



For additional information on how to best use your Flair, including video demonstrations and frequently asked questions, visit us online at:

www.flairespresso.com/brewguide

We want you to love your Flair! Our team is standing by to help troubleshoot any issues that may arise. If you experience any problems, please contact us immediately at:

service@flairespresso.com

To shop for additional accessories, replacement parts, upgrades or our Flair Espresso Blend Coffee, visit us online at:

www.flairespresso.com/shop

Cleaning Your Flair

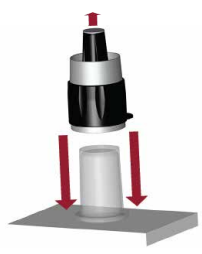
Cleaning the Flair is easy. To remove used espresso grounds from your Flair you can knock them out against the side of a trash can, invert the portafilter and blow into the opposite end, or dig the grounds out with a utensil.



Once the grounds are removed, rinse all brewing parts in cool water.

No soap needed! It can impact your espresso's taste.

Do not clean any Flair parts in a dishwasher.



Tip: After brewing a shot of espresso, use the dosing cup to remove the piston by placing the dosing cup on a hard surface and pushing the piston out.

Packing & Storing Your Flair

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- 2
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The Flair Espresso Maker's Press Stand and Brewing Cylinder and Stainless Steel Piston are warranted against functional defects for 5 (five) years from the purchase date, when used in accordance with all operating instructions. Parts that are more subject to normal wear and tear, such as O-rings, Silicone Sleeves, Piston Stem, and Portafilter are warranted against defects in material, design or workmanship for six (6) months from the purchase date, although these items are expected to last beyond the warranty. Proof of purchase is required to validate the warranty period.

The warranty applies only when the product and parts are used in accordance with all operating instructions. The warranty becomes void if the product or parts are modified, abused or improperly used, damaged by accident, falls, or neglect, or if any parts are improperly installed. The pressure gauge is sensitive to impact and must remain dry outside all times.

Email Customer Service with any questions about a possible defect. All defective product claims will be handled on an individual basis by our Customer Service that will ask you to describe the problem and provide the purchase date and location. Upon confirmation of the defect, we will give you a Return Material Authorization (RMA) for you to use and return the product or defective part. The RMA number must be clearly written on the side of the shipping box in which you return the product. Unless otherwise instructed by us, the product or parts must be sent freight prepaid to our company address and not to the store it was purchase from. Intact Idea makes no other warranties, express or implied, and specifically excludes warranties of merchantability and fitness for a particular purpose. Intact Idea's liability under this warranty shall be limited to repair or replacement of the defective part(s), whichever may apply.

Intact Idea shall not be responsible for any damages or personal injuries, whether incidental or consequential, or claims for such damages based on any legal theory, which may occur while using this product. This warranty gives you specific legal rights, and you may also have other rights which may vary from state to state and country to country.



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Flair is a trademark of Intact Idea, LLC.
Product designed in California, USA - Made in China



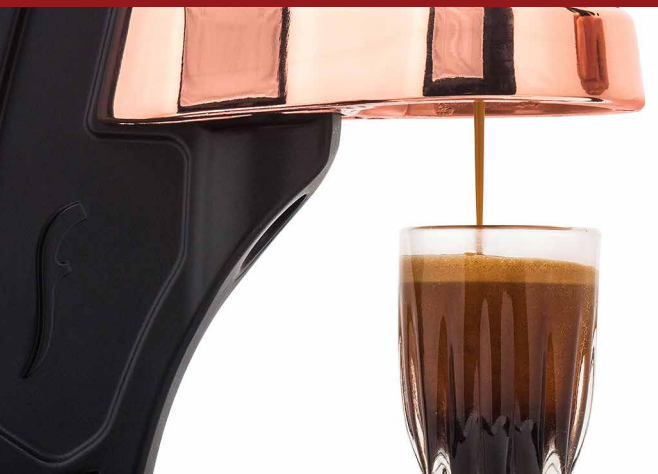
Espresso
Made
Right

QUICK START GUIDE



Flair Classic & Signature Models

Espresso Made Right



Introducing Espresso!

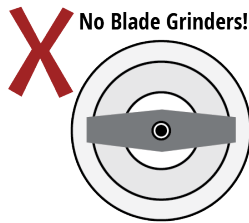
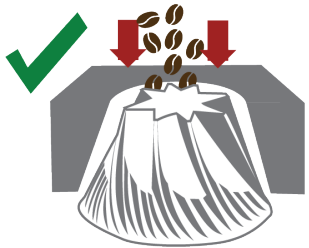
Brewing espresso - by hand - with the Flair is a mixture of science and art. The Flair is like a hand tool; it will follow your decisions and actions. Your espresso's taste and crema is most dependent on the **quality and freshness of your coffee beans** and **finding the right grind size**.



Fresh Whole Coffee Beans Required:

For espresso, pre-ground beans will never work. We recommend using coffee beans roasted within a few weeks of use and grinding immediately before brewing.

