

# TOWER®

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



T17088 All Colour Variants

9 LITRE

## DUAL BASKET AIR FRYER



SAFETY AND INSTRUCTION MANUAL  
**PLEASE READ CAREFULLY**

\*Subject to registering your Extended Guarantee online at [www.towerhousewares.co.uk](http://www.towerhousewares.co.uk)

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

### Specifications:

#### This box contains:

Welcome Pack including Instruction Manual  
9L Dual Basket Air Fryer  
Removable Grill Plates

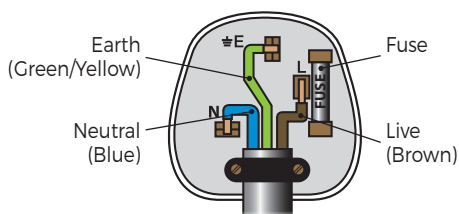
1. Control Panel and Display
2. Air Inlet
3. Air Outlet
4. 4.5L Drawers x 2
5. Cool Touch Drawer Handle
6. Grill Plates



### Technical Data:

Model:	T17088
Rated Voltage:	220-240V~
Frequency:	50/60Hz
Power Consumption:	2200-2600W
Temperature Control:	50°C-200°C
Timer:	1-60 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](http://www.recycle-more.co.uk) or [www.recyclenow.co.uk](http://www.recyclenow.co.uk) for access to information about the recycling of electrical items.

Please visit [www.weeireland.ie](http://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.  
**+44 (0) 333 220 6066**

### Before First Use:

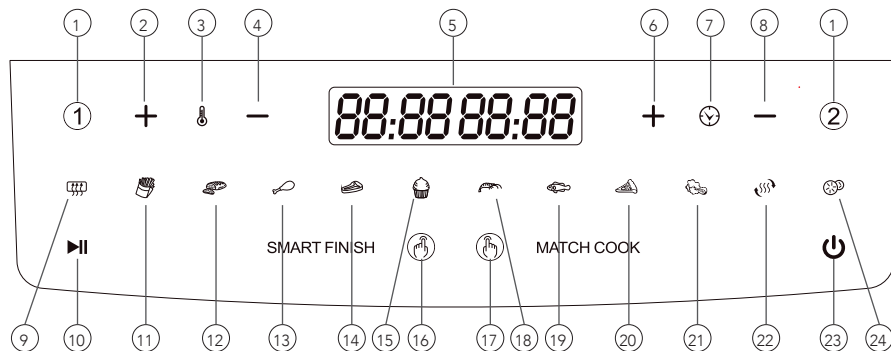
Read all instructions and safety information carefully before first use. Please retain this information for future reference.

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

### Using Your Appliance.

#### Control Panel

- |                            |                            |
|----------------------------|----------------------------|
| 1. Basket 1 / Basket 2 key | 12. Meat Pre-set key       |
| 2. Temperature + key       | 13. Drumsticks Pre-set key |
| 3. Temperature indicator   | 14. Steak Pre-set key      |
| 4. Temperature - key       | 15. Cake Pre-set key       |
| 5. LED screen              | 16. Smart Finish key       |
| 6. Time + key              | 17. Match Cook key         |
| 7. Time indicator          | 18. Prawn Pre-set key      |
| 8. Time - key              | 19. Fish Pre-set key       |
| 9. Pre-Heat key            | 20. Pizza Pre-set key      |
| 10. Start/Pause key        | 21. Vegetables Pre-set key |
| 11. Chips Pre-set key      | 22. Re-Heat Pre-set key    |
|                            | 23. Power On/Off button    |
|                            | 24. Dehydrate Pre-set key  |



### 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.

This appliance allows for one or both drawers to be used while cooking. The Smart Finish function allows for different foods to be cooked simultaneously with different cooking times and temperatures, while still being ready at the same time.

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

### The Auto-Off Function:

1. When cooking is not in progress, the appliance will automatically turn off if there has been no contact with the control panel for 10 minutes.






**Note:** To turn the unit off during operation, press the ON/Standby key. The ON/Standby key will flash. The unit will stop heating and the fan will run for approximately 10 seconds before turning off completely. There will be an audible signal and the ON/Stand-by icon will remain illuminated.

### Turning the Appliance ON/OFF:

1. Plug the unit into a mains socket. The unit will emit an audible signal and the control panel will illuminate briefly, before entering stand-by mode with just the  key illuminated.
2. Touch the  key to turn the appliance on, this will illuminate the control panel.
3. Touch the  key to stop further operation. The unit will emit an audible signal and go into standby mode.


**Note:** If there is a power cut or the unit is unplugged during operation all indicator lights will go off. Once connection is re-established the unit will continue to operate at the program previously set.

### Start/ Pause:

1. Once the appropriate function, time and temperature have been set touch the  key.
2. The  key will flash, followed by an audible signal, before the unit starts operating in the program set.
3. To pause operation, touch the  key. The  key will stop flashing and there will be an audible signal. To re-start operation, re-touch the  key and the unit will resume at the latest setting.

