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



T17065

12 LITRE AIR FRYER OVEN



**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.

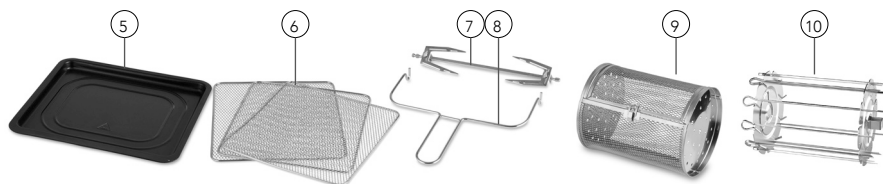
Visit our website: towerhousewares.co.uk Call: +44 (0)333 220 6066
(8.30am to 6.00pm Monday-Friday)

Specifications:

This box contains:

Instruction Manual
Air Fryer Oven
Rotisserie Skewer & Handle
3 x Airflow Racks
Rotating frying basket
2 Skewer rack ends and 10 mini skewers
Oil drip tray

1. Timer Dial
2. Indicator Lights
3. Temperature Dial
4. Door Handle
5. Oil Drip Tray
6. Airflow Racks
7. Rotisserie Fork (With Shaft)
8. Frying Basket/ Rotisserie Fork/ Skewer Rack Removal Tool
9. Rotating Frying Basket
10. Skewer Rack Ends And 10 Mini Skewers



Technical Data:

Description:	12L Manual Air Fryer Oven
Model:	T17065
Rated Voltage:	220-240V-
Frequency:	50/60Hz
Power Consumption:	1600W

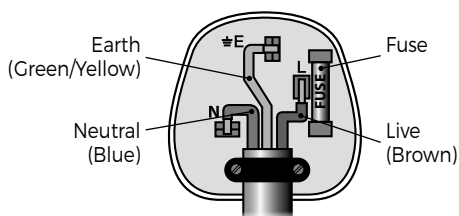
Documentation

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.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 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.

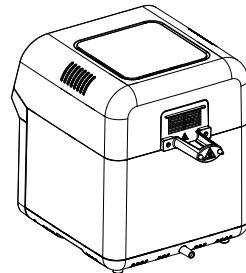
- Take care when any appliance is used near pets.
- DO NOT use this product for anything other than its intended use.
- This appliance is for household use only.
- This appliance includes a heating function. Please ensure that the appliance is used on a stable, level, and heat resistant surface.
- DO 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 oven on or near combustible materials such as a tablecloth or curtain.
- DO NOT place the air fryer oven 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 oven to cool down for approximately 30 minutes before you handle or clean it.
- Make sure the food prepared in the air fryer oven 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 pan from the air fryer oven.
- Any dishes or accessories used in the air fryer oven will become hot. Always use oven gloves when handling or removing anything from the air fryer oven.
- **WARNING: DO NOT fill the air fryer tray 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 oven.
- DO NOT cover or obstruct the heat dissipation area of the air fryer oven.
- To disconnect, turn air fryer oven OFF by making sure the Timer Dial is set to OFF, then remove plug from wall outlet.
- Use recommended temperature settings for all cooking/baking, roasting and air frying.
- DO NOT rest cooking utensils or baking dishes on glass door.
- DO NOT clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- DO NOT attempt to dislodge stuck on food while the air fryer oven is plugged into an electrical outlet.
- 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. If the appliance is given to someone else, it should always be accompanied by these operating instructions. As they form an integral part of the appliance.

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 plate or any warning labels.
5. Thoroughly clean the accessories with hot water, some washing-up liquid and a non-abrasive sponge.
6. Wipe the inside and outside of the appliance with a damp cloth.
7. Install the air outlet wall spacer guard before first use using the screws provided as shown in the diagram.
8. A slight smell and oil fume may be present at the first use. This is normal and is due to coating residues which will disappear after use.



Using Your Appliance.

Notes:

Select the appropriate accessories.

Use oven gloves to take out the accessories, containers etc. once cooking has finished.

Always put the oil drip tray in the lowest position for gathering oil from fried food.

DO NOT let food exceed the highest position. Bear in mind that the ingredients may expand during heating.

Using the Accessories:

Oil Drip Tray

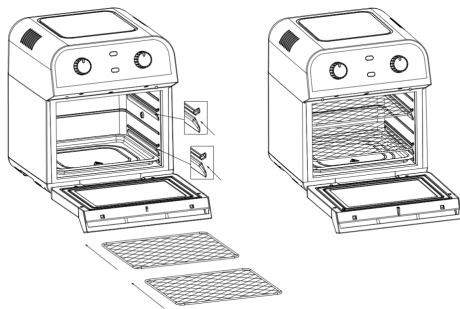
Slide the oil drip tray into the bottom of the oven, along the grooves on either side of the oven walls so that any dripping fat, crumbs or other food residues can be collected in it.

