



TOWER®

over 100 YEARS of quality



STAINLESS STEEL Cookware Range



CARE AND USE INSTRUCTIONS

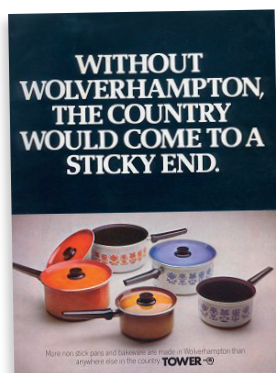
Please read carefully

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



TOWER®

over 100 YEARS of quality



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 1980s. 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



PLEASE READ AND KEEP

Thank you for choosing this Tower cookware range. Please read these instructions carefully, they will tell how to use and care for your Tower cookware. If you have any further questions about the range please contact the customer services department, the contact details can be found on the back of this leaflet.

GETTING THE BEST FROM YOUR NEW COOKWARE

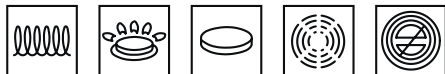
Before using your new pans it is recommended that all labels are removed and the pan is washed with a non-abrasive, mild detergent solution, rinsed and dried thoroughly.

To obtain the best results from any items with non-stick cooking surfaces it is recommended that you condition the non-stick cooking surface with a small amount of cooking / vegetable oil which is spread on the surface with a clean cloth and then use a paper towel to remove the excess oil. Periodic conditioning will help to preserve the release quality of the non-stick surface.

YOUR TOWER COOKWARE RANGE

Is suitable for all types of cookers and induction hobs, however it should not be used in microwave ovens.

Please Note: These pans are designed to work with the majority of induction hobs. However, induction hobs can vary slightly, so please check with your hob manufacturer's instructions to ensure the diameter and style of these pans are suitable.



STOVE TOP COOKING

Tower Cookware is designed and engineered to distribute heat evenly ensuring that most cooking can be done at a low to medium heat setting.

Tower Cookware features a high mass base that helps to spread heat evenly and eliminate hot spots that can result in burning the contents of the pan.

It is recommended that the pan is placed on a ring that corresponds to the base diameter of the pan as this will ensure that the heat is evenly distributed across the base of the pan and reduce the energy needed to cook the food.

When using gas it is recommended that the flame is adjusted to a point where it does not extend up the sides of the pan as this will cause discolouration to the outside of the pan and wastes energy.

SAFETY INFORMATION

It is recommended that pans are not filled above two thirds capacity.

- When the pan reaches boiling point it is recommended that the heat setting on the cooker is reduced to prevent the contents boiling over.
- These pans are not recommended for deep fat frying, using under a grill, on an open fire or barbecue.
- If the Cookware is used in an oven, please adjust the oven temperature no higher than 200 degree Celsius.
- When using your Cookware on ceramic style hobs such as halogen, to minimize damage to both your hob and cookware, lift and place your cookware rather than drag it across the hob surface.
- **DO NOT** allow pan handles to protrude from the front of the cooker or extend over hot burners.





STAINLESS STEEL Cookware Range

- The handles may become hot during use; this will depend on the length of time the pan is used and the type of cooking being done.
- From time to time, the handle/s on your cookware may need tightening, this can be carried out with a standard screwdriver (do not over tighten).
- **DO NOT** leave an empty pan on a hot burner ring or allow it to boil dry as this may impair the performance of your pan. In the event of this happening turn off the heat source but do not attempt to move the pan until it cools down.
- If your cookware has been severely overheated, you must allow it to cool to room temperature before moving from the hob.
- Examine the condition and safety of your cookware before using it again, if there is any evidence of damage you must dispose of it carefully.
- It is recommended that when placing smaller diameter cookware on a gas burner you ensure that it is completely supported before you commence cooking.
- If you are using an induction hob in a certain condition a noise may occur, this will not impair or damage the cookware in any way.
- It is recommended that plastic or wooden utensils are used as these cause no damage to the surface of the pans. Avoid sharp metal implements such as forks, mashers, knives or whisks as these can damage the pans especially non stick surfaces. Minor scratches will not affect the pans performance.
- It is recommended that the lid is used where supplied (not all items have lids) as this helps retain the flavour and nutrients in the food. It also reduces the amount of energy needed to cook the food and helps prevent burns caused by splashes.
- **DO NOT** allow the lid to be rested on a hot burner/ring or place hot lids in cold water as this may cause them to lose their break resistance.

