

Neretva CP6100GR

Neretva CP6100GR Espresso Coffee Machine Instruction Manual

Model: CP6100GR

[Safety](#)

[Contents](#)

[Overview](#)

[Setup](#)

[Operation](#)

[Maintenance](#)

[Troubleshooting](#)

[Specifications](#)

[Warranty](#)

INTRODUCTION

Thank you for choosing the Neretva CP6100GR Espresso Coffee Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and keep it for future reference.

IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions.
- 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.
- Scalding may occur if the water reservoir lid is removed during the brewing cycles.

PACKAGE CONTENTS

Please check that all items are present and in good condition upon unpacking.

- Neretva CP6100GR Espresso Coffee Machine
- Portafilter with double spout
- Single shot filter basket (58mm)
- Double shot filter basket (58mm)
- 350ml Milk Frothing Pitcher
- Coffee Scoop with Tamper
- Dosing Ring
- Instruction Manual



Image: All included accessories for the Neretva CP6100GR Espresso Machine, including portafilter, filter baskets, milk frothing pitcher, coffee scoop with tamper, and dosing ring.

PRODUCT OVERVIEW

The Neretva CP6100GR is a 15-bar semi-automatic espresso machine designed for home barista use, featuring a retro aesthetic and modern functionality.

Key Features:

- **15-Bar Professional Pump:** Ensures optimal pressure for rich espresso extraction.
- **PID Temperature Control:** Electronic NTC temperature control maintains stable brewing temperature.
- **Pressure Gauge:** Visible gauge to monitor extraction pressure for consistent results.
- **58mm Commercial-Grade Brew Head:** For stable and even extraction.
- **Pre-infusion Function:** Ensures smoother water flow and preserves coffee's purity.
- **Powerful Steam System:** 360° swivel steam wand for frothing milk.
- **Removable 1.8L Water Tank:** Easy to fill and clean.
- **Cup Warming Area:** Located on top of the machine to keep cups warm.



15Bar Espresso Machine

Even newbies can create amazing coffee easily.

Image: The Nereva 15Bar Espresso Machine in green, showcasing its retro design and compact size.



Image: A collage highlighting key features: instantaneous boiler, visible pressure gauge, 58mm commercial system, automatic pressure relief, and pre-infusion function.

SETUP

1. Unpacking and Placement:

- Remove all packaging materials and protective films.
- Place the machine on a stable, flat, heat-resistant surface, away from water sources and heat.
- Ensure adequate ventilation around the appliance.

2. Filling the Water Tank:

- Remove the water tank from the back of the machine.
- Fill the tank with fresh, cold, filtered water up to the MAX line.
- Ensure the red plug (if present) is removed from the bottom of the tank before placing it back into the machine.
- Slide the water tank back into position until it clicks securely.

Removable Water Tank



Image: A hand demonstrating the easy removal and re-insertion of the transparent water tank from the side of the espresso machine.

3. First Use / Priming the Pump:

- Plug the machine into a grounded power outlet.
- Press the power button to turn on the machine. The display will show the temperature.
- Place a large cup under the brew head.
- Press the manual brew button (hand icon) and let water flow through until it stops automatically or you stop it manually. This primes the pump and flushes any manufacturing residue. Repeat this process 2-3 times.
- Run the steam wand for a few seconds to ensure it's also primed.

OPERATING INSTRUCTIONS

1. Making Espresso:

1. **Preheat:** Ensure the machine is powered on and has reached the optimal brewing temperature (displayed on the LCD). The green indicator light will be steady.
2. **Grind Coffee:** Use freshly ground coffee. For best results, grind coffee beans to a fine consistency suitable for espresso. The machine is designed for ground coffee input.
3. **Fill Portafilter:** Place the desired filter basket (single or double shot) into the portafilter. Use the dosing ring to prevent spills while filling with ground coffee. For the 19g basket, aim for 18-19g of coffee.
4. **Tamp Coffee:** Use the included tamper (or a separate metal tamper for better results) to tamp the coffee grounds firmly and evenly. Aim for approximately 30-35 pounds of pressure.
5. **Insert Portafilter:** Attach the portafilter to the brew head by aligning it and twisting it firmly to the right until it locks into place.
6. **Place Cup:** Place your espresso cup(s) under the portafilter spouts.
7. **Brew Espresso:** You have two options:
 - **Automatic Mode:** Press the automatic brew button (cup icon). The machine will brew for a preset duration (typically around 30 seconds) and stop automatically.
 - **Manual Mode:** Press the manual brew button (hand icon) to start brewing. Press it again to stop brewing when your desired volume is reached.
8. **Monitor Pressure:** Observe the pressure gauge during brewing. The needle should ideally be in the green zone (8-12 bar) for optimal extraction. Adjust grind size or tamp pressure if needed.
9. **Remove Portafilter:** Once brewing is complete, carefully remove the portafilter by twisting it to the left. Be cautious as it will be hot.