Burr Grinder Required:



For espresso, only use a quality burr grinder which creates more uniform grounds than a blade grinder and allows you to control your grind size. When starting, grind your coffee a notch or two coarser than the normal range for espresso and we recommend starting with 17 grams of beans as your dose size. Changing coffee beans may require changing your grind size.



How Do I Get Good Crema?

Crema is only obtained when your espresso is brewed correctly. Start with brew temperatures between 198-208 ° F (92-97 ° C), ensure your beans are freshly roasted and ground and experiment with different grind and dose sizes. It may take practice to get it right. Don't forget, we're here to help!

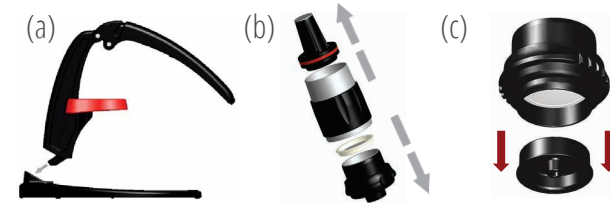
Items of Your Flair Espresso Maker

- 1 Main Post & Lever
- 2 Base
- 3 Dosing Cup & Funnel
- 4 Brew Head (portafilter, plunger, cylinder)
- 5 Travel Case
- 6 Stainless Steel Tamper (optional)
- 7 Pressure Gauge Kit (optional)
- 8 Drip Tray (optional in stainless steel)
- 9 Stainless Steel Piston (optional)
- 10 Bottomless 2-in-1 Portafilter (optional)



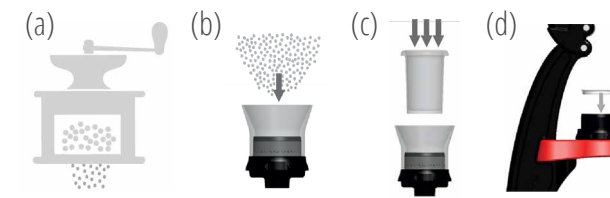
#1 - Prepare the Flair

(a) Insert post into base and place drip tray onto base. (b) Take apart brew head. (c) To convert to bottomless brewing (Signature Models only), simply remove the spout by pulling down. Do not tamp with the spout inserted.



#2 - Prepare your Beans

(a) Always use a burr grinder and use at least 17 grams of freshly roasted beans. (b) Affix funnel to top of portafilter and fill with fresh grounds. (c) Tamp lightly. (d) Remove the funnel and place portafilter on post and add the screen.



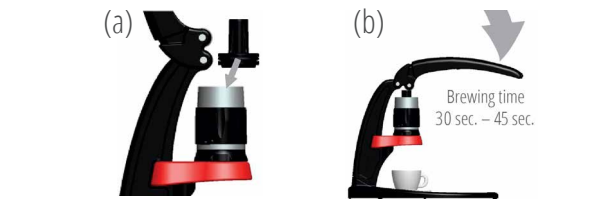
#3 - Prepare the Brew Head

(a) Invert cylinder in sink or bowl & fill with boiling water. Leave for 30 seconds. (b) Empty preheat water and add cylinder to portafilter on the base. (c) Add near-boiling brew water (198-208 ° F, 92-97 ° C) to cylinder. Fill to line.



#4 - Brew with Flair

(a) Add piston to the top of the cylinder. (b) Lower the lever to brew. Brewing time should be between 30-45 seconds at 6-9 BAR pressure. If this is not the case, check your grind and dose.



CAUTION! MIND THE FORCE APPLIED TO THE LEVER!
The Flair is not an exercise machine. To make good espresso, you need to create 6-9 BAR pressure, but excessive force will not make a better espresso and may break the machine. When lowering the lever, if you feel excessive resistance or you see that nothing is coming out into your cup, **STOP! Do**

not put more force onto the lever. Your coffee grounds are too fine. Remove the brewing head and discard the grounds in the portafilter to start over with coarser grounds. To get more coarse grounds, adjust the grind setting on your burr grinder. Check out our "Dialing in Lever Pressure" section for more information.

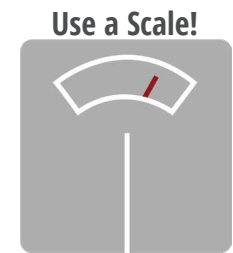
Achieving Espresso Made Right with the Flair is a combination of the **right grind**, the **right pressure on the lever**, and the **right brewing time**. Everything starts with the grind and dose, which creates the resistance to achieve desired pressure and brewing time. "Flair-istas" who have mastered their technique will brew with 30-40 pounds of force on the lever at a time between 30-45 seconds.

Tip: Calibrate your grind, pressure and brewing time with inexpensive beans!

If the grind is too coarse you will feel little resistance and 30 lb of pressure will force the water through immediately.

If the grind is too fine you may not be able to lower the lever, even with 40 lb of pressure. **You should never apply force above 70 lb.**

How do I know how much pressure is right, and how much is too much?



We strongly recommend you use the optional Pressure Gauge Kit (PGK). Otherwise, use a regular bathroom scale to feel 30-40 lb of force. Place the scale on a table and press down with your hand. When the dial reaches 30, that's the force you should be using! You can also place your Flair on the scale while brewing.

