

TOWER®

BUILT FOR BETTER SINCE 1912

MODEL: T17169

6 LITRE VORTX DIGITAL AIR FRYER



USER MANUAL



GREAT BRITISH DESIGN, INNOVATION AND EXCELLENCE

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THIS BOX CONTAINS

Instruction Manual

6L Digital Air Fryer

Removable Grill Plates



SPECIFICATIONS

RATED VOLTAGE	AC 220 - 240V~
FREQUENCY	50-60Hz
POWER CONSUMPTION	1700W
CAPACITY	6 Litre
TEMPERATURE RANGE	80°C - 200°C
TIME RANGE	Up to 60 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:

KEY SAFETY POINTS

CAUTION:

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 cooking basket is opened.

GENERAL SAFETY

- **DO NOT** immerse cords, plugs or any part of the appliance in water or any other liquid.
- 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.
- 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 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** use the appliance outdoors.
- **DO NOT** place the appliance on or near a hot stove top or heated oven.
- Take care when moving the appliance, or removing accessories and food as hot oil or other hot liquids may be present.
- This appliance is for household use only.
- **DO NOT** place anything on top of the appliance.
- **DO NOT** clean the appliance with metal kitchen utensils, caustic or abrasive cleaning agents or scouring sponges.
- **DO NOT** use this appliance for anything other than its intended use.

WHILST AIR FRYING

- 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.
- **DO NOT** place food that is still packed in plastic wrap or plastic bags in the appliance.
- **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** pull the plug out by the cord as this may damage the plug and/or the cable.
- **DO NOT** plug and unplug with wet hands.

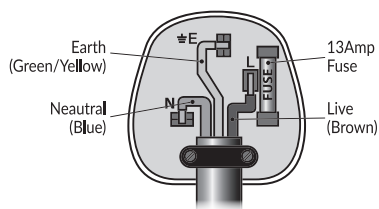
PLUG AND CORD

- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- **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

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.

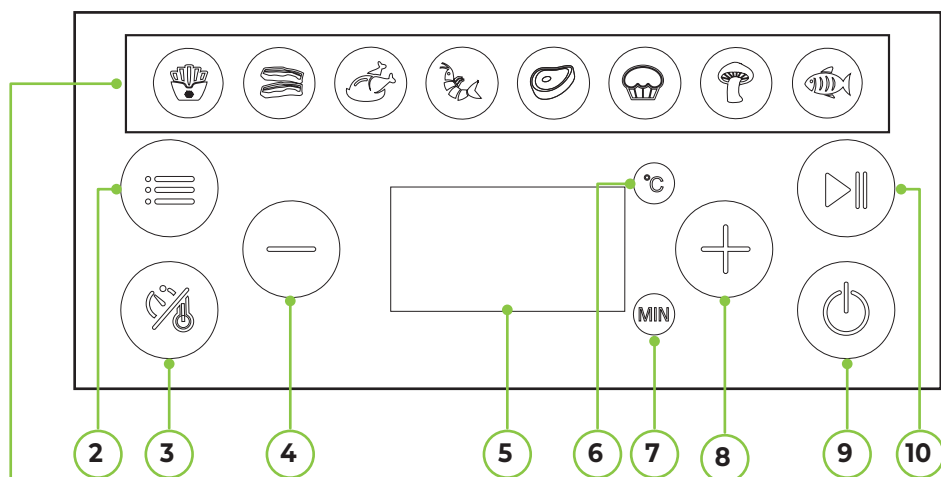
If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

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.

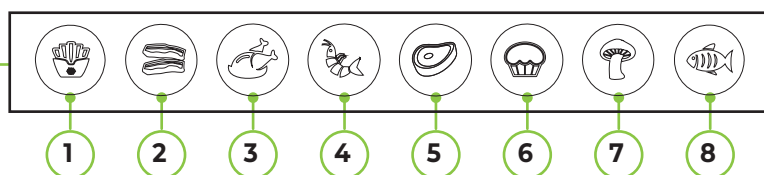
In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from the Customer Support Team.

