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RAPID AIR CIRCULATION
130% FASTER WITH 99%* LESS OIL
LOSE THE FAT NOT THE FLAVOUR



T17039

11 LITRE

5-IN-1 DIGITAL AIR FRYER OVEN WITH ROTISSERIE



**SAFETY AND INSTRUCTION MANUAL
PLEASE READ CAREFULLY**

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

Call us first, we can help.

With advice, spares and returns.

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

Specifications:

This box contains:

Instruction Manual
Tower Air Fryer
Air Flow Racks x 3
Rotisserie fork and handle
Oil drip tray

1. Control panel
2. Housing
3. Removable door
4. Oil drip tray
5. Rotisserie Fork and handle
6. Air flow racks



Technical Data:

Description:	11 Litre 5-in-1 Digital Air Fryer Oven with Rotisserie
Model:	T17039
Rated Voltage:	220-240V~
Frequency:	50/60Hz
Power Consumption:	2000W

Documentation

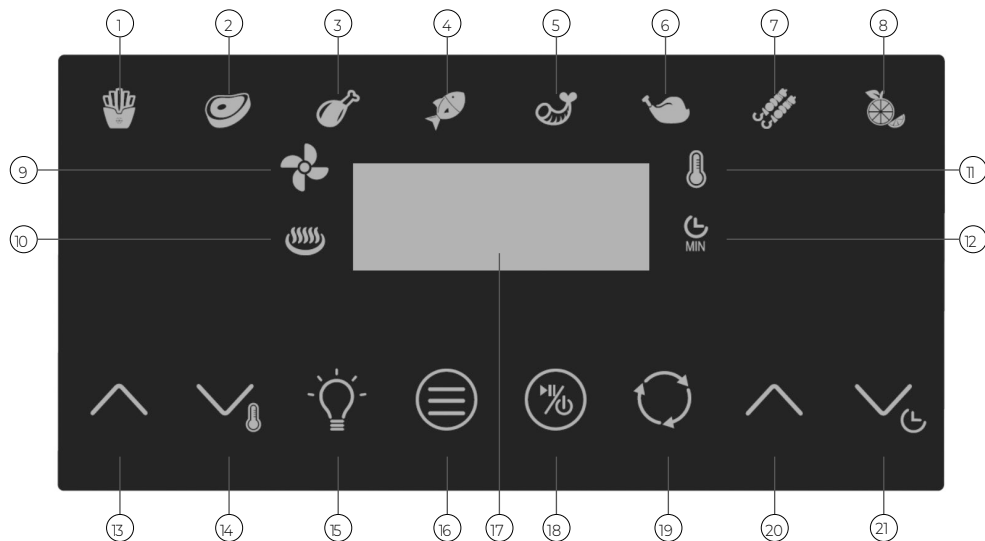
We declare that this product conforms to the following product legislation in accordance with the following directive(s):

2014/30/EU	Electromagnetic Compatibility (EMC)
2014/35/EU	Low Voltage Directive (LVD)
1935/2004/EC	Materials & Articles in Contact With Food (LFGB section 30 & 31)
2011/65/EU	Restriction of Hazardous Substances Directive. (Including amendment (EU) 2015/863).
2009/125/EC	Eco-design of Energy related Products (ERP)

RK Wholesale LTD Quality Assurance, United Kingdom.

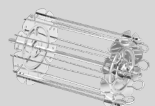
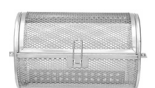
Control Panel:

- | | |
|---|-----------------------------|
| 1. Auto-cooking program - Fries | 12. Timer indicator |
| 2. Auto-cooking program - Steak | 13. Temperature up key |
| 3. Auto-cooking program - Drumsticks | 14. Temperature down key |
| 4. Auto-cooking program - Fish | 15. Light ON/OFF key |
| 5. Auto-cooking program - Shrimp | 16. Mode key |
| 6. Auto-cooking program - Roast chicken | 17. LCD screen |
| 7. Auto-cooking program - Rotisserie | 18. ON/Pause key |
| 8. Auto-cooking program - Dehydrate | 19. Rotating rotisserie key |
| 9. Fan indicator | 20. Timer up button |
| 10. Heating indicator | 21. Timer down button |
| 11. Temperature indicator | |

