

# TOWER®

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T17051BLK

XL 14.5L 5-in-1

Digital Air Fryer Oven with Rotisserie



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**SAFETY AND INSTRUCTION MANUAL**  
**PLEASE READ CAREFULLY**

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

## Specifications:

This box contains:  
 Instruction Manual  
 14.5L Digital Air Fryer Oven  
 Oil drip tray  
 Rotisserie fork and handle  
 3 x air flow racks  
 Air Outlet Wall Spacer  
 Guard  
 2 screws

1. Housing
2. Front panel
3. Control panel
4. Door
5. Cooking cavity
6. Vents (side and back of unit)
7. Oil drip tray
8. Rotisserie fork
9. Rotisserie handle
10. Air flow racks
11. Air Outlet Wall Spacer Guard



## Technical Data:

|                    |  |
|--------------------|--|
| Description:       | XL 14.5L 5-in-1 Digital Air Fryer Oven with Rotisserie |
| Model:             | T17051BLK  |
| Rated Voltage:     | 220 - 240V~  |
| Frequency:         | 50/60Hz  |
| Power consumption: | 1700W  |

### 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). |
| 2009/125/EC  | Eco-Design of Energy Related Products.                            |

RK Wholesale LTD Quality Assurance, United Kingdom.

# Control Panel:

1. Menu Button
2. Temp Button
3. Time Button
4. '+' Button
5. Led Display
6. '-' Button
7. Rotisserie Button
8. Preset Button
9. ON/OFF Button
10. Bottom Heating Control Button
11. Preset Menu Indicators
12. Top Heating Control Button

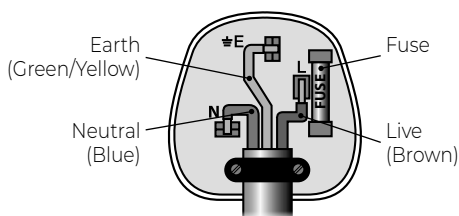


## SPARE PARTS

(not included, available to order via website/customer service should you require replacements)

| Part No      | Description                    |
|--------------|--------------------------------|
| T17051BLK001 | Rotating Rotisserie Fork Spare |
| T17051BLK002 | Air Flow Rack Spare            |
| T17051BLK003 | Oil Drip Tray Spare            |
| T17051BLK004 | Handle Spare                   |

## 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.weeeireland.ie](http://www.weeeireland.ie) for access to information about the recycling of electrical items purchased in Ireland.

The WEEE directive, introduced in August 2006, states that all electrical items must be recycled, rather than taken to landfill.

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



## Important Safety Information:

Please read these notes carefully BEFORE using your Tower appliance

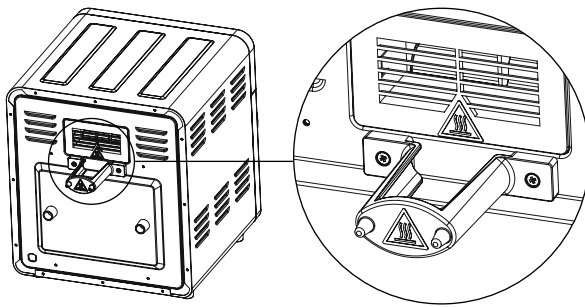
- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- If the supply cord or appliance is damaged, stop using the appliance immediately and seek advice from the manufacturer, its service agent or a similarly qualified person.
- **WARNING: DO NOT** let the cord hang over the edge of a table or counter, serious burns may result from the air fryer being pulled off the counter where it may be grabbed by children or become entangled with the user.
- **DO NOT** carry the appliance by the power cord.
- **DO NOT** use any extension cord with this appliance.
- **DO NOT** pull the plug out by the cord as this may damage the plug and/or the cable.
- Switch off and unplug before fitting or removing tools/ attachments, after use and before cleaning.
- Close supervision is necessary when any appliance is used by or near children.
- Children should not play with the appliance.
- This appliance can be used by children aged from 16 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Cleaning and user maintenance should not be undertaken by children without supervision.
- Take care when any appliance is used near pets.
- **DO NOT** use this product for anything other than its intended use.

