

TOWER®

BUILT FOR BETTER SINCE 1912

MODEL: T17133

Applicable to all colour variants

VORTX 26L DIGITAL MICROWAVE AIR FRYER



USER MANUAL



GREAT BRITISH DESIGN, INNOVATION AND EXCELLENCE

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THIS BOX CONTAINS

- Instruction Manual
- Microwave Air Fryer
- Air Fry Basket
- Air Fry Tray
- Turntable Ring
- Glass Turntable



SPECIFICATIONS

RATED VOLTAGE	230-240V~
FREQUENCY	50Hz
POWER CONSUMPTION	1300-1400W Microwave 1450-1500W Air Fryer
OUTPUT POWER	850-900W
CONVECTION POWER	1450-1500W
MICROWAVE FREQUENCY	2450MHz
CAPACITY	26 Litre
TIME RANGE	5 seconds to 95 minutes

IMPORTANT SAFETY INFORMATION

Please read these safety **NOTES** carefully **BEFORE** using your Tower appliance.

These warnings have been provided in the interest of safety. Basic safety precautions should always be followed including the following:

GENERAL SAFETY

- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- 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.
- Cleaning and user maintenance should not be undertaken by children without supervision.
- Take care when any appliance is used near pets.
- **DO NOT** use for anything other than its intended use.
- This appliance is intended to be used in household and similar applications such as: Staff kitchen areas in shops, offices and other working environments; by clients in hotels, motels and other residential type environments; farm houses; bed and breakfast type environments.
- **DO NOT** place on or near a hot gas burner, hot electric burner, or in a heated oven.
- Switch off and unplug before fitting or removing accessories, after use and before cleaning.
- Allow the appliance to cool down for approximately 30 minutes before fitting or removing accessories or cleaning.
- If the supply cord or appliance is damaged, stop using the appliance immediately and seek advice from the

IMPORTANT SAFETY INFORMATION

manufacturer, its service agent or a similarly qualified person.

- The use of accessory attachments is not recommended by the appliance manufacturer, apart from those supplied with this product.
- DO NOT clean the appliance with metal kitchen utensils, caustic or abrasive cleaning agents or scouring sponges.
- Retain the instructions for future reference.

PLUG AND CORD SAFETY

- 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 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.
- DO NOT let the supply cord touch hot surfaces.
- 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 plug and unplug with wet hands.

MICROWAVE AIRFRYER SAFETY

- DO NOT operate the microwave air fryer with the door open, due to the safety interlocks built into the door mechanism. It is important not to tamper with the safety interlocks (safety interlocks automatically switch off any cooking activity when the door is opened). This could result in harmful exposure to excessive microwave energy.

IMPORTANT SAFETY INFORMATION

- DO NOT place any object (such as kitchen towels, napkins, etc.) between the microwave air fryer front face and the door, or allow food or cleaner residue to accumulate on sealing surfaces.
- DO NOT operate the microwave air fryer if it is damaged. It is particularly important that the microwave air fryer door closes properly and that there is no damage to its door hinges, latches, door seals and sealing surfaces.
- Please ensure cooking times are correctly set. Small amounts of food require shorter cooking or heating time. Over cooking may result in the food catching on fire and subsequent damage to the microwave air fryer.
- When heating liquids, e.g. soups, sauces and beverages in your microwave air fryer, avoid using straight sided containers with narrow necks. Stir the liquid before placing the container in the microwave air fryer and again halfway through the heating time. After heating, let it stand, stir or shake it again carefully and check the temperature of it before consuming to avoid burns (especially, contents of feeding bottles and baby food jars).
- An exhaust outlet is located on the top, bottom or side of the microwave air fryer. Don't block the outlet. It could result in damage to your microwave air fryer and poor cooking results.
- DO NOT operate the microwave air fryer when empty. It is best to leave a glass of water in the microwave air fryer when not in use. The water will safely absorb all microwave energy if the microwave air fryer is accidentally started.
- Improper use could result in damage to the microwave air fryer.
- DO NOT use wooden containers and ceramic containers that have metallic (e.g. gold or silver) inlays. Always remove metal twist ties. Check that the utensils are suitable for use in the microwave air fryer before use. They may heat up and char. Metal objects in particular

