



T16008

Safety and Instruction Manual

PLEASE READ CAREFULLY



6 Litre Digital Pressure Cooker & Smoker

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".



Infusing great flavours.

If you love authentic smoked barbecue flavours you will adore the Tower 6 Litre Digital Pressure Cooker and Smoker. It's a great addition to any kitchen which also doubles as an excellent Multi Cooker.

Transform your favourite cuts of meat into restaurant-quality barbecue. Terrific for sausages, ribs, beef, pork and chicken. Hot smoking is the process of smoking food whilst it is cooking, whereas cold smoking is usually for smoking food that has been cured first.

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

CONTENTS:

Please read this Manual carefully **BEFORE** using the Digital Pressure Cooker & Smoker for your own safety.

Thank you for purchasing this Tower Digital Digital Pressure Cooker & Smoker.

It has been designed to provide many years of trouble-free cooking. There are many benefits to using a Tower Digital Pressure Cooker & Smoker:

- Cool touch body.
- 24 delay timer and keep warm function.
- 100g of wood chips included to infuse authentic BBQ flavours.
- Also suitable for steaming, rice cooking etc.
- Foods retain more nutrients, vitamins and minerals and are more tasty.
- Saves energy as cooking is done in just one container on one heat source.
- Saves time when cooking – cooking can be up to 70% faster.
- Less washing up is required as only one cooking pot is used and the pressure cooker lid eliminates splashes and boil overs.

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1 SPECIFICATIONS:

Structure of your appliance:

This box contains:

Instruction Manual

Power Cable

Spare Rubber Seal

1. Safety Lock Override Pin (not shown)
2. Digital Pressure Cooker and Smoker
3. Steam Release Valve
4. Control Panel
5. Cook Pot
6. Smoke Pot
7. Water Catch Pot
8. Smoking Rack
9. Wood Chips
10. Smoke Box and Lid
11. Smoking rack shelves
12. Rice Spoon
13. Measuring Cup
14. Steam Rack



Technical Data

Description:	Digital Pressure Cooker & Smoker
Model:	T16008
Rated Voltage:	220V-240V ~ 50Hz
Power Consumption:	1100 Watts

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 removable non-stick cooking pot, steam rack, sealing ring and steam release valve are guaranteed for 1 year from date of purchase.

The main body and lid 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.

The gasket (lid sealing ring) should be checked regularly (at least every six months) for deterioration or hardening of the rubber, and should be replaced if necessary.

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.
- 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.
- Do not carry the appliance by the power cord.
- Do not use any extension cord with this appliance.
- Do not pull the plug out by the cord as this may damage the plug and/or the cable.
- Switch off at the wall socket then remove the plug from the socket when not in use or before cleaning.
- Switch off and unplug before fitting or removing tools/ attachments, after use and before cleaning.
- Close supervision is necessary when any appliance is used by or near children.
- Children should not play with the appliance.
- 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.
- Cleaning and user maintenance should not be undertaken by children without supervision.
- Take care when any appliance is used near pets.
- Do not use this product for anything other than its intended use.
- This appliance is for household use only.
- Do not touch hot surfaces. Use handles and pot holders.

- Do not place the Digital Pressure Cooker & Smoker in a heated oven.
- Extreme caution must be used when moving a Digital Pressure Cooker & Smoker containing hot liquids.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See Operating Instructions beginning.
- Never fill the unit over 4/5 full when cooking; however, when cooking foods that expand such as dried fruits, or vegetables, the unit must never be over 2/5 full. 2/5 full means the food, as well as all other ingredients and liquids combined.
- Do not cook foods such as apple sauce, beans, cranberries, pearl barley, oatmeal or other cereals, rice, split peas, noodles, macaroni, rhubarb, or spaghetti.
- Always check the pressure release devices for clogging before use, rinse the steam valve under warm water to release any debris obstructing the vent. Always check inside the lid, underneath the steam vent for any unwanted food clogging.
- Do not open the Digital Pressure Cooker & Smoker until the unit has cooled and internal pressure has been released. Any pressure in the cooker can be hazardous.
- Do not use this Digital Pressure Cooker & Smoker for pressure frying with oil.
- Steam may also release from steam release hole located at the back of the lid.
- Do not attempt to use the safety lock override pin whilst the cooker is under pressure.
- Always allow your glowing embers to go cold before disposing of.
- 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

Digital Pressure Cooker & Smoker

Before using the unit for the first time, carefully clean the unit and all the items that will come into contact with food.

