

# TOWER®

BUILT FOR BETTER SINCE 1912

MODEL: T18008BLK

750W  
**MULTI-FUNCTION  
FOOD PROCESSOR**



## USER MANUAL



GREAT BRITISH DESIGN, INNOVATION AND EXCELLENCE

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## IMPORTANT SAFETY INFORMATION

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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

- 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.
- The use of accessory attachments is not recommended by the

appliance manufacturer, apart from those supplied with this product.

- Do not place the appliance on or near a hot stove top or heated oven.
- 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.
- This appliance is for household use only and similar applications, such as: staff kitchen areas in shops, offices and other working environments, farm houses, by clients in hotels, motels, and other residential type environments, or by bed and breakfast type environments.

### PRODUCT SPECIFIC SAFEGUARDS

- Misuse of the appliance can result in potential injury
- This appliance is equipped with a safety

## IMPORTANT SAFETY INFORMATION

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- switch which prevents operation unless the accessories are securely installed.
- This appliance is equipped with a protective device against high temperatures. If the temperature becomes too high, the unit will turn off automatically.
  - DO NOT operate the appliance for more than a minute at a time.
  - If the required operation is not complete within 1 minute, turn the appliance off and let it cool for 10 minutes before using it again. If more than 5 rounds of operation are required, allow the appliance to cool down for 90 minutes or until it reaches room temperature before using it again. This will help lengthen the lifespan of the appliance.
  - To protect against the risk of electric shock, fire or personal injury, do not immerse the power cord, plug or motor base in water or any form of liquid.
  - DO NOT push food in with fingers or other objects, like knives. Always use the en-closed pusher for feeding in ingredients.
  - Be extremely careful when handling blades and inserts, especially while assembling, disassembling, when emptying the chopping bowl, blending jug and grinder cup, or cleaning after use. The blades are very sharp.
  - Please wait until all the components have fully stopped running before unplugging the power cord and taking off the processing bowl.
  - Ensure the capacities shown in the Specifications section are not exceeded.
  - **WARNING!** The product may emit a small amount of smoke when it is first turned on. This is due to manufacturing oils and/or residue left on the motor. There is no need for alarm and is considered normal. The smoke will eventually lessen once the oil and/ or residue disappears.
  - **CAUTION!** Avoid contact with moving parts. Keep hands and utensils out of the unit's receptacles while blending to prevent personal injury or damage to the food processor.

## IMPORTANT SAFETY INFORMATION

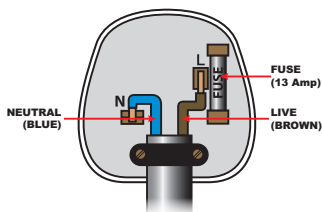
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- **CAUTION!** The blades are sharp. Handle with care.
  - **CAUTION!** Never let the power unit, cord or plug get wet.
  - **CAUTION!** To reduce the risk of injury, never place the cutter assembly blades on-to the base without being properly attached.
  - Never exceed the maximum capacity.
  - **CAUTION!** Unplug the food processor when not in use, before taking off or put-ting on parts and before cleaning.
  - In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from the Customer Support Team.
- ### 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 injury may result from the appliance being pulled off the counter where it may be grabbed by children or become entangled with the user.
  - **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.

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 coloured in accordance with the following code:

Blue neutral [N] Brown live [L]

## PLUG FITTING DETAILS (WHERE APPLICABLE).

- The wire coloured blue is the neutral and must be connected to the terminal marked [N] or coloured black.
- The wire coloured brown is the live wire and must be connected to the terminal marked [L] or coloured red.
- 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 – and 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.

## THIS BOX CONTAINS

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Instruction manual  
Motor base  
Spindle  
Processing bowl  
Blade adaptor  
Processing bowl lid  
Pushing tool  
Stainless Steel slicing and grating disc  
Emulsifying disc  
Kneading blade (plastic)  
Chopping blade (metal)  
Measuring cup  
Jug lid  
Jug  
Jug blade



