

What's Included in Your Flair 58x

What's Included:

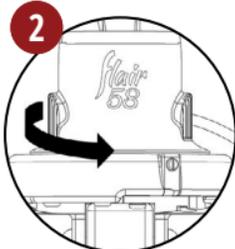
- 1) Lever
- 2) Lever Assembly
- 3) Pressure Gauge
- 4) Plunger Stem
- 5) Lever Hook
- 6) Valve Plunger
(in Brew Cylinder)
- 7) Brew Cylinder
- 8) Brew Base
- 9) 58mm Portafilter
- 10) Base
- 11) Drip Tray
- 12) Tamper
- 13) Kettle Preheat Cap
- 14) Puck Screen

Flair 58x Quick Setup Instructions

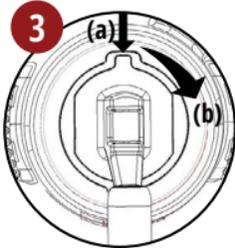
Watch our full online tutorials via the QR Code!



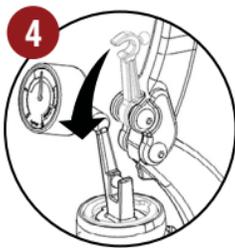
Bolt base & lever assembly together firmly



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



Align (a) plunger stem tabs to slots on valve plunger. Rotate (b) stem to lock. Gauge will face front

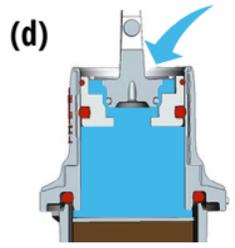
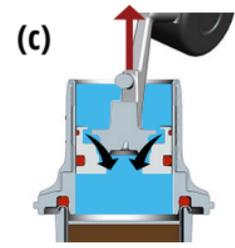
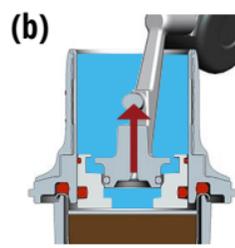
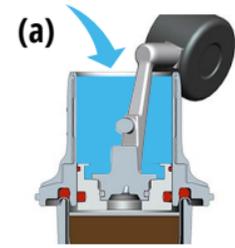


Lower lever hook and connect to plunger stem

Filling Your Flair 58x with the Valve Plunger

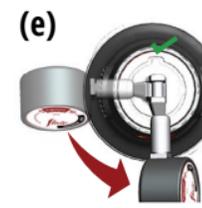
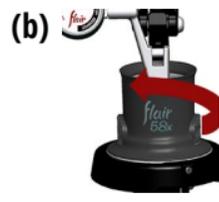
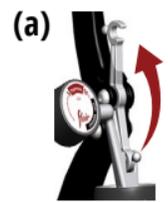
Filling Your Flair 58x with the Valve Plunger

(a) Fill brew cylinder to rim with water (b) Raise lever enough to unseat stem and open valve allowing water to fill head space below (c) Continue to raise lever slowly, and water will pass through the valve and into the brewing chamber (d) Top-off chamber through opening made between stem and plunger once lever is fully raised



Preheating 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 the brew head does not fit on your kettle, preheat your chamber with boiled water and the valve plunger lowered. Purge and repeat as necessary.



Watch Our Training Videos Online!

Brewing with Your Flair 58x

Cleaning Your Flair 58x

QUICK START GUIDE - The Flair 58x



Scan for Tutorials

28 Hammond Street, Suite B
Irvine, CA, 92618 USA
© Intact Idea, All Rights Reserved
Flair is a trademark of Intact Idea, LLC
Designed in California
Made in China

***Use the QR code to watch simple brewing tutorials online!**

#1 - Prepare the Flair

(a) Boil water and preheat your Flair 58x brew cylinder via the described method **(b)** Grind 18-20 grams of freshly roasted beans with burr grinder

#2 - Prepare the Portafilter & Brew Head

(a) Add fresh grounds to portafilter and tamp **(b)** Add puck screen on top of tamped grounds **(c)** re-attach preheated brew head to brew base and **(d)** insert portafilter by aligning it with the brew base and rotating the portafilter handle counterclockwise until it is firmly in place, at roughly the 4 o'clock position (Do not over-rotate) **(e)** Fill your brew head using the valve plunger

#3 - Brew your Espresso

(a) Slowly lower lever to build pressure and begin brewing **(b)** Target 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 to start position

#4 - Purge your System

(a) Place an empty cup on drip tray **(b)** Expel remaining brew water by lowering lever all the way down and allow the remaining liquid to drain **(c)** Rotate portafilter clockwise to remove for cleaning

Before cleaning, always ensure that your Flair 58x's brew head has cooled and never immerse the brew head in water.

No Soap Needed!

Keep Outside Surface & Wires Dry!



1. Use the stem to pull out plunger while brew 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 58x and flush with cool water before wiping.

See our online tutorials for more information on cleaning and storing your Flair 58x via the QR code on this manual.



Video Tutorials: <https://flairespresso.com/flair-58x-tutorials/>
Contact Flair: service@flairespresso.com