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## Mcilpoog TC530

# Mcilpoog TC530 Espresso Machine User Manual

BRAND: MCILPOOG

Model: TC530 (Hi03)

## 1. INTRODUCTION AND OVERVIEW

The Mcilpoog TC530 Espresso Machine is a semi-automatic coffee maker designed for ease of use and professional-quality coffee at home. It integrates a conical burr grinder, a 15-bar pressure pump, PID temperature control, and a 3-gear milk frother to deliver a comprehensive coffee experience.

### Key Features:

- **Stress-Free Operation:** Features a 5.5-inch large display screen for clear visibility of extraction pressure, time, and other parameters. Piano button design for intuitive control.
- **Easily Customized:** Grind, brew, and froth milk in three simple steps. Built-in conical burr grinder with 15 settings for fresh coffee.
- **Advanced Functions:** Dual water pump and dual boiler design allow simultaneous coffee and milk foam production. Digital PID temperature control ensures precise water temperature for optimal extraction.
- **Humanized Design:** Includes a 5.5oz large capacity bean bin, 2000ml water tank, large warm cup area, low-pressure pre-infusion, and automatic power-off. Descaling reminders ensure machine longevity.



Figure 1.1: Front view of the Mcilpoog TC530 Espresso Machine, showcasing its sleek design and integrated display.

# 60 Seconds Enjoy a fully cup of Espresso

Easy and convenient, sweeping away the boredom of life



Figure 1.2: The Mclilpoog TC530 Espresso Machine highlighting its ability to prepare espresso in 60 seconds, featuring grinding, timing, PID control, and automatic power-off.

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Video 1.1: An overview of the Mclilpoog TC530 Espresso Machine, demonstrating its key features and functionality.

## 2. SETUP

### 2.1 Unboxing and Component Identification

Upon unboxing, carefully remove all components from the packaging. The main unit, water tank, coffee bean box, portafilter, tamper, cleaning brush, and milk frothing pitcher are included. Ensure all protective wrapping is removed before assembly.



## CREAMY MILK FROTH

3-gear frother mixes steam and milk to create a rich, creamy froth for evenly textured drinks



Figure 2.1: All components of the Mcilpoog TC530 Espresso Machine laid out after unboxing.

## 2.2 Water Tank Setup

1. Lift the lid of the water tank located at the back of the machine.
2. Pour no more than 2 liters of pure water into the water tank. Ensure water temperature is not higher than 35°C.
3. Close the lid and ensure the water tank is securely placed on its tracks.



## Intuitive Large Screen Display

Simplifies how to make your favorite coffee in 3 easy steps with this user-friendly interface



Figure 2.2: Illustration of filling the water tank for the espresso machine.

## 2.3 Coffee Bean Box Setup

1. Ensure the bean box is locked before adding coffee beans. The light will flash if it's unlocked, and grinding will not work. The light is on when locked, and grinding can proceed.
2. Remove the lid of the coffee bean box located on top of the machine.
3. Pour no more than 150g of whole coffee beans into the bean box.
4. Replace the lid securely.



## 5.5 inch Large Display Screen

extraction parameters are clear at a glance, exclusive flavor at your fingertips.

*Figure 2.3: Close-up of the coffee bean hopper on the Mcilpoog TC530, showing beans ready for grinding.*

### 3. OPERATING INSTRUCTIONS

#### 3.1 Control Panel Overview

The 5.5-inch large display screen provides real-time information on extraction pressure, time, and other parameters. The piano button design offers intuitive control over various functions.

# Misty milk bubble enjoy the silky

Three-gear steam regulation, milk bubble easy to pass



Figure 3.1: Detailed view of the Mcilpoog TC530's 5.5-inch large display screen and control buttons.

## 3.2 Brewing Espresso

1. Place the portafilter under the grinder outlet. Press the grinding key or push the portafilter downward to start grinding. The machine will automatically stop grinding after 15 seconds or when the desired amount is reached.
2. Use the tamper to press down the coffee powder evenly in the portafilter.
3. Insert the portafilter into the brewing head and twist to lock it in place.
4. Place your cup(s) under the portafilter spouts.
5. Press the single-cup or double-cup key to start brewing. Alternatively, push the left lever upwards for manual brewing. The machine is always ready to brew without a warm-up phase.

