



INSTRUCTION MANUAL

START WITH OUR VIDEO BREW
GUIDE VIA THE QR CODE



CONGRATULATIONS, YOU'RE A HOME BARISTA

Flair 58x Introduction

Welcome to the wonderful world of home espresso, with the Flair 58x. We are so happy you're here, and can't wait to get you started brewing delicious shots for yourself and your loved ones. But, before we dive in, we wanted to mention a few things first.

- The Flair 58x is a professional grade espresso machine, meaning that you will need a high-quality burr grinder to effectively dial-in your shots. If you have any questions with regards to this, please reach out to our team!
- This manual is meant to be a brief instruction manual, but more information can be found on our website via the QR codes. We feel video brewing guides are the best way to learn.
- Finally, if you encounter any questions or challenges, please reach out to our world-class customer service team. We are always available to help in any way.

VIDEO BREWING TUTORIAL:

The best way to learn is by watching

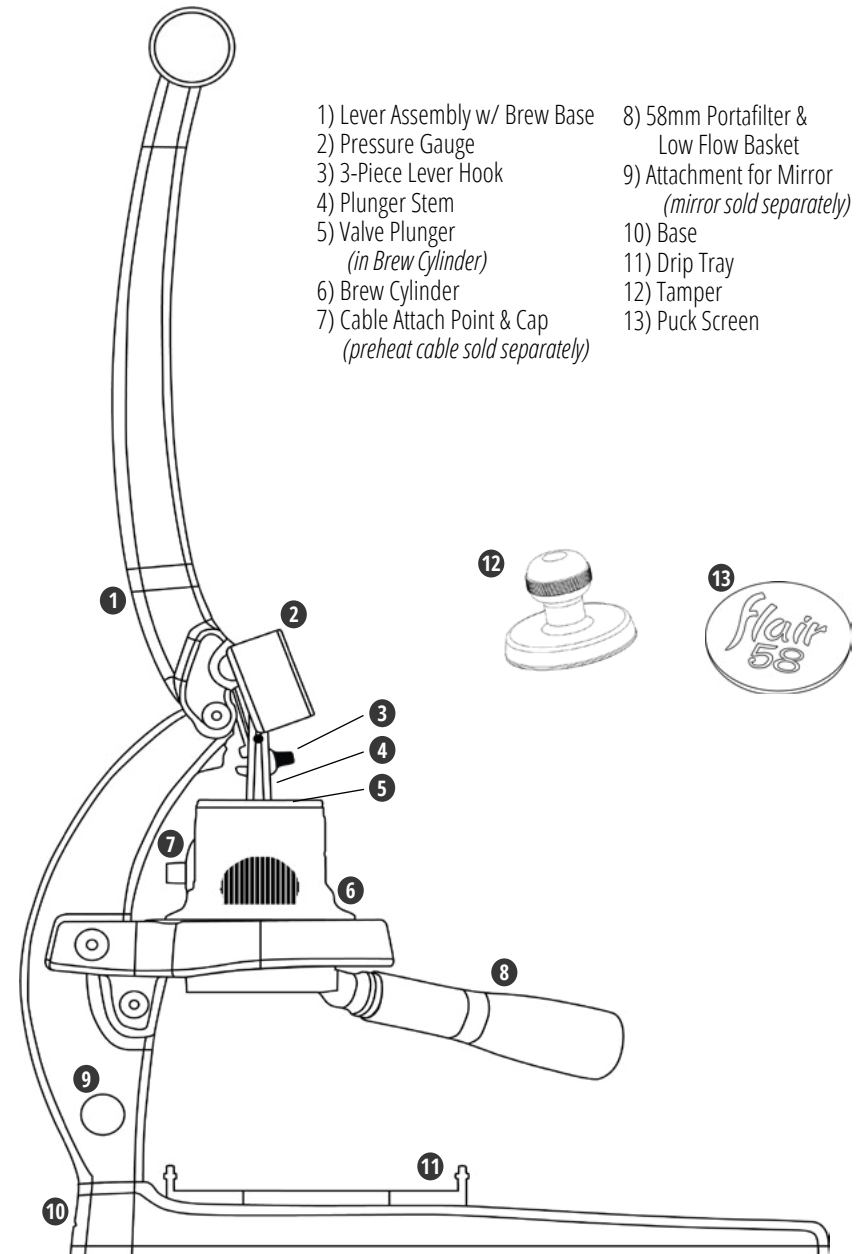


Video Tutorials: <https://flairespresso.com/flair-58x-tutorials/>

Contact Flair: <https://flairespresso.com/contact/>

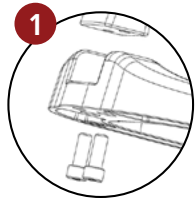
PARTS, BITS & GOODIES FOR BREWING GREAT ESPRESSO

What's Included In The Box

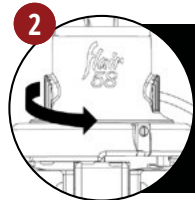


A FEW MINUTES OF WORK FOR A LIFETIME OF ESPRESSO

Assembly Out Of The Box

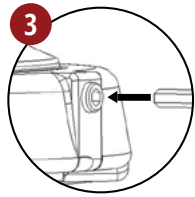


Bolt base & lever assembly together firmly with two provided screws. Ensure lever is in alignment before tightening.

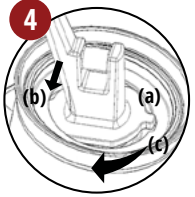


Install brew cylinder onto brew base - Rotate counterclockwise to lock - and note, your 58x is electric capable, heed the caution above

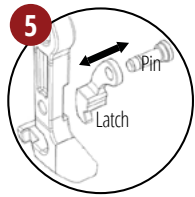
CAUTION: Do not rotate, reposition or remove the Silicone Sleeve or wires as you may cause the brew head to fail.



