





Towerbrand

GREAT BRITISH DESIGN, INNOVATION
AND EXCELLENCE SINCE 1912

Since the turn of the 20th century, Tower has been designing, developing and manufacturing housewares and small appliances used by millions of households throughout the UK and beyond. During the 1960s, the rise in popularity of pressure cooking saw Tower become the UK's largest producer of pressure cookers, right through into the late 1980 s. In recent years the Tower brand has been reborn with an exciting and varied range of housewares and electrical appliances that have quickly reinstated the brand's richly deserved status as a household name.

TOWER

Thank you for purchasing this appliance from the Tower range.

Please read this manual carefully **BEFORE** using the appliance for your own safety.

It has been designed to provide many years of trouble-free use.

There are many benefits to using a Stand Mixer:

- Takes all the hard work out of baking.
- Sturdy yet ergonomic design.
- Includes egg whisk, dough hook and mixer blade.
- Safety lock and blade release buttons.

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1 - Specifications:

This box contains:

- Instruction Manual
- Stand Mixer Unit
- Stainless steel bowl
- Bowl cover
- Whisk
- Dough hook
- Mixer blade



Structure of your appliance:

- | | | |
|--------------------|----------------|----------------|
| 1. Upper enclosure | 5. Mixer Bowl | 9. Speed Dial |
| 2. Blade connector | 6. Mixer blade | 10. Rise Lever |
| 3. Dust Cover | 7. Dough blade | |
| 4. Egg whisk | 8. Bowl Cover | |

2 - Technical Data:

Description: Stand Mixer
Model: T12033
Rated Voltage: 220V-240V Frequency: ~ 50Hz

Power Consumption: 1000W

Documentation

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

2014/30/EU	Electromagnetic Compatibility Directive.
2014/35/EU	Low Voltage Directive.
2011/65/EU	Restriction of Hazardous Substances Directive.
1935/2004/EC	Materials & Articles in Contact With Food (LFGB section 30 & 31).
2009/125/EC	Eco-Design of Energy Related Products.

RK Wholesale LTD Quality Assurance, United Kingdom.

Some spare parts may be ordered from the Tower website.
Your warranty becomes void should you decide to use non Tower spare parts.
Spare parts can be purchased.

Guarantee for spare parts:

The spares and accessories are guaranteed for 1 year from date of purchase. The main body and housing are guaranteed for the extended free warranty subject to registration.

If any defect arises due to faulty materials of workmanship, the faulty products must be returned to the place of purchase within 12 months from the date of purchase.

Refund or replacement is at the discretion of the retailer.

3 - 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.
- 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 leave the appliance unattended while it is operating.
- Close supervision is necessary when any appliance is used by or near children or pets.
- 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.

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Switch off at the wall socket then remove the plug from the socket when not in use or before cleaning.

If the supply cord or appliance is damaged, stop using the appliance immediately and seek advice from the manufacturer or 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.
- DO NOT use this product for anything other than its intended use.
- This appliance is for household use only.
- DO NOT carry the appliance by the power cord.
- DO NOT use the appliance outdoors.

- Switch off the appliance before fitting and removing the attachment.
- Keep your fingers away from moving parts and the opening on the attachment.
- Always ensure loose articles and clothing are secured before using the pasta maker attachment.
- The use of accessory attachments is not recommended by the appliance manufacturer apart from those supplied with this product. DO NOT use extension cords with the appliance.
- Never leave the appliance to run unsupervised, especially when young children or handicapped persons are present.
- The use of accessory attachments is not recommended by the appliance manufacturer apart from those supplied with this product. DO NOT use extension cords with the appliance.
- DO NOT put any accessories containing metal in a microwave oven.
- DO NOT touch the whisk, mixer blade or kneading hook while the appliance is in operation.
- Only use one attachment at a time and make sure that other running parts have the cover prevent.
- Following the processing guide from operating time, Allow the unit 15 minutes rest before next use.
- In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from the Customer Support Team

4- Before First Use

1. Remove your appliance from the packaging.
2. Before using the unit for the first time, carefully clean the attachments and stainless steel bowl.
3. Ensure that the unit is at the 0 setting, and then plug in the power source.
4. Your appliance is now ready for normal use.

4- Using Your Appliance

Fitting and adjusting attachments (dough hook, mixing beater or egg whisk:)

1. Before attaching the dough hook, mixing beater or egg whisk, make sure both safety covers of the mixer and grinder are in place. Make sure the power cord is disconnected.
2. Lift the riser switch up, so as to move the swivel arm upwards.
3. Attach the dust cover
4. Insert the dough hook, mixing beater or egg whisk on the driving shaft, and turn clockwise until the accessory is locked into place.



