



Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for DELONGHI MW 401. You'll find the answers to all your questions on the DELONGHI MW 401 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual DELONGHI MW 401
User guide DELONGHI MW 401
Operating instructions DELONGHI MW 401
Instructions for use DELONGHI MW 401
Instruction manual DELONGHI MW 401

GB 13-12-2001 11:06 Pagina 20

HOW TO GET THE BEST RESULTS FROM YOUR OVEN

What do I want to do?	What function should I choose?	Use (imp. page)	Heat. & time (min) page
• Keep food warm	Microwave only Power 75W	27	28
• Defrost	Microwave only Power 110W	27	28
• Melt butter and soften cheese	Microwave only Power 200W	27	31
• Heat pastry goods	Microwave only Power 375W	28	33
• Making boiled vegetables		27	32
• Cooking fish		32	31
• Cooking risotto, making soup	Microwave only Power 200W	30	33
• Heating foods already cooked		30	33
• Cooking fruit		33	33
• Grill hamburgers, chops, frankfurters, sausages, toast, etc. in a "traditional" way	Grill only	35	35
• Cooking vegetables au gratin	First stage Power 75W		
• Making lasagne or pasta oven dishes	Functions in microwave and grill sequence Power 200W	36	37
• Making all types of roasts, poultry, skewered meats, etc.	Grill only (second stage) Power 200W		

TECHNICAL DATA

Outer measurements (LxDxH)	480x272x390	For additional data, consult the serial plate glued to the back of the equipment.
Inner measurements (LxDxH)	285x180x290	
Chassis net volume	17 l.	
Approximate weight	14,6 kg	This equipment is in compliance with EEC Directives 89/338 and 92/31 related to Electromagnetic Compatibility.
Turntable diameter	27,5 cm	
Chassis light	20 W	

OUTPUT POWER

In this oven the maximum power yielded by the microwaves is 750W. This value is shown on the data plate placed on the back of the appliance, under the heading **MAXIMUM OUTPUT**. In some models the maximum power yielded in WATTS is also indicated in the symbol on the side, shown on the side.

(ONLY FOR U.K.) The letter indicates the heating category to which your oven belongs: some drilled food, pre-cooked frozen or chilled give heating instructions corresponding to the various categories. Follow these instructions related to the category indicated for your oven.

The levels of interference power available are shown on this page. This information will be useful for you to consult the prescription plate for microwave security on site.



[You're reading an excerpt. Click here to read official DELONGHI MW 401 user guide](http://yourpdfguides.com/dref/3391765)
<http://yourpdfguides.com/dref/3391765>

Manual abstract:

page Amt. & time chart page What do I want to do? @@@@14,6 kg. @@This equipment is in compliance with EEC Directives 89/336 and 92/31 related to Electromagnetic Compatibility. **O U T P U T P O W E R** In this oven the maximum power yielded by the microwaves is 750W. This value is shown on the data plate placed on the back of the appliance, under the heading MICRO OUTPUT. In some models the maximum power yielded in WATTS, is also indicated in the symbol on the side, shown on the door. (ONLY FOR U.K.) The letter indicates the heating category to which your oven belongs: some chilled food pre-cooked frozen or chilled give heating instructions corresponding to the various categories. Follow those instructions related to the category indicated for your oven.

The levels of intermediate power available are shown on this page. This information will be useful for you to consult the prescription pads for microwaves currently on sale. 22 GB 13-12-2001 11:06 Pagina 23 **IMPORTANT SAFEGUARDS** Read carefully these instructions and keep for future reference 1)

WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person (trained by the manufacturer or by its Customer Service). 2) **WARNING:** It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy. 3) **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended. 4) **WARNING:** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use. Do not allow children near the oven when it is in operation, as this may result in severe burns. 5) Do not attempt to operate the oven with the door open by tampering with the safety devices. 6) Do not operate the oven if objects for any kind get stuck between the front panel of the oven and the door.

