



T24004

Safety and Instruction Manual

PLEASE READ CAREFULLY



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

33 Litre Air Convector Oven

TOWER®

over 100 years of quality

1912 Midland Metal Spinners was founded by George Cadman, who was then 65 years old, as a metal holloware manufacturing company, in St. Mark's Street, Wolverhampton. They later moved into the Tower and Fort Works in Pelham Street, which ultimately gave rise to the famous Tower brand name.

1937 Tower exhibited some of their latest holloware designs at the British Industries Fair. As you can see from the original poster, their stand No. A410 must have been a great sight as it promoted their "Beautiful, inexpensive, untarnishable Plate, at prices all can afford to pay".



All in one

The Tower 33L Air Convector Oven fries, bakes and grills, providing you with a versatile appliance that works just like a conventional oven but takes up half the space. Featuring a compact design, this appliance will fit in any kitchen. Adjustable temperature between 60 and 230 degrees means your meals will always be cooked to perfection and accessories including a rotisserie fork and handle mean you're covered for every culinary eventuality.

As well as baking and grilling Tower 33L Air Convector Oven works as an air fryer and a convection oven.

1961 Tower became one of the largest manufacturers of aluminium holloware, electric kettles, tea pots and other household articles with over 1,000 employees.

1974 Russell Hobbs took ownership of the expanding Tower brand.



Towerbrand

Air Frying: Air frying allows you to enjoy the taste of deep fried food, but at only 10% fat, it really is the healthiest alternative. All you need to do is lightly coat the food in oil and the hot air will fry it for you. Air frying uses hot circulating air to cook food that's crispy on the outside and moist inside at higher speeds.

Convection: Using circulating air, the convection oven cooks food quickly, efficiently and uses much less energy than conventional cooking methods. The hot air method of cooking ensures an even distribution of heat around the food. One of the effects of this is that the surface of food, such as meat, is quickly sealed, allowing it to retain the succulence of its original flavour.

CONTENTS:

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

Thank you for purchasing this Tower 33 Litre Air Convectur Oven.

It has been designed to provide many years of trouble-free cooking. There are many benefits to using a Tower Air Convectur Oven:

- Toast, bake, and grill a wide variety of meals with one compact device.
- Air circulation from the upper heating element vastly decreases cooking times while also assisting browning.
- Convection technology circulates hot air for faster cooking.
- Adjustable temperature between 60°C and 230°C
- Easy to clean stainless steel design
- 60 minutes timer with cooking end signal
- Rotisserie forks and handle
- Accessories included: baking tray, wire rack and tray handle.

Contents:

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Components and structure

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2. Important Safety Information

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4. Cleaning & Care

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8. Troubleshooting

9. Your Receipt

See back page for Customer Service Information

1 SPECIFICATIONS:

Components

This box contains:

Wire Rack

Tray Handle

Rotisserie spit and forks

Rotisserie Handle

Bowl

Basket

Instruction Manual



Structure of your appliance:

- | | |
|------------------------------|---------------------------------|
| 1. Door Handle | 6. Rotisserie Power Switch |
| 2. Upper Temperature Control | 7. Oven Light Switch |
| 3. Function Control | 8. Non-Slip Feet |
| 4. Lower Temperature Control | 9. Oven Door |
| 5. Timer Control | 10. Rotisserie Forks And Handle |

Technical Data

Description:	33L Air Convector Oven
Model:	T24004
Rated Voltage:	220-240V ~50/60Hz
Power Consumption:	1600W

Documentation

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

2004/108/EC	Electromagnetic Compatibility Directive.
2006/95/EC	Low Voltage Directive.
2011/65/EU	Restriction of Hazardous Substances Directive.
1935/2004/EC	Materials & Articles in Contact With Food (LFGB section 30 & 31).

RKW Quality Assurance, United Kingdom.

Guarantee

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.

Refund or replacement is at the discretion of the retailer.

Should you encounter problems or require a replacement part, contact The Tower Customer Service Department on: +44 (0) 333 220 6066.

Any necessary 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 from www.towerhousewares.co.uk

2 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.
- The use of accessory attachments is not recommended by the appliance manufacturer, apart from those supplied with this product.
- 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.
- Do not touch hot surfaces, Use handles or dials.
- Do not place on or near gas or electric cookers.

