

# KOMP 6610



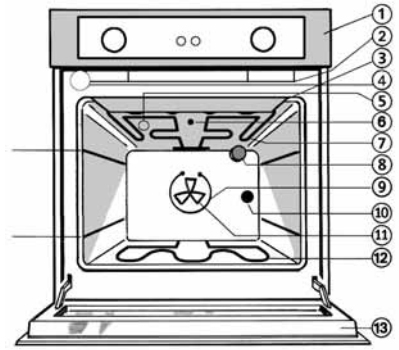
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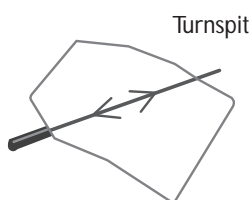
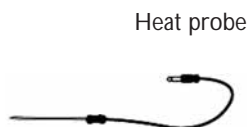
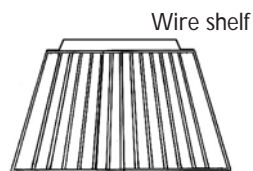
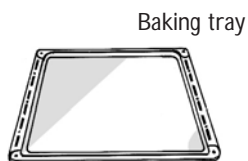
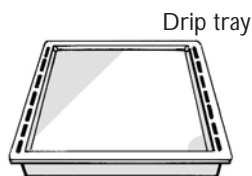
## Product description

1. Control panel.
2. Cooling fan <sup>1)</sup> (not visible).  
The fan may continue to operate even after you have turned the appliance off. This is in order to cool the oven down.
3. Grill protection <sup>2)</sup>.
4. Door lock <sup>3)</sup>.
5. Catalyser.
6. Grill protection.
7. Grill element.
8. Back light <sup>4)</sup>.
9. Circular element (not visible).
10. Slot for the turnspit.
11. Oven fan.
12. Lower element (not visible).
13. Cold oven door.

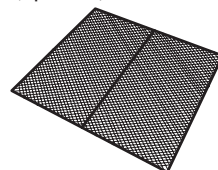


- <sup>1)</sup> The activation of the fan is linked to the temperature level reached by the oven and it can keep running for a few minutes even after the oven has been turned off. During Pyrolysis, the fan speed becomes faster than its speed during cooking.
- <sup>2)</sup> Blocks direct contact with the grill. We would therefore advise you not to touch the protection when the oven is on.
- <sup>3)</sup> During Pyrolysis, an automatic “door lock” device is activated and the  symbol lights up on the display. During cooking, the temperature of the door increases while still staying at about 40°C, so **keep children away from the oven.**
- <sup>4)</sup> When the oven is off, the light comes on automatically when the door is opened.

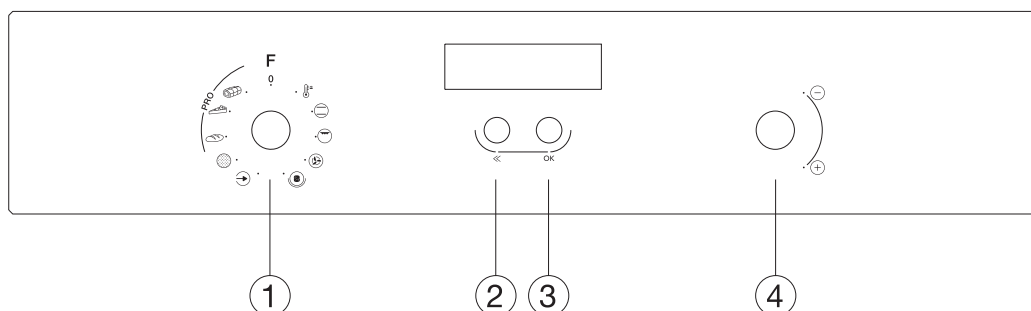
## Accessories



Dehydration rack  
(optional)















## Control panel












1. On/Off – Function Selection control knob
2. Cancel selection or return to previous selection button
3. Confirmation button
4. Control knob for changing predefined levels (temperature/time/levels) and moving from one function to another.







