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You can read the recommendations in the user guide, the technical guide or the installation guide for DELONGHI MW 485. You'll find the answers to all your questions on the DELONGHI MW 485 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 485
User guide DELONGHI MW 485
Operating instructions DELONGHI MW 485
Instructions for use DELONGHI MW 485
Instruction manual DELONGHI MW 485

HOW TO GET THE BEST RESULTS FROM YOUR OVEN

What do I want to do?	What function should I choose?	Use instr. page	Anti & time chart page
• Defrost	Microwave only <i>P1</i>	31	
• Keep food warm	Microwave only <i>DEF</i>	31 33	
• Soften chocolate & icing • Melt butter and soften cheese • Heat pastry goods	Microwave only <i>P3</i> <i>P5</i>	31	34 37
• Cook stew, chicken breasts, fish		31 35	36
• Cook fruit, vegetables, rice, soup	Microwave only <i>P7</i> <i>P10</i>		36 31 34
• Heat up all types of ready cooked or frozen food			
• Quickly make all kinds of roasts, poultry, skewered meats, potatoes	<i>microwave + grill function</i>		
• Au gratin dishes (e.g., lasagne, vegetables au gratin, macaroni)	<i>combi - 1</i> <i>combi - 2</i> <i>C1</i> <i>C2</i>	38	39
• Grill hamburgers, chops, frankfurters, sausages, toast, etc. in a "traditional" way	<i>Grill only</i> <i>G1</i> <i>G2</i>	40	41

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Manual abstract:

page Amt. @@@@It must never be used for other purposes, modified or tampered with in any way. 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:** The appliance is not intended for use by young children or infirm persons. Young children should be supervised to ensure that they do not play with the appliance. 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. 5) **IMPORTANT:** when operating in combi mode, the oven becomes extremely hot.

Do not allow children to use it without adult supervision. 6) Do not attempt to operate the oven with the door open by tampering with the safety devices. 7) 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.

8) If the supply cable has been damaged, it must be replaced by the manufacturer or the technical service centre or by a qualified person so as to avoid all risks. 9) If smoke is observed, switch off or unplug the appliance and **KEEP THE DOOR CLOSED** in order to stifle any flames. 10) 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. 11) Never place the turntable in water after it has been heated for a long time.

The high thermal shock resulting would break the turntable. 12) When cooking "Only MICROWAVE" and "COMBINED WITH 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. 13) 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"). 14) During the use the appliance becomes hot. Do not touch the heating elements inside the oven. 15) 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 happen- 25 ing, 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. 16) Do not heat spirit with a high alcohol content, nor large quantities of oil, as these could catch fire! 17) 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. 18) Failure to clean the oven properly could result in damage to the surfaces. This could reduce the working life of the oven and make it hazardous to use. 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. Ventilate the room during this operation.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC. At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

T E C H N I C A L D A T A Outer measurements (LxDxH) 455x290x370 Inner measurements (LxDxH) 280x205x270 Approximate weight 14 kg. Turntable diameter 24,5 cm Oven light 25 W For additional data, consult the serial plate glued to the back of the equipment. This appliance conforms to EC directives 89/336 and 92/31 on Electromagnetic Compatibility and EC directive no. 1935/2004 of 27/10/2004 on materials intended for contact with food.

ELECTRICAL Connect this equipment only to electrical outlets having a capacity of at least 10A.

Also check to be certain that the circuit breaker in your home has a minimum capacity of 10A so as to prevent it from switching off while your oven is working. Before using this oven, check to make certain that the electrical network is the same as that **CONNECTIONS** indicated on the equipment's data plate and that the electrical 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 onlysee page 35 26 **I N S T A L L A T I O N 1**) After having taken the oven out of its packing case, remove the protective section containing the turntable (F) and its support (G). Make sure that the turntable spindle (D) is properly inserted in its housing in the oven, lined up with the middle of the turntable.

2) Wipe the inside clean with a soft, damp cloth. 3) 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. 4) 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. 5) 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 10 cm oven's surfaces and the side as well as back walls, and a free space air outlet of at least 20 cm.



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fig. 1 above the oven (see Fig. 1). air intake 30 cm air outlet fig.

2 air intake 10 cm 6) 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 from obstruction (see Figs. 2 and 3). air outlet fig. 3 7) Place the support unit (G) in the middle of the circular housing and set the turntable (F) atop the support.

The spindle (D) must match up perfectly with its housing in the middle of the turntable. 8) Position the appliance so that the plug and the outlet can be easily reached even after installation. 9) DO NOT remove the transparent film on the inner surface of the door. O U T P U T P O W E R The microwave output power is written on the rating plate placed on the rear side of the appliance (see "MICRO OUTPUT"). When you consult the tables, always look up your oven's output power.