IMPORTANT SAFETY INFORMATION

- may arc in the microwave air fryer, which can cause serious damage.
- DO NOT rinse the glass turntable by placing it in water just after cooking. This may cause breakage or damage.
 - Before cooking pierce the skin of potatoes, apples or any such fruit or vegetables. They could burst.
 - DO NOT cook eggs in their shell. Eggs in their shell and whole hard-boiled eggs should not be heated in the microwave air fryer since they may explode, even after microwave heating has ended. Pressure will build up inside the egg which will burst.
 - DO NOT attempt deep fat frying in your microwave air fryer. This could result in a sudden boil over of hot liquid.
 - If smoke is observed, switch off or disconnect the microwave air fryer from the power supply and keep the microwave air fryer door closed in order to stifle any flames. It can cause serious damage, such as fire or electric shock.
 - When food is heated or cooked in disposable containers made of plastic, paper or other combustible materials, keep an eye on the microwave air fryer and check it frequently.
 - The microwave air fryer should be cleaned regularly and any food deposits should be removed. Failure to maintain the microwave air fryer in a clean condition could lead to deterioration of the surface. This could adversely affect the life of the appliance and possibly result in a hazardous situation.
 - Follow exact directions given by each manufacturer for their popcorn product. DO NOT leave the microwave air fryer unattended while corn is being popped. If corn fails to pop after the suggested times, discontinue cooking. Never use a brown paper bag for popping corn. Never attempt to pop leftover kernels. Overcooking could result in the corn catching fire.

IMPORTANT SAFETY INFORMATION

- DO NOT use harsh abrasives cleaners or sharp metal scrapers to clean the microwave air fryer door glass. They can scratch the surface, which may result in the glass shattering.
- After cooking, the container is very hot. Use gloves to take out the food and avoid steam burns by directing steam away from the face and hands.
- The microwave air fryer is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition, or fire.
- The door or outer surface may get hot when the appliance is operating.

DURING OPERATION

- Surfaces are hot. DO NOT touch the hot surfaces.
- 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 the appliance when opening the door.
- Take care when moving the appliance, or removing accessories and food as hot oil or other hot liquids may be present.
- Please ensure that the appliance is used on a stable, level, and heat resistant surface.
- DO NOT place the appliance on or near combustible materials such as a tablecloth or curtain.
- DO NOT place the appliance 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.
- DO NOT place the appliance in the presence of explosive and/or flammable fumes.
- DO NOT cover the air inlet and outlet during operation.
- Any accessories, baking trays or oven dishes used in the appliance will become hot. Always use oven gloves when handling or removing anything from the appliance.

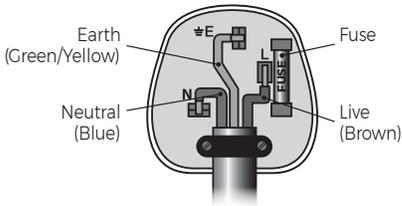
IMPORTANT SAFETY INFORMATION

- DO NOT place food that is still packed in plastic wrap or plastic bags in the appliance.
- DO NOT allow food to come into contact with the heating element of the appliance.
- If the appliance begins to emit smoke, unplug it immediately. Only open the door once the smoke has cleared. Remove burnt remnants.
- DO NOT leave this appliance unattended whilst operating.

It is important that this instruction manual is retained 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.

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).

- 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.

STRUCTURE OF YOUR APPLIANCE

1. Door Handle
2. Viewing Window
3. Door Lock
4. Air Fryer Heating Element
5. Control Panel
6. Air Fry Basket
7. Air Fry Tray
8. Glass Turntable
9. Turntable Ring
10. Rotating Axis
11. Tray Height Notches



GETTING TO KNOW YOUR MICROWAVE AIR FRYER

CONTROL PANEL AND DISPLAY

1. LED Display
2. Microwave Button
3. Combi Convection Button
4. Air Fry Button
5. Air Fry Presets Button
6. Confirm/Start/+30s Dial
7. Defrost Button
8. Timer/Clock Button
9. Keep Warm Button
10. STOP/Clear/ECO Button



