

TOWER®

BUILT FOR BETTER SINCE 1912

SLUSHIE FUSION

2.6 Litre
**5-in-1 Frozen
Drinks Maker**



T19058

OWNER'S MANUAL



GREAT BRITISH DESIGN, INNOVATION AND EXCELLENCE

IMPORTANT SAFETY INFORMATION

Please read these safety notes carefully **BEFORE** using your Tower appliance.

These warnings have been provided in the interest of safety. Basic safety precautions should always be followed including the following:

SAFETY RELATING TO REFRIGERANT R290:

- These symbols on your device mean:



Warning:
Risk of fire
Flammable
materials



Please read
operators
manual
carefully!



Please read
operating
instructions
carefully!



Please read
operating
technical manual
carefully!



Keep away
from rain!

- This appliance is filled with Propane gas R290. **ALWAYS** follow the manufacturer's instruction concerning use and repairs.
- During transportation and installation of the appliance, ensure none of the components of the refrigerant circuit become damaged.
- Read the entire instruction manual carefully before attempting to use the appliance.
- **DO NOT** install, operate or store the device in a room smaller than 4m².
- Read these **WARNINGS** carefully.
- This appliance contains approximately 40g of R290 refrigerant. R290 is a refrigerant that complies with the relevant European Directives. Never perforate the refrigerant circuit.

CAUTION: R290 IS FLAMMABLE (GWP3)!

- **DO NOT** use any processes to clean the unit or accelerate the defrosting process, other than those recommended by the manufacturer.
- **DO NOT** store the appliance in a room containing other continuously operating ignition sources (for example: open flames, an operating gas appliance or an operating electric heater).
- **DO NOT** pierce or burn any of the components of the cooling circuit of the unit.
- **DO NOT** set the unit on fire.
- Take care to store the appliance in such a way as to prevent mechanical faults or damage from occurring.
- Be aware that the refrigerant may be odourless, and that leaks may not be detectable by smell.
- **ALWAYS** take care to comply with national gas regulations.
- Keep ventilation openings free from obstruction.
- Store the appliance in a well-ventilated area where the room size corresponds to the room area specified for operation.

IMPORTANT SAFETY INFORMATION

- Any person who is involved with working on or breaking into a refrigerant circuit should hold a current valid certificate from an industry-accredited assessment authority, which authorises their competence to handle refrigerants safely in accordance with an industry recognised assessment specification.
- Servicing shall only be performed on the grounds recommended by the equipment manufacturer. Maintenance and repair requiring the assistance of other skilled personnel shall be carried out under the supervision of the person competent in the use of flammable refrigerants.

WARNING: DO NOT place the unit on or near a hot gas or electric burner.

KEY SAFETY POINTS

- **WARNING:** Keep ventilation openings in the appliance enclosure or in the built-in structure clear of obstruction
- **WARNING:** Do not use mechanical devices or other means to accelerate the defrosting process
- **DO NOT** damage the refrigerant circuit inside the appliance.
- **DO NOT** store aerosols or other explosive or flammable substances inside the appliance.
- **DO NOT** put fingers or any other objects inside the dispensing mechanism.

GENERAL SAFETY

- Close supervision is necessary when any appliance is used by or near children.
- Children should not play with the appliance.

The instructions shall state the substance of the following:

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Cleaning and user maintenance should not be undertaken by children without supervision.
- Take care when any appliance is used near pets.
- The use of accessory attachments is not recommended by the appliance manufacturer, apart from those supplied with this product.
- When positioning the appliance on the countertop, leave at least 15cm of free space on all sides, including the back.
- **DO NOT** remove or obscure safety markings or rating labels affixed to the unit.
- **DO NOT** place anything on top of the appliance.

IMPORTANT SAFETY INFORMATION

- **DO NOT** clean the appliance with metal kitchen utensils, caustic or abrasive cleaning agents or scouring sponges.
- **DO NOT** use this appliance for anything other than its intended use.
- Never immerse the appliance in water or other liquid
- This appliance is for household use only and similar applications, such as: staff kitchen areas in shops, offices and other working environments, farm houses, by clients in hotels, motels, and other residential type environments, or by bed and breakfast type environments.

