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## Cecotec Cecofry&Grill Duoheat 6500 Plus

# Cecotec Cecofry&Grill Duoheat 6500 Plus 6.5L Air Fryer Instruction Manual

## INTRODUCTION

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Thank you for choosing the Cecotec Cecofry&Grill Duoheat 6500 Plus Air Fryer. This appliance is designed to provide a versatile cooking experience, combining air frying, grilling, and pizza making functions. With its 6.5-liter capacity and 2200W power, it allows for healthy cooking with minimal oil. Please read this manual thoroughly before first use to ensure safe and optimal operation.



Figure 1: Cecotec Cecofry&Grill Duoheat 6500 Plus Air Fryer with food in the basket.

## SAFETY INSTRUCTIONS

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Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Do not immerse the appliance, its cord, or plug in water or any other liquid.
- Ensure the voltage indicated on the appliance matches your local mains voltage before connecting.
- Keep the appliance out of reach of children and pets.
- Do not operate the appliance if the plug, power cord, or the appliance itself is damaged.
- Place the appliance on a stable, heat-resistant surface, away from walls or other appliances to allow for proper ventilation.
- Do not cover the air inlet or outlet vents during operation.
- The surfaces may become hot during use. Use oven mitts when handling hot components.
- Unplug the appliance when not in use and before cleaning.

## PRODUCT OVERVIEW

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### Components

- Main Unit with Control Panel
- Removable Cooking Basket
- Grill Plate
- Pizza Plate
- Power Cord

### Key Features

- **3-in-1 Functionality:** Air fryer, grill, and pizza maker.
- **Dual Heating Element:** Upper and lower heating elements for even cooking.
- **6.5 Liter Capacity:** Suitable for preparing meals for multiple servings.
- **2200W Power:** Ensures fast and efficient cooking.
- **Temperature Control:** Adjustable from 40°C to 200°C.
- **12 Preset Menus:** Pre-programmed settings for common dishes.
- **Viewing Window:** Monitor cooking progress without opening the basket.

# 3 en 1: cocina todo tipo de platos.

Combina freidora de aire, grill y plancha.



Figure 2: 3-in-1 functionality for various cooking types.

# Más eficacia para tus recetas.

Doble resistencia superior e inferior.



Figure 3: Dual heating elements for enhanced cooking performance.

## SETUP

Before using your air fryer for the first time, follow these steps:

1. **Unpack:** Remove all packaging materials and promotional labels.
2. **Clean:** Wash the cooking basket, grill plate, and pizza plate with warm soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.
3. **First Use:** Place the clean basket back into the appliance. Plug in the air fryer. Run the appliance for about 10 minutes at 180°C without any food inside to burn off any manufacturing residues. A slight odor may be present; this is normal. Allow the appliance to cool down completely before proceeding.

## OPERATING INSTRUCTIONS

### General Operation

1. Place the food in the cooking basket, on the grill plate, or on the pizza plate, depending on the desired function.

2. Slide the basket firmly into the main unit until it clicks into place.
3. Plug the power cord into a grounded electrical outlet. The control panel will illuminate.
4. Select a cooking program or manually set the temperature and time.
5. Press the Start/Pause button to begin cooking.

### Control Panel and Preset Menus

The digital control panel features 12 preset menus for convenience. Simply select the icon corresponding to your desired dish, and the appliance will automatically set the optimal temperature and time. You can adjust these settings manually if needed.



Figure 4: Control panel with 12 preset menus.

### Manual Mode: Temperature and Time Adjustment

To use manual mode, select the temperature and time icons on the control panel. Use the up and down arrows to adjust the temperature between 40°C and 200°C, and the cooking time as required for your recipe.

# Diseñada para que no pienses.

12 menús preconfigurados  
disponibles en su display.



Figure 5: Adjusting temperature on the digital display.

## Grill and Pizza Functions

Utilize the dedicated grill plate for searing meats and the pizza plate for baking crispy pizzas. Ensure the correct accessory is placed in the basket before starting the cooking cycle.



## Cocina a la parrilla.

Marca tus carnes con la placa Grillin Style.

Figure 6: Grilling function with the specialized grill plate.

# Prepara pizzas crujientes y doradas.

Pizza Maker.



Figure 7: Pizza function for crispy and golden results.

## Viewing Window

The integrated viewing window allows you to monitor your food without opening the cooking basket, preventing heat loss and ensuring consistent results.

# Platos saludables con solo una cucharada de aceite.

Potencia de 2200 W.



Figure 8: Monitoring food through the viewing window.

## CLEANING AND MAINTENANCE

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Regular cleaning ensures the longevity and optimal performance of your air fryer.

- **Unplug and Cool:** Always unplug the appliance and allow it to cool completely before cleaning.
- **Wash Removable Parts:** The cooking basket, grill plate, and pizza plate can be washed with warm soapy water. These parts are not dishwasher safe.
- **Clean Interior:** Wipe the interior of the appliance with a damp cloth. For stubborn food residues, use a non-abrasive sponge and mild detergent.
- **Clean Exterior:** Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
- **Storage:** Ensure all parts are clean and dry before storing the appliance in a cool, dry place.

## TROUBLESHOOTING

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If you encounter any issues, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Appliance does not turn on	Not plugged in; power outlet malfunction; appliance damage.	Ensure the plug is securely inserted. Test the outlet with another appliance. If damaged, contact customer support.
Food is not cooked evenly	Overcrowding the basket; incorrect temperature/time; food not shaken/turned.	Cook in smaller batches. Adjust temperature/time. Shake or turn food halfway through cooking.
White smoke from appliance	Grease residue from previous use; high-fat food.	Clean the basket and interior thoroughly. For high-fat foods, drain excess fat during cooking.
Appliance emits burning smell	Food stuck to heating element; plastic parts melting.	Unplug immediately. Allow to cool and clean thoroughly. If plastic is melting, discontinue use and contact support.

## SPECIFICATIONS

Feature	Detail
Model Name	Cecofry&Grill Duoheat 6500 Plus
Model Number	A90_EU01_100500
Capacity	6.5 Liters
Power	2200 Watts
Voltage	240 Volts
Temperature Range	40°C - 200°C
Dimensions (D x W x H)	37.5 cm x 28 cm x 32 cm
Weight	4.55 Kilograms
Material	Stainless Steel
Control Method	Push Button
Special Features	Programmable, Dual Heating Element, Grill, Pizza Function, Viewing Window

## WARRANTY AND SUPPORT

This Cecotec Cecofry&Grill Duoheat 6500 Plus Air Fryer comes with a **3-year warranty** from the date of purchase. Please retain your proof of purchase for warranty claims.

Spare parts for this appliance will be available for a duration of **10 years** within the EU.

For technical support, warranty claims, or inquiries about spare parts, please contact Cecotec customer service or your retailer. Refer to the contact information provided in the original product packaging or on the official Cecotec website.

