

Neretva PE3670BW

Neretva 20 Bar Espresso Machine (Model PE3670BW) Instruction Manual

Professional Coffee Maker with LED Display and Milk Frother

1. INTRODUCTION

Thank you for choosing the Neretva 20 Bar Espresso Machine, Model PE3670BW. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new espresso machine. Please read these instructions thoroughly before first use and retain them for future reference.



Image 1.1: The Neretva 20 Bar Espresso Machine, Model PE3670BW. This image displays the compact stainless steel espresso machine with its portafilter, drip tray, and steam wand, ready for use.

2. SAFETY INSTRUCTIONS

To prevent personal injury or damage to the appliance, always observe basic safety precautions when using electrical

appliances. This machine is for household use only.

- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Keep the appliance out of reach of children. Close supervision is necessary when the appliance is used near children.
- Avoid contact with hot surfaces, especially the brewing head, portafilter, and steam wand, during and immediately after operation. Use handles or knobs.
- Unplug the machine from the outlet when not in use and before cleaning. Allow it to cool down before handling parts.
- Do not operate the appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your Neretva espresso machine.

- **Water Tank:** Removable tank for fresh water.
- **Control Panel:** Features an LED display and buttons for various functions.
- **Brewing Head:** Where the portafilter attaches for coffee extraction.
- **Portafilter:** Holds ground coffee for brewing.
- **Steam Wand:** For frothing milk.
- **Drip Tray:** Collects excess liquid and removable for cleaning.

0.04m²
Save More Space



Image 3.1: The Neretva espresso machine positioned on a kitchen counter, demonstrating its compact design. This view highlights the water tank on the left, the main body with the control panel, and the portafilter and steam wand.

4. SETUP

Follow these steps before using your espresso machine for the first time.

1. **Unpacking:** Carefully remove all packaging materials. Check that all parts are present and undamaged.

2. **Initial Cleaning:** Wash the water tank, portafilter, filter basket, and drip tray with warm soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
3. **Fill Water Tank:** Remove the water tank, fill it with fresh, cold water up to the MAX level, and place it back securely.
4. **First Use / Priming:** Plug the machine into a grounded electrical outlet. Place a cup under the brewing head. Turn on the machine. Allow it to heat up. Once heated, run a cycle without coffee to flush the system. Repeat this process for the steam wand to ensure it is primed.

5. OPERATING INSTRUCTIONS

5.1. Making Espresso

Achieve optimal espresso extraction with precise temperature and pressure.

1. **Prepare Coffee Grounds:** Use freshly ground coffee. The grind size should be fine, similar to sugar, for proper extraction.
2. **Fill Portafilter:** Place the desired amount of ground coffee into the filter basket within the portafilter.
3. **Tamp Coffee:** Use a tamper to press the coffee grounds firmly and evenly. Ensure the surface is level.
4. **Attach Portafilter:** Securely attach the portafilter to the brewing head by inserting it and twisting it to the right until it is tight.
5. **Place Cup:** Position one or two espresso cups on the drip tray directly under the portafilter spouts.
6. **Brew Espresso:** Select the desired espresso shot (single or double) on the control panel. The machine will initiate a pre-infusion phase, gently soaking the coffee grounds, followed by a 20-bar high-pressure extraction at a precise water temperature of 198°F (92°C).

Pre-infusion Function

Ensure smoother water flow and preserve coffee's purity.