BEFORE FIRST USE

PREPARING FOR USE

1. Remove all packing material and accessories. Examine the appliance and cord for any damage. Do not install if the microwave air fryer is damaged and contact your place of purchase.
2. Remove any protective film found on the appliance.
3. The appliance must be placed in a dry and non-corrosive environments and kept away from heat and humidity, such as a gas burner or water tank.
4. Select a level surface that provides enough open space for the intake/outlet vents.
5. To ensure sufficient ventilation, the following distances should be observed: at least 10cm from the back of the appliance to the wall, at least 20cm from the appliance to the side of the wall, and at least 30cm above the appliance. The minimum installation height for the appliance should be 85cm.
6. The appliance should be positioned away from TVs, radios or antennae, as the microwaves may cause disturbances to their picture or sound.
7. The appliance must be positioned so that the plug is accessible.
8. The appliance must be operated with the door closed.
9. The appliance must not be placed in a cabinet. The appliance is intended to be used free-standing. DO NOT remove the legs from the bottom of the appliance.
10. Your appliance is now ready for normal use.
11. Dispose of the packaging in a responsible manner.

NOTE: During first use the microwave air fryer oven may emit an odour and a slight amount of smoke. This is due to manufacturing residue or oil on the heating element or oven cavity. This is normal and should not occur after several uses. Keep doors and windows open when first using the microwave air fryer to ensure good ventilation. We recommend placing a tub of water on the glass tray and operating the microwave air fryer several times on the highest setting to help clean the microwave air fryer residue.

USING YOUR MICROWAVE AIR FRYER

SETTING THE DIGITAL CLOCK

This microwave air fryer allows for the current time to be set on the display to be used as a clock. To set the time, follow these instructions.

1. Plug in to suitable mains and switch on the microwave air fryer at the mains power supply.
2. Press the Time Button, the LED display will show '00.00'.
3. Turn the control dial to set the minute time, the first two digits will flash indicating that the hour is being changed, increasing in 1 hour intervals until the desired time is reached.

NOTE: The maximum is 23 hours, turning the control dial past this point will go back to 00 hours.

4. Press the Time Button to confirm the set hour which will then have the minutes flashing to be changed. Turning the dial changes the set minutes.

NOTE: The maximum is 59 minutes, turning the control dial past this point will go back to 00 minutes.

5. Once the correct time is set on the clock, press the Timer/Clock button once more to set the time.

USING YOUR MICROWAVE AIR FRYER

SETTING THE KITCHEN TIMER

1. Press the Timer/Clock button twice, the LED display will show '00:00'.
2. Turn the control dial to set the time, the time range is '00:05' seconds to '95:00' minutes.

Note: The timer increases in 5 second intervals up to 1 minute, 10 second intervals up to 5 minutes, 30 seconds up to 10 minutes, 1 minutes up to 30 minutes and 5 minute intervals after that point.

3. Press the Confirm/Start/+30s dial to confirm and set the timer.
4. Once the kitchen timer has elapsed, the microwave air fryer will beep.

CHILD LOCK

This microwave air fryer has a child lock function which disables the control panel. This feature can be used to prevent children from using the microwave air fryer while unsupervised or while cleaning.

Locking: While in standby mode, press and hold the **STOP/CLEAR/ECO** button for several seconds to lock the microwave air fryer. A beep will sound and the LED display will show a lock icon.

Unlocking: While in standby mode, press and hold the **STOP/CLEAR/ECO** button for several seconds to unlock the microwave air fryer. A beep will sound to signal the child lock has been disabled.

COOKING MODES

The microwave air fryer has a range of different cooking modes available as listed opposite.

WARNING! Always allow beverages/liquids to stand for at least 20 seconds before handling to avoid superheating of liquids causing an eruption of hot liquids.

