

Mcilpoog AC510

Mcilpoog AC510 15Bar Semi Automatic Espresso Machine User Manual

Model: AC510 | Brand: Mcilpoog

1. INTRODUCTION

Thank you for choosing the Mcilpoog AC510 15Bar Semi Automatic Espresso Machine. This appliance is designed to provide you with a high-quality coffee experience, combining an integrated grinder, 15-bar pump pressure, and a steam wand for various coffee beverages. Please read this manual thoroughly before first use to ensure proper operation, maintenance, and safety.



Figure 1.1: Mcilpoog AC510 Semi Automatic Espresso Machine

2. IMPORTANT SAFETY INSTRUCTIONS

- 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 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.

3. PRODUCT OVERVIEW

The Mcilpoog AC510 is a compact 3-in-1 espresso machine featuring an integrated conical burr grinder, 15-bar pump, and a steam wand. It offers various modes for brewing and frothing.



Big Cup
Mode



Small Cup
Mode



Milk bubble
Mode



Grinding
Mode

Figure 3.1: Front view of the espresso machine highlighting control modes.



Figure 3.2: Side view of the espresso machine.

4. SETUP

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Water Tank:** Fill the removable water tank with fresh, cold water. Ensure the tank is properly seated.
3. **Bean Hopper:** Add fresh coffee beans to the integrated bean hopper.
4. **Initial Rinse:** Before first use, perform an initial rinse cycle without coffee to clean the internal components. Fill the water tank, turn on the machine, and run a brewing cycle with an empty portafilter. Release some steam from the steam wand to ensure the water system is primed.

5. OPERATING INSTRUCTIONS

5.1 Grinding Coffee

1. **Adjust Grind Thickness:** Rotate the grind setting dial on top of the machine to select your desired grind size. The machine offers 15 grind settings.
2. **Grind into Portafilter:** Place the portafilter under the grinding device. Press the grinding button to dispense freshly ground coffee into the portafilter.

