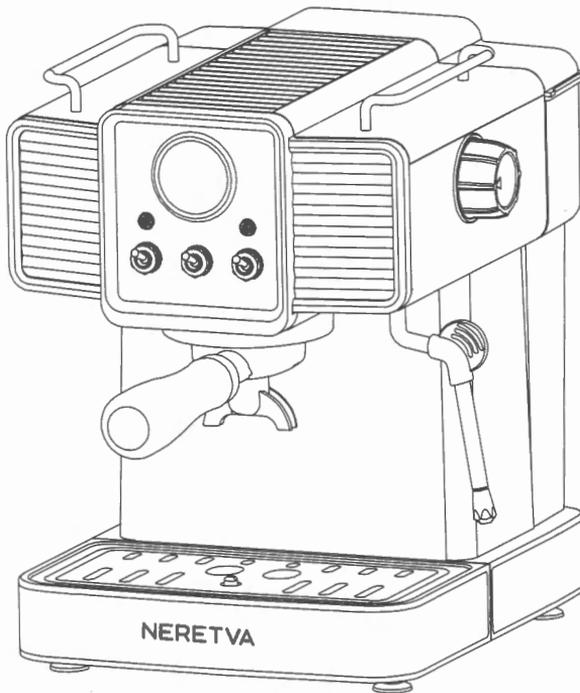


NERETVA

Coffee Maker



Model No.: PE3690U

INSTRUCTION MANUAL

For your safety and continued enjoyment of this product, always read the instruction manual carefully before using.

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. Carefully read all instructions before operating and save for future reference.
2. Remove any packaging material and stickers before using the appliance for the first time.
3. Do not place the product near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
4. Do not let the cord hang over the edge of a bench or table, or become knotted. Keep away from hot gas or electric burner, or where it could touch a heated oven.
5. This appliance should not be used by children or individuals with certain disabilities, unless they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
6. Keep the appliance and accessories clean. Follow the cleaning instructions provided in this book.
7. This appliance is recommended for household use only. Do not use this appliance for other than its intended use. Do not use outdoors. Misuse may cause injury.
8. The use of accessory which is not recommended by manufacturer may cause injury.
9. Ensure the product is properly assembled before first use.
10. Ensure the portafilter is firmly inserted and secured into the group head before starting the extraction. Never remove the portafilter during the brewing process.
11. Do not use the appliance when the water tank is empty.

NAME OF PARTS

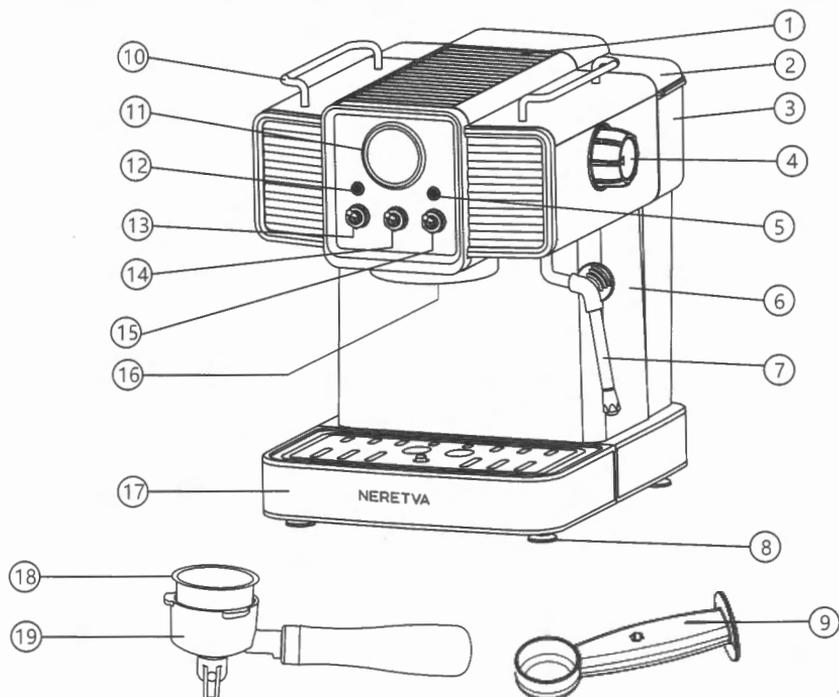
12. Do not touch hot surfaces. When operating the machine, the metal surfaces are liable to get hot during use.
13. Do not leave the product unattended when in use.
14. Switch Off the machine when not in use. Allow the product to cool down before moving or cleaning any parts.