Do not use any abrasive detergents, brushes with metal or nylon bristles or sharp objects such as knives or spatulas for cleaning the appliance and accessories, use a sponge or cloth dampened in warm water to avoid any damage.

Clip the plastic condensation pot (water catch pot) onto its corresponding mount on the rim of the rear of the Digital Pressure Cooker & Smoker. Remove the lid by twisting the handle anti-clockwise.

Pressure cooking:

1. Place your Digital Pressure Cooker & Smoker on a stable, heat resistant surface.
2. Connect power lead to the base of the Digital Pressure Cooker & Smoker and plug in at the wall.
3. Take the cook pot and fit it into the base of the Digital Pressure Cooker & Smoker.
4. Following recipe/cooking instructions add water and food to the cook pot, using the steamer tray if required.
5. To fit the lid, place on to base unit and twist the handle to fit into in place. Ensure that the safety release pin (on the rear of the lid) and the condensation pot are aligned on the back of the Digital Pressure Cooker & Smoker base.
6. Select the required cooking function on the control panel.
7. Once cooking has finished, turn the steam release valve to release pressure. Once the pressure has dropped, the safety valve located on the rear of the lid will release.
8. Turn the handle anti-clockwise to remove the lid.

Smoking:

1. Place your Digital Pressure Cooker & Smoker on a stable, heat resistant surface.
2. Connect power lead to the base of the Digital Pressure Cooker & Smoker and plug in at the wall.
3. Take the smoke pot (pot with heating element bar) and fit it into the base of your Digital Pressure Cooker & Smoker.
4. To fit the smoke pot, angle it towards the user and align the red arrow on the rim of the pot with the red dot on the rim of the Digital Pressure Cooker & Smoker and slide into place.

Note: If the Smoke Pot will not fit into the Digital Pressure Cooker & Smoker base, ensure that you are angling it at a forward tilt.

5. Once the smoke pot has been correctly angled and the red indicators are aligned, the smoke pot will fit easily into place.
6. Fill the small wood chip pot with 3 - 4 wood chips.
7. Attach the lid onto the wood chip pot.
8. The wood chip pot has two large holes on the side, one square and one round. Slide the wood chip pot onto the heating bar in the smoke pot, square hole first. Ensure that the wood chip pot is fitted so that the heating bar passes fully through both holes. Slide the wood chip pot as far along as it will go, so that it is seated near the inner walls of the smoke pot.
9. Your Digital Pressure Cooker & Smoker is now ready for use.

Note: Always add water when hot smoking, pressure cooking or steaming foods. Do not add any water when cold smoking.

Fitting the smoking rack:

The smoking rack comprises of five pieces – the tier, the plated shelf and three rack shelves.

1. First, attach the plated shelf, with the plate facing towards you.
2. To attach the shelf hook it over the front hooks on the tier, and under the back hook.
3. Attach the required amount of rack shelving following the above process.
4. Place your food onto the shelves.
5. Position the tier into the smoke pot, with the plate sitting on top of the wood chip pot.

Fitting the Digital Pressure Cooker & Smoker lid:

1. To fit the lid, place on to base unit and twist the handle to fit into in place.
2. Ensure that the safety release pin (on the rear of the lid) and the condensation pot are aligned on the back of the Digital Pressure Cooker & Smoker base.

Functionality:

Connect power lead to the cooking pot, and switch on at the wall.

Attach your transparent water catch pot to the back of the unit, this will catch any excess water from around the rim whilst cooking.

Continually press the menu button on the control panel to select the required cooking process. This will display the cooking time for that function, if you wish to increase or decrease your cooking time for the required function, you can do this by pressing the Hours and Minutes buttons, this will then increase or decrease your cooking time in minutes.