Your browser does not support the video tag.

Video 3.1: A detailed instructional video on how to use the Mcilpoog TC530 Espresso Machine for brewing coffee.



Figure 3.2: Components for coffee preparation, including the built-in conical burr grinder, 15-bar high-pressure pump, and large warm cup area.

### 3.3 Milk Frothing/Steaming

1. Pour no less than 50ml of fresh pure milk into the milk frothing pitcher.
2. Position the steam wand into the milk, ensuring the nozzle is 1-2 cm below the milk surface and close to the 3 o'clock position.
3. Push the right lever upwards to activate the steam. Steam will form, creating rich, creamy froth.
4. Once desired foam is achieved, push the lever downwards to stop steaming. Clean the steam wand immediately after use.



**Built-in Conical Burr Grinder**



**Three boilers and two pumps**



**Large Warm Cup Area on Top**



**15 Bar High Pressure Pump**

*Figure 3.3: The 3-gear frother mixes steam and milk to create a rich, creamy froth for evenly textured drinks.*

## **4. MAINTENANCE**

### **4.1 General Cleaning**

- It is prohibited to immerse the coffee maker in water.
- Make sure to unplug the power cord before cleaning the machine.
- Do not use strong detergents, sharp objects, or abrasive brushes to clean the coffee maker.
- Regularly clean the portafilter, filter baskets, and drip tray with warm water and mild soap.
- Wipe the exterior of the machine with a soft, damp cloth.

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*Video 4.1: This video includes sections on cleaning various parts of the machine, including the bean box and general components.*

## 4.2 Descaling

When the number of brewed cups reaches the set value, the descaling mark on the display will flash to remind you to descale the machine.

1. Place a cup with a capacity greater than 150ml under the coffee outlet and steam outlet.
2. Fill the water tank with 1 liter of purified water and add an appropriate amount of descaling agent.
3. Press and hold the single and double keys simultaneously for 3 seconds to activate the descaling function.
4. After approximately 200 seconds, the descaling function will automatically exit, and the cleaning lamp will go out.

## 4.3 Grinder Cleaning

1. Unlock and remove the bean box.
2. Unlock the grinder counter-clockwise, then lift it away.
3. Use the provided brush to clean the grinding knife and the grinder.
4. Use a brush to clean the powder outlet.

# 5. TROUBLESHOOTING

## 5.1 Water Pumping Failure

If the machine is not pumping water, this can occur if the machine is new and used for the first time, if it has not been used for a long time, or if the water tank is empty during operation.

### Solution Method 1:

1. Place a cup under the steam pipe.
2. When the machine is turned on, push the hot water lever upward. The steam pipe outlet will automatically spray clean water until about 200ml of clean water is discharged.

### Solution Method 2:

1. Use the "manual pump" accessory to fill the machine with water.

## 5.2 Powder Blockage Treatment

The powder outlet may be blocked due to differences in coffee beans, insufficient drying, or improper operation. Clean up as per the following steps:

1. Unlock and remove the bean box.
2. Unlock the grinder counter-clockwise, then lift it away.
3. Use the provided brush to clean the grinding knife and the grinder.
4. Use a brush to clean the powder outlet.

# 6. SPECIFICATIONS

Feature	Detail
Brand	Mcilpoog
Model Name	TC530
Item Model Number	Hi03
Product Dimensions	12.24"D x 11.85"W x 16.34"H
Item Weight	20.1 pounds
Special Feature	Built-in Conical Burr Grinder, 15 Bar Pressure Pump, 3-Gear Frother, PID Temperature Control
Coffee Maker Type	Espresso Machine
Filter Type	Reusable
Operation Mode	Semi-Automatic
Voltage	220 Volts
Water Tank Capacity	2000ml (2 Liters)
Bean Bin Capacity	5.5oz (approx. 150g)

## 7. WARRANTY AND SUPPORT

The Mcilpoog super-automatic coffee machine is backed with an Unconditional Satisfaction Guarantee and a 12-month Warranty.

If you are not 100% satisfied or require assistance, please contact Mcilpoog customer support immediately. Our world-class customer support is available 7 days per week to help you right away.

For further support, please refer to the contact information provided in your product packaging or visit the official Mcilpoog website.