### Setting the Temperature:

The temperature control range is 50-200°C.

1. Each touch of the Temperature  +/- keys will increase/ decrease the temperature in increments of 10°C. The temperature will flash 3 times in the display to confirm the setting chosen.

**Note:** When 200°C is reached, if the temperature  key is touched again the display will loop back to 50°C. Similarly, if the temperature  key is touched again when 50°C is shown, the display will cycle back to 200°C.



2. Short press the keys to adjust gradually or press and hold to change the time more quickly.

**Note:** The temperature can be changed during operation.

### Setting the Timer:

The time range is 1 to 60 mins.

Each touch of the Timer  +/- keys will increase/decrease the time by 1 minute.

**Note:** At 60 minutes, if the  key is touched again the display will loop back to 01 minute. Similarly, at 01 minutes, if the  key is touched again the display will cycle back to 60 minutes. The time will flash 3 times in the display to confirm the setting chosen. Short press the keys to adjust gradually or press and hold to change the time more quickly.

**Note:** The time can be changed during operation.



### Pre-Set Menu Selection

#### Once plugged in and in stand-by:

1. Place the food in the drawer(s). **CAUTION: DO NOT EXCEED THE MAX FILL LINE.**
2. Touch the **U** key.
3. Touch the **①** or **②** key, depending which drawer has food in.
4. Touch the icon of the cooking function required.
5. The default temperature and timer will show in the display alternately. Touch the Temperature **+/-** keys and the Time **+/-** keys to adjust the temperature and operation time if required.
6. If using both drawers touch the other drawer key and repeat steps 3 and 4.
7. Touch the **▶||** key to start operation.
8. When the operation time has elapsed there will be an audible signal, the display will show '00' and the heating element will stop working. The motor will continue to operate for approximately 1 minute to cool the unit down before entering standby mode.
9. Remove the drawer from the appliance and place it on a heat-resistant surface.
10. Check if the food is ready:
  - If the food is not ready yet, return the drawer to the appliance, set the timer to a few extra minutes and press the **▶||** key.
  - If the food is 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.

**CAUTION:** Take care when tilting the drawer as the grill plate may move.

**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.

When a batch of food is ready, the appliance is instantly ready for preparing another batch. However, if the appliance is not required for further cooking, turn it off and unplug it from the mains socket. Leave the drawer(s) open to allow the unit to cool down more quickly.

#### Smart Finish:

1. Program drawer **①**.
2. Program drawer **②**.
3. Select Smart Finish SMART FINISH **④**.
4. Touch the **▶||** key to begin operation.

#### Match Cook:

If cooking the same food in both drawers, set the program for drawer **①** as detailed above and then MATCH COOK drawer **②**:

1. Select MATCH COOK MATCH COOK **⑤**.
2. Program drawer **①**.
3. Touch the **▶||** key to begin operation.

#### Pre-Heat:

To pre-heat the appliance before cooking:

1. Select the required drawer or both.
2. Select Pre-Heat function button (9). This will pre-heat the drawer at 180°C for 3 minutes.
3. Press the **▶||** key.

**Note:** Pre-heating the grill plate helps achieve a chargrill effect when cooking vegetables, chicken, meat and fish, or add extra crispness to chips and other coated ingredients.

**Pre-set Menu Table:**

The table below shows the pre-set times and cooking temperatures for each of the unit's 12 auto-cook menus.

MENU ICON	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
	Pizza	20	180
	Vegetables	10	160
	Re-Heat	15	150
	Dehydrate	360 (6 hours) Adjustable time: 0.5 hour to 24 hours	60

**Tips:**

- Shaking smaller ingredients 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.
- The optimal amount for preparing crispy fries is 500 grams.
- 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.
- The air fryer can be used to reheat ingredients. To reheat ingredients, use the re-heat function.

**Settings Table:**

**Note:** in addition to the preset menus, the appliance can be used to make other foods by setting the time and temperature manually. This settings table will help you to select the basic settings for the ingredients.

**Note:** Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand the best settings for the ingredients cannot be guaranteed.

**Note:** Because the Rapid Air technology instantly reheats the air inside the appliance, removing the drawer briefly out of the appliance during hot air frying barely disturbs the process.