Once you have selected your function, press the start button, this will then go into warming up mode, once the Digital Pressure Cooker & Smoker has reached the set temperature the cooking time will start.

If you wish to pre-set the Digital Pressure Cooker & Smoker as to delay the start time, you can do this once you have selected your cooking function, now press the pre-set button, then add time in hours or minutes by pressing the Hour and Minute buttons, now press Start, once the delay time has completed, the warm up process will begin then your selected cooking function will commence.

After your cooking process has finished the cooker will automatically go into the keep warm function. The cooker will stay at between 65-70°C, if it goes over 70°C it will stop heating, if it falls below 65°C it will start to heat back up to 70°C.

To add ingredients to the Digital Pressure Cooker & Smoker during cooking you must first de-pressurise the cooker by turning the steam release valve.

Open the lid to the Digital Pressure Cooker & Smoker and add your extra ingredients. To replace the lid pull out the safety lock override pin to disable the pressure lock. Once the lid is securely in position the safety lock override pin will spring back into place.

Select you cooking function once again and adjust to the remaining time.

Getting Started

Cooking rice

1. Measure out your required amount of rice using the supplied measuring cup,
2. 1/2 cup of uncooked rice is the approximate portion size per person. Once you have measured your rice out wash under cold water, place the rice in to the cooking pot and follow the measuring guide inside the pot for the amount of water required compared to rice.
3. Place the lid on to the unit and turn clockwise to close, make sure your steam release valve is in the closed position with the circle facing the arrow.
4. Press the Menu button once, amend your cooking time if required, now press Start. The Digital Pressure Cooker & Smoker will now start to warm up to the correct temperature before commencing in to the cooking time, this normally takes around 5 minutes. Once the cooking cycle has completed 3 beeps will sound and the cooker will automatically go in to Keep warm function, if you do not require this press cancel.
5. To release the built up steam turn the steam release valve clockwise or anti clockwise until all steam has released. Once the steam release valve has been turned, the safety valve pin at the rear of the lid will then drop down, allowing the pressure cooker to be opened.

Note: the safety valve pin **MUST** be kept clean and free from debris and food residue/grease.

6. You can now turn your lid anticlockwise to open, your rice is now ready to serve.

Cooking Chicken

1. Place your chicken in to the Digital Pressure Cooker & Smoker, if browning is required, firstly do this by adding a little oil and select your browning function and press start with the lid off, toss your chicken around inside the cooking pot while going through the warming up cycle, this will brown the chicken.
2. Add the 225ml of chicken stock into the pot. Place lid on to the Digital Pressure Cooker & Smoker, close the lid and steam valve, once the Digital Pressure Cooker & Smoker has pressurised the cooking function will commence, adjust cooking time if required.
3. Once complete you will hear 3 beeps, keep warm function will automatically start, if not required press cancel, turn your steam valve to release the steam, once this is complete, turn the lid and carefully remove chicken, this is now ready to serve.

Cooking Soup

1. Place your required ingredients into the cooking pot and add your stock, place the lid on to the unit and make sure your steam valve is in the closed position with the circle facing the arrow.
2. Press the menu button until you reach the Soup function, amend the cooking time as required, then press the start button, the warming process will start, once complete the cooking cycle will commence.
3. When complete you will hear 3 beeps and this will automatically go in to keep warm function, if you do not require this then press the cancel button.
4. Release the built up steam by turning the steam valve clockwise or anti-clockwise, once the excess steam has released turn your lid anti-clockwise to open, your soup is now ready to serve.

Making Yoghurt

1. Firstly boil the required amount of milk, and then allow to cool to below 40°C, add cooled milk and natural yoghurt to the cook pot.
2. Place the lid on to the unit and make sure the steam valve is in the closed position. Select the Yoghurt function then press start, there is no warm up cycle for this function.
3. Once the cycle has completed 3 beeps will sound, release any built steam, then turn your lid anti-clockwise to open. Place yoghurt in to desired receptacles and refrigerate, yoghurt will stiffen once cooled.