Air Flow Rack

The racks are intended for drying. However, they can also be used for crisping, warming up etc.

Slide the air flow racks into the oven cavity along the guides on either side of the oven walls. The heating element is located at the top of the cooking space. Therefore the higher up a baking rack is placed, the more intense the heat is from above.

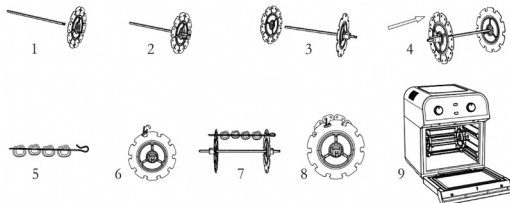
In the top section, the food is cooked faster and crispier. The middle position should be chosen to achieve even heating from all sides. The bottom rails are suitable for gentle cooking.



Skewer Rack

Assemble the skewer rack.

1. Place the skewer rack discs onto the shaft, ensuring the flat faces of the discs face inwards.
2. Thread food onto the separate skewers and place onto the skewer rack by slotting the sharp end of the skewer into the narrow slot and the hooked end of the skewer into the shaped slots. Squeeze and tilt the hook downwards to lock into place.
3. Place the rack into the oven. Insert the shaft end with just one notch into the holder on the right side of the oven walls. Push into the holder as far as it will go.
4. Hang the other end of the shaft (with two notches) into the support on the left-hand side of the oven.
5. Check that the rack fits securely. It must not be able to rotate about its own axis when the device is switched off. If this is not the case, plug the right-hand end of the shaft deeper into the holder.
6. After use, remove the rack using the removal tool (see the 'Removal Tool' section). Always use oven gloves to remove the rack and the grilled items. Squeeze and tilt the hook upwards to remove the skewers from the rack.

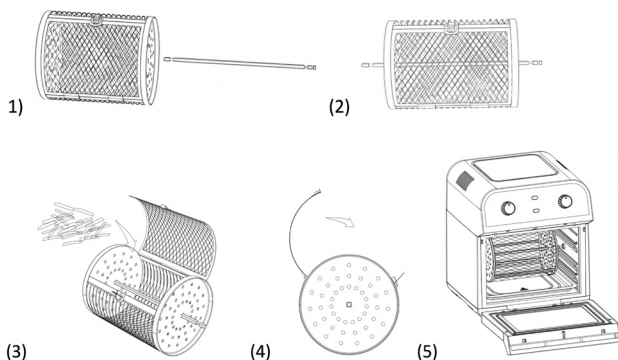


Frying Basket

The rotating basket, turns during cooking to ensure that the food crisps on all sides. The rotating basket is particularly suitable for preparing chips or other potato products, small pieces of vegetables and meat as well as frozen products, e.g. chicken nuggets or squid rings.

1. Place the shaft through the basket so that the shaft end with one notch exits the side of the basket with the L shaped metal attachment.
2. Open the rotating basket.
3. To ensure food is cooked evenly fill the rotating basket no more than $\frac{3}{4}$ full with food.
4. Close the basket, ensuring that the catch is shut, so that the basket does not open during use.
5. Insert the right-hand side of the rotating basket (with the L shaped metal attachment and the shaft end with just one notch) into the holder on the right side of the oven walls. Push into the holder as far as it will go.
6. Hang the other end of the shaft (with two notches) into the support on the left-hand side of the cooking space.
7. Check that the rotating basket fits securely. It must not be able to rotate about its own axis when the device is switched off. If this is not the case, plug the right-hand end of the shaft deeper into the holder.

After use, remove the hot rotating basket from the cooking space using the removal tool (see the 'Removal Tool' section). Always use oven gloves to open and empty the rotating basket.



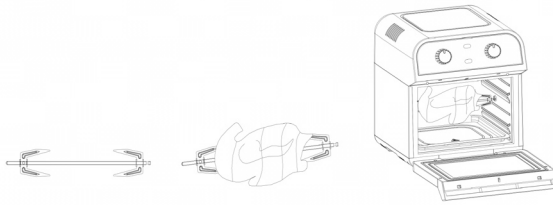
Rotating Spit - Rotisserie

The rotisserie function can help cook food more evenly.

The rotating spit consists of the shaft and two rotating spit forks. The rotating spit is suitable for grilling large pieces of meat, e.g. chicken, pork.

