

TOWER®

over 100 YEARS of quality

T19023

Multi-Function Egg Cooker



3 | YEAR
GUARANTEE



GREAT BRITISH
DESIGN SINCE 1912

SAFETY AND INSTRUCTION MANUAL
PLEASE READ CAREFULLY

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



Towerbrand

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

Since the turn of the 20th century, Tower has been designing, developing and manufacturing housewares and small appliances used by millions of households throughout the UK and beyond. During the 1960s, the rise in popularity of pressure cooking saw Tower become the UK's largest producer of pressure cookers, right through into the late 1980s. In recent years the Tower brand has been reborn with an exciting and varied range of housewares and electrical appliances that have quickly reinstated the brand's richly deserved status as a household name.

TOWER

Visit

www.towerhousewares.co.uk

for more fantastic products.

Thank you for purchasing this appliance from the Tower range.

Please read this manual carefully **BEFORE** using the appliance for your own safety.

It has been designed to provide many years of trouble-free use.

There are many benefits to using a Tower Multi-Function Egg Cooker:

- Perfect poached eggs with no butter, oil or extra fats.
- Makes perfect hard, medium or soft boiled eggs.
- Includes measuring cup with piercing needle.
- Safe automatic power turn-off and over-temperature.
- Power Indicator light.
- Auto Power off when water boils.
- Keep your boiled eggs soft and tasty.

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See back page for Customer Service Information.

Call us first, we can help.

With advice, spares and returns.

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

1 - Specifications:

This box contains:

Instruction Manual
Multi-Function Egg Cooker
Lid
Poaching Tray
2 in 1 measuring cup with egg piercer
Egg Rack
Omelette Tray



Structure of your appliance:

- | | | |
|------------------|--------------------|------------------|
| 1. Lid | 4. Egg Rack | 7. Omelette Tray |
| 2. Heating Plate | 5. Power Indicator | 8. Poaching Tray |
| 3. Measuring Cup | 6. Power Button | 9. Piercing Pin |

2 - Technical Data:

Description:	Multi-Function Egg Cooker
Model:	T19023
Rated Voltage:	230-240V ~50/60Hz
Power:	360W

Documentation

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

2014/30/EU	Electromagnetic Compatibility Directive.
2014/35/EU	Low Voltage Directive.
2011/65/EU	Restriction of Hazardous Substances Directive.
1935/2004/EC	Materials & Articles in Contact With Food (LFGB section 30 & 31).

RK Wholesale LTD Quality Assurance, United Kingdom.

Should you encounter problems or require a replacement part, contact the Tower Customer Support Team: **+44 (0) 333 220 6066**.

Some spare parts may be ordered from the Tower website.
Your warranty becomes void should you decide to use non Tower spare parts.
Spare parts can be purchased from **www.towerhousewares.co.uk**

Guarantee for spare parts:

The spares and accessories are guaranteed for 1 year from date of purchase.
The main body and housing are guaranteed for the extended free warranty subject to registration.
If any defect arises due to faulty materials or workmanship, the faulty products must be returned to the place of purchase within 12 months from the date of purchase.
Refund or replacement is at the discretion of the retailer.

3 - 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 cord hang over the edge of a table or counter or let it come into contact with any hot surfaces.
- 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 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.

- The use of accessory attachments is not recommended by the appliance manufacturer apart from those supplied with this product. DO NOT use extension cords with the appliance.
- 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.
- DO NOT lift or move the Egg Cooker whilst in use.
- DO NOT cover the steamer hole in the lid during use.
- DO NOT operate empty.
- DO NOT insert foreign objects into the Egg Cooker when it is switched on.
- WARNING! The measuring cup contains a sharp pin, handle with care.
- Only use the Egg Cooker to cook eggs, any other foods may cause damage to the appliance.
- DO NOT open the lid during cooking.
- 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




4 - Before First Use

1. Remove the parts from the packaging.
2. Prior to initial use, wash the egg rack, poaching tray and omelette tray in warm soapy water and dry thoroughly.
3. Your appliance is now ready for normal use.
4. Dispose of the packaging in a responsible manner.

5 - Using Your Appliance

Using The Measuring Cup:

The measuring cup has firmness markings, making it easy to cook your eggs exactly how you want them. On the bottom of the measuring cup there is a piercing pin. This is to pierce a hole in the larger end of each egg you are boiling.