Always keep the inside of the door (E) clean, using a damp cloth and non-abrasive detergents. Do not allow dirt or remains of food to accumulate between the front panel of the oven on the door. 7) Do not operate the oven if the supply cable or the plug is damaged, as this may result in electric shocks. 8) If smoke is observed, switch off or unplug the appliance and **KEEP THE DOOR CLOSED** in order to stifle any flames. 9) Only use utensils that are suitable for use in microwave ovens. In order to avoid overheating and the consequent risk of fire, it is advisable to supervise the oven when cooking food in disposable containers made of plastic, cardboard or other inflammable materials, and when heating small quantities of food. 10) Never place the turntable in water after it has been heated for a long time. The high thermal shock resulting would break the turntable. 11) When cooking "Only MICROWAVE", you absolutely must not pre-heat the oven (without foodstuffs in it) and you must not operate it when it is empty, because you might cause sparking. 12) Before using this oven, check to be certain that the utensil and containers chosen are suitable for microwave oven use (see the section on "Glassware and Similar Items").

13) During the use the appliance becomes hot. Do not touch the heating elements inside the oven. 14) When heating liquids (water, coffee, milk, etc.) it is possible that the contents may suddenly start to boil and spill violently as a result of delayed boiling, causing scalding. To avoid this happening, you should place a heat-resistant plastic spoon or a glass rod in the container before starting to heat liquids. Anyway, care shall be taken when handling the container. 15) Do not heat spirit with a high alcohol content, nor large quantities of oil, as these could catch fire! 23 GB 13-12-2001 11:06 Pagina 24 16) The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature shall be checked before consumption in order to avoid burns. It is also advisable to stir or shake the food in order to ensure that it has an even temperature. When using commercially available bottle sterilisers, before turning the oven on, **ALWAYS** make sure the container is filled with the quantity of water indicated by the manufacturer. Quando si avvia l'apparecchio per la prima volta, è possibile che per un periodo di 10 minuti circa, produca un odore di "nuovo" e un po' di fumo.

Ciò è causato solamente dalla presenza di sostanze protettive applicate alle resistenze. N.B. When the oven is used for the first time it is possible that, for a period of approx. 10 minutes, it may produce a "new" smell and a small amount of smoke. This is only a result of protective substances applied to the heating element. **ELECTRICAL** Connect this equipment only to electrical outlets having a capacity of at least 10A. Before using this oven, check to make certain that the electrical network is the same as that indicated on the equipment's data plate and that the electrical **CONNECTIONS** outlet is connected to an efficient grounding (earth) terminal. The manufacturer shall not be responsible in any manner whatsoever for harm or damage caused by failure to observe this norm. - Electrical Connection for UK only .

...see page 39 **I N S T A L L A T I O N** 1) After having removed the oven from its box, check to make certain that the turntable spindle (D) is correctly fitted into its housing. Place the turntable support (G) in the middle of the cooking chamber and set the turntable (F) on top of it. The spindle (D) must be inserted in the related turntable housing. 2) Check to make certain that this equipment has not been damaged in transport and check especially to see if the door opens and closes correctly. 3) Set the oven on a flat, steady surface at least 85 cm. above the floor and out of the reach of small children, because when the oven is operating its door can get very hot.

4) After having placed the oven on its work level, make sure that there is still a free space of at least 5 cm. between the oven's air outlet surfaces and the side as well as back walls, and a free space of at least 20 cm. above the air oven (see Fig. 1). Also check intake 20 cm 5 cm to make sure the feed cord is fig. 2 not touching the air outlet appliance's rear wall, because the wall itself can get very hot while the grill is being used. QQ ;; QQ ;; QQ ;; fig. 3 5) Do not block the air intake. In particular, do not set anything atop the oven and check to be certain that the air outlet slots (located above, under and in the back of the oven) are **ALWAYS FREE** air outlet from obstruction (see Figs.



