

## Neretva CP6100

# Neretva CP6100 Espresso Machine User Manual

Model: CP6100

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## 1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the Neretva CP6100 Espresso Machine. Keep this manual for future reference.

- Always ensure the machine is placed on a stable, level surface away from water sources.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Unplug the machine from the outlet when not in use and before cleaning.
- Exercise extreme caution when operating the steam wand, as hot steam can cause burns.
- Do not operate the machine with a damaged cord or plug.
- This appliance is for household use only.

## 2. PRODUCT OVERVIEW

The Neretva CP6100 is a 15-bar professional espresso machine designed for home use, featuring a retro aesthetic and advanced brewing capabilities.

### Key Components:

- **Control Panel:** Features a digital temperature display and toggle switches for power, brewing, and steam functions.
- **Portafilter:** A 58mm commercial-grade portafilter for optimal coffee extraction.
- **Steam Wand:** Powerful steam system for frothing milk for lattes and cappuccinos.

- **Water Tank:** Removable, large-capacity water tank.
- **Drip Tray:** Removable for easy cleaning.
- **Pressure Gauge:** Visible gauge to monitor brewing pressure.
- **Cup Warming Area:** Located on top of the machine to pre-warm espresso cups.

### Included Accessories:

- Portafilter
- 1-cup filter basket (non-pressurized)
- 2-cup filter basket (non-pressurized)
- Tamper
- Coffee scoop
- Dosing ring
- 350ml milk frothing pitcher



Figure 1: The Neretva CP6100 Espresso Machine with accessories, showcasing its retro green design and ready for use.



Figure 2: A detailed view of all included accessories: portafilter, 1 & 2 cup filters, dosing ring, milk frothing pitcher, tamper, and coffee scoop.

### 3. INITIAL SETUP

1. **Unpacking:** Carefully remove all packaging materials and ensure all components and accessories are present.
2. **Placement:** Place the machine on a dry, stable, and level surface. Ensure adequate ventilation around the unit.
3. **Clean Components:** Wash the water tank, portafilter, filter baskets, milk frothing pitcher, and drip tray with warm, soapy water. Rinse thoroughly and dry.
4. **Fill Water Tank:** Remove the water tank from the back of the machine. Fill it with fresh, cold water up to the MAX line. Reinsert the tank securely.
5. **Power On:** Plug the power cord into a grounded electrical outlet. Press the power button on the control panel. The machine will begin heating to 198°F (92°C).
6. **First Use Cycle:** Before brewing coffee, run a cycle without coffee to prime the system. Attach the portafilter (without coffee) and place a cup underneath. Activate the brew function to allow hot water to flow through. Repeat this for the steam wand to clear any air.

Video 1: Demonstrates the initial setup of the Neretva CP6100, including filling the water tank and preparing the machine for first use.

## 4. OPERATING INSTRUCTIONS

### 4.1 Preparing Espresso

1. **Grind Coffee Beans:** Use freshly ground coffee beans. The ideal grind size for espresso is fine, similar to table salt, powdery but with a slight roughness to the touch. Avoid grinds that are too coarse (like rock salt) or too fine (like flour), as these can affect pressure and extraction.
2. **Dosing:** For a single shot, use 13-14g of coffee grounds. For a double shot, use 19-20g. Use the included dosing ring to prevent spills and ensure an even distribution in the filter basket.
3. **Tamping:** Place the portafilter on a flat surface. Use the tamper to apply firm, even pressure (approximately 13 kgf) to the coffee grounds. After tamping, the surface of the coffee should be approximately 1-2mm below the filter rim. This creates a compact puck for optimal extraction.
4. **Attach Portafilter:** Securely attach the portafilter to the brew head by inserting it and turning it to the right until it locks into place.
5. **Brew Espresso:** Place your espresso cup(s) on the drip tray beneath the portafilter. Once the machine reaches the optimal temperature (198°F), press the brew button. The machine will automatically pre-infuse the coffee and then extract the espresso. The ideal extraction time is typically 25-30 seconds for a double shot. Monitor the pressure gauge for optimal extraction (usually in the middle of the green zone).

