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



T17089 All Colour Variants

5 LITRE MANUAL AIR FRYER



**SAFETY AND INSTRUCTION MANUAL
PLEASE READ CAREFULLY**

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

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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
5L Air Fryer
Grill Plate

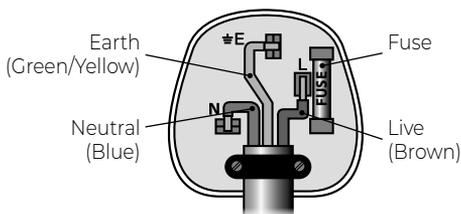
1. Control panel
2. LED display
3. Air inlet
4. Air outlet
5. Grill plate
6. Drawer
7. Drawer handle



Technical Data:

Model:	T17089
Rated Voltage:	220-240V~
Frequency:	50Hz
Power Consumption:	1400-1600W
Temperature Control:	50°C-200°C
Timer:	Up to 60 minutes

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.
- DO NOT let the supply cord touch hot surfaces.
- 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.
- 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.
- 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.
- DO NOT leave this appliance unattended whilst plugged in or operating.
- Close supervision is necessary when any appliance is used by or near children.
- Children should not play with the appliance. DO NOT allow children to play with the socket and plug.

- 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 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 allow water or any other liquid to enter the body of the appliance.
- DO NOT plug and unplug with wet hands.
- 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 appliance in the presence of explosive and /or flammable fumes.
- DO NOT place the air fryer against a wall, furniture or against other appliances. Leave at least 10cm free space to the top, back and sides.

- 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.
- CAUTION: Hot surface when the appliance is operating. DO NOT touch the hot surfaces. Use the handle.
- DO NOT touch the inside of the appliance to avoid burns and scalding.
- During hot air frying, hot air and steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings.
- Hot steam and air may escape when you remove the pan from the air fryer.
- Any 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 drawer with oil as this may cause a fire hazard.
- DO NOT place anything on top of the air fryer.
- DO NOT cover the air inlet and outlet during operation.
- If the product smokes, unplug it immediately. Remove the drawer once the smoke has stopped.
- In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from the Customer Support Team.
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Before First Use:

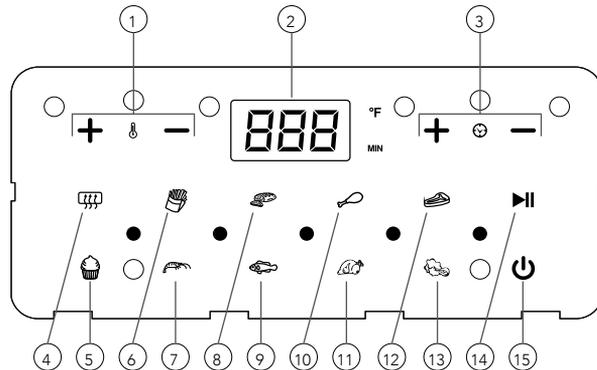
Read all instructions and safety information carefully before first use. Please retain this information for future reference.

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. DO NOT remove the rating label.
5. Clean the grill plate and drawer with hot water, some washing-up liquid and a non-abrasive sponge. Dry thoroughly. Place the grill plate in to the bottom of the drawer.
6. Wipe the inside and outside of the appliance with a damp cloth.
7. Do not fill the fryer with oil or frying fat. This fryer operates using hot air and requires very little to no oil.
8. Familiarise yourself with the control panel shown below.
9. Situate your appliance according to the Important Safety Instructions section.

Using Your Appliance.

Control Panel

1. Temperature Control
2. LED Display
3. Timer Control
4. Pre-Heat Setting
5. Cake Setting
6. Fries Setting
7. Shrimp Setting
8. Meat Setting
9. Fish Setting
10. Drumsticks Setting
11. Chicken Setting
12. Steak Setting
13. Vegetables Setting
14. Start /Pause
15. ON/OFF



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 hot air frying will be affected as a result.

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 grill plate is inside the drawer, the drawer is fully closed.

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 and the control panel lights will go off. When the drawer is re-inserted, the air fryer will resume operation on the latest selected settings.



