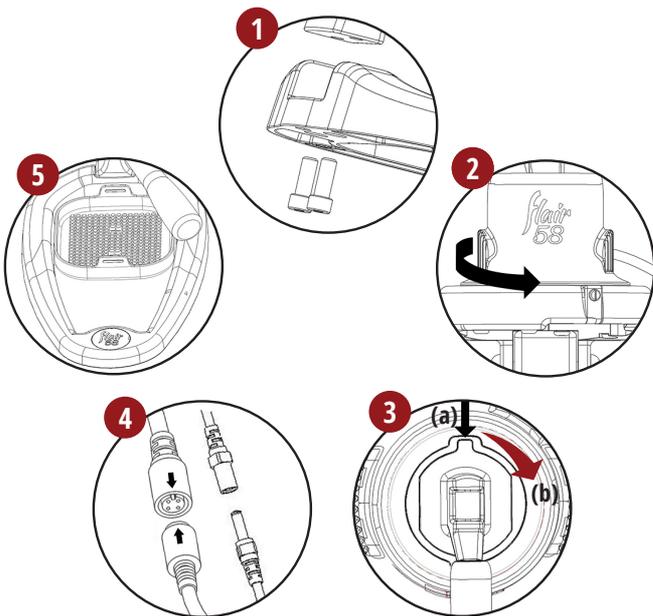


Getting Started With Your Flair 58

Welcome to the world of café-quality handcrafted espresso with your Flair 58! Before pulling your first shot, please follow the steps below to set-up your Flair. Also, please remember that your Flair 58 requires uniform grounds from a high-quality burr grinder.



1. Bolt base & lever assembly together firmly

2. Remove preheat cap & install brew cylinder onto brew base. Rotate counterclockwise to lock

3. Align **(a)** plunger stem tabs to slots on plunger. Rotate **(b)** stem to lock. Push stem down to seal plunger. Pressure gauge should face front of the Flair 58

4. Connect all wires for the Preheat System - use arrows to align tabs

5. Set drip tray directly below brew base

Using Your Preheat System

The Flair 58 can preheat* the brewing cylinder to three temperatures: Low, Medium or High. Please find usage details below and full safety instructions in our attached **"Safety and Instructions Guide."**



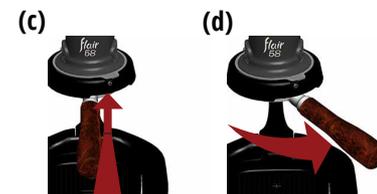
| TURN ON - Press & hold button (3 sec) - LEFT light will BLINK - then... | | |
|-------------------------------------------------------------------------|----------------------------------------------------------------------------|--------------------------------------------------------|
| LOW ~85° C (185° F) | MEDIUM ~90° C (194° F) | HIGH ~95° C (203° F) |
| Wait A Few Minutes (for preheat to complete) | Push Button AGAIN (CENTER light will BLINK) | Push Button 2 TIMES (RIGHT light will BLINK) |
| Left Light Will Become SOLID (when Low Temp is reached) | Wait A Few Minutes (for preheat to complete) | Wait A Few Minutes (for preheat to complete) |
| | LEFT & CENTER Lights Become SOLID (when Med Temp is reached) | ALL Lights SOLID (when High Temp is reached) |
| TURN OFF - Press & hold button (3 sec) - ALL lights OFF | | |

***NOTE:** Without electricity, seal the brew cylinder's bottom with the preheat cap and fill with boiling water for 45 seconds. Discard water, then repeat as needed. Remove cap and insert brew cylinder onto brew base.

Brewing Espresso With Your Flair 58

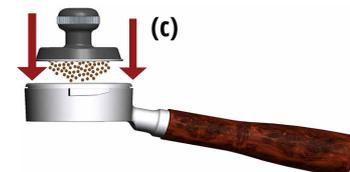
#1 - Prepare the Flair

(a) Turn on Preheat System and set desired preheat temperature **(b)** Raise lever to the upright position **(c)** Insert portafilter for preheat by aligning it with the brew base and **(d)** rotating the portafilter handle counterclockwise until it is firmly in place



