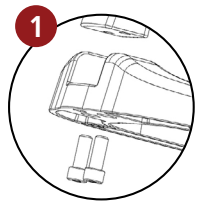## What's Included in Your Flair 58

1)

What's Included:
- 1) Lever
- 2) Lever Assembly
- 3) Pressure Gauge
- 4) Plunger Stem
- 5) 3-Piece Lever Hook
- 6) Valve Plunger
  - *(in Brew Cylinder)*
- 7) Brew Cylinder
- 8) Brew Base
- 9) 58mm Portafilter
- 10) Base
- 11) Preheat Controller
- 12) Drip Tray
- 13) Tamper
- 14) Kettle Preheat Cap
- 15) Puck Screen
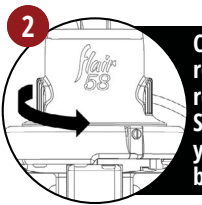- 16) Power Supply
  - *(not shown)*

3)
2)
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Flair 58 Quick Setup Instructions
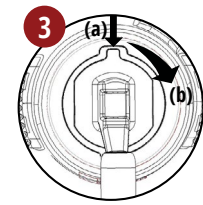*Watch our full online tutorials via the QR Code!*

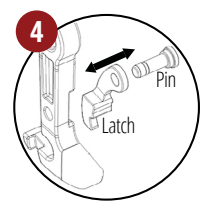**1** Bolt base & lever assembly together firmly

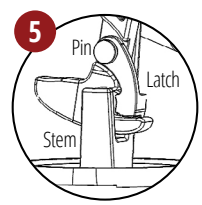**2** Remove preheat cap & install brew cylinder onto brew base. Rotate counterclockwise to lock

CAUTION: Do not rotate, reposition or remove the Silicone Sleeve or wires as you may cause the brew head to fail.

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

4 Pin Latch Disassemble 3-piece lever hook, lower and attach to stem, & reinsert the latch & pin to lock hook to stem

5 Pin Latch Stem Assembled lever hook will enclose stem & lock in place. Latch will fit into notches on opposite sides of hook
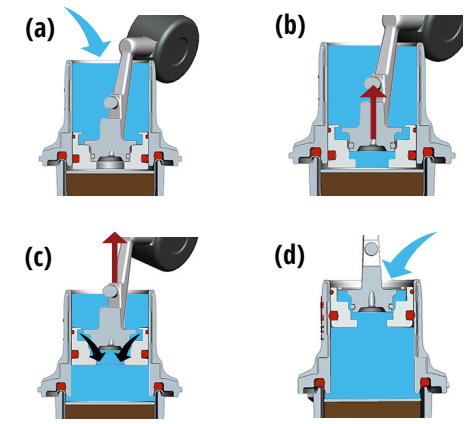

Using Your Preheat System

The Flair 58's Preheat Control System can preheat the brew cylinder to three different temperatures: Low, Medium or High, to correspond to different roast levels.

Please find usage details for the Preheat Control System below and full safety instructions in our online **Safety and Instructions Guide,** which can be found online by following the QR code on the front of this manual.

TURN ON - Press & hold button (3 sec) - LEFT light will BLINK - then...		
LOW ~85° C (185° F)	**MEDIUM** ~90° C (194° F)	**HIGH** ~95° C (203° F)
Wait A Few Minutes (for preheat to complete)	**Push Button AGAIN** (CENTER light will BLINK)	**Push Button 2 TIMES** (RIGHT light will BLINK)
Left Light Turns SOLID (when Low Temp is reached)	**Wait A Few Minutes** (for preheat to complete)	**Wait A Few Minutes** (for preheat to complete)
	LEFT & CENTER Lights Turns SOLID (Med Temp is reached)	**ALL Lights SOLID** (when High Temp is reached)
TURN OFF - Press & hold button (3 sec) - ALL lights OFF		

Filling Your Flair 58 with the Valve Plunger

Filling Your Flair 58 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

(a) (b)
(c) (d)

flair espresso

QUICK START GUIDE - The Flair 58

Scan for Tutorials

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

#1 - Prepare the Flair
(a) Preheat your Flair 58 **(b)** Insert portafilter for preheat by aligning it with the brew base and **(c)** rotate the portafilter handle counterclockwise until it is firmly in place, at roughly the 4 o'clock position (Do not over-rotate)

#2 - Prepare the Portafilter & Brew Head
(a) Boil water **(b)** Grind 18-20 grams of freshly roasted beans with burr grinder **(c)** Remove portafilter from brew base, add grounds and tamp **(d)** Add puck screen on top of tamped grounds and re-insert portafilter **(e)** Fill your brew head using the valve plunger as described previously

#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 58's Preheat System is off, your 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 58 and flush with cool water before wiping.

See our online **"Safety and Instructions Guide"** via the QR code for more cleaning information.

Video Tutorials