

Flair
49
PRO



*More Than An Espresso Machine
It's An Experience*

INSTRUCTION MANUAL

START WITH OUR VIDEO BREW
GUIDE VIA THE QR CODE



CONGRATULATIONS, YOU'RE IN CONTROL OF EVERY SHOT YOU CRAFT

Flair 49 PRO Introduction



Welcome to the wonderful world of handcrafted espresso. 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.

Handcrafted espresso is an art. With your Flair, each shot takes about four minutes to prepare and brew—a bit longer than pressing a button, but infinitely more rewarding. You're not just making espresso; you're crafting it to your taste.

Why 49mm? A 49mm basket is perfect for home espresso, featuring a deeper puck for more contact time, easier dial-in, and a reduced risk of channeling. Expect an espresso shot with a rich mouthfeel and lots of body!

What's Needed to Brew: The Flair is a professional-grade espresso machine, meaning that you will need a high-quality burr grinder to effectively dial-in your shots. However, the 49 also comes with an additional Pressurized Basket that does not require any special grinder. If you have any questions with regards to this, please reach out to our team!

Seeing is Believing: We feel video brewing guides are the best way to learn. Follow the QR codes!

Questions? If you have any questions, please reach out to our world-class customer service team. We are always here.

VIDEO BREWING TUTORIAL:

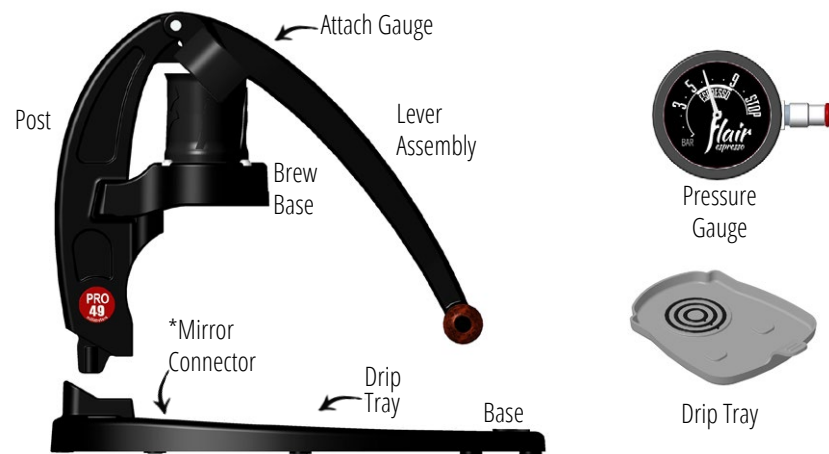


Video Tutorials: <https://flairespresso.com/flair-49-pro-tutorials/>

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

PARTS, BITS & GOODIES FOR BREWING GREAT ESPRESSO

What's Included In The Box



Use bolt, washer and hex wrench to connect the base to lever. Attach Pressure Gauge. Place Drip Tray in the base. **Optional: Purchase a Magnetic Shot Mirror that Affixes to the Base!*



Tamper



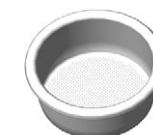
Dispersion Screen



Dosing Funnel



Portafilter with Pressurized Basket
(10 to 15 grams)



Non-Pressurized Basket
(14 to 20 grams)

Pressurized Basket

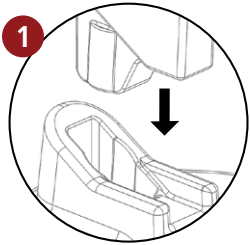
Beginners should start with the Pressurized Basket, which is nested inside the Portafilter. We recommend 10-15 grams of pre-ground coffee in this basket and extractions at roughly 20 seconds and 5 BAR. To remove, pop the basket out from the bottom. When tamping, be careful of the spout.

Non-Pressurized Basket

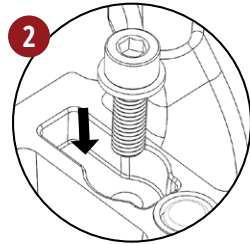
Your Flair 49 PRO also comes with a Non-Pressurized Basket for full control over your espresso extractions. We recommend dosing 14-20 grams. Use of this basket requires a high quality burr grinder, and much more fine grounds than the Pressurized Basket. See following pages for more information.

A FEW MINUTES OF WORK FOR A LIFETIME OF ESPRESSO

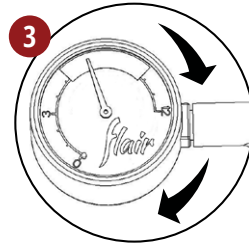
Assembly Out Of The Box



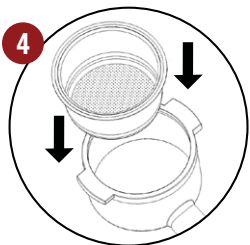
Insert the Post into the slot on the Base. This will be easiest with the Post and Base upside down.



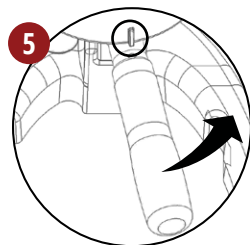
Place the Washer onto the Bolt and insert into the slot on the base. Tighten with the provided hex wrench.



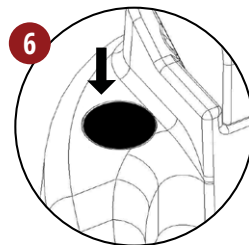
Place your Flair 49 PRO frame on a level surface. Take the Pressure Gauge and screw into the threads on the stem.



Select your Portafilter Basket: either the Pressurized or Non-Pressurized Basket. To remove, pop out from bottom.

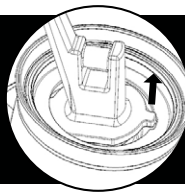


Attach the Portafilter to the Brew Base by aligning the Portafilter handle with the nub on the Brew Base. Turn counter-clockwise to lock.