WHILST USING THE APPLIANCE

- Keep long hair and clothes away from the blending mechanism when loading the chamber or operating the unit.
- Avoid contact with moving parts during operation.
- **DO NOT** overfill the appliance. Observe the MIN and MAX markings on the chamber.
- **DO NOT** add or process frozen ingredients or ice.
- **DO NOT** add any hot ingredients to the unit.
- Make sure any accessories are correctly fitted and firmly secured.

WARNING: fill with potable water only.

- After positioning the appliance, leave it to stand with the lid open for approximately 2 hours before using it. This allows the refrigerant to settle inside the condenser.
- **DO NOT** use in environments where the temperature exceeds 35°C.
- **DO NOT** place any part of the appliance in the microwave.
- **DO NOT** upend or tilt the appliance at an angle of more than 45 degrees.
- Allow for at least 5 minutes intervals between switching off the appliance and turning it back on.

IMPORTANT SAFETY INFORMATION

- When the appliance is in use or there are ingredients inside, take care not to leave the lid open for extended periods, as this could spoil the ingredients.
- The motor and compressor have built-in protection features that automatically shut them down if needed to prevent malfunction. When this occurs, wait for about 3 minutes before restarting the unit. Alternatively, for the compressor function, unplug the unit for about twenty seconds to reset the compressor.
- If the chamber is taken out or falls off, the unit will automatically stop working until the chamber is put back into place. For as long as the chamber remains separated from the unit, the text 'OPEN' will be displayed on the unit's LED screen.
- To protect against electric shock, keep water away from the plug, cord and ventilation holes.
- **DO NOT** use any extension cord with this appliance.
- **DO NOT** switch the product on and off frequently (ie. within 5 mins) to avoid risk of damage to the compressor.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **DO NOT** pull the plug out by the cord as this may damage the plug and/or the cable.
- **DO NOT** plug and unplug with wet hands.
- Ensure the cord is not trapped, trodden on or damaged when positioning the appliance.
- **DO NOT** place any extension cords or portable power supplies at the rear of the appliance.

PLUG AND CORD

- 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.
- **DO NOT** let the cord hang over the edge of a table or counter or let it come into contact with any hot surfaces.
- Switch off at the wall socket then remove the plug from the socket when not in use or before cleaning.
- **DO NOT** carry the appliance by the power cord.

It is important that this instruction manual is retained 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.

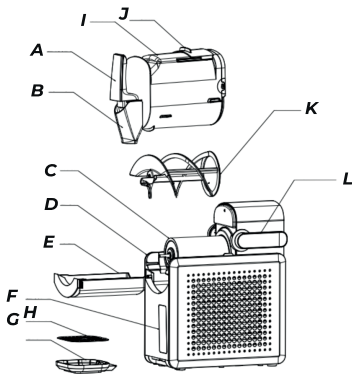
THIS BOX CONTAINS

Instruction Manual | Slushie and Frozen Drinks Maker | Drip Tray

SPECIFICATIONS

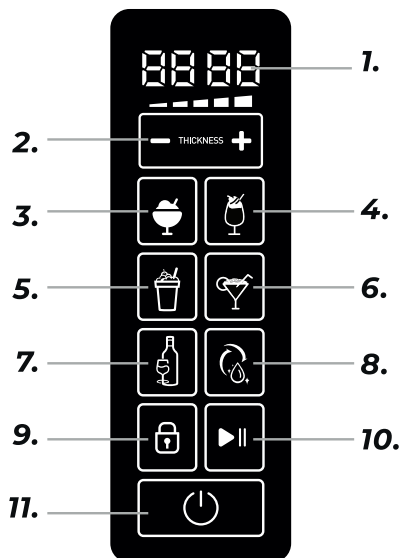
Rated Voltage	220-240V AC
Frequency	50Hz
Power Consumption	220W
Power Consumption in Standby Mode	N/A (Product enters off mode after 10 minutes of no user operation after the main function ends)
Capacity	2.6L (usable volume 1.9L)
Class Climatic	N/SN
Refrigerant(weight)	R290 (23g)
Power Management	Off Mode 0.40W
Insulation Blowing Gas	Insulation Blowing Gas