**Note:** Add 3 minutes to the preparation time before you start frying if the appliance is cold.

<b>SETTINGS TABLE:</b>				
	Time (min.)	Temperature (°C)	Extra information	Shake
<b>Potato &amp; fries</b>				
Thin frozen fries	12-16	200		Yes
Thick frozen fries	20-20	200		Yes
Potato gratin	18-25	200	add ½ tbsp of oil	Yes
<b>Meat &amp; Poultry</b>				
Steak	8-12	180		
Pork chops	10-14	180		
Hamburger	7-14	180		
Sausage roll	13-15	200		
Drumsticks	18-22	180		
Chicken breast	10-15	180		
<b>Snacks</b>				
Spring rolls	8-10	200	Use oven-ready	Yes
Frozen chicken nuggets	6-10	200	Use oven-ready	Yes
Frozen fish fingers	6-10	200	Use oven-ready	
Frozen bread crumbed cheese snacks	10	200	Use oven-ready	
Stuffed vegetables	10	160	Use oven-ready	
<b>Baking</b>				
Cake	20-25	160	Use baking tin	
Quiche	20-22	180	Use baking tin/oven dish	
Muffins	15-18	200	Use baking tin	
Sweet snacks	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 ►   key has not been pressed.	Press the ►   key.
	The drawers are open and the selected function is paused.	Close the drawers to automatically resume the selected function.
The drawer will not slide inside the unit properly.	There is too much food in the basket.	Do not fill the basket beyond the Max amount indicated in the table on the earlier page.
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.
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 to an appropriate temperature.
	The cooking time is too short.	Set an appropriate cooking time.
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.
Fried snacks are not crispy or evenly fried when they come out of the air fryer.	Some food materials have to be fried with oil.	Plush a thin layer of oil on the surface of the food first, then start to fry them.
	Wrong type of snacks used.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
	Food stuck together or not in an even layer.	Shake or turn the food periodically through the cooking process.
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.
The appliance is smoking.	The ingredients have a high oil content.	Smoking will be normal.
	The appliance contains grease from previous use.	White smoke is caused by grease heating up inside the fryer. Clean the appliance properly after each use.
	An inappropriate temperature has been set.	Follow the suggested settings or food manufacturer's recommendations.
Food is burned	Food added before pre-heating is complete.	Add food to the appliance once pre-heating is completed.
	Food cooked for too long.	Check on the progress of the food periodically through the cooking process.
	Food left in appliance after time has elapsed.	Remove food from the appliance as soon as the cooking time has elapsed.

**Cleaning & Care:**

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

Clean the appliance after every use.

Cleaning the appliance.

1. Clean the appliance after every use.
2. Switch off the appliance, remove the mains plug from the wall socket and let the appliance cool down.

**Note:** Keep the drawers open to let the unit cool down more quickly.

3. Do not use metal kitchen utensils or abrasive cleaning materials to clean the drawer, basket and grill plate, as this may damage the non-stick coating.
4. Clean the drawer, basket and grill plate with hot water, some washing-up liquid and a non-abrasive sponge or brush.

**Tip:** If food residue is stuck to the grill plate, basket or the bottom of the drawer, leave to soak in hot water and some washing-up liquid for a few hours or overnight.

5. DO NOT allow water or any other liquid to enter the unit.
6. Wipe the outside of the appliance with a damp cloth.
7. Wipe 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.
9. Ensure all parts are thoroughly dry before use.

**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.

**Spares and Accessories:**

T1708801 Crisper Tray  
T1708802 Non-slip Feet  
T1708803 Left Drawer Basket  
T1708804 Right Drawer Basket

### 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](http://www.food.gov.uk)

## Homemade Fries

Ingredients	Method
2 large potatoes ½ tbsp. paprika Pinch of salt Pinch of pepper 1 tbsp. Sunflower oil	<ol style="list-style-type: none"><li>1. Wash, peel and slice the potatoes.</li><li>2. Dry with kitchen paper.</li><li>3. Cut the potatoes into your desired length and thickness.</li><li>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.</li><li>5. Strain the fries and immediately run under cold water to stop them from cooking any more.</li><li>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.</li><li>7. Remove the fries from the bowl with your fingers or kitchen utensil so that the excess oil stays behind in the bowl.</li><li>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.</li></ol> <p>Variations: Try replacing ½ tbsp. of paprika with ½ tbsp. garlic powder, or ½ tbsp. 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"><li>1. Crack the egg into a small ramekin or oven proof dish.</li><li>2. Cut the English muffin in half and layer cheese on one half.</li><li>3. Place the muffin, bacon and egg (in the ramekin) into the Air Fryer drawer.</li><li>4. Turn the Air Fryer to 200°C for 6 minutes.</li><li>5. Once it's cooked, assemble your breakfast muffin and enjoy.</li></ol> <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"><li>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)</li><li>2. Line a baking tray with baking paper and evenly scatter the chicken wings across it.</li><li>3. Cook the wings, turning halfway through as per the suggested time and temperature most suitable in the Settings Table.</li></ol>

## 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"><li>1. Melt the butter and mix in the remaining ingredients to create a butter sauce.</li><li>2. Coat the fish in the sauce on both sides and place it on a baking tray lined with baking paper.</li><li>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.</li></ol>

## 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"><li>1. Melt the chocolate and the butter, stirring all the time.</li><li>2. Stir the flour into the mixture, mix it in lightly and set the mixture aside.</li><li>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.</li><li>4. Pour the batter into an oven-safe cup or ramekin and place it inside the air fryer.</li><li>5. Turn the air fryer to 190°C for 6 minutes.</li><li>6. When ready, top with ice-cream and serve immediately.</li></ol>









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over 100 YEARS of quality



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| 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 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](http://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](http://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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GREAT BRITISH DESIGN, INNOVATION AND EXCELLENCE SINCE 1912