[You're reading an excerpt. Click here to read official DELONGHI](#)

[MW 401 user guide](#)

<http://yourpdfguides.com/dref/3391765>

FRUIT AND BAKED GOODS Baked goods rise (at lower oven power) much more than then do with regular baking. Since no crust is formed, it is better to garnish the surface portions with cream or icing (e.g., chocolate); in addition, you must keep the item being baked fully covered, because such foodstuffs tend to dry out more quickly than those baked in a regular oven.

Fruit is to be pierced if cooked with its peel on and is to be kept covered: it is essential that you adhere to the standing time (3 to 5 minutes). Cooking times for baked goods and fruit Type/quantity Upper knob Lower knob (minutes) 18 - 23 " " 22 - 27 20 - 25 Standing time (minutes) 5 5 5 Observations and advice Nut cake (700 gr) Viennese torte (850 gr) Pineapple cake (800 gr) Apple cake (1000 gr) Coffee cake (750 gr) Zabaione Cooked pears (300 gr) Cooked apples (300 gr) Egg custard (750 gr) Sponge cake (475 gr) " " 22 - 27 18 - 23 4-6 6-8 7 - 10 14 - 16 7-9 5 5 3 3 3 5 5 May be used in combination with any cream whatsoever To be filled with jam or jelly. The pineapple slices can be laid on the bottom of the pin plate or cut into pieces and mixed into the dough. The apples are spread on top as a decorative effect. Excellent when filled with cream. Mix with a whisk every 30 seconds The pears are to be cut into quarters. The apples are to be cut into pieces. These indications are suitable for carrying out the cooking test in accordance with IEC regulation 705, par. 17.3, test A and test B respectively.

Further instructions, also with regard to other performance tests in accordance with IEC regulation 705, are shown in the table on page 2 " " 33 GB 13-12-2001 11:06 Pagina 34 GRILL-ONLY FUNCTION This function is suitable for: · All types of traditional grilling (e.g., chops, hamburgers, frankfurters, toast, etc.) . .

.....
.....
.....pag. 35 TURNING THE OVEN ON WITH THE GRILL - ONLY FUNCTION 1 Preheat the grill as follows: Turn the upper knob (microwave power / grill function) to the www position. 2 Set the preheating time (5 to 8 minutes) by turning the lower knob (time) in a clockwise direction. The oven door must be closed. 3 After about 5 to 8 minutes put the foodstuff on the wire rack and then place the wire rack on the turntable; the turntable will collect the fat that drips during the cooking.

Set the cooking time desired by turning the lower knob (timer). The foodstuff being grilled should be turned over when halfway cooked. 4 Once the set cooking time has expired, a buzzer will sound to signal that your food is ready. D in g 34 GB 13-12-2001 11:06 Pagina 35 USING THE OVEN-GRILL-ONLY FUNCTION FOR GRILLING By using this function, you can make all kinds of delicious grilled dishes. Always pre-heat the grill for 5 to 8 minutes before starting the cooking process.

All dishes being prepared must be turned over at the halfway point, to achieve even browning. When you open the door to check the grilling process, the heating element continues to operate: always be careful to wear padded gloves made for oven use. You must always close the door again after checking the food. Cooking times Lower knob (minutes) 20 - 24 Type · Veal or pork chops Quantity 3 Upper knob www Notes Turn over after 10 minutes. · Sausages 3 " 14 - 16 Must always be pierced.

If particularly fatty, the sausages should be cut in half. Turn over after 9 minutes. Turn over after 8 minutes. · Hamburger 3 " 14 - 16 · Peppers 1 " 12 - 14 Cut in quarters. Turn over after 8 minutes Slices one cm. thick. Turn over after 8 minutes. Slices one cm. thick. Turn over after 8 minutes.