GETTING TO KNOW YOUR APPLIANCE



- A.** Easy-pour lever
- B.** Easy-pour tap
- C.** Chill-Core evaporator
- D.** Housing
- E.** Removable condensation drip tray
- F.** Digital one-touch control panel
- G.** Removable drip tray grid
- H.** Removable drip tray
- I.** Chamber
- J.** Top-filling chamber lid
- K.** Stirring blades
- L.** Chamber lock mechanism

CONTROL PANEL



1. LED display – Lights up when a processing cycle is started, displays COOL when the cycle ends or the chamber is taken out of the unit.

2. Slushie thickness selection key – Adjusts slushie thickness from 1 (min) to 5 (max).

3. Slushie selection key – Selects the slushie preset function, ideal for transforming everyday drinks. Optimal thickness: 2.



4. Frappe slushie selection key – Selects the frappe preset function, for making frozen coffee drinks. Optimal thickness: 1.



5. Milkshake slushie selection key – Selects the milkshake preset function, ideal for creamy milk drinks. Optimal thickness level: 3.



6. Frozen cocktail slushie selection key – Selects the frozen cocktail preset function, ideal for creating alcoholic frozen drinks. Optimal thickness: 5.



7. Wine slushie selection key – Selects the wine preset function, ideal for making wine-based drinks. Optimal thickness: 5.



8. Self-clean key – Launches a self-cleaning cycle.

9. Child lock key – Locks and unlocks the control panel.



10. Start/Pause key – Starts or pauses the unit during a processing cycle.

11. Power On/Off key – Turns the unit on or off.

CONTROL PANEL

PRESET	USAGE	RECIPE EXAMPLE
SLUSH	Blended beverages	Soft drinks
FROZEN COCKTAIL	Blended alcoholic beverages	Margarita
FRAPPE	Blended coffee drinks	Frappe
MILKSHAKE	Blended dairy beverages	Milkshake, chocolate milk
FROZEN JUICE	Blended wine drinks	Wine cocktails

QUICK START GUIDE

1. Take the appliance out of the packaging.
2. Assemble the unit as instructed in the 'Assembling the Unit' section of this owner's manual.
3. **IMPORTANT!** After situating the unit, leave it to stand for 2 hours in an upright position. This allows the refrigerant to settle inside the condenser.
4. Once the rest time has elapsed, press the  key to turn the unit on.
5. Fill up the chamber with the desired ingredients. Take care not to overfill and observe sufficient sugar and/or alcohol ratios. DO NOT use frozen ingredients, solid food or ice.
6. Select the desired function from the control panel and press the  key to start a processing cycle.
7. Once a processing cycle is complete, pull the easy-pour lever to serve the slushie.



CLASSIFICATION

R290 – Propane
EC No. 200-827-9



Danger

Extremely
flammable gas

Contains gas under
pressure; may
explode if heated

Keep away from heat, hot surfaces,
open flames and other ignition sources. No smoking.

Shandong Yuean Chemical Industry Co. Ltd. Heze, Shandong, China 274000
Tel. 0086-530-5725388

BEFORE FIRST USE

1. Take your appliance out of the packaging and remove all packing materials.
2. To avoid danger, always keep packaging materials (plastic bags, polystyrene, etc.) away from children. Dispose of the packaging in a responsible manner.
3. Check that the product, the power cord and the plug are in good condition and show no signs of damage.
4. Wash the chamber, drip trays and stirring blade in warm, soapy water before assembling the unit. Dry each part thoroughly with a soft clean cloth before placing it into the unit.
5. Assemble the unit.
6. **IMPORTANT!** Once assembled, leave the unit to stand for at least 2 hours in an upright position before using. This allows the refrigerant to settle inside the condenser.
7. Take the time to familiarise yourself with the unit and its components.
8. Situate your appliance according to the Important Safety Information section.