Cooking Cake

1. Fill the cooking pot to 1/5 with water, place the steam rack in to the cooking pot, put the required amount of cake mix in to the receptacle that you are going to cook in.
2. Place this on to the steam rack, cover with lid and close, also close the steam vent.
3. Select the cake function by continuously pressing the menu button until you reach the cake cycle, adjust time where necessary, then press the start button, once the warming cycle reaches the set temperature, your cooking cycle will proceed.
4. Once the cycle is complete you will hear 3 beeps, release the steam by turning the steam valve clockwise, once the steam has released and your Digital Pressure Cooker & Smoker has de-pressurised you may open the lid by turning it anti-clockwise. Remove the cake and place on a cooling rack, before serving.

Cooking Fish

1. Fill the cooking pot to the minimum 1/5 level with water, insert the steam rack in to the pot securing on to the built in ridge, place your fish on to the steam rack and season to taste.
2. Place the lid on to the unit and turn clockwise to close, make sure the steam vent is in the closed position, with the circle facing the arrow.
3. Press the menu button until you reach the Fish function, amend time if required, then press Start. The Digital Pressure Cooker & Smoker will then go in to the warm up cycle, once temperature has reached, the cooking cycle will commence.
4. Once complete you will hear 3 beeps, release the built up steam by turning the steam vent to the open position and wait until steam has finished releasing.
5. Turn the lid anti-clockwise to open the cooker, carefully remove your cooked fish from the steam rack and serve.

Cooking Pulses

1. Firstly wash your required pulses, follow instructions on the packet for the amount of water required to the amount of chosen pulse, and place both the water and pulse in to the cooking pot, close lid and steam valve.
2. Select the Pulses function by pressing the menu button, adjust time if required, then press the Start button, the warm up procedure will start, once the correct temperature has been reached the cooking process will begin.
3. When complete you will hear 3 beeps, the keep warm function will automatically commence, if you do not require this then press cancel.
4. Remove your pulse and use as required.

Cooking Porridge

1. Add your oats and water to the cooking pot, close lid and steam valve, select the porridge function by repeatedly pressing the menu button, adjust cooking time as required, then press start, the warming cycle will commence until the set temperature is reached, then the cooking will commence.
2. Once complete 3 beeps will sound, the keep warm function will automatically start, if you do not require this press cancel. Release the steam by turning the steam valve clockwise and waiting until all steam has been released, once this has ended turn the lid anti-clockwise to open.
3. Remove the porridge and serve.

Cooking Meat

1. If browning meat before cooking, add a little oil, select the browning function and press start, add meat and toss in cooking pot, once you are happy with the colour, add stock and other ingredients if required, close lid and steam valve.
2. Select meat function. Amend cooking time as required, once Digital Pressure Cooker & Smoker has pressurised, cooking function will commence.
3. When complete you will hear 3 beeps, keep warm cycle will start, if not required press cancel. Turn steam valve to release steam, once Digital Pressure Cooker & Smoker has de-pressurised, you can open the lid, remove produce and serve.

Browning and Sealing

1. To use your Digital Pressure Cooker & Smoker to brown and seal meat, add a small amount of oil to the cooking pot, no lid is required for this function, and then select the browning function by pressing the menu button continually until you reach the required function.
2. Press start and you can now seal and brown meat as you would using a frying pan, the preset time is 20 minutes, if you require less time adjust the time by pressing the minutes button.

