

TOWER®

BUILT FOR BETTER SINCE 1912

MODEL: T11002

DIGITAL BREAD MAKER WITH AUTOMATIC NUT DISPENSER



USER MANUAL

GREAT BRITISH DESIGN, INNOVATION AND EXCELLENCE

IMPORTANT SAFETY INFORMATION

Please read these safety notes carefully BEFORE using your Tower product. These warnings have been provided in the interest of safety. Basic safety precautions should always be followed, including the following:

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 shall 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 shall not be made by children unless they are older than 8 and supervised.
- 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.

IMPORTANT SAFETY INFORMATION

- Do not use the appliance outdoors.
- Do not place the appliance on or near a hot stove top or heated oven.
- 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.
- Keep the appliance and its cord out of reach of children less than 8 years.
- **WARNING:** Do not let the cord hang over the edge of a table or counter, serious burns may result from the unit being pulled off the counter where it may be grabbed by children or become entangled with the user.
- Do not let the supply cord touch hot surfaces.
- Do not carry the appliance by the power cord.
- Do not use any extension cord with this appliance.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Do not pull the plug out by the cord as this may damage the plug and/or the cable.
- Do not plug and unplug with wet hands.

PLUG AND CORD

- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.

IMPORTANT SAFETY INFORMATION

PRODUCT SPECIFIC SAFEGUARDS

- Directly after bread making the appliance is HOT. Always use oven gloves when touching the Bread maker or the bread pan after baking.
- Never exceed the maximum capacity.
- Keep fingers, hair or loose clothing away from moving parts whilst in operation.
- At least 100mm clearance must be provided on all sides of the Bread maker.
- DO NOT cover the bread maker when in use.
- DO NOT use attachments or accessories not recommended by the manufacturer.
- DO NOT operate the bread maker empty (except when using for the first time), or without the bread pan properly fitted.
- DO NOT dent or damage the bread pan. The bread maker will not operate properly if damaged.
- When baking, never bake amounts greater than the maximum recommended in the recipes accompanying this manual. If you do, the bread may not be baked evenly and the dough could overflow.
- There are no user serviceable parts in your bread maker. Unauthorised dismantling or servicing will void the product warranty.

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.

THIS BOX CONTAINS

- 2lb Bread Maker with Removable Bread Pan
- Measuring Cup
- Measuring Spoon
- Hook
- Stirring Rod