Air Frying:

1. Place the ingredients inside the drawer, and slide the drawer back in to the unit.

Note: DO NOT allow the ingredients to exceed the MAX (maximum) line.

Note: Ensure that the drawer is fully inserted in the unit.

2. Connect the mains plug to an earthed wall socket. The unit will emit an audible signal and the ON/OFF indicator light will illuminate for about 1 second to confirm that the unit is in standby mode.
3. Press the ON/OFF key. The display will show the default temperature of 180°C and the default time of 15 minutes.

Note: If no input is made within 1 minute, the unit will revert to stand-by mode and emit an audible signal.

4. Set the temperature required. Press the temperature '+' or '-' keys on the unit's control panel to change the temperature in increments of 10°C within the range of 50°C - 200°C.

Note: The temperature can be changed during operation. When the temperature is being set, the numbers on the LED display will flash. Once the numbers flicker three times with no further change being made, the selected temperature is automatically set.

Note: Press the '+' key when at the maximum temperature to start the cycle over at the lowest temperature. Press the '-' key when at the minimum temperature to quickly select the maximum temperature. Keep pressing the '-' key to work backwards from the maximum to the minimum temperature.

5. Set the time required. Press the Time '+/-' keys on the unit's control panel to change the time setting in increments of 1 minute. The default time is 15 minutes.

Note: The time can be changed during operation. When the time is being set, the numbers on the LED display will flash. Once the numbers flicker three times with no further change being made, the selected time is automatically set.

Note: Press the '+' key when at the maximum time (60 minutes) to start the cycle over at the minimum time (1 minute). Press the '-' key when at the minimum time (1 minute) to quickly select the maximum time (60 minutes). Keep pressing the '-' key to work backwards from the maximum to the minimum time.

6. When the required temperature and time has been set manually, press the Start/Pause key on the unit's control panel to start the cooking process. The unit will give off a sound and the corresponding indicator on the unit's control panel will flicker.
7. Press the Start/Pause key again at any time to pause the cooking process. The unit will give off a sound and the corresponding indicator on the unit's control panel will stop flickering to indicate the cooking process has been paused. Press the key again when the cooking process is paused to resume it. The unit will give off a sound and the corresponding indicator on the unit's control panel will flicker to indicate cooking has been resumed.

CAUTION: DO NOT touch the drawer during and for some time after use, as it gets very hot. Only hold the drawer by the handle.

8. Press the On/Off button at any time during the cooking cycle to power the unit down completely and put it back into standby mode. There will be a sound prompt to show the unit has been put back into Standby mode.

Note: In the event of a power cut while the unit is in operation, the air fryer automatically saves the latest selected settings to memory; when power is restored, the cooking process will resume, without the need to select time and temperature settings again.

9. When the set preparation time has elapsed, the unit will give off a sound and the LED display on the control panel will show '00' to indicate the cooking time is elapsed. When this occurs, pull the drawer out of the appliance and place it on a heat-resistant surface.



Note: When the cooking time has elapsed, the motor will continue working for approximately one minute as the unit cools down, before shutting off completely. This is normal, and no further action is required.

10. 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.
If the ingredients are ready empty the drawer into a bowl or onto a plate. Take care if tilting the drawer as any excess oil that has collected on the bottom of the drawer will leak onto the ingredients.
11. When a batch of food is ready, the appliance is instantly ready for preparing another batch.
12. Unplug the appliance from the mains when done cooking.

Using the Auto-Cook Menus:

This unit comes equipped with a choice of 9 pre-set auto-cook menus, allowing you to quickly and efficiently cook a variety of popular meals and ingredients.

1. To select any of the available pre-set menu, press the corresponding key on the unit's control panel. The corresponding indicator will flash and the unit's LED display will show the pre-set cooking time and temperature to show the option has been selected.
2. Once a pre-set has been selected, the cooking process will unfold as normal, and can be controlled according to the instructions detailed in the previous section.

Auto-Cook Times and Temperatures:

The table below shows the pre-set times and cooking temperatures for each of the unit's 9 auto-cook menus.