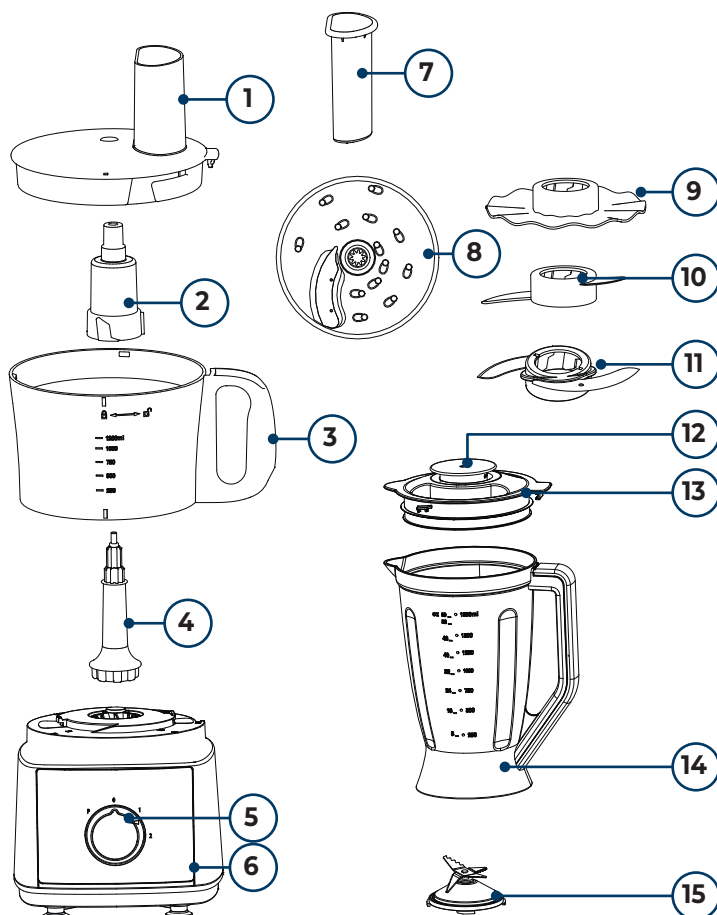
## SPECIFICATIONS

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RATED VOLTAGE	220-240V
FREQUENCY	50-60Hz
POWER CONSUMPTION	750W
CAPACITY	2L, with 1200ml working capacity (Processing bowl) 1800ml (jug)

# STRUCTURE OF YOUR APPLIANCE

1. Processing bowl lid
2. Blade adaptor
3. Processing bowl
4. Spindle
5. Selection dial
6. Motor base
7. Pushing tool
8. Stainless Steel slicing and grating disc
9. Emulsifying disc
10. Kneading blade (plastic)
11. Chopping blade (metal)
12. Measuring cup cover
13. Jug lid
14. Jug
15. Jug blade





# BEFORE FIRST USE

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## 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 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. Remove the parts from the packaging.
7. Ensure that everything in the box is present by comparing with the Manual.
8. Wash the detachable parts in warm water.
9. Disassemble to wash all detachable parts, except the motor unit. Refer to the "CLEANING AND CARE" section.
10. Situate your appliance according to the Important Safety Instructions section.

## USING YOUR FOOD PROCESSOR

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The food processor comes as standard with two receptacles: the jug and its component parts (listed as Nos. 12-15 in the "STRUCTURE OF YOUR APPLIANCE" section), and the processing bowl (Nos. 3-6) which comes with a variety of attachments:

Pushing tool (No.7) - Designed to allow you to safely push ingredients down onto the stainless steel slicing and grating disc via a hole in the processing bowl lid (No.6).

Stainless steel slicing and grating disc (No.8) - Allows you to grate and slice ingredients. One side contains a blade which allows for fine and quick slicing, with the other side containing a grating face.

Emulsifying disc (No.9) - Designed to quickly emulsify sauces such as mayonnaise by rapidly agitating them.

Kneading blade (No.10) - Plastic blade which allows you to knead doughs and pastries in the processing bowl.

Chopping blade (No.11) - Metal blade which allows you to easily prepare and chop ingredients rapidly.

This "Using your appliance" section is split into two main parts. One will deal with the usage and assembly of the jug, and the other will focus on the processing bowl and its many attachments.

### USING THE FOOD PROCESSOR WITH THE JUG:

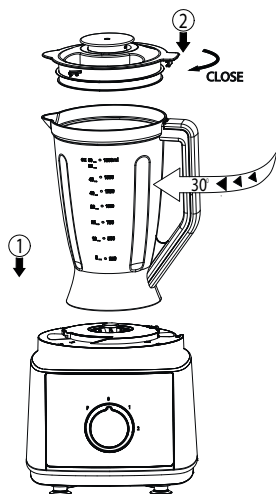
The jug is designed to be used to make liquids such as smoothies and milkshakes. As a general rule, if you would like to process dry ingredients, use the processing bowl instead if you need to chop or otherwise prepare dry ingredients.