Video 2: Illustrates correct and incorrect grind sizes, dosing, tamping, and the impact on espresso extraction pressure and quality.

# Pre-infusion Function

Ensure smoother water flow and preserve coffee's purity.

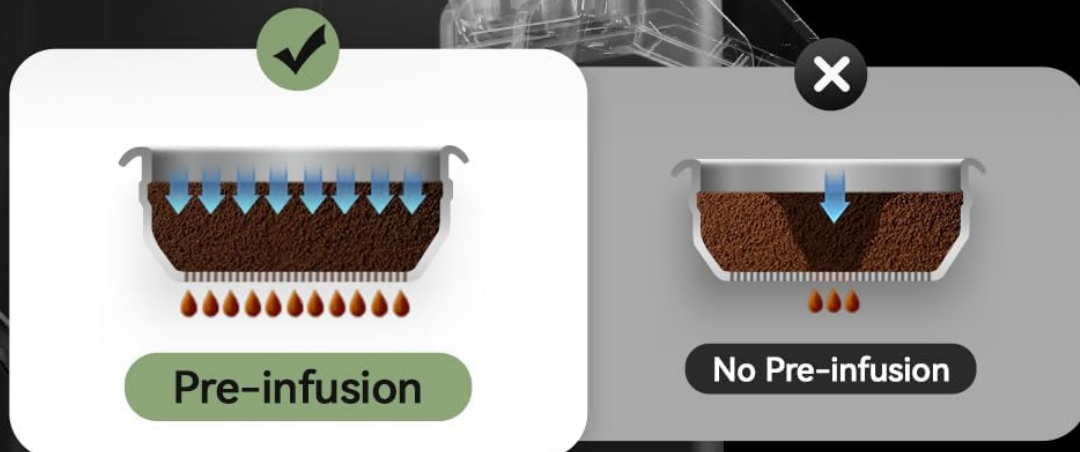


Figure 3: The pre-infusion function ensures smoother water flow through the coffee grounds, preserving coffee purity and enhancing flavor.

# Upgraded 58mm Commercial System

**400+**

400+ extraction mesh holes,  
more even extraction

**58mm**

Commercial-grade 58mm  
brew head, stable extraction

Figure 4: The upgraded 58mm commercial system with 400+ extraction mesh holes provides even and stable espresso extraction.

# Instantaneous Boiler, 25s Fast Heating



Figure 5: The instantaneous boiler design allows for rapid heating to the ideal extraction temperature of 198°F (92°C) without delay.

## 4.2 Frothing Milk

1. **Prepare Milk:** Fill the stainless steel milk frothing pitcher with cold milk (dairy or non-dairy) up to the recommended level.
2. **Activate Steam:** Turn the steam function toggle switch on. Wait for the machine to reach steaming temperature.

3. **Purge Steam Wand:** Briefly open the steam knob to purge any condensed water from the wand. Close the knob.
4. **Froth Milk:** Immerse the tip of the steam wand just below the surface of the milk. Open the steam knob fully. Angle the pitcher to create a swirling motion, incorporating air to create foam. As the milk heats and expands, lower the pitcher slightly to keep the tip just below the surface. Continue until the desired temperature and foam consistency are achieved.
5. **Clean Steam Wand:** Immediately after frothing, close the steam knob, wipe the steam wand with a damp cloth, and briefly purge steam again to clear any milk residue.

# Powerful Steam System



Latte Art Success Rate 100%

Figure 6: The powerful steam system creates delicate, rich milk foam, suitable for latte art and enhancing beverage flavor.

## 5. MAINTENANCE

Regular cleaning and maintenance ensure the longevity and optimal performance of your espresso machine.

## 5.1 Daily Cleaning:

- **Portafilter and Filter Baskets:** After each use, remove the portafilter and discard used coffee grounds. Rinse the portafilter and filter basket under running water.
- **Steam Wand:** Always wipe the steam wand immediately after use with a damp cloth. Briefly purge steam to clear any internal milk residue.
- **Drip Tray:** Empty and clean the drip tray daily.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners.