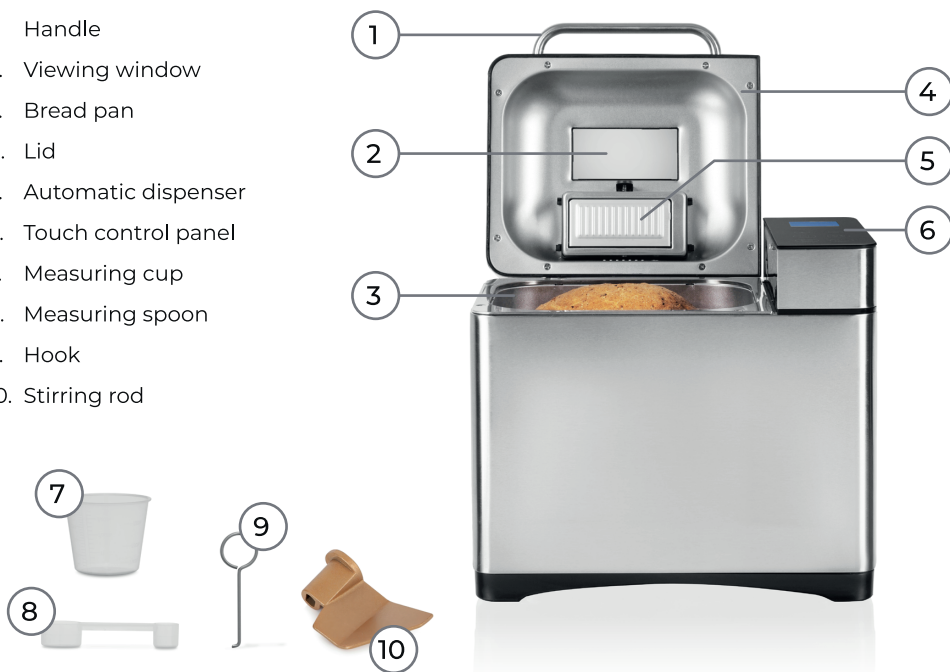


SPECIFICATIONS

DESCRIPTION	DIGITAL BREAD MAKER
MODEL	T11002
RATED VOLTAGE	220-240V
FREQUENCY	50-60Hz
POWER CONSUMPTION	710W
POWER CONSUMPTION IN OFF MODE	N/A
POWER CONSUMPTION IN STANDBY MODE	0.3W
CAPACITY	2lb

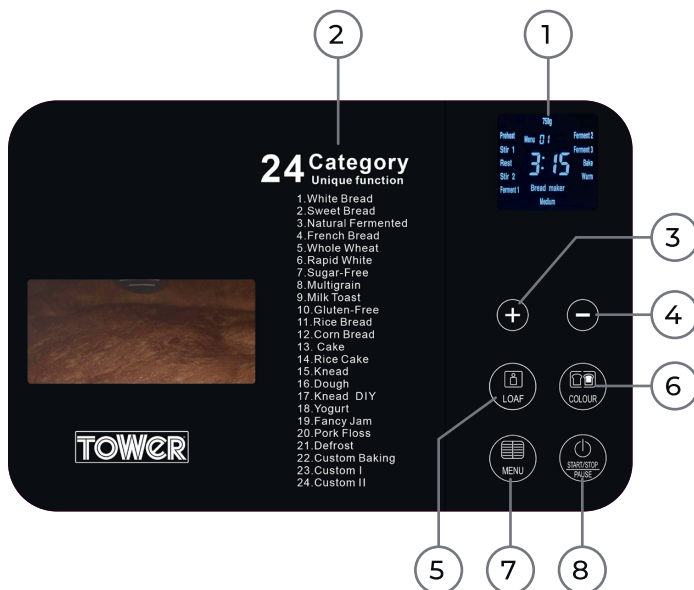
GETTING TO KNOW YOUR PRODUCT

1. Handle
2. Viewing window
3. Bread pan
4. Lid
5. Automatic dispenser
6. Touch control panel
7. Measuring cup
8. Measuring spoon
9. Hook
10. Stirring rod



CONTROL PANEL

1. LED display
2. Preset menu list
3. Time/Temp + key
4. Time/Temp – key
5. Loaf key
6. Colour key
7. Menu key
8. Power On/Off key



GETTING TO KNOW YOUR PRODUCT

LED DISPLAY

LOAF WEIGHT: Shows the selected loaf size: 500g, 750g or 1,000g.

MENU NUMBER: Shows the selected program number from 1 to 24.

TIME DISPLAY: Shows the remaining program time or the selected delay time.

COLON INDICATOR (:): Flashes when the Delay Timer has been set.

PREHEAT: Illuminates while the ingredients are being brought to the required temperature.

STIR 1: Illuminates during the first kneading stage.

REST: Illuminates while the dough is resting between kneading stages.

STIR 2: Illuminates during the second kneading stage.

FERMENT 1: Illuminates during the first dough-rising stage.

FERMENT 2: Illuminates during the second dough-rising stage.

FERMENT 3: Illuminates during the final dough-rising stage.

BAKE: Illuminates while the bread or other ingredients are baking.

WARM: Illuminates during the automatic Keep Warm function.

PROGRAM NAME: Shows the name or type of the selected program.

CRUST COLOUR: Shows the selected crust colour: Light, Medium or Dark.