When you have finished cooking, turn the control knob to 0.

## Oven functions table





















Function	Pre-set temperature	Adjustable temperature	Function description
 <b>Rapid heating</b>	200°C	50°C - 250°C	To pre-heat the oven quickly. When the set temperature is reached, the function automatically turns off and a signal is emitted to indicate the automatic change of the oven to STATIC function.
 <b>Static</b>	200°C	50°C - 250°C	To cook meat, fish and poultry on the middle shelf. Pre-heat the oven to the required temperature and put in the food when the signal sounds indicating the oven is now at the required temperature.
 <b>Grill/Turbogrill</b>	3	1-5	<p> To grill chops, kebabs, sausages, cook vegetables au gratin and brown bread. The GRILL function can be adjusted from 1 to 5 for different power levels. Pre-heat the oven for 3-5 mins. The oven door must stay shut when cooking. When cooking meat, pour a little water into a dripping pan placed on the first shelf, to reduce the smoke and fat splatters. Turn the food during cooking.</p> <p> To grill large pieces of meat (roast beef, roasts). The TURBOGRILL function can be adjusted from 1 to 5 for different levels of heat. Pre-heat the oven for 3-5 mins. The oven door must stay shut when cooking. When cooking meat, pour a little water into a drip tray placed on the first shelf, to reduce the smoke and fat splatters. You should turn the meat when cooking.</p>
 <b>Air heated</b>	160°C	50°C - 250°C	To cook the food that requires the same cooking temperature without preheating, on one or more shelves (e.g.: fish, vegetables, cakes).
 <b>Special functions</b>			See the programme sheet (below).
 <b>Settings</b>			See the programme sheet (below).
 <b>Autocleaning</b>			See the programme sheet (below).
 <b>Professional bread baking function</b>			See the programme sheet (below).
 <b>Professional cake baking function</b>			See the programme sheet (below).
 <b>Professional roasting function</b>			See the programme sheet (below).

## Table for Grill-Turbogrill cooking

FOOD	Function	Pre-heating (5 minutes)	Shelf position (from the bottom)	Heat Level (Max)	Cooking time (minutes)
Steaks		X	3 - 4	5	30 - 40
Cutlets		X	3 - 4	5	30 - 40
Sausages		X	3 - 4	5	30 - 40
Chops		X	3 - 4	5	35 - 45
Fish (slices)		X	3 - 4	5	30 - 40
Chicken thighs		X	3 - 4	5	40 - 50
Kebabs		X	3 - 4	5	35 - 45
Small ribs		X	3 - 4	5	35 - 45
1/2 chicken		X	3	5	45 - 55























FOOD	Function	Pre-heating (5 minutes)	Shelf position (from the bottom)	Heat Level (Max)	Cooking time (minutes)
1/2 chicken		X	3 - 4	5	45 - 55
Whole chicken		X	3 - 4	5	60 - 70
Beef or Pork roast		X	3 - 4	5	60 - 70
Duck		X	3 - 4	5	70 - 80
Leg of lamb		X	3 - 4	5	70 - 80
Roast beef		X	3 - 4	5	50 - 60
Roast potatoes		X	3 - 4	5	50 - 60
Whole fish Gilthead-trout		X	3 - 4	5	50 - 60