WARNING

Do not immerse power cord, power plug or appliance in water or any other liquid.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

KNOW YOUR PRODUCT



- | | |
|--|--|
| 1. Cup warming area | 11. Pressure gauge
Monitors espresso extraction pressure. |
| 2. Water tank cover | 12. Power indicator light
Illuminates to indicate that the power switch is on.
Light flashes while machine is preheat or after using steam function. |
| 3. Removable water tank | 13. Power on/off switch |
| 4. Steam knob
To adjust the steam volume | 14. Coffee on/off switch |
| 5. Steam indicator light
Illuminates to indicate that the steam function is selected. Light flashes while machine is preheat or the milk texturing. | 15. Steam on/off switch |
| 6. Housing | 16. Group head
For easy positioning of the portafilter. |
| 7. 360° swivel action steam wand
Adjusts to the perfect position for texturing | 17. Removable drip tray |
| 8. Non-slip feet | 18. 2-cup filter basket
Already fixed on the portafilter |
| 9. Coffee scoop | 19. 51mm stainless steel portafilter
With commercial style spouts. |
| 10. Handle | |

FIRST USE

1. Remove the water tank and fill with potable water to the indicated MAX line. Replace the water tank onto the machine.
2. Ensure that the drip tray is correctly positioned on the machine.
3. Place the portafilter into the group head. Do not fill the filter basket with any ground coffee.
4. Plug the power cord into the socket and turn the power switch on, the power indicator light is on and flashes. The machine starts to preheat.
5. Turn the coffee switch on, let about half the tank discharge from the portafilter outlet.
6. Turn the coffee switch off, and turn the steam knob to the max position, discharge all the water remaining in the tank from the steam wand.
7. Turn the steam knob back to the off position, then turn the power switch off.

The machine completes its first use cycle, now is ready for use.

NOTE

The first use cycle is to rinse the machine and prime the heating system. If the power indicator light and steam indicator light flash at the same time once the power switch on, that is steam knob does not dial to the off position, please close it.

COFFEE MAKING TIPS AND INSTRUCTIONS

Heating your cup or glass

A warm cup will help maintain the coffee's optimal temperature. Preheat your cup by rinsing with hot water and place on the cup warming area.

Preheat your machine

- Remove the water tank cover and add potable water to the water tank, filling to the MAX marking indicated.
- Plug the power cord into the socket and turn the power switch on, the power indicator light is on and flashes.
- Turn the coffee switch on, the water pump starts working. Once the water flowing out from the group head outlet, turn the coffee switch off.
- Wait until the light stop flashing, the preheat is done.

THE GRIND

If grinding coffee beans, the grind size should be fine but not too fine. The grind size will affect the rate at which the water flows through the ground coffee in the filter basket and the taste of the espresso.

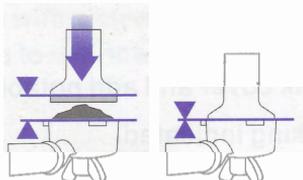
If the grind is too fine (looks like powder and feels like flour when rubbed between fingers), the water will not flow through the coffee even when under pressure. The resulting espresso will be **OVER EXTRACTED**, dark in color and bitter in flavor.

If the grind is too coarse the water will flow through the ground coffee in the filter basket too quickly. The resulting espresso will be **UNDER EXTRACTED** and lacking in color and flavor.

COFFEE MAKING TIPS AND INSTRUCTIONS

COFFEE DOSE AND TAMPING

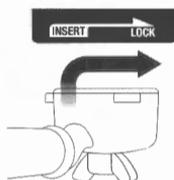
- Wipe filter basket with a dry cloth.
- Fill the filter basket with ground coffee.
- Tap the portafilter several times to distribute the coffee evenly in the filter basket.



- Wipe excess coffee from the rim of the filter basket to ensure a proper seal is achieved in the group head.

EXTRACTING ESPRESSO

- Place the portafilter underneath the group head so that the handle is aligned with the INSERT position.
- Insert the portafilter into the group head and rotate the handle towards the center until resistance is felt.



- Place prewarmed cup(s) beneath the portafilter and turn the coffee switch on. The espresso will start to flow.
- When reach the desired volume of espresso, turn the coffee switch off.
- Remove the portafilter and pour out the coffee residues.



Danger of burns! To avoid splashes, never remove the portafilter while the appliance is delivering coffee.

COFFEE MAKING TIPS AND INSTRUCTIONS

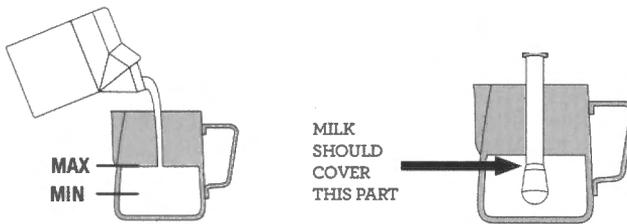
NOTE

The flavor of your coffee will depend on many factors, such as the type of coffee beans, degree of roast, freshness, coarseness or fineness of the grind, dose of ground coffee, and tamping pressure.