- This appliance is for household use only.
- Please ensure that the appliance is used on a stable, level, and heat resistant surface.
- DO NOT immerse cords, plugs or any part of the appliance in water or any other liquid.
- DO NOT use the appliance outdoors.
- DO NOT place the air fryer on or near combustible materials such as a tablecloth or curtain.
- DO NOT place the air fryer against a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
- Allow the air fryer to cool down for approximately 30 minutes before you handle or clean it.
- Make sure the food prepared in the air fryer comes out golden-yellow instead of dark brown. Remove burnt remnants.
- During 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.
- Any baking trays or oven dishes used in the air fryer will become hot. Always use oven gloves when handling or removing anything from the air fryer.
- DO NOT place anything on top of the air fryer.
- In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from the Customer Support Team.  
**+44 (0) 333 220 6066**

### Before First Use:

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

1. Remove your appliance from the packaging.
2. Check that there is no damage to the cord or any visible damage to the body.
3. Dispose of the packaging in a responsible manner.
4. Remove any stickers or labels from the appliance.
5. Thoroughly clean the fryer with hot water, some washing-up liquid and a non-abrasive sponge.
6. Wipe the inside and outside of the appliance with a moist cloth.
7. Do not fill the 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 in the Specifications section above.
9. Install the Air Outlet Wall Spacer Guard as shown, using the screws provided.



### Using Your Appliance.

#### Preparing For Use:

1. Place the appliance on a stable, horizontal and even surface. Do not place the appliance onto a non-heat-resistant surface.
2. Do not use 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 Frying:

1. Connect the mains plug into an earthed wall socket. There will be a sound prompt and all the indicators at the front of the unit will illuminate for a second, then go out. The On/Off indicator will remain lit to show the unit has been turned on.
2. Open the air fryer door. The LED display will light up.
3. Place the ingredients and any required accessories into the air fryer. Take care to install any necessary accessories prior to inserting food into the unit.
4. Close the air fryer door. The LED display will go out.
5. Press the On/Off button at the front of the air fryer to turn it on. The air fryer will give off a beeping sound and the LED screen will light up and display two rows of '000', one above the other.

**Note:** If no keys are pressed or selections made after the control panel is lit, the air fryer will automatically go into standby mode after 60 seconds of inactivity. The unit will give off 5 beeps and the unit's LED screen will go out to indicate it has gone into Standby mode. The On/Off indicator will remain lit.

6. Adjust the cooking settings as required. Refer to the sections below for detailed instructions on how to operate the air fryer for both automatic and manual cooking.
7. Once the required settings have been selected, press the On/Off button on the unit's control panel to start the cooking process. The unit will give off a beep and begin to work. The timer will begin counting down the remaining cooking time.

**Note:** During the cooking cycle, the air fryer inner light will stay on.

**Note:** If the door is opened during cooking, the air fryer inner light will go off and the heating tube and fan will stop working. When the door is closed again, the air fryer will resume operation on its latest settings.

**Note:** During the frying process, food will get very hot and steam may escape from the air fryer.

8. Double-press the On/Off button while the fryer is in operation to stop the cooking cycle. The unit will give off a beep, all the indicators in the touch control panel will go out, apart from the On/Off button, and the fan will continue working for about 60 seconds. Once the fan has stopped, the air fryer will give off five beeps to indicate all cooking processes have stopped, then go into Standby mode.
9. When the set preparation time has elapsed, the air fryer will give off five beeps and the screen will display '000 / 000'. The fan and inner light will then go out after a few seconds, and the air fryer will beep five more times.
10. Once the cooking process has concluded, open the air fryer door and check if your food is ready. If your food is not ready yet, simply place your food back into the air fryer, close the door, and repeat the previous steps to re-select the preset. Once the preset has been selected again and the cooking cycle has re-started, press the Time button to bring up the manual time adjustment button, then the '-' button to reduce the cooking time on the preset accordingly.
11. To remove ingredients (e.g. fries), open the air fryer door and pull out the food using oven gloves, or the included rotisserie handle if using the rotisserie function.
12. Once your food is cooked, the air fryer is instantly ready to be used again, to create another delicious dish of your choice.

#### Automatic Cooking:

1. Once the air fryer is turned on and ready for operation, press the Menu icon on the unit's control panel to activate the cooking function. The button will light up to show the menu function has been selected.
2. Press this button again to cycle through the available pre-set menus. The corresponding indicators will light up, and the unit's LED panel will display the cooking time and temperature for each pre-set.
3. Once the required menu has been selected, press the On/Off button to start cooking on the automatic settings for that pre-set. The air fryer will now operate at the pre-set temperature for the pre-set amount of time, then turn itself off once the cooking process is completed.
4. Some pre-set cooking options will use both bottom and top heating elements. By default, the Chicken, Dehydrate, Dough, Toast and Keep Warm pre-set options are programmed to use only the top element. The other 11 pre-set options will use both the top and bottom elements.