It will be useful also when you are consulting cookbooks intended for use with microwave ovens. 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. 27 DESCRIPTION AND USE OF THE CONTROLS DISPLAY · Displays cooking time · Displays weight for autodefrost 888 MICROWAVE/GRILL BUTTON Selects the available functions TIME/WEIGHT BUTTONS · Select cooking time · Select weight for auto-defrost START/STOP BUTTON Stops and starts cooking ACCESSORIES WIRE RACK PROVIDED TURNTABLE Grill only: for all types of grilling. The turntable is used for all the functions. 28 GLASSWARE AND SIMILAR ITEMS You can make use of all types of containers made of glass (preferably Pyrex), ceramics, porcelain and glazed pottery as long as they do not have decorations or metal parts (gilded borders, handles, feet). Heat resistant plastic containers can also be used, but only for "Microwave Only" cooking.

If you are still doubtful about using a particular container, you can perform a simple test. Place the empty container in the oven for 30 seconds at maximum power ("Microwave Only" function). If the container is still cold or only slightly warm, it is suitable for microwave cooking. If it is very hot or gives out sparks, it is not suitable. For short heating periods, you may use paper napkins, cardboard trays and plastic "throwaway" plates as a base. As far as shape and size are concerned, it is absolutely essential that containers be such as to allow the turntable to rotate. In order to use large-size rectangular containers Glass Pyrex (which may not be able to rotate inside the cooking cavity), you can remove the spindle (D) from its housing to prevent the turntable (G) moving. Bear in mind that to be assured of good results when carrying this out you must stir the food and turn the container around several times during the cooking process. Containers made of metal, wood, recycled kitchen paper, cane and plate glass are not suitable for use in microwave ovens. The metal grill rack supplied with your microwave have been fully tested for safe use.

You should remember, too, that since microwaves heat the food and not the glassware, earthenware or similar containers for that food, it is possible to cook such foods in the serving dish and thereby avoid the problem of having to clean pans later. If the oven is used in its grill only functions, any type of oven container may be used (see chart). Ceramicglass Earthenware Aluminium foil Plastic Paper or cardboard* Metal containers Microwave only Combined microwave + grill Grill only YES NO NO YES YES YES YES YES YES YES YES NO NO YES YES NO NO YES NO NO NO YES * If the cooking time required is too long, there is a possibility of fire. 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 MUSTY an overturned plate.

Foods having a water content (e.g., greens and vegetables) cook better when covered. The covering of food also helps keep the oven clean on the inside. Make sure when using clear films that they are suitable for microwave use. fig. 4 fig. 5 30 MICROWAVE - ONLY This function is suitable for: · Keep food warm . . .

.
.page · Defrosting

.
page 33 32 · · FUNCTION Heating

.
page 33 Cooking stew, white meats, fruit, vegetables, rice, soup and fish

. . . . page 35 TURNING THE OVEN ON USING ONLY THE MICROWAVE FUNCTION 1 Place the food in a container suitable for microwave cooking and place it in the centre of the turntable N.B: You do not have to pre-heat the oven. 2 Select the required temperature by repeatedly pressing the GRILL/MICRO button. N.B: If you want to use the microwave function at maximum power, just set the cooking time and press the START/STOP button. P5 3 Set the cooking time by pressing the 10 min, 1 min and 10 sec buttons, then press the START/STOP button 15:5 4 Once the set cooking time has expired, a buzzer will sound to signal that your food is ready You can stop operation at any moment by pressing the START/STOP button.

You can check on the situation while the cooking is in progress by opening the door and examining the food. This interrupts operation which recommences when the door is closed and the START/STOP button is pressed. 31 QUICK START · Place the food in the oven and close the door. · Press the START/STOP button: the oven starts up immediately on maximum power P10 for 1 minute. · Press the START/STOP button to increase the cooking time up to 30 minutes. @ @ 1. Press the GRILL/MICRO button until DEF is displayed. 2. @ @ 3. Press the START/STOP button to begin defrosting.

4. @ @ @ @ @ The oven continues the countdown from where it was interrupted. @ @ @ @ @ · While defrosting, meat and fish lose their liquid content. @ @ @ @ This will help you save valuable time will preparing foods. @ @ @ @ @ @ @ @ @ @ @ @ @ @ (it must be piping hot!). @ @ @ @ @ @ @ @ @ @ Mix the icing once. P5 P10 CHILLED FOOD (INITIAL TEMP. 5/8°C) UP TO 20/30°C · Yoghurt " 125 gr 240 gr · Baby's bottle " 0'.



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12"-0'.17" Remove metal foil 0'.