COOKING MODE	USE	SUGGESTED FOOD	ACCESSORIES
Microwave	Quickly reheats or cooks meals.	Soup, leftovers, ready meals.	Glass Turntable
Air Fry	Cooks food using little to no oil with a crispy result. 10 Pre-set options available as shown in the air fry preset chart.	Meat, fries, seafood or vegetables.	Air Fry Tray/ Basket or Glass Turntable
Combi Convection	Ensures internal temperature of food is raised while crisping the outer layer.	Joints of meat (leg of lamb, gammon, beef ect).	Glass Turntable
Defrost	Defrosts frozen foods.	All food types.	Glass Turntable
Multi Stage	Set up two cooking functions for consecutive cooking e.g. Defrost then Microwave	Meat, Vegetables	Glass Turntable
Keep Warm	Sets the air fryer function to a temperature of 65°C and 80 °C for an appropriate amount of time to keep food warm ready to be served.	All food types.	Air Fry Tray/ Basket or Glass Turntable
Auto Cooking	10 preset cooking function available (reheat, potato, meat, vegetables, pasta, fish, soup, pizza, chicken, popcorn).	Follow cooking chart.	Following cooking chart.

USING YOUR MICROWAVE AIR FRYER

POWER LEVELS

There are eleven power settings, as follows:

LEVEL	POWER	DISPLAY
0	0%	P 0
1	10%	P10
2	20%	P20
3	30%	P30
4	40%	P40
5	50%	P50
6	60%	P60
7	70%	P70
8	80%	P80
9	90%	P90
10	100%	P100

MICROWAVE COOKING

1. Press the Microwave button. The LED display will show 'P100'.
2. Either press the Microwave button or use the Confirm/Start/+30's dial to set the power level, press the Confirm/Start/+30s dial to confirm the power.
3. Turn the Confirm/Start/+30's dial to adjust the cooking time.
4. Press the Confirm/Start/+30s to start cooking.

QUICK START MICROWAVE COOKING:

1. While the microwave air fryer is in standby mode, turn the Confirm/Start/+30's dial anti-clockwise to set a cooking time with the microwave set to 100% power.
2. Press the Confirm/Start/+30s dial to start cooking.

NOTE: The time can be increased in 30 second increments by pressing the Confirm/Start/+30s dial while cooking.

DEFROSTING

The microwave air fryer has a defrost preset to defrost food at a lower power level to prevent it cooking. Pressing the Defrost Button can change between defrosting by weight or time with the display showing 'dEF1' or 'dEF2' respectively.

BY WEIGHT

1. When the display shows 'dEF1' the microwave air fryer will defrost by weight.
2. Turn the Confirm/Start/+30's dial to select the weight of food being defrosted. The weight increases in 100g increments with a range of 100g – 2kg.
3. Press the Confirm/Start/+30s dial to start defrosting.
4. Once the defrosting time has elapsed, the microwave air fryer will beep five times.

BY TIME

1. When the display shows 'dEF2' the microwave air fryer will defrost by time.
2. Turn the Confirm/Start/+30's dial to set the time, the time range is '00:05' seconds to '95:00' minutes.
3. Press the Confirm/Start/+30s dial to start defrosting.

USING YOUR MICROWAVE AIR FRYER

- Once defrosting time has elapsed, the microwave air fryer will beep five times.

COMBINATION COOKING

This function allows for the use of microwave cooking and air fry cooking simultaneously.

- Press the Combi. Convection button, the LED display will show 'C-1'.
- Turn the Confirm/Start/+30s dial to set the cooking time, the time range is '00:05' seconds to '95:00' minutes.
- Press the Confirm/Start/+30s dial to start cooking.

NOTE: DO NOT use metal accessories while using this function.

CONVECTION COOKING WITH PREHEAT FUNCTION

- Press the Combi. Convection button twice or press the Air Fry button once, the LED display will show '140°C'.
- Temperatures can be set within the range of '140-230°C' by turning the Confirm/Start/+30's dial.
- Once the desired temperature is selected, press the Confirm/Start/+30s dial to confirm the temperature.
- Press the Confirm/Start/+30s dial once again to start the preheating process.
- When the oven cavity has preheated to the desired temperature the LED display will show the temperature flashing. Once preheated, open the door and place ingredients inside before closing the door.
- Turn the Confirm/Start/+30s dial to set the cooking time, the time range is '00:05' seconds to '95:00' minutes.
- Press the Confirm/Start/+30s dial to start cooking.