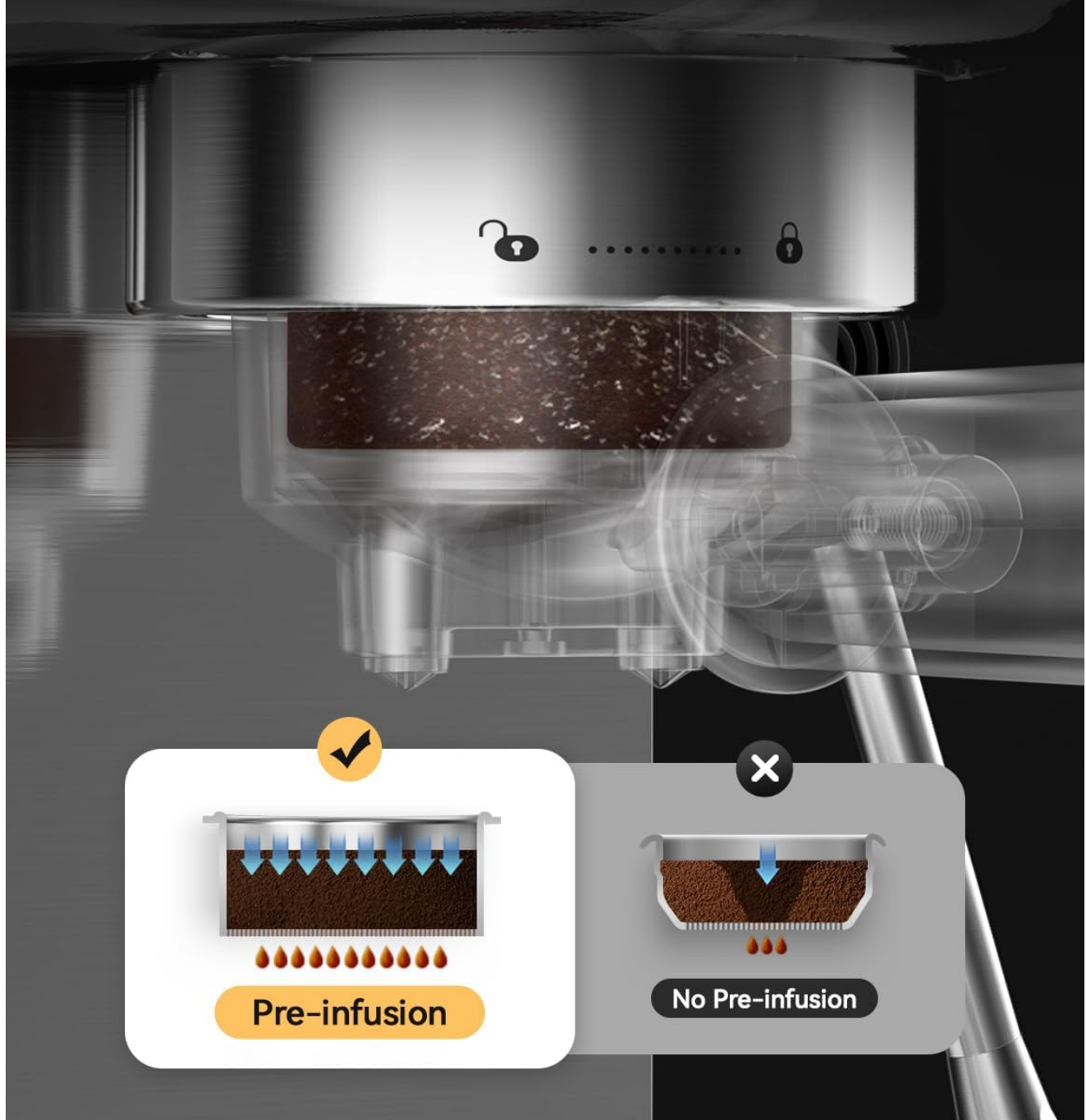


Image 5.1.1: Diagram illustrating the pre-infusion function. This image shows how water gently saturates the coffee grounds before full pressure is applied, ensuring a smoother and more even extraction compared to brewing without pre-infusion.

A Cup of Great Coffee



Image 5.1.2: A close-up of espresso pouring from the portafilter into a white cup, demonstrating the rich crema. The image highlights the key parameters for a great coffee: 198°F water temperature, 20 bar pressure, and pre-infusion.

5.2. Frothing Milk

Use the powerful steam system to create creamy milk foam for lattes and cappuccinos.

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. **Activate Steam:** Turn the steam knob or press the steam button on the control panel. Wait for the machine to reach

steaming temperature (indicated by the LED display or indicator light).

