

MONDIAL

AFN-80E-01-BI
AFN-80E-01-RI

Owner's Manual

Air Fryer



MONDIAL AIR FRYER - 8L

Congratulations, you are now the proud owner of a **MONDIAL AIR FRYER - 8L** with superior efficiency and quality. The fryer's integrated system (turbine and resistance) circulates hot air inside the compartment, cooking and baking food products quickly: smoke-free, odor-free and oil-free, ensuring quicker and healthier meals.

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

IMPORTANT SAFEGUARDS

- 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 the fryer into the power outlet, 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 15 cm away from other objects. Do not place objects over the fryer.
- Keep the product away from hot surfaces, embers or fire.
- Do not use the product near faucets, showerheads, swimming pools, hot surfaces, gas, electric burner, or heated oven.
- 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 **Authorized Technical Support Center**.
- 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 tray from the product.
- Only use genuine manufacturer parts or accessories.
- To avoid accidents, do not leave the power cord dangling out of 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 fill the tray with oil or any other liquid.

- 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 operating unattended.
- To avoid accidents, never use the product over wet surfaces.
- Let the product cool before handling it for any purpose.
- **Do not allow children to play with the product.**
- Avoid touching the outside of the appliance when hot – use integral handle when moving.
- Unplug from the outlet when not in use and before cleaning. Allow cooling before putting on or taking off parts.
- Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
- Do not let cord hang over edge of the table or counter or touch hot surfaces.
- Do not place on or near a hot gas, electric burner, or in a heated oven.
- To disconnect, turn the timer switch to “off”, then remove plug from wall outlet.
- SAVE THESE INSTRUCTIONS.

WARNING: This product must not be used by individuals (including children) with reduced physical, sensorial or mental capacity, or others not familiarized or knowledgeable about the product, unless they have been specifically instructed on how to use the product or are properly supervised.

SAFETY TIPS

- 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 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.

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.

BEFORE USING THE MONDIAL AIR FRYER 8L

- Before the first use, to make the nonstick coating last longer, it needs to be seasoned with oil.
- Grease the basket well with oil and turn on the fryer for 15 minutes at 200°C, then allow it to cool and remove excess oil.

- As the nonstick coating seasons, you may see smoke and sense an odd smell coming from the fryer.
- Clean all accessories thoroughly with hot water, a small amount of detergent and a non-scratch scrub sponge.

PRODUCT FEATURES AND SPECIFICATIONS



PRODUCT USE

1. Plug the power cord to a power outlet.
2. Preheating the fryer is recommended before cooking food products.
3. To preheat, turn the **timer** knob to 10 minutes and set the **temperature gauge** to “200°C”. The **pilot lamps** (red and green) will light up, indicating the product is operating.

The **green light** remains on during preheating. When the fryer reaches the ideal cooking temperature, the **green light** goes out. The preheating process lasts for 4 to 6 minutes. If the green light goes out before that, this means the fryer is already preheated and you can start cooking.

NOTE: During the hot air cooking process, the heating indicator lamp lights up and goes out from time to time. This indicates that the heating element is activated or deactivated to maintain the preset temperature.

4. In a flat surface, open the tray and remove the basket by pressing the basket release button. Place food products into the basket.

NOTE: The fryer’s metal parts will be hot. Use oven mitts to avoid accidents.

5. Place the basket correctly into the tray.
6. Turn the temperature knob to the desired temperature. Check the “Time and Temperature” table on page 7 for more information.
7. To turn on the product, set the timer knob to the desired time.

Tip: Check the products being cooked after reaching half of the set timer. Remove the basket and shake it to release food products that may be adhered. Flipping the products is recommended to ensure more even cooking. Reinsert the basket into the fryer to continue cooking.

ATTENTION: The release button cover on the fryer handle prevents users from accidentally pressing the basket release button when removing the tray.

ATTENTION: Do not press the basket release button when shaking it.

8. A sound warning is heard when the timer is up. Remove the tray from the fryer and place it on a heat-resistant surface.



Note: To manually shut off the product, turn the timer knob to position “0”.

9. Check if the food is properly cooked. If not, set a few extra minutes on the timer.
10. To remove food products from the basket, press the basket release button and remove the basket from the tray.

CARE AND HANDLING DURING USE

- This product has a large capacity. For recipes of more than 800g, we suggest using heat-resistant gloves to facilitate handling the VAT and BASKET.
- Not recommended for recipes of over 1,500g (or 1.5Kg). Excessive weight makes it difficult to use the fryer, and food may not cook as expected: (food still raw, not cooked evenly, looks “moist”, excess fat/oil/water at the bottom of the vat).
- For large recipes, we suggest using a silicone-tipped spoon and/or a silicone-tipped spatula to facilitate turning the food during preparation (the use of metal utensils or utensils without protection on the tips can permanently damage the Nonstick).

TIME AND TEMPERATURE TABLE

The following table shows suggested cooking times and may vary according to local voltage and the conditions of food products to be used.

PRESET	DEFAULT TEMPERATURE (°C)	DEFAULT TEMPERATURE (°F)	TIME (min)
Steak	200	400	15 - 25
Chicken	200	390	20 - 30
Seafood	180	360	10 - 15
Shrimp	180	360	10 - 15
Bacon	200	400	15 - 20
French Fries	200	400	20 - 35
Vegetables	160	320	10 - 15
Root Vegetables	200	400	12 - 17
Bread	160	320	08 - 15
Cake	180	360	30 - 40

IMPORTANT NOTES

- It is recommended to dry out all frozen foods with paper towel to prevent eventual ice crystals formed during freezing from affecting the food texture.
- Food products with smaller portions or pieces cook faster than larger food products.
- Food products with bigger portions or pieces cook slower than smaller food products.
- Place smaller ingredient portions into the basket to ensure optimal results. Cover the bottom of the basket only with a layer of food products.
- To ensure optimal results, use frozen products ready to bake.
- When cooking homemade food products, keep in mind they may be lighter and less crispy.
- It is recommended to shake food products inside the basket during preparation to ensure optimal results and even cooking.
- Drying fresh potatoes with paper towel is recommended before cooking. Before placing them into the **basket**, brush some oil or olive oil for a crispier result.
- Snacks typically baked in the oven can also be used in the air fryer.
- Use precooked dough to quickly 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 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** 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 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 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 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.
- 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.

HOW TO CLEAN THE MONDIAL AIR FRYER 8L

- Clean the product after each use.
- Unplug the power cord and wait until the product cools down.



NOTE: Wait until all parts with non-stick coating are completely cooled off before cleaning, in order not to damage the coating.

- Clean the product exterior with a moist cloth.
- Never use metal utensils to try to remove crusts or leftover food products stuck to the tray or basket, since this may damage the product.
- Wash the removable tray with a smooth sponge, water and detergent.
- Use warm water and kitchen degreaser for an easier cleaning process.



NOTE : PLEASE SAVE THESE INSTRUCTIONS AND RECOMMENDATIONS.

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.