CONVECTION COOKING WITHOUT PREHEAT FUNCTION

- Press the Combi. Convection button twice or press the Air Fry button once, the LED display will show '140°C'.
- Temperatures can be set within the range of '140-230°C' by turning the Confirm/Start/+30's dial.
- Once the desired temperature is selected, press the Confirm/Start/+30s dial to confirm the temperature.
- Turn the Confirm/Start/+30s dial to set the cooking time, the time range is '00:05' seconds to '95:00' minutes.
- Press the Confirm/Start/+30s dial to start cooking.

MULTI-STAGE COOKING

Two cooking stages can be set at one time to allow for multistage cooking. For example, food can be defrosted for 6 minutes before being cooked at 90% power for 8 minutes. To achieve this follow these instructions but different modes can be used to suit your cooking needs.

NOTE: If defrost is selected, it will automatically be the first step in the multi-stage cooking process. The preheat function cannot be used during the multi-stage cooking.

- Use the previously mentioned instructions to set up the first step in the multi-stage cooking without pressing the Confirm/Start/+30's dial.
- Once the first stage is set up, pick another mode to set as the second cooking stage. Use the previously mentioned instructions to set the second step before in the multi-stage cooking process.
- Press the Confirm/Start/+30's to begin the multi-stage cooking process.

USING YOUR MICROWAVE AIR FRYER

AIR FRY COOKING WITH A PREHEAT FUNCTION

1. When the microwave air fryer is in standby mode, press the Air Fry button with the LED display showing '140°C'.
2. Temperatures can be set within the range of '140-230°C' by turning the Confirm/Start/+30's dial.
3. Once the desired temperature is selected, press the Confirm/Start/+30s dial to confirm the temperature.
4. Press the Confirm/Start/+30s dial once again to start the preheating process.
5. When the oven cavity has preheated to the desired temperature the LED display will show the temperature flashing. Once preheated, open the door and place ingredients inside before closing the door.
6. Turn the Confirm/Start/+30s dial to set the cooking time, the time range is '00:05' seconds to '95:00' minutes.
7. Press the Confirm/Start/+30s dial to start cooking.

AIR FRY COOKING WITHOUT A PREHEAT FUNCTION

1. When the microwave air fryer is in standby mode, press the Air Fry button with the LED display showing '140°C'.
2. Temperatures can be set within the range of '140-230°C' by turning the Confirm/Start/+30's dial.
3. Once the desired temperature is selected, press the Confirm/Start/+30s dial to confirm the temperature.

4. Turn the Confirm/Start/+30s dial to set the cooking time, the time range is '00:05' seconds to '95:00' minutes.
5. Press the Confirm/Start/+30s dial to start cooking.

AIR FRY PRE-SETS

When air frying DO NOT air fry without both air fry accessories inside the oven cavity.

1. While the microwave air fryer is in standby mode, press the Air Fry Pre-sets Button, the display will show 'AF01' flashing.
2. To select another air fry pre-sets, press the Air Fry Pre-sets button or turn the Confirm/Start/+30's dial through the options as listed in the Air Fry Pre-sets Chart.
3. Once selected, press the Confirm/Start/+30s dial to start cooking.

INGREDIENT	AMOUNT	TIMER	DISPLAY
Frozen Fries	450g	17:00	AF01
Frozen Croquettes	400g	08:30	AF02
Frozen Onion Rings	350g	12:00	AF03
Frozen Chicken Nuggets	500g	18:00	AF04
Escalope	450g	20:00	AF05
Prawn	200g	11:00	AF06
Vegetables	300g	09:00	AF07
Spring Rolls	400g	14:00	AF08
Frozen Potato Wedges	400g	17:00	AF09
Chicken Wings	550g	15:00	AF10

USING YOUR MICROWAVE AIR FRYER

AUTO MENU

1. While the microwave air fryer is in standby mode, turn the Confirm/Start/+30s dial clock-wise to pick from pre-sets from the cooking chart below.
2. Once rotated clock-wise the display will show 'A01'. Press the Confirm/Start/+30s to confirm the selection.
3. Depending on the pre-set chosen, turn the Confirm/Start/+30s to select the weight or number of the food being cooked.
4. Press the Confirm/Start/+30s button to start cooking.
2. Press "Keep Warm" repeatedly to choose the temperature you want, "80°C", and "65°C" will display in order.
3. Turn the Confirm/Start/+30s dial to set the heating time, the time range is '00:05' seconds to '95:00' minutes.
4. Press the Confirm/Start/+30s dial to start heating.