Note: When an automatic preset is selected, the unit will automatically choose the appropriate heating element for cooking the chosen food. Alternatively, the heating elements can be manually adjusted before the cooking cycle begins, by pressing the 'Top Heating' or 'Bottom Heating' buttons on the unit's control panel. The corresponding button will light up to show this function has been activated, and the heating mode will be adjusted accordingly.

| THE FULL LIST OF AUTO-COOK MENUS IS AS FOLLOWS: |       |         |
|---|-------|---------|
| Chicken (Max. 1.4kg)                            | 220°C | 50 mins |
| Defrost   | 80°C  | 10 mins |
| Wings   | 200°C | 15 mins |
| Dehydrate                                       | 70°C  | 8 hours |
| Steak   | 180°C | 12 mins |
| French Fries                                    | 220°C | 20 mins |
| Fish  | 180°C | 15 mins |
| Vegetables                                      | 180°C | 12 mins |
| Baked Potato                                    | 200°C | 40 mins |
| Dough   | 40°C  | 90 mins |
| Cake  | 180°C | 30 mins |



|           |       |         |
|-----------|-------|---------|
| Bacon     | 180°C | 10 mins |
| Pizza     | 180°C | 10 mins |
| Keep Warm | 80°C  | 30 mins |
| Toast     | 220°C | 6 mins  |
| Cookie    | 180°C | 12 mins |

Note: The chicken preset automatically defaults to the rotisserie function. To cook chicken without the rotisserie function activated, press the Rotisserie button before the start of the cooking cycle.

**Tips:**

- The preparation time will depend on the size of your ingredients. Smaller sizes may require a shorter cooking time.
- 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. For best fluffy results, parboil the potatoes before frying.
- 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.
- The optimal amount for preparing crispy fries is 700 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish 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.

**Manual Time and Temperature Adjustment**

1. The cooking time and temperature settings can also be adjusted manually. To adjust the settings manually, start by choosing the menu with the settings closest to those required for the food being cooked. Once the correct menu has been selected, press the Timer button on the unit's control panel to manually adjust the cooking time, or the Temperature button to manually adjust the temperature. The corresponding digits will begin to flash on the unit's LED screen to indicate each function has been selected.
2. Once the relevant function has been activated, use the + and – keys on the unit's control panel to adjust the cooking time or temperature. Short-press the - button to decrease either of these settings by increments of 1, or the + button to increase them by increments of 1. Alternatively, press and hold either button to increase or decrease the cooking time or temperature by increments of 10.

Note: Whenever the + and – buttons are short-pressed, the unit will give off a beeping sound to indicate the temperature or cooking time has been changed. This sound prompt will not occur when either button is pressed and held. Refer to the unit's LED screen to gauge the correct cooking time or temperature when modifying either setting by increments of 10.

3. Once the correct time and temperature have been set, press the On/Off button on the unit's control panel to start the cooking process. The unit will now operate at the set temperature for the set amount of time, then turn itself off once the cooking process is completed.
4. The table below will help you to select the basic settings for the ingredients when cooking manually. Keep in mind that these settings are indications, as ingredients differ in origin, size, shape and brand, we cannot guarantee the best settings for your ingredients. Because the Rapid Air technology instantly reheats the air inside the appliance, opening the door briefly during hot air frying barely disturbs the process.

| SETTINGS TABLE:                    |                    |             |                  |                          |
|------------------------------------|--------------------|-------------|------------------|--------------------------|
|                                    | Min-max Amount (g) | Time (min.) | Temperature (°C) | Extra information        |
| Potato & fries                     |                    |             |                  |                          |
| Thin frozen fries                  | 600-700            | 15-20       | 200              |                          |
| Thick frozen fries                 | 600-700            | 20-25       | 200              |                          |
| Potato gratin                      | 800-1000           | 25-30       | 200              |                          |
| Meat & Poultry                     |                    |             |                  |                          |
| Steak                              | 500-800            | 10-15       | 180              |                          |
| Pork chops                         | 500-800            | 10-15       | 180              |                          |
| Hamburger                          | 400-800            | 10-15       | 180              |                          |
| Sausage roll                       | 400-800            | 13-15       | 200              |                          |
|                                    | Min-max Amount (g) | Time (min.) | Temperature (°C) | Extra information        |
| Drumsticks                         | 400-800            | 25-30       | 180              |                          |
| Chicken breast                     | 400-800            | 15-20       | 180              |                          |
| Rotisserie                         | 400-600            | 18-25       | 200              |                          |
| Chicken                            | 500-1000           | 30-40       | 200              |                          |
| Snacks                             |                    |             |                  |                          |
| Spring rolls                       | 500-800            | 8-10        | 200              | Use oven-ready           |
| Frozen chicken nuggets             | 500-1000           | 6-10        | 200              | Use oven-ready           |
| Frozen fish fingers                | 500-800            | 6-10        | 200              | Use oven-ready           |
| Frozen bread crumbed Cheese snacks | 500-800            | 8-10        | 180              | Use oven-ready           |
| Stuffed vegetables                 | 400-800            | 10          | 160              |                          |
| Baking                             |                    |             |                  |                          |
| Cake                               | 800                | 20-25       | 160              | Use baking tin           |
| Quiche                             | 800                | 20-22       | 180              | Use baking tin/oven dish |
| Muffins                            | 800                | 15-18       | 200              | Use baking tin           |
| Sweet snacks                       | 800                | 20          | 160              | Use baking tin/oven dish |

