right and through the cooking time display accordingly. Press the Temp/Timer button (key 2) to toggle through your preference for each food setting.
13. Press the START/PAUSE indicator (key 3) once after you have finished with your settings. The unit will commence operation. The heating element and motor will start. The timer light will turn on, and the temp light will turn off. The display will begin counting down. Press START/PAUSE (key 3) again for a few seconds and the heating element and motor will stop working. Take out the basket. The display will no longer illuminate. You can now resume using the fryer.
14. During operation, press the Timer/Temp toggle (key 2) and then press the '+' or '-' buttons (key 7/8) to increase or decrease the temp or timer setting. The fryer will continue to operate and heat while the display is illuminated. It will blink for 5 seconds after your setting is complete, then continue to work as normal.
15. During cooking, press the START/PAUSE indicator (key 3) for 2 seconds. The fryer's heating element and motor will stop working and the display will switch off.
16. End of function/sequence: When the fryer has finished cooking, the display will show the numbers "00" and you will hear a sound. The motor will then stop working and the display will turn off.
17. Once a batch of ingredients is ready, the air fryer will immediately be ready for preparing another batch.

#### **Air Frying:**

1. Connect the mains plug into an earthed wall socket.
2. Carefully pull the pan out of the air fryer.
3. Put the ingredients in the basket.

**Tip:** If you have a separator (**NOT SUPPLIED**) to separate items, you will be able to prepare different ingredients at the same time. Place the separator in the basket and fill up each side of the basket with the ingredients. Make sure you check the preparation time and the temperature required for the different ingredients before you start to prepare them. Potato cubes and schnitzel, for example, can be prepared simultaneously because they require the same settings. Please note that the maximum amount for each of the ingredients is half the normal amount.

4. Slide the pan back into the air fryer, making sure to carefully align with the guides in the body of the fryer.
5. Never use the pan without the basket in it.

**CAUTION:** Do not touch the pan immediately after use, as it gets very hot. Allow plenty of time to for it too cool. Only hold the pan by the handle.

6. Determine the required preparation time for each ingredient (refer to the 'Settings' section below for instructions on how to do this.)
7. Adjust the temperature control dial to the required setting. Refer to the 'Settings' and 'Control Panel' sections in this manual for instructions on how to determine the right temperature. Add 3 minutes to the preparation time when the appliance is cold.
8. Excess oil from the ingredients is collected on the bottom of the pan.

#### Settings:

The table on the next page will help you select the basic settings for each ingredient.

**Note:** Keep in mind that these settings are indications, as ingredients differ in origin, size, shape and brand, we cannot guarantee the best settings for your ingredients. Because the rapid air technology instantly reheats the air inside the appliance, pulling the pan briefly out of the appliance during hot air frying barely disturbs the process.

#### Tips:

- The preparation time will depend on the size of your ingredients. Smaller sizes may require a shorter cooking time.
- Shaking ingredients halfway during the cooking time will improve the end result and can help prevent unevenly fried ingredients.
- 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 such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the hot-air fryer
- The recommended amount for preparing crispy fries is 500g

Food Type	Min – Max (g)	Time (min)	Temp (°C)	Shake	Remark
<b>Potato &amp; fries</b>					
Thin frozen fries	400-500	18-20	200	shake	
Thick frozen fries	400-500	20-25	200	shake	
Potato gratin	600	20-25	200	shake	
<b>Meat &amp; Poultry</b>					
Steak	100-600	10-15	180		
Pork chops	100-600	10-15	180		
Hamburger	100-600	10-15	180		
Sausage roll	100-600	13-15	200		
Drumsticks	100-600	25-30	180		
Chicken breast	100-600	15-20	180		
<b>Snacks</b>					
Spring rolls	100-500	8-10	200	shake	Use oven-ready
Frozen chicken nuggets	100-600	6-10	200	shake	Use oven-ready
Frozen fish fingers	100-500	6-10	200		Use oven-ready
Frozen bread crumbed cheese snacks	100-500	8-10	180		Use oven-ready
Stuffed vegetables	100-500	10	160		
<b>Baking</b>					
Cake	400	20-25	160		Use baking tin
Quiche	500	20-22	180		Use baking tin/ oven dish
Muffins	400	15-18	200		Use baking tin
Sweet snacks	500	20	160		Use baking tin/ oven dish

**Note:** This air fryer uses hot air heating technology. Never pour oil or fat into the fryer.

**Tips:**

- Try soaking your raw cut fries in cold water for 30 minutes and then dry well before putting in the air fryer.
- Be careful not to overfill the basket with food.
- For a great, even brown crisp, toss your fries multiple times during cooking.
- Remove your fries quickly once the cooking process is complete to ensure they stay crispy.
- Thinly slice and separate onions.
- Cut all vegetables into small pieces to make sure they cook properly.
- The air fryer can also be used to reheat ingredients. To reheat, set the temperature to 150°C for up to 10 minutes.

