

ILAVIE K3 Espresso Machine: 20 Bar Pressure with Steam Frother for Home & Office Use

QUICK BUYER GUIDE



Home and office users seeking cafe-quality espresso, lattes, and cappuccinos with ease

At a Glance Specs

 **PRESSURE**
20 Bar Pressure for rich crema

 **WATER TANK**
60oz Removable Water Tank

 **MATERIAL**
Stainless Steel Construction

 **DIMENSIONS**
11"D x 9.1"W x 11.3"H

 **OPERATION**
Semi-Automatic One-Touch Controls

 **DESIGN**
Compact & Stylish Modern Appearance



Who It Is For

- ✓ Home brewers making daily espresso
- ✓ Office workers needing quick coffee
- ✓ Coffee lovers creating lattes
- ✓ Users prioritizing easy water refills



Who It Is Not For

- ✗ Commercial coffee shops
- ✗ Users wanting fully automatic machines
- ✗ Those needing minimal maintenance
- ✗ Space-constrained kitchens



Trade Offs to Consider

- Semi-automatic vs fully automatic
- Compact size vs larger brewing capacity
- Manual steam wand vs smart temperature control



Users Say

● POSITIVES

- ✓ Easy to create creamy milk froth
- ✓ Sturdy stainless steel build quality
- ✓ Simple one-touch operation

● COMPLAINTS

- ⚠ E-2 error when using milk first
- ⚠ Limited steam wand adjustment options
- ⚠ Basic LED display



How It Compares

- Semi-automatic vs fully automatic
- 60oz tank vs smaller capacity
- Manual steam wand vs smart controls



Choose This If...

- ✓ Want home espresso with milk froth
- ✓ Need easy water refills
- ✓ Prefer manual brewing control



Skip This If...

- × Need commercial-grade performance
- × Want fully automatic operation
- × Require advanced smart features



Learn More



Read our Review

[ILAVIE 20 Bar Espresso Machine Review: Coffee Enthusiasts' Guide to Home Brewing](#)



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