

MONDIAL

AF-50-DVI-E

Owner's Manual

Air Fryer



DIGITAL 5L GRAND FAMILY VISOR AIR FRYER

Congratulations, you are now the proud owner of a **DIGITAL 5L GRAND FAMILY VISOR AIR FRYER** with superior efficiency and quality. The fryer's integrated system (turbine and resistor) circulates hot air inside the compartment, quickly cooking and roasting smoke-free, odor-free and oil-free food, for speedier and healthier meals. It now features an integrated visor so you can see the food without having to open it.



Carefully read these instructions before using your fryer to ensure proper product use and safety.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, and the air fryer main part in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

- a.** A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b.** Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c.** If a longer detachable power-supply cord or extension cord is used:
 - 1.** The marked electrical rating of the cord set, or extension cord should be at least as great as the electrical rating of the appliance;
 - 2.** The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally; and
 - 3.** The appliance is of the grounded type, the cord set, or extension cord should be a grounding-type 3-wire cord.



**The temperature of the product's accessible surfaces may be high during use.
Avoid direct contact and pay attention to indications with this symbol.**

PRODUCT FEATURES AND SPECIFICATIONS



Removable Basket



Basket with flat area of 79.1 in²



DIGITAL DISPLAY



Button to increase TIME and TEMPERATURE.

Use this button to increase the cooking time or temperature.



Button to switch between TIME and TEMPERATURE.

Press this button to switch the setting between setting the time and setting the temperature.



Button to decrease TIME and TEMPERATURE.

Use this button to decrease the cooking time or temperature.



Button to turn on the inside LIGHT.

Press this button to turn the light inside the device on and off.



PLAY/PAUSE button to begin or pause the process.

Use this button to start or pause the cooking cycle.



ON/OFF button.

Press this button to turn the product on or off.

BEFORE FIRST USE

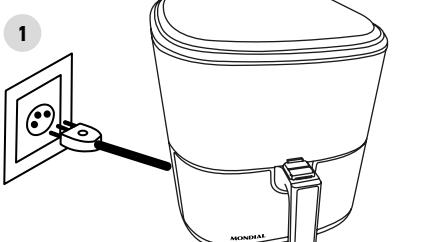
1. Remove all packaging, including all temporary product labels.
2. Place the product on a flat surface in a temperature-resistant environment. Keep it away from areas that may be damaged by steam, such as walls and shelves.
3. Wash all accessories of your **MONDIAL AIR FRYER** with neutral liquid detergent using a non-abrasive sponge.
4. Wipe the inside and outside of the product with a damp cloth and dry with a towel paper.

Note: Keep a distance of 5.9" on all sides and above the Air Fryer. Leave enough space to remove the basket.

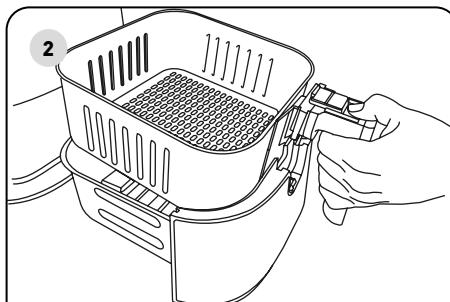
STEP-BY-STEP INSTRUCTIONS ON USING YOUR AIR FRYER

The following step-by-step instructions will help you get acquainted with your **AIR FRYER** and be sure that everything is working correctly, in addition to increasing the durability of the non-stick basket or baking inserts by curing them with vegetable oil.

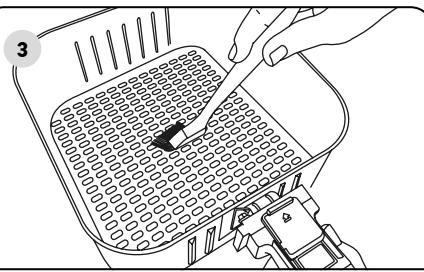
NOTE: The non-stick should only be cured once before first use.



