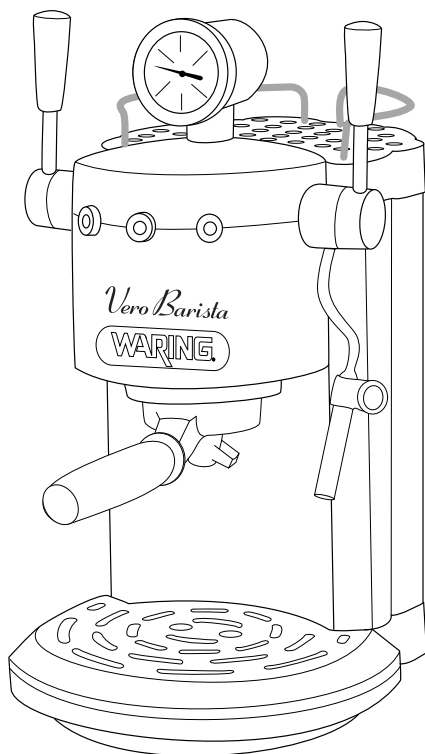


WARING PRO[®]

PROFESSIONAL ESPRESSO MAKER



ES1500
Vero Barista

For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

SAVE AND READ THESE INSTRUCTIONS

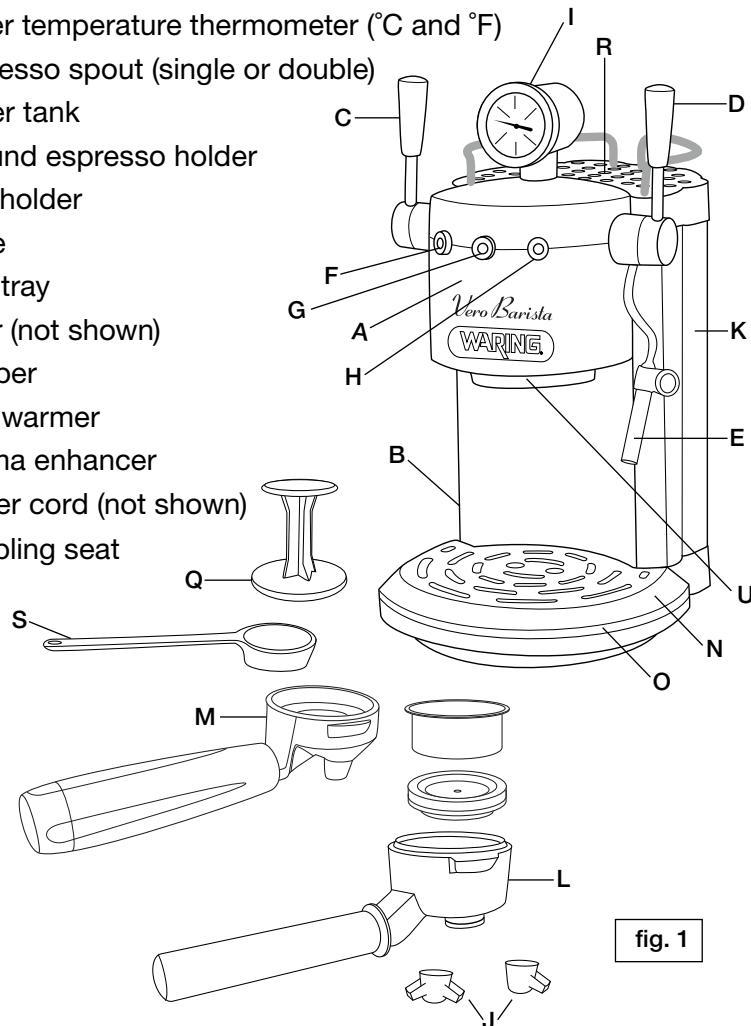
When using any electrical appliance, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. **Unplug from outlet when not in use, before putting on or taking off parts and before any cleaning or maintenance operations.**
3. This appliance is designed for household indoor use only. Do not use this appliance for other than intended use.
4. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions or if it has been dropped or damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair or adjustment.
5. Place the espresso maker on a stable surface where it cannot be knocked over.
6. Do not let power cord hang over the edge of a table or countertop. Arrange the power cord away from an area where it may be tripped over.
7. Do not touch hot surfaces. Use handles or knobs.
8. Do not put the appliance in or near fire, near hot surfaces, near hot gas or electric burners or in a heated oven.
9. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock or injury.
10. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
11. Extreme care should be taken when any product is used near children and individuals with certain disabilities. Keep out of reach of children when not in use.
12. Children must be supervised at all times to ensure they do not play with the appliance. Do not allow children access to the plastic packaging bags.
13. **DO NOT IMMERSE THE APPLIANCE IN WATER OR OTHER LIQUIDS.**
14. Before filling the tank with water, **ALWAYS** disconnect the appliance from the electrical outlet.
15. Never direct steam/water wand toward parts of the body; handle the steam/water wand with care.
16. The external metallic parts must not be touched during operation as it could cause burns.
17. Never use the machine without water because the pump may burn out.
18. Never fill the water tank with hot or boiling water.
19. Do not use sparkling water (with added carbon dioxide) to fill the water tank.
20. Never put substances other than ground espresso into the filter holder. They could cause serious damage to the appliance.
21. Do not leave the appliance at a room temperature below 32°F (0°C) because the water remaining in the boiler could freeze and cause damage.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

