

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [Neretva](#) /

› [Neretva PE3650U 20 Bar Espresso Machine with Integrated Grinder and Steam Wand User Manual](#)

Neretva PE3650U

Neretva PE3650U 20 Bar Espresso Machine with Integrated Grinder and Steam Wand User Manual

Model: PE3650U

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your Neretva PE3650U 20 Bar Espresso Machine. Please read this manual thoroughly before first use and keep it for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the machine is placed on a stable, level surface.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Unplug from the outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Close supervision is necessary when any appliance is used by or near children.
- Use only accessories recommended by the manufacturer.
- Avoid contact with moving parts.
- Do not use outdoors.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use the appliance for other than intended use.
- Extreme caution must be used when moving an appliance containing hot liquids.
- Ensure the water tank is filled with fresh, cold water before operation.
- Beware of hot surfaces and steam during operation.

PACKAGE CONTENTS

Your Neretva PE3650U Espresso Machine package includes the following items:

- Neretva PE3650U Espresso Machine with Integrated Grinder
- Portafilter (58MM)
- One-Cup Filter

- Double-Cup Filter
- Milk Frother Pitcher
- Tamper
- Spoon & Coffee Tamper
- Dosing Ring
- Residual Cleaner
- Cleaning Brush
- User Manual

PROFESSIONAL BARISTA KIT



Image: Neretva PE3650U Espresso Machine and its complete accessory kit, including portafilter, filters, milk pitcher, tampers, dosing ring, and cleaning tools.

PRODUCT OVERVIEW

The Neretva PE3650U is a 20-bar espresso machine featuring an integrated conical burr grinder and a steam wand, designed for home barista use. Key components include:

- **Bean Hopper:** For whole coffee beans, with adjustable grind settings.
- **Grinding Cradle:** Where the portafilter sits during grinding.
- **Control Panel:** Buttons for manual operation, single shot, double shot, and steam function.
- **Portafilter:** 58MM professional-grade portafilter.
- **Steam Wand:** For frothing milk for lattes and cappuccinos.
- **Water Tank:** 1.4L detachable water container.
- **Drip Tray:** Removable for easy cleaning.
- **Cup Warming Tray:** Located on top of the machine to pre-heat espresso cups.



Image: A comprehensive view of the Neretva PE3650U Espresso Machine, highlighting its integrated grinder, control buttons, portafilter, and steam wand.



Steam Function



Manually Control & Double Shots



Cup Warming



Conical Burr Grinder



Image: Visual representation of the machine's key features: steam function, manual and double shot control, cup warming, and the conical burr grinder.

SETUP

- Unpacking:** Carefully remove all components from the packaging. Retain packaging for future transport or storage.
- Placement:** Place the machine on a dry, stable, and level surface, away from heat sources and direct sunlight. Ensure adequate ventilation.
- Water Tank Installation:**

INCLUDES

- 1 One-Cup Filter
- 2 Double-Cup Filter
- 3 Portafilter
- 4 Residual cleaner
- 5 Spoon & Coffee Tamper
- 6 Dosing Ring
- 7 Milk Frother Pitcher
- 8 Tamper
- 9 Cleaning Brush

PRODUCT SIZE

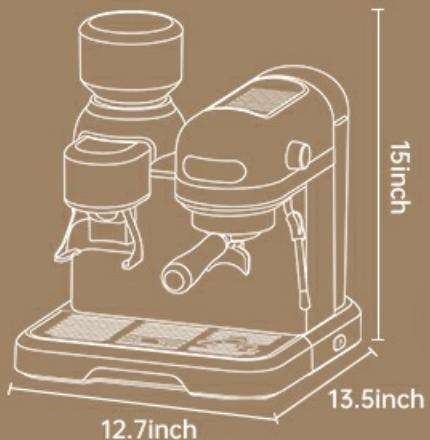


Image: Demonstrates how to correctly place the water tank onto the machine.

Fill the 1.4L detachable water tank with fresh, cold water. Ensure the tank is properly seated in its position at the back of the machine.

4. Bean Hopper Installation:

58 MM GROUPHEAD FOR HIGH PRESSURE FOR PERFECT CREMA



Image: Illustrates the process of adding whole coffee beans to the grinder's hopper.

Place whole coffee beans into the bean hopper. The maximum capacity is 200 grams.