## Table for Static and Fan cooking

Food	Function	Pre-heating	Shelf position (from the bottom)	Extra browning level	Temperature (°C)	Cooking time (minutes)
Lamb, kid, mutton		X	2	2	200	95 - 110
		-	2	2	200	100 - 110
Roasts (veal, pork, beef) (1 kg)		X	2	2	200	95 - 110
		-	2	3	200	100 - 110
Chicken, rabbit, duck		X	2	3	200	80 - 90
		-	2	3	200	80 - 90
Turkey (4-6 kg) + level 3 burnishing		X	1	3	200	160 - 180
		-	1	3	200	160 - 180
Goose (2 kg)		X	2	3	210	100 - 130
		-	2	3	200	100 - 130
FISH (WHOLE) (1-2 kg) Gilthead, bass, tuna, salmon, cod		X	2	1	200	45 - 55
		-	2	1	200	45 - 55
FISH (IN SLICES) (1kg.) Swordfish, tuna		X	2	2	190	40 - 50
		-	2	2	190	40 - 50
VEGETABLES Stuffed peppers and tomatoes		X	2	-	220	50 - 60
		-	2	-	200	50 - 60
Roast potatoes		X	2	3	220	50 - 60
		-	2	3	200	50 - 60
DESSERTS, CAKES, ETC. Rising cakes		X	2	-	180	40 - 50
		X	1	-	170	40 - 50



## Table for Static and Fan cooking

Food	Function	Pre-heating	Shelf position (from the bottom)	Extra browning level	Temperature (°C)	Cooking time (minutes)
Filled pastries (cheese)		X	2	-	180	80 - 90
		-	2	-	170	70 - 80
Tart		X	2	-	190	40 - 50
		-	2	-	180	40 - 50
Strudel		X	2	-	200	50 - 55
		-	1 - 3	-	200	50 - 55
Biscuits		X	2	-	180	20 - 30
		-	1 - 3	-	170	20 - 30
Cream puff		X	2	-	180	35 - 45
		-	1 - 3	-	180	35 - 45
Savoury pastries		X	2	-	200	40 - 50
		-	2	-	190	40 - 50
Lasagne		X	2	1	200	45 - 60
		-	2	1	200	45 - 60
Filled fruit cakes e.g. pineapple, peaches		X	2	-	190	50 - 60
		-	2	-	190	40 - 50
Meringues		-	2	-	90	120 - 150
		-	1 - 3	-	90	120 - 150
Vol-au-vent		X	2	-	220	35 - 45
		-	1 - 3	-	200	35 - 45
Soufflé		X	2	-	190	40 - 50
		-	2	-	180	45 - 55

## Description of the control panel

The Functions selection control knob is used to select the different oven functions.

Each turn of the control knob corresponds with a function:

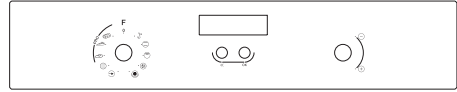
Turn the **F** control knob four clicks to the left. The words **SETTINGS** appears.

By pressing the cancellation button "**<<**", you can cancel the set operation and return to the previous display.

Once the required setting appears, highlighted in the display, you can confirm by pressing the "**OK**" button and move on to the next programming stage.

Depending on the selected function, the navigation control knob "**-/+**" has different uses:

- To navigate between the menus and sub-menus.
- To increase/reduce the levels indicated.
- To navigate between the cooking functions.
- To increase/reduce cooking time and temperature.



## First use

### Clock setting

The clock appears on the display.

Set the required time using the "**-/+**" control knob and confirm the choice by pressing the "**OK**" button.



## Settings

Turn the function control button five clicks to the left.

In sequence, it is possible to set:

- LANGUAGE (Available languages: ENGLISH (factory setting), GERMAN, FRENCH, ITALIAN, SPANISH, PORTUGUESE, DUTCH, SWEDISH, NORWEGIAN, DANISH, FINNISH).
- CLOCK
- ALARM
- SHARPNESS
- BRIGHTNESS

### **Reset brightness and sharpness settings.**

To reset brightness and sharpness to factory settings:

Turn the F control knob to OFF.

Turn the F control knob to settings.

Keep the OK control button pressed for 5 seconds.

The factory settings will be restored.


