



QUICK START GUIDE

Watch Video Tutorials



For additional information on how to best use your Flair, including video demonstrations and frequently asked questions, visit us online at: www.flairespresso.com/flair-pro2-tutorials

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:

<https://flairespresso.com/contact>

To shop for additional accessories, replacement parts, or upgrades please visit our online shop at the following URL:

www.flairespresso.com/

HANDCRAFTED ESPRESSO



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 or dig the grounds out with a utensil.

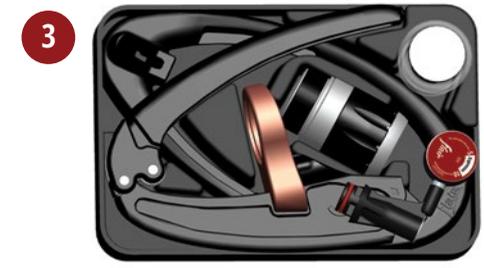
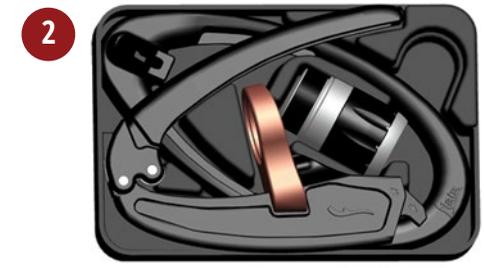
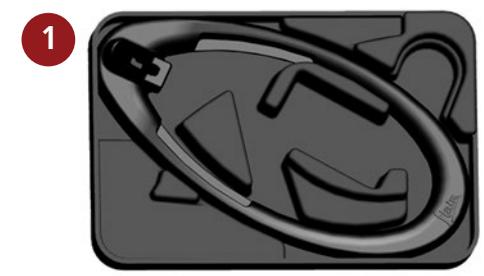


Once the grounds are removed, rinse all brewing parts in cool water.

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

Do not clean any Flair parts in a dishwasher.

Packing & Storing Your Flair



The Flair Espresso Maker's Press Stand and Brewing Cylinder and Stainless Steel Plunger 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, Dispersion Screen, Silicone Sleeves, Piston Stem, and Portafilter are warranted against defects in material, design or workmanship for 1(one) year 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 at all times.

Contact Customer Service with 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, provide photos, 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 purchased 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.



28 Hammond Street, Suite B
Irvine, CA, 92618 USA
service@flairespresso.com • www.flairespresso.com
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Flair is a trademark of Intact Idea, LLC.
Product designed in California, USA - Made in China

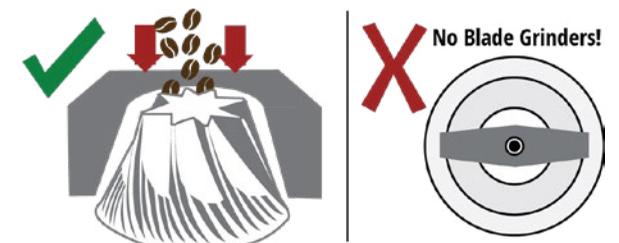
f Before Getting Started

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:



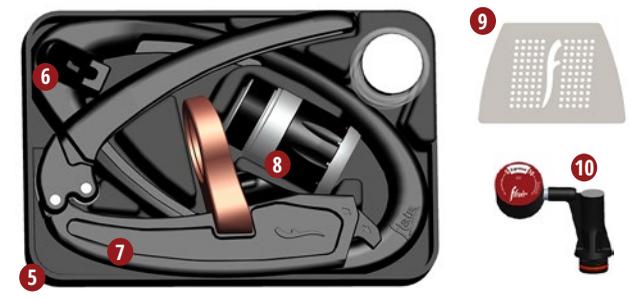
For espresso, only use a quality burr grinder which creates more uniform grounds than a blade grinder and allows you to control your grind size. When starting, grind your coffee a notch or two coarser than the normal range for espresso and we recommend starting with 20 grams of beans as your dose size. 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 194 - 204 ° F, ensure your beans are freshly roasted and ground and that you experiment with different grind and dose sizes. It may take practice to get it right. Don't forget, we're here to help!