BEFORE FIRST USE

1. Carefully clean the outside of the unit with a soft cloth and mild detergent. DO NOT immerse the unit in water.
2. Do not use any aggressive detergents, brushes with metal or nylon bristles or sharp objects such as knives or spatulas to clean the product. Wipe with a sponge or cloth dampened in warm water to avoid damage. Wash the bread pan and accessories with normal dish soap and allow to dry before use.
3. Run the appliance on the Bake program empty for approximately 10 minutes, allow it to cool, and clean the removable parts again.
4. Check that there is no damage to the product or any of the accessories.
5. Dispose of packaging in a responsible manner.
6. Your product is now ready for normal use.

USING YOUR PRODUCT

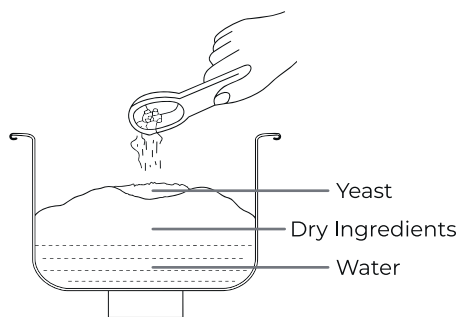
Filling With Ingredients:

- Ensure you have all the ingredients to hand.
- For ease of use, remove the bread pan from inside the unit. Twist the pan clockwise until it is released and pull it upwards. Carefully add all ingredients to the bread pan, ensuring none are omitted. When filling, it is essential that the ingredients are filled in the prescribed order, otherwise the bread will not be properly baked.

IMPORTANT: The capacity of the bread maker is sufficient to bake a 2lb loaf, or to raise the equivalent amount of dough for baking elsewhere. Do not exceed this amount otherwise the mechanism may be damaged, or the dough may rise through the lid.

- The ingredients should be at a warm room temperature (20°-25°C). If the room is cold (below 18°C), use warm water (40°C) to make sure the yeast ferments fully. To gauge the temperature if you do not have a thermometer, heat some water and slowly add this to a jug of cold water until the resulting temperature is barely warm to the touch.

- Measure and add the water to the pan. Next add the salt and the other dry ingredients. Finally add the yeast.



- Keep the yeast separate from the salt and water until mixing begins to ensure proper rising.
- Clean off any spills around the outside of the bread pan and lower it into the bread maker, reversing the process described earlier. Push down at the sides and ensure the pan is firmly held in the side clips.

USING YOUR PRODUCT

Keep Warm:

The Bread Maker has an automatic Keep Warm function which heats the bread for one hour after baking. If you do not wish to use the Keep Warm function, hold the **ON/OFF** button down for 3 seconds once the baking function has finished. A buzzer will sound when the Keep Warm function has turned off.

Viewing Light:

The Bread Maker has a built-in viewing light. This enables you to check on your bread when it is baking, without having to open the lid and disturb the baking process.

Press the '+' and '-' keys down at the same time to switch the inner light on. To switch it off, press the same keys again.

Automatic Dispenser:

The Automatic Dispenser allows fruit, nuts and other dry ingredients to be emptied into the bread pan at the correct time during use.

1. Before baking, open the lid of the bread maker and remove the dispenser box by pressing the dispenser box handle and lifting it up.
2. Add the ingredients that you want to be added into the bread.
3. Align the two tabs on the bottom of the dispenser with the slots in the holder, then press the dispenser down until the dispenser is securely fitted into the lid.

NOTE: The dispenser does not operate during the Dough, Jam or Bake programs.

Memory Recall:

If the power supply is temporarily interrupted, the process of bread making will continue automatically when power is restored. If the power cut exceeds 15 minutes the bread maker must be restarted manually and you will have to begin the bread making process again with fresh ingredients.

Cold Weather:

Although the bread maker works perfectly well at low temperatures, if your kitchen is cold the bread may not be satisfactory. Bread should be baked in an ambient temperature around 20°C (70°F).

Delay Timer (RESERVE):

The Delay Timer allows you to set the total time until the selected program is complete. The time entered includes the full preparation and baking time.