PARTS/ASSEMBLY

- A. Main housing
- B. On/Off switch
- C. Control lever
- D. Steam/water dispensing lever
- E. Steam/water wand
- F. On Indicator lamp
- G. Boiler temperature control lamp
- H. Steam function indicator lamp
- I. Boiler temperature thermometer (°C and °F)
- J. Espresso spout (single or double)
- K. Water tank
- L. Ground espresso holder
- M. Pod holder
- N. Grille
- O. Drip tray
- P. Filter (not shown)
- Q. Tamper
- R. Cup warmer
- S. Crema enhancer
- T. Power cord (not shown)
- U. Coupling seat



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POWER CORD INSTRUCTIONS

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

This appliance is for 120 volts only and should not be used with a converter

BEFORE FIRST USE

1. Check that the household voltage is the same as that indicated on the technical information plate of the appliance.
2. Place the appliance on a flat and stable surface where it will not be knocked over.
3. Wash the water tank and fill it with cool tap water up to the line marked "MAX", then place it securely into position. Make sure that the control lever (C) is in the vertical standby position.
4. Insert the plug into the electrical outlet.
5. Be sure that the control lever (C) and steam/water dispensing lever (D) are in the vertical standby position, and then switch the machine to the On position using the On/Off switch (B). The indicator lamp (F) will turn on, indicating that the machine is on, as well as the boiler temperature control lamp (G), indicating that the internal boiler is starting to heat up.
6. Let the machine warm up for approximately 5 minutes. When warming up, your appliance may release small puffs of steam; this is perfectly normal.

NOTE: Let one cup of water pass through the boiler when the appliance is turned on for the first time or after it has not been used for a period of time. Place a container under the espresso spout (J) and pull the control lever (C) forward. Push the control lever back to stop the water from dispensing. You will notice that the indicator lamp will turn off, indicating that the boiler has reached the right temperature for preparing the beverage.

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HOW TO MAKE ESPRESSO

Using Ground Espresso

1. Attach either the single or double espresso spout (J) onto the ground espresso holder.
2. Using the scoop (V) measure the grounds to fill the ground espresso holder (L), using the tamper (Q) to press the grounds down.

Note: 2 scoops (14 grams) max.

3. Insert the ground espresso holder into place by fitting it into position, then securing it from left to right onto the main housing (see figure 2).
4. Place one or two cups underneath the espresso spout and pull the control lever (C) forward so that it is lined up to the espresso cup symbol. To stop dispensing, raise the control lever back to the vertical standby position as indicated by the dot.

NOTE: Do not remove the ground espresso holder when the control lever is in the dispensing position. Wait about ten seconds after the espresso has been dispensed before removing the holder. To remove, turn it slowly from right to left to prevent water or espresso from splattering. After the espresso is made, gradually loosen the ground espresso holder by turning it clockwise to decrease the pressure inside of it.

Using a Pod

To make espresso using pods, you must use the pod holder (M).

1. Attach either the single or double espresso spout (J) onto the pod holder.
2. The pod must be centered and placed inside the filter. It is recommended that you fold the corners inward.
3. Insert the pod holder into place by fitting it tightly into position, then securing it from left to right onto the main housing.

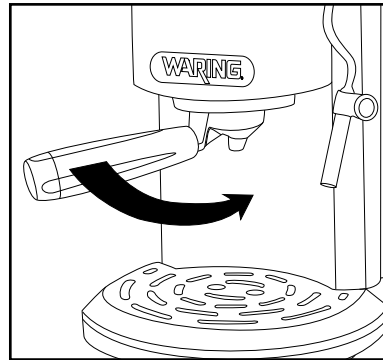


fig. 2

NOTE: The pod may stick to the upper part of the machine after making the espresso and when removing filter holder. To remove it, tilt the filter holder so the pod can fall onto it. If the pod is not inserted well, or if the filter holder is not tightened firmly, a few drips of water could leak from the filter holder.