## 5.2 Descaling:

Descaling is essential to remove mineral buildup and should be performed regularly, depending on your water hardness and usage frequency (e.g., every 2-3 months).

1. Use a commercial descaling solution specifically designed for espresso machines.
2. Follow the instructions provided with the descaling solution for proper dilution and application.
3. Run the descaling solution through the machine's brew head and steam wand as if brewing coffee and steaming milk.
4. After descaling, rinse the machine thoroughly by running several cycles with fresh water to remove any residual descaling solution.

## 6. TROUBLESHOOTING

If you encounter issues with your Neretva CP6100, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
No espresso flow or very slow flow	Coffee grounds too fine; coffee too heavily tamped; brew head clogged.	Adjust grind size to be coarser; reduce tamping pressure; clean the brew head.
Espresso extracts too quickly, watery	Coffee grounds too coarse; insufficient coffee grounds; light tamping.	Adjust grind size to be finer; increase coffee dose; apply more tamping pressure.
No steam from wand	Steam wand clogged; machine not at steaming temperature.	Clean steam wand with a pin; wait for the machine to reach steaming temperature.
Machine not heating up	Power issue; water tank empty or not properly seated.	Check power connection; ensure water tank is filled and correctly inserted.
Pressure gauge not reaching optimal range	Incorrect grind size or tamping; insufficient coffee grounds.	Refer to grind and tamping instructions in Section 4.1.

If the problem persists after trying these solutions, please contact customer support.

## 7. SPECIFICATIONS

- **Brand:** Neretva
- **Model Name:** ESPRESSO MACHINE (CP6100)
- **Color:** Green
- **Coffee Maker Type:** Espresso Machine
- **Operation Mode:** Semi-Automatic
- **Pressure:** 15 Bar high-pressure pump
- **Temperature Control:** 198°F (92°C) precise temperature control
- **Heating System:** Instant heating boiler
- **Special Features:** Pre-infusion technology, automatic pressure relief (OPV), visible pressure gauge & temperature display, powerful steam system.
- **Voltage:** 220 Volts
- **Product Dimensions:** 11.5 x 9 x 11.2 inches
- **Item Weight:** 14.09 pounds
- **Coffee Input Type:** Ground
- **Dishwasher Safe Parts:** Yes (specific components)


## 8. WARRANTY & SUPPORT


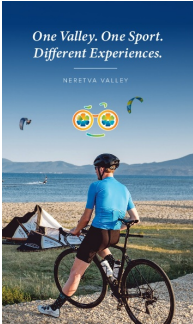
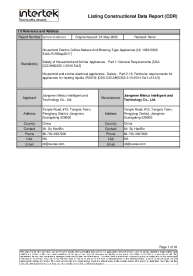
Neretva prioritizes customer satisfaction. Each product comes with lifetime technical support. Should you experience any issues with your Neretva espresso coffee machine, our dedicated customer service team is available to assist you.

For support, please refer to the contact information provided with your product packaging or visit the official Neretva website.

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### Related Documents - CP6100

	<p><a href="#">NERETVA PE3690U Coffee Maker Instruction Manual</a></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>
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 <p>The image shows the cover of the NERETVA PE3690U Coffee Maker Instruction Manual. It features a line drawing of the coffee maker and the text 'NERETVA Coffee Maker', 'Model No.: PE3690U', and 'INSTRUCTION MANUAL'.</p>	<p><a href="#">NERETVA PE3690U Coffee Maker Instruction Manual</a></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>The image shows the cover of the Neretva Valley Cycling Guide. It features a photograph of a person on a bicycle in a scenic valley, with the text 'One Valley. One Sport. Different Experiences.' and 'NERETVA VALLEY'.</p>	<p><a href="#">Neretva Valley Cycling Guide: Explore Croatia's Unique River Delta</a></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>The image shows the cover of the Intertek Listing Constructional Data Report (CDR). It features the Intertek logo and a table of contents.</p>	<p><a href="#">Jiangmen Mielux Intelligent and Technology Co., Ltd. Espresso Coffee Machine Listing Constructional Data Report</a></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>