- When operating the oven keep at least four inches of space on all sides of the oven to allow for adequate air circulation and ventilation.
- Moving this appliance whilst it is hot or cooling is not recommended.
- Do not cover any part of the oven with metal foil.
- Do not clean with metal scouring pads or abrasive materials as this may cause damage to the appliance and may touch electrical parts, creating a risk of electric shock to the user.
- Oversized foods or metal utensils must not be inserted in an electric oven as they may create a fire or risk of electric shock.
- Ensure that the appliance is not sited near combustible materials such as curtains, blinds or towels and ensure that nothing covers this appliance.
- Do not use containers constructed of anything other than metal or glass.
- Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
- Do not store any materials, other than recommended accessories, in this oven when hot.
- Always wear protective, insulated oven gloves when inserting or removing items from the hot oven and remember that the top of this appliance may become very hot.
- External timers, extension leads should not be used with this appliance as these could increase the risk of fire.
- Always wear protective, insulated oven mitts when handling, inserting or removing items from the appliance.
- **WARNING:** Do not fill the bowl or basket with oil when air frying as this may cause a fire hazard.
- Ensure that food is completely dry before adding any oil to it and/or putting it in the bowl or basket to air fry.
- In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from the service department:
+44 (0) 333 220 6066

3 USING YOUR APPLIANCE

Before first use:

1. Remove the parts from the packaging.
2. Place the oven on a flat, dry surface.
3. Remove any promotional labels or stickers.
4. Plug in and heat the oven empty for around 10 minutes at 230°C with the upper and lower heating elements on.
5. Dispose of the packaging in a responsible manner.
6. Your appliance is now ready for normal use.

Note: There may be some smoke and a slight burning smell emitted during first use. This is normal and just a product of any leftover manufacturing residue. This is not a malfunction and will stop after the first few uses.

Using your appliance:

1. Insert the wire rack or baking tray into the oven, onto the required shelf.
2. Plug the oven in and preheat as required by your recipe.
3. Set the temperature dial and the oven function dial. The front indicator light will show when the heaters are on.
4. Using oven gloves, place the food to be cooked into the oven.
5. Set the timer by turning it clockwise.
6. Once the time is up, the timer will ring, reminding you to remove your food from the oven.

Note: some food may require turning halfway through cooking time. Always follow the instructions on the food packaging.

Using the Air Fryer Function:

1. Put the foods into the basket and place the basket into the pan.
2. Move the wire rack into the middle position and place the pan on it.
3. Close the oven door.

4. Turn the function dial to the Air Fryer position.
5. Turn the temperature dial to the desired temperature.
6. Turn the timer dial to the desired cooking time.
7. When the Air Fryer has finished, the timer selector will be in the '0' position. The timer will ring, reminding you to remove your food from the oven.

See below table for suggested cooking times and guidelines for cooking with the Air fryer function.

Food	Time (min)	Temp (°C)
Thin frozen fries	9 – 16	200
Thick frozen fries	11 – 20	200
Homemade fries (8x8mm)	10 – 16	200
Homemade potato wedges	18 – 22	180
Steak	8 – 12	180
Pork Chops	8 – 12	180
Chicken breast	10 – 15	180
Spring rolls	8 – 10	200
Frozen sausages	8 – 10	200
Frozen chicken nuggets	6 – 10	200
Frozen fish fingers	6 – 20	200
Frozen breaded cheese snacks	8 – 10	180
Stuffed vegetables	10	160

NOTE: These times are approximate. Times can vary depending on the size, thickness and quantity of the recipe. Adjusting the temperature will also change the cooking times

Using the rotisserie

1. Slide the fork onto the spit, pointed end first and secure in place with the thumbscrew.
2. Place the food to be cooked on the spit by running the spit directly through the centre of the food.
3. Place the second fork on to the other end of spit, and slide until it meets the food. Secure into place with the thumbscrew.
4. Check that the food is centred on the spit.
5. Set the temperature dial and the oven function dial.
6. Insert the pointed end of the spit into the drive socket, inside the oven. Rest the square end of the spit on to the spit support, on the opposite inner wall of the oven.
7. Set the timer dial to the desired cooking time.
8. When complete, the timer bell will ring and the timer will turn off.
9. Remove the spit by placing the hooks of the rotisserie handle under the grooves on either side of the spit.
10. Lift the left side of the spit up and out first, and then pull the spit out of the drive socket and carefully remove from the oven.
11. Take the food off of the spit and place it on a cutting board or platter.

Note: When cooking poultry, it may be necessary to secure legs and wings to the body with butchers twine to make the roast as compact as possible for smooth movement of the rotisserie spit.

Settings:

Turn each dial clockwise to select the setting you require.

Top Oven Temperature Dial: Turn the dial clockwise to select the desired temperature of the upper heating elements from 60°C to 230°C. To switch off the heating elements of oven turn the temperature control to the “Min” setting position.

Bottom Oven Temperature Dial: Turn the dial clockwise to select the desired temperature of the lower heating elements from 60°C to 230°C. To switch off the heating elements of oven turn the temperature control to the “Min” setting position.