KEEP WARM FUNCTION

1. In standby mode, press "Keep Warm" once and then "65°C" will display.

ECO MODE

1. While in standby mode, press the STOP/Clean/ECO button to activate ECO mode, this will turn the LED screen off until the microwave air fryer is used next.
2. While the microwave air fryer is in ECO mode, press any buttons or open the door to cancel ECO mode.

AUTO MENU COOKING CHART

MENU	QUANTITY	DISPLAY	ACCESSORIES
A01 Auto Reheat	150g	01:30	Glass Turntable
	250g	02:30	
	350g	03:30	
	450g	04:30	
	600g	06:00	
A02 Potato	1	05:20	Glass Turntable
	2	08:30	
	3	11:30	
A03 Meat	150g	03:00	Glass Turntable
	300g	04:40	
	450g	06:30	
	600g	08:30	
A04 Vegetables	150g	03:00	Glass Turntable
	350g	04:30	
	500g	06:00	

USING YOUR MICROWAVE AIR FRYER

MENU	QUANTITY	DISPLAY	ACCESSORIES
A05 Pasta	50g (+450g cold water)	18:00	Glass Turntable
	100g (+800g cold water)	20:00	
	150g (+1200g cold water)	22:00	
A06 Fish	150g	03:10	Glass Turntable
	250g	04:40	
	350g	05:40	
	450g	07:00	
	650g	09:40	
A07 Soup	200ml	02:10	Glass Turntable
	400ml	04:00	
	600ml	05:40	
A08 Pizza	200g	08:00	Glass Turntable
	300g	09:00	
	400g	11:00	
A09 Chicken*	500g	40:00	Glass Turntable
	750g	45:00	
	1000g	50:00	
	1200g	55:00	
A10 Popcorn	50g	01:30	Glass Turntable
	100g	02:30	

*The A09 Chicken function includes an audible reminder to flip the chicken at a third of the time depending on the selected weight. Remove the cooking basket and flip the chicken before returning to the appliance to the remaining cook time.

ASSESSING IF THE FOOD IS FULLY COOKED

The colour and firmness of food help to determine whether it is done.

The following signs show that the food is ready:

- Steam coming out from all parts of food, not just the edge
- Joints of poultry can be moved easily
- Pork or poultry show no signs of blood
- Fish is opaque and can be sliced easily with a fork

UTENSILS GUIDELINE

It is strongly recommended to only use containers which are suitable and safe for both microwave and air fryer cooking. Generally speaking, containers made of heat-resistant ceramic, glass or plastic are suitable for microwave cooking. Never use metal containers for microwave cooking and combination cooking as sparks are likely to occur and there is a risk of fire or injury. When cooking microwave meals, always check the packaging to see which parts are microwave safe. Use the table on the next page as reference:

USING YOUR MICROWAVE AIR FRYER

MATERIAL	MICROWAVE SAFE	AIR FRYER SAFE	NOTES
Heat-resistant ceramic	Yes	Yes	Never use ceramics that are decorated with a metal rim or glazed.
Heat-resistant plastic	Yes	No	Cannot be used for extended periods of time when microwave cooking. Never use any plastic in the air fryer setting.
Heat-resistant glass	Yes	Yes	Never use glass that has a decorated metal rim.
Plastic film	Yes	No	Not to be used when cooking meat or chops, as, the high temperature may damage the film. Never use any plastic film in the air fryer setting.
Metal container	No	Yes	Never to be used in the microwave setting. Microwaves cannot penetrate through metal. Microwaving with a metal container can result in fire.
Lacquer	No	No	Poor heat resistance. Cannot be used for high temperature cooking.
Bamboo wood and paper	No	No	Poor heat resistance. Cannot be used for high temperature cooking.
Cling film	Yes	No	Cling film can be used as long as it is pierced to let steam escape, and is not touching the food. Never use cling film in the air fryer setting.