Trim the crusts carefully. Turn over after 2 minutes. · Aubergine (eggplant) 4 fette " 12 - 14 · Zucchini 6 strisce " 12 - 14 · Toasted bread 4 fette " 4 35 GB 13-12-2001 11:06 Pagina 36 MICROWAVE AND MICROWAVE AND GRILL SEQUENCE This function is suitable for: · Cooking lasagne or pasta oven dishes vegetables au gratin · Cooking all types of roasts, poultry, skewered meats, etc. pag. 37 OPERATING THE OVEN IN ITS MICROWAVE-AND-GRILL SEQUENCE 1 2 Put the foodstuff in a container made specially for microwave cooking and place it in the centre of the turntable. Select the power you want by turning the upper knob (microwave power/grill function). N.B.: If the knob is turned to the www position, the microwave function will not be activated (only the grill function will operate). 3 Turn the lower knob (timer) to programme the length of the first part of the in-sequence cooking or (in other words) the microwave cooking.

Once the set time has expired, a beep will indicate that the microwave-cooking stage has finished: Check the foodstuff and, if necessary, mix or stir it. Then turn the upper knob (microwave power/grill function) to the www position. 4 5 6 7 36 Set the lower knob (timer) on the time pre-set to begin the second (coating) stage. Once the set time has expired, a beep will indicate that the coating stage has been completed. GB 13-12-2001 11:06 Pagina 37 USING THE MICROWAVE-AND-GRILL SEQUENCE FUNCTION FOR COOKING MICROWAVE AND This setting is ideal for microwave cooking as well as for browning foodstuffs and giving them an au gratin coating.

You must, however, keep the following in mind: · the oven is never to be pre-heated; · do not spunkle with seasonings (just use 1/2 glass of water to keep the meat soft); · turn roasts and large pieces of meat both halfway through the first stage (microwave cooking) and halfway through the second (browning or au gratin operations with the grill); · to check on how the foodstuff is cooked, open the oven door. This will interrupt the microwave operations during the first cooking stage and the grill operations during the second stage: in this case, however, it is advisable to use oven gloves inasmuch as the heating element is very hot. To resume the cooking, simply close the oven door. Cooking times First phase: microwave cooking Type Quantity Upper knob Lower knob (minutes) 10 " " 25 12 20 22 20 " 16 Second phase: browning with grill Upper knob www " " " " Lower knob (minutes) 18 8 10 12 10 10 12 Notes Standing time (minutes) · Gnocchi alla romana · Lasagne · Well-seasoned macaronii · Cauliflower in 600 gr 1100 gr 1500 gr 1000 gr 800 gr 1400 gr 1300 gr bechamel sauce · Tomatoes au gratin · Stuffed peppers · Aubergine alla parmigiana · Potatoes au gratin · Roasts (pork, beef) Avoid excessive melting. Times listed are for uncooked pasta.

The pasta should first be partly boiled. Times listed are for raw cauliflower.



[You're reading an excerpt. Click here to read official DELONGHI MW 401 user guide](http://yourpdfguides.com/dref/3391765)

The tomatoes should all be of the same size. Short wide peppers are best The aubergine may first be fried or grilled. Times listed are for uncooked potatoes. () Leave a little fat around the meat to keep it moist Turn at the halfway point 5 5 5 5 5 5 1100 gr 1000 gr " 30 37 " " 12 20 * 10 · Meat loaf These instructions do not refer to test C of IEC regulation 705 which is represented in the table on page 2 and 32 800 gr 20 " 15 10 · Whole chicken . . . · Skewered meat Lamb Turkey (pieces) Duck 1200 gr 600 gr 1000 gr 1000 gr 1000 gr " " " " 40 20 37 40 37 " " " " 30 15 20 20 20 Puncture the skin with a fork () Turn at the halfway point Turn at the halfway point Turn at the halfway point Turn at the halfway point. 10 10 10 10 10 ** These indications are suitable for carrying out the cooking test in accordance with IEC regulation 705, par. 17.3 Test D. Further indications, also regarding other performance tests in accordance with IEC regulation 705, are shown in the table on page 2 () These indications are suitable for carrying out the cooking test in accordance with IEC regulation 705, par.