## 6 - Troubleshooting

Problem	Possible cause	Solution
The Air Fryer does not work	The appliance is not plugged in.	Put the mains plug into an earthed wall socket.
	You have not set the timer.	Set the timer display to the required preparation time.
The ingredients are not cooked properly.	The basket is too full.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Set the temperature control to the required temperature setting (refer to the 'Settings' section under 'Using the Appliance' for instructions on how to do this.)
	Not enough preparation time.	Set the timer display to the required temperature setting (refer to the 'Settings' section under 'Using the Appliance' for instructions on how to do this.)
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. Refer to the 'Settings' section under 'Using the Appliance' for further details..
Fried snacks are not crispy when they come out of the air fryer.	You may have used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the pan into the appliance properly.	There are too many ingredients in the basket.	Do not fill the basket beyond the 'MAX' indicator line.
	The basket is not placed in the pan correctly.	Push the basket into the pan until you hear a click.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh fries are fried unevenly in the air fryer.	Old potatoes may have been used in the air fryer.	Use fresh potatoes to make sure they stay firm during frying.
	The potato sticks were not rinsed thoroughly before they were fried.	Rinse the potato sticks properly to remove 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 the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks into smaller pieces for a crispier result.
		Add slightly more oil for a crispier result.

## 7 - Recycling

### 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](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.



## 8 - Cleaning & Care

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

**CAUTION:** Allow the appliance to fully cool down before cleaning and storing.

1. Clean the appliance after every use.
  2. Clean the pan and the non-stick coating basket:
  3. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.
  4. Remove the mains plug from the wall socket and let the appliance cool down.
- Note:** Removing the pan will help the air fryer cool down quicker.
5. Wipe the outside of the appliance with a damp cloth.
  6. Clean the pan, separator and basket with hot water, some washing-up liquid and a non-abrasive sponge.
  7. You can use degreasing liquid to remove any remaining dirt.

**Note:** The pan and basket are dishwasher-proof.

**Tip:** If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for approximately 10 minutes.

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

**Important!** Do not use the appliance if it is damp. Ensure the air fryer is completely clean and dry before storing

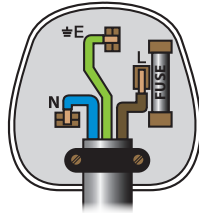
**To store your appliance:**


- Unplug the power cord from the power outlet as instructed.
- Allow the appliance to dry fully.
- Store on a flat, dry, level surface, out of the reach of children.

## 9 - 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 coloured in accordance with the following code:  
**Blue** neutral [N] **Brown** live [L]  
**Green/Yellow** [EARTH] 

Plug Fitting Details (Where Applicable).

The wire coloured blue is the neutral and must be connected to the terminal marked [N] or coloured black.

The wire coloured brown is the live wire and must be connected to the terminal marked [L] or coloured red.

The wire coloured green/yellow must be connected to the terminal marked with the letter [E] or marked .

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

## 10 - Warranty



As a thank you for purchasing one of our fantastic products, we are offering you an extra 2 years peace of mind in addition to your 1 year guarantee.

To receive your extra 2 year guarantee, register your appliance online within 28 days of purchase by visiting [www.towerhousewares.co.uk](http://www.towerhousewares.co.uk)



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. Alternatively, call our customer registration line on **+44 (0) 333 220 6066.**

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.



# 11 - Weights & Measures

Refer to the charts below for basic imperial to metric weight conversions.

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](http://www.food.gov.uk)









# TOWER<sup>®</sup>

Recipes

Recipes for use with the T17024 4.3L Digital Air Fryer.

For more great recipes and inspiration from the  
Tower Kitchen, visit

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

# Homemade Fries

## Ingredients

2 large potatoes  
½ tbsp. paprika  
Pinch of salt  
Pinch of pepper  
1 tbsp. sunflower oil

## Method

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 fries 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 a kitchen utensil so that the excess oil stays behind in the bowl.
8. Place the fries in the air fryer pan and set the time and temperature as shown on the reference table.

**Variations:** Try replacing ½ tbsp. of paprika with ½ tbsp. of garlic powder, or ½ tbsp. of grated parmesan cheese.

# Bacon and Egg Breakfast Muffin

## Ingredients

1 free range egg  
1 strip of bacon  
1 English muffin  
Cheese to slice  
Pinch of pepper and salt to taste

## 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 air fryer pan.
4. Turn the air fryer to 200°C for 6 minutes.
5. Once it's cooked, assemble your breakfast muffin and enjoy.

**Tip:** Try adding some mustard on the muffin for extra flavour.

# Prosciutto and Mozzarella Sandwich

## Ingredients

2 slices of bread  
2 slices of prosciutto  
2 slices of tomato  
2 slices of mozzarella cheese  
2 basil leaves  
½ pinch of salt & pepper  
1 tsp. of olive oil

## Method

1. Lay the prosciutto and mozzarella cheese on top of one slice of bread. Add the second slice of bread on top, making a sandwich.
2. Put the sandwich into your air fryer for 5 minutes at 200°C
3. When the timer bell rings, carefully remove the sandwich.
4. Remove the top slice of bread and drizzle the tsp. of olive oil over the mozzarella.
5. Add the pinch of salt and pepper to season and top with tomato and basil.
6. Put the second slice of bread on top and serve.

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Over  100 years of quality.

## thank you!

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**+44 (0) 333 220 6066**

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Spare parts can be purchased from

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



*great british design, innovation and excellence since 1912*