3S LOW-PRESSURE PRE SOAKING STIMULATE THE ORIGINAL BEAN ESSENCE OF COFFEE

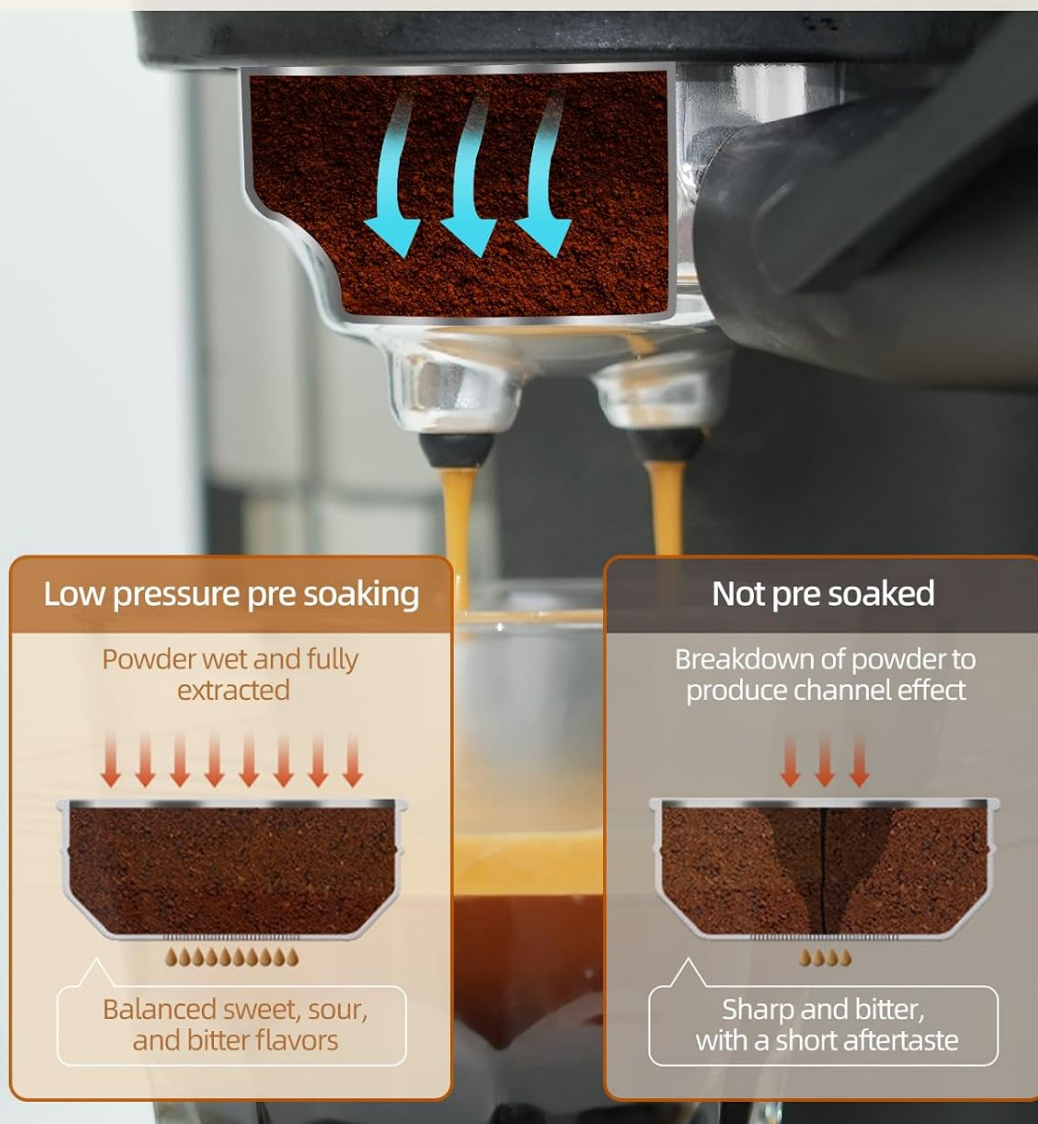


Figure 5.1: Integrated conical burr grinder with coffee beans.

5.2 Tamping

After grinding, use the included tamper to press the coffee grounds firmly and evenly in the portafilter. Proper tamping is crucial for optimal espresso extraction.

5.3 Brewing Espresso

1. **Insert Portafilter:** Securely insert the portafilter into the brewing head.
2. **Select Brew Size:** Place your cup(s) under the portafilter spouts. Select the desired cup size (e.g., small cup or big cup mode) on the control panel. The machine will automatically perform a 3-second low-pressure pre-soaking before extraction.

15TH GEAR GRINDING

SUITABLE FOR COFFEE BEANS FROM DIFFERENT ORIGINS
UNLOCK MORE ITALIAN FLAVORS





Worry free
timed grinding



Negative ion
anti fly powder

Figure 5.2: Espresso being extracted into a glass.

CONSTANT HIGH-PRESSURE STEAM ROD

MILK FOAM IS DELICATE, SILKY, AND MORE DENSE



Figure 5.3: Diagram explaining the 3-second low-pressure pre-soaking process for optimal extraction.

5.4 Steaming Milk

1. **Prepare Milk:** Pour cold milk into a stainless steel milk jug.
2. **Activate Steam:** Press the steam button on the control panel and wait for the machine to heat up to steaming temperature.
3. **Froth Milk:** Submerge the steam wand into the milk and turn the steam knob to release steam. Move the jug to create creamy microfoam.
4. **Clean Steam Wand:** Immediately after frothing, wipe the steam wand with a damp cloth and release a short burst of steam to clear any milk residue.

GRINDING INTEGRATED ITALIAN COFFEE MACHINE



Figure 5.4: Steam wand in use for frothing milk.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your espresso machine.

1. **Daily Cleaning:** After each use, remove and clean the portafilter, drip tray, and waste bean tray. Wipe down the exterior of the machine.
2. **Steam Wand Cleaning:** As mentioned in section 5.4, clean the steam wand immediately after each use.
3. **Grinder Cleaning:** Periodically remove the bean tank and use the powder beater to clean the inside of the grinding system to prevent clogs and ensure fresh grounds.
4. **Descaling:** Depending on water hardness and usage, descale the machine every 2-3 months. Refer to the descaling solution instructions for proper procedure.

Your browser does not support the video tag.

Video 6.1: Demonstrates cleaning procedures for the portafilter, drip tray, and grinder system.

7. TROUBLESHOOTING

If you encounter any issues with your Mcilpoog AC510 espresso machine, please refer to the following general advice:

- **No Power:** Ensure the power cord is securely plugged into a working outlet.
- **No Water Flow:** Check if the water tank is filled and properly seated. Ensure the machine is primed (refer to Section 4).
- **Poor Espresso Extraction:** Adjust grind size (finer for slower extraction, coarser for faster). Ensure proper tamping pressure.
- **No Steam:** Ensure the machine has reached steaming temperature. Check if the steam wand is clogged and clean it if necessary.
- **Grinder Issues:** Ensure the bean hopper is not empty and the grinder is clean of old coffee grounds.

For persistent problems or technical support, please contact Mcilpoog customer service.

8. SPECIFICATIONS

Feature	Detail
Brand	Mcilpoog
Model Name	AC510
Color	AC510 black
Product Dimensions	11.4"D x 7.9"W x 11.4"H
Special Feature	Integrated Coffee Grinder
Coffee Maker Type	Espresso Machine
Specific Uses For Product	Espresso
Exterior Finish	Matte
Included Components	Milk Frother
Operation Mode	Semi-Automatic
Item Weight	8 pounds
Capacity	0.75 Liters



Figure 8.1: Product dimensions of the Mcilpoog AC510.

9. WARRANTY AND SUPPORT

Mcilpoog is confident in the quality of its products. If you encounter any quality problems or require assistance with your AC510 espresso machine, please contact Mcilpoog customer service. They are committed to providing hassle-free and friendly support.

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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