Instantaneous Boiler, 25s Fast Heating



Image: Close-up of the 58mm commercial-grade brew head during espresso extraction, highlighting the even flow and rich crema.

Pre-infusion Function

Ensure smoother water flow and preserve coffee's purity.



Image: The espresso machine's control panel showing the LCD temperature display and the visible pressure gauge, indicating optimal extraction.

2. Using the Steam Wand for Milk Frothing:

1. **Activate Steam:** Press the steam button (steam icon) to activate the steam function. The machine will heat up to the optimal steaming temperature (approx. 266°F). The green indicator light will be steady when ready.
2. **Prepare Milk:** Fill the 350ml milk frothing pitcher with cold milk (dairy or non-dairy) up to the bottom of the spout.
3. **Purge Steam Wand:** Before frothing, briefly open the steam knob to purge any condensed water from the wand. Close the knob immediately.
4. **Froth Milk:** Immerse the steam wand tip just below the surface of the milk. Turn the steam knob to the 'ON' position. Move the pitcher up and down slightly to create foam. Once the desired texture and temperature are reached (pitcher is hot to touch), turn off the steam knob and remove the pitcher.
5. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue. Briefly open the steam knob again to purge any milk from inside the wand.

All Accessories for Barista



Image: The powerful steam wand in action, frothing milk in a pitcher, with a latte art coffee cup in the foreground.

MAINTENANCE

1. Daily Cleaning:

- **Portafilter & Filter Baskets:** After each use, remove spent coffee grounds and rinse the portafilter and filter basket under hot water.
- **Brew Head:** After removing the portafilter, run a short cycle of water through the brew head to rinse off any coffee residue.
- **Steam Wand:** Always wipe and purge the steam wand immediately after frothing milk.
- **Drip Tray:** Empty and clean the drip tray regularly. It is removable for easy cleaning.
- **Water Tank:** Rinse the water tank daily and refill with fresh water.

2. Descaling:

Over time, mineral deposits (scale) can build up in the machine, affecting performance and taste. Descale

your machine every 2-3 months, or more frequently if you have hard water.

- Use a commercial descaling solution specifically designed for espresso machines.
- Follow the instructions provided with the descaling solution for proper dilution and procedure.
- Typically, you will run the descaling solution through the brew head and steam wand, followed by several cycles of fresh water to rinse thoroughly.

Note: The machine is not dishwasher safe. Clean all parts by hand.

TROUBLESHOOTING

Common Issues and Solutions:

- **No water flow:** Check if the water tank is filled and correctly seated. Ensure the red plug (if applicable) is removed. Prime the pump as described in the First Use section.
- **Espresso extracts too fast (under-extracted):** The coffee grind might be too coarse, or the tamp pressure too light. Try a finer grind or tamp more firmly.
- **Espresso extracts too slow or not at all (over-extracted):** The coffee grind might be too fine, or the tamp pressure too heavy. Try a coarser grind or tamp with less force.
- **No crema or thin crema:** Ensure you are using fresh coffee beans. Check grind size and tamp pressure. The pressure gauge should be in the optimal range during extraction.
- **Steam wand not producing steam:** Ensure the machine has reached the correct steaming temperature. Purge the wand to clear any blockages. Check for scale buildup if the issue persists.
- **Machine leaking:** Check that the water tank is properly seated and the portafilter is securely locked. If leaking from the bottom, the drip tray might be full or improperly placed.

SPECIFICATIONS

Brand	Neretva
Model Number	CP6100GR
Coffee Maker Type	Espresso Machine
Operation Mode	Semi-Automatic
Pressure	15 Bar
Material	Stainless Steel
Style	Retro, Classic
Product Dimensions	13.78 x 11.51 x 15.35 inches
Item Weight	13.97 pounds
Power Source	Electric
Coffee Input Type	Ground
Coffee Filter Size	#4 (Standard 58mm baskets)
Dishwasher Safe	No

WARRANTY AND SUPPORT

For warranty information, technical support, or customer service inquiries, please refer to the contact details provided in the product packaging or visit the official Neretva website. Keep your proof of purchase for warranty claims.

