

atatix EM3111

atatix EM3111 20 Bar Espresso Machine User Manual

Model: EM3111 | Brand: atatix

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using this appliance. Keep this manual for future reference.

- Ensure the voltage rating on the appliance matches your local power supply.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Always unplug the machine from the power outlet before cleaning or when not in use.
- Do not operate the appliance with a damaged cord or plug. Contact customer service for repairs.
- Keep hands and cords away from hot surfaces and steam.
- This appliance is for household use only.

PRODUCT OVERVIEW

The atatix EM3111 is a compact 20-bar espresso machine designed for home use, featuring a milk frother and a fast heat system. It allows you to prepare various espresso-based beverages.

Components Included:

- Espresso Machine Unit
- Removable Water Tank (44 oz / 1.3 L)
- Portafilter
- Single Shot Filter Basket
- Double Shot Filter Basket

- Tamper with Spoon
- Instruction Manual



Image: The atatix EM3111 Espresso Machine shown preparing various coffee drinks like espresso, Americano, latte, and macchiato.

Stainless Steel Manufacturing



Two Stainless Steel Filter



1 x One Cup Filter for Single Shot
1 x Two Cup Filter for Double Shot

Image: Close-up of the stainless steel portafilter, single and double shot filter baskets, and the tamper with spoon.

SETUP AND FIRST USE

1. Unpacking and Initial Cleaning

1. Remove all packaging materials and stickers from the machine.
2. Wash the water tank, portafilter, and filter baskets with warm soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the machine with a damp cloth.

2. Filling the Water Tank

1. Remove the water tank from the back of the machine.

2. Fill the tank with fresh, cold water up to the MAX line. Do not exceed the MAX line.
3. Place the water tank back into its position, ensuring it is seated correctly.



Image: Visual guide showing how to remove and fill the water tank, add coffee grounds, attach the portafilter, and press the steam button.

3. Priming the Machine

1. Plug the power cord into a grounded electrical outlet.
2. Place a cup under the portafilter spout (without coffee).
3. Turn on the machine. The indicator lights will flash during preheating.
4. Once the lights stop flashing, press the single shot button to run hot water through the system for about 30 seconds. This primes the pump and heats the internal components.
5. Repeat this process for the steam wand by turning the steam knob to release steam for a few seconds.

OPERATING INSTRUCTIONS

1. Making Espresso (Single or Double Shot)

1. Ensure the machine is preheated (indicator lights are solid).
2. Select the appropriate filter basket (single or double shot) and place it into the portafilter.
3. Add finely ground coffee to the filter basket. For a single shot, use approximately 7-10g; for a double shot, use 14-20g.
4. Evenly distribute and tamp the coffee grounds firmly using the tamper. Ensure the coffee bed is level.
5. Attach the portafilter to the group head by aligning it and twisting firmly to the right until secure.
6. Place your espresso cup(s) on the drip tray under the portafilter spouts.
7. Press the **single shot** button for a 1.35 oz (40ml) espresso or the **double shot** button for a 2.70 oz (80ml) espresso. The machine will automatically stop.
8. Monitor the pressure gauge during extraction for optimal results (typically in the ideal range).

Simple **Operation** Panel



Image: The simple operation panel of the espresso machine, highlighting the buttons for single and double espresso shots and their respective volumes.

Stable High-Pressure Extraction



Image: Close-up of the espresso machine during extraction, showing the steady stream of coffee and the pressure gauge indicating optimal pressure.

2. Milk Frothing

1. Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to just below the spout.
2. Ensure the machine is preheated and the steam function is activated (steam light is solid).
3. Position the steam wand just below the surface of the milk.
4. Turn the steam knob to release steam. Lower the pitcher slightly to introduce air for foam, then raise it to heat the milk.
5. Continue until the milk reaches desired temperature and texture. Turn off the steam knob.
6. Immediately wipe the steam wand with a damp cloth to prevent milk residue from drying.
7. **Important:** After frothing milk, the machine needs to cool down before brewing coffee. If the power and 1&2 cup lights flash, the machine has entered protection mode. Follow the guide to cool it properly by running hot water through the group head until the lights stop flashing.