FILLING WATER TANK WHILE IN USE

To refill, switch the machine to the off position and unplug from the electrical outlet, then remove the tank. NOTE: When removing the tank, do not touch the metal pin on the steam lever as it becomes extremely hot during use. Refill the tank with cool tap water up to the MAX fill line and place it back into position, making sure it is fitted securely.

HOW TO MAKE CAPPUCCINO

To prepare a cappuccino, move the control lever (C) back to activate the steam function, indicated by the steam symbol. The steam function indicator lamp (H) will turn on to show that the steam is activated and the boiler temperature control lamp (G) will turn on because the water in the boiler has started to heat. When the boiler temperature control lamp (G) turns off, the machine has reached the right temperature for dispensing steam. When warming up, your appliance may release small puffs of steam from the coupling seat; this is perfectly normal.

First, place a cup underneath the steam/water wand (E). Pull the steam dispensing lever (D) forward. Initially, a little bit of water will come out, immediately followed by a strong steam. (Stop dispensing steam by pushing the steam dispensing lever back.) Place the milk to be steamed under the wand. Plunge the steam/water wand all the way into the milk and re-open the flow of steam by gradually lowering the dispensing lever (D). You will see a thick, creamy froth start to rise. Push the steam dispensing lever back up when you have achieved the desired result.

During this process you may notice that the light (G) goes on and off from time to time, this indicates that the boiler thermostat is keeping the water required for the steam supply at the right temperature.

Dispense the steam for a few seconds after every use in order to free the hole of any milk residue. When the cappuccino is ready, put the control lever (C) back to the vertical standby position.

Making Further Cups of Espresso

Once the cappuccino is ready, switch the steam function off by putting the control lever back to the vertical standby position.

NOTE: Steam is still inside the boiler. Even if you have switched off the steam function, do not lower the steam dispensing lever (D). Hot water and steam may come out which could result in burns.

At this point, the temperature of the water in the boiler is still high. If you wish to dispense a cup of espresso right after making a cappuccino, wait for the boiler temperature to go back to the optimum temperature, which is reached after lamp (G) turns on and then off again. To speed up the boiler cooling process, place a glass underneath the steam/water wand (E) and with the control lever in the vertical stand-by position, lower the water/steam dispensing lever (D) to make hot water come out of the dispenser.

NOTE: Do not touch hot water coming from the spout. The lamp (G) will turn on a few seconds later to indicate the boiler thermostat has intervened. The machine will be ready for making espresso as soon as the lamp (G) turns off again. NOTE: Little puffs of steam may come out while dispensing; this is normal.

HOW TO MAKE TEA

When the machine is in the ready position, with the lamp (H) off and with the control lever in the vertical stand-by position, place a cup underneath the steam/water wand (E) and gradually lower the steam/water dispensing lever (D). Hot water will come out of the spout.

USEFUL TIPS FOR CREATING AN ITALIAN STYLE ESPRESSO

The ground espresso in the filter holder has to be pressed lightly. Whether the espresso is stronger or weaker depends on the degree the espresso is ground, the quantity put into the holder and the pressing. Just a few seconds are needed for the espresso to flow down into the cups. If the dispensing time is longer, this means that the espresso is ground too fine or that the espresso put into the holder has been pressed too much.

CLEANING AND MAINTENANCE

Never wash machine components in the dishwasher.

Cleaning the filter

Place a glass underneath the dispenser and dispense boiling water from the holder with the filter inside (without espresso grounds). Clean filter with a small brush if the holes are clogged.

NOTE: Slowly remove and disconnect the filter holder to avoid any splash.

It is recommended to thoroughly clean the filter about every 3 months, using a simple dishwasher detergent tab (without added rinse aid or other chemical additives) as follows:

1. Put a dishwasher detergent tab into the filter (without espresso) when the machine is hot (after heating for at least five minutes).
2. Connect the pod holder to the machine and put a container underneath the spout.
3. Pull the steam/water dispensing lever (D) forward to start water supply, and dispense water for 15–20 seconds.
4. Stop the water supply and let the tab act for at least 15 minutes while keeping the holder coupled on the machine.
5. Repeat the water dispensing operation by operating the pump for about 15–20 seconds, and then letting it rest for another 15–20 seconds, until two tanks of water are used up.
6. Remove the filter holder from the machine and rinse it well under running tap water.
7. Turn off the machine, disconnect the power cable from outlet and clean the coupling seat of the holder with a sponge to remove any detergent residue from the shower disc.
8. Turn the machine back on, connect the holder once again and dispense at least 2 cups of water again to complete the rinsing.