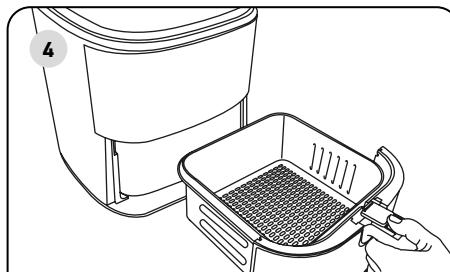
Plug the product into an outlet
(always check the voltage before turning
on the product).



Remove the basket by pressing the button.



Grease well with vegetable oil
(use a paper towel or cooking brush
to make it easier).



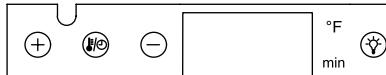
Check that your **AIR FRYER** is empty
and place the food basket
in the appliance.

5



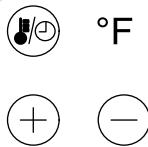
Press the **ON/OFF** button to turn on the product.

6



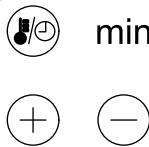
Press the **TEMPERATURE/TIME** button, select temperature at "400°F" and select **TIME** of "5" minutes.

A



When the **"TEMPERATURE/TIME"** button is pressed, the **°F** icon will appear on the display. Use the + button to increase and - to decrease the temperature.

B



When the **"TEMPERATURE/TIME"** button is pressed, the **min** icon will appear on the display. Use the + button to increase and - to decrease the time.

C



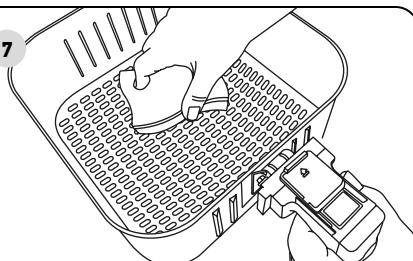
Press the **PLAY/PAUSE** button to start preparing the food.

D



TIP: During food preparation, you can turn on the product's internal light (logo) to make it easier to see, without having to remove the basket.

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Clean all accessories thoroughly with hot water, a small amount of detergent and a non-scratch scrub sponge.

NOTE: As the non-stick coating cures, you may see smoke and sense an odd smell coming from the fryer.

FOOD CHART

FOOD PRODUCTS	QUANTITY MIN. / MAX. (oz)	TIME (min.)	TEMPERATURE (°F)	TIPS
MEAT				
Steak (sliced)	14 to 25	15 - 20	400°F	Turn halfway through.
Bacon (sliced)	3,5 to 14	5 - 10	400°F	Turn halfway through.
Beef Medallion	7 to 25	8 - 15	380°F	Turn halfway through.
Hamburger	4 units	7 - 15	360°F	Turn halfway through.
Chicken Legs	3,5 to 17,6	18 - 35	400°F	Turn halfway through.
Chicken Fillet	3,5 to 21,2	14 - 18	360°F	Turn halfway through.
Pork ribs	7 to 25	15 - 30	360°F	Turn halfway through.
Sausage	14,1 to 21,1	10 - 20	400°F	Turn halfway through.
Shrimp (with Shell)	10,6 to 17,6	10 - 15	360°F	Stir halfway through.
Fish	7 to 21,2	6 - 15	360°F	Turn halfway through.
FRIES AND SNACKS				
Homemade Fries	10,6 to 28,2	12 - 25	400°F	Stir halfway through.
Frozen French Fries	10,6 to 25	12 - 35	400°F	Stir halfway through.
Frozen bite-size cheese bread	10,6 to 17,6	8 - 15	360°F	Stir halfway through.
Chicken Nuggets	14,1 to 28,2	10 - 15	400°F	Stir halfway through.

