

MONDIAL®

AFON-12L-BI-E

Owner's Manual

*Air Fryer
+ Oven 12L*



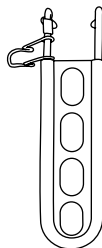


ATTENTION

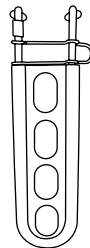
To ensure safe and efficient use of your Mondial Air Fryer, carefully follow the instructions for placing the safety lock on the basket.

Attention: Always lock before use!

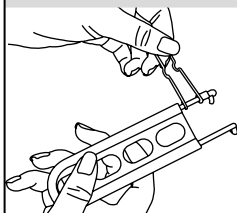
UNLOCKED



LOCKED

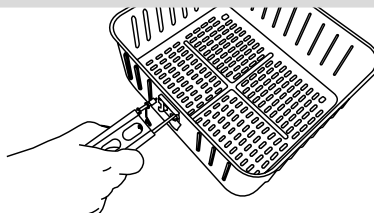


1. Release the handle safety latch.



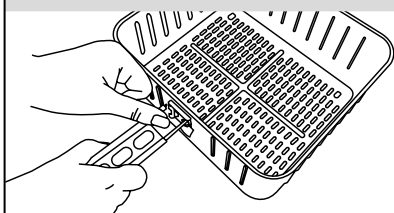
Check whether the latch is loose before continuing.

2. Fit the handle onto the basket.



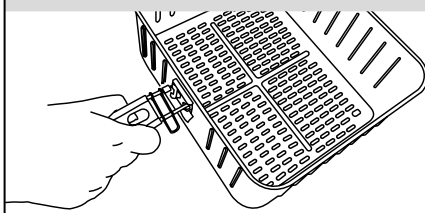
Squeeze the handle firmly to ensure it fits properly into the basket.

3. Lock the safety latch to remove the basket from the Air Fryer.

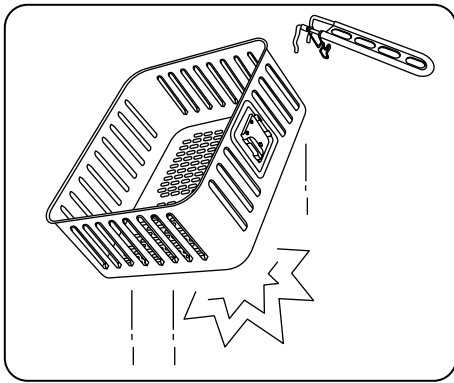


Make sure the latch is securely in place before removing the basket.

4. Lock the safety latch to shake food during preparation.



When shaking food, keep the safety latch in place to prevent accidents.



ATTENTION: Do not release the latch or squeeze the handle while shaking the food or moving the basket. Release only on a flat surface or inside the product. The basket and handle are separate components. If you press or release the latch the basket will fall.

Congratulations, you are now the proud owner of a **MONDIAL AIR FRYER + OVEN – 12L** 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.



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

IMPORTANT WARNINGS AND RECOMMENDATIONS

- This product was designed for household applications; the warranty will be voided in case of commercial use.
- Do not use this product for any purposes other than those detailed in this owner's manual.
- Before plugging in the unit, check if the voltage is compatible.
- To avoid accidents, do not allow product use by children, people with impaired physical, mental or sensorial capacity, and others not familiarized with the use instructions or product features.
- Children must be supervised at all times when near the product during operation.
- Always place the product on a flat, secure, clean and dry surface.
- Do not push the fryer against the wall or other appliances. Keep the rear, sides and top at least 5.9" away from other objects. Do not place any objects over the appliance.
- Keep the appliance away from hot surfaces, embers or fire.
- Do not use the product near faucets, showerheads, swimming pools or outdoor areas.
- Do not use extension cords to plug the power cord.
- Never allow the power cord to come into contact with hot surfaces.
- Never transport or turn off the product by pulling the power cord out of the outlet.
- To avoid risks, never use the product with a damaged or malfunctioning power cord or plug. In these cases, take it to a **Mondial Authorized Service Center**.

WARNING: Do not use any type of adapter for a 20A outlet, such as plug adapters and extension cords, because 20A appliances have higher wattage rating. Therefore, using a connection not specifically designed for this load increases the risk of overheating and short circuits, which in turn would void the warranty.