NOTE: If machine is used daily, it is advisable to carry out the cleaning operation at least every three months.

Cleaning the silicone disc on the creme enhancer

Wash the silicone disc under running water, bending it slightly on the sides in order to free the center of any residue.

Cleaning the filter holder

Remove residue with a toothpick, a sponge or by letting water run through without fitting the filter holder.

Cleaning the steam/water wand

Clean the outside of the steam/water wand with a sponge or damp non-abrasive cloth.

Cleaning the Tank

Clean the inside of the tank with a sponge or damp, non-abrasive cloth.

Cleaning the Grill and Drip Tray

Remove grille (N) and wash it under running water. Remove the drip tray (O) from the machine, empty it and wash it under running water.

Cleaning the Appliance Housing

Clean the housing of the machine using a damp, non-abrasive cloth.

Decalcification

Should your espresso maker fail to work properly as a result of the frequent use of hard, high calcium content water, you may perform a decalcification procedure to restore its operational efficiency. We recommend that you do this after approximately 200 coffees. To do so, you must use only citric acid-based decalcifying products. Please follow the instructions that come with the decalcifying agent.

OPERATING ISSUES/TROUBLESHOOTING

If there are severe problems with operation, immediately turn off the machine and unplug it from the electrical outlet.

Problem: **The espresso maker does not supply boiling water.**

Cause: Air has probably entered the circuit and deactivated the pump.

Solution: Make sure the tank is properly inserted and that the water is not below the minimum level.

Cause: The steam exit hole on the dispenser wand is clogged.

Solution: Unclog any deposits that may have formed in the hole of the dispenser wand with a pin.

Problem: **The espresso maker does not supply steam.**

Cause: There is too little water and the pump cannot reach it.

Solution: Check that the water level in the tank is correct. If necessary, fill it with cool tap water.

Cause: The exit hole on the dispenser wand is clogged.

Solution: Unclog any deposits that may have formed in the hole of the dispenser wand with a pin.

Problem: **Espresso is overflowing from the edges of the filter ring.**

Cause: An excess amount of ground espresso may have been placed in the filter ring, preventing the filter ring from being correctly tightened into its housing.

Solution: Slowly remove and disconnect the filter holder because any remaining pressure could cause splashes or squirts. Clean the coupling seat with a sponge. Repeat the operation placing the correct quantity of espresso in the filter.

Cause:	Residues of ground espresso have remained on the gasket of the filter holder coupling seat.
Solution:	Clean the seal with a toothpick or a sponge.
Cause:	The hole of the silicone disc is clogged.
Solution:	Wash the silicone disc under running water, bending it slightly on the sides in order to free the center hole of any residue of espresso grounds that could clog it.
Cause:	The exit holes of the filter containing espresso grounds are clogged.
Solution:	Slowly remove and disconnect the filter holder because any remaining pressure could cause splashes or squirts. Clean the clogged filter holes with a small brush or a pin.
Cause:	Faulty pod.
Solution:	Replace the pod in the holder (M).
Problem:	The espresso is not supplied or flows too slowly.
Cause:	The holes of the perforated disc in the filter holder coupling seal are clogged.
Solution:	Turn on the machine without the filter holder, making the water run. If the water still does not come out from all the holes evenly, carry out the decalcification cleaning operation.
Cause:	The exit holes of the filter containing espresso grounds are clogged.
Solution:	Slowly remove and disconnect the filter holder because any remaining pressure could cause splashes or squirts. Clean the clogged filter holes with a small brush or a pin.

Cause:	The espresso blend is ground too fine.
Solution:	Try using coarser coffee blends.
Cause:	The espresso blend is pressed down too much.
Solution:	Tamp espresso inside the filter using less pressure.
Cause:	The tank is not inserted well.
Solution:	Fit the tank securely by pushing it as far as it will go.
Cause:	The hole of the silicone disc is clogged.
Solution:	Wash the silicone disc under running water, bending it slightly on the sides in order to free the center hole of any residue of espresso grounds that could clog it.
Cause:	There is too little water and the pump cannot reach it.
Solution:	Check that the water level in the tank is correct. If necessary, fill it with cool tap water.
Cause:	Broken pod.
Solution:	Remove the pod filter holder (M), clean the seat with a sponge, and put a new pod inside.
Problem:	The espresso is too watery and cold.
Cause:	The blend has been ground too coarsely.
Solution:	A more finely ground blend must be used to obtain a more concentrated and hotter espresso.

Any other servicing should be performed by an Authorized Service Representative.

NOTES

NOTES

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