

Neretva PE3670U

Neretva Espresso Machine User Manual

Model: PE3670U

INTRODUCTION

Thank you for choosing the Neretva Espresso Machine. This professional-grade coffee machine is designed to bring the authentic barista experience to your home, featuring a 20-bar pressure system, precise temperature control, and a powerful steam wand. Please read this manual thoroughly before operation to ensure safe and optimal performance.

IMPORTANT SAFETY INFORMATION

- Always ensure the machine is unplugged before cleaning or maintenance.
- Do not immerse the machine, cord, or plug in water or other liquids.
- Keep out of reach of children.
- Use only ground coffee; do not use instant coffee or whole beans.
- Exercise caution when operating the steam wand as hot steam can cause burns.
- Place the machine on a stable, level, heat-resistant surface.

PRODUCT OVERVIEW AND COMPONENTS



Figure 1: Front view of the Neretva Espresso Machine, showing the control panel, portafilter, and drip tray.

Your Neretva Espresso Machine comes with the following main components:

- **Espresso Machine Unit:** The main body with control panel and LED display.

- **Portafilter:** Holds the ground coffee for brewing.
- **Filter Baskets:** Includes single-shot and double-shot pressurized filters.
- **Water Tank:** Removable 1.3L capacity for easy refilling.
- **Steam Wand:** For frothing milk.
- **Drip Tray:** Collects excess liquid.
- **Coffee Spoon/Tamper:** For measuring and tamping coffee grounds.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Placement:** Place the machine on a dry, stable, and level surface, away from heat sources and direct sunlight. Ensure adequate ventilation.
3. **Clean Components:** Wash the water tank, portafilter, and filter baskets with warm soapy water, then rinse thoroughly and dry.
4. **Fill Water Tank:** Fill the removable water tank with fresh, cold, filtered water up to the MAX line. Place it back securely.
5. **First Use (Priming):**
 - Plug the machine into a grounded electrical outlet.
 - Press the power button to turn on the machine. The LED display will show the temperature.
 - Place a large cup under the portafilter spout (without coffee).
 - Press the single shot button to run water through the system. Repeat this process 2-3 times to clean and prime the machine.
 - Turn the steam knob to release steam for 10-15 seconds to prime the steam system. Close the knob.

OPERATING INSTRUCTIONS

Making Espresso



Figure 2: Illustration of the 198°F precise water temperature

and 20 Bar high-pressure extraction for optimal espresso.

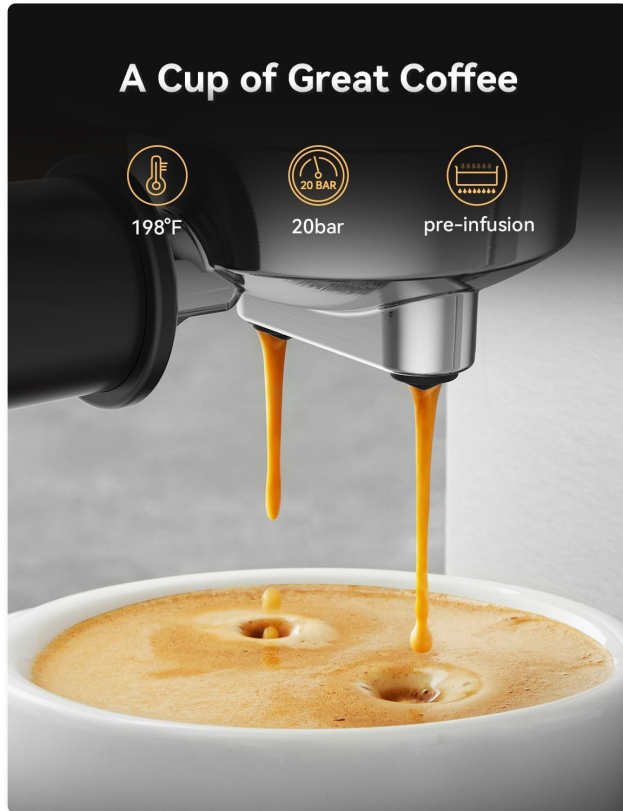


Figure 3: A perfect cup of espresso with rich crema, achieved through precise temperature and pressure.