For example, if it is 8:30 pm and you want the bread to be ready at 7:00 am, set the Delay Timer to 10 hours and 30 minutes.

1. Select the required program, loaf size and crust colour.
2. Press the + or – key to set the total time until you want the bread to be ready.
3. Press the **START/STOP/PAUSE** key to activate the Delay Timer. The colon on the display will flash and the countdown will begin.

NOTE: Do not use the Delay Timer with perishable ingredients such as eggs, milk, fruit or onions. Keep the yeast separate from liquids, salt and sugar until mixing begins.

Using Your Appliance:

USING YOUR PRODUCT

1. Take out the bread pan from the inside of the bread maker and firmly insert the stirring rod into the hole at the base of the bread pan.
2. Add the appropriate amount of water, eggs and flour (ingredients vary between recipes) into the bread pan, and finally add yeast powder. (Ensure the yeast is added last).
3. Place the bread pan into the bread maker, ensuring the stirring paddle engages correctly with the drive shaft, and close the lid.
4. Plug the bread maker into the electrical outlet. You will hear a buzzer sound and the digital control panel will illuminate: The default value after starting the unit is 1.5lbs/Medium Colour/soft bread.
5. Select your bread recipe by pressing Menu. You can then cycle through program settings 1-24.
6. Select your bread colour and loaf by pressing LOAF to select the weight (1lb/1.5lb/2lb) then COLOUR to select how brown you would like your bread (Light/Medium/Dark)
7. If you want the bread maker to start immediately press START/STOP. A buzzer will sound at the start of the cycle.
8. The bread maker will start and begin a countdown.
9. The bread maker will begin to stir flour. To avoid splashing of flour, the program can auto-set interval stirring for the first 7 minutes.
10. After 7 minutes, the bread maker auto-switches to continuous stirring.
11. When the Delay Timer is activated, the colon on the display will flash and the timer will count down. The appliance will begin the selected program automatically at the correct time so that it finishes when the displayed delay time reaches 00:00.
12. When the program is completed and the timer shows 00:00 a buzzer will sound. The pan may now be removed from the Bread Maker.
13. The bread and bread pan will be extremely hot after baking. Always use oven gloves when removing them.
14. The stirring rod may get stuck in the bread when you remove the bread. If this happens, use the hook tool supplied with the bread maker. Insert into the bottom of the stirring rod and pull the stirring rod out gently.

Buzzer Sounds

The appliance will sound:

- When it is connected to the mains power supply;
- When a program, loaf size, crust colour or time setting is selected;
- When the START/STOP/PAUSE key is pressed;
- During kneading when additional ingredients can be added;
- When the selected program is complete; and
- When the Keep Warm function ends or is cancelled.

NOTE: If using the automatic dispenser, place suitable additional ingredients in the dispenser before starting the program.

After Cooking:

1. Lift the lid. Using a pair of oven gloves,

USING YOUR PRODUCT

- remove the pan from the bread maker.
2. Gently twist the pan anti-clockwise as you remove it from the bread maker.
3. Place the bread pan on a heatproof surface and leave it for 10 minutes.
4. Invert the bread pan over a breadboard or other heat resistant surface and tap the bread pan lightly to release the bread.
5. Allow the bread to cool on a heatproof rack before use.
6. If the paddle has got stuck in the loaf, remove it with a non-metallic utensil or other suitable tool.
14. Rice Cake – 1:15
15. Knead – 0:38
16. Dough – 1:32
17. Knead DIY – 0:28
18. Yogurt – 8:00
19. Fancy Jam – 1:05
20. Pork Floss – 1:00
21. Defrost – 0:30
22. Custom Baking – 0:10
23. Custom I – 3:12
24. Custom II – 3:12

NOTE: Always use a rack. If you leave the bread to cool on a normal work surface, water vapour in the bread will not evaporate and the bottom of the loaf may be spoiled.