Optional: Attach the Shot Mirror to the lower left of the Base, if you purchased one separately.

***NOTE:**
The plunger may rotate over time, causing the stem tab to lift through the plunger slot



If the two parts disengage from each other, please see our video tutorials, via the QR code, to see how to open the hook and reorient.

YOUR DAILY RITUAL FOR GREAT ESPRESSO

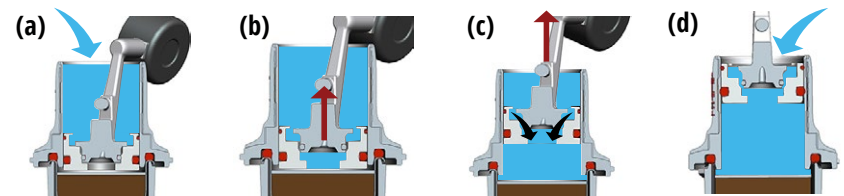
Brewing With Your Flair 49 PRO

#1 Use 10-15 grams of pre-ground coffee (Pressurized Basket) or grind 14-20 grams (Non-Pressurized Basket) of freshly roasted beans with a high quality burr grinder. Add the grounds to the Portafilter and tamp. Place the dispersion screen on top of the tamped grounds.

#2 Preheating your Flair 49 Brew Cylinder is required. To preheat, lower the lever so the piston is at the bottom of the Cylinder. Place an empty cup beneath the cylinder, on the Drip Tray. Boil water and fill the Cylinder to the top. Leave for 45 seconds. Raise the lever lightly to dump. For extra thermal stability, repeat the steps above to preheat a second time.

#3 Lower the lever and attach the Portafilter to the bottom of the Brew Base, orienting the handle with the nub on the Brew Base. Rotate the Portafilter handle counter-clockwise until it is firmly in place, at approximately the 4 o'clock position. (Do not over rotate.)

#4 With the lever down, fill the brew cylinder to the top rim with boiling water **(a)**. Then raise the lever enough to unseat the stem and open the valve, allowing water to fill the headspace below **(b)** (Wiggle the lever to minimize air pockets). Continue to raise the lever slowly until it's fully raised **(c)**. Top off the cylinder once the lever is fully raised. Lower the lever to build pressure and begin brewing **(d)**.



#5 Target a shot duration of 25-40 seconds at 5-9 bar (see next page). When the desired shot weight/volume is reached, or the lever is fully lowered, raise the lever to the start position to stop the flow.

Enjoy your handcrafted espresso!

#6 Place an empty cup on the drip tray and purge the system by raising the lever all the way, then lowering it to expel the remaining liquid. Repeat as needed. Rotate the Portafilter clockwise to remove it for cleaning. Make sure you remove the puck screen before dumping the grounds.

Caution: Never immerse the brew head or gauge in water for any reason.

BEING IN THE ESPRESSO ZONE

Using And Understanding Your Pressure Gauge

RIGHT IN THE ESPRESSO ZONE

Congrats, you're brewing espresso! Your shot should last roughly 25-40 seconds between 5 and 9 BAR for a full extraction. If you're brewing for less than the above, grind finer. If your extraction is very slow, consider using coarser grounds.

ABOVE THE ESPRESSO ZONE

If you're above the espresso zone, you're either pressing too hard, or your grounds are too fine. Use coarser grounds or less force on the lever. Slowly ease off the lever if you hit the STOP!

BELOW THE ESPRESSO ZONE

If you can't reach the Espresso Zone - with either Portafilter - you can either grind more fine, or increase the amount of force on the lever. If increased force doesn't work, you'll have to grind more finely.



HOW TO DIAL-IN YOUR SHOT USING YOUR GAUGE

Easy Changes for Better Espresso

		PRESSURE			
		1-4 BAR	5-9 BAR	10-12 BAR	>12 BAR
BREW TIME	More Than 40 Seconds	More Force on the Lever	Grind More Coarse	Grind More Coarse	DANGER! STOP & DISCARD GROUNDS
	25-40 Seconds	Grind More Fine	Proper Espresso Extraction	Grind More Coarse	
	Less Than 25 Seconds	Grind More Fine	Grind More Fine	Less Force on the Lever	

NOT ALL GRINDERS ARE CREATED EQUAL

Ensuring Proper Grinding for Perfect Espresso



One of the most common challenges new Flair-istas encounter is a lack of pressure while brewing with the Non-Pressurized Portafilter Basket.

This is almost always due to coffee grounds that were not ground fine enough with an espresso capable burr grinder. Blade grinders and pre-ground coffee can only be used with the Pressurized Basket.

For assistance, reach out to our customer service team, below.

KEEP YOUR FLAIR IN TIP TOP SHAPE

Cleaning Your Flair 49 PRO

Not Dishwasher Safe!

No Soap Needed!

Never Submerge Gauge!



Daily Cleaning Steps

Place an empty cup beneath your brew cylinder. Lower the lever and add boiling water into the chamber. Raise the lever to flush. Repeat as desired.

Yearly Cleaning Steps

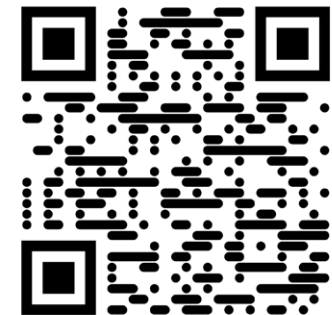
Yearly we recommend taking apart joint, stem, and plunger for inspection of o-rings, deep cleaning, and resetting the plunger position. Please see a tutorial video via the QR code.

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

Let Us Help You!

Reach Us Directly:

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





Flair 49 PRO

A Product of the
flair espresso
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