GETTING TO KNOW YOUR AIR FRYER



CONTROL PANEL AND DISPLAY

- | | |
|--------------------------|--------------------------|
| 1. Pre-set indicators | 6. Temperature indicator |
| 2. Menu key | 7. Time indicator |
| 3. Timer/temperature key | 8. Up key |
| 4. Down key | 9. Power key |
| 5. Display | 10. Start/stop key |



PRESET INDICATORS

- | | |
|------------------------------|--------------------------------|
| 1. Fries pre-set indicator | 5. Steak pre-set indicator |
| 2. Bacon pre-set indicator | 6. Bake pre-set indicator |
| 3. Chicken pre-set indicator | 7. Vegetable pre-set indicator |
| 4. Prawn pre-set indicator | 8. Fish pre-set indicator |

STRUCTURE OF YOUR APPLIANCE



BEFORE FIRST USE

PREPARING FOR USE

1. Read all instructions and safety information carefully before first use. Please retain this information for future reference.
2. Remove all packaging material and check parts against the parts list.
3. Check there is no damage to the cord or any visible damage to the unit.
4. Remove any stickers or labels from the unit.
5. Thoroughly clean the air fryer draw and basket with hot water, washing up liquid and a non-abrasive sponge.
6. Wipe down the inside and outside of the unit with a lightly damp soft cloth.
7. Slide the cooking basket into the unit with the grill plates placed inside of the baskets.

8. Do not fill the fryer with oil or frying fat. This fryer operates using hot air and required very little to no oil.
9. Familiarise yourself with the control panel and features of the air fryer.
10. Situate your appliance according to the Important Safety Instructions section.

NOTE: When using the appliance for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Ensure that there is sufficient ventilation around the appliance.

USING YOUR AIR FRYER

AIR FRYER COOKING BASKET SAFETY SWITCH:

For your safety, this air fryer contains a safety switch in the cooking basket, designed to keep it from accidentally turning on whenever the cooking basket is not properly situated inside the appliance or the timer is not set. Before using your air fryer, please ensure that the grill plate is inside the cooking basket and the cooking basket is fully closed.



REMOVING THE COOKING BASKET:

The cooking basket can be removed fully from the air fryer. Pull on the handle at any time to slide the cooking basket out of the air fryer.

NOTE: If the cooking basket is removed from the main body of the air fryer when in operation, the unit will automatically stop working and the display will show 'OUT'. When the cooking basket is

re-inserted, the air fryer will resume operation on the latest selected setting.

TURNING THE APPLIANCE ON/OFF:



1. To use the appliance, begin by plugging it into a mains socket, ensuring the socket switch is in the ON position.
2. Once the unit is plugged in, press the  key to bring it out of Standby. There will be a sound prompt and the LED display will come on to indicate the unit has been turned on.
3. Long-press the  button again when the unit is paused to turn it off. The LED display will go out with a sound prompt and the fan will stop working, the Power key will be left illuminated to show the appliance is in standby mode.

NOTE: The appliance will turn itself off if left idle for a period of more than 3 minutes.

USING YOUR AIR FRYER







PRE-SET MENUS:



This unit is equipped with a choice of 8 pre-sets: Fries, Bacon, Chicken, Prawn, Steak, Bake, Vegetables and Fish.

- To start cooking, begin by selecting the desired pre-set. To do this, press the  key on the unit's control panel to cycle through and select the available functions and modes.
- The corresponding indicator will flash on the unit's control panel to show the pre-set has been selected, the default cooking time and temperature for the function or mode will be displayed on the unit's LED screen.
- When the desired pre-set has been selected, press the  key to begin or resume the cooking cycle.
- The unit will automatically start working and the remaining cooking time will begin to count down on the unit's LED display.

NOTE: Cooking times and temperatures for each pre-set can be manually adjusted, as detailed in the corresponding sections.





- The default times and temperatures for each pre-set are as follows:

Preset	Temp (°C)	Time (mins)	Amount (g)
 Fries	200	20	300-500
 Bacon	180	6	80-120
 Chicken	200	25	500-550
 Prawns	180	15	250-500
 Steak	180	16	150-200
 Veg	160	16	400-600





Preset	Temp (°C)	Time (mins)	Amount (g)
 Bake	160	16	120-200
 Fish	180	18	200-300

SETTING THE TEMPERATURE:

The appliance's cooking temperature can be set manually, from 80°C to 200°C.