Temperatures and Pressure

Function	Temperature °C	Pressure/ KPa
Rice	160	40-60
Chicken	160	40-60
Soup	160	40-60
Yogurt	39	No Pressure
Cake	135	No Pressure
Fish	160	40-60
Beans/ Tendon	160	40-60
Porridge	160	40-60
Meat	160	40-60
Brown	160	40-60
Hot Smoke	160	40-60
Cold Smoke	No Temp	No Pressure

Hot Smoking

1. Firstly place the smoking pot in to the main unit, making sure to align these correctly, follow the red indicators on the smoking pot and the inner chamber so the heating element goes in to place. Next place your wood chips inside the supplied smoke box and place the lid on top. We recommend between 4 & 6 wood chips, but this is personal preference according to taste.
2. Slide your smoke box on to the charring element inside the smoke pot, now pour in 1 cup of water from your supplied measuring cup.
3. Next place your wire cooking rack inside the smoke pot with your desired food in place on the cooking shelves. Place lid on to the unit and close, make sure your steam valve is in the closed position, select the hot function by pressing the menu button continually, adjust required cooking time if needed, and then press start.
4. The warming up cycle will start, once this has reached temperature the hot smoke cycle will start.
5. Once the cooking time has finished you will hear 3 beeps, release any built up steam by turning the steam release valve to the open position, once all steam is released, carefully open the lid. Using oven gloves carefully remove the cooking rack and serve.

Cold Smoking

1. Firstly place the smoking pot in to the main unit, making sure to align these correctly, follow the red indicators on the smoking pot and the inner chamber so the heating element goes in to place. Next place your wood chips inside the supplied smoke box and place the lid on top. We recommend between 4 & 6 wood chips, but this is personal preference according to taste.
2. Slide your smoke box on to the charring element inside the smoke pot, No Water is required for cold smoking.
3. Next place your wire cooking rack inside the smoke pot with your desired food in place on the cooking shelves.
4. Place your lid on to the cooker and close, select the cold function by pressing the menu button continually, adjust required cooking time if needed, and then press start.
5. Once the cooking time has finished you will hear 3 beeps, open lid and remove your smoked food.

Recipes for your Digital Pressure Cooker & Smoker

If you want to get in and out of the kitchen fast and serve your family wholesome, nutritious, home cooked meals, then the Tower Digital Pressure Cooker & Smoker is just the appliance for you and your family. No more junk food, no expensive fast food or pre-packaged “dinners” with their high fat, salt, chemicals and other unwanted additives. Pressure cooking uses superheated steam under pressure to force the flavour into foods, so steaming will always be better than the destructive effects of boiling which is constantly washing the flavour out..

With an incredibly wide array of functions, you can cook nutritious meals in record time and preserve vitamins and essential nutrients because foods cook quickly in an almost airless environment with very little liquid. From soup chicken, fish and even porridge - all from this one handy machine.

And with a large 6 litre capacity, whatever you make you have enough room to feed the whole family whilst saving up to 70% on energy.

As well as this the multi-cooker also includes a 24 hour pre-set timer (only on certain functions) and a 24 hour keep warm function, perfect for those with a busy lifestyle that need their kitchen to fit around them.

We have created these fab recipes for you to get started, so don't be afraid and dive on in and experiment!

Tips: Season the meat with a dry rub, like sugar or herbs.

This process removes odours, dust and solvents, while preparing the smoker to cook food. Before cooking with an electric smoker, you should season it. Coat the racks and indoor surfaces of your electric smoker with cooking oil.

Turn the smoker on and let it run for 2 hours. Turn your electric smoker off, and open the hood to let it cool off.

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

Check this chart for basic imperial to metric conversions of weights.

Food Allergies

Important Note:

Some of these recipes may contain nuts and/or other allergens.

Please be careful when making any of our sample recipes that you are **NOT** allergic to any of the ingredients. For more information on allergies, please visit the Food Standards Agency's website at: www.food.gov.uk

Pressure Cooker Brown Rice

What you need

400g of brown short grain rice

280ml cups of water

½ tsp salt

SEE
RICE
SECTION
PAGE
10

How you do it

1. Combine the rice, water and salt in to the pressure cooker pot.
2. Lock on the lid and close the steam vent.
3. Follow the functionality for rice (Pg 10).
4. Once complete fluff rice with a fork and serve.

