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TT7064

12L 5-in-1
Digital Air
Fryer Oven
with Rotisserie



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With advice, spares and returns.

Visit our website:
towerhousewares.co.uk

Call: +44 (0)333 220 6066
(8.30am to 6.00pm Monday-Friday)



SAFETY AND INSTRUCTION MANUAL
PLEASE READ CAREFULLY

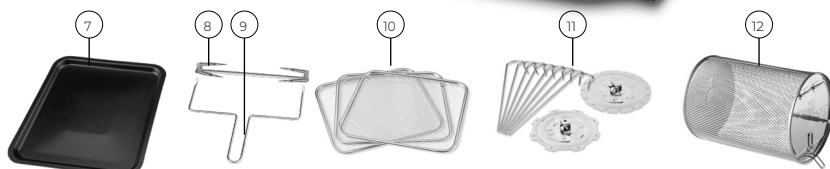
*Subject to registering your Extended Guarantee online at www.towerhousewares.co.uk.

Specifications:

This box contains:

Instruction Manual
12L Digital Air Fryer Oven
Oil drip tray
Rotisserie fork and handle
3 x air flow racks
8 x mini skewers
Rotating cage
2 locking screws

1. Air Inlet
2. Control panel
3. Vents (side of unit)
4. Door Handle
5. Door
6. Cooking cavity
7. Oil drip tray
8. Rotisserie fork
9. Rotisserie handle
10. Air flow racks
11. 8 Skewers
12. 2 Retaining Wheels



Technical Data:

Description:	12L 5-in-1 Digital Air Fryer Oven with Rotisserie
Model:	T17064
Rated Voltage:	220 - 240V~
Frequency:	50/60Hz
Power consumption:	1800W

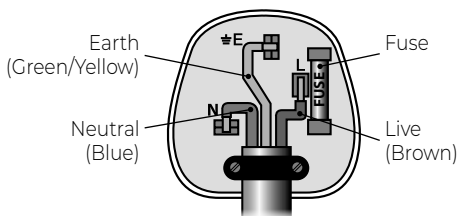
Control Panel:

1. +/- Increase / decrease the temperature keys
2. 12 Program Keys
3. LED display screen (alternating display of temperature and remaining cooking time during operation)
4. +/- Increase / decrease the cooking time keys
5. Light ON/OFF key
6. ON/ OFF key
7. Rotating function (rotating basket, rotating) ON/OFF key



PRESETS			
The symbols represent the following preset settings			
Symbol	Programme	Temp (°C)	Cooking Time (Minutes)
	Chips	200	15
	Steak/Cutlets	175	25
	Fish	165	15
	Shrimp	160	12
	Pizza	180	15
	Chicken	185	40
	Baking	160	30
	Rotary Grilling (with automatic rotating function)	190	30
	Dehydrate	30	120
	Heating Up	115	12
	Heat Up	80	5
	Defrost	200	20


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. 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.

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. Check that all listed parts are present.
4. Dispose of the packaging in a responsible manner.
5. Remove any stickers or labels from the appliance. DO NOT remove the rating plate or any warnings.
6. The device should be used for the first time without any food in it as it may produce some smoke or odours due to coating residues. Allow the device to heat up on the highest temperature setting for approx. 15 minutes without any food in it (see the Using your Appliance section).
7. Thoroughly clean the fryer following the Cleaning and Care Section with hot water, some washing-up liquid and a non-abrasive sponge and rinse thoroughly.
8. Wipe the inside and outside of the appliance with a damp cloth.
9. DO NOT fill the fryer with oil or frying fat. This fryer operates using hot air and requires very little to no oil.
10. Familiarise yourself with the control panel.

Using Your Appliance.

Oil Drip Tray:

Insert the fat collecting tray into the bottom of the cooking space so that any dripping fat, crumbs or other food residues can be collected in it.