- Press the  key to turn the temperature selection function on as shown by the temperature indicator illuminating to the right of the main display. Press the  and  keys to manually adjust the cooking temperature, in increments of 5°C. The currently selected temperature will be displayed on the unit's LED screen. Short-press each key to gradually increase or decrease the temperature, or press and hold it to cycle through the temperature range more quickly.
- When the correct temperature has been selected, press the  key to begin or resume the cooking cycle or go on to set the timer if required.

SETTING THE TIMER:

- The appliance's cooking time can be set manually, from 1 to 60 minutes.
- Press the  key to turn the timer selection function on as shown by the timer indicator illuminating to the right of the main display. Press the  and  keys to manually adjust the cooking time, in increments of 1 minute. The currently selected cooking time will be displayed on the unit's LED screen. Short-press each key to gradually increase or decrease the cooking time, or press and hold it to cycle through the timer more quickly.
- When the correct timer has been selected, press the  key to begin or resume the cooking cycle or go on to set the temperature if required.

USING YOUR AIR FRYER

AIR FRYING:

1. Once the correct cooking temperature and time has been selected, press the  key to start the cooking cycle. The unit's LED display and the indicator for the selected function or mode will re-main illuminated with the available keys to make changes to cooking if needed.

CAUTION! DO NOT touch the cooking basket during and for some time after use, as it gets very hot. Only hold the cooking basket by the handle.

2. When the set preparation time has elapsed, the display will show 'End' for a few minutes before emitting three sound prompts. Once done, the unit will enter standby mode.
3. When this occurs, pull the cooking basket out of the appliance and place it on a heat-resistant surface.
4. Check if the ingredients are ready:
 - If the ingredients are not ready yet, simply slide the cooking basket back into the appliance and set the timer to a few extra minutes.
 - If the ingredients are ready, empty the cooking basket into a bowl or onto a plate. Take care if tilting the cooking basket as any excess oil that has collected on the bottom of the cooking basket will leak onto the ingredients, and the grill plate may also detach from the cooking basket.
 - 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.

TIPS:

- If the food is cold, increase the cooking time by 3 minutes.
- To remove large or fragile ingredients, lift the ingredients out of the cooking basket with a pair of tongs.
- The cooking time will depend on the size of your ingredients. Smaller sizes may require a shorter cooking time.
- Shaking smaller ingredients and turning food halfway during the cooking time optimises the end result and can help prevent unevenly fried ingredients.

- For perfectly fluffy fries, it is recommended that potatoes be parboiled before frying.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you added the oil.
- Be cautious of using extremely greasy ingredients in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the unit.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than home-made dough.
- When battering items, ensure they are battered in the correct order, so that they do not fall apart while crisping or frying. Items should first be coated in flour, then butter or egg, and finally bread-crumbs.
- The table on the next page offers reference time and quantities for frying a variety of popular ingredients.

SETTINGS TABLE:

NOTE: The table on the next page will help you to select the basic settings for the ingredients. Keep in mind that these settings are indication. As ingredients differ in origin, size, shape and brand, the best settings for your ingredients cannot be guaranteed. As the Rapid Air technology instantly reheats the air inside the appliance instantly, pulling the cooking basket briefly out of the appliance during hot air frying barely disturbs the process.

SUGGESTED TIMES/TEMPS

Food Type	Default Cooking Time (mins)	Default Temperature (°C)	Recommended amount of ingredients (g)	Extra information	Shake
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POTATO & FRIES

Thin frozen fries	15-20	200	300-400		shake
Thick frozen fries	20-25	200	300-400		shake
Potato gratin	20-25	190	500		shake

MEAT & POULTRY

Steak	15-20	180	100-500		
Pork chops	15-20	180	100-500		
Hamburger	15-20	180	100-500		
Sausage roll	13-15	190	100-500		
Drumsticks	15-22	200	100-500		
Chicken breast	15-20	180	100-500		

SNACKS

Spring rolls	8-10	190	100-400	Use oven-ready	shake
Frozen chicken nuggets	10-15	190	100-500	Use oven-ready	shake
Frozen fish fingers	15-20	200	100-400	Use oven-ready	
Frozen bread crumbed cheese snacks	8-10	180	100-400	Use oven-ready	
Stuffed vegetables	10-15	160	100-400		