1. Ensure the water tank is filled and the machine is powered on and preheated (LED shows stable temperature, e.g., 198°F).
2. Insert the desired filter basket (single or double shot) into the portafilter.
3. Grind fresh coffee beans to a fine consistency suitable for espresso.
4. Add ground coffee to the filter basket. For a single shot, use one level scoop; for a double shot, use two level scoops.
5. Tamp the coffee grounds firmly and evenly using the tamper. Wipe any excess grounds from the rim of the portafilter.
6. Attach the portafilter to the group head by aligning it and twisting firmly to the right until secure.
7. Place your espresso cup(s) on the drip tray directly under the portafilter spouts.
8. Press the single shot or double shot button. The machine will begin the pre-infusion process, then extract the espresso.
9. Once brewing is complete, the machine will stop automatically. Remove the portafilter carefully.

Pre-infusion Function

Pre-infusion Function

Ensure smoother water flow and preserve coffee's purity.

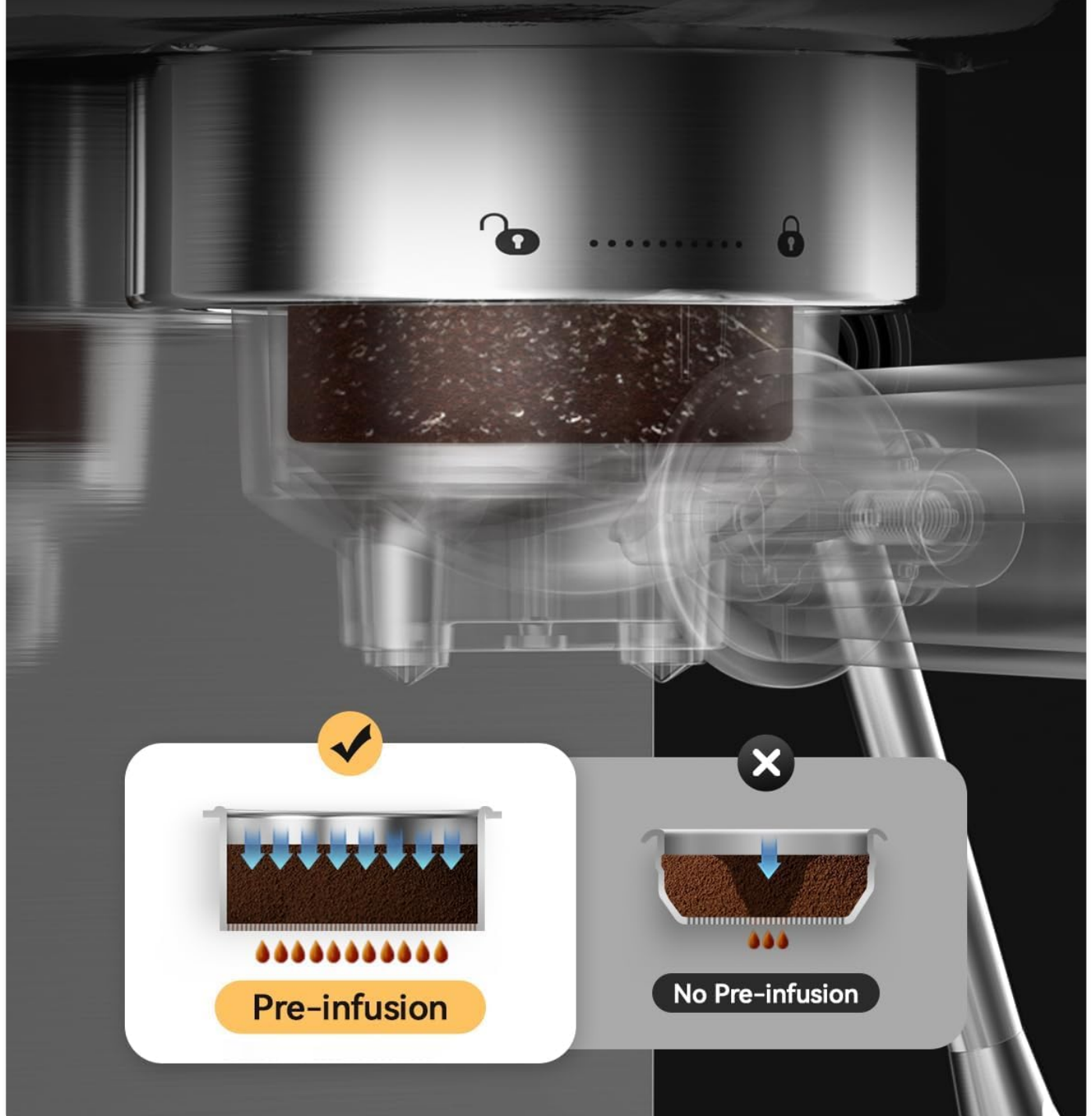


Figure 4: The pre-infusion function ensures even saturation of coffee grounds for optimal flavor extraction.