WARNING: DO NOT CUT THE ORIGINAL PLUG OR CABLE OF YOUR AIR FRYER.



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

- Whenever interrupting immediate product use, even if for a few moments, unplug the cord.
- Unplug the cord whenever the device is not in use.
- Always stow away the power cord to avoid accidents, trips and falls.
- When frying with air, heat is exhausted through the air vents.
- Keep your hands and face at a safe distance from the heat and the air vents. Be careful with the heat and hot air when removing the basket or baking tray from the product.
- Only use genuine manufacturer parts or accessories.
- To avoid accidents, do not leave the power cord dangling off the edge of the table or counter.
- To avoid electrical shock, do not operate the product with wet hands and never dip the product into water or other liquids.
- External surfaces may heat up during use.
- Never place the product near flammable materials, such as tablecloths or curtains.
- This product is not intended for use with an external timer or separate remote control system.
- Keep this manual at hand for future reference.
- Do not place any object over the product, since this may obstruct the air flow and compromise the hot air cooking process.
- Do not leave the product unattended while operating.
- To avoid accidents, never use the product over wet surfaces.
- Let the product cool before handling it for any purpose.

PRODUCT FEATURES AND SPECIFICATIONS

Digital
Touch Panel

Nonstick Shallow
Baking Trays

Drip Tray

Viewing Window

Handle



5L Basket



Silicone Glove



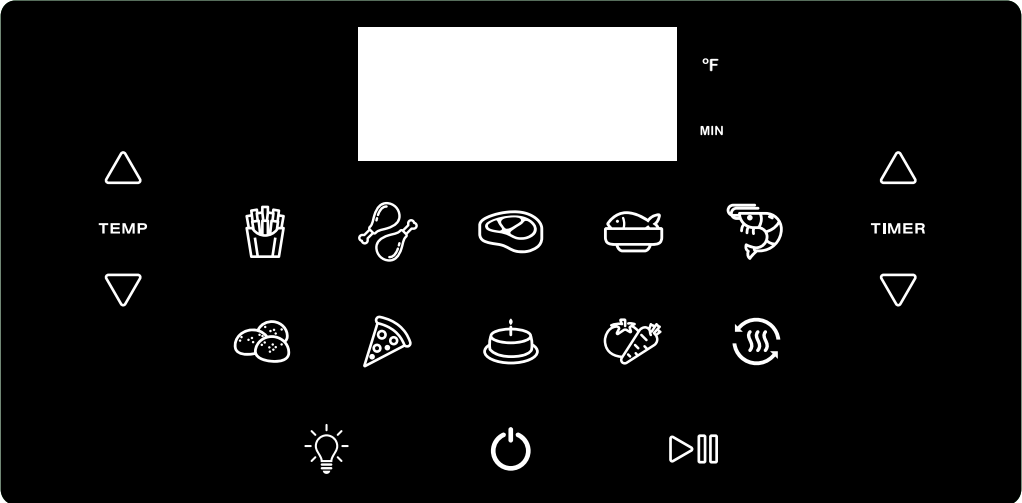
Drip Tray



Nonstick Cooking Trays



DIGITAL DISPLAY



Press to increase/decrease the preparation time of a recipe.



Press to **TURN ON** the product.



Press and hold for 3 seconds to turn the product **OFF**.



Press to select the frozen **FRIES** preset.



Press to select the **CHICKEN LEGS** preset.



Press to select the **MEAT** preset.



Press to select the **FISH** preset.



Press to select the **SHRIMP** preset.



Press to choose whether to increase or decrease the preparation time of a recipe.



Press to select the **PIZZA** preset.



Press to select the **CHEESE BREAD** preset.



Press to select the **CAKE** preset.



Press to select the **VEGETABLES** preset.



Press to preheat/reheat.



Press to turn the product's internal light **ON/OFF**.



Press to **START** or **PAUSE** food preparation.

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 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.
5. Store the accessories for the next use of the **MONDIAL AIR FRYER**.






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 trays by curing them with vegetable oil.











WARNING: To optimize safety when handling baking trays, it is highly recommended to use the protective glove provided with the product.