Program Selector:

When selecting a program on the control panel menu, the LCD display will show 1-24. The default program settings are as follows:

1. White Bread – 3:15, Medium colour
2. Sweet Bread – 3:05, Medium colour
3. Natural Fermented – 6:28, Medium colour
4. French Bread – 3:15, Medium colour
5. Whole Wheat – 1:45, Medium colour
6. Rapid White – 3:18, Medium colour
7. Sugar-Free – 3:18, Medium colour
8. Multi-grain – 3:10, Medium colour
9. Milk Toast – 3:14, Medium colour
10. Gluten-Free – 3:00, Medium colour
11. Rice Bread – 3:20, Medium colour
12. Corn Bread – 3:24, Medium colour
13. Cake – 2:05

Specialist Programme Instructions

Knead DIY – Programme 17

Use this programme to customise the kneading time.

1. Add the required ingredients to the bread pan and fit the pan securely into the appliance.
2. Select programme **17 – Knead DIY**.
3. Press the **COLOUR** key to enter the adjustment mode.
4. Press the **+** or **-** key to adjust the kneading time.
5. Press the **START/STOP/PAUSE** key to begin.

For doughs containing butter and salt, begin kneading without these ingredients. After approximately 8–10 minutes, pause the programme, add the butter and salt, then resume kneading.

Yogurt – Programme 18

Use this programme to prepare homemade yogurt.

USING YOUR PRODUCT

1. Sterilise the bread pan and any utensils that will come into contact with the ingredients.
2. Allow the milk and yogurt starter to stand at room temperature for approximately 30 minutes.
3. Remove the kneading paddle. Add the milk, yogurt starter and any required sugar to the bread pan, then mix thoroughly.
4. Fit the bread pan securely into the appliance.
5. Select programme **18 – Yogurt**.
6. Use the **+** or **-** key to set the required preparation time.
7. Press the **START/STOP/PAUSE** key to begin.

The appliance will sound when the programme is complete.

Defrost – Programme 21

Use this programme to defrost suitable frozen food at a low temperature.

1. Place the frozen food in the bread pan.
2. Fit the bread pan securely into the appliance and close the lid.
3. Select programme **21 – Defrost**.
4. Use the **+** or **-** key to set the required defrosting time.
5. Press the **START/STOP/PAUSE** key to begin.

The Defrost programme operates at approximately 50°C. Check the food regularly and remove it as soon as it is defrosted.

Custom Baking – Programme 22

Use this programme to extend the baking time or bake suitable foods without kneading or fermentation.

1. Place the ingredients in the bread pan and fit the pan securely into the appliance.
2. Select programme **22 – Custom Baking**.
3. Press the **COLOUR** key to select the required heat setting: **Low**, **Medium** or **High**.
4. Use the **+** or **-** key to set the baking time between 10 and 90 minutes. The default time is 10 minutes.
5. Press the **START/STOP/PAUSE** key to begin.

This programme can be used to add extra baking time if bread is not sufficiently browned.

Custom Programmes

The Custom programmes allow each preparation stage to be adjusted separately. These programmes are intended for experienced users.

Custom I – Programme 23

Custom I allows the duration of each stage to be adjusted. Settings are not retained after the programme is complete.

1. Select programme **23 – Custom I**.
2. Press the **LOAF** key to enter the custom adjustment mode.
3. Continue pressing the **LOAF** key to cycle through the available stages.
4. When the required stage flashes, press the **+** or **-** key to adjust its duration.
5. Repeat for each stage as required.
6. Press the **START/STOP/PAUSE** key to begin.

The appliance will return to its default settings when the programme is complete.

Custom II – Programme 24

Custom II allows the duration of each

USING YOUR PRODUCT

STAGE	DEFAULT TIME	ADJUSTABLE RANGE	ADJUSTMENT INCREMENTS
Knead 1	5 minutes	0–20 minutes	1 minute
Rest	7 minutes	0–15 minutes	1 minute
Knead 2	25 minutes	0–30 minutes	1 minute
Ferment 1	20 minutes	0–60 minutes	5 minutes
Ferment 2	38 minutes	0–60 minutes	5 minutes
Ferment 3	50 minutes	0–60 minutes	5 minutes
Bake	45 minutes	0–90 minutes	5 minutes

stage and the fermentation and baking temperatures to be adjusted. The appliance retains the most recently used settings for future use.