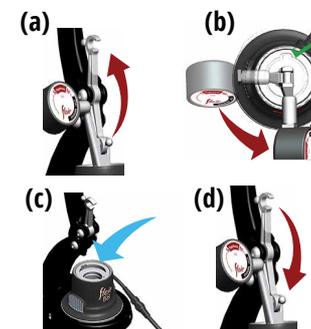
#2 - Prepare the Portafilter

(a) Boil water **(b)** Grind 18-20 grams of freshly roasted beans with burr grinder **(c)** Remove portafilter from brew base, add grounds and tamp, then reinsert portafilter



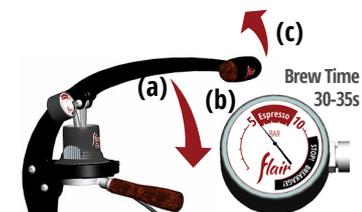
#3 - Prepare the Brew Head

(a) Unlock and lift lever hook all the way up **(b)** then turn plunger stem counterclockwise until two tabs align with openings in plunger and remove stem by gently lifting **(c)** Pour brew water into cylinder until opening of the plunger is filled. Reinsert stem and lock back in by reversing order for removal **(d)** Connect lever to plunger stem by engaging the lever hook



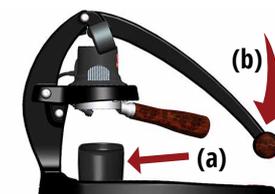
#4 - Brew your Espresso

(a) Slowly lower lever to build pressure in the system and commence brewing **(b)** When first starting out, aim for a shot duration of 30-35 seconds at 6-10 BAR **(c)** When desired shot weight/volume is reached, or lever is fully lowered, raise the lever back to starting position



#5 - Purge your System

(a) Place an empty cup on drip tray to catch any remaining brew water. **(b)** Expel remaining brew water by lowering lever all the way down to allow the remaining liquid to drain. **(c)** To remove the portafilter for cleaning, simply raise the lever back to the upright position and rotate the portafilter clockwise to release



Using Your Pressure Gauge

Achieving well-balanced espresso with the Flair 58 is a combination of the **right grind**, the **right pressure**, and the **right brewing time**.

Everything starts with the grind and dose, which creates the resistance to achieve desired pressure and brewing time. "Flair-istas" who have mastered their technique will brew between 6 and 10 BAR at a time between 30-35 seconds. Your Flair 58 comes with a pressure gauge to ensure your espresso is to your specifications at all times. Please use the chart below to help you dial-in.

| BREW TIME | PRESSURE | | | |
|----------------------|-----------------|--------------------------|-------------------|-----------------------------------------------------|
| | 1-5 BAR | 6-9 BAR | 10-12 BAR | >12 BAR |
| More Than 35 Seconds | More Pressure | Grind More Coarse | Grind More Coarse | DANGER! STOP & DISCARD GROUNDS |
| 30-35 Seconds | Grind More Fine | Target Brew Range | Grind More Coarse | |
| Less Than 30 Seconds | Grind More Fine | Grind More Fine | Less Pressure | |



**Don't break your pressure gauge.
Never brew in the Black!**

Flair 58

QUICK START GUIDE

What's Included:

- 1) Lever
- 2) Lever Assembly
- 3) Pressure Gauge
- 4) Plunger Stem
- 5) Lever Hook
- 6) Plunger (in Brew Cylinder)
- 7) Brew Cylinder
- 8) Brew Base
- 9) 58mm Portafilter
- 10) Base
- 11) Controller for Preheat System
- 12) Drip Tray
- 13) Tamper
- 14) Preheat Cap
- 15) Power Supply (not shown)



Cleaning & Troubleshooting Your Flair 58

When managed correctly, your Flair 58 will need minimal cleaning. Always ensure that your Flair 58's Preheat System is off and your brew head has cooled before cleaning. Never immerse or wash the entire brew head in water. See our attached "**Safety and Instructions Guide**" for more.

No Soap Needed!

Keep Outside Surface & Wires Dry!



1. Remove plunger by pulling out with stem while brewing cylinder is installed on base.
2. Use damp cloth to wipe the inside and bottom of the brew head. Also wipe the plunger.
3. For more thorough cleaning, place a cup beneath your Flair 58 and flush with cool water before wiping.

Learn faster by watching our video tutorials online at:
www.flairespresso.com/learn/tutorials

For troubleshooting write to us at:
service@flairespresso.com

For warranty, upgrades and all other info, visit:
www.flairespresso.com



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