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

1. Plug the product into an outlet (always check the voltage before turning it on).
2. Remove the basket or baking trays, greasing them well with vegetable oil.
3. Check that your **AIR FRYER** is empty and place the food basket or baking trays in the appliance.
4. Press the button  to turn on the product.
5. Press the button . The display will show "400°F" at "5MIN".
6. Press the button  to start Preheating and once finished, the **AIR FRYER** will beep.
7. Remove the basket and let it cool for 5 minutes, then place the empty basket or baking tray inside the **AIR FRYER**.
8. Press the button . The display will show "400°F" at "5MIN".
9. Press the button  to reheat the **AIR FRYER** and once finished, it will beep.
10. Remove the basket or baking tray and let cool for 10 to 20 minutes.
11. 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.

DISPLAY PRESET SPECIFICATIONS TABLE

FOOD	SYMBOL	STANDARD TEMPERATURE (°F)	STANDARD TIME (min.)	QUANTITY IN (oz)
Frozen Fries		400°F	15	14
Chicken		400°F	20	14
Rump Steak		360°F	15	14
Fish		360°F	15	14
Shrimp		360°F	15	10.5
Cheese Bread		360°F	10	14
Pizza		320°F	5	7
Cake		360°F	30	1 recipe
Vegetables		360°F	10	14
Preheat/ Reheat		400°F	5	-
NOTE: The preset times refer to the minimum preparation quantity.				

PREPARATION TIPS

- Changing the positions of the baking trays halfway through cooking can optimize the process and ensure that food cooks evenly.
- It is recommended to dry all frozen foods with a paper towel to prevent eventual ice crystals formed during freezing from affecting the food texture.
- Food products with bigger portions or pieces cook slower than smaller food products.
- Place smaller ingredient portions into the basket or baking trays to ensure optimal results. Cover the bottom of the basket or baking trays with only one layer of food products.
- To ensure optimal results, use frozen products ready to bake.

- When making homemade food products, keep in mind they may be lighter and less crispy.
- It is recommended to shake food products when using the basket or baking tray during preparation to ensure optimal results and even cooking.
- Drying fresh potatoes with a paper towel is recommended before cooking. Before placing them into the basket or baking tray, brush some oil or olive oil for a crispier result.
- Snacks typically baked in the oven can also be prepared in the **AIR FRYER**.
- Use precooked dough to quickly and easily prepare stuffed snacks.
- In addition, precooked dough bakes faster than homemade dough.
- It can also be used to prepare more complex dishes, using a baking dish or pan that fits into the basket, or aluminum or silicone muffin tins. You can also use the **AIR FRYER** to cook food products with sauces, broths or even braised ingredients.
- Use lining products, such as aluminum wrap or parchment paper, at the bottom of the basket and baking trays to bake cakes, cookies, biscuits, muffins, etc. Keep in mind that covering the bottom of the basket reduces airflow circulation and affects product performance. Therefore, it is recommended to increase the cooking time in these cases.
- Greens and vegetables can be grilled in the **AIR FRYER**: eggplant, bell peppers, onions, zucchini, corn cobs and peppers. The fryer is not recommended to cook vegetables such as carrots, broccoli and green beans, which have a greater amount of water in their composition.
- Chicken, beef, fish and many other types of meat, typically fried, grilled and baked, can also be used in the **AIR FRYER**. Breaded beef and poultry products can also be used with excellent results.
- You can brush some oil over the food products to get a crispier result.
- When frying pastries, place only one layer in the bottom of the basket and baking tray and brush some oil or olive oil for a crispier result. The pastries must be flipped during preparation.
- Frozen foods take longer to cook, but the end result is the same as other food products.
- If possible, add only salt at the end of the process to ensure smoother consistency.
- Indicated cooking times are merely suggestions and may vary according to room temperature, food temperature, size and parts of foods, and the amount of water contained in the food product.

FOOD CHART

Note: The times indicated and suggested in the Food Chart below do not take into account the time required to heat the appliance.