## Resetting the language

To change a wrongly set language, proceed as follows:

1. Set the Functions control knob to the "SETTINGS" position, rotate to "Language" and confirm by pressing "OK".
2. Select the required language using the "-/+ " control knob and confirm the choice by pressing "OK".

## Showroom mode

If the word "KitchenAid" appears on the display, the oven is in the Showroom or demonstration mode and the oven elements will not heat up.

1. Unplug then reconnect the oven from the mains within 60 seconds:
2. Rotate the On/Off – Functions Selection control button to "Rapid preheating"  position
3. Press the "<<" button
4. Rotate the On/Off – Functions Selection control button to "0" position
5. Press the "OK" button.


Do the same to enter the showroom mode sequence.

## Safety Characteristics

### Child safety control panel lock.

To turn the "child safety" device on or off:

Simultaneously press the "<<" and "OK" buttons for at least 5 seconds.


If turned on, the Function control knob and push buttons are locked and the  icon appears on the display.

Note: This function can be activated when you are cooking.

### Automatic turn off device

For safety purposes, the oven will automatically turn off after 4h 30mins of continuous running (except for Special Functions).

### Door locking device during Pyrolysis

For safety purposes, when the Pyrolysis cycle is on, the door is automatically locked by a mechanical device that keeps the door locked as long as the display shows "Locked door". For safety purposes, if the door locking device is not working, it is impossible to run the Pyrolysis cycle. The  symbol appears on the display. If this is the case, you must call out the Customer Care Centre before you run the Pyrolysis cycle again. The oven can, however, be used normally.

### Request for confirmation when the settings are changed

Bringing the control knob back to the original position, the display will once again show the current cooking settings. In any case, until the user confirms their desire to change the settings, the oven continues with the cooking. If the Functions control knob is rotated during cooking, the oven asks for confirmation of this choice in order to prevent accidentally changing the cooking settings.

### Stand by

To save energy you can turn the display off (OFF display method) by pressing the "<<" button with the Functions control knob in the "0" position. To make the display visible again, press the "<<" key again with the Functions control knob in the "0" position.

## Timer

The timer can only be used when the oven is not on and allows you to set a maximum time of 3 hours and 59 minutes.

To set the timer:

1. Keep the Functions control knob in the "0" position.
2. By turning the "+/-" control knob, the flashing word "TIMER" appears.
3. Turn the "+/-" control knob to set the required time.
4. Press the "OK" key to confirm the setting and activate the timer.

The timer starts to run down; when the set time runs out a signal is heard and the word "END" appears on the display. By pressing the "OK" button for confirmation, the timer function turns off and the present time appears on the display.


The timer can, however, be turned off at any time by pressing the "<<" button twice.

### Select the cooking duration/delayed start (with the exception of the professional functions):

The cooking time allows the oven to work for a set period. The maximum cooking time that can be programmed is 3 hours and 59 minutes.

Once the cooking has started, you can set the cooking time by pressing the "OK" button.

The flashing symbol  appears on the display.

1. Turn the "+/-" control knob until the required cooking time appears. Confirm by pressing "OK".
2. At this stage you can set the end of the cooking so that the dish is ready at the required time.
3. By pressing the "OK" control knob, the flashing symbol  appears on the display.
4. Turn the "+/-" control knob until the required cooking end time appears.