1. Select programme 24 – **Custom II**.
2. Press the **LOAF** key to enter the custom adjustment mode.
3. Continue pressing the **LOAF** key to cycle through the available stages.
4. When the required stage flashes, press the **+** or **–** key to adjust its duration.
5. When **Ferment 1**, **Ferment 2**, **Ferment 3** or **Bake** flashes, press

the **COLOUR** key to select the temperature setting.

6. Press the **+** or **–** key to adjust the temperature.
7. Repeat for each stage as required, then press the **START/STOP/PAUSE** key to begin.

Follow the information for bread mixes on the bread mix packet. Use Program 1, the basic soft setting when using bread mixes, based on a 1.5lb loaf. Many Bread mixes will

STAGE	DEFAULT TIME	ADJUSTABLE TIME	ADJUSTABLE TEMPERATURE
Knead 1	5 minutes	0–20 minutes	Not adjustable
Rest	7 minutes	0–15 minutes	Not adjustable
Knead 2	25 minutes	0–30 minutes	Not adjustable
Ferment 1	20 minutes	0–60 minutes	30–40°C
Ferment 2	38 minutes	0–60 minutes	30–40°C
Ferment 3	50 minutes	0–60 minutes	30–40°C
Bake	45 minutes	0–90 minutes	100–128°C

allow use of Program 6 (Rapid White). Check the instructions on the packet.

There are 2 types of bread mixes currently available.

USING YOUR PRODUCT

1. Just Add Water

These mixes are complete and they have all the necessary ingredients provided, even yeast. You only add water, occasionally butter/nuts/fruit.

IMPORTANT:

Follow the packet instructions carefully, as some mixes contain more than the normal amount of yeast, which could over rise in the pan. Use 3 cups of mix maximum.

These mixes are more prone to over-rising and collapsing when the weather is hot and humid. Since these mixes are complete, we cannot advise how to adjust, as with our own recipes.

Bake in the coolest part of the day, use water between 21-28°C

2. Just Add Flour And Water

These mixes have the necessary ingredients in separate sachets.

Remember strong white bread flour is required. A packet of this mix will usually produce a 1.5lb loaf. Check the instructions carefully.

CLEANING AND MAINTENANCE

1. Regular maintenance of your appliance will keep it safe and in proper operational order.
 2. Before cleaning always disconnect the appliance from the mains supply.
 3. Regularly clean the outside of the appliance with a soft damp cloth and dry with a dry towel.
- **BREAD PAN:** Wash the bread pan in warm, soapy water using a soft cloth or sponge. Rinse and dry thoroughly. Do not use metal utensils, abrasive cleaners or scouring pads, as these may damage the non-stick coating.
 - **KNEADING PADDLE:** Remove the kneading paddle from the bread pan and wash it in warm, soapy water. Rinse and dry thoroughly.
 - **STUCK KNEADING PADDLE:** If the kneading paddle cannot be removed, fill the bread pan with enough warm water to cover it and leave it to soak. Once loosened, carefully remove and clean the paddle. Do not use force or metal tools.
 - **MEASURING CUP AND SPOON:** Wash the measuring cup and measuring spoon in warm, soapy water, then rinse and dry thoroughly.
 - **HOOK:** Wash the hook in warm, soapy water, then rinse and dry thoroughly.
 - **AUTOMATIC DISPENSER:** Remove the dispenser from the lid and empty out any remaining ingredients. Wash it with a soft cloth or sponge and warm, soapy water, then rinse and dry thoroughly before refitting it.

IMPORTANT: Ensure all parts are completely clean and dry before refitting them or storing the appliance. Do not place any parts in a dishwasher unless they are confirmed as dishwasher-safe.

