

TOWER

over 100 YEARS of quality

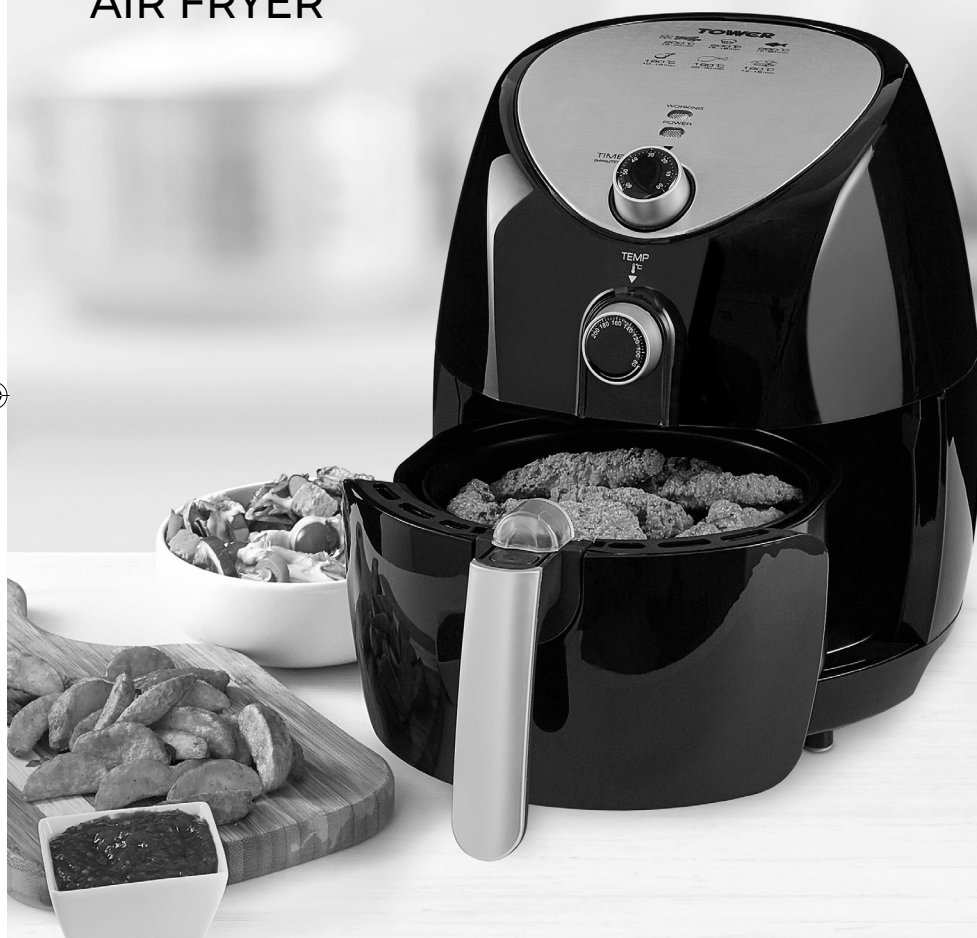


RAPID AIR CIRCULATION
| 30% FASTER WITH 99%* LESS OIL
| LOSE THE FAT NOT THE FLAVOUR



T17021

4.3 LITRE 1500W FAMILY SIZE AIR FRYER



**SAFETY AND INSTRUCTION MANUAL
PLEASE READ CAREFULLY**

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

Call us first, we can help.

With advice, spares and returns.

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

Specifications:

This box contains:

Instruction Manual
4.3 Air Fryer

1. Air inlet
2. Working light
3. Power light
4. Timer dial
5. Air outlet
6. Basket
7. Drawer handle
8. Basket release button
9. Temperature dial



Technical Data:

Description: 4.3L Family Size Air Fryer
Model: T17021
Rated Voltage: 220-240V~
Frequency: 50/60Hz
Power Consumption: 1500W

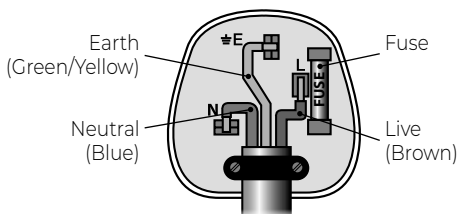
Documentation

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

2014/30/EU	Electromagnetic Compatibility (EMC)
2014/35/EU	Low Voltage Directive (LVD)
1935/2004/EC	Materials & Articles in Contact With Food (LFGB section 30 & 31)
2011/65/EU	Restriction of Hazardous Substances Directive. (Including amendment (EU) 2015/863).
2009/125/EC	Eco-design of Energy related Products (ERP)

RK Wholesale LTD Quality Assurance, United Kingdom.