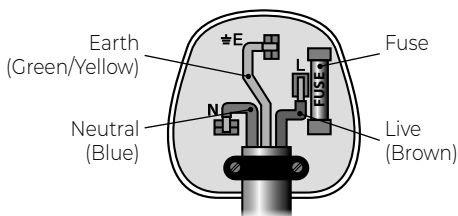


SPARE PARTS

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

Part No	Description	Image
T17038001	Rotisserie Fork Spare	
T17038002	Air Flow Rack Spare	
T17038003	Oil Drip Tray Spare	
T17038004	Cage Handle Spare	
T17038005	Rotating Kebab Skewers	
T17038006	Rotating Frying Basket	


Wiring Safety for UK Use Only



IMPORTANT

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are labelled in accordance with the following code:

Blue neutral [N] Brown live [L] Green/Yellow [EARTH] 

Plug Fitting Details (Where Applicable).

The wire labelled blue is the neutral and must be connected to the terminal marked [N].

The wire labelled brown is the live wire and must be connected to the terminal marked [L].

The wire labelled green/yellow must be connected to the terminal marked with the letter [E].

On no account must either the brown or the blue wire be connected to the [EARTH] terminal.

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same

rating already fitted and conforming to BS 1362 and be ASTA approved.

If in doubt consult a qualified electrician who will be pleased to do this for you.

Non-Rewireable Mains Plug.

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug - disconnect it from the mains - then cut it off of the mains lead and immediately dispose of it in a safe manner. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

WARNING:
This appliance **MUST** be earthed!

DISPOSAL OF THE UNIT

Appliances bearing the symbol shown here may not be disposed of in domestic rubbish. You are required to dispose of old electrical and electronic appliances like this separately.

Please visit www.recycle-more.co.uk or www.recyclenow.co.uk for access to information about the recycling of electrical items.

Please visit www.weeeireland.ie for access to information about the recycling of electrical items purchased in Ireland.

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

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



Important Safety Information:

Please read these notes carefully **BEFORE** using your Tower appliance

- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- If the supply cord or appliance is damaged, stop using the appliance immediately and seek advice from the manufacturer, its service agent or a similarly qualified person.
- **WARNING: DO NOT** let the cord hang over the edge of a table or counter, serious burns may result from the air fryer being pulled off the counter where it may be grabbed by children or become entangled with the user.
- **DO NOT** carry the appliance by the power cord.
- **DO NOT** use any extension cord with this appliance.
- **DO NOT** pull the plug out by the cord as this may damage the plug and/or the cable.
- Switch off 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.

Using Your Appliance.

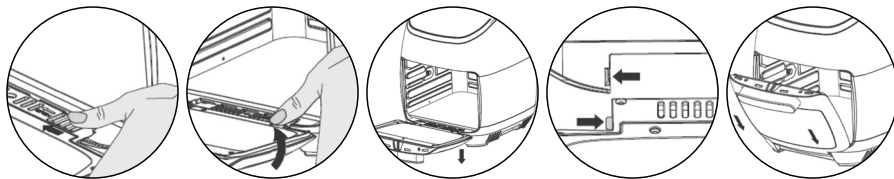
Preparing For Use:

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.

Removing the door:

1. The air fryer has a removable door, which can be pulled apart from the appliance for easier cleaning.
2. To separate the door from the air fryer, push the door as far down as it will go (about 70 degrees), then push the grooved latch on the right-hand side of the hinge horizontally to release the door. Once the door has been released, pull it downward to separate it from the body of the fryer.
3. To reinstall the door, begin by pushing the locking tab to the side to unlock the pins on either side of the door. Once the pins have been loosened, position the door underneath the fryer and bring it up and inwards, aligning each pin with the corresponding hole on the main body of the fryer so that they slot into place. Take care to slot the pin on the left-hand side of the door in first; once that has securely slotted into place, insert the right-hand pin into its corresponding hole in a similar manner, and release the locking tab to secure the door into place.