To mix or knead dough:

1. The dough blade or mixing beater should be used for this function.
2. A good ratio of flour and water is 5:3 but always follow your recipe guidelines if available.
3. When filling the bowl, please ensure that the maximum quantity is not exceeded. The maximum quantity of flour suitable for the bowl is 1500g.
4. Once your ingredients are added to the bowl turn the Speed dial to setting 1 and mix for 10 seconds, then increase to speed 2 and mix for a further 10 seconds, afterwards turn the dial to Speed 3 and continue mixing for about 3 minutes.

Whipping egg whites or cream:

1. The egg whisk should be used for this function.
2. When filling the agitator bowl with fresh milk, cream or other ingredients, please ensure that the maximum quantity is not exceeded. The maximum quantity the bowl can accommodate is 24 eggs.
3. Once your ingredients are added to the bowl turn the Speed dial setting to a minimum of 4 to a maximum of 6 as your prefer. Whip the egg whites in the bowl without stopping for about 5 minutes, according to the size of the eggs, until stiff.
4. For whipped cream, whip 250ml fresh cream at speed 4 to 6 for about 5 minutes.

Mixing shakes, cocktails or other liquids:

1. The mixing beater should be used for this function.
2. Mix the ingredients according to the available recipe, from speed 1 to 6 for about 5 minutes.
3. Do not exceed the maximum quantity for the bowl.

Accessory	Food	Maximum	Operation Time	Speed
Whisk	Cream	250ml	10 minutes	5 - Max
	Egg White	Min 3 / Max 24	3 minutes	5 - Max
Dough Hook	Flour	1000g	10 Minutes	2 - Min
	Salt	20g		
	Yeast	10g		
	Sugar	10g		
	Water	600g		
	Lard	20g		
Mixer Blade	Flour	100g	5 Minutes	4 - Min
	Caster Sugar	100g		
	Margarine	100g		
	Egg	2pcs		

Tips:

1. Allow refrigerated ingredients, such as butter and eggs, to reach room temperature before mixing in order for them to combine more thoroughly.
2. To avoid the possibility of shell in the mixture, break eggs into a separate container before adding to the mix.

3. For best results use heavy cold cream, straight from the refrigerator for making whipped cream.
4. Do not over-beat. Be careful that you only mix/blend mixtures until the time recommended in your recipe. Fold into dry ingredients only until just combined.
5. Changes in temperature and the texture and temperature of the ingredient will affect the required mixing time and end results.
6. Always start mixing at lower speed. Gradually increase to the recommended speed as stated in the recipe.

4 - Troubleshooting

Questions	Answers
My whisk is not whisking properly.	The whisk may have deformed. Use your hands to push and bend the whisk back into position.
The motor is overheated.	You may have used the stand mixer at a high speed for too long without a break. Unplug and allow the motor to cool. The mixer head should be cool to the touch. There may be too much mixture in the bowl. Remove some of the mixture and work in smaller batches.

5 - Recycling

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.



6 - Cleaning & Care

- Unplug the appliance and wait for it to completely cool down before cleaning.
- Wipe over the outside surface of the unit with a dampened cloth and a mild detergent, then polish with a soft dry cloth.
- Wipe any excess food particles from the power cord.
- Wash the beaters and dough hooks in warm soapy water and wipe dry.

WARNING! ONLY the mixing bowl and whisk are dishwasher safe. The splash guard, beaters and dough hooks are NOT dishwasher-safe. DO NOT place the splash guard, beaters and dough hooks in the dishwasher. These parts are handwash only.

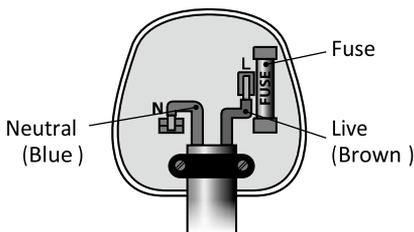
CAUTION! The mixer unit cannot be immersed in water or other liquid. Make sure that the appliance is cleaned after every use.

IMPORTANT: Allow the unit to dry fully after cleaning before using again. Do not use the appliance if damp. Ensure the appliance is completely clean and dry before storing.

To store your appliance:

1. Unplug the power cord from the power outlet and clean as above.
2. Allow the appliance to dry fully.
3. Keep all accessories together.

7 - 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.

8 - Warranty

This product is guaranteed for 12 months from the date of original purchase. If any defect arises due to faulty materials

- 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.

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.

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.

9 - Your Receipt

Affix your store receipt to this page for safe keeping.