** 17.3 Test F. Further indications, also regarding other performance tests in accordance with IEC regulation 705, are shown in the table on page 2 () * 37 GB 13-12-2001 11:06 Pagina 38 CLEANING AND MAINTENANCE Before beginning any cleaning or maintenance, always pull this oven's plug from the electrical outlet and wait for the oven itself to cool down completely Cleaning Thanks to the special enamel coating on your oven's inner compartment, enamel which does not retain the fatty splashes and food particles which normally build up inside an oven, it is extremely easy to clean this appliance. Always keep the microwave outlet cover (C) free of fat or splashed grease. C Never use abrasive detergents, steel wool or sharp metal utensils. In addition, when cleaning the outside of the oven, be careful not to let water or liquid detergent seep into the air outlet and steam slots located atop the appliance. We likewise recommend that you do not use alcohol, abrasive detergents or ammonia-based detergents to clean the inside and outside door surfaces. @@@@These parts may also be cleaned in a dishwasher. @@The strong thermal shock could cause the turntable to break. The turntable's motor is sealed tight.

@@If you should discover a flaw or defect, contact a Service Centre authorised by the manufacturer. In any case, before calling our technicians, you should carry out the following simple checks: problem · The oven is not working cause/remedy · The door is not properly closed. · The plug is not properly inserted in the electric outlet. · The outlet is not supplying power (check the building's fuse box). · The knobs are not set correctly.

· Condensation on the cooking · When foods containing water are being cooked, it is completely normal for the steam generated within the oven rack and inside the oven. to escape and to condense either inside the oven or on the cooking rack. · Sparks inside the oven. · When using the microwave-only and combined functions, do not turn the oven on unless there is already food inside it. · When cooking by microwaves, do not use metal containers, bags, or packages with metal clips.

heating · Select the correct power level or increase the cooking time. · The food was not completely defrosted before being cooked. · Use the correct cooking method or lower the cooking time. · The food is burning · The food is not cooking evenly · Stir the food while it is being cooked. Remember that foodstuffs cook better when cut into uniform pieces. · The turntable is not spinning. · The food sufficiently is not In case oven-light is burned, you may continue to use the oven anyway. To replace the light, contact authorised Assistance. ELECTRICAL A) CONNECTION (U.K.

ONLY) If your appliance comes fitted with a plug, it will incorporate a 13 Amp fuse. If it does not fit your socket, the plug should be cut off from the mains lead, and an appropriate plug fitted, as below. WARNING: Very carefully dispose of the cut off plug after removing the fuse: do not insert in a 13 Amp socket elsewhere in the house as this could cause a shock hazard. With alternative plugs not incorporating a fuse, the circuit must be protected by a 15 Amp fuse. WARNING - THIS APPLIANCE MUST BE EARTHED IMPORTANT The wires in the mains lead are coloured in accordance with the following code: Green and yellow: Earth Blue: Neutral Brown: Live B) If the plug is a moulded-on type, the fuse cover must be refitted when changing the fuse using a 13 Amp Asta approved fuse to BS 1362. In the event of losing the fuse cover, the plug must NOT be used until a replacement fuse cover can be obtained from your nearest electrical dealer. The colour of the correct replacement fuse cover is that as marked on the base of the plug. If your appliance is not fitted with a plug, please follow the instructions provided below: As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows: The green and yellow wire must be connected to the terminal in the plug marked with the letter E or the earth symbol or coloured green or green and yellow. The blue wire must be connected to the terminal marked with the letter N or coloured black. The brown wire must be connected to the terminal marked with the letter L or coloured red.



[You're reading an excerpt. Click here to read official DELONGHI MW 401 user guide](http://yourpdfguides.com/dref/3391765)
<http://yourpdfguides.com/dref/3391765>