Firmness	Soft	Medium	Hard
Symbol			

1. Fill the measuring cup to the desired firmness mark, taking into account how many eggs you will be boiling.
2. Pour the water onto the cooking plate and then follow the instructions for use, for perfectly done eggs every time

CAUTION! The piercing pin is sharp, handle with care.

Boiling:

1. Fill the measuring cup to the desired level with cold water.
2. Pour the water on to the cooking plate.
3. Sit the egg rack on top.
4. Use the piercing needle to pierce the larger end of each egg. This allows the pressure to release from the egg for perfect steaming.
5. Place the eggs in the egg rack with the pierced holes facing upwards.
6. Close the lid.
7. Plug the Egg Cooker in and switch on at the wall.
8. Press the On button. The indicator light will illuminate to indicate that the Egg Cooker is now working.
9. The indicator light will turn off when the eggs are ready. Unplug the Egg Cooker and remove the lid.
10. Take the eggs from the egg rack and serve, or run under cold water for easier shell removal.
11. When the water has evaporated and your eggs are cooked to your preference, the Egg Cooker will automatically switch off.

Poaching:

1. Fill the measuring cup with cold water to the level marked 'medium - 1 egg'.
2. Pour the water onto the cooking plate and place the egg rack on top.
3. Lightly grease the poaching tray with butter or margarine.
4. Break 1 - 2 eggs into the poaching tray.
5. Place the poaching tray on top of the egg rack.
6. Close the lid.
7. Plug the Egg Cooker in and switch on at the wall.
8. Press the On button. The indicator light will illuminate to indicate that the Egg Cooker is now working.
9. The indicator light will turn off when the eggs are ready. Unplug the Egg Cooker and remove the lid.
10. Remove the poaching tray and serve.

Omelette:

1. Beat the egg(s) in a bowl and combine your omelette ingredients, such as cheese, pepper or pre-cooked meats.
2. Grease the poaching tray using butter or margarine and pour omelette mixture in.
3. Then follow the instructions for poaching eggs.

Approximate Cooking Times:

See table for approximate cooking times using the Egg Cooker.

Firmness	Approx. Cooking Time
Soft	7 ½ minutes
Medium	8 ½ minutes
Hard	9 ½ minutes

Rest times:

Allow to cool for 30 minutes before reuse.

Note: Unplug the Egg Cooker to switch off. The On button is a resettable thermostat that switches on when pressed once and resets itself after a cooking cycle. Pressing the On button will not switch off the appliance.

Do not remove the lid during cooking as this reduces the temperature and will affect the cooking result.

Tips:

- Use fresh eggs for best results.
- Allow eggs to reach room temperature before cooking.
- Eggs are best served immediately.
- If you are setting aside hard boiled eggs to eat later, run under cold water once cooked and remove the shell straight away before storing.

6 - Troubleshooting

Problem	Solution
The eggs are under or over cooked.	Ensure you are filling the measuring cup to correct level for the required amount of eggs. The eggs may be larger or smaller than those used in the cooking guide, or they may have been stored in the fridge. For best results use medium eggs at room temperature.
The Multi-Function Egg Cooker will not switch on.	Check that the egg cooker is switched on at the mains. Check that the On button has been pressed and the indicator light is lit up.

7 - Recycling

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.

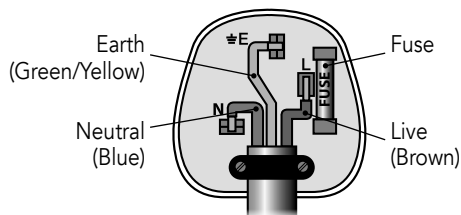
Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.



8 - Cleaning & Care

1. Remove the plug from the mains socket and allow the appliance to cool down before cleaning.
2. Do not immerse the base unit of the appliance in water.
3. Clean the base unit and outside of the appliance by wiping it with a damp cloth. A little detergent can be added if needed.
4. Do not use scouring pads, steel wool, any form of strong solvents or abrasive cleaning agents to clean the appliance; they may damage the outside surfaces of the appliance.


9 - 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!

10 - Warranty

**3* | YEAR
GUARANTEE**



**GREAT BRITISH
DESIGN SINCE 1912**

As a thank you for purchasing one of our fantastic products, we are offering you an extra 2 years peace of mind in addition to your 1 year guarantee.