Assemble the rotating spit and insert it into the appliance:

1. Slide one of the rotating spit forks (sharp prongs facing inwards) onto the shaft and lock it with the locking screw. The shaft contains a small round notch for the tip of the locking screw. In the case of smaller pieces of food, the rotating spit forks can be secured more centrally on the shaft.
2. Slide the food for grilling onto the rotating spit fork.
3. Slide the other rotating spit fork (sharp prongs facing inwards) onto the shaft and food and lock it with the locking screw.
4. Plug the end of the shaft with one notch into the round holder on the right-hand side of the cooking space. Then hang the other end of the shaft, with two notches, into the support on the left-hand side of the cooking space.
5. Check that it fits securely. The rotating spit must not be able to rotate about its own axis when the device is switched off. If this is not the case, plug the left-hand end of the shaft deeper into the holder.
6. After use, remove the hot rotating spit using the removal tool (see the 'Removal Tool' section). Always use oven gloves to remove the rotating spit forks and take off the grilled items.



Notes:

The total weight of a chicken should not exceed 2.7lb as during rotation the chicken will catch the bottom of the oil drip tray. For chickens greater than this weight use the frying basket.

Tie the legs and wings to keep in position.

As the meat on the chicken legs is thicker and the heat is difficult to penetrate, it is recommended to pierce the skin in several places.

Removal Tool - Frying Basket/ Rotisserie Fork/ Skewer Rack

Use the removal tool to remove the frying basket, rotisserie or skewers from the oven.

1. Place the ends of the removal tool under the shaft.
2. First lift up the left-hand side of the shaft and move it forwards a little until the right end of the shaft is released from the holder.
3. Carefully lift the rotating basket, spit or skewers out of the cooking space and place down on a heat-resistant surface.



Operating instructions:

1. Plug the appliance into the mains outlet.
2. Turn the TIME and TEMP control dials away from OFF to commence operation. Time options are from 10-60min and Temperature options from 100-220°C.

The TEMP light will illuminate GREEN. The TIME light will illuminate RED. Both control dials need to be at a setting and the lights illuminated for the appliance to operate.

Below is a suggested cooking guide:

Note: The temperatures and cooking times are guidelines and should be adjusted if necessary. As the ingredients differ due to their origin, size, shape and quality, the actual cooking temperatures and times may vary. Make sure before serving that meat and poultry are thoroughly cooked.

Food	Temperature (°C)	Time (min.)
Fries	220	25-30
Frozen Food	100	10-15
Wings	200	15-20
Steak	180	12-15
Chips	220	20-25
Fish	180	15-18
Vegetables	180	12-15
Popcorn	220	8-12

Food	Temperature (°C)	Time (min.)
Chicken	220	25-35
Cake	140-160	40-45
Skewer	200	15-20
Pizza	180	15-20
Keep Warm	100	30
Toast	200	3-6
Cookie	180	12-15

3. To PAUSE cooking, open the door and the oven will stop automatically. Close the door and the oven will continue according to the settings set.
4. During cooking, turn the food regularly for better and more even cooking.

Note: During cooking, baskets, racks, oil trays and dishes etc. become very hot and cannot be touched directly by hand. Always use oven gloves.

5. When the cooking time set has come to an end there will be an audible bell prompt and the appliance will stop operating.
6. Open the door, remove the contents with oven gloves or use the removal tool to remove the basket, rotisserie or skewer rack and place on a suitable heat resistant, level surface.

Note: When removing the basket from the appliance, DO NOT touch the basket with your hands.

7. Check to ensure that the food is cooked. Replace in the oven and reset the temperature/timer as required to cook a little longer, if necessary.
8. Serve the food.
9. After cooking turn off the power supply and pull the power cord from the wall.

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.
	Both the timer and temperature are not set	Turn the timer and temperatures dials to the required position 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.		Make sure you dry the potato sticks properly before you add the oil.
	The crispiness of the fries depends on the amount of oil and water in the fries.	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.

Do not use metal kitchen utensils or abrasive cleaning materials to clean the drip tray, as this may damage the non-stick coating.

Cleaning the appliance.

- Remove the mains plug from the wall socket and let the appliance cool down.
- Note: Open the door to let the air fryer cool down more quickly.
- Wipe the outside of the appliance with a soft, damp cloth.
- Clean the drip tray and accessories with hot water, some washing-up liquid and a non-abrasive sponge.
- Clean the inside of the appliance with hot water and a non-abrasive sponge.
- Allow the appliance to dry thoroughly before reusing or storing.

To store your appliance:

- Ensure that the air fryer is cool, clean and dry before storing it.
- Store the appliance in a cool, dry place on a flat, dry level surface out of reach of children.

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| 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.

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