FOOD PRODUCTS	QUANTITY MIN. / MAX. (oz)	TIME (min.)	TEMPERATURE (°F)	TIPS
SWEETS AND DESSERT				
Milk pudding	1 Recipe	30 - 40	360°F	Cover it with tin foil.
Cake	1 Medium Recipe	30 - 40	320°F	The dough should only take up 1/3 of the baking insert to avoid leaks. Cover it with tin foil.
Cupcake	8 units	20	400°F	-
Cookies	6 units	10	360°F	-
OTHERS				
Fried eggs	1 to 2 units	5 - 10	400°F	Use a refractory container for the preparation.
Scrambled Eggs	1 to 2 units	5 - 10	400°F	Use a refractory container for the preparation.
Mini Pizza	1 units	10 - 15	380°F	-
Pizza Slices	1 to 2 units	7 - 12	380°F	-

Note: The suggested times do not include the required product preheating time (when the green light goes out).

SAFETY IN PRODUCT HANDLING

- Do not touch the inside of the product while it is powered on.
- Never adjust food products inside the tray with your hands, regular spoons or forks.
- Use appropriate accessories with extended handles, preferably made of wood.
- Be careful when opening the product during or after use, since the heat stored inside may be released.
- Do not transport or move the **AIR FRYER** during use or while it is still hot.



The temperature of the product's accessible surfaces may be high during use. Avoid direct contact and pay attention to indications with this symbol.

PRODUCT CLEANING AND MAINTENANCE

- Be sure to always clean the product after use.
- Always turn off the product before cleaning it and wait for it to cool down completely.
- Wash accessories, basket and baking inserts using neutral liquid detergent and a non-abrasive sponge. Accessories can also be placed in the dishwasher. Dry the accessories with a paper towel or dish cloth.

Note: Do not use metal utensils or steel wool for cleaning, as this type of material can damage the non-stick coating of the baking inserts and basket. Rinse and dry thoroughly before storing.

CLEANING THE INSIDE OF THE PRODUCT

- Clean the inside using neutral liquid detergent, a damp cloth or non-abrasive sponge and dry with a paper towel.
- Never use abrasive utensils on the inside of the product!
- Never immerse the product in water or any other liquid.
- Clean the heating element inside the **AIR FRYER** with a non-abrasive sponge to remove any food residue.



ATTENTION: The product's upper Internal Visor is made of highly heat-resistant tempered glass.

Never use abrasive material to clean the External Visor (highly heat-resistant polymer), as this could cause permanent scratches (not covered by the warranty).

Note: Any other type of service on the inside of the product must be performed by a Mondial Authorized Service Center.

STORAGE

- Before storing, make sure that the product is clean and dry.
- It is recommended to store the product in a dry environment.

PROBLEMS/CAUSES/SOLUTIONS

ISSUE	CAUSE	SOLUTION
PRODUCT WON'T TURN ON/HEAT UP	Product is off. Power failure.	Check if the power cord is plugged into the outlet, adjust time and temperature and see if the display will turn on. Check if the outlet is working properly.
THE DOOR IS NOT CLOSING	Obstruction in the slot.	Check that the amount of food used is in accordance with the maximum capacity.
FOOD IS RAW INSIDE AND BURNT OUTSIDE	Temperature set too high.	Regulate the temperature up or down.
THE FOOD MADE WITH THE AIR FRYER IS NOT GETTING READY IN THE RECOMMENDED TIME	Temperature set too low.	Add a smaller amount of ingredients, set the temperature to a higher temperature (check the suggestions table).
DISPLAY SHOWS ERROR CODE "E1"	Tripped circuit or overheating of the product.	Contact Technical Support/ Customer Assistance.
DISPLAY SHOWS ERROR CODE "E2"	Short-circuit or low temperature in the NTC.	Contact Technical Support/ Customer Assistance.
DISPLAY SHOWS ERROR CODE "E3"	Communication problem between the display PCB and the power PCB.	Contact Technical Support/ Customer Assistance.

