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> Espresso Machine with Milk Frother, 20 Bar High Pressure Professional Espresso Maker Automatic, Compact Stainless Steel Coffee Machine for Cappuccino, Latte, Gift for Coffee Lover, Silver

atatix EM3111

atatix Espresso Machine with Milk Frother

Model: EM3111 | Brand: atatix

1. INTRODUCTION

Thank you for choosing the atatix Espresso Machine. This professional-grade 20-bar high-pressure espresso maker is designed to bring the authentic coffee shop experience to your home. With its powerful milk frother, you can easily prepare a variety of espresso-based beverages, including lattes, cappuccinos, and macchiatos. This manual provides detailed instructions for setup, operation, maintenance, and troubleshooting to ensure you get the best performance from your machine.

2. IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions.

- Read all instructions before using the appliance.
- 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 dropped or damaged in any manner.
- 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 brewing cycles.

3. PRODUCT COMPONENTS

Your atatix Espresso Machine comes with the following components:

- 1 x Espresso Machine with Milk Frother
- 1 x Instruction Manual
- 1 x 45 oz Removable Water Tank
- 1 x One Cup Filter
- 1 x Two Cup Filter
- 1 x Portafilter
- 1 x Tamper with Spoon

Easy Get Italian Espresso

198°F

Precise Water Temperature

20 Bar

High-Pressure Extraction



Figure 1: Included accessories - Portafilter, One Cup Filter, Two Cup Filter, and Coffee Scoop/Tamper.



Powerful & Compact Enjoy The Great Day

Figure 2: Overview of the compact espresso machine with key components highlighted.

4. SETUP

1. **Unpack and Clean:** Carefully unpack all components. Wash the water tank, portafilter, and filters with warm soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.
2. **Position the Machine:** Place the espresso machine on a stable, flat, heat-resistant surface near a power outlet. Ensure adequate ventilation around the unit.
3. **Fill Water Tank:** Remove the 45 oz removable water tank from the back of the machine. Fill it with fresh, cold water up to the 'MAX' line. Reinsert the water tank securely into its position.
4. **Install Drip Tray:** Ensure the detachable drip tray is correctly placed at the base of the machine. The red indicator

will rise when the tray needs emptying.

5. **Initial Rinse (Priming):** Before first use, or if the machine has not been used for a long time, perform an initial rinse to prime the system. Fill the water tank, place a large cup under the portafilter spout (without coffee grounds), and another under the steam wand. Power on the machine and press the single shot button to run water through. Then, turn the steam knob to release steam until water flows continuously. This cleans the internal components and ensures proper operation.

5. OPERATING INSTRUCTIONS

5.1 Making Espresso

1. **Preheat:** Ensure the machine is plugged in and the water tank is filled. Press the power button. The indicator lights for the single and double shot will flash while the machine preheats. Once they stop flashing and remain solid blue, the machine is ready.
2. **Prepare Coffee Grounds:** Use finely ground espresso coffee. For optimal results, grind fresh beans just before brewing.
3. **Fill Portafilter:** Insert either the one-cup or two-cup filter into the portafilter. Add the desired amount of coffee grounds. Use the tamper to press the grounds firmly and evenly. Avoid over-tamping, which can restrict water flow, or under-tamping, which can lead to weak espresso.
4. **Attach Portafilter:** Align the portafilter with the group head on the machine. Insert it and twist firmly to the right until it is securely locked in place.
5. **Brew Espresso:** Place your espresso cup(s) on the drip tray directly under the portafilter spouts. Press the single shot button for a single espresso (approx. 25-40 grams in 28 seconds) or the double shot button for a double espresso (approx. 55-85 grams in 42 seconds). The pressure gauge will indicate the optimal brewing pressure (typically in the middle of the 'Espresso Range').
6. **Manual Extraction:** For customized coffee concentration, press and hold the single or double shot button for manual extraction. The machine will continue to extract until the button is released (max 102 seconds for 180-350 grams of coffee).
7. **Remove Portafilter:** Once brewing is complete, carefully twist the portafilter to the left to remove it. Dispose of the used coffee grounds.

Stable High Pressure Extraction



20 Bar



Deep Extraction

Figure 3: The pressure gauge indicates optimal brewing pressure for rich espresso.

