

goodFOOD

in partnership
with

TOWER



10L

13-in-1 Dual Oven and Basket **Air Fryer**

User Instruction Manual

GF17015





It's never been easier to cook tasty, speedy & healthy meals!

Get the most out of your kitchen with the 13-in-1 Dual Chamber Air Fryer, from Good Food in partnership with Tower. For over 30 years, Good Food has been at the forefront of testing and reviewing kitchen equipment. Now, we've partnered with Tower to bring you a new range of products designed to help you create delicious meals for every taste and occasion.

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This box contains

- Instruction Manual
- 10L Oven and Basket Air Fryer
- Oven Mesh Rack
- Oven Mesh Basket
- Drip Tray
- Crisper Grill Plate



Specifications

Rated Voltage	220-240V~
Frequency	50/60Hz
Power Consumption	2200-2400W
Capacity	10L
Temperature Range	45-200°C
Time Range	Up to 60 minutes for typical operation Up to 24 hours for dehydrate

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 chamber is opened.
- 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.

It is important that this user 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.

- 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.
- 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.

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.

Important safety information

- 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.

Plug and Cord

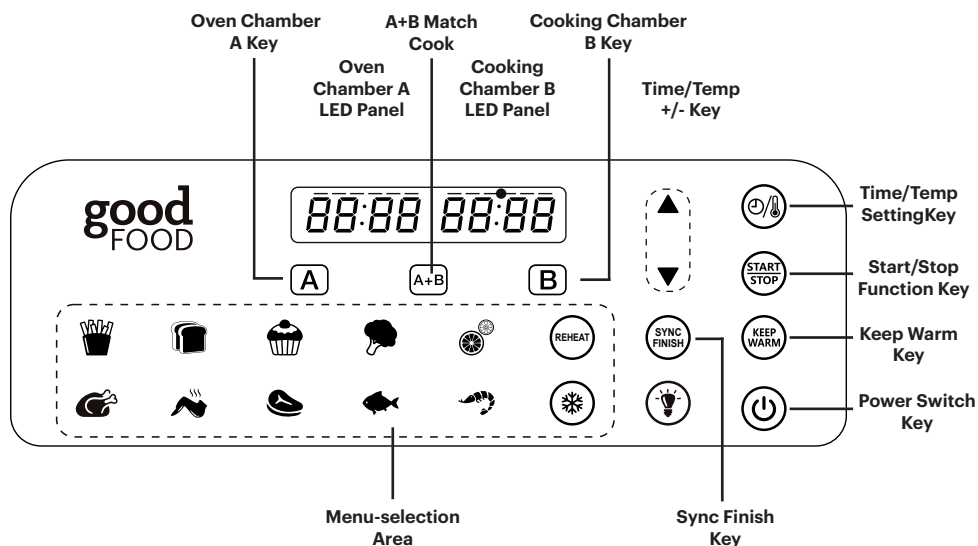
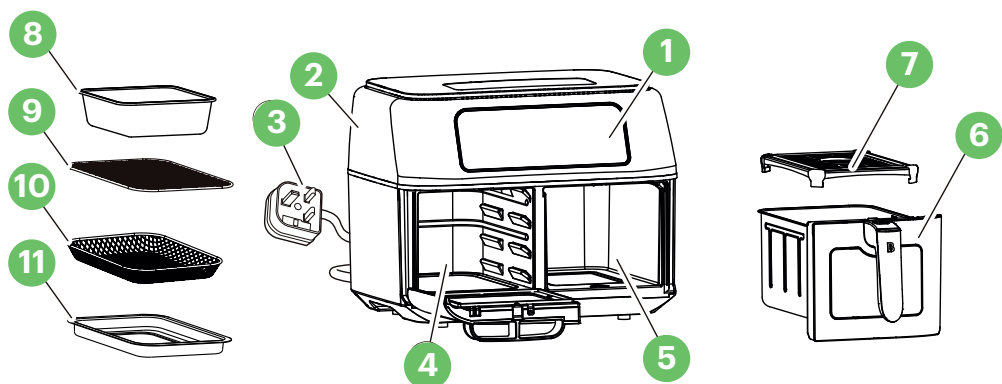
- If the supply cord or appliance is damaged, stop using the appliance immediately and seek advice from the manufacturer, its service agent or a similarly qualified person.
- DO NOT let the cord hang over the edge of a table or counter or let it come into contact with any hot surfaces.
- DO NOT pull 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 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
- In the event of a power failure during the cooking process, ensure that your appliance is switched off and unplugged at the wall until power resumes.