CAUTION

There are a number of accessories available on the market. Before you buy, make sure they are suitable for microwave air fryer use. When you put food into the microwave air fryer, ensure that the food supports and/or covering do not come in direct contact with any of the internal walls or the ceiling of the cavity since discolouration may take place.

Some plastics are heat-proof only up to certain temperatures. Check carefully!

Always remove the lids of jars and containers, including takeaway food containers, before putting them in the appliance and **ALWAYS** check that the food container is suitable for air fryers. If the lids are not removed, steam and pressure can build up inside and cause an explosion even after microwave air fryer cooking has stopped.

Do not use straight sided containers with narrow necks when heating liquid. Use extreme care when inserting a spoon or other utensils into the container.

MICROWAVE COOKING TIPS

The following factors may affect the cooking result:

Food arrangement: Place thicker areas towards the outside of the dish with the thinner parts towards the centre. Spread it evenly and avoid overlap if possible.

Cooking time length: Begin cooking on a shorter time setting and evaluate the food after it times out. Extend the time as necessary. Over cooking may result in burnt food and smoke.

Piercing: Food such as potatoes, fish, chicken and sausages all need to be pierced in several places before cooking, so that steam does not build up and cause the food to explode.

USING YOUR MICROWAVE AIR FRYER

Cooking food evenly: Food such as chicken, burgers or steak should be turned once during cooking. Depending on the type of food, if applicable, stir from the outside to the centre of the dish once or twice during cooking.

Allow standing time: Once the cooking time has finished, allow food to stand in the microwave air fryer for a few minutes. This allows the food to complete its cooking cycle and to cool down naturally.

Browning dish: When using a browning dish or self-heating container, always place a heat-resistant insulator, such as a porcelain plate, under it, to prevent damage to the turntable and rotating ring.

Microwave safe plastic wrap: When cooking food with high fat content, do not allow the plastic wrap to come into contact with food as it may melt.

Microwave safe plastic cookware: Some microwave safe plastic cookware might not be suitable for cooking foods with high fat and sugar content. The preheating time specified in the dish instruction manual must not be exceeded.

AIR FRYER COOKING TIPS

- The cooking time will depend on the size of your ingredients. Smaller sizes may require a shorter cooking time.
- A larger quantity of ingredients requires a slightly long preparation time than a smaller quantity of ingredients.
- 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 and thoroughly dried before frying.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the microwave 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 appliance.
- Snacks can be prepared in an oven can also be prepared in the appliance.
- Using pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than home-made dough.
- The appliance can be used to reheat ingredient in air fryer mode. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.
- When a batch of food is ready, the appliance is instantly ready for preparing another batch.
- Unplug the appliance when the unit is not required for further cooking.

ACCESSORIES/SPARE PARTS

Spare part replacements and accessories are available to purchase via:



+44 (0) 333 220 6066



www.towerhousewares.co.uk

PART NO	DESCRIPTION
T1713301	Turntable Ring
T1713302	Glass Turntable
T1713303	Air Fry Tray
T1713304	Air Fry Basket
T1713305	Non-Slip Feet

SERVICING, CLEANING AND CARE

SERVICING SAFEGUARDS – FOR QUALIFIED ELECTRICIANS ONLY

CAUTION! Microwave Radiation.

It is hazardous for anyone, other than a qualified service technician, to carry out any service for repairing operation which involved removal of any cover which gives protection against protection to microwave energy.

1. The high voltage capacity remains charged after disconnection, short the negative terminal of a H.V. capacitor to the oven chassis (use a screwdriver) to discharge before touching.
2. During servicing the following parts are liable to be removed and give access to potentials above 250 V to earth.
 - Magnetron
 - High voltage transformer
 - High voltage capacitor
 - High voltage diode
 - High voltage fuse

3. The following conditions may cause undue microwave exposure during servicing:

- Improper fit magnetron
- Improper matching or damage of door interlock, door hinge or door
- Improper fit of switch support

CLEANING & CARE

Switch off and unplug the microwave air fryer from the mains power supply and allow for the unit to cool fully before performing any cleaning or maintenance. The microwave air fryer and accessories should be cleaned after each use and any food debris removed.

1. Wipe the exterior of the microwave air fryer with a soft, damp cloth and dry thoroughly.
2. Using a soft, damp cloth, wipe the microwave air fryer door, door seals and control panel to clean away and spill or spatter.

