TOWER

over **100 YEARS** *of quality*

VORTX AIR FRYING TECHNOLOGY

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

3* YEAR GUARANTEE

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.

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
2.5L Air Fryer
Cooking Grill

1. Timer dial
2. Drawer
3. Drawer handle
4. Indicator lights
5. Air Inlet
6. Temperature control dial
7. Outlet (back of unit)
8. Cooking Grille



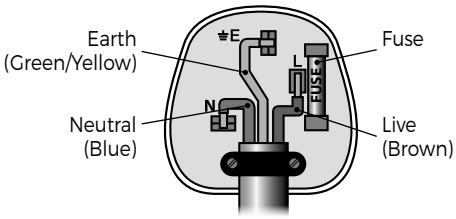
Technical Data:

Description:	2.2L Air Fryer
Model:	T17023
Rated Voltage:	220-240V~
Frequency:	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 (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.



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.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.

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 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 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 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 food to be fried in the drawer.
- 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 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.

WARNING! DO NOT clean the non stick food drawer, basket or grill in the dishwasher. They are NOT dishwasher safe.

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. Do not fill the drawer with oil or any other liquid.
3. Do not put anything on top of the appliance, as this will disrupt the airflow and the 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 timer dial anti-clockwise to zero. The air fryer will then automatically switch off within 20 seconds.

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 whenever the drawer is not properly situated inside the appliance or the timer is not set. Before using your air fryer, please ensure that the drawer is fully closed and that the cooking timer has been set.

Removing the Drawer:
The drawer can be removed fully from the air fryer. Pull on the handle to slide the drawer out of the air fryer.

Note: If the drawer is removed from the main body of the fryer when in operation, the unit will automatically stop working within 5 seconds of this occurring.

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 food in the drawer.
4. Slide the drawer back into the air fryer making sure to carefully align with the guides in the body of the fryer.

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

5. Determine the required cooking time for your desired food. (Refer to the Settings table).
6. To switch on the appliance, turn the timer dial to the required cooking time. The fan will start working and both pilot lights on the body of the fryer will come on to show the unit is in operation.
7. Turn the temperature control dial to the required temperature. (Refer to the Settings table) to learn how to determine the right temperature. Add 2 minutes to the cooking time when the appliance is cold.

Note: If you wish, you can also let the appliance preheat without any food inside. In this case, turn the timer dial to more than 2 minutes and wait until the heating-up light goes out. Then, add food to the drawer and turn the timer dial to the required cooking time.

8. The timer starts counting down the set cooking time.

Note: During the air frying process, the working lights will turn on and off from time to time. This indicates that the heating element is being switched on and off to maintain the set temperature.

Note: Excess oil from the food is collected on the bottom of the drawer.

9. Some food require shaking halfway through the cooking time. (Refer to the Settings table). To shake the food, pull the drawer out of the appliance by the handle and shake it. Then slide the drawer back into the fryer.

Tip: Set the timer to half the cooking time. When the timer bell sounds, shake the food. Then, set the timer again to the remaining cooking time and resume frying.

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

Note: You can also switch the appliance off manually by turning the timer control dial to 0.

11. Check if the food is ready. If the food is not ready yet, simply slide the drawer back into the appliance and set the timer to a few extra minutes.
12. To remove food (e.g. fries), pull the drawer out of the air fryer and empty your food onto a plate. Do not turn the drawer upside down, as any excess oil that has collected may drip onto the food. Caution: The inside of the drawer and food will be very hot. Depending on the type of food in the fryer, steam may escape upon opening so care is needed.

Tip: To remove large or fragile food, lift the food out of the drawer with a pair of tongs

13. The air fryer is instantly ready to create another delicious meal.

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

Note: Keep in mind that these settings are indications. As foods differ in origin, size, shape and brand, we cannot guarantee the best settings for your food. Because the Rapid Air technology instantly reheats the air inside the appliance, pulling the drawer briefly out of the appliance during air frying barely disturbs the process.