IMPORTANT: Allow to dry fully after cleaning before using again.

Do not use the appliance if damp. Ensure the appliance is completely clean and dry before storing.

CAUTION!

1. To prevent damage to the appliance do not use harsh solvents, alkaline cleaning agents, abrasive cleansers or scouring agents of any kind when cleaning.
2. Do not immerse the motor unit or supply cord in water.
3. Always check that the appliance is in good working order and that all removable parts are secure. Check the power supply cord and plug regularly for cuts or damage.

To store your appliance:

1. Unplug power cord from the power outlet.
2. Allow the appliance to fully cool.
3. Store your appliance and all its accessories and instruction manual in a safe and dry place.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SUGGESTED SOLUTION
Bread does not rise	Yeast is expired, added incorrectly, or came into contact with salt or water before mixing.	Use fresh yeast, add yeast last, and keep it separate from salt and water until mixing begins. Ensure ingredients are at the recommended temperature (20–25°C).
Bread collapses after rising	Too much yeast, too much liquid, or warm/humid conditions.	Measure ingredients accurately, reduce yeast slightly in hot weather, and follow recipe quantities.
Bread is too dense or heavy	Not enough yeast, incorrect flour, or insufficient kneading.	Use strong bread flour, check yeast freshness, and measure ingredients accurately.
Bread is undercooked	Incorrect program selected, lid opened during baking, or power interruption.	Select the correct program, avoid opening the lid during baking, and restart with fresh ingredients if power was off for more than 15 minutes.
Bread is too dark	Crust colour set too high.	Select a lighter crust colour before starting the program.
Bread is too light	Crust colour set too low.	Select Medium or Dark crust colour.
Ingredients remain unmixed in corners	Ingredients not added correctly or bread pan not fitted securely.	Ensure the bread pan is fully locked into place and add ingredients in the recommended order.
Paddle is stuck in the loaf	Normal after baking.	Remove the paddle using the supplied hook or a suitable non-metallic utensil once the loaf has cooled slightly.
Bread sticks to the bread pan	Bread left in pan too long or pan requires cleaning.	Allow the pan to cool for about 10 minutes before removing the loaf. Clean the pan thoroughly after each use.
Automatic dispenser does not operate	Program does not support dispenser.	The dispenser does not operate during Dough, Jam or Bake programs. Select a compatible program.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SUGGESTED SOLUTION
Bread maker does not start	Unit not plugged in, program not started, or bread pan not fitted correctly.	Check the power supply, ensure the bread pan is installed correctly, select a program, then press START/STOP.
Display does not illuminate	No power supply.	Check the mains outlet, plug, and fuse. Try another socket.
Bread overflows from the pan	Too much dough or too much yeast.	Do not exceed the maximum loaf capacity or recipe quantities.
Bread maker stops during operation	Power interruption.	If power is restored within 15 minutes, the cycle resumes automatically. If longer than 15 minutes, restart using fresh ingredients.
Large holes in the loaf	Excess yeast or too much liquid.	Reduce yeast or liquid slightly and measure ingredients accurately.
Bread has an uneven shape	Ingredients unevenly distributed or incorrect measurements.	Level dry ingredients and use the supplied measuring cup and spoon for accuracy.
Bread has a sour taste	Ingredients left too long using Delay Timer.	Avoid using the Delay Timer with recipes containing milk, fruit or onions.
Excessive vibration or noise	Bread pan not seated correctly or appliance on an uneven surface.	Ensure the bread pan is locked into position and place the appliance on a stable, level worktop.
Bread is difficult to remove	Loaf has not cooled sufficiently.	Leave the bread pan to stand for around 10 minutes before inverting and gently tapping it to release the loaf.

DISPOSAL OF THE UNIT

Products bearing the symbol shown here may not be disposed of in domestic rubbish. You are required to dispose of old electrical and electronic products 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 product 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 product's rating label.

[illegible]

TOWER®

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thank you!

We hope you enjoy your product 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

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

