

## Specifications:

This box contains: Instruction Manual 4.3 Air Fryer



1. Air inlet
2. Working light
3. Power light
4. Timer dial
5. Air outlet
6. Basket
7. Drawer handle
8. Basket release button
9. Temperature dial

### Technical Data:

Description: 4.3L Family Size Air Fryer  
Model: T17021  
Rated Voltage: 220-240V~  
Frequency: 50/60Hz  
Power Consumption: 1500W

#### Documentation

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

2014/30/EU	Electromagnetic Compatibility (EMC)
2014/35/EU	Low Voltage Directive (LVD)
1935/2004/EC	Materials & Articles in Contact With Food (LFGB section 30 & 31)
2011/65/EU	Restriction of Hazardous Substances Directive. (Including amendment (EU) 2015/863).
2009/125/EC	Eco-design of Energy related Products (ERP)

RK Wholesale LTD Quality Assurance, United Kingdom.

## Before First Use:

Read all instructions and safety information carefully before first use. Please retain this information for future reference.

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. Dispose of the packaging in a responsible manner.
4. Remove any stickers or labels from the appliance
5. Thoroughly clean the basket and drawer with hot water, some washing-up liquid and a non-abrasive sponge.
6. Wipe the inside and outside of the appliance with a moist cloth.
7. Do not fill the drawer with oil or frying fat. This is an oil-free fryer that works on hot air.

**Note:** This appliance uses very little oil or no oil.

## Using Your Appliance.

### Preparing For Use:

1. Place the appliance on a stable, horizontal and even surface. Do not place the appliance onto a non-heat-resistant surface.
2. Place the basket in the drawer.
3. Do not fill the drawer with oil or any other liquid.
4. Do not put anything on top of the appliance, as this will disrupt the airflow and the hot air frying will be affected as a result.

## Automatic Switch Off:

The Tower Air Fryer has a built-in timer, which will automatically shut down the Air Fryer when timer reaches zero. You can manually switch off the Air Fryer by turning the temperature and timer knob anti-clockwise to zero.

## Air Fryer Drawer Safety Switch:

For your safety, this air fryer contains a safety switch in the drawer designed to keep it from accidentally turning on when the frying basket and drawer are not properly situated inside the appliance and the timer is not set. Before using the air fryer, please ensure that the basket is inside of the drawer, the drawer is fully closed and the cooking timer has been set.

## Removing the Frying Basket:

The drawer and frying basket can both be removed fully from the Air Fryer. Pull on the handle to slide the drawer and frying basket out of the Air fryer. Push the handle release button cover forwards. There is a small button on the top of the handle. Push it down and lift upwards to remove the frying basket from the drawer.

## Air Frying:

1. Connect the mains plug into an earthed wall socket.
2. Carefully pull the drawer out of the Air Fryer.
3. Put the ingredients in the basket.
4. Slide the drawer back into the Air Fryer making sure to carefully align with the guides in the body of the fryer.
5. Never use the drawer without the basket in it.

**CAUTION:** Do not touch the drawer immediately after use, as it gets very hot. Allow plenty of time for it to cool. Only hold the drawer by the handle.

6. Determine the required preparation time for the ingredient. (Refer to the Settings Table.)
7. To switch on the appliance, turn the timer dial to the required preparation time.
8. Turn the temperature control dial to the required temperature. (refer to the Settings Table.) as a guide when determining the right temperature. Add 3 minutes to the preparation time when the appliance is cold.

**Note:** If you wish, you can also preheat the appliance without any ingredients inside. In this case, turn the timer dial to a time higher than 3 minutes and wait until the heatingup light goes out. Then fill the basket and turn the timer dial to the required preparation time.

- a. The timer will begin counting down the set preparation time.
- b. During the hot air frying process, the working light will come on and go out from time to time. This indicates that the heating element is switching itself on and off to maintain the set temperature.

- c. Excess oil from the ingredients is collected on the bottom of the drawer.
9. Some ingredients require shaking halfway through the preparation time. (Refer to the Settings Table.) for more information on this). To shake the ingredients, pull the drawer out of the appliance by the handle and shake it. Then slide the drawer back into the fryer.  
**CAUTION:** Be careful not to press the basket release button on the handle while shaking your ingredients.  
**Tip:** To reduce the weight, you can remove the basket from the drawer and shake it individually. To do so, pull the drawer out of the appliance, place it on a heat-resistant surface and press the handle release button to lift the basket out of the drawer.  
**Tip:** If you set the timer to half the preparation time, the timer bell will sound to indicate when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.
  10. When you hear the timer bell, the set preparation time has elapsed. Pull the drawer out of the appliance and place it on a suitable work surface.  
**Note:** You can also switch off the appliance manually. To do this, simply turn the timer control dial to 0.
  11. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the drawer back into the appliance and set the timer to a few extra minutes. To remove ingredients (e.g. fries), pull the drawer out of the Air Fryer and place it on a suitable surface, then press the basket release button and lift the basket out of the drawer. Do not turn the basket upside down with the drawer still attached to it, as any excess oil that has collected on the bottom of the drawer will leak onto the ingredients. Both the drawer and ingredients will be very hot. Depending on the type of ingredients in the fryer, steam may escape from the drawer so care is needed.
  12. Empty the basket into a bowl or onto a plate.  
**Tip:** To remove large or fragile ingredients, lift the ingredients out of the basket with a pair of tongs.
  13. Whenever a batch of ingredients finishes cooking, the Air Fryer will be ready for preparing another batch straight away.