- To assemble the jug and install it onto the motor base, first check that the jug blade and cover is properly placed in the jug. Check that the rubber sealing ring is installed on the jug blade and cover, and that the blade is firmly locked in place inside the jug.
- To check this, hold the jug upside down and twist the blade cover anticlockwise until it is in tight.
- To remove the blade and cover from the jug for cleaning, simply hold the jug upside down and twist the cover clockwise and pull until it pops out.

# USING YOUR FOOD PROCESSOR

**CAUTION!** Never reach down inside the jug to touch the metal blade, regardless of whether or not it is placed on the motor base or not. The blade is sharp and should not be handled.

- Once you have verified that the blade is properly installed, place your ingredients into the jug, ensuring that the total volume does not exceed 1800ML (the max measurement marked on the side of the jug). Bring the jug down onto the motor base with the handle facing to the right side of the motor base, ensuring that it slots onto the motor base properly, and then twist the jug clockwise until an audible click is heard, and it can be twisted no more. The jug is now locked onto the motor base.



**NOTE:** As a safety feature, the motor base will not blend until the jug lid has been placed on the jug.

- Place the jug lid onto the jug and twist clockwise, ensuring that the spout cover on the jug lid matches up with the spout on the jug. When the lid is on the jug properly, it will be fully flush and an audible click will be heard.
- If you would like to measure and add in liquids during the blending process, remove the measuring cup cover from the top of the jug lid by twisting and

pulling until it comes loose. Reverse the process to place the lid cover back in its place.

- Twist the dial either intermittently to P to pulse your ingredients, or set to setting 1 or 2 for high or low continuous blending.
- When finished, reverse the process of putting the jug onto the motor base to remove the jug.
- Always wash any attachments or receptacles before storage.

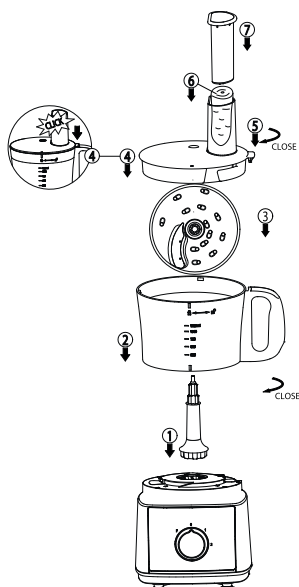
## USING THE FOOD PROCESSOR WITH THE PROCESSING BOWL:

The processing bowl is designed to be used for a variety of applications, depending on which of the four attachments are used. Attachments vary in the way in which they are assembled within the bowl, but all rely on the spindle (No. 3 in the “STRUCTURE OF YOUR APPLIANCE” section) to be properly installed within the bowl. Never attempt to use multiple attachments at once.

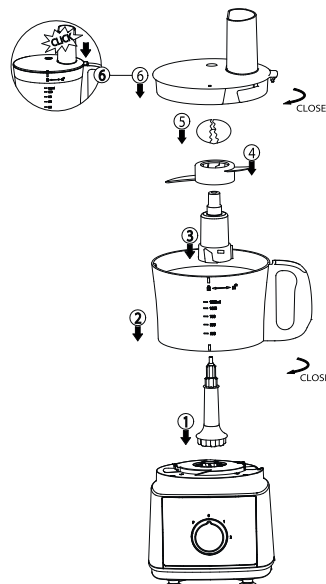
**NOTE:** Although the bowl is 2L, it has a maximum working capacity of 1200ml.

- Attaching the Processing Bowl onto the Motor Base:
- Install the spindle onto the motor base by aligning the teeth on the spindle with those on the motor base.
- Place the processing bowl down onto the spindle, ensuring that the handle is pointing towards the right side of the motor base (if the dial is facing towards you). Twist the bowl anti-clockwise until an audible click is heard, and you cannot twist the bowl any further.
- Installing the required attachment:
- If you require the stainless steel slicing and grating disc, first ensure that either the grating or slicing side is facing upwards, depending on which function you require.
- Seat the slicing and grating disc straight onto the exposed gears on the spindle.