3. **Position Steam Wand:** Submerge the tip of the steam wand just below the surface of the milk.
4. **Froth Milk:** Open the steam valve. Lower the pitcher slightly to introduce air for foam, then raise it to heat the milk. Continue until desired temperature and texture are achieved.
5. **Clean Steam Wand:** Immediately after frothing, close the steam valve, wipe the steam wand with a damp cloth, and briefly purge steam to clear any milk residue.



Image 5.2.1: The powerful steam system in operation, with steam emanating from the wand. This system is designed to create fine

6. CLEANING AND MAINTENANCE

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

- **Daily Cleaning:** After each use, remove and empty the portafilter. Rinse it and the filter basket under running water. Empty and clean the drip tray. Wipe down the exterior of the machine with a soft, damp cloth.
- **Steam Wand Cleaning:** As mentioned in section 5.2, clean the steam wand immediately after each use to prevent milk residue buildup.
- **Water Tank Cleaning:** Clean the water tank weekly with mild detergent and rinse thoroughly.
- **Descaling:** Depending on water hardness and frequency of use, descale your machine every 2-3 months. Use a commercial descaling solution designed for espresso machines and follow the product's instructions.

7. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
No coffee dispenses	No water in tank; Clogged filter; Machine not heated	Fill water tank; Clean filter basket; Allow machine to heat up fully.
Weak or watery coffee	Coffee grounds too coarse; Not enough coffee; Insufficient tamping	Use finer grind; Increase coffee quantity; Tamp more firmly.
No steam from wand	Steam wand clogged; Machine not at steam temperature	Clean steam wand; Wait for steam indicator light.
Water leaking from machine	Water tank not seated correctly; Drip tray full	Ensure water tank is properly installed; Empty and clean drip tray.

8. SPECIFICATIONS

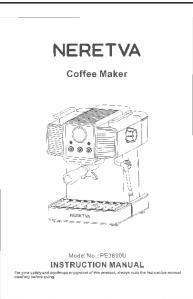
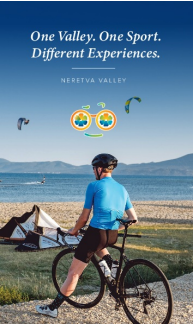
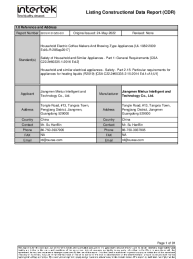
Feature	Specification
Brand	Neretva
Model Number	PE3670BW
Pressure	20 Bar
Capacity	1.3 Liters (Water Tank)
Power/Wattage	1350 Watts
Voltage	120 Volts
Product Dimensions	14 x 13.1 x 28.5 cm
Item Weight	4.96 kg
Automatic Shut-off	Yes

Feature	Specification
Material	Stainless Steel

9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the warranty card included with your product or contact Neretva customer service. Contact details can typically be found on the manufacturer's official website or on the product packaging.

Related Documents - PE3670BW

	<p>NERETVA PE3690U Coffee Maker Instruction Manual</p> <p>This instruction manual provides essential information for operating and maintaining the NERETVA PE3690U Coffee Maker. It covers safety precautions, product features, first-time use, coffee brewing tips, cleaning procedures, and troubleshooting guidance.</p>
	<p>Neretva Valley Cycling Guide: Explore Croatia's Unique River Delta</p> <p>Discover the Neretva Valley, Croatia, through its diverse cycling routes. This guide offers information on trails, attractions, and the unique natural and cultural heritage of the region.</p>
	<p>Jiangmen Mielux Intelligent and Technology Co., Ltd. Espresso Coffee Machine Listing Constructional Data Report</p> <p>Detailed Constructional Data Report (CDR) for Mielux, Geek Chef, and NERETVA espresso coffee machines by Jiangmen Mielux Intelligent and Technology Co., Ltd., covering models EM3101 through EM3207P, including component specifications and compliance with UL and CSA standards.</p>