### Timer:

The Air Fryer has a 60 minute manual timer with a bell. Turn the dial to set the required cooking time. When the cooking time has elapsed, a bell will sound to indicate that cooking has finished.

### Temperature Selection:

To manually select the correct temperature for each dish, turn the temperature dial. Turn this dial clockwise to increase the temperature or counter-clockwise to decrease it.

### Settings:

The table on the next page will help you select the basic settings for a variety of common ingredients.

**Note:** Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best settings for your ingredients. Also note that the Rapid Air technology instantly reheats the air inside the appliance, so pulling the drawer briefly out of the appliance during hot air frying will barely disturb the process.

**Tips:**

- The preparation time will depend on the size of your ingredients. Smaller sizes may require a shorter cooking time.
- Shaking smaller ingredients halfway during the cooking time optimizes the end result and can help prevent unevenly fried ingredients.
- 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
- The optimal amount for preparing crispy fries is 300 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 basket if you want to bake a cake or quiche, or if you want to fry fragile ingredients or filled ingredients.
- You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

## SETTINGS TABLE:

	Min-max Amount (g)	Time (min.)	Temperature (°C)	Extra information	Shake
<b>Potato &amp; fries</b>					
Thin frozen fries	600-700	15-20	200		Yes
Thick frozen fries	600-700	20-25	200		Yes
Potato gratin	800-1000	25-30	200		Yes
<b>Meat &amp; Poultry</b>					
Steak	500-800	10-15	180		
Pork chops 500-800 10-15 180	500-800	10-15	180		
Hamburger	400-800	10-15	180		
Sausage roll	400-800	13-15	200		
Drumsticks	400-800	25-30	180		
Chicken breast	400-800	15-20	180		
<b>Snacks</b>					
Spring rolls	500-800	8-10	200		
Frozen chicken nuggets	500-1000	6-10	200		
Frozen fish fingers	500-800	6-10	200		

Frozen bread crumbed Cheese snacks	500-800	8-10	180		
Stuffed vegetables	400-800	10	160		
	<b>Min-max Amount (g)</b>	<b>Time (min.)</b>	<b>Temperature (°C)</b>	<b>Extra information</b>	<b>Shake</b>
<b>Baking</b>					
Cake	800	20-25	160	Use baking tin	
Quiche	800	20-22	180	Use baking tin/ oven dish	
Muffins	800	20-22	200	Use baking tin	
Sweet snacks	800	20	160	Use baking tin/ oven dish	



# Troubleshooting



<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>SOLUTION</b>
<b>The air fryer does not work</b>	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.
<b>Fried snacks are not crispy when they come out of the air fryer.</b>	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.
<b>The fried ingredients are not done</b>	Too much food has been added to 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).
<b>Fresh fries are fried unevenly in the air fryer</b>	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.
<b>Fresh fries are not crispy when they come out of the air fryer.</b>	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

## Cleaning & Care:

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

### Clean the appliance after every use.

#### Cleaning the drawer and the non-stick coating basket:

1. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.
2. Remove the mains plug from the wall socket and let the appliance cool down.  
**Note:** Remove the drawer to let the air fryer cool down more quickly.
3. Wipe the outside of the appliance with a moist cloth.
4. Clean the drawer, separator and basket with hot water, some washing-up liquid and a non-abrasive sponge.
5. You can use degreasing liquid to remove any remaining dirt.  
**Note:** The drawer and basket are NOT dishwasher-proof. NEVER place the drawer or basket in the dishwasher.  
**Tip:** If dirt is stuck to the basket or the bottom of the drawer, fill the drawer with hot water with some washing-up liquid. Put the basket in the drawer and let the drawer and the basket soak for approximately 10 minutes.
6. Clean the inside of the appliance with hot water and non-abrasive sponge.
7. Clean the heating element with a cleaning brush to remove any food residues.

#### To store your appliance:

- Ensure that the air fryer is cool, clean and dry before you store it.
- Store the appliance in a cool and dry place.

## SPARE PARTS

(not included, available to order via website/customer service should you require replacements)

Part No	Description
T17021001	Air Fryer Basket Spare T17021
T17021002	Spare Drawer T17021

### Weights & Measures:

Check these charts for basic imperial to metric conversions of weights.

Metric	Imperial	US cups
250ml	8 fl oz	1 cup
180ml	6 fl oz	3/4 cup
150ml	5 fl oz	2/3 cup
120ml	4 fl oz	1/2 cup
75ml	2 1/2 fl oz	1/3 cup
60ml	2 fl oz	1/4 cup
30ml	1 fl oz	1/8 cup
15ml	1/2 fl oz	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

### Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