# USING YOUR FOOD PROCESSOR



- When in use, the slicing and grating disc will require you to use the pushing tool to push ingredients down onto the face of the slicing and grating disc. Take great care not to put fingers or other body parts down into the hole where the pushing tool is designed to go.
- The other three attachments (emulsifying disc, kneading blade and chopping blade) all require the use of the blade adaptor.
- Hold the blade adaptor so that the smaller side is facing upwards, and then fit the required attachment down onto it so that the two small cutouts opposite each other on the attachment slot down onto the corresponding tabs on the adaptor.
- Twist the attachment counter-clockwise onto the adaptor, if you try to remove the attachment, you should be unable to. When the attachment is properly seated onto the blade adaptor, the attachment should not be able to move up and down the shaft of the attachment. To remove the attachment, simply twist it clockwise and pull it up the shaft of the adaptor.



- Place the now assembled attachment and adaptor down onto the spindle inside the processing bowl. When the adaptor and attachment are properly seated on the spindle, there should be only a small amount of play.
- Installing the Processing Bowl Lid
- Place the processing bowl lid onto the bowl and twist clockwise. When the lid is on the bowl properly, it will be fully flush and an audible click will be heard.

## NOTES FOR DIFFERENT ATTACHMENTS:

### Chopping blade:

- Always keep the blade inside the bowl before placing ingredients in the bowl.
- Use the pulse function to avoid chopping ingredients too fine.
- Use in short bursts when chopping hard foods like chocolate, otherwise the food will begin to melt.
- Standard chopping period: 30-60 seconds.

## USING YOUR FOOD PROCESSOR

- Remember to remove the chopping blade's plastic covers before use, and replace them after the blade has been cleaned.

PROCESSED FOOD	MEASUREMENT PER BATCH
Chocolate	≤100g
Cheese	≤200g
Meat	≤500g
Tea or Spice	50~100g
Fruits & Vegetables	100~300g
Onion	≤500g

Kneading blade:

- Always attach the blade inside the bowl before placing ingredients inside.
- Standard kneading period: 30-180 seconds.

PROCESSED FOOD	MEASUREMENT PER BATCH
Flour / Soft Cheese	≤300g
Egg	≤5pieces

Emulsifying disc:

- Do not use the emulsifying disc to knead flour.

PROCESSED FOOD	MEASUREMENT PER BATCH	TIME PER BATCH
Egg	2~5pcs	30~70sec
Cheese	125~350ml	20sec

Stainless steel slicing and grating disc:

- Choose either the grating or slicing side depending on the ingredients and desired shape.
- Push softly when feeding food via the pushing tool.
- Pre cutting food to fit the diameter of the feeding tube is recommended.
- Feed gradually for a better result.
- Choose a lower speed to avoid ingredients turning soupy in the case of soft food.
- No more than 1200ml of ingredients to be used in one batch.

## TROUBLESHOOTING

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PROBLEM	SOLUTION
The unit does not work.	Ensure that the unit has been assembled correctly. Check that the unit is plugged in properly. Check for a power outage or a trip.
The unit stops running suddenly.	The processing bowl may loosen during more vigorous processing. Re-install the bowl's lid.
The motor is running, but the components do not run.	Ensure the spindle has been properly installed.

## CLEANING AND CARE

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

**NOTE:** Clean the appliance after every use.

1. Strip any attachments or the jug/bowl down into their constituent parts for cleaning.

**NOTE:** The jug blade may be removed from the jug for better cleaning (it is recommended that you do to avoid cutting yourself on the sharp blade when cleaning the jug). Information on how to do this may be found in the "USING YOUR APPLIANCE" section.

2. Wash all parts (excluding the motor base) in warm water with a mild detergent, and then leave to air-dry.
3. Take great care when washing sharp attachments

### STORAGE

- Remove any water or liquid from the unit before storage.
- Ensure that the unit is cool, clean and dry before you store it.
- Do not wrap the power cord aggressively round any part of the unit.
- Store the appliance in a cool and dry place.
- Replace the cutting blade's plastic covers when storing.

## DISPOSAL OF THE UNIT

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

Please visit [www.recycle-more.co.uk](http://www.recycle-more.co.uk) or [www.recyclenow.co.uk](http://www.recyclenow.co.uk) for access to information about the recycling of electrical items.

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

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

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



## CUSTOMER SUPPORT

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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](http://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](http://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](http://www.towerhousewares.co.uk)**

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