## Special Functions

- **KEEPING WARM**  
Keep the temperature constant inside the oven at 60°C to heat the food through before eating it. It is best to use the first level. Both the end and duration of the function can be set.
- **DEFROST**  
To defrost food at room temperature. Leave the food in its packaging to prevent it drying out.
- **DOUGH PROVING**  
Keep the temperature constant inside the oven: to leaven pasta, bread, pizza.
- **DRIED FRUITS**  
To dry any kind of fruit. Use the dehydration rack, if provided among the Accessories, or a steel net with small holes, positioned over the wire shelf provided, in order to allow the air flow and prevent small pieces of food falling as it gradually reduces in size while drying out.
- **DRIED VEGETABLES**  
To dry any kind of vegetable, for example in the preparation of preserves. Use the dehydration rack, if provided among the Accessories, or a steel net with small holes, positioned over the wire shelf provided, in order to allow the air flow and prevent small pieces of food falling as it gradually reduces in size while drying out.
- **DRIED MUSHROOMS**  
To dry mushrooms and preserve them for use over time. Use the dehydration rack, if provided among the Accessories, or a steel net with small holes, positioned over the wire shelf provided, in order to allow the air flow and prevent small pieces of food falling as it gradually reduces in size while drying out.
- **YOGHURT**  
To prepare homemade yoghurt (see Recipes). It is best to use a ceramic dish with ceramic or tempered glass lid, not a plastic one.
- **SLOW MEAT**  
To delicately cook meat for the best results.
- **SLOW COOKING FISH**  
To delicately cook fish for the best results.
- **SABBATH**  
This is a function dedicated to the prolonged cooking of recipes (see Recipes).

**N.B.** It is best not to interrupt cooking that requires you to insert the food into a cold oven, or an oven that is on a very low operating temperature as the oven will try to restart the cooking from the beginning and will wait until the temperature in the oven has returned to room temperature. If the cooking should be interrupted and you cannot wait for the oven to cool down we advise that you should restart the cooking process using the static function and by setting a suitable temperature (see the cooking table on page 8).

## Professional Functions

By positioning the "Functions Selection" control knob on one of professional functions "PRO", you will be able to access the preset professional cooking functions. You can select the recipe you want from among the 15 memorised recipes using the "+/-" control knob. Press "OK" to select the function and start cooking.

Consult the Recipes for information on the use of these functions.

The available functions are shown below. The cooking times and temperatures of each function are shown in the following tables.

For the recipes found in the Professional Roasting Function, you can use the Heat Probe (see paragraph) or to cook by setting the required cooking time.

### Professional bread making functions

Tradit. bread  
Malt bread  
Pan pizza  
Thin pizza  
Focaccia  
Bread sticks

### Professional cake baking functions

Choux Pastry  
Croissant  
Sponge cake  
Plum cake  
Short pastry

### Professional roasting functions

N.B. With the roasting functions, you can use the heat probes (see paragraph).

Veal - Pork  
Roast beef rare  
Roast beef med.  
Roast chicken  
Roast turkey

### Personalising Functions

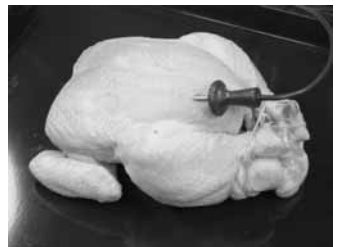
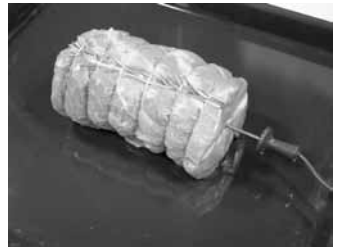
*Use of the functions that can be personalised:*

- Select the cooking temperature.
- Wait for the oven to pre-heat.
- Once the required temperature has been reached, the oven will ask if you want to use the heat probe:
  1. If you want to use the the probe (refer to page 16 'Using the heat probe'. Put the food in the oven with the probe piercing the meat and connect the probe to the oven on the right wall of the oven **USING AN OVEN GLOVE TO AVOID GETTING BURNT**. At this point the letter "P" appears on the display as well as the message "probe connected" followed by "+/-" to set the probe temperature": set the temperature required and press "OK" (it is possible to set a temperature of between 45°C and 90°C). The cooking starts and will end when the probe displays the selected temperature. When cooking is complete, you will be asked if you wish further cooking time (if so, set the additional time using the "+/-" control knob).
  2. If you do not wish to use the probe, press 'OK' to start the cooking The message 'Probe not connected' appears and cooking starts manually. It is therefore possible to change the cooking duration, or cooking end time ( refer to page 13 'Select cooking duration).