#### Setting a Delay Timer:

1. This air fryer allows for a delay timer to be set, for a period of between 1 and 10 hours. When a delay timer is programmed, the air fryer will come on at the end of the pre-set time (e.g.: if a 2-hour delay timer is set, the air fryer will turn on 2 hours from when the timer was first set).
2. To use this function, start by choosing one of the pre-set cooking options or manually setting a cooking temperature and cooking time, as detailed in the corresponding sections above.
3. Once the correct settings have been selected, press the Preset button on the unit's control panel to start programming a delay timer. The button will illuminate and the default time of 1:00 will flash on the unit's LED screen to show the delay timer setting function has been selected.

4. Once the delay timer function has been selected, press the + and – buttons on the unit's control panel to adjust the countdown timer. Short-press the - button to decrease the length of the delay timer by increments of 1, or the + button to increase them by increments of 1. Alternatively, press and hold either button to increase or decrease the delay timer length by increments of 10. The countdown timer can be set between 1 minute and 9 hours and 59 minutes.

Note: Whenever the + and – buttons are short-pressed, the unit will give off a beeping sound to indicate the temperature or cooking time has been changed. This sound prompt will not occur when either button is pressed and held. Refer to the unit's LED screen to gauge the correct delay timer length when modifying this setting by increments of 10.

5. When the required delay timer length is set, press the On/Off button on the unit's control panel to activate the delay timer function. The air fryer will now count down the set delay time, and automatically begin cooking on the selected settings once that time elapses.

#### Automatic Switch Off:

The Tower Air Fryer has a built in timer, which will automatically shut down the air fryer when timer reaches zero.

Note: Take care to remove the food immediately after the cooking process is concluded, to prevent it from drying out or burning.

#### Using the Accessories:

This air fryer comes complete with a range of accessories:

- Oil drip tray, to help collect fat and drippings for easy cleaning.
- Air flow racks, suitable for dehydrating, crisping or reheating food items.
- Rotisserie fork, for use with roast meat, chicken or fish.
- A handle for safely retrieving the above accessories from the air fryer when cooking in Rotisserie mode.

#### Using the Rotisserie:

1. To assemble the rotisserie, first slide the rotisserie bar through the corresponding slots on either of the rotisserie forks, so that the forks are on the inside of the rotisserie bar.
2. Retrieve the two small keys provided with the unit and thread each of them through its corresponding hole on the rotisserie forks. Rotate each key clockwise to tighten it and secure the forks to the main body of the rotisserie bar.
3. Slot the rotisserie bar into the recessed gear notch on the right-hand side of the oven cavity and the locating bracket on the left-hand side, ensuring it is pushed in all the way.
4. Your rotisserie is now ready for use.

Note: Ensure the rotisserie bar is pushed all the way into the slot and that no part of it is visible to the naked eye; otherwise the rotisserie will not rotate.

5. Once you have installed the rotisserie, press the Rotisserie button on the unit's control panel to activate the rotation function. If the rotisserie has been installed correctly, it will begin to rotate.
6. If the rotisserie does not begin to rotate once the button has been pressed, pull it out of the air fryer and repeat the steps detailed above, taking care to ensure the rotisserie nut is pushed all the way into the slot on the body of the fryer.

