

TOWER®

Over 100 years of quality

T17023
2.2 Litre Air Fryer



SAFETY AND INSTRUCTION MANUAL
PLEASE READ CAREFULLY

*Subject to registering your Extended Guarantee online at 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

for more fantastic products.

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.
- Rapid air circulation system to cook food fast and save 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.

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See back page for Customer Service Information.

Call us first, we can help.

With advice, spares and returns.

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

1 - Specifications:

Structure of your appliance:

1. Timer Dial
2. Temperature Dial
3. Power Indicator
4. Air Inlet
5. Air Outlet
6. Frying Drawer
7. Handle
8. Cooking Grille



2 - Technical Data:

Description: 2.2 Litre Air Fryer
Model: T17023
Rated Voltage: 220-240V 50/60Hz
Power Consumption: 1000W

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/EU	Low Voltage Directive.
2011/65/EU	Restriction of Hazardous Substances Directive.
1935/2004/EC	Materials & Articles in Contact With Food (LFGB section 30 & 31).
2009/125/EC	Eco-Design of Energy Related Products.

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**

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 or 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 to 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 drawer 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 drawer with oil as this may cause a fire hazard.
- Always put ingredients to be fried in the drawer.
- DO NOT place anything on top of the Air Fryer.
- Ensure that food is completely dry before putting it in 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. Your appliance is now ready for normal use.
4. Dispose of the packaging in a responsible manner.
5. The Air Fryer uses hot air technology. Never pour oil or fat into the fryer.

5 - Using Your Appliance

Automatic Switch Off:

- This Tower Air Fryer has a built in timer, which will automatically shut down the Air Fryer when the timer reaches zero. You can manually switch off the Air Fryer by turning the temperature and timer knob anti-clockwise to zero.

Air Fryer Drawer Safety Switch:

- For your safety, this Air Fryer contains a safety switch in the drawer designed to keep it from accidentally turning on when the drawer is not properly situated inside the appliance and the timer is not set. Before using the air fryer, please ensure that the drawer is fully closed and that the cooking timer has been set.

Removing the Drawer:

- The frying drawer can be removed fully from the Air Fryer.
- Pull on the handle to slide the drawer out of the Air Fryer.
- Lift the frying drawer upwards to remove it from the fryer.

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. Do not fill the drawer with oil or any other liquid.
3. Pre-heat the Air Fryer for 3 minutes when it is cold. After warming up, carefully pull the drawer out of the Air Fryer. The Air Fryer will stop heating after the drawer is pulled out.
4. Place the ingredients into the frying drawer, then place the drawer back into the Air Fryer.
5. Select the correct timings and temperature for the ingredients. Consult the reference table below to determine the correct temperature.
6. To start the Air Fryer, turn the timer dial to the required time.

Note: If the Air Fryer has not been pre-heated, add 3 minutes onto the required time setting.

7. The power light and heat indicator light will come on, and the timer will begin counting down the set cooking time.
8. During the cooking process the heat indicator light will cycle on and off as it maintains the set temperature.
9. Some ingredients may require shaking in the drawer during cooking. Check the reference table for additional notes on this. To shake ingredients during cooking, pull the drawer out of the Air Fryer using the handle.
CAUTION: Do not press the button on the handle during shaking.
10. When cooking is finished, the timer bell will ring. Pull the drawer out of the Air Fryer using the handle and place it on a heat-resistant surface.

11. If the food is ready, serve. To remove small ingredients (e.g. fries), pull out the drawer by the handle, lift it out of the fryer and pour. Lift large or fragile ingredients out of the drawer using a pair of tongs.
12. If the food is not quite cooked enough, simply put the drawer back into the Air Fryer and set the timer for a few extra minutes.

Timer:

The Air Fryer has a 30 minute manual timer with a bell. Turn the dial to set the required cooking time. When the cooking time has elapsed, a bell will sound to indicate that the cooking has finished.

Settings:

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

Note: Keep in mind that these settings are indications, as ingredients differ in origin, size, shape and brand. We cannot guarantee the best settings for your ingredients. Because the Rapid Air technology instantly reheats the air inside the appliance, pulling the drawer 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.
- Shake the ingredients halfway through cooking time to optimise the end result. This can help prevent unevenly fried ingredients.
- Be cautious of using greasy foods such as sausages in the Air Fryer.
- Any snacks that can be cooked in a conventional oven can also be cooked in the Air Fryer.
- You can use your Tower Air Fryer to easily reheat food. To do this, simply set the temperature to 150°C for up to 10 minutes.