FOOD CHART

FOOD	MIN/MAX QUANTITY (oz)	TIME (min.)	TEMPERATURE (oF)	TIPS
MEAT				
Rump Steak (sliced)	3.5 to 21.1	15 - 22	400°F	Turn halfway through.
Bacon (sliced)	3.5 to 10.6	5 - 15	400°F	Turn halfway through.
Beef Medallions	3.5 to 17.6	8 - 15	400°F	Turn halfway through.
Hamburger	4 units	10 - 15	360°F	Turn halfway through.
Chicken Legs	3.5 to 17.6	23 - 35	400°F	Turn halfway through.
Chicken Fillet	3.5 to 17.6	14 - 22	400°F	Turn halfway through.
Pork Ribs	3.5 to 17.6	15 - 35	360°F	Turn halfway through.
Sausage	3.5 to 17.6	10 - 20	400°F	Turn halfway through.
Shrimp (with Shell)	10.6 to 17.6	10 - 15	360°F	Shake halfway through.
Fish	3.5 to 17.6	9 - 15	360°F	Turn halfway through.
FRIES AND SNACKS				
Frozen French Fries	7.1 to 14.1	15 - 35	400°F	Shake halfway through.
Frozen bite-size cheese bread	7.1 to 14.1	10 - 15	360°F	Shake halfway through.
Chicken nuggets	3.5 to 14.1	10 - 15	400°F	Shake halfway through.
SWEETS AND DESSERT				
Milk pudding	1 Recipe	30 - 45	360°F	Cover it with tin foil.
Cake	1 Medium Recipe	30 - 40	360°F	The dough should only take up 1/3 of the baking tray to prevent leakage.
Cupcake	6 units	20	400°F	-
Cookies	6 units	10	360°F	-

FOOD	MIN/MAX QUANTITY (oz)	TIME (min.)	TEMPERATURE (oF)	TIPS
OTHERS				
Fried eggs	1 to 2 units	7 to 10	320°F	Use a refractory container for the preparation.
Pizza	7.1 to 14.1	4 to 7	400°F	-
Note: The suggested times do not include the time required for preheating the product.				

SAFETY IN PRODUCT HANDLING

- Wearing oven mitts is recommended to safely handle the product while cooking food products.
- 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 trays using detergent and a non-abrasive sponge. Accessories can also be placed in the dishwasher. Dry the accessories with a paper towel or dish cloth.

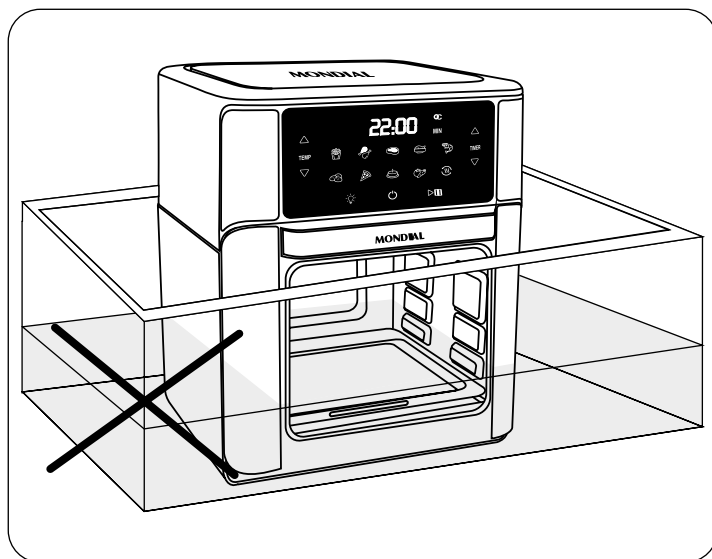
Note: Do not use metal utensils or steel wool for cleaning, as this type of material can damage the non-stick coating of the baking trays and basket. Rinse and dry thoroughly before storing.

CLEANING THE INSIDE OF THE PRODUCT

- Clean the inside using liquid detergent, a damp cloth or non-abrasive sponge and dry with a paper towel.
- Do not 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.

Note: The product's internal viewing window 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.



Do not immerse the MONDIAL AIR FRYER in water or any other liquid.

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.	Check if the power cord is plugged into the outlet, adjust time and temperature and see if the display will turn on.
	Power failure.	Check if the outlet is working properly.
THE DOOR IS NOT CLOSING	Obstruction in the slot.	Check that the baking trays are positioned correctly.
		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** 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

MK MONDIAL USA LLC.

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

sac@emondial.com

2 YEARS WARRANTY

Made in Brazil

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

Images are provided merely for illustrative purposes.