Note: ALWAYS take care to come in from the bottom of the fryer and move from left to right when installing the door. Attempting to install the door from the top down or moving from right to left will cause it to be incorrectly fitted, and may cause damage to the hinge mechanism.



Automatic Switch Off:

The Tower Air Fryer has a built-in timer, which will automatically shut off the air fryer when the timer reaches zero. You can manually switch off the air fryer by pressing the  key until the timer reaches zero.



Air Frying:

1. Connect the mains plug into an earthed wall socket.
2. Open the air fryer door.
3. Fit any relevant accessories to the air fryer before placing the food inside.
4. Put the ingredients into the air fryer.
5. Close the air fryer door. The fryer will give off a beeping sound and all the indicators will light up momentarily.
6. After a few seconds, all of the indicators will go off except for the  indicator, which will remain illuminated to indicate the appliance is turned on but in Standby mode. Press this key at any time while the fryer is in this mode to bring up the touch control panel.

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 90 seconds of inactivity.


7. Determine the required preparation time for your desired ingredients (refer to the 'Settings' section below). Use the   keys to adjust the cooking time accordingly. The time will increase or decrease in increments of 1 minute, from 0 up to 60 minutes.

Note: Preparation times can be changed or adjusted even while the air fryer is in operation.

8. Adjust to the required temperature. Refer to the 'Settings' section in this chapter to learn how to determine the right temperature. Use the   keys to adjust the temperature accordingly. The temperature will increase or decrease in increments of 5 degrees, from 30 up to 200 degrees.

Note: The temperature can be adjusted or changed at any time, even while the air fryer is in operation.

9. Once the correct time and temperature have been set, press the  key. The electric heating tube and fan will begin to work, the  and  indicators will illuminate and the timer will begin counting down the remaining cooking time.

Note: Press the  key again while the fryer is in operation to pause the cooking cycle. The fan and electric tube will stop working and the corresponding indicators in the touch control panel will go out to indicate operation has been paused. Press this key again while the air fryer is in this state to resume cooking.

Note: If the door is opened during cooking, the screen and power 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 in its latest settings. The cooking time countdown will not be affected, as the air fryer has a memory backup of up to 2 hours.

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

10. When the set preparation time has elapsed, the fryer will emit a series of beeps, the screen will display '00', and the screen and the  indicator will begin to flash.









Note: You can also switch the appliance off manually by reducing the temperature to zero.

11. Check if the ingredients are ready. If the ingredients are not ready yet, simply place your food back into the fryer, close the door, then set the timer to a few extra minutes.
12. To remove ingredients (e.g. fries), open the air fryer door and pull out the food using the insulated kitchen gloves or other suitable safety accessory such as tongs.
13. Once your food is cooked, the air fryer is instantly ready to be used again, to create another delicious dish of your choice.

Auto-Cook Menus:

This air fryer is equipped with 8 auto-cook menus, pre-programmed with the ideal settings to fit some of the most commonly air-fried meals. When one of these menus is selected, the air fryer will automatically default to that program's pre-set temperature and time, and operate accordingly.

Each of these can be accessed by pressing the corresponding key in the unit's control panel. The corresponding indicator will light up to show each menu has been selected. The full list of auto-cook menus is as follows:

			
<p>Fries. When this mode is selected, the screen will display "200" - "20", for temperature and cooking time respectively.</p>	<p>Steak. When this mode is selected, the screen will display "180" - "20", for temperature and cooking time respectively.</p>	<p>Drumsticks. When this mode is selected, the screen will display "180" - "35", for temperature and cooking time respectively.</p>	<p>Fish. When this mode is selected, the screen will display "180"- "18", for temperature and cooking time respectively.</p>
			
<p>Shrimp. When this mode is selected, the screen will display "160" - "12", for temperature and cooking time respectively.</p>	<p>Roast Chicken. When this mode is selected, the screen will display "200" - "35", for temperature and cooking time respectively.</p>	<p>BBQ Rotisserie. When this mode is selected, the screen will display "200" - "20", for temperature and cooking time respectively.</p>	<p>Dried Fruit. When this mode is selected, the screen will display "40" - "04:00", for temperature and cooking time respectively.</p>

Turning the Light On and Off:

Press the  key to turn the air fryer's inner light On or Off at any time.