NOTE: When using the appliance for the first time, a slight smoke or odour may be emitted. This is normal and will soon dissipate. Ensure there is sufficient ventilation around the appliance.

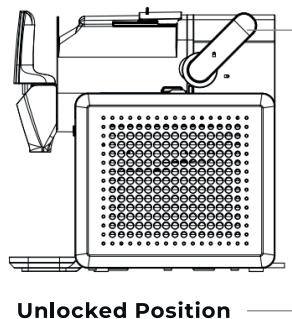
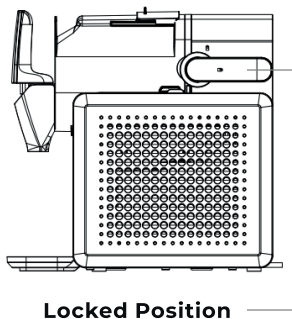
USING YOUR APPLIANCE

Assembling the Unit

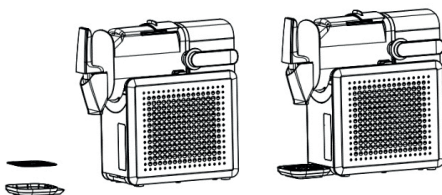
To assemble the unit before first use, carry out the following steps:

1. Place the main unit on a flat, stable surface.
2. Slide the stirring blade over the top of the mixing barrel until they are secured together.
3. Attach the chamber to the unit, ensuring it sits flush on its designated area. Then, push the chamber lock mechanism to the locked position to secure it into place, as shown in the images below.

Note: When the chamber is detached from the body on the appliance the digital display will show 'open'



4. Once the chamber is securely in place, attach the removable drip tray grid onto the removable drip tray, then push the tray onto its corresponding slot, as shown in the images below.



5. The appliance is now ready for normal use.

Preparing The Slushie Mixture General Tips

1. **DO NOT** overfill the chamber. Observe the MIN and MAX fill lines marked on the chamber.
2. The lower the temperature of the ingredients, the less time a processing cycle will take to complete. Using pre-chilled ingredients helps improve efficiency.
3. Filter fruit juices prior to loading them into the chamber, to prevent any chunks or fibres from blocking the dispensing mechanism.
4. **DO NOT** interrupt the motor mid-cycle, as this can cause the liquid to freeze unevenly and affect the texture.
5. Condensation will form on the outside of the chamber during processing. This is normal and not indicative of malfunction.

USING YOUR APPLIANCE

Sugar Content

- Slushie mixes should have a sugar percentage of at least 6g per 100ml.
- Lower percentages could cause the blades to scrape, the evaporator to ice, and the unit to be damaged.
- Too low or too high amounts of sugar will also prevent the mixture from freezing.
- The table below provides a guideline for minimum sugar amounts for different amounts of slushie mix.

MIXTURE AMOUNT	MINIMUM SUGAR AMOUNT
500ml	30g
1000ml (1L)	60g
1500ml (1.5L)	90g
1900ml (1.9L)	115g

Tip! Good ways to increase the sugar contents of a mixture include adding syrup, juice, honey, or any type of sugar.

Sugar-Free Slushie Mixes

- Slushies based on diet or low-sugar drinks will not contain enough sugar to freeze.
- To turn diet or low-sugar drinks into slushies, add in lemon juice, salt and the low-calorie sweetener erythritol.
- The table below provides a guideline for adding these ingredients to different amounts of slushie mix.

MIXTURE AMOUNT	ADDITIONAL INGREDIENTS
500ml	6g erythritol, 15ml lemon juice, ¼ teaspoon salt
1000ml (1L)	12g erythritol, 30ml lemon juice, ¼ teaspoon salt
1500ml (1.5L)	18g erythritol, 45ml lemon juice, ¼ teaspoon salt
1900ml (1.9L)	23g erythritol, 57ml lemon juice, ¼ teaspoon salt

NOTE: Erythritol should be consumed in moderation and as part of a balanced diet.