Cooking
Time
12 mins

SERVES
6



Whole chicken & Vegetables

What you need

- 1.5kg Whole Small Chicken
- 225ml Chicken Broth
- 2 Bags of Frozen Vegetable Medley Mix
(Any will do, pre-seasoned or flavoured works great)



How you do it

1. Pour the chicken broth into the main cooking pot of the pressure cooker.
2. Season the chicken with salt and pepper and place into the pot as well.
3. Take both bag's of the frozen vegetable mix and toss it into the pot, Follow the function for chicken on (pg 10). Extending your cooking time to 30 minutes. Press Start.
4. Prepare rice, mashed potatoes, spaghetti or other pasta to serve with the chicken.



Beef & Vegetable Soup

What you need

227g lean cubed stew beef	1 tsp black pepper
2 tbsp vegetable oil	1 tsp ground cumin
1/2 large sweet onion diced	1/2 red bell pepper, seeds removed and diced
2 ribs sliced celery	1 bay leaf
2 carrots peeled and sliced	411g chopped tomatoes
1 potato peeled and diced	1 litre low salt beef stock
300g cabbage diced	220g frozen green peas or green beans
2 tsp salt, divided	220g ounces frozen corn



How you do it

1. Firstly seal and brown the meat in 2 tbsp of vegetable oil, seasoned with ½ tsp of salt and pepper.
2. Add this to the pressure cooker, and then add the vegetables.
3. Now add the stock and top up to 4/5 line with water.
4. Follow the soup function described on (pg 10) and increase the cooking time to 30 minutes.
5. When the 30 minutes has passed let the pressure release and serve.
6. Serve with warm crusty bread.



Salmon & Vegetables



What you need

225ml water

Bay leaf

Cinnamon stick broken in two pieces

3 Whole Cloves

2 Skin-on Salmon fillet

Canola oil to brush Salmon

300g Fresh chopped broccoli

150g Fresh baby carrots

How you do it

1. Put water in electric pressure cooking pot. Add bay leaf, broken cinnamon stick, and whole cloves to water.
2. Brush the steam rack lightly with oil to prevent food from sticking.
3. Place steamer rack over water in the cooker pot and lightly brush salmon fillet with canola oil on both sides.
4. Place salmon skin-side down, side by side on the steamer rack. Do not stack salmon on top of each other and place vegetables around the salmon. Close and lock-in the lid. And close the steam vent, start the steam process by following the steam function, increase or decrease the cooking time for your own preferred taste.
5. Once the steam function is complete, the pressure cooker will go in to keep warm mode, press the cancel button if not required, carefully turn the steam vent to the open position and release the built up steam until the pressure cooker has de-pressurised.
6. Carefully remove salmon and vegetables.
7. Serve with sauce/chutney, lime wedge.



Porridge

What you need

280g (rolled) oats
1 tsp coarse salt
1 tsp sugar
680ml cold water
680ml milk
4 tbsp butter

SEE
PORRIDGE
SECTION

PAGE
12

How you do it

1. You can omit the butter, but it not only adds flavour, it helps reduce foaming and helps keep the oats from sticking to the bottom of the pot. Stir the oats briefly to moisten them. Don't fill the pot more than half full. Start your porridge function. (For steel cut oats, increase the cooking time by several minutes and add more water.)
2. When the pressure cooker timer goes off, use tongs to force pressure release. When the unit unlocks the lid, remove it, holding the back edge up at an angle so any hot water there drops back into the pot.
3. Turn the pressure cooker off, and remove the inner pot from the unit. Oatmeal can be served plain, with raisins mixed in, or a sprinkling of brown sugar or maple syrup on top.
4. Serve as soon as possible.

Cooking
Time
10-20
mins

SERVES
4



Pork Pot Roast



What you need

- 350 ml Chicken/veg stock
- 500g Pork Chops
- 2 medium onions sliced
- 2 large potatoes diced
- 2 large carrots diced

How you do it

1. Select meat function on pressure cooker, amend cooking time to 30 minutes and press start, add a little oil to the cooking pot, place chops in to pot and brown on both sides.
2. Add onion and toss round for 2 minutes, add carrots and potatoes, and stock.
3. Place lid on top and close, also close the steam vent, once pressure cooker has reached temperature, cooking will commence.
4. Once complete you will hear 3 beeps, keep warm function will start, if not required press cancel.
5. Release steam pressure by turning steam valve, taking care of hot steam, once complete turns the lid to open.
6. Remove produce and serve.