It is important that this user 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.

Getting to know your appliance

- | | | | |
|----|--------------------|-----|---------------------|
| 1. | Control panel | 7. | Crisper Grill Plate |
| 2. | Air fryer housing | 8. | Baking Pan |
| 3. | Power cord | 9. | Oven Mesh Rack |
| 4. | Oven chamber A | 10. | Mesh Basket |
| 5. | Cooking chamber B | 11. | Drip Tray |
| 6. | Air fryer basket B | | |



Using your appliance

Preparing for use

1. Read all instructions and safety information carefully before first use. Please retain this information for future reference.
2. Remove your appliance from the packaging.
3. Check that there is no visible damage to the cord or any visible damage to the body.
4. Dispose of the packaging in a responsible manner.
5. Remove any stickers or labels from the appliance. DO NOT remove the rating label.
6. Thoroughly clean all accessories and chamber with hot water, some washing-up liquid and a non-abrasive sponge. Dry thoroughly.
7. Wipe the inside and outside of the appliance with a damp cloth. Dry thoroughly.
8. Place the grill plate into the bottom of the cooking chamber and ensure the drip tray is inserted in the oven section with the appropriate cooking rack.
9. Do not fill the appliance with oil or frying fat. This appliance operates using hot air and requires very little to no oil.
10. Familiarise yourself with the control panel shown in the Specifications section.
11. 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.

This appliance allows for just one or both cooking chambers to be used while cooking.

The two chambers, along with the dedicated 'A+B' and 'SYNC FINISH' functions allow for various foods to be cooked while being ready at the same time.

AIR FRYER COOKING CHAMBER SAFETY SWITCH:

For your safety, the air fryer contains a safety switch in each of the cooking chambers, designed to keep it from accidentally turning on whenever a chamber is not properly closed. Before using your air fryer, please ensure that the grill plates are inside the air fryer chambers when closed for cooking.

OPENING THE COOKING CHAMBERS:

This air fryer includes two cooking chambers, an oven style cooking chamber and a chamber style cooking chamber.

To open the oven style cooking chamber, simply pull the handle away from the appliance, once opened accessories can be removed and inserted as needed based on the desired cooking style.

The chamber style cooking chamber can be fully removed from the air fryer. Pull on the chamber handle while pressing the release button at any time to slide out of the air fryer.

NOTE: If a cooking chamber or oven door is opened when in operation, that side of the unit will automatically stop working with the corresponding display flashing while alternating between the set temperature and remaining time. When the cooking chamber or oven door is closed, the air fryer will resume operation on the latest selected settings.

NOTE: Opening one cooking chamber will not disturb the cooking process for the other chamber unless **A+B** or **SYNC FINISH** is enabled.

TURNING THE APPLIANCE ON/OFF:

1. Plug the unit into a mains socket. The LED display and control panels keys will briefly illuminate before only the power key flashes with the appliance now being in Standby Mode.
2. Press the Power key on the unit's control panel to turn the unit on. There will be a sound prompt and the LED display and control panel will illuminate to show the unit has been turned on.
3. Press the Power key again while the unit is turned on to put it into Standby mode. All the indicators on the unit's control panel will go off besides the power key flashes when in standby mode.

SELECTING THE COOKING CHAMBERS

This unit allows you to cook on either of its two cooking chambers separately, or use both for simultaneous or matched ingredient preparation.

1. To select the cooking chamber you wish to use, press the corresponding A or B key on the unit's control panel. The key will flash with the corresponding side of the display showing the temperature and time alternating.
2. To select the other cooking chamber, the other key can be pressed with the opposite side of LED display showing the temperature and time alternating.

NOTE: While one cooking chamber is selected, the other can be selected at any time even during operation without interrupting cooking.