Air Flow Racks:

1. The air flow racks are intended for drying. However, they can also be used for crisping, warming up etc.
2. Slide the air flow racks onto the rails in the cooking space. The heating element is located at the top of the cooking space. Therefore the higher up an air flow rack is placed, the more intense the heat is from above.
3. In the top section, the food is cooked faster and crispier. The middle position should be chosen to achieve even heating from all sides. The bottom rails are suitable for gentle cooking.

Rotisserie:

The rotisserie consists of the shaft and two rotisserie forks. The rotisserie is suitable for grilling large pieces of meat, e.g. chicken, pork.

Assemble the rotisserie and insert it into the appliance:

1. Slide one of the rotisserie forks onto the shaft and lock it with the locking screw. The shaft contains a small round notch for the tip of the locking screw. In the case of smaller pieces of food, the rotisserie forks can be secured more centrally on the shaft (see Illustration A).
2. Slide the food for grilling onto the rotisserie fork.
3. Slide the other rotisserie fork onto the shaft and food and lock it with the locking screw.
4. Plug one end of the shaft into the round holder on the left-hand side of the cooking space. Then hang the other end of the shaft into the support on the right-hand side of the cooking space.
5. Check that it fits securely. The rotisserie must not be able to rotate about its own axis when the device is switched off. If this is not the case, plug the left-hand end of the shaft deeper into the holder.
6. After use, remove the hot rotisserie from the cooking space using the removal tool (see the 'Removal Tool' section). Always use oven gloves to remove the rotisserie forks and take off the grilled items.

Note: The shaft contains two small round notches marking the outermost position of the locking screws. These must not be attached any further than the outer ends of the shaft to ensure smooth operation.

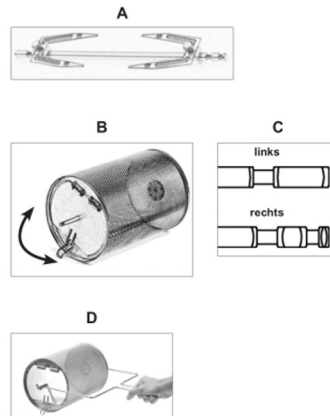
DO NOT place any pieces of meat that are too large onto the rotisserie as this could hinder rotation.

Rotating Basket:

The rotating basket, turns during cooking to ensure that the food crisps on all sides. The rotating basket is particularly suitable for preparing chips or other potato products, small pieces of vegetables and meat as well as frozen products, e.g. chicken nuggets or squid rings.

Fill the rotating basket and insert it into the device:

1. Open the flap of the rotating basket (see Illustration B).
2. To ensure food is cooked evenly fill the rotating basket no more than $\frac{3}{4}$ full with food.
3. Close the flap and ensure that it is shut correctly so that it does not open during use.
4. Insert the left-hand side of the rotating basket (with the L marking) into the cooking space. To do this, plug the left end (with just one notch) of the shaft as far as it will go into the holder on the left-hand side of the cooking space. Then hang the other end of the shaft (with two notches) into the support on the right-hand side of the cooking space (see Illustration C).
5. Check that the rotating basket fits securely. It must not be able to rotate about its own axis when the device is switched off. If this is not the case, plug the left-hand end of the shaft deeper into the holder.
6. After use, remove the hot rotating basket from the cooking space using the removal tool (see the 'Removal Tool' section). Always use oven gloves to open and empty the rotating basket.



Removal Tool:

Use the removal tool to take out the hot rotating basket or rotisserie from the cooking space:

1. Place the ends of the removal tool under the shaft (see Illustration D).
2. First lift up the right-hand side of the shaft and move it forwards a little until the left end of the shaft is released from the holder.
3. Carefully lift the rotating basket or rotisserie out of the cooking space and place down on a heat-resistant surface.

Using the oven:

- The appliance is suitable for frying, baking, grilling, drying, keeping warm or defrosting food.
- DO NOT place food that is still packed in plastic wrap or plastic bags in the device.
- Always place the hot accessories on a heat-resistant surface.
- DO NOT allow food to come into contact with the heating element of the device.
- Keep the device clean. Food residue could start to burn and possibly cause faults.

