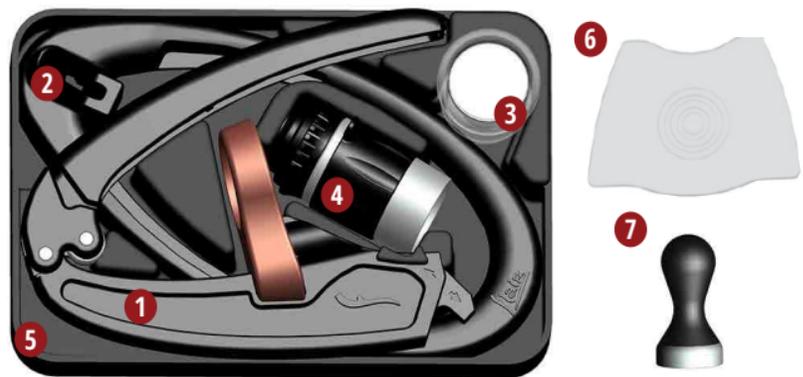


## What's Included in Your Flair Signature

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



Don't break  
your Flair!

Never brew  
in the Black!



## Before Brewing with Your Flair

### 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.



### Fresh Whole Coffee Beans Required:

Your Signature's Bottomless 2-in-1 Portafilter will not work with pre-ground beans. We recommend whole coffee beans roasted within a few weeks of use and ground immediately before brewing.

### Burr Grinder Required:



## Brewing with Your Flair

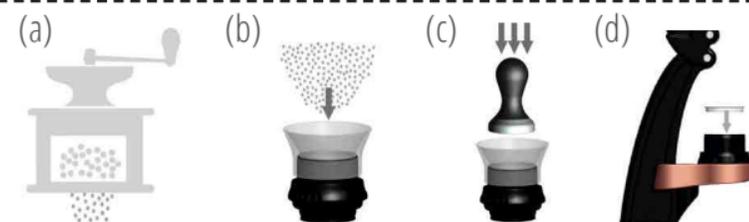
### #1 - Prepare the Flair

(a) Insert post into base and place drip tray onto base. (b) Take apart brew head. (c) To convert to bottomless brewing, remove spout by pulling down. Don't tamp with spout inserted.



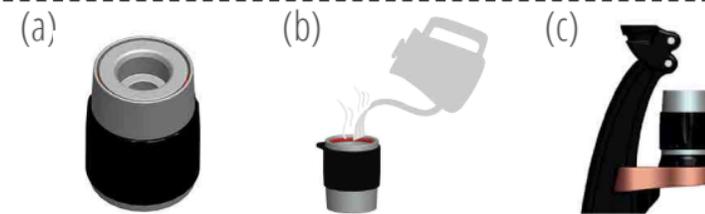
### #2 - Prepare your Beans

(a) Grind between 12-16 grams of beans with burr grinder. (b) Affix funnel to portafilter and fill with grounds. (c) Tamp lightly. (d) Remove funnel and place portafilter on post and add screen.



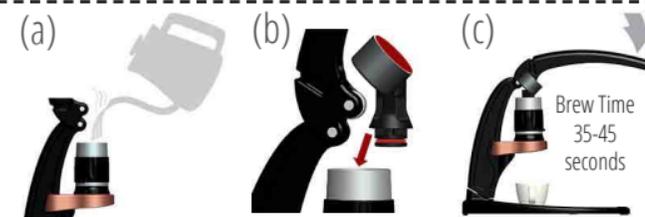
### #3 - Prepare the Brew Head

(a) Ensure plunger is at top of cylinder. (b) Invert cylinder in sink or bowl & fill with boiling water. Leave for 30 seconds. (c) Empty preheat water and add cylinder to portafilter on the base.



### #4 - Brew with Flair

(a) Add brew water (198-208 ° F, 92-97 ° C). Do not underfill. (b) Affix gauge stem to the top of cylinder. (b) Lower lever. Brew time should be 35-45 seconds at 6-9 BAR if grind and dose are correct.



**\*WARNING**  
Never  
Release  
Lever  
Abruptly!  
Boiling  
water may  
SPRAY!

Need Help? [www.flairespresso.com/brewguide](http://www.flairespresso.com/brewguide)



## Watch Our Training Videos!

The best way to learn to use your Flair is by watching. Visit our brewing guide for training videos and troubleshooting.

[www.flairespresso.com/brewguide](http://www.flairespresso.com/brewguide)

Our team is standing by to help! If you experience any problems, please contact us immediately at:

[service@flairespresso.com](mailto:service@flairespresso.com)

Your Flair is backed by a 5-year limited warranty. For details visit:

[www.flairespresso.com/warranty](http://www.flairespresso.com/warranty)

**intactidea**

28-B Hammond Street  
Irvine, CA, 92618 USA

© Intact Idea, All Rights Reserved

Flair is a trademark of Intact Idea, LLC. • Designed in California - Made in China

## Dialing in Your Flair

Brewing espresso 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. "Flairistas" who have mastered their technique will brew between 6 and 9 BAR at a time between 35-45 seconds.

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

		PRESSURE			
		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	<b>DANGER! STOP &amp; DISCARD GROUNDS</b>
	35-45 Seconds	Grind More Fine	<b>Espresso Made Right</b>	Grind More Coarse	
	Less Than 35 Seconds	Grind More Fine	Grind More Fine	Less Pressure	

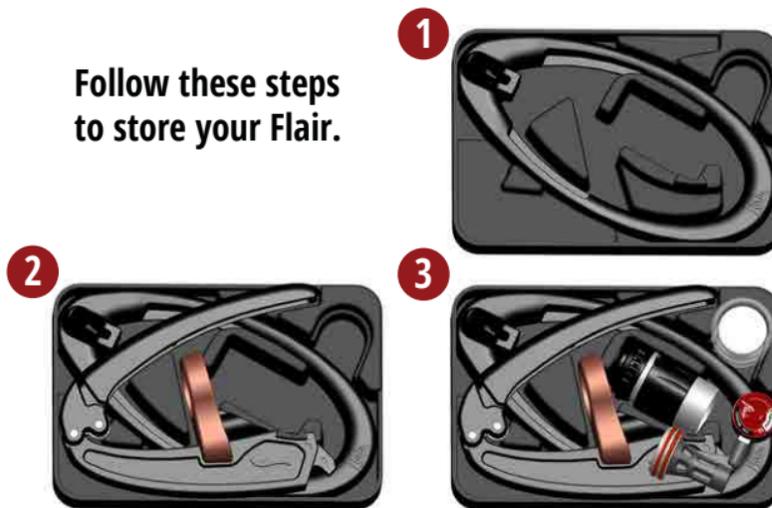
## Cleaning & Storing Your Flair

Remove used espresso grounds from your Flair by knocking them out against the side of a trash can, invert the portafilter and blow into the spout, or dig the grounds out with a utensil.

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

**No soap needed! Never put Flair parts in dishwasher.**

Follow these steps to store your Flair.



# QUICK START GUIDE



Flair Signature Models

Video Tutorials: [www.flairespresso.com/brewguide](http://www.flairespresso.com/brewguide)