Note: During the cooking cycle, the fryer's inner light will turn on or off automatically.

Settings:

The table on the next page will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications, as ingredients differ in origin, size, shape and brand, we cannot guarantee the best settings for your ingredients. Because the Rapid Air technology instantly reheats the air inside the appliance instantly, opening the door briefly during hot air frying barely disturbs the process.

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 Hot-air fryer within a few minutes after you added the oil.
- 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.

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	
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

Using the accessories:


This air fryer comes complete with a range of accessories:

- Drip tray, to help collect fat and drippings for easy cleaning.
- Air flow racks, suitable for dehydrating, crisping or reheating food items.
- Rotisserie, for use with roast meat or fish.
- Handle, for use with the rotisserie.

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  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.
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.	Too much food has been added to the air fryer.	Put smaller batches of ingredients in the air fryer. Smaller batches are fried more evenly.
	The set temperature is too low.	Set 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).

PROBLEM	POSSIBLE CAUSE	SOLUTION
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



Homemade Fries

Ingredients	Method
2 large potatoes ½ tbsp. paprika Pinch of salt Pinch of pepper 1 tbsp. Sunflower oil	<ol style="list-style-type: none"> 1. Wash, peel and slice the potatoes. 2. Dry with kitchen paper. 3. Cut the potatoes into your desired length and thickness. 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. 5. Strain the fries and immediately run under cold water to stop them from cooking any more. 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. 7. Remove the fries from the bowl with your fingers or kitchen utensil so that the excess oil stays behind in the bowl. 8. Place the fries in the air fryer and then set the fryer to the French Fries setting. <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) 1 tbsp olive oil ¼ tsp sea salt 1 tsp paprika 1tbsp dried thyme 1 tbsp dried mustard ½ tsp onion powder ½ tsp garlic powder	<ol style="list-style-type: none"> 1. Place the chicken in a medium-sized bowl. 2. In a separate bowl, mix together the olive oil, sea salt, paprika, dried thyme, dried mustard, onion powder and garlic powder. 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. 4. Cook on the Chicken pre-set. 5. Use a meat thermometer to ensure the chicken has reached a safe internal temperature before removing from the rotisserie. 6. Allow 5 minutes' standing time before serving.

Honey Lime Chicken Wings

Ingredients	Method
12 chicken wings 2 tbsp soy sauce 2 tbsp honey 1 ½ tsp salt ¼ tsp white pepper ¼ tsp black pepper 2 tbsp fresh lime juice	<ol style="list-style-type: none"> 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) 2. Line a baking tray with baking paper and evenly scatter the chicken wings across it. 3. Air-fry on the Wings setting, turning halfway through.



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



thank you!

We hope you enjoy your appliance for many years.

This product is guaranteed for 12 months from the date of original purchase. If any defect arises due to faulty materials or workmanship, the faulty products must be returned to the place of purchase.

Refund or replacement is at the discretion of the retailer.

The Following Conditions Apply:

The product must be returned to the retailer with proof of purchase or a receipt. The product must be installed and used in accordance with the instructions contained in this instruction guide.

It must be used only for domestic purposes.

It does not cover wear and tear, damage, misuse or consumable parts. Tower has limited liability for incidental or consequential loss or damage.

This guarantee is valid in the UK and Eire only.

The standard one year guarantee is only extended to the maximum available for each particular product upon registration of the product within 28 days of purchase. If you do not register the product with us within the 28 day period, your product is guaranteed for 1 year only.

To validate your extended warranty, please visit www.towerhousewares.co.uk and register with us online.

Please note that length of extended warranty offered is dependent on product type and that each qualifying product needs to be registered individually in order to extend its warranty past the standard 1 year.

Extended warranty is only valid with proof of purchase or receipt.

Your warranty becomes void should you decide to use non Tower spare parts.

Spare parts can be purchased from www.towerhousewares.co.uk

Should you have a problem with your appliance, or need any spare parts, please call our **Customer Support Team on:**

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Revolutionary
Vortex AirBlast Technology

Cook food that is deliciously golden and crisp on the outside,
yet still juicy and tender on the inside.

0320.V3



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