PRESET MENU

Once the unit is on and the required cooking chamber or chambers have been selected, select one of the unit's 13 preset cooking menus to start a cooking session. To do this, press any of the menu keys on the unit's control panel. The corresponding key will begin to flash to show it has been selected with the default temperature and time for the specific preset alternating on the display.

NOTE: It is not possible to change the preset midway through a cooking cycle without pausing the appliance. Temperature and time can be changed at any point as described in the following sections.

NOTE: The preset cooking menu is to be used as an indication with ingredients differing in size and shape. The best settings for a chosen ingredient cannot be guaranteed so making changes is encouraged, to ensure the food is fully cooked. Adjustments can also be made during the cooking process if ingredients have been checked for doneness and require a change in settings.

NOTE: Add 3 minutes to the cooking time before attempting to air fry if the appliance or food is cold before cooking.

MENU ICON	MENU	DEFAULT TIME (MIN)	DEFAULT TEMPERATURE (°C)
	Fries	18	180
	Toast	5	190
	Cake	25	160
	Vegetables	15	150
	Dehydrate	20hrs	50
	Reheat	3	180
	Keep Warm	2hrs	70
	Chicken	30	180
	Chicken Wings	18	175
	Steak	12	160
	Fish	15	170
	Prawn	13	170
	Defrost	15	45

SETTING THE TEMPERATURE

The appliance's cooking temperature can be set manually, from 45°C to 200°C.

Press the Time/Temperature key while either chamber of the air fryer is selected until the display shows a flashing temperature.

Once the temperature is selected for a chamber, use the Up or Down keys to manually adjust the cooking temperature. Single presses of either the Up or Down key will change the temperature in increments of 5°C as shown on the display but pressing and holding the Up or Down key will quickly cycle through the available temperatures.

To change the temperature of a chamber while in operation, select the chamber which requires a change in temperature and press the Start/Stop key to pause the cooking cycle. Once the cooking cycle is paused, press the Time/Temperature key, then use the Up or Down keys to change the temperature accordingly before pressing the Start/Stop key to resume operation with the new temperature

NOTE: When changing the temperature, changes must be made quickly as the display will change back to alternating between timer and temperature after a few seconds.

NOTE: The dehydrate setting only allows temperatures to be set between 45°C and 90°C .

SETTING THE TIMER

The appliance's cooking timer can be set manually, from 1 to 60 minutes.

Press the Time/Temperature key while either chamber of the air fryer is selected until the display shows a flashing time.

Once the timer is selected for a chamber use the Up or Down keys to manually adjust the cooking time. Single presses of either the Up or Down key will change the cooking time in increments of 1 minute as shown on the display but pressing and holding the Up or Down key will quickly cycle through the available cooking times.

To change the cooking time of a chamber while in operation, select the chamber which requires a change in cooking time and press the Start/Pause key to pause the cooking cycle. Once the cooking cycle is paused, press the Time/Temperature key and use the Up or Down keys to change the cooking time accordingly before pressing the Start/Stop key to resume operation with the new cooking time.

NOTE: When changing the time, changes must be made quickly as the display will change back to alternating between timer and temperature after a few seconds.

NOTE: The keep warm setting only allows the timer to be set for up to 4 hours. The dehydrate function allows timers to be set for up to 24 hours.

STARTING AND PAUSING THE COOKING PROCESS

1. Once the appropriate function, timer and temperature has been selected, press the Start/Stop key on the unit's control panel to start the cooking process.
2. While the unit is operating, press the Start/Stop key at any time to pause the cooking process of all operating chambers. If the Start/Stop key is pressed again while paused then the appliance will resume the cooking process.
3. If both chambers are operating and you only wish to pause one of them, first press the corresponding chamber key before using the Start/Stop key to pause and resume operation as described previously.
4. Alternatively, if you wish to interrupt and cancel both chambers cooking cycles then press the Power Key to enter the unit into standby mode.