USING YOUR APPLIANCE

Alcohol Content

- For alcoholic slushies, the final mixture should have an alcohol by volume (ABV) percentage of between 2% and 16%.
- If using spirits (over 35% ABV) as a base, refer to the table below for a guideline of how much alcohol to add to different amounts of slushie mix.

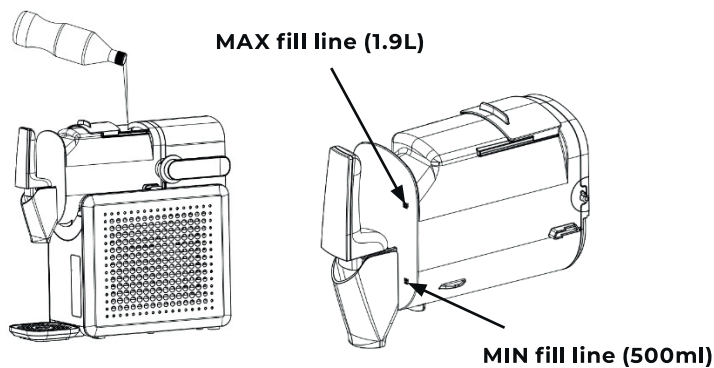
MIXTURE AMOUNT	MINIMUM ALCOHOL AMOUNT
500ml	85ml
1000ml (1L)	170ml
1500ml (1.5L)	255ml
1900ml (1.9L)	323ml

Tip! To reduce the alcohol content in a drink, add in about 60ml of water or another non-alcoholic drink, such as juice, soft drinks, non-alcoholic mixers, tonic water, soda water, coffee or tea.

Tip! Alcohol should be consumed in moderation. Drink responsibly.






Using the Unit

1. Once the unit is correctly assembled, slide open the chamber lid and fill the chamber with the desired ingredients, being careful not to overfill it. The ideal amount of ingredients should be in between the MIN (500ml) and MAX (1.9L) lines marked out on the front of the chamber. Once the chamber is filled, close the lid before starting operation.



USING YOUR APPLIANCE

Using the Unit

2. Once the chamber has been filled, press the  key to turn the unit on. The control panel will light up faintly, with the  and  keys fully illuminated. If the unit has previously been turned on, the key corresponding to the latest used setting will also light up (for instance, if the last used setting was Slushie, that key will illuminate alongside the  and  keys when the unit is next turned on.)
3. Once the unit is on, select the desired function by pressing the corresponding key on the unit's control panel. The key will illuminate fully to show the corresponding option has been selected.
4. When the desired function has been selected, press + or – to adjust and select the thickness of the slushie. The bar on the unit's LED display will progressively increase or decrease to reflect the changes, from 1 (minimum thickness) to 5 (maximum thickness).






NOTE: The default thickness on first use is 3 for all modes. Subsequent usages will automatically default to the last selected thickness for each function.

Tip! If at first the drink does not have the desired consistency, adjust the thickness as necessary and re-start the processing cycle.

Tip! If the drink is not dispensing well, try reducing the thickness. A thinner drink will dispense better.

USING YOUR APPLIANCE

5. When the desired thickness has been selected, press the  key to start the processing cycle. The motor will begin to work and a rotating pattern will appear on the LED display to show a cycle has been started.

NOTE: To choose a different function during the course of a processing cycle, press the  key to pause the processing cycle, change the function accordingly, then press the  key again to resume operation.

NOTE: Slushie thickness can still be adjusted during the processing cycle.

6. When the processing cycle is over, the unit will give off one long beep, the control panel will light up and the text 'COOL' will be displayed on the unit's control panel. When this occurs, place a drinking vessel underneath the easy-pour chute, then pull the easy-pour lever to serve the prepared slushie.

Tip! For frostier results, chill any drinking vessels prior to serving.

NOTE: The unit will remain insulated for up to 12 hours after a processing cycle is complete.