5. **Initial Rinse:** Before first use, perform a rinse cycle without coffee. Fill the water tank, turn on the machine, and run a few cycles of hot water through the portafilter and steam wand to clean internal components.

OPERATING INSTRUCTIONS

1. Grinding Coffee Beans

1. **Select Grind Setting:** The integrated conical burr grinder offers 30 precise grind settings. Adjust the dial on the bean hopper to your desired fineness.
 - **Fine (1-5 settings):** For slower extraction, typically for espresso.
 - **Medium (6-15 settings):** For balanced extraction.
 - **Coarse (16-30 settings):** For faster extraction, suitable for other coffee types.

CONICAL BURR GRINDER

Fine to Coarse Grinding



Image: Detailed view of the conical burr grinder, illustrating the 30 grind settings for precise coffee preparation.

2. **Prepare Portafilter:** Insert the desired filter basket (single or double) into the 58MM portafilter. Attach the dosing ring to the portafilter to minimize mess during grinding.
3. **Grind:** Place the portafilter into the grinding cradle. The machine will automatically grind the selected amount of coffee directly into the portafilter.
4. **Tamp:** After grinding, remove the portafilter and dosing ring. Use the provided tamper to evenly press the coffee grounds to the indicated level.

2. Brewing Espresso

1. **Insert Portafilter:** Lock the portafilter firmly into the grouphead of the machine.



Image: Step-by-step visual guide on how to correctly insert and secure the portafilter into the espresso machine.

2. **Place Cups:** Position one or two espresso cups beneath the portafilter spouts. Consider using the cup warming tray to pre-heat your cups.

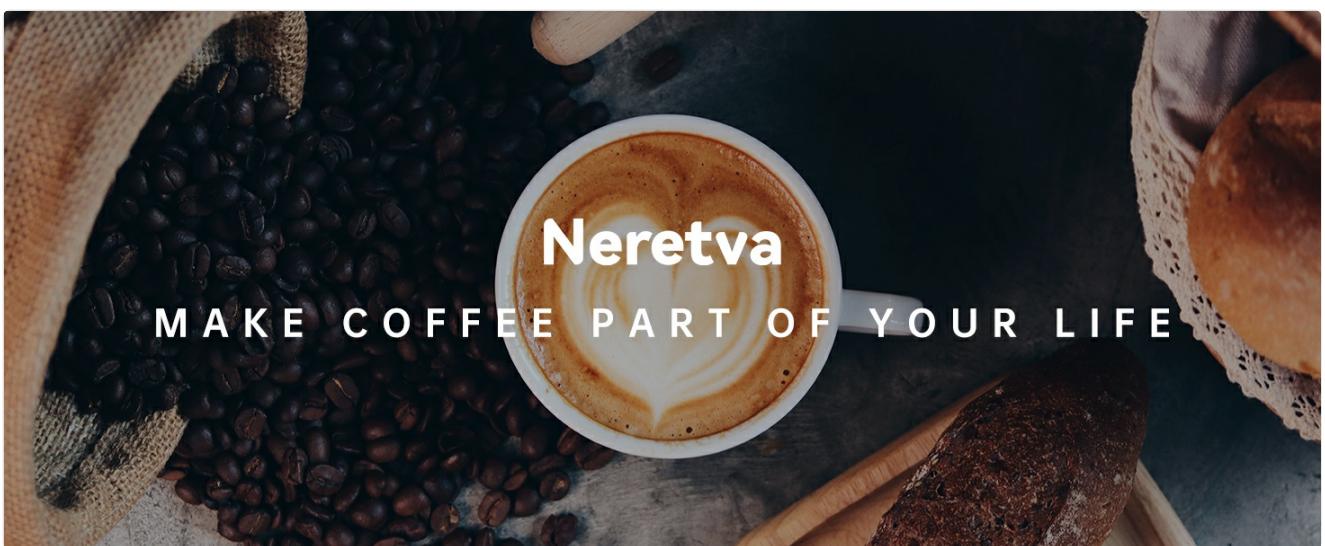


Image: Two espresso cups positioned under the portafilter, ready to receive freshly brewed espresso.

3. **Select Shot:** Press the single or double shot button on the control panel to begin extraction. The machine will automatically stop when the cycle is complete.