WARRANTY

Register your products at [**www.emondial.com/warranty**](http://www.emondial.com/warranty) to stay up to date with important product information such as product updates, limited warranties, usage, and maintenance recommendations, and notifications concerning safety warnings or product recall. Registration is not required to claim your limited warranty.

TWO (2) YEAR LIMITED CONSUMER PRODUCT WARRANTY

MK MONDIAL Corporation warrants that the product shall be free from defects in material and workmanship for a period of 2 years from the date of original purchase, provided the product was used in accordance with its use and care instructions (e.g. in the intended environment and under normal circumstances).

YOUR LIMITED WARRANTY BENEFITS

During the Limited Warranty Period and subject to this limited Warranty Policy, MK MONDIAL will, in its sole and exclusive discretion, either (i) refund the purchase, (ii) repair any defects in material or workmanship, or (iii) replace the product with another product of equal or greater value.

WHO IS COVERED?

This limited warranty extends only to the original consumer purchaser of the product and is not transferable to any subsequent owner of the product, regardless of whether the product transferred ownership during the specified term of the limited warranty. The original consumer purchaser must provide verification of the defect or malfunction and proof of the date of purchase to claim the Limited Warranty Benefits.

BE AWARE OF UNAUTHORIZED DEALERS OR SELLERS

This limited warranty does not extend to products purchased from unauthorized dealers or sellers. MK MONDIAL's limited warranty only extends to products purchased from authorized dealers or sellers that are subject to MK MONDIAL's quality controls and have agreed to follow its quality controls. Please be aware, products purchased from an unauthorized website or dealer may be counterfeit, used, defective, or may not be designed for use in your country. You can protect yourself and your products by making sure you only purchase from MK MONDIAL or its authorized dealers.

If you have any questions about a specific seller, or if you think you may have purchased your product from an unauthorized seller, please contact our Customer Support via:
sac@emondial.com

WHAT'S NOT COVERED?

- Normal wear and tear, including parts that might wear out over time (e.g. batteries, filters, cleaning brush, essential oil pads, etc.);
- If the proof-of-purchase has been altered in any way or is made illegible.
- If the model number, serial number, or production date code on the product has been altered, removed, or made illegible.
- If the product has been modified from its original condition;
- If the product has not been used in accordance with directions and instructions in the user manual;
- To damages caused by connecting peripherals, additional equipment or accessories other than those recommended in the user manual.
- To damages or defects caused by accident, abuse, misuse, or improper or inadequate maintenance;
- To damages or defects caused by service or repair of the product performed by an unauthorized service provider or by anyone other than MK MONDIAL;
- To damages or defects occurring during commercial use, rental use, or any use for which the product is not intended;
- If the unit has been damaged, including but not limited to damage by animals, lightning, abnormal voltage, fire, natural disaster, transportation, dishwasher, or water (unless the user manual expressly states that the product is dishwasher safe).
- Incidental and consequential damages.
- To damages or defects exceeding the cost of the product.

CLAIMING YOUR LIMITED WARRANTY SERVICE IN 5 SIMPLE STEPS:

1. Make sure your product is within the specified limited warranty period.
2. Make sure you have a copy of the invoice and order ID or proof of purchase.
3. Make sure you have your product. DO NOT dispose of your product before contacting us.
4. Contact our Customer Support team via **sac@emondial.com**
5. CHANGES TO THIS POLICY

We may change the terms and availability of this limited warranty at our discretion, but any changes will not be retroactive.

This warranty is made by:

MK MONDIAL CORPORATION

MK MONDIAL USA LLC. 150 SE 2ND AVE STE 906 MIAMI, FL 33131 US

NOTES

NOTES

MK MONDIAL USA LLC.

150 SE 2ND AVE STE 906
MIAMI, FL 33131 US

sac@emondial.com

2 YEARS WARRANTY

Made in China

Due to constant technological evolutions, the product may be updated with small changes without prior notice.

Images are provided merely for illustrative purposes.