SERVICING, CLEANING AND CARE

3. Wipe the interior surfaces, including the waveguide cover, with a soft, damp cloth, to remove build up of grease, as this may begin to smoke or catch fire.
4. Wash the air fryer tray and basket in warm water and a soft cloth. To remove grease use detergent and warm water until thoroughly clean. Once cleaned thoroughly dry the air fryer accessories before use.

NOTE: DO NOT use hard or abrasive cleaning detergents or scourers to clean any parts of the microwave air fryer or accessories to prevent damage.

WARNING! DO NOT remove the waveguide cover. Failure to maintain the microwave air fryer in a clean condition could lead to degradation of the units surface which may affect the life of the microwave air fryer and possibly result in a dangerous situation.

TIPS FOR CLEANING

If the seal of the microwave air fryer is dirty, it may stop the door from closing properly. Keep the seal clean.

Spicy sauces such as ketchup and mustard, or salty dishes such as salted meat, contain ingredients that can erode the surface. After use, you should always clean the microwave air fryer interior.

Food residue from spillovers or splatters will attract microwave energy, causing it to burn onto the surface. This could reduce the efficiency of the microwave air fryer and may cause bad odours.

NOTE: Do not remove the waveguide cover during cleaning. Make sure the waveguide cover is installed correctly and has not been damaged during cooking.

TROUBLESHOOTING

QUESTIONS	ANSWERS
Is it normal for the glass turntable to turn in either direction?	Yes. The glass turntable can rotate clockwise or anti-clockwise, depending on the rotation of the motor when the cooking cycle starts.
Can I operate my microwave air fryer whilst it is empty?	No, never run it empty or with a very small load for a long period of time as this will damage the microwave air fryer.
Can I open the door whilst the microwave air fryer is running?	You can open the door at any point during cooking. The microwave energy will automatically switch off when the door is opened, and the time setting will pause until the door is closed.
Why is my microwave air fryer sparking?	If you see sparks in your microwave air fryer, turn it off immediately. Sparks can be caused by: Metal or aluminium foil that touches the interior of the microwave air fryer, metal from a closing strip or tableware with metallic edges, recycled paper that contains small metal particles and aluminium foil that is not correctly covering the food. Remove anything from the microwave air fryer that may contain metal. Refer to the Utensils Guideline in this manual for reference of what containers are microwave safe.
I am trying to cook eggs and they are popping. What do I do?	When you bake or poach eggs, the yolk can pop due to a build-up of steam inside the yolk membrane. Pierce the yolk with a toothpick before cooking. Never cook eggs without first piercing their shells.
My microwave air fryer is taking longer to cook food than the cooking guide says.	Variations in the size, shape and weight of your food can affect cooking times. Cooking guide times and heat settings should be used as suggestions to help prevent over-cooking. If you find the cooking time or temperature is not suited to your ingredients, adjust accordingly.
Can I operate my microwave air fryer without the glass turntable?	Yes. While air frying the glass turntable is not required as the air fryer tray and basket are to be used instead. While using the microwave or Combi cooking mode the glass turntable is required to ensure good cooking results. Ensure that all dished used into the microwave air fryer fit correctly on the glass turntable.
What does standing time mean and why is it recommended?	Standing time means that food should be removed from the microwave air fryer and allowed to 'stand' for an additional time to let it finish cooking. This is important because with microwave air fryer cooking, the heat is held in the food, not in the microwave air fryer. Many foods build up enough internal heat to allow the cooking process to continue, even after the food is removed from the microwave air fryer. Standing time for joints of meat, large vegetables and cakes is to allow the inside to cook completely, without overcooking the outside. Most directions on microwavable food will note how much standing time is required.

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.



CUSTOMER SUPPORT

If you have any questions or concerns about your new product, please contact our helpful Customer Support Team:



+44 (0) 333 220 6066



www.towerhousewares.co.uk

Please have your Model No. available. This can be found on the front cover of this instruction manual and on the appliance's rating label.

TOWER

BUILT FOR BETTER SINCE 1912

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

Or call our Customer Support Team on: **+44 (0) 333 220 6066**