7. When the unit is no longer in use, press the  key to turn it off.

TROUBLESHOOTING

The Child Lock Function

This unit features a child lock function, for added safety. To lock the unit, long-press the Child Lock key on the unit's control panel. There will be a countdown from 3, the unit's control panel will lock fully, and keys will no longer respond to any presses. To unlock the unit when the control panel is locked, repeat this process.

PROBLEM	POSSIBLE CAUSE	SOLUTION
The unit is not working.	The chamber is not locked into place. The  key has not been pressed. The chamber is not locked.	Turn on the socket switch. Lock the chamber into place. Press the  key to turn the unit on. Push the chamber lock mechanism to the Locked position to lock the chamber.
The unit is failing to freeze or reach low enough temperatures.	Too much alcohol content in the ingredients. Room temperature ingredients or ingredients at varying temperatures. Too small batches being processed. The unit has been used too frequently.	Use ingredients with at least 6% sugar, or 6g of sugar per 100g. Keep the alcohol volume below 16%, or 16ml of alcohol per 100g. Use chilled ingredients for best results. Process larger batches of ingredients in each cycle. Limit the usage of the unit and let it cool down in-between usages. Avoid using the unit for periods of more than 12 hours.
The slushie has the wrong consistency.	The wrong function was selected. The wrong thickness was selected. The chamber is overfilled.	Select the correct function. Adjust the thickness accordingly. DO NOT fill the chamber past the MAX fill line.
The unit is smoking.	The unit may be overheating.	Stop using the slushie maker immediately and allow it to rest for 15-20 minutes. Inspect the base and stirring blade for residue, and clean if necessary. If the problem persists, contact our Customer Service team.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The stirring blade is scraping the surface of the unit.	Not enough sugar content in the mixture.	Use ingredients with at least 6% sugar, or 6g of sugar per 100ml of mixture.
	The stirring blade is incorrectly installed.	Ensure the stirring blade is correctly positioned and installed.
	The stirring blade is deformed or warped, or the motor gear is worn.	Stop using the unit immediately and contact our Customer Service team to replace the damaged part.
The dispensing rate is inconsistent.	The stirring blade is jammed or obstructed.	Stop the unit, unplug it, and remove any obstructions before plugging it back in.
	The chamber is overfilled.	DO NOT fill the chamber past the MAX fill line.
Residue is building up in hard to reach areas.	The easy-pour chute is blocked.	Remove any blockages to the chute.
	Insufficient cleaning.	Clean the unit thoroughly immediately after each use.
The buttons on the control panel are not responding.	The child lock function may be activated.	Long-press the Child Lock button to unlock the unit.
	The unit may have encountered an error.	Unplug the unit then plug it in again to reset it.
	The buttons may be sticky from residue.	Clean the buttons with a soft cloth.
The unit is showing an error code (E1, E2 or E3).	The unit has encountered a problem with the sensor or motor.	Turn the unit off, unplug it and leave it to stand for a few minutes before plugging it back in. If the problem persists, contact our Customer Service team.

CLEANING AND CARE

WARNING! DO NOT immerse the appliance in water or any other liquid.

- Clean the appliance after every use.
 - Clean the chamber if it has not been used for more than 48 hours and flush the dispensing system if liquid has not been drawn for more than 5 days.
 - If the appliance is not to be used for long periods of time, switch it off, defrost it, clean it and leave it to stand with the lid open to prevent mould from forming inside the unit.
1. Run a self-cleaning cycle, as described in the next section of this owner's manual.
 2. Clean the outside of the appliance with a soft, damp cloth. Take care not to let water or any other liquids get inside the motor housing, as this will cause damage to the unit.
 3. **DO NOT** use any abrasive scourers, scrapers, detergents or cleaning agents on the unit.



The Self-Cleaning Function

This appliance is equipped with a self-cleaning function, accessible at the press of a button.

1. Before starting the self-cleaning process, open the chamber and fill it with water, at a temperature of no more than 50°C. Take care not to overfill the chamber past the Max fill line.
2. When the chamber is full, press the Self-cleaning key on the unit's control panel to launch an automatic self-cleaning cycle. Run this cycle for as many times as necessary until the unit is fully clean.

