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Neretva 1665f882-79f4-422b-9d26-ff45affb2c2c

Neretva 20 Bar Espresso Machine and Milk Frothing Pitcher User Manual

Model: 1665f882-79f4-422b-9d26-ff45affb2c2c

INTRODUCTION

This manual provides instructions for the safe and efficient operation, maintenance, and troubleshooting of your Neretva 20 Bar Espresso Machine and the included 350ML Milk Frothing Pitcher. Please read this manual thoroughly before first use and retain it for future reference.

SLEEK, SPACE-SAVING DESIGN



Image: The Neretva 20 Bar Espresso Machine and Milk Frothing Pitcher displayed in a modern kitchen environment, highlighting its sleek and space-saving design.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock, and injury to persons, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock,

or injury to persons.

- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

PACKAGE CONTENTS

Verify that all components are present and in good condition upon unpacking:

- Neretva 20 Bar Espresso Machine (x1)
- Neretva 350ML Milk Frothing Pitcher (x1)
- Portafilter (x1)
- Single Cup Filter Basket (x1)
- Double Cup Filter Basket (x1)
- Measuring Scoop/Tamper (x1)
- User Manual (this document)

PRODUCT COMPONENTS

Espresso Machine

Familiarize yourself with the main parts of your espresso machine:

1. Water Tank: Removable tank for fresh water.
2. Control Panel: Buttons for power, espresso shot, and steam functions, with a digital display.
3. Portafilter Handle: For attaching the filter basket to the group head.
4. Group Head: Where the portafilter locks in for brewing.
5. Steam Wand: For frothing milk.
6. Drip Tray: Collects excess liquid.
7. Cup Warming Plate: Top surface to pre-warm espresso cups.



20-bar professional pressure



Double Cup Filter
16~16.5g Powder



Single Cup Filter
9~9.5g Powder



Image: A detailed view of the espresso machine's control panel and brewing area, showing two espresso shots being dispensed into glasses. The image also illustrates the single and double cup filter baskets and the 20-bar professional pressure capability.

POWERFUL STEAM SYSTEM

Microfoam Milk Texturing For All Kinds of Coffee



Image: The espresso machine actively frothing milk using its powerful steam system, demonstrating its capability for microfoam milk texturing for various coffee beverages.

Milk Frothing Pitcher

The included 350ML milk frothing pitcher is designed for optimal milk frothing and latte art.

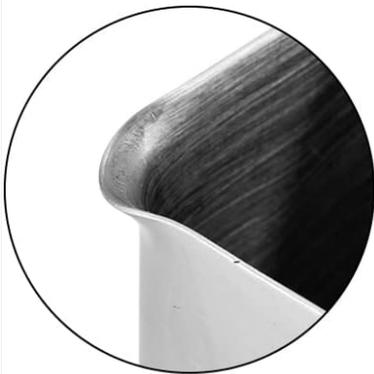
1. **Material:** High-quality food-grade stainless steel, heat-resistant and durable.
2. **Capacity:** 350ML (12 oz), suitable for 1-2 servings.
3. **Ergonomic Handle:** Designed for comfortable and secure grip.
4. **Dripless Spout:** Narrow spout for precise pouring and latte art.
5. **Measurement Marks:** Engraved liquid measurement marks inside for accurate filling.



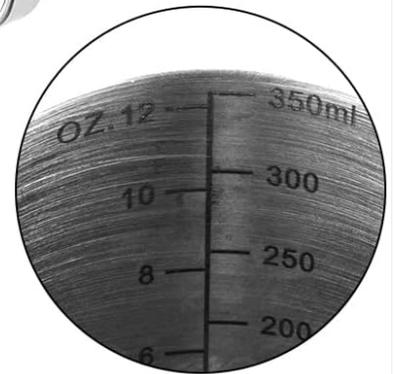
**High Quality
Stainless Steel**



**Ergonomic
Handle**



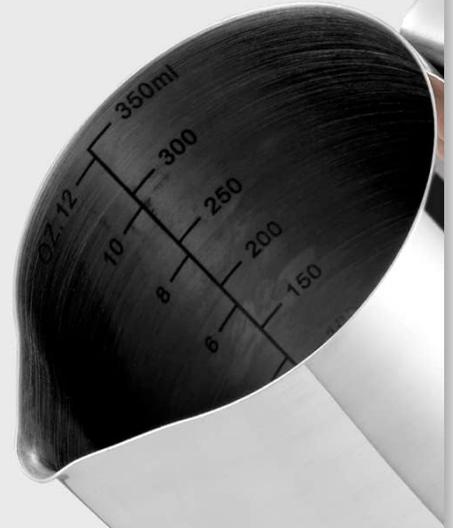
**Driplless Spout
Design**



**Clear Measurement
Lines**

Image: A composite image showcasing the Neretva Milk Frothing Pitcher, emphasizing its high-quality stainless steel, ergonomic handle, driplless spout design, and clear internal measurement lines.

DRIPLESS SPOUT MOUTH DESIGN



CLEAR MEASUREMENT LINES



DRIPLESS SPOUT DESIGN

Image: A close-up view demonstrating the precise pouring capability of the dripless spout design and the visibility of the clear measurement lines inside the pitcher, ideal for latte art.

SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future transport or storage.
2. **Initial Cleaning:** Before first use, wash the portafilter, filter baskets, and milk frothing pitcher with warm soapy water. Wipe the exterior of the espresso machine with a damp cloth.
3. **Fill Water Tank:** Remove the water tank, fill it with fresh, cold water up to the MAX line, and place it back securely.
4. **Prime the Machine:** Place a cup under the group head. Turn on the machine. Once heated, run a cycle without coffee to flush the system. Repeat for the steam wand to clear any air.
5. **Power Connection:** Plug the machine into a grounded electrical outlet.

OPERATING INSTRUCTIONS

Making Espresso

1. **Pre-heat:** Turn on the machine and allow it to heat up until the indicator light shows it's ready (usually 1-2 minutes).

2. **Prepare Coffee Grounds:** Grind fresh coffee beans to a fine consistency. For a single shot, use 9-9.5g of coffee; for a double shot, use 16-16.5g.
3. **Fill Portafilter:** Place the appropriate filter basket into the portafilter. Fill with ground coffee.
4. **Tamp:** Use the tamper to press the coffee grounds firmly and evenly. Wipe any excess grounds from the rim.
5. **Attach Portafilter:** Insert the portafilter into the group head and twist firmly to lock it into place.
6. **Brew Espresso:** Place pre-warmed cups under the portafilter spouts. Press the espresso button for a single or double shot. The machine will automatically stop when the desired volume is reached.
7. **Remove Portafilter:** Once brewing is complete, carefully remove the portafilter and discard the used coffee grounds.

Frothing Milk with the Steam Wand

1. **Prepare Pitcher:** Fill the Neretva 350ML Milk Frothing Pitcher with cold milk (dairy or non-dairy) up to the internal measurement line, typically below the spout level.
2. **Purge Steam Wand:** Turn on the steam function. Briefly open the steam valve to release any condensed water. Close the valve.
3. **Position Wand:** Immerse the tip of the steam wand just below the surface of the milk in the pitcher.
4. **Froth Milk:** Open the steam valve fully. Keep the wand tip near the surface to create foam, then lower it slightly to heat the milk. Continue until the milk reaches the desired temperature and texture (approximately 140-150°F or 60-65°C).
5. **Clean Wand:** Close the steam valve. Immediately wipe the steam wand with a damp cloth to remove any milk residue. Briefly purge the wand again to clear any internal milk.
6. **Pour Latte Art:** Gently swirl the frothed milk in the pitcher to integrate the foam. Pour into your espresso to create desired latte art patterns.



ERGONOMIC HANDLE

Image: A hand holding the Neretva Milk Frothing Pitcher, demonstrating the ergonomic handle and controlled pouring of frothed milk over a dessert, alongside a glass of iced coffee.

MAINTENANCE AND CLEANING

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

1. Daily Cleaning:

- **Portafilter & Filter Baskets:** Rinse immediately after use.
- **Steam Wand:** Wipe immediately after each use with a damp cloth. Purge briefly.
- **Drip Tray:** Empty and rinse daily.
- **Water Tank:** Rinse and refill with fresh water daily.
- **Milk Frothing Pitcher:** Wash with soapy water or place in dishwasher after each use.

2. Weekly Cleaning:

- **Group Head:** Use a brush to clean coffee grounds from the group head.
- **Exterior:** Wipe down the entire machine exterior with a soft, damp cloth.

3. Descaling (Espresso Machine):

Depending on water hardness and usage, descale your machine every 2-3 months. Use a commercial descaling solution designed for espresso machines and follow the product's instructions. Always rinse the machine thoroughly with several cycles of fresh water after descaling.



Image: A hand rinsing the Neretva Milk Frothing Pitcher under running water in a sink, illustrating its easy-to-clean design.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No power	Machine not plugged in; power outlet faulty.	Ensure plug is securely inserted. Test outlet with another appliance.
No water flow	Water tank empty; tank not seated correctly; machine not primed.	Fill water tank. Re-seat tank. Prime the machine as per setup instructions.

Problem	Possible Cause	Solution
Weak espresso / Slow flow	Coffee ground too fine; too much coffee; coffee tamped too hard; machine needs descaling.	Adjust grind size. Use correct coffee quantity. Tamp with less force. Descal the machine.
No steam from wand	Steam function not activated; wand blocked; machine not heated to steam temperature.	Ensure steam function is selected and machine is ready. Clean steam wand. Allow machine to fully heat.
Leaking from portafilter	Portafilter not locked in securely; grounds on rim; worn gasket.	Ensure portafilter is tightly locked. Clean rim of portafilter and group head. Contact support if gasket is worn.

SPECIFICATIONS

Feature	Detail
Brand	Neretva
Model Number	1665f882-79f4-422b-9d26-ff45affb2c2c
Product Dimensions (Espresso Machine)	<i>Not specified in provided data.</i>
Product Dimensions (Milk Frothing Pitcher)	3.1"D x 3.1"W x 3.7"H
Coffee Maker Type	Espresso Machine
Operation Mode	Semi-Automatic
Pressure	20 Bar Professional Pressure
Coffee Input Type	Ground Coffee
Milk Frother Feature	Integrated Steam Wand
Pitcher Capacity	350 Milliliters (12 oz)
Pitcher Material	Food Grade Stainless Steel



Image: A diagram illustrating the dimensions of the Neretva Milk Frothing Pitcher: 3.7 inches high, 3.1 inches wide at the base, and 2.9 inches wide at the top.

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the contact details provided at the point of purchase or visit the official Neretva website. Keep your proof of purchase for warranty claims.

Online Support: [Neretva Store on Amazon](#)