MENU	DEFAULT TIME (MIN)	DEFAULT TEMPERATURE (°C)
Pre-Heat	3	180
French Fries	18	200
Meat	12	200
Drumsticks	20	200
Steak	12	180
Cake	25	160
Shrimp	8	180
Fish	10	180
Chicken	30	200
Vegetables	10	160

Tips:

- If the food is cold, increase the cooking time by 3 minutes.
- To remove large or fragile ingredients, lift the ingredients out of the drawer with a pair of tongs.
- The cooking time will depend on the size of your ingredients. Smaller sizes may require a shorter cooking time.
- Shaking smaller ingredients and turning food halfway during the cooking time optimises the end result and can help prevent unevenly fried ingredients.
- For perfectly fluffy fries, it is recommended that potatoes be parboiled before frying.
- 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.
- 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 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:

Note: The table below will help you to select the basic settings for the ingredients. Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, the best settings for your ingredients cannot be guaranteed. Because the Rapid Air technology instantly reheats the air inside the appliance instantly, pulling the drawer briefly out of the appliance during hot air frying barely disturbs the process.

SETTINGS TABLE:					
	Min-max Amount (g)	Time (min.)	Temperature (°C)	Extra information	Shake
Potato & fries					
Thin frozen fries	400-500	12-16	200		Yes
Thick frozen fries	400-500	20-20	200		Yes
Potato gratin	600	18-25	200	add ½ tbsp of oil	Yes
Meat & Poultry					
Steak	100-600	8-12	180		
Pork chops	100-600	10-14	180		
Hamburger	100-600	7-14	180		
Sausage roll	100-600	13-15	200		
Drumsticks	100-600	18-22	180		
Chicken breast	100-600	10-15	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	10	200	Use oven-ready	
Stuffed vegetables	100-500	10	160	Use oven-ready	

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. The timer has not been set. The ON/OFF key has not been pressed.	Plug the appliance into an earthed wall socket. Set the time required. Press the ON/OFF key.
The fried ingredients are not done.	Too much food has been added to the air fryer. The set temperature is too low. The cooking time is too short.	Put smaller batches of ingredients in the air fryer. Smaller batches are fried more evenly. Set to an appropriate temperature, re-fry food. Set an appropriate cooking time, re-fry food.
Food is not evenly fried.	Certain foods need to be shaken midway through the cooking process.	Midway through the cooking process, pull the drawer out and shake it to separate the overlapped food material, then push the drawer back to continue.
Fresh fries are fried unevenly in the air fryer.	Wrong type of potatoes used. The potato sticks were not rinsed adequately before frying.	Use fresh potatoes and make sure they stay firm during frying. Rinse the potato sticks properly to remove starch from the outside.
Fried snacks are not crispy when they come out of the air fryer.	Some food materials have to be fried with oil. Wrong type of snacks used.	Coat the surface of the food with a thin layer of oil on first, then start to fry them. Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
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 the potato sticks are properly dried before adding the oil. Cut the potato sticks smaller for a crispier result. Add slightly more oil for a crispier result.
Cannot slide the drawer in to the unit smoothly.	The drawer is over filled with ingredients.	DO NOT allow the food in the drawer to exceed the MAX.line.
The appliance is smoking.	The ingredients have a high oil content. The fryer contains grease from previous use.	Smoking will be normal. White smoke is caused by grease heating up inside the fryer. Clean the fryer properly after each use.

Cleaning & Care:

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

Clean the appliance after every use.

Cleaning the appliance.

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.
6. Clean the grill plate in hot water soapy water.

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.

7. Clean the inside of the appliance with hot water and a non-abrasive sponge.
8. 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.

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

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

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 cook as per the suggested times/temperature in the Settings Table. <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. <p>Tip: Try adding some mustard on the muffin for extra flavour.</p>

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. Cook the wings, turning halfway through as per the suggested time and temperature most suitable in the Settings Table.



Lemon Garlic Salmon

Ingredients	Method
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	<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 through, as per the suggested time and temperature most suitable in the Settings Table.

Molten Chocolate Lava Cake

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



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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 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

Should you have a problem with your appliance, or need any spare parts, please call our **Customer Support Team on:**

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Revolutionary
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