Food Type	Min – Max (g)	Time (min)	Temp (°C)	Shake	Remark
Thin frozen fries	100-400	9-16	200	shake	
Thick frozen fries	100-400	11-12	200	shake	
Homemade fries 8x8mm	100-400	10-16	200	shake	Add 1/2 tbsp oil
Homemade wedges	100-400	18-22	180	shake	Add 1/2 tbsp oil
Homemade potato cubes	100-350	12-18	200	shake	Add 1/2 tbsp oil
Rosti	250	15-18	180	shake	
Potato gratin	400	15-18	200	shake	
Steak	100-400	8-12	180		
Pork chops	100-400	8-12	180		
Hamburger	100-400	10-15	180		
Sausage roll	100-400	13-15	200		
Drumsticks	100-400	18-22	180		
Chicken breast	100-400	10-15	180		
Spring rolls	100-400	8-10	200	shake	Use oven-ready
Frozen chicken nuggets	100-400	6-10	200	shake	Use oven-ready
Frozen fish fingers	100-400	6-20	200		Use oven-ready
Frozen bread crumbed cheese snacks	100-400	8-10	180		Use oven-ready
Stuffed vegetables	100-400	10	160		
Cake	300	20-25	160		Use baking tin
Quiche	300	20-22	180		Use baking tin/oven dish
Muffins	300	15-18	200		Use baking tin
Sweet snacks	400	20	160		Use baking tin/oven dish

Note: The 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. Dry the fries thoroughly before putting them in the Air Fryer.
- Be careful not to overfill the Air Fryer drawer with food.
- For a great, even brown crisp, toss your fries multiple times during cooking.
- Remove the 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.

6 - Troubleshooting

Questions	Answers
How long should I leave the Air Fryer to cool before storing it?	We recommend leaving the Air Fryer to cool for 30-45 minutes before storing.
My homemade fries are not crispy enough.	Ensure that the fries are completely dry before adding oil to them and putting them in the Air Fryer. Try cutting the potatoes into thinner, smaller fries and adding slightly more oil for a crispier result.
The drawer will not fit in place correctly.	You may have placed too many ingredients in the drawer. Make sure you do not fill the drawer beyond the maximum fill line.
How big is the Air Fryer pot?	The Air Fryer pot has a 2.2 litre capacity.
My food has not cooked uniformly.	The food may not be cut uniformly. Make sure everything is cut to the same shape and size for even cooking.
How much cooking oil do I need to use?	Frozen part fried foods require no added oils. You only need to add ½ - 1 tbsp. of oil for other foods.
White smoke is coming out of the Air Fryer.	This is normal if you are preparing greasy ingredients, because a large amount of oil leaks into the drawer. This does not affect the appliance or the end result.
The Air Fryer will not turn on after it's been plugged in.	For your safety, this Air Fryer contains a safety switch designed to keep it from accidentally turning on when the drawer is not properly situated inside the appliance and when the timer is not set. Before using the Air Fryer, please ensure that the drawer is inside of the appliance, and that it is fully closed once the cooking timer has been set.

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 or www.recyclenow.co.uk for access to information about the recycling of electrical items.

Please visit www.weeeireland.ie for access to information about the recycling of electrical items purchased in Ireland.

The WEEE directive, introduced in August 2006, states that all electrical items must be recycled, rather than taken to landfill.

Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.



8 - Cleaning & Care

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

- Clean the appliance after every use.
1. Remove the plug from the mains socket, and allow the appliance to cool down before cleaning.
- Note:** Removing the frying drawer from the Air Fryer will help the appliance cool faster.
2. Do not immerse the unit's lid in water and ensure no water enters the appliance.
 3. Clean the base unit by wiping it with a damp cloth. A little detergent can be added if the appliance is heavily soiled.
 4. Do not use scouring pads, steel wool or any form of strong solvents or abrasive cleaning agents to clean the appliance, as they may damage the outer surfaces.
 5. Clean all accessories in warm soapy water. Do not use any scouring pads, steel wool or any strong solvents or abrasive cleaning agents when cleaning accessories.
 6. To remove stubborn dirt or oil from the frying drawer, soak them in hot water with some detergent for 10 minutes.
 7. Make sure that the appliance is cleaned after every use.

Note: The pan and basket are hand-wash only. **DO NOT** place any part of this appliance in the dishwasher.

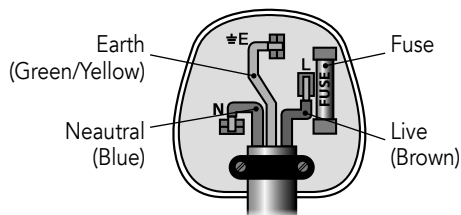
IMPORTANT!

- After cleaning, allow the appliance to dry fully before using it again.
- Do not use the appliance if damp. Ensure the appliance is completely clean and dry before storing.

To store your appliance:

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

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



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

The Following Conditions Apply:

- The product must be returned to the retailer with proof of purchase or a receipt.
- The product must be installed and used in accordance with the instructions contained in this instruction guide.
- It must be used only for domestic purposes.
- It does not cover wear and tear, damage, misuse or consumable parts.
- Tower has limited liability for incidental or consequential loss or damage.

This guarantee is valid in the UK and Eire only.

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

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

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

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

11 - 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



TOWER[®]

Recipes

Recipes for use with the T17023 2.2L Air Fryer.

For more great recipes and inspiration from the
Tower Kitchen, visit
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 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 drawer, and then set the time and temperature as shown on the reference table.

Variations: Try replacing ½ tbsp. of paprika with ½ tbsp. 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 drawer.
 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 and 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. Once the timer bell has rung, carefully remove the sandwich.
4. Remove the top slice of bread and drizzle the teaspoon 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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thank you!

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