35"-0'.40" Heat the baby's bottle without the teat and mix it immediately after heating to make the temperature uniform. Check the temperature of the contents before use. With milk at room temperature the heating time is lower. To avoid risk of fire when using dried milk please stir evenly. Please use already sterilized milk. **CHILLED PRECOOKED FOOD (INITIAL TEMP. 5/8°C) UP TO APPROX. 70°C** 400 gr Packets of any kind of commercially " · Packet of lasagne or of 6-8 available pre-cooked food, to be pasta with filling heated to a temp. of 70° C.

Remove 400 gr " · Packet of meat with and/or 6-8 the food from any rice metal packets vegetables and put it directly onto the plate from 300 gr " · Packet of fish and/or 5-7 which it is to be eaten. For best vegetables results, always cover the food. · Plate of meat and/or vegetables · Plate of pasta, cannelloni or lasagne · Plate of fish and/or rice 400 gr 400 gr 300 gr " " " 7-9 7-9 6-8 Portions of any kind of already cooked food, to heat to a temp. of 70°C. The food is placed directly onto the plate from which it is to be eaten and is always covered either with a transparent film or with an upturned plate.

FROZEN FOOD TO REHEAT/COOK (INITIAL TEMP. -18°/-20°C) UP TO APPROX. 70°C 400 gr · Packet of lasagne or of Packets of any kind of commercially " 8 - 10 available pre-cooked frozen food, to be pasta with filling heated to a temp. of 70° C directly in its 400 gr · Packet of meat with rice 7-9 " packet. Remove the food from any metal and/or vegetables containers and put it directly onto the plate 5-7 300 gr · Packet of fish and/or pre" from which it is to be eaten, increasing cooking time by a few minutes.

cooked vegetables " 300 gr Remove the raw food from the packets and 10 - 12 · Packet of fish and/or raw place it in a container suitable for vegetables microwaves and cover. · Portion of meat and/or vegetables · Portion of pasta, cannelloni or lasagne · Portion of fish and/or rice 400 gr 400 gr 300 gr " " " 8 - 10 9 - 11 6-8 Portions of any kind of already cooked frozen food, to be heated to a temperature of 70°C. Place the frozen food in the plate from which it is to be eaten and cover it with another upturned plate or pyrex dish. Check that it is hot in the centre; where possible, mix the food. **CHILLED DRINKS (INITIAL TEMP. 5°/8° C) UP TO APPROX. 70°C** 180 cc · 1 cup of water " 2'.30"-3 150 cc · 1 cup of milk " 2-2'.30" 100 cc · 1 cup of coffee " 2-2'.30" 300 cc · 1 plate of broth " 5-6 All the drinks should be mixed after being heated to make the temperature uniform.

For the broth we recommend covering it with an upturned plate. **DRINKS AT ROOM TEMPERATURE (INITIAL TEMP. 20°/30°C) UP TO APPROX. 70° C** 2-2'.30" · 1 cup of water All the drinks should be mixed after being 180 cc " heated to make the temperature uniform. · 1 cup of milk 1'.30"-2 150 cc " For the broth we recommend covering it · 1 cup of coffee 100 cc 1'.30"-2 " with an upturned plate. · 1 plate of broth 300 cc 4-5 " 34 **USING THE M I C R O W A V E - O N L Y FUNCTION FOR COOKING SOUPS AND RICE** Soups or broth usually require a smaller amount of liquid because the evaporation in microwave ovens is rather limited. Because it is a dehydrating agent, salt must be added only when the cooking is finished or during the standing time.

It is correct to say that the temperature required for cooking rice in a microwave oven (as is true also for pasta) is more or less the same as that needed to cook this foodstuff over a burner on a regular stove. The advantage of preparing a risotto dish in a microwave oven lies in the fact that you do not have to stir the rice constantly (two or three times is enough). The ingredients are placed in a container suitable for microwave ovens and covered with plastic wrap (for about 300 gr. of rice, you need 750 gr. of broth with the oven programmed at top power for about 12 to 15 minutes).

In addition, the rice will not stick to the bottom of its container and, since it can be cooked in a tureen or some other such receptacle to be brought to the table, you will not have to transfer that rice to a serving plate. **MEATS** When using the microwave-only function to cook meat, you should cover the meat with plastic wrap made for microwave oven use; in this way, the heat is distributed better and you will prevent the loss of juices that often leads to dried-up and stringy meat. This oven function is suitable for making stews, goulash, chicken breasts, etc. To prepare roasts and skewered meat dishes (among others), you must use the combined function. **FISH** In a microwave oven, fish can be prepared very quickly and with excellent results.