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.
- **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.
- 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 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.
- 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 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 air fryer drawer with oil as this may cause a fire hazard.
- Always put ingredients to be fried in the basket.
- 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

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
5. Thoroughly clean the basket and drawer with hot water, some washing-up liquid and a non-abrasive sponge.
6. Wipe the inside and outside of the appliance with a moist cloth.
7. Do not fill the drawer with oil or frying fat. This is an oil-free fryer that works on hot air.

Note: This appliance uses very little oil or no oil.

Using Your Appliance.

Preparing For Use:

1. Place the appliance on a stable, horizontal and even surface. Do not place the appliance onto a non-heat-resistant surface.
2. Place the basket in the drawer.
3. Do not fill the drawer with oil or any other liquid.
4. Do not put anything on top of the appliance, as this will disrupt the airflow and the hot air frying will be affected as a result.

Automatic Switch Off:

The Tower Air Fryer has a built-in timer, which will automatically shut down the Air Fryer when 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 frying basket and drawer are not properly situated inside the appliance and the timer is not set. Before using the air fryer, please ensure that the basket is inside of the drawer, the drawer is fully closed and the cooking timer has been set.

Removing the Frying Basket:

The drawer and frying basket can both be removed fully from the Air Fryer. Pull on the handle to slide the drawer and frying basket out of the Air Fryer. Push the handle release button cover forwards. There is a small button on the top of the handle. Push it down and lift upwards to remove the frying basket from the drawer.

Air Frying:

1. Connect the mains plug into an earthed wall socket.
2. Carefully pull the drawer out of the Air Fryer.
3. Put the ingredients in the basket.
4. Slide the drawer back into the Air Fryer making sure to carefully align with the guides in the body of the fryer.
5. Never use the drawer without the basket in it.

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

6. Determine the required preparation time for the ingredient. (Refer to the Settings Table.)
7. To switch on the appliance, turn the timer dial to the required preparation time.
8. Turn the temperature control dial to the required temperature. (refer to the Settings Table.) as a guide when determining the right temperature. Add 3 minutes to the preparation time when the appliance is cold.

Note: If you wish, you can also preheat the appliance without any ingredients inside. In this case, turn the timer dial to a time higher than 3 minutes and wait until the heating-up light goes out. Then fill the basket and turn the timer dial to the required preparation time.

- a. The timer will begin counting down the set preparation time.
- b. During the hot air frying process, the working light will come on and go out from time to time. This indicates that the heating element is switching itself on and off to maintain the set temperature.
- c. Excess oil from the ingredients is collected on the bottom of the drawer.

9. Some ingredients require shaking halfway through the preparation time. (Refer to the Settings Table.) for more information on this). To shake the ingredients, pull the drawer out of the appliance by the handle and shake it. Then slide the drawer back into the fryer.

CAUTION: Be careful not to press the basket release button on the handle while shaking your ingredients.

Tip: To reduce the weight, you can remove the basket from the drawer and shake it individually. To do so, pull the drawer out of the appliance, place it on a heat-resistant surface and press the handle release button to lift the basket out of the drawer.

Tip: If you set the timer to half the preparation time, the timer bell will sound to indicate when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.

10. When you hear the timer bell, the set preparation time has elapsed. Pull the drawer out of the appliance and place it on a suitable work surface.

Note: You can also switch off the appliance manually. To do this, simply turn the timer control dial to 0.

11. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the drawer back into the appliance and set the timer to a few extra minutes. To remove ingredients (e.g. fries), pull the drawer out of the Air Fryer and place it on a suitable surface, then press the basket release button and lift the basket out of the drawer. Do not turn the basket upside down with the drawer still attached to it, as any excess oil that has collected on the bottom of the drawer will leak onto the ingredients. Both the drawer and ingredients will be very hot. Depending on the type of ingredients in the fryer, steam may escape from the drawer so care is needed.
12. Empty the basket into a bowl or onto a plate.

Tip: To remove large or fragile ingredients, lift the ingredients out of the basket with a pair of tongs.

13. Whenever a batch of ingredients finishes cooking, the Air Fryer will be ready for preparing another batch straight away.

Timer:

The Air Fryer has a 60 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 cooking has finished.

Temperature Selection:

To manually select the correct temperature for each dish, turn the temperature dial. Turn this dial clockwise to increase the temperature or counter-clockwise to decrease it.

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. Also note that the Rapid Air technology instantly reheats the air inside the appliance, so pulling the drawer briefly out of the appliance during hot air frying will barely disturb the process.