BAKING

Cake	10-15	180	300	Use baking tin	
Quiche	20-22	180	400	Use baking tin/oven dish	
Muffins	15-18	190	300	Use baking tin	
Sweet snacks	20	180	400	Use baking tin/oven dish	

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The air fryer does not work	The appliance is not plugged in.	Plug the appliance into an earthed wall socket.
	The timer has not been set.	Set the time required.
	The ON/OFF key has not been pressed.	Press the ON/OFF key.
The ingredients are not done.	Too much food has been added to the unit.	Put smaller batches of ingredients in the air fryer. Smaller batches are fried more evenly.
	The set temperature is too low.	Set to an appropriate temperature, re-fry food.
	The cooking time is too short.	Set an appropriate cooking time, re-fry food.
Food is not evenly fried.	Certain foods need to be shaken mid-way through the cooking process.	Midway through the cooking process, pull the cooking basket out and shake it to separate the overlapped food material, then push the cooking basket back to continue.
Fresh fries are fried unevenly.	Wrong type of potatoes used.	Use fresh potatoes and make sure they stay firm during frying.
	The potato sticks were not rinsed adequately before frying.	Rinse the potato sticks properly to remove starch from the outside.
Fried snacks are not crispy when they come out of the unit.	Some food materials have to be fried with oil.	Coat the surface of the food with a thin layer of oil on first, then start to fry them.
	Wrong type of snacks used.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
Fresh fries are not crispy when they come out of the unit.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil. Cut the potato sticks smaller for a crispier result. Add slightly more oil for a crispier result.
The appliance is smoking.	The ingredients have a high oil content.	Smoking will be normal.
	The unit contains grease from previous use.	White smoke is caused by grease heating up inside the fryer. Clean the unit properly after each use.
	The cooking settings have not been correctly programmed.	Adjust the cooking settings as required.

CLEANING AND CARE

WARNING! Do not immerse the appliance in water or any other liquid.

NOTE: Clean the appliance after every use.

1. Do not use metal kitchen utensils or abrasive cleaning materials to clean the cooking baskets and grill plates, as this may damage the non-stick coating.
2. Clean the cooking baskets and grill plates with hot water, some washing-up liquid and a non-abrasive sponge or brush.

Tip: If food residue is stuck to the grill plates or the bottom of the cooking baskets, leave them to soak in hot water and some washing-up liquid for a few hours or overnight.

3. DO NOT allow water or any other liquid to enter the unit.
4. Wipe the outside of the appliance with a damp cloth.
5. Wipe the inside of the appliance with hot water and a non-abrasive sponge.

6. Clean the heating element with a cleaning brush to remove any food residues.

7. Ensure all parts are thoroughly dry before use.

NOTE: The cooking basket is **NOT** dishwasher-proof. **NEVER** place the cooking basket in the dishwasher.

STORAGE

- Ensure that the air fryer is cool, clean and dry before you store it.
- Store the power cord in the dedicated cord storage area.
- Store the appliance in a cool and dry place.

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.

WEIGHTS AND MEASURES

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

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
16 oz	425g
1 lb oz	450g

METRIC	IMPERIAL	US CUPS
250ml	8 fl oz	1 cup
180ml	6 fl oz	3/4 cup
150ml	5 fl oz	2/3 cup
120ml	4 fl oz	1/2 cup
75ml	2 1/2 fl oz	1/3 cup
60ml	2 fl oz	1/4 cup
30ml	1 fl oz	1/8 cup
15ml	1/2 fl oz	1 tablespoon



HOMEMADE FRIES

INGREDIENTS

2 large potatoes

½ tbsp. paprika

Pinch of salt

Pinch of pepper

1 tbsp. sunflower oil

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 cook as per the suggested times/temperature in the Settings Table.

Variations: Try replacing ½ tbsp. of paprika with ½ tbsp. garlic powder, or ½ tbsp. of grated parmesan cheese.





HONEY LIME CHICKEN WINGS

INGREDIENTS

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

METHOD

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. Evenly scatter the chicken wings across the basket.
3. Cook the wings, turning halfway through as per the suggested time and temperature most





MOLTEN CHOCOLATE LAVA CAKE

INGREDIENTS

- 100g dark chocolate chips
- 100g unsalted butter
- 1 ½ tbsp. self-raising flour
- 2 eggs
- 2 ½ tbsp. sugar

METHOD

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





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 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**

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