Tips:
- The cooking time will depend on the size of your food. Smaller sizes may require a shorter cooking time.
- Shaking smaller food halfway during the cooking time optimizes the end result and can help prevent unevenly fried food.
- Add some oil to fresh potatoes for a crispy result. Fry your food in the air fryer within a few minutes after you added the oil.
- Be cautious of using extremely greasy food 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 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than home-made dough.
- Place a baking tin or oven dish in the air fryer drawer if you want to bake a cake or quiche, or if you want to fry fragile food or filled food.
- You can also use the air fryer to reheat food. To reheat food, 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	400-500	18-20	200		Yes
Thick frozen fries	400-500	20-25	200		Yes
Potato gratin	600	20-25	200		Yes
Meat & Poultry					
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		
Snacks					
Spring rolls	100-500	8-10	200	Use oven-ready	Yes
Frozen chicken nuggets	100-600	6-10	200	Use oven-ready	Yes
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		
Baking					
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	

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 food is not done.	Too much food has been added to the air fryer.	Put smaller batches of food 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 Table).
	The food hasn't been cooked for long enough.	Set unit to the required cooking time (refer to the 'Settings Table).
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.
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 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 is NOT dishwasher-safe. NEVER place the drawer in the dishwasher.

Tip: If dirt is stuck to the bottom of the drawer, fill the drawer with hot water with some washing-up liquid. Allow the drawer to 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.

Weights & Measures:
Check these charts for basic imperial to metric conversions of weights.

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

Imperial	Metric
1/2 oz	15g
1 oz	30g
2 oz	60g
3 oz	90g
4 oz	110g
5 oz	140g
6 oz	170g
7 oz	200g
8 oz	225g
9 oz	255g
10 oz	280g
11 oz	310g
12 oz	340g
13 oz	370g
14 oz	400g
15 oz	425g
1 lb	450g

Food Allergies

Important Note: Some of the recipes contained in this document may contain nuts and/or other allergens. Please be careful when making any of our sample recipes that you **ARE NOT** allergic to any of the ingredients. For more information on allergies, please visit the Food Standards Agency's website at: www.food.gov.uk

Homemade Fries

Ingredients	Method
2 large potatoes ½ tbsp. paprika Pinch of salt Pinch of pepper 1 tbsp. Sunflower oil	1. Wash, peel and slice the potatoes. 2. Dry with kitchen paper. 3. Cut the potatoes into your desired length and thickness. 4. Bring a large pot of water to the boil with a pinch of salt. Add the chips and allow to part boil for 10 minutes. 5. Strain the fries and immediately run under cold water to stop them from cooking any more. 6. Pour the oil in a bowl, with the paprika, salt and pepper. Put the fries on top and mix until all the fries are coated. 7. Remove the fries from the bowl with your fingers or kitchen utensil so that the excess oil stays behind in the bowl. 8. Place the fries in the air fryer and then set the fryer to cook as per the suggested times/temperature in the Settings Table. 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	Method
1 free range egg 1 strip of bacon 1 English muffin Cheese to slice Pinch of pepper and salt to taste	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.

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	1. Place all the ingredients inside a large mixing bowl or zip-locked sealing bag and mix them well. Marinate in the refrigerator for at least 4 hours (preferably overnight) 2. Line a baking tray with baking paper and evenly scatter the chicken wings across it. 3. Cook the wings, turning halfway through as per the suggested time and temperature most suitable in the Settings Table.

Lemon Garlic Salmon

Ingredients

4 skin-on salmon fillets
4 tbsp butter
1 clove garlic, minced
1 tsp salt
1 tsp fresh dill, chopped
1 tbsp fresh parsley, chopped
Juice of 1 lemon

Method

1. Melt the butter and mix in the remaining ingredients to create a butter sauce.
2. Coat the fish in the sauce on both sides and place it on a baking tray lined with baking paper.
3. Place the baking tray inside the air fryer and cook through, as per the suggested time and temperature most suitable in the Settings Table.

Molten Chocolate Lava Cake

Ingredients

100g dark chocolate chips
100g unsalted butter
1 ½ tbsp. self-raising flour
2 eggs
2 ½ tbsp. sugar

Method

1. Melt the chocolate and the butter, stirring all the time.
2. Stir the flour into the mixture, mix it in lightly and set the mixture aside.
3. In a separate mixing bowl, mix together the eggs and sugar until light and frothy. Mix in the chocolate sauce slowly until the ingredients are well blended together.
4. Pour the batter into an oven-safe cup or ramekin and place it inside the air fryer.
5. Turn the air fryer to 190°C for 6 minutes.
6. When ready, top with ice-cream and serve immediately.

Add your own recipes Here

Ingredients:	Method:

Add your own recipes Here

Ingredients:	Method:

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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

Vortx AirBlast Technology

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

0320.V7

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