COOKING WITH BOTH CHAMBERS

1. To use both cooking chambers of the air fryer on separate timer and temperature settings, first of all set the first chamber's timer and temperature as desired for the ingredients.
2. To select the other chamber, press the opposing chamber key and set the timer and temperature as desired for the different set of ingredients.
3. Press the Start/Stop key and both of the chambers will begin air frying.
4. If any changes need to be made to timers or temperatures, press the Start/Stop key to pause the cooking cycle, then press the corresponding chamber key followed by the Timer/Temperature key until the correct one is selected before using the Up or Down keys to make the required changes. Once the chambers are set as desired, press the Start/Stop key to continue air frying.

NOTE: If the Start/Stop key is pressed while both chambers are in operation, then both of the chambers will be paused.

A+B COOK FUNCTION

To select both of the cooking chambers with a matched cooking function press the A+B key. Once pressed, both of the chambers will be selected and any changes to cooking settings will be made to both chambers.

NOTE: Timer and temperature cannot be changed for individual chambers once this function has been selected.

SYNC FINISH FUNCTION

Turn on the air fryer, press either of the chamber selection keys and set up the chamber as needed for the ingredients. Once done, set up the other cooking chamber and set up as needed for the ingredients. Press the SYNC FINISH key after both chambers are set to enable the function.

Once the SYNC FINISH function has been set, press the Start/Stop key to begin the synchronised cooking process where both chambers will be complete at the same time.

For example, if chamber A was set to cook Fries for 18 minutes and chamber B was set to cook Steak for 14 minutes, then chamber A will cook for 4 minutes before chamber B will begin cooking. This will cause both of the chambers to conclude their respective cooking process at the same time.

STARTING A COOKING SESSION:

1. Once the required settings have been selected, press the Start/Stop key to begin the cooking process. The unit will begin cooking the ingredients with the selected chambers and corresponding settings applied.
2. When the cooking process is complete, the unit will give off 5 sound prompts to indicate the cooking process has concluded and the food is ready. The unit's display will turn off and the unit will enter standby mode.

KEEP WARM FUNCTION

The keep warm function can be used to keep ingredients warm ready to be served.

WARNING! The keep warm function is intended for short term use after cooking has finished. Extended use of this function can cause food to become overcooked, burnt and/or dry.

First, select the cooking chamber you wish to be kept warm using A, B or A+B keys. Press the Keep Warm key before pressing the Start/Stop key to enter the selected chamber into keep warm mode. This will cause the keep warm key to flash during operation. The preset settings for the keep warm function is 70°C for 2 hours.

For this function, the timer and temperature is adjustable by pressing the Timer/Temperature key and changing as needed, the time can be set up to 4 hours with the temperature being set from 70 – 100°C. If the air fryer is already mid way through a cooking cycle and you would like the chamber to enter keep warm mode after it has completed simply select the relevant chamber before pressing the Keep Warm key.

NOTE: If A+B is selected, press the Keep Warm key to select the function during operation. Once the function is selected, press the Start/Stop key to add the keep warm duration at the end of the cooking cycle.

NOTE: If no change in time is made within 5 second then the default time will be used. Press the Start/Stop key to begin the cooking cycle with the chamber entering keep warm mode after completion with three sound prompts.

NOTE: You can press the Keep Warm key again to cancel the chamber entering the keep warm mode after completion if it is no longer required.

TIPS

- To remove larger or fragile ingredients, lift the ingredients out of the chamber with a pair of tongs.
- 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 longer 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 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.
- Using premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.
- Place a baking tin or oven dish in the air fryer cooking chamber if you want to bake a cake or quiche, or if you want to fry fragile ingredients or filled ingredients.
- If the ingredients are ready, empty the cooking chamber into a bowl or onto a plate. Take care if tilting the cooking chamber, as any excess oil that has collected on the bottom of the cooking chamber will leak onto the ingredients, and the grill plate may also detach from the cooking chamber and fall onto the food.
- 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.

Troubleshooting

Problem	Possible Cause	Solution
The air fryer does not work.	The appliance is not plugged in.	Plug the appliance into an earther wall socket.
	The timer has not been set.	Set the timer required.
	The ON/OFF key has not been pressed.	Press the ON/OFF key.

Troubleshooting

Problem	Possible Cause	Solution
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 midway through the cooking process.	Midway through the cooking process, pull the cooking chamber out and shake it to separate the overlapped food material, then push the cooking chamber 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 must be fried with oil.	Coat the surface of the food with a thin layer of oil 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 crispier result.