## Using the heat probe

In all the functions found in the "Professional Roasting Functions" you can use the heat probe in the following way:

- Set the required functions by rotating the "+/-" control knob.
- Wait for the oven to pre-heat.
- Once the required temperature has been reached, you will be asked if you want to use the heat probe: if you do, place the food in the oven with the probe piercing the meat (preferably in the meatiest part-see diagram) and connect the probe to the oven on the right wall of the oven USING AN OVEN GLOVE TO AVOID GETTING BURNT (see diagram).
- At this point the letter "P" appears on the display as well as the message "probe connected". The cooking starts and will end when the probe shows the temperature indicated on the display (different for each function). When cooking is complete, you will be asked if you wish further cooking time (if so, set the additional time using the "+/-" control knob).
- If you do not wish to use the probe, press "OK" to start the cooking. The message "Probe not connected" appears and you are asked to set the cooking time using the "+/-" control knob. Select the required cooking time (see the cooking tables dedicated to the Professional Functions page 17), and press "OK": the cooking starts manually with the cooking parameters already pre-set as per the professional function cooking tables on page 17.





## Professional and special cooking table

Professional function BREAD BAKING	Pre-heating	Shelf position (from the bottom)	Temperature (°C)	Cooking time (minutes)
Tradit. bread	Automatic	2°	190	40-50
Malt bread	Automatic	2°	195	40-50
Pan pizza	Automatic	2°	195	30-40
Thin pizza	Automatic	2°	230	12-20
Focaccia	Automatic	2°	205	35-40
Bread sticks	Automatic	2°	180	20-30

Professional function CAKE BAKING	Pre-heating	Shelf position (from the bottom)	Temperature (°C)	Cooking time (minutes)
Choux Pastry	Automatic	2°	170	30-40
Croissant	Automatic	2°	160	20-30
Sponge cake	Automatic	2°	170	30-40
Plum cake	Automatic	2°	160	75-85
Short pastry	Automatic	2°	170	25-35

Professional function ROASTING	Pre-heating	Shelf position (from the bottom)	Temperature (°C)	Cooking time (minutes)	Meat heat probe (°C)
Veal - Pork	Automatic	2°	205	60 - 90	68
Roast beef rare	Automatic	2nd grid + 1st baking tray	215	35 - 45	48
Roast beef med.	Automatic	2nd grid + 1st baking tray	215	50 - 60	54
Roast chicken	Automatic	2°	205	55 - 65	83
Roast turkey	Automatic	2°	185	140- 180	80



Special Functions	Pre-heating	Shelf position (from the bottom)	Temperature (°C)	Cooking time (hours)
Dough proving	no	2°	40	1- 2
Slow cooking	no	2°	85 - 95	3 - 5
Yoghurt	no	2°	65 - 47	6 - 8
Dried fruit	no	all levels	80	8
Dried vegetables	no	all levels	60	7
Dried mushrooms	no	all levels	50	7

## Pyrolytic Cleaning Functions (Self Cleaning)

### Using the Pyrolysis functions

**IMPORTANT!!** Before starting the Pyrolysis cycle, REMOVE ALL THE ACCESSORIES FROM THE OVEN, INCLUDING THE SHELF RUNNERS, to avoid them getting damaged. You should also remove the enamelled side panels because their handles could get discoloured.

Rotate the "Function selection" knob to "Pyrolysis" and select the following self-cleaning functions using the "+/-" control button:

- "Pyrolysis"  : runs for a set 3 hours and can be regulated to a minimum of 2 hours.
- "Pyrolysis Express"  : runs for a set 1.5 hours.

Thanks to the guided navigation, the oven allows you to adjust the end time for the Pyrolysis (delayed start). The oven will wait to start the Pyrolysis according to the end time you set.



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