To receive your extra 2 year guarantee, register your appliance online within 28 days of purchase by visiting www.towerhousewares.co.uk



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.

11 - 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



TOWER[®]

Recipes

Recipes for use with the T19023 Multi-Function Egg Cooker.

For more great recipes and inspiration from the
Tower Kitchen, visit

www.towerhousewares.co.uk/blog

Ham & Cheese Omelette

Ingredients

1 egg
1 onion, peeled and chopped
1 slice ham, finely chopped
½ tomato, finely chopped
1 tablespoon grated cheese
1 pinch of pepper
1 pinch of mixed herbs
¼ bag mixed salad

Method

1. Lightly beat the egg in a bowl before combining all the ingredients together.
2. Fill the measuring cup with cold water to the level marked 'medium – 1 egg'.
3. Pour the water onto the cooking plate and place the egg rack on top.
4. Grease the poaching tray and pour the omelette mixture into the poaching tray.
5. Place the poaching tray on top of the egg rack.
6. Close the lid.
7. Plug the Egg Cooker in and switch on at the wall.
8. Press the On button. The indicator light will illuminate to indicate that the Egg Cooker is now working.
9. The indicator light will turn off when the eggs are ready. Unplug the Egg Cooker and remove the lid.
10. Remove the poaching tray and turn the omelette onto a plate, sprinkle with more grated cheese, and serve with salad.

Feta and Basil Omelette

Ingredients

1 egg
1 tbsp. basil leaves, chopped
2 cherry tomatoes, chopped
1 pinch of salt and pepper
1 tbsp. feta cheese, crumbled
2 slices rye bread, toasted (optional)

Method

1. Lightly beat the egg in a bowl and add the basil, cherry tomatoes, feta cheese and salt and pepper. Mix until combined.
2. Follow the instructions for making an omelette in your Egg Cooker.
3. Serve with toast.

Soft Boiled Eggs with Grilled Asparagus

Ingredients

4 eggs
16 spears of green asparagus
Olive oil
Salt and pepper to season

Method

1. Remove the woody stalks from the asparagus and season the spears with salt and pepper. Glaze them with olive oil.
2. Fill the measuring cup to soft boiled, 4 eggs.
3. Follow the instructions for boiling in your Egg Cooker.
4. Whilst the eggs are cooking, lightly grill the asparagus for three to four minutes, turning frequently.
5. When the eggs are done, serve in eggs cups with the tops removed. Serve 4 grilled asparagus spears with each egg, for dipping.

Eggs Benedict with homemade Hollandaise and crispy Parma Ham

Ingredients

1 Breakfast muffin
2 slices Parma Ham
1 egg
Hollandaise sauce
1 egg yolk
1 tbsp. hot water
1 tbsp. Lemon Juice
1 tbsp. butter
Pinch of pepper
Pinch of salt

Method

1. Begin by making the sauce. Put the egg yolk into a glass bowl and lightly whisk.
2. Add 1 tbsp. hot water and the salt.
3. Continue to whisk as you add the lemon, until the mixture is pale in colour.
4. Add the butter.
5. Place the glass bowl over pan with simmering water on a low heat.
6. Continue to whisk and cook for a few minutes until the butter has fully melted and everything combines.
7. When the sauce begins to thicken, take off the heat and season with a pinch of pepper.
8. Now the sauce is done, cut your English muffins in half ready to be toasted.
9. Plug in your Egg Cooker and follow the instructions for poaching.
10. Whilst your egg is poaching, fry your slices of parma ham in a hot pan until crispy and toast your English muffin.
11. To serve, lay your slices of crispy parma ham on top of the toasted muffin and top with poached egg. Spoon the hollandaise sauce over the eggs and serve at once.

Soft Boiled Eggs with Parmesan Soldiers

Ingredients

4 eggs
4 slices of bread
Butter
Grated parmesan

Method

1. Fill the measuring cup to soft boiled, 4 eggs.
2. Follow the instructions for boiling in your Egg Cooker.
3. Whilst the eggs are cooking, toast your bread.
4. When the eggs are done, turn off the Egg Cooker and remove the lid.
5. Butter your toast lightly and cut into soldiers. Sprinkle with lashings of parmesan.
6. Take the eggs from the egg rack and place in egg cups before removing the top of each egg. Serve with the Parmesan Soldiers.

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