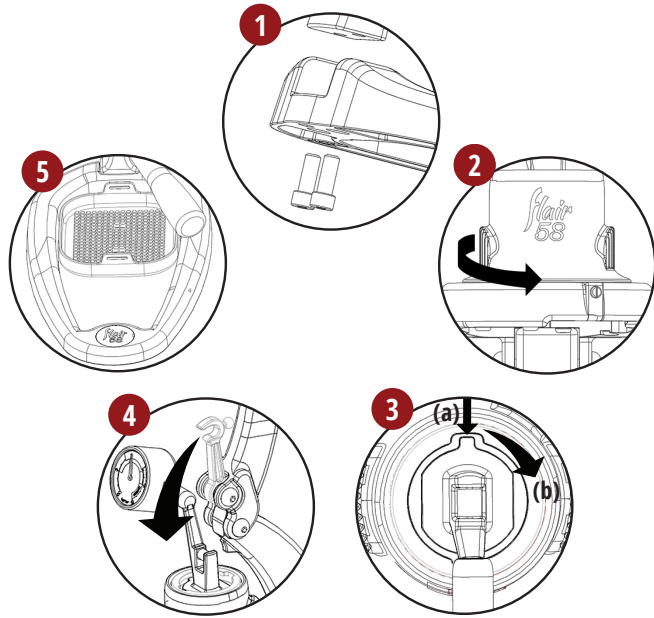


Getting Started With Your Flair 58x

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



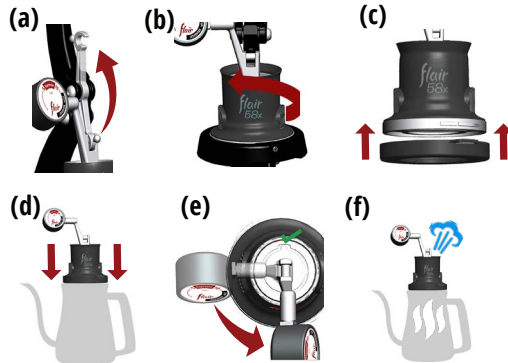
- 1** Bolt base & lever assembly together firmly
- 2** Remove preheat cap & install brew cylinder onto brew base. Rotate counterclockwise to lock
- 3** Align (a) plunger stem tabs to slots on valve plunger. Rotate (b) stem to lock. Push stem down to seal valve plunger. Gauge should face front
- 4** Lower lever hook and connect to plunger stem
- 5** Set drip tray directly below brew base

Preheating Your Flair 58x

Your Flair 58x comes with one open-bottomed preheat cap. This open preheat cap integrates onto the top of most gooseneck kettles for easy preheating. Please follow the steps below.

Preheat Your Flair 58x

- (a)** Raise lever & unlock and lift lever hook
- (b)** Remove the brew head by turning clockwise with gauge in place
- (c)** Add Open Preheat Cap onto bottom of brew head
- (d)** Lift kettle top and replace with brewhead
- (e)** Turn plunger stem counterclockwise until two tabs align with openings in plunger, leave in place to act as a release valve
- (f)** Boil water to preheat

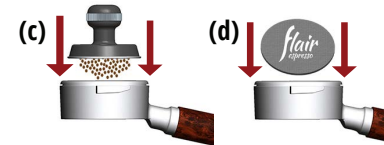


***NOTE:** If you do not have a kettle that can fit your Flair 58x brew head with the open preheat cap, you can preheat your chamber with boiled water and the valve plunger lowered. Purge and repeat as necessary.

Brewing Espresso With Your Flair 58x

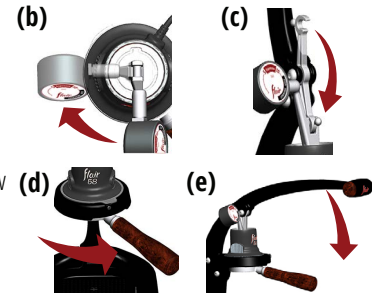
#1 - Prepare the Portafilter

- (a)** Boil water
- (b)** Grind 18-20 grams of freshly roasted beans with burr grinder
- (c)** Add grounds and tamp
- (d)** Add puck screen flat on top of tamped grounds



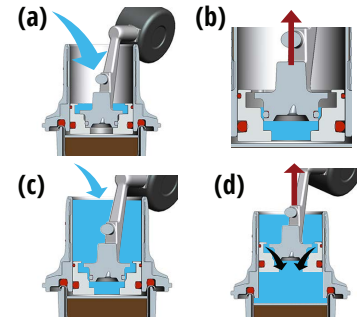
#2 - Prepare the Flair

- (a)** Preheat your Flair 58x brew head as shown on the previous page and add back to brew base with lever raised
- (b)** Reconnect stem to plunger and lock by following step #3 on the previous page
- (c)** Reconnect lever hook to stem by lowering
- (d)** Insert portafilter by aligning it with the brew base and rotating the portafilter handle counterclockwise until it is firmly in place
- (e)** Lower the lever to move the plunger to the bottom of the brew head



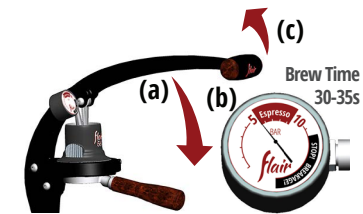
#3 - Prepare the Brew Head

- The valve plunger allows water to be added to the brew chamber without removing the plunger stem. Start with the Flair 58x lever lowered and plunger valve at bottom of cylinder
- (a)** Pour enough water into the cylinder to cover the valve plunger
 - (b)** Prime the valve plunger by slightly moving the lever up and down to make sure water enters the valve
 - (c)** Fill brew cylinder with water
 - (d)** Raise lever slowly, and water will pass through the valve into the brewing chamber



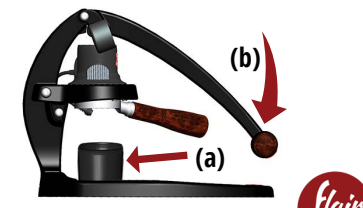
#4 - Brew your Espresso

- (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 6-9 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 58x 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 9 BAR at a time between 30-35 seconds. Your Flair 58x 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 58x

Video Tutorial

QUICK START GUIDE

Cleaning & Troubleshooting Your Flair 58x

When managed correctly, your Flair 58x will need minimal cleaning. Use only cool water without any soap, as this could impact the taste and quality of your espresso. Never place in dishwasher.

Not Dishwasher Safe!
No Soap Needed!



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:
<https://flairespresso.com/learn/tutorials>

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

For warranty, upgrades and all other info, visit:
<https://flairespresso.com>



- What's Included:
- 1) Lever
 - 2) Lever Assembly
 - 3) Pressure Gauge
 - 4) Plunger Stem
 - 5) Lever Hook
 - 6) Valve Plunger (in Brew Cylinder)
 - 7) Brew Cylinder
 - 8) Brew Base
 - 9) 58mm Portafilter
 - 10) Base
 - 11) Drip Tray
 - 12) Tamper
 - 13) Preheat Cap (open)
 - 14) Puck Screen



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