#### Troubleshooting:

| PROBLEM                     | POSSIBLE CAUSE                   | SOLUTION  |
|-----------------------------|----------------------------------|---|
| The air fryer does not work | The appliance is not plugged in. | Plug the appliance into an earthed wall socket.     |
|                             | The appliance is not turned on.  | Press the On/Off button to switch on the appliance. |

| PROBLEM  | POSSIBLE CAUSE   | SOLUTION  |
|--|--|---|
| 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 ingredients are not done.                              | The amount of ingredients is too big.  | Put smaller batches of ingredients 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' section under 'Using the appliance' for a temperature reference guide). |
|  | The preparation time is too short.   | Set unit to the required preparation time (refer to the 'Settings' section under 'Using the Appliance' for a timer reference guide).                      |
| Fresh fries are fried unevenly in the air fryer.                 | Wrong type of potatoes used.   | Use fresh potatoes and make sure they stay firm during frying.  |
|  | The potato sticks were not rinsed adequately before frying                       | Rinse the potato sticks properly to remove starch from the outside.   |
| Fresh fries are not crispy when they come out of the air fryer.  | The crispiness of the fries depends on the amount of oil and water in the fries. | Make sure you dry the potato sticks properly before you add the oil.  |
|  |  | Cut the potato sticks smaller for a crispier result.  |
|  |  | Add slightly more oil for a crispier result.  |

#### Cleaning & Care:

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

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

1. 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.

2. Wipe the outside of the appliance with a moist cloth.
3. Clean the oil drip tray, airflow racks and accessories with hot water, some washing-up liquid and a non-abrasive sponge.
4. You can use degreasing liquid to remove any remaining dirt.
5. Clean the inside of the appliance with hot water and a non-abrasive sponge.

- Ensure that the air fryer oven is cool, clean and dry before storing it.
- Store the appliance in a cool, dry place.

### Weights & Measures:

Check these charts for basic imperial to metric conversions of weights.

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

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

### Food Allergies

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



## Homemade Fries

| Ingredients  | Method  |
|--|---|
| 2 large potatoes<br>½ tbsp. paprika<br>Pinch of salt<br>Pinch of pepper<br>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 the French Fries setting.</li></ol> <p>Variations: Try replacing ½ tbsp. of paprika with ½ tbsp. garlic powder, or ½ tbsp. of grated parmesan cheese.</p> |

## Classic Roast Chicken

| Ingredients  | Method   |
|--|--|
| 1 whole chicken (1-1.5lbs / 500-700g)<br>1 tbsp olive oil<br>¼ tsp sea salt<br>1 tsp paprika<br>1tbsp dried thyme<br>1 tbsp dried mustard<br>½ tsp onion powder<br>½ tsp garlic powder | <ol style="list-style-type: none"><li>1. Place the chicken in a medium-sized bowl.</li><li>2. In a separate bowl, mix together the olive oil, sea salt, paprika, dried thyme, dried mustard, onion powder and garlic powder.</li><li>3. Rub the chicken with the spice mix, put it on the rotisserie fork and place the fork into the air fryer, as detailed in the Using the Rotisserie section.</li><li>4. Cook on the Chicken pre-set.</li><li>5. Use a meat thermometer to ensure the chicken has reached a safe internal temperature before removing from the rotisserie.</li><li>6. Allow 5 minutes' standing time before serving.</li></ol> |

## Honey Lime Chicken Wings

| Ingredients   | Method  |
|---|---|
| 12 chicken wings<br>2 tbsp soy sauce<br>2 tbsp honey<br>1 ½ tsp salt<br>¼ tsp white pepper<br>¼ tsp black pepper<br>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. Air-fry on the Wings setting, turning halfway through.</li></ol> |



## Lemon Garlic Salmon

| Ingredients                   | Method   |
|-------------------------------|--|
| 4 skin-on salmon fillets      | 1. Melt the butter and mix in the remaining ingredients to create a butter sauce.                  |
| 4 tbsp butter                 | 2. Coat the fish in the sauce on both sides and place it on a baking tray lined with baking paper. |
| 1 clove garlic, minced        | 3. Place the baking tray inside the air fryer and cook on the Fish setting.                        |
| 1 tsp salt                    |  |
| 1 tsp fresh dill, chopped     |  |
| 1 tbsp fresh parsley, chopped |  |
| Juice of 1 lemon              |  |

## Molten Chocolate Lava Cake

| Ingredients                  | Method   |
|------------------------------|--|
| 100g dark chocolate chips    | 1. Melt the chocolate and the butter, stirring all the time.   |
| 100g unsalted butter         | 2. Stir the flour into the mixture, mix it in lightly and set the mixture aside.   |
| 1 ½ tbsp. self-raising flour | 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. |
| 2 eggs                       | 4. Pour the batter into an oven-safe cup or ramekin and place it inside the air fryer.   |
| 2 ½ tbsp. sugar              | 5. Turn the air fryer on in the Cake setting or at 190 degrees for 6 minutes.  |
|                              | 6. When ready, top with ice-cream and serve immediately.   |

## Add your own recipes Here

| Ingredients: | Method: |
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