MAINTENANCE AND CLEANING

Though the product is dishwasher safe, we recommend hand washing of this product. Over time the harsh detergents in dishwasher tablets and the strong agitation do have a cumulative effect that may dull the exterior however this will not affect the performance of the product.

DO NOT pour cold water into a hot pan as this may cause the base of the pan to warp.

If the inner stainless steel surface becomes discoloured, which is normally caused by hard or chalky water, grease or food residual during cooking, after normal cleaning, try adding the juice of half a lemon and rub the surface with the skin of the lemon for few minutes, then rinse and dry immediately and thoroughly. Alternatively, use an appropriate kitchen stainless steel cleaning solution when needed.

DO NOT use harsh abrasive detergents or scouring pads to clean the Tower Cookware Range.

To remove dried on food, soak in hot soapy water before cleaning. Always ensure that pans are thoroughly washed after each use as this removes food and grease particles which will burn and may cause staining when reheated.

DO NOT leave your cookware to soak in water for long periods of time.

STORAGE

DO NOT store wet cookware as it will cause a bacteria build-up. Store your cookware in a clean, dry place. If stacking, place a layer of paper/protector between your cookware to avoid scratching or damage.

4 Register online at www.towerhousewares.co.uk for your **FREE** extended guarantee.





MODEL NO.

Tower products are tested before leaving the factory. In the unlikely event of any product proving to be faulty within 28 days of purchase, it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 12 months of original purchase, you should contact the Helpline number quoting the model number.

You may be asked to return a copy of proof of purchase. Subject to the exclusions set out below (see Exclusions), the faulty product will then be repaired or replaced and dispatched usually within 7 working days of receipt. If, for any reason, this item is replaced during the 1 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase. To qualify for the 1 year guarantee, the product must have been used according to the instructions supplied.

EXCLUSIONS

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage.

This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer. Tower shall not be liable to replace or repair the goods under the terms of the guarantee where the fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the damage is caused in transit.

This product is intended for domestic use ONLY.



DISPOSAL OF THE UNIT

Please visit

www.recycle-more.co.uk or www.recyclenow.co.uk

for access to information about the recycling of non electrical items.

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





STAINLESS STEEL Cookware Range

WARRANTY



We hope that you will enjoy your Tower Stainless Steel Cookware for many years.

As a thank you for purchasing one of our fantastic products, we are giving you 5 years peace of mind.

To receive your 5 year guarantee, simply register your product online by visiting

www.towerhousewares.co.uk



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.

Extended warranty only valid with proof of purchase. Proof of purchase and the registration certificate must be kept for the entirety of the guarantee.

The Following Conditions Apply:

- The product must be returned to the retailer with proof of purchase.
- 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. Alternatively, call our customer registration line on **+44 (0)333 220 6066**.

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.





YOUR RECEIPT:

Affix your store receipt to this page for safe keeping.

PLEASE AFFIX YOUR RECEIPT HERE

MODEL NUMBER:

Please make a note of the product model number. You will find this on the box it came in. Please quote the model number when you contact us.

WRITE YOUR MODEL NUMBER HERE



TOWER®

over 100 YEARS of quality



THANK YOU

We hope you enjoy your product for many years. As a thank you for purchasing one of our fantastic products, we are giving you an extra 4 years peace of mind.

To receive your extra 4 years guarantee, register your product online by visiting:

www.towerhousewares.co.uk

Should you have a problem with your product, or need any spare parts, please contact our Service Department on:

+44 (0)333 220 6066

Your warranty becomes void should you decide to use non Tower spare parts.

**Spare parts can be purchased from
www.towerhousewares.co.uk**