Troubleshooting

Problem	Possible Cause	Solution
The appliance is smoking.	<p>The ingredients have a high oil content.</p> <p>The unit contains grease from previous use.</p> <p>The cooking settings have not been correctly programmed.</p>	<p>Smoking will be normal.</p> <p>White smoke is caused by grease heating up inside the air fryer. Clean the appliance properly after each use.</p> <p>Adjust the cooking settings as required.</p>
The unit is showing an unexpected message (E2 or E4.)	The sensor has malfunctioned or short circuited.	The unit will automatically self-diagnose and return to normal working mode. If this does not occur, unplug the appliance immediately and contact the Customer Service Team.
The settings are not applying to both chambers	<p>The option to cook with both chambers has not been selected.</p> <p>The Sync Finish function has not been enabled.</p>	<p>Press the A + B key on the unit's control panel to enable the option to cook with both chambers on the same setting simultaneously.</p> <p>Press the Sync Finish key on the unit's control panel to enable the Sync Finish function.</p>

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 chambers and grill plates, as this may damage the non-stick coating.
2. Clean the cooking chambers 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 chambers, 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 chamber is NOT dishwasher-proof. NEVER place the cooking chamber 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 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.





Air Fryer Pork Chops

Cook pork chops in the air-fryer for a seared finish with minimum effort. We seasoned ours with paprika, mustard, onion powder and parmesan



Egg Free



Gluten Free



Low Sugar



Nut Free

INGREDIENTS

4 pork chops
 ½ tbsp sunflower or vegetable oil
 ¼ tsp dried oregano
 ¼ tsp paprika
 ¼ tsp mustard powder
 ¼ tsp onion powder
 25g parmesan, finely grated
 Cooked greens and peas, to serve (optional)



Prep: 5 mins

Cook: 5-8 mins



Easy



Serves 4

kcal
404

fat
27g

saturates
10g

carbs
0.3g

sugars
0.1g

fibre
0.3g

protein
41g

salt
0.92g

METHOD

STEP 1

Heat the air-fryer to 190C. Put the pork chops in a bowl, drizzle over the oil and rub all over the chops.

STEP 2

Combine the oregano, paprika, mustard powder, onion powder and parmesan with ½ tsp salt and ½ tsp freshly ground black pepper.

Sprinkle over the pork chops, ensuring they are covered.

STEP 3

Put the chops in the air-fryer chamber and cook for 5 mins (you may need to do this in batches depending on the size of your air-fryer).

Turn over, then cook for 5-8 mins more until cooked through. Timings will depend on the thickness and whether they're bone-in or not.

A temperature probe should read 75C in the thickest part of the chop. Serve with wilted greens and peas, if you like.



Air Fryer Chips

Learn how to make super-crispy air-fried chips with our easy recipe. Air-frying means you'll use less oil than deep-frying, so it's a healthier alternative



Prep: 10 mins

Cook: 35 mins



Easy



Serves 4

INGREDIENTS

4-5 large potatoes, about 1kg

1 tbsp sunflower or olive oil



Egg Free



Gluten Free



Dairy Free



Healthy



Vegan



Vegetarian

kcal
140

fat
3g

saturates
0g

carbs
24g

sugars
1g

fibre
3g

protein
3g

salt
0.01g

METHOD

STEP 1

To make straight, neat chips, peel the potatoes and trim away all the rounded edges so they become rectangular blocks. Cut the blocks into batons – they should be somewhere between fries and thick chips, as if they're too thin, they might break; too thick, and they won't cook through (if you like, save the offcuts to make mash or add to soups). Alternatively, cut the unpeeled potatoes into chips without trimming, if you're not bothered by neatness. Rinse the chips and pat dry with a clean tea towel.

STEP 2

Tip the chips into the bottom of an air-fryer (the part with the paddle), add the oil, and toss the chips in the oil so they are evenly coated. Program the fryer to cook for 30 mins using the paddle. After this time, check that the chips are tender and cooked through. If they're not, cook for a further 5 mins. Season well.

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thank you!

We hope you enjoy your appliance for many years...

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



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