The Neretva Espresso Machine features a low-pressure pre-infusion function. This process gently soaks the coffee grounds with a small amount of water before applying full brewing pressure. This ensures even saturation of the coffee puck, leading to a more balanced and flavorful extraction by reducing channeling and effectively drawing out all flavors.

[Using the Powerful Steam System](#)

Powerful Steam System

1,000,000
microfoam bubbles
in 1ml milk

Figure 5: The powerful steam wand creates fine microfoam for lattes and cappuccinos.

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. Press the steam button on the control panel. The machine will heat up to steaming temperature.
3. Once the steam indicator light is solid, position the steam wand just below the surface of the milk.
4. Turn the steam control knob to release steam. Lower the pitcher slightly to introduce air for frothing, then submerge the

wand deeper to heat the milk.

- 5. Continue until the milk reaches desired temperature and consistency. Turn off the steam knob before removing the pitcher.
- 6. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying. Briefly open the steam knob again to clear any internal milk residue.

MAINTENANCE

Daily Cleaning

- **Drip Tray:** Empty and clean the drip tray after each use.
- **Portafilter and Filter Baskets:** Remove spent coffee grounds and rinse thoroughly.
- **Steam Wand:** Wipe immediately after use and purge steam to clear residue.
- **Exterior:** Wipe the exterior of the machine with a damp cloth.

Descaling

Regular descaling is crucial to maintain optimal performance and extend the lifespan of your espresso machine. The frequency depends on water hardness and usage, but generally every 2-3 months is recommended.

- 1. Prepare a descaling solution according to the descaler manufacturer's instructions, or use a mixture of white vinegar and water (1:1 ratio).
- 2. Fill the water tank with the descaling solution.
- 3. Place a large container under the group head and steam wand.
- 4. Run half of the solution through the group head by pressing the double shot button.
- 5. Run the remaining half of the solution through the steam wand.
- 6. Turn off the machine and let it sit for 15-20 minutes.
- 7. Empty the water tank, rinse it thoroughly, and refill with fresh water.
- 8. Run several cycles of fresh water through both the group head and steam wand to rinse out any descaling solution.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No water coming out / Machine not brewing.	Water tank empty; Machine not primed; Clogged filter basket/group head.	Refill water tank; Prime the machine (see Setup); Clean filter basket and group head.
Espresso flows too slowly or not at all.	Coffee grounds too fine; Too much coffee; Tamped too hard; Clogged filter.	Use coarser grind; Reduce coffee amount; Tamp lighter; Clean filter.
Espresso flows too quickly / Weak coffee.	Coffee grounds too coarse; Not enough coffee; Tamped too lightly.	Use finer grind; Increase coffee amount; Tamp firmer.
Steam wand not producing steam.	Machine not at steaming temperature; Steam wand clogged.	Wait for steam indicator; Clean steam wand opening with a pin.
"E-2" error message.	Overheating or internal issue, often related to steam wand not being purged.	Ensure steam wand is purged after use. If error persists, contact customer support.

SPECIFICATIONS

- **Brand:** Neretva
- **Model Name:** PE3670U
- **Color:** Silver
- **Product Dimensions:** 11"D x 12"W x 9.1"H
- **Coffee Maker Type:** Semi-Automatic Espresso Machine
- **Pressure System:** 20 Bar
- **Water Tank Capacity:** 1.3 Liters (removable)
- **Temperature Control:** 198°F precise water temperature
- **Features:** Pre-infusion function, Powerful milk steam system, LED Display, Cup warmer
- **Input Type:** Ground Coffee
- **Included Components:** Espresso machine, Portafilter, 2 Pressurized Filters (single/double shot), Coffee Spoon/Tamper
- **Item Weight:** 9.44 pounds
- **UPC:** 768490025650

WARRANTY AND SUPPORT

Neretva is committed to customer satisfaction. For any questions, concerns, or warranty claims, please contact our customer service team. We offer 12-hour quick-response customer service.

Please refer to your purchase documentation for specific warranty terms and conditions. For direct support, visit the official Neretva store or contact the seller through your purchase platform.

Online Store: [Visit the Neretva Store on Amazon](#)

