

Neretva CP6100U

Neretva CP6100U Professional 15 Bar Espresso Machine User Manual

MODEL: CP6100U

1. Setup

Before first use, ensure all packaging materials are removed from the espresso machine and its accessories. Clean the water tank, portafilter, and filter baskets with warm water and mild detergent. Rinse thoroughly.

1.1 Included Components

- Neretva Espresso Coffee Machine x1
- Tamper x1
- Coffee Scoop x1
- 1-Cup Filter Basket x1
- 2-Cup Filter Basket (Non-Pressurized) x1
- Portafilter x1
- 350ml Milk Frothing Pitcher x1
- Dosing Ring x1

1.2 Water Tank Installation and Filling

The espresso machine features a removable water tank with a capacity of 60 ounces (approximately 1.8 liters). To fill, lift the tank from the back of the machine, fill with fresh, cold water, and securely place it back into position.



Image: The Neretva CP6100U Espresso Machine, showcasing its sleek design and visible water tank.

1.3 Power Connection

Connect the machine to a standard 110V AC power outlet. Ensure the power switch is in the 'off' position before plugging in.

2. Operating Instructions

2.1 Initial Heat-Up

Turn on the machine using the power switch. The digital display will show the current temperature. The machine features an instant heating boiler design, reaching the ideal extraction temperature of 198°F (92°C) quickly, typically within 25 seconds.

Instantaneous Boiler, 25s Fast Heating



Image: Internal view of the instantaneous boiler for rapid heating.

2.2 Preparing Espresso

1. **Grind Size:** For optimal espresso extraction, use a fine grind. The texture should be slightly finer than table salt, powdery but with a bit of roughness to the touch. Avoid grinds that are too coarse (like rock salt or sand) or too fine (like flour).
2. **Dosing:** For the 1-cup filter basket, use 13-14g of ground coffee. For the 2-cup filter basket, use 19-20g of ground coffee. The included dosing ring can assist in minimizing mess during this step.
3. **Tamping:** Use the tamper to press the coffee grounds firmly and evenly. After tamping, the surface of the coffee should be approximately 1-2mm below the filter rim. A tamping force of around 13 kgf is recommended for optimal results.

4. **Insert Portafilter:** Attach the filled and tamped portafilter to the brew head. Turn it firmly to the right until it is securely locked in place.
5. **Extraction:** Place your espresso cup(s) on the drip tray. The machine offers both manual and automatic pour options. The visible pressure gauge and temperature display provide precise readings, allowing you to monitor the extraction process. Aim for the 'Optimal Extraction' range on the pressure gauge for the best results.



Image: Close-up of the machine's control panel, showing the LCD temperature display and visible pressure gauge for monitoring extraction.

Upgraded 58mm Commercial System

400+

400+ extraction mesh holes,
more even extraction

58mm

Commercial-grade 58mm
brew head, stable extraction

Image: Detail of the 58mm commercial-grade brew head with 400+ extraction mesh holes for even extraction.

2.3 Pre-infusion Function

The machine utilizes a pre-infusion technology to ensure smoother water flow and preserve the coffee's purity, leading to a more flavorful extraction.

Pre-infusion Function

Ensure smoother water flow and preserve coffee's purity.



Image: A visual representation of the pre-infusion process, showing even water distribution over coffee grounds.

2.4 Milk Frothing

The powerful steam wand allows you to create delicate, rich milk foam for lattes and cappuccinos. Use the included 350ml milk frothing pitcher for best results. Turn the steam control knob to activate the steam wand and immerse it into the milk. Once desired foam is achieved, turn off the steam and clean the wand immediately.

Powerful Steam System



Latte Art Success Rate 100%

Image: The powerful steam wand frothing milk for latte art.

2.5 Cup Warming Area

The top of the machine features a cup warming area to keep your espresso cups warm, ensuring your coffee stays hot longer.



Image: Cups resting on the integrated cup warming area.

2.6 Official Product Videos

Video: View of Espresso Machine CP6100

Your browser does not support the video tag.

Description: This video provides a general overview of the Neretva CP6100U espresso machine, demonstrating its appearance and basic functions.

Video: Correct vs Incorrect Usage for CP6100

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Description: This video illustrates the correct and incorrect methods for preparing coffee with the CP6100U, focusing on grind size, tamping, and achieving optimal pressure during extraction.

3. Maintenance

3.1 Cleaning the Drip Tray

The drip tray is removable for easy cleaning. Regularly empty and wash the drip tray with warm, soapy water to prevent overflow and maintain hygiene.

3.2 General Cleaning

Wipe down the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads. The portafilter and filter baskets should be cleaned after each use. The machine is not dishwasher safe.

4. Troubleshooting

4.1 Insufficient Pressure During Extraction

If you experience insufficient pressure, resulting in a less than satisfactory espresso, consider the following:

- **Grind Size:** A grind that is too coarse will allow water to pass through too quickly, leading to low pressure. Adjust to a finer grind.
- **Coffee Grounds Quantity:** Too few coffee grounds in the filter basket can also cause insufficient pressure. Ensure you are using the recommended 13-14g for a single shot or 19-20g for a double shot.
- **Tamping:** Insufficient tamping of the coffee grounds will result in uneven water flow and low

pressure. Tamp firmly and evenly.

4.2 Automatic Pressure Relief (OPV)


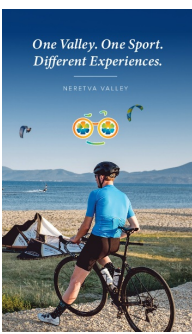
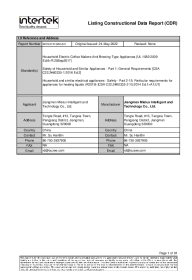
The espresso maker has a built-in Over Pressure Valve (OPV) that automatically opens if the pressure becomes too high. This mechanism releases excess pressure to maintain coffee taste and quality, and prevents damage to the boiler from over-pressurization.

5. Specifications

Brand	Neretva
Model Name	Espresso Coffee Machine (CP6100U)
Color	Silver
Coffee Maker Type	Espresso Machine
Operation Mode	Semi-Automatic
Pressure	15 Bar High-Pressure Pump
Temperature Control	198°F Precise Temperature Control
Special Features	Pre-infusion Technology, Automatic Pressure Relief (OPV), Instant Heating Boiler, Powerful Steam System, Visible Pressure Gauge & Temperature Display
Included Components	Espresso Coffee Machine, Tamper, Coffee Scoop, 1-Cup Filter Basket, 2-Cup Filter Basket (Non-Pressurized), Portafilter, 350ml Milk Frothing Pitcher, Dosing Ring
Voltage	1450 Volts
Product Dimensions	11.5 x 9 x 11.2 inches
Item Weight	14.04 pounds
Coffee Input Type	Ground
Dishwasher Safe	No

6. Warranty and Support

Neretva is committed to customer satisfaction. Each product comes with lifetime technical support. For any issues with your Neretva espresso coffee machine, please contact our dedicated customer service team for assistance.

	<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>