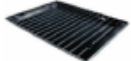



Note: The difference between the top and low temperature dials should not exceed 50°C. This will affect the cooking result.

Timer Dial: Set the timer by turning the timer dial clockwise to select the required time for your recipe. The timer can be set from 0 to 60 minutes. The oven will turn off automatically once the selected time has been reached, and a bell will sound to let you know your food is done.

Function Dial: The function dial has five settings to choose from.

1. Off
2. Defrost
3. Grill
4. Lower heating
5. Conventional
6. Air Fryer

Accessories:

Accessory	Uses
<p>Baking tray</p> 	Use for almost all oven cooked foods, including roast chicken and cake.
<p>Wire rack</p> 	For dry food such as baked potatoes. It is recommended to place the baking tray at the bottom or on a lower slot of the mini oven when using the wire rack.
<p>Baking tray with wire rack</p> 	Use as a grill for food that may drip, such as sausages, bacon, fish etc.
<p>Rotisserie spit and forks</p> 	Use for roast chicken, kebabs and other rotisserie style cooking.
<p>Rotisserie Handle</p> 	To remove the rotisserie from the oven, see 'Using the rotisserie' for instructions.
<p>Bowl and Basket</p> 	For use with the Air Fryer function, see 'Using the Air Fryer function' for instructions.

4 CLEANING & CARE

It is important that you clean the appliance after each use to prevent an accumulation of grease and avoid unpleasant odours.

Excess grime may also increase the cooking times.

Allow the appliance to cool and unplug from outlet before cleaning.

Do not use abrasive cleaners or sharp utensils to clean the oven, as scratching may weaken it and cause shattering.

Inner: Wipe the inside of the oven with a hot, damp sponge cloth. Dry before next use. A mild spray or oven cleaner can be used. Apply to the sponge, not the oven.

Outer: Clean outside of appliance with a damp sponge and dry with a clean towel.

Door: Wipe the glass with a hot damp sponge. Clean the glass with a glass cleaner spray if desired. Dry with a clean towel.

Accessories: The wire rack, baking tray, tray handle, bowl, basket and rotisserie can all be washed as normal kitchenware.

Let all parts and surfaces dry thoroughly prior to plugging oven in and using.

IMPORTANT!

Do not use the appliance if damp. Ensure the appliance is completely clean and dry before storing.

Storage

Unplug power cord from the power outlet and clean as instructed.

Store on a flat, dry level surface out of reach of children.

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.

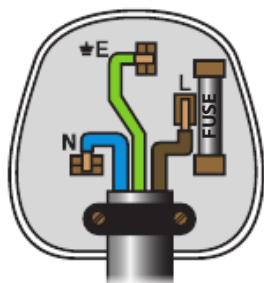
Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.



6 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]
Green/Yellow [EARTH] 

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.

The wire coloured green/yellow must be connected to the terminal marked with the letter [E] or marked .

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 the mains lead and immediately dispose of it safely. 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

7 WARRANTY



**We hope that you will enjoy
your Tower Air Convector
Oven**

**for many years.
As a thank you for
purchasing one of our
fantastic products,
we are giving you 3 years
peace of mind.**

To receive your 3 year
guarantee, simply register
your appliance
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.

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. Extended warranty is only valid with proof of purchase.

8 TROUBLE SHOOTING & FAQ'S

Problem	Solution
Food is cooking too slowly, too quickly, or burning.	The oven temperature may be too low or high. If food is cooking too quickly, try lowering the shelf. If food is cooking too slowly, move the shelf up.
Steam is coming from the oven.	This is a normal occurrence when cooking foods with high water content. Take care when opening the oven as steam may escape when you open the door.
The oven is not cooking evenly.	Check you are using the correct temperature for the recipe as the temperature may be too high. The food/dish may not be placed centrally on the tray.
There is a smell of burning in the oven.	There may be a build-up of grease in the oven or on the wire rack. Always wipe down the oven inside after use, once it has cooled completely. Always wash the wire rack after each use to remove any grease build-up.
My roast chicken will not fit neatly on the rotisserie.	It's important to truss your chicken so it is compact and fits nicely onto the spit.

9 YOUR RECEIPT

Affix your store receipt to this page for safe keeping.



TOWER®

thank you!

We hope you enjoy your appliance for many years. As a thank you for purchasing one of our fantastic products, we are giving you an extra 2 years peace of mind.

***To receive your extra 2 years guarantee, register your appliance online by visiting:**

www.towerhousewares.co.uk

Should you have a problem with your appliance, or need any spare parts, please call 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



great british design, innovation and excellence since 1912