POWERFUL STEAM SYSTEM



Silky Micro-foam Texture



Latter Art

Image: Freshly brewed espresso flowing into two glass cups, showcasing the rich crema, a sign of quality extraction.

3. Milk Frothing (Steam Wand)

- Prepare Milk:** Fill the milk frother pitcher with cold milk.
- Activate Steam:** Press the steam button on the control panel. Wait for the machine to reach optimal steaming temperature (indicator light will stabilize).
- Froth Milk:** Submerge the steam wand tip just below the surface of the milk. Turn the steam knob to release steam. Move the pitcher up and down to create silky, smooth micro-foam.



Image: The steam wand actively frothing milk in a pitcher, preparing it for latte art and other milk-based coffee drinks.

4. **Clean Wand:** After frothing, wipe the steam wand immediately with a damp cloth to prevent milk residue from drying. Briefly purge the wand to clear any internal milk.

4. Cup Warming

The top surface of the machine acts as a cup warming tray. Place your espresso cups here to pre-heat them, which helps maintain the temperature of your coffee after brewing.



Image: Two espresso cups placed on the integrated cup warming tray, ready to be pre-heated.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your espresso machine.

- Drip Tray:** The drip tray is detachable for easy cleanup. Empty and rinse regularly.
- Water Tank:** The 1.4L water tank is detachable. Clean it periodically with mild soap and water, then rinse thoroughly.
- Portafilter and Filter Baskets:** After each use, remove the portafilter and discard spent coffee grounds. Rinse the portafilter and filter basket under hot water. Use the cleaning brush to remove any stubborn coffee residue.
- Grinder:** Use the residual cleaner and cleaning brush to remove residual coffee grounds from the grinder area.
- Steam Wand:** As mentioned in the operating instructions, clean the steam wand immediately after each use.
- Descaling:** Periodically descale the machine according to the manufacturer's recommendations to prevent mineral buildup.
- Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scourers.

TROUBLESHOOTING

If you encounter issues with your Neretva PE3650U, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Machine lights are blinking continuously, unable to brew.	Machine may be in an error state or not fully heated.	Turn the machine off, wait a few minutes, then turn it back on. Allow sufficient time for pre-heating (lights should stop blinking when ready). If the issue persists, contact customer support.
No coffee dispenses or flow is very slow.	Coffee grounds too fine, too much coffee in portafilter, or portafilter tamped too hard. Machine may need descaling.	Adjust grind setting to be slightly coarser. Reduce coffee dose or tamp with less pressure. Perform a descaling cycle.
Coffee dispenses too quickly, weak espresso.	Coffee grounds too coarse, too little coffee, or not tamped enough.	Adjust grind setting to be finer. Increase coffee dose or tamp with more pressure.

Problem	Possible Cause	Solution
Steam wand not producing steam or milk not frothing.	Steam wand clogged, not at correct temperature, or insufficient water.	Ensure the steam button is activated and the machine is fully heated. Clean the steam wand thoroughly. Check water tank level.
Water leaking from machine.	Water tank not seated correctly, or internal seal issue.	Ensure the water tank is properly installed. If leaking persists, discontinue use and contact customer support.

SPECIFICATIONS

Feature	Detail
Brand	Neretva
Model Number	PE3650U
Color	Beige
Coffee Maker Type	Espresso Machine
Recommended Uses	Espresso, Cappuccino, Iced Coffee, Latte, Mocha
Exterior Finish	Matte
Operation Mode	Fully Automatic
Human Interface Input	Buttons
Unit Count	1.0 Count
Coffee Input Type	Whole Bean, Ground
Dishwasher Safe	No
Power Source	AC adapter
UPC	768490023953
Product Dimensions	12.7 x 13.5 x 15 inches
Item Weight	18.08 pounds (8.22 Kilograms)
Date First Available	January 3, 2023

WARRANTY AND SUPPORT

Neretva is committed to providing high-quality products and customer satisfaction. If you have any questions or concerns regarding your espresso machine, please contact our Customer Service team. We aim to respond promptly within 24 hours to address your inquiries and resolve any issues you may encounter.

Your browser does not support the video tag.

Video: An official product video from Neretva Home, showcasing the features and operation of the 20 Bar Espresso Coffee Machine with Grinder.

© 2023 Neretva. All rights reserved.