Tips:

- The preparation time will depend on the size of your ingredients. Smaller sizes may require a shorter cooking time.
- Shaking smaller ingredients halfway during the cooking time optimizes 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 air fryer
- The optimal amount for preparing crispy fries is 300 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in the air fryer basket if you want to bake a cake or quiche, or if you want to fry fragile ingredients or filled ingredients.
- You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

SETTINGS TABLE:					
	Min-max Amount (g)	Time (min.)	Temperature (°C)	Extra information	Shake
Potato & fries					
Thin frozen fries	600-700	15-20	200		Yes
Thick frozen fries	600-700	20-25	200		Yes
Potato gratin	800-1000	25-30	200		Yes
Meat & Poultry					
Steak	500-800	10-15	180		
Pork chops	500-800	10-15	180		
Hamburger	400-800	10-15	180		
Sausage roll	400-800	13-15	200		
Drumsticks	400-800	25-30	180		
Chicken breast	400-800	15-20	180		
Snacks					
Spring rolls	500-800	8-10	200	Use oven-ready	Yes
Frozen chicken nuggets	500-1000	6-10	200	Use oven-ready	Yes
Frozen fish fingers	500-800	6-10	200	Use oven-ready	
Frozen bread crumbed Cheese snacks	500-800	8-10	180	Use oven-ready	
Stuffed vegetables	400-800	10	160		
	Min-max Amount (g)	Time (min.)	Temperature (°C)	Extra information	Shake
Baking					
Cake	800	20-25	160	Use baking tin	
Quiche	800	20-22	180	Use baking tin/ oven dish	
Muffins	800	15-18	200	Use baking tin	
Sweet snacks	800	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.
	The appliance is not turned on.	Press the On/Off button to switch on the appliance.
Fried snacks are not crispy when they come out of the air fryer.	Wrong type of snacks used.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
	The fryer contains grease from previous use.	White smoke is caused by grease heating up inside the fryer. Make sure you clean the fryer properly after each use.
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 the temperature to the required temperature setting. (Refer to the 'Settings' section under 'Using the appliance' for a temperature reference guide).
	The preparation time is too short.	Set unit to the required preparation time (refer to the 'Settings' section under 'Using the Appliance' for a timer reference guide).
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.
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.



Cleaning & Care:

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

Clean the appliance after every use.

Cleaning the drawer and the non-stick coating basket:

1. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.
2. Remove the mains plug from the wall socket and let the appliance cool down.

Note: Remove the drawer to let the air fryer cool down more quickly.

3. Wipe the outside of the appliance with a moist cloth.
4. Clean the drawer, separator and basket with hot water, some washing-up liquid and a non-abrasive sponge.
5. You can use degreasing liquid to remove any remaining dirt.

Note: The drawer and basket are NOT dishwasher-proof. NEVER place the drawer or basket in the dishwasher.

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

6. Clean the inside of the appliance with hot water and non-abrasive sponge.
7. Clean the heating element with a cleaning brush to remove any food residues.

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.



SPARE PARTS (not included, available to order via website/customer service should you require replacements)	
Part No	Description
T17021001	Air Fryer Basket Spare T17021
T17021002	Spare Drawer T17021



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 tsp. 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 the French Fries setting. <p>Variations: Try replacing ½ tsp. of paprika with ½ tsp. garlic powder, or ½ tsp. 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. 6. Tip: Try adding some mustard on the muffin for extra flavour.

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. Air-fry on the Wings setting, turning halfway through.



Lemon Garlic Salmon

Ingredients	Method
4 skin-on salmon fillets	<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 on the Fish setting.
4 tbsp butter	
1 clove garlic, minced	
1 tsp salt	
1 tsp fresh dill, chopped	
1 tbsp fresh parsley, chopped	
Juice of 1 lemon	

Molten Chocolate Lava Cake

Ingredients	Method
100g dark chocolate chips	<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 on in the Cake setting or at 190°C for 6 minutes. 6. When ready, top with ice-cream and serve immediately.
100g unsalted butter	
1 ½ tbsp. self-raising flour	
2 eggs	
2 ½ tbsp. sugar	

Add your own recipes Here

Ingredients:	Method:

TOWER®

over 100 YEARS of quality



| RAPID AIR CIRCULATION
| 30% FASTER WITH 99%* LESS OIL
| LOSE THE FAT NOT THE FLAVOUR



thank you!

We hope you enjoy your appliance for many years.

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

Refund or replacement is at the discretion of the retailer.

The Following Conditions Apply:

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

It must be used only for domestic purposes.

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

This guarantee is valid in the UK and Eire only.

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

To validate your extended warranty, please visit
www.towerhousewares.co.uk 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

Revolutionary Vortex AirBlast Technology

Cook food that is deliciously golden and crisp on the outside,
yet still juicy and tender on the inside.

0720.V6

GREAT BRITISH DESIGN, INNOVATION AND EXCELLENCE SINCE 1912