Powerful **Steam** Wand



Image: The powerful steam wand actively frothing milk in a metal pitcher, creating creamy foam for lattes and cappuccinos.

3. Making Americano

1. Brew a single or double shot of espresso into your cup as described above.
2. Press the **Power/Americano Mode** button. The machine will dispense hot water into your cup, combining with the espresso to create an Americano. This mode can extract for up to 102 seconds.
3. The machine will stop automatically.

Americano Extraction Mode

Up to **102**-second extraction
for a flavorful Americano coffee

 *Power/Americano Mode*



Image: A hand pressing the Power/Americano Mode button on the espresso machine, with an Americano being prepared in a glass cup.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your espresso machine. **Note:** The machine is not dishwasher safe.

Daily Cleaning

1. **Portafilter and Filter Baskets:** After each use, remove the portafilter, discard coffee grounds, and rinse the portafilter and filter basket under hot water. Use a brush to remove any stubborn coffee residue.
2. **Drip Tray:** Empty and rinse the drip tray daily. The drip tray is detachable for easy cleaning.
3. **Steam Wand:** Immediately after frothing milk, wipe the steam wand with a damp cloth. Purge the steam wand briefly

to clear any milk residue from the nozzle.

4. **Water Tank:** Rinse the water tank daily and refill with fresh water.

Periodic Cleaning (Weekly/Bi-weekly)

- 1. **Group Head:** Use a damp cloth to wipe the group head area, removing any coffee grounds or oils.
- 2. **Exterior:** Wipe the exterior of the machine with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.

Descaling (Every 2-3 Months or as Needed)

Descaling removes mineral buildup that can affect machine performance and coffee taste. Use a commercial descaling solution specifically designed for espresso machines, following the product's instructions. Alternatively, a solution of white vinegar and water (1:1 ratio) can be used.

- 1. Empty the water tank and fill it with the descaling solution.
- 2. Place a large container under the group head and steam wand.
- 3. Run half of the solution through the group head by pressing the single shot button multiple times.
- 4. Run the remaining half of the solution through the steam wand.
- 5. Rinse the water tank thoroughly and fill it with fresh water.
- 6. Repeat steps 3 and 4 with fresh water to rinse the system completely.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses	Water tank empty; Clogged filter; Machine not primed.	Fill water tank; Clean filter; Prime the machine.
Weak or watery espresso	Coffee grounds too coarse; Not enough coffee; Insufficient tamping.	Use finer grounds; Increase coffee quantity; Tamp more firmly.
No steam from wand	Steam wand clogged; Machine not heated to steam temperature.	Clean steam wand nozzle; Wait for steam indicator light to be solid.
Power and 1&2 cup lights flashing	Machine in protection mode (overheated after frothing).	Run hot water through the group head until lights stop flashing to cool down.
Leaking from portafilter	Portafilter not securely attached; Gasket worn; Too much coffee.	Ensure portafilter is tight; Inspect/replace gasket; Reduce coffee dose.

SPECIFICATIONS

Feature	Detail
Brand	atatix
Model Name	Espresso Machine EM3111
Product Dimensions	12.24"D x 7.5"W x 11.18"H
Item Weight	7.5 pounds
Voltage	110 Volts
Pressure	20 Bar
Power	1350W
Water Tank Capacity	44.4 Fluid Ounces (approx. 1.3 Liters)
Coffee Input Type	Ground Coffee
Special Features	Adjustable Brew Strength, Auto Shut-Off, Cup Warmer, Milk Frother, Removable Tank
Dishwasher Safe	No

WARRANTY AND SUPPORT

For information regarding warranty coverage, please refer to the warranty card included with your product packaging or visit the official atatix website. If you encounter any issues or have questions not covered in this manual, please contact atatix customer support for assistance.

Contact information can typically be found on the product packaging or the manufacturer's website.

© 2025 atatix. All rights reserved.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

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.

Submit question