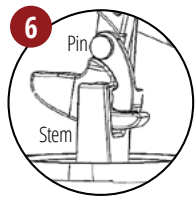
Use included wrench if friction-lock requires more or less tension, or if quick-release is not needed, tighten until resistance is felt—do not over-tighten!



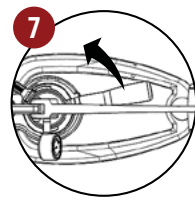
(a) Locate slot on plunger (b) Insert stem tab under plunger lip opposite slot (c) Lower second tab into slot and rotate stem to lock - gauge will face front*



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



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



Insert the portafilter with the handle just to the right of the lowered lever. Turn counter-clockwise to lock (roughly 4 o'clock)

**Note: The plunger will rotate over time, and when the tab of the stem is aligned with the slot of the plunger the two parts may disengage from each other. If this happens, follow the cleaning instructions to remove your plunger and re-orient correctly.*

YOU'RE SECONDS AWAY FROM HANDCRAFTED ESPRESSO

Brewing With Your Flair 58x

#1 - Prepare the Flair

(a) Lower lever for preheat (b) Boil water and preheat your Flair 58x brew cylinder via the described method on the following page (c) If preferred, you can preheat your portafilter basket with hot water as well, but must dry completely before adding coffee grounds

#2 - Prepare the Portafilter & Brew Head

(a) Grind roughly 18 grams of freshly roasted beans with an espresso capable burr grinder (b) Add grounds to the dry portafilter and tamp (c) Add puck screen on top of tamped grounds and (d) re-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) Lower the lever and fill your brew head using the valve plunger as described below

#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 using the pressure gauge as reference (c) When desired shot weight/volume is reached, or lever is fully lowered, raise the lever to start position

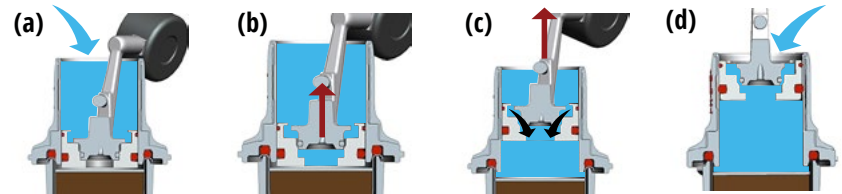
#4 - Purge your System

(a) Place empty cup on drip tray (b) Expel remaining water by lowering the lever all the way down to expel remaining liquid, repeat as needed (c) Rotate portafilter clockwise to remove for cleaning

A SEAMLESS WAY TO BREW BACK-TO-BACK SHOTS

Using Your Valve Plunger

(a) Lower lever and 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

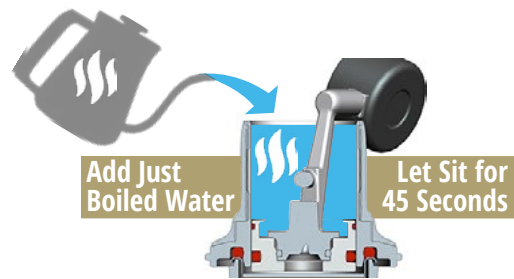


THERMAL MANAGEMENT FOR ANY ESPRESSO

Preheating Your Flair 58x

Your Flair 58x is manual and non-electric, and must be preheated with either hot water or steam, prior to brewing. We suggest using water just off the boil and the method described below.

(a) Place empty cup under your Flair 58x to catch preheat water **(b)** Lower lever so valve plunger is at bottom of brew cylinder **(c)** Fill brew cylinder with water just off the boil **(d)** Allow to sit for at least 45 seconds then **(e)** raise lever slowly, allowing preheat water to pass through valve plunger and into cup **(f)** Repeat as necessary



GET PLUGGED IN

Upgrading Your 58x to Electric Preheating



Your Flair 58x is electric capable, and can be upgraded to the Electric Preheat System by purchasing Flair's Preheat Controller System.

Once purchased, simply remove the cap from the back of the brew cylinder, plug in your preheat controller, and you'll be ready to go.

The Preheat System allows you to select one of three brew temperatures to correspond to different roast levels, light, medium and dark.

But, no matter where you go, your Flair 58x will maintain its ability to brew off the grid.

KEEP YOUR FLAIR IN TIP TOP SHAPE

Cleaning Your Flair 58x

Before cleaning, always ensure that your brew head has cooled and never immerse the brew head in water. If you have upgraded to the electrical system, ensure this is off before cleaning.

No Soap Needed!

Keep Outside Surface & Wires Dry!



1. Dissassemble and detach locking hook, then use stem to remove plunger

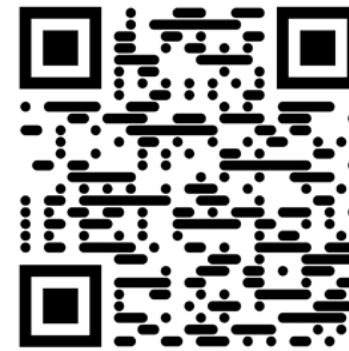
2. Use damp cloth to wipe the inside and bottom of the brew head. Also wipe the plunger

3. For more thorough cleaning, place a cup beneath your Flair 58x and flush with cool water before wiping

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

FLAIR'S WORLD-CLASS CUSTOMER SERVICE IS A SNAP AWAY

Troubleshoot Your Flair 58x



Reach Us Directly: <https://flairespresso.com/contact/>

flair 58x



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