You can season it with a little oil or butter (or not season it at all, if you so prefer). Cover the fish with clear-sheet. The skin is to be slit, of course, and filleted fish must be placed in a uniform fashion. We recommend that you not use this oven to cook fish which has been dipped in egg batter. **GREENS AND VEGETABLES** Greens and vegetables cooked in a microwave oven retain more of their colour and nutritional value than when cooked in traditional ovens. Before cooking greens and vegetables, wash and clean them. Larger-sized varieties of this category are to be cut up into uniform pieces. Per every 500 gr. of greens or vegetables add about 5 teaspoons of water (fibre-type vegetables need more water). Greens and vegetables must always be covered with plastic wrap.

Stir greens and vegetables at least once at the halfway point. Add a little salt only at the end. 35 Cooking times Times to be set (minutes) Standing time (minutes) Type **FISH** · Filleted · Slices · Whole · Whole · Cut-up fish · Crayfish **GREENS AND VEGETABLES** · Asparagus · Artichokes · Green beans · Broccoli · · · · · Brussels sprouts White cabbage Red cabbage Carrots Cauliflower Celery Eggplant Leek Mushrooms Quantity Power levels Notes 300 300 500 250 400 500 gr gr gr gr gr P7 " " " " 7-9 9 - 11 10 - 12 7-9 9 - 11 9 - 11 9 - 10 11 - 12 11 - 12 7-8 7-8 7-8 7-8 9 - 10 11 - 12 7-8 6-7 6-7 6-7 5-6 6-7 10 - 11 12 - 13 9 - 10 8-9 7-8 45 - 50 14 - 19 22 - 24 Cover with plastic wrap Cover with plastic wrap Cover with plastic wrap Cover with plastic wrap Cover with plastic wrap Cover with plastic wrap Cut into 2-cm. pieces . It would be better to use artichoke bottoms Cut into pieces . Separate into individual "florets". Leave whole.



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*** 12.3.6. Further information, including on other performance tests according to Regulation 60705, is given in the table on page 2. () * 39 GRILL-ONLY FUNCTION This function is suitable for: · All types of traditional grilling (e.*

g., chops, hamburgers, frankfurters, toast, etc.)

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. . . . pag. 41 TURNING THE OVEN ON WITH THE GRILL - ONLY FUNCTION 1 Select the Grill only function by pressing the GRILL/MICRO button until G1 or G2 is displayed. G2 G2 2 Place the food in the oven on the grill, resting it on the turntable. During grilling, the turntable will collect any fat that may drip. 3 Set the cooking time by pressing the 10 Min, 1 Min and 10 Sec buttons, then press the START/STOP button 15:5 4 Once the set cooking time has expired, a buzzer will sound to signal that your food is ready. N.

B. halfway through cooking, the oven goes off and a beep warns that the food needs turning. @@@@Never preheat the oven. @@@@The door must always be closed again before continuing. Cooking times Function knob G1 Type · Veal or pork chops Quantity 3 Cooking time 22 - 27 Notes Turn over after 12 minutes. · Sausages 3 " 28 - 32 Must always be pierced. If particularly fatty, the sausages should be cut in half. Turn over after 15 minutes. Turn over after 15 minutes. · Hamburger 3 " 28 - 32 · Toasted bread 4 slices " 8-9 Trim the crusts carefully.

Turn over after 4-5 minutes. 41 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 To maintain your appliance in the best condition, the door and the inside and outside of the oven should be cleaned regularly, using a soft cloth and neutral soap or liquid detergent. Always keep the microwave outlet cover (C) free of fat or splashed grease. 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. To ensure perfect closing, always keep the inside of the door clean, and do not let dirt and food residue get caught between the door and the oven's façade. Do not steam clean the inside of the oven. Clean the air inlet holes located on the back of the oven regularly so that no dust or dirt will build up over time to obstruct those holes. From time to time, it will be necessary to remove the turntable (F) and its support (G) and clean them, just as it will be necessary to clean the bottom of the oven.

Wash the turntable and its support in warm soapy water with neutral soap. These parts may also be cleaned in a dishwasher. Do not place the turntable in cold water after the oven has been hot for a long time. The strong thermal shock could cause the turntable to break. The turntable's motor is sealed tight. When you are cleaning the bottom of the oven, however, be careful not to let water seep under the turntable spindle (D). C 42 If something seems not to be working just right

. 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). · Condensation on the cooking · When foods containing water are being cooked, it is rack and inside the oven. completely normal for the steam generated within 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. · Stir the food while it is being cooked. Remember that foodstuffs cook better when cut into uniform pieces.

· The turntable is blocked (check that the spindle D is correctly positioned). · The food sufficiently is not · The food is burning · The food is not cooking evenly In case oven-light is burned, you may continue to use the oven anyway. To replace the light, contact authorised Assistance. 43 .



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