Note: The appliance door must be closed for settings to be made and keys to be pressed.

1. Slide the drip tray into the bottom of the cooking space.
2. Select a suitable accessory for the food that is to be prepared. You can use a small casserole or baking dish to place on a air flow rack or attach the chosen accessory into the appliance.
3. Close the door.
4. Press the **ON/OFF** key. The displays on the control panel will illuminate. The preset temperature and time are 185 °C and 15 minutes.




Set the temperature and cooking time either:

5. - manually with the + / - temperature and time keys and start the cooking process by pressing the **ON/OFF** key Or
- select one of the 10 programs .

Select a program:

1. Touch the required program symbol.
2. When the symbol flashes, the program is activated and the device will turn on a few seconds later or press the **ON/OFF** key to start the cooking process immediately.

Note: Whilst the symbol is still flashing it is possible to change the program.

3. If the rotating basket or the rotisserie is used, touch the rotating function ON/OFF key  to start the rotating function. (Touching the rotating function ON/OFF key  again will stop the rotating function.)
4. Whilst familiarising yourself with the appliance it is advisable to check the condition of the food in between times to ensure that it does not burn. To do this, switch on the light using the light ON/OFF key  or open the door. When the door is opened, operation will be interrupted automatically and the light will switch on. Operation will resume once the door is closed.
5. Once the cooking time has elapsed, the device will switch off automatically and there will be an audible signal.
6. Carefully open the door and take the cooked items out of the appliance. Always take out the rotating basket or rotisserie using the removal tool.
7. After switching off the device, the fan continues to run for a few seconds to cool down the device. The fan symbol flashes.
8. Remove the mains plug from the plug socket after use.
9. Allow the used accessories and device to cool down before cleaning them (see the 'Cleaning and Care' section).

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 air fryer within a few minutes after you added the oil. For best fluffy results, parboil the potatoes before frying.
- 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 in the air fryer oven if you want to bake a cake or quiche, or if you want to fry fragile ingredients or filled ingredients.

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.

PROBLEM	POSSIBLE CAUSE	SOLUTION
The fried ingredients are not done.	There is a large batch of ingredients in 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).
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.
Error message E1 or E2 is displayed		Contact the customer service department.

Cleaning & Care:

WARNING! DO NOT IMMERSE THE APPLIANCE IN WATER OR ANY OTHER LIQUID.

- Unplug the appliance from the mains and allow to cool down.
- Clean the main unit and the used accessories after each use. DO NOT allow food residues to dry on.
- DO NOT immerse the main unit in water or other liquids.
- Wipe the main unit clean with a damp cloth and a little detergent.
- Clean all other used parts with detergent and warm water. In the case of stubborn dirt, soak the accessories in warm water and detergent beforehand.
- DO NOT use any metal kitchen utensils, caustic or abrasive cleaning agents or scouring sponges for cleaning.
- Do not place the main unit in the dishwasher.
- Allow all parts to dry completely or dry with a tea towel before reusing or storing.
- 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. 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 Chicken setting, turning halfway through.



Lemon Garlic Salmon

Ingredients	Method
4 skin-on salmon fillets 4 tbsp butter 1 clove garlic, minced 1 tsp salt 1 tsp fresh dill, chopped 1 tbsp fresh parsley, chopped Juice of 1 lemon	<ol style="list-style-type: none">1. Melt the butter and mix in the remaining ingredients to create a butter sauce.2. Coat the fish in the sauce on both sides and place it on a baking tray lined with baking paper.3. Place the baking tray inside the air fryer and cook on the Fish setting.

Molten Chocolate Lava Cake

Ingredients	Method
100g dark chocolate chips 100g unsalted butter 1 ½ tbsp. self-raising flour 2 eggs 2 ½ tbsp. sugar	<ol style="list-style-type: none">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 on in the Cake setting or at 190 degrees for 6 minutes.6. When ready, top with ice-cream and serve immediately.

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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:

+44 (0) 333 220 6066