f Instructions: Brewing with the Flair PRO 2

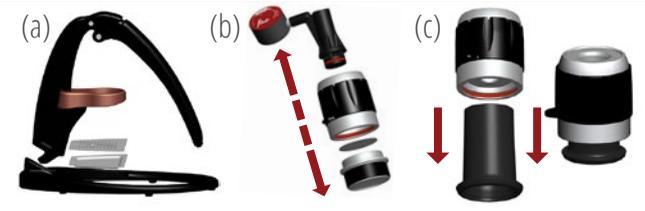
Contents of Your Signature PRO Model

- 1 Funnel & Dosing Cup
- 2 Stainless Steel Tamper
- 3 Screen, Preheat (Tamping) Cap
- 4 Stainless Steel Spout
- 5 Travel Case
- 6 Base
- 7 Main Post & Lever
- 8 Brew Head (portafilter, plunger, cylinder)
- 9 Stainless Steel Drip Tray
- 10 Pressure Gauge & Stem



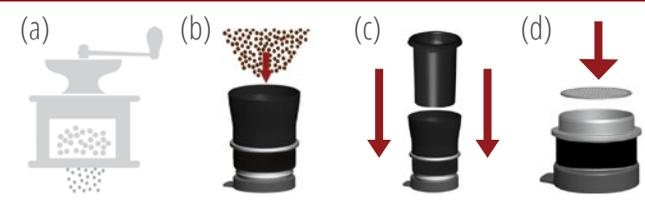
#1 - Prepare the Flair

(a) Insert post into base and place drip tray onto base. (b) Take apart brew head. (c) Move plunger (part inside brew head) into position using dosing cup. Plunger will be opposite of red o-rings inside cylinder when correct.



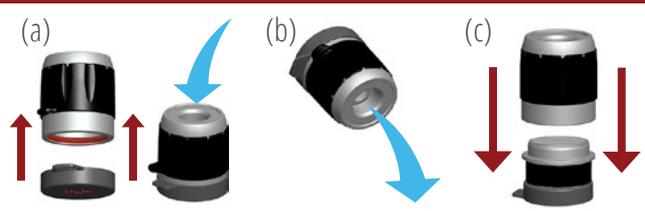
#2 - Prepare your Beans

(a) Always use a burr grinder to grind at least 16 grams of freshly roasted beans. (b) Affix funnel to top of portafilter and fill with fresh grounds. (c) Tamp lightly with tamping cap below. (d) Remove the funnel and place the screen on top.



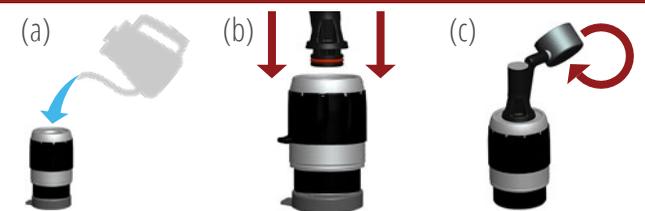
#3 - Prepare the Brew Head

(a) Add preheat cap onto bottom (o-ring side) of cylinder and fill with just boiled water. Leave for at least 30 seconds. (b) Pour out preheat water from cylinder, remove the preheat cap. (c) Place cylinder on top of portafilter.



#4 - Add Brew Water

(a) Add your near-boiling brew water (194 - 204 ° F) through top of cylinder. Fill until water is visible in the well. **Do not underfill!** (b) Affix stem by pressing down into well. Don't dump excess water. (c) Rotate gauge for best visibility.



#5 - Brew with Flair

Place brew head onto the Flair and lower the lever to brew. For spouted brewing "click" spout on bottom of portafilter. Brewing time should be between 35-45 seconds at 6-9 BAR pressure. If this is not the case, check your grind and dose.



f Using Your Pressure Gauge

Achieving Espresso Made Right with the Flair 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 35-45 seconds.



Your Flair PRO 2 comes with a pressure gauge to help ensure your espresso is to your specifications at all times.

Don't break your Flair. Never brew in the Black!

Please use the chart below to help you dial-in.

		PRESSURE				DANGER! STOP & DISCARD GROUNDS
		1-5 BAR	6-9 BAR	10-12 BAR	>12 BAR	
BREW TIME	More Than 45 Seconds	More Pressure	Grind More Coarse	Grind More Coarse		
	35-45 Seconds	Grind More Fine	Espresso Made Right	Grind More Coarse		
	Less Than 35 Seconds	Grind More Fine	Grind More Fine	Less Pressure		

Tip 1: Calibrate your grind, pressure, and time with inexpensive beans!

Tip 2: Keep your dose constant when calibrating to reduce variables.

Tip 3: Pre-wet your grounds via pre-infusion by slowly pulling lever down until 2 BAR is achieved, and hold still for 5-10 seconds. Then proceed to brew as normal for 35-45 seconds.