NOTE: Each self-cleaning cycle lasts for approximately 4 minutes.

3. Once the cleaning cycle is complete and the unit is fully clean, unlock the chamber, drain any excess water from it, wash it thoroughly with warm water and a soft sponge, and leave it to dry thoroughly before replacing it into the unit.



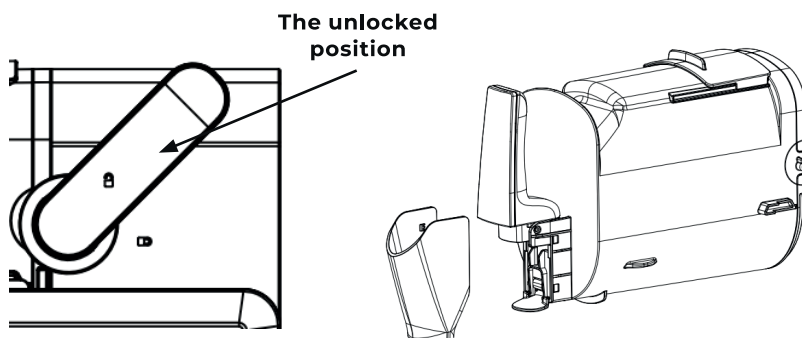
For step-by-step guidance, scan the QR code to watch a video showing how to clean your Slushie Fusion Frozen Drinks Maker.

CLEANING AND CARE

Removing the Chamber

Fully cleaning the appliance will require removal of the chamber. To remove the chamber, carry out the following steps:

1. Move the chamber lock mechanism to the 'Unlocked' position, as shown in the illustration below.
2. Remove the chamber and take out the stirring blade and the removable condensation drip tray, being careful to avoid any spillages.
3. Empty the condensation drip tray. Wash it and the stirring blade with warm, soapy water, drying thoroughly with a soft cloth.
4. Pull out the other removable drip tray, empty it, wash it with warm, soapy water and dry thoroughly with a soft cloth.
5. Pull out the easy-pour tap cover, as shown in the illustration below.
6. Once the chamber has been disassembled, soak the chamber, stirring blade, easy-pour tap cover, and both drip trays in warm soapy water, clean them with a soft brush, then rinse them under running water and dry thoroughly with a soft towel.
7. Alternatively, the parts can also be cleaned in a regular cold-water dishwasher cycle.



Storage

1. Ensure that the appliance is clean and dry before you store it.
2. Store the appliance in a cool and dry place, out of the reach of children.

SPARE PARTS

The following spare parts are available via our website:
www.towerhousewares.co.uk

- **T19058001** - Chamber
- **T19058002** – Stirring Blade
- **T19058003** – Easy-Pour tap Guard
- **T19058004** – Removable Condensation Drip Tray
- **T19058005** – Removable Drip Tray
- **T19058006** – Removable Drip Tray Grid

DISPOSAL OF THE FROZEN DRINKS MAKER



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.

WE'RE HERE IF YOU NEED US!

If you have any questions or concerns about your new product, please contact our helpful Customer Support Team:



+44 (0) 333 220 6066



www.towerhousewares.co.uk

Please have your model number available. This can be found on the front cover of this instruction manual and on the appliance's rating label.

PREPARATION SUGGESTIONS

Frappe: Use your favourite pre-made iced coffees that come in a choice of different flavours. Alternatively the most simple recipe is equal parts whole milk with equal parts black coffee (must be chilled) and topped up with caster sugar. (please refer to QR code for more detailed recipes)

Milkshake: A simple milkshake recipe only requires 3 ingredients to get you started. Whole milk topped up with caster sugar or syrup and some vanilla extract. (please refer to QR code for more detailed recipes)

Wine: The very popular Frose drink also only requires three ingredients. Rose wine topped up with caster sugar and chopped up strawberries. (please refer to QR code for more detailed recipes)



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TOWER

BUILT FOR BETTER SINCE 1912



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**

Or call our Customer Support Team on:
+44 (0) 333 220 6066