One-Click Simple Operation Panel



Figure 4: One-click operation for single or double espresso shots.

5.2 Milk Frothing

The powerful steam wand allows you to create creamy micro-foam for lattes and cappuccinos.

1. **Prepare Milk:** Fill a stainless steel milk pitcher with cold milk (dairy or non-dairy) up to about one-third full.
2. **Activate Steam:** Press the steam button. The indicator light will flash while the machine heats up to steam temperature. Once the light becomes solid blue, the machine is ready for frothing.
3. **Position Steam Wand:** Submerge the steam wand tip just below the surface of the milk.
4. **Froth Milk:** Turn the steam knob on the side of the machine to release steam. Slowly lower the pitcher as the milk expands, keeping the tip just below the surface to create fine foam. Continue until the milk reaches your desired temperature and texture. The pitcher will become hot to the touch.

5. **Stop Frothing:** Turn the steam knob back to the 'OFF' position and then press the steam button to turn off the steam function.
6. **Clean Steam Wand:** Immediately wipe the steam wand with a damp cloth to remove any milk residue. Briefly turn the steam knob on again to clear any milk from inside the wand.



Figure 5: Creating creamy milk foam with the integrated steam wand.

6. MAINTENANCE

6.1 Daily Cleaning

- **Drip Tray:** Empty and clean the drip tray daily. The red indicator will show when it's full.
- **Portafilter & Filters:** After each use, remove the portafilter, discard coffee grounds, and rinse the filter and

portafilter under running water.

- **Steam Wand:** Always wipe the steam wand immediately after frothing milk to prevent milk residue from drying and blocking the nozzle. Briefly purge steam to clear any internal blockages.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

6.2 Descaling

Over time, mineral deposits can build up inside the machine, affecting performance and coffee taste. Descale your machine regularly, depending on water hardness and usage (e.g., every 2-3 months).

1. **Prepare Descaling Solution:** Mix a descaling solution (e.g., citric acid or commercial descaler) with water according to the product instructions. Fill the water tank with this solution.
2. **Run Solution:** Place a large container under the portafilter and steam wand. Power on the machine. Run half of the descaling solution through the portafilter by pressing the double shot button. Then, run the remaining solution through the steam wand.
3. **Rinse:** After descaling, rinse the water tank thoroughly and fill it with fresh, clean water. Run several cycles of clean water through both the portafilter and steam wand to remove any residual descaling solution.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
No water flowing	Water tank empty; Machine not primed; Clogged filter/group head.	Fill water tank; Prime the machine; Clean filter/group head.
Weak espresso / No crema	Coffee grounds too coarse; Not enough coffee; Insufficient tamping; Machine needs descaling.	Use finer grind; Add more coffee; Tamp firmly; Descale machine.
Coffee flows too slowly / Drips	Coffee grounds too fine; Too much coffee; Over-tamping; Clogged filter.	Use coarser grind; Reduce coffee amount; Tamp lighter; Clean filter.
No steam from wand	Steam function not activated; Wand clogged; Machine not hot enough.	Press steam button; Clean wand; Wait for preheating.
Machine leaks water	Water tank not seated correctly; Drip tray full; Portafilter not sealed.	Reseat water tank; Empty drip tray; Re-attach portafilter firmly.

8. SPECIFICATIONS

Feature	Detail
Brand	atatix
Model Name	EM3111
Color	Silver
Product Dimensions	12.24"D x 5.5"W x 11.17"H
Coffee Maker Type	Espresso Machine

Feature	Detail
Pressure System	20 Bar Professional Pump
Power	1350 W
Voltage	120 Volts
Water Tank Capacity	45 oz (Removable)
Filter Type	Reusable
Coffee Input Type	Ground
Item Weight	7.5 pounds
UPC	792936654678

9. WARRANTY & SUPPORT

For detailed warranty information and customer support, please refer to the official User Manual provided with your product. You can also find additional resources and a troubleshooting guide online.

- User Manual (PDF): [Download Here](#)
- Troubleshooting Guide (PDF): [Download Here](#)

ASK A QUESTION ABOUT THIS MANUAL

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Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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