Experiment by adjusting these factors just one at a time to achieve the taste of your preference.

TEXTURING MILK

- Turn the steam switch on, the steam indicator light is on and flashes. The machine is heating to create steam.
- Wait until the light stop flashing, turn the steam knob and release some steam first. Then close the steam knob.
- Start with fresh cold milk, fill the milk jug to between the min and max position.
- Lift the steam wand and insert into the milk jug with the steam wand tip 1-2cm below the surface of the milk.



- Turn the steam knob to the desired setting to begin texturing, the light will flash while texturing.
- Keep the steam wand tip just under the surface of the milk until the milk is spinning clockwise, producing a vortex (whirlpool effect). The milk starts to increase in volume and take on a creamy appearance

COFFEE MAKING TIPS AND INSTRUCTIONS

- When the milk has doubled in volume, immerse the steam wand deeply and continue heating the milk.
- The milk is at the suitable temperature (140-150°F) when the jug is hot to touch, close the steam knob and turn the steam switch off.
- Remove the steam wand from the milk jug.
- Wipe the wand and tip with a clean damp cloth.
- Lower the steam wand to the down position and the steam wand will automatically purge.

NOTE

When the machine creates steam, a pumping noise can be heard. This is normal operation.

CARE AND CLEANING

1. Before cleaning, please cool down the machine.
2. Make sure the power switch, coffee switch and steam switch are all off, the steam knob is at off position. Remove the power cord from the socket.
3. The drip tray should be removed, emptied and cleaned after each use.
4. The outer housing and cup warming tray can be cleaned with a soft, damp cloth.

NOTE

Do not use any abrasive cleaners, pads or cloths which can scratch the surfaces of the machine.

Do not clean any of the parts or accessories in the dishwasher.

WARNING

Do not immerse the power cord, power plug or machine in water or any other liquid.

CLEANING THE FILTER BASKETS AND PORTAFILTER

- The filter baskets and portafilter should be rinsed under hot water immediately after use to remove all residual coffee oils.
- If any of the holes in the filter basket become blocked, use the pin to unblock the holes.

CLEANING THE STEAM WAND

- The steam wand should always be cleaned after texturing milk. Wipe the steam wand with a damp cloth.
- If the hole in the tip of the steam wand become blocked, it may reduce frothing performance. Use the pin to unblock the hole.
- Purge the steam wand after cleaning.

CARE AND CLEANING

DESCALING

After regular use, hard water can cause mineral build up in and on many of the inner functioning components, reducing the brewing flow, brewing temperature, power of the machine, and the taste of the espresso.

We recommend descaling the coffee maker about every 200 coffees.

- Fill the water tank and add the descaling agent to the water.
- Undertake the processes of “FIRST USE”, to start the descaling for the coffee component and steam component.
- After descaling, remove the water tank and rinse thoroughly then refill with fresh water.
- Repeat the processes of “FIRST USE” another 3 times to further clean the machine of any residue of the cleaning solution thoroughly.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	EASY SOLUTION
Water does not flow from the group head. No hot water.	Water tank is empty.	Fill tank.
	Water tank is not fully inserted and locked into position.	Push water tank down completely to lock into place.
	Machine needs to be descaled.	Perform descale cycle.
Water doesn't come through (the machine makes loud noise).	Water tank is empty or water level is below MIN.	Fill tank.
	Water tank is not fully inserted and locked into position.	Push water tank down completely to lock into place.
Espresso runs out too quickly.	Coffee is ground too coarsely.	Use slightly finer grid. Refer to 'Coffee Dose and Tamping' on page 10 and 'extracion tip' on page 14
	Not enough coffee in the filter basket.	Increase dose of coffee.
	Coffee tamper too lightly.	Tamp between or 15-20kg of pressure.
Espresso runs out around the edge of the portafilter.	Portafilter not inserted in the group head correctly.	Ensure portafilter is completely inserted and rotated until resistance is felt.
	There are coffee grounds around the filter basket rim.	Clean excess coffee from the rim of the filter basket to ensure a proper seal in group head.
	Too much coffee in the filter basket.	Lower dose of coffee.
Coffee not hot enough.	Cups not pre-heated.	Rinse cups under hot water outlet and place on cup warming tray.
	Milk not hot enough (if making a cappuccion or latte etc).	Heat milk until base of the jug becomes hot to touch.
	Machine needs to be decalcified.	Refer to "descaling".
	No preheating was done	Preheat your machine before coffee making.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	EASY SOLUTION
No steam.	Machine has not reached operating temperature.	Preheat the machine.
	Water tank is empty.	Fill tank.
	Water tank is not fully inserted and locker into position.	Push water tank down completely to lock into place.
	Machine needs to be decalcified.	Perform descale cycle.
	Steam wand is blocked.	Refer to 'Cleaning the Steam Wand'