Pork Spare Ribs

What you need

- 1 x Rack of ribs
- 1 x cup of water
- Wood chips



How you do it

1. Cut spare ribs into individual ribs.
2. Add any flavouring to the ribs as required.
3. Follow directions for hot smoking from the functionality page (12).
4. We recommend cooking time to be adjusted to 60 minutes, and the amount of wood chips between 4 and 6, this may vary to own personal taste.
5. Once your cooking cycle is complete, remove your spare ribs and serve.



Smoked Cheddar Cheese

What you need

1 x 500g Cheddar cheese
Wood chips



How you do it

1. Place cheese in a refrigerator overnight to reach refrigerated temperature.
2. Remove cheese and cut into required sizes.
3. Follow directions for cold smoking on page (13).
4. We recommend smoking time to be 10 minutes, and the amount of wood chips between 4 and 6, this may vary to your own personal taste.
5. Once complete remove cheese from smoke pot and allow to dry.
6. Place cheese in to a sealed bag and refrigerate.



5 TROUBLE SHOOTING & FAQ'S

Questions	Answers
Is the steam release valve supposed to be loose?	Yes. If it wasn't loose it would not lift and drop during operation.
Are there recipes for this other than ones in the manuals?	Yes, any recipe intended for a pressure cooker will cook in the product.
Why is the lid stuck?	The lid can become stuck if it is not sitting correctly before locking. Before closing the lid, ensure it is flat prior to twisting into closed position.
How do you know that the cooker has stopped?	The product will beep 3 times.
How do I set the cooker to build pressure?	Fill the product with food & liquid to be cooked, Press start on a desired setting and the cooker will pressurise. Note: yogurt and cake settings will not pressurise.
Can I cook rice in the pressure cooker?	It is not recommended to cook white rice in the pressure cooker, due to the starch in the rice foaming up under pressure. However due to the lower starch content, brown rice may be cooked in the pressure cooker.
How long does the keep warm setting last?	The keep warm setting will stay on until it is manually switched off.

Error Code	Answers
Error code 'E3' shows	The pressure cooker has overheated. Allow to cool. If sufficient liquid has not been added to the cook pot this code may show.
Error code 'E4' shows and beeps 10 times	An issue has arisen with the pressure switch below the cook pot, ensure that the pressure switch is engaged.
Air escapes from the rim of the lid	There may be food residue on the sealing ring or the sealing ring may be worn out. Remove the lid and check the sealing ring, it may need cleaning or replacing.
Error code 'E1' shows	If this code shows it means that there is a broken circuit. Please return the product.
Error code 'E2' shows	If this code shows it means that the connector has short circuited. Please return the product.

6 CLEANING & CARE

- Remove plug from the mains socket, and allow the appliance to cool down before cleaning.
- Do not immerse the base unit of the appliance in water and make sure no water enters the appliance.
- Clean the base unit by wiping it with a damp cloth. A little detergent can be added if the appliance is heavily soiled.
- Do not use scouring pads, steel wool or any form of strong solvents or abrasive cleaning agents to clean the appliance, as they may damage the outside surfaces of the appliance.
- Clean all accessories in warm soapy water, do not use any scouring pads, steel wool or any strong solvents or abrasive cleaning agents when cleaning accessories.
- After every use please remove, empty, clean and replace the water catch pot.

Note: Never immerse the power cord's in water; always use a damp cloth.

IMPORTANT!

After cleaning allow to dry fully before using again.

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

Storage

To store your appliance:

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

Allow the appliance to dry fully.

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

8 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.

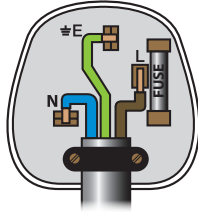
Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.



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]
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

9 WARRANTY



We hope that you will enjoy your Tower Digital Pressure Cooker & Smoker 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.

10 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