



# INSTRUCTION MANUAL

START WITH OUR VIDEO BREW  
GUIDE VIA THE QR CODE



# CONGRATULATIONS, YOU'RE A HOME BARISTA

Flair 58+ Introduction

Welcome to the wonderful world of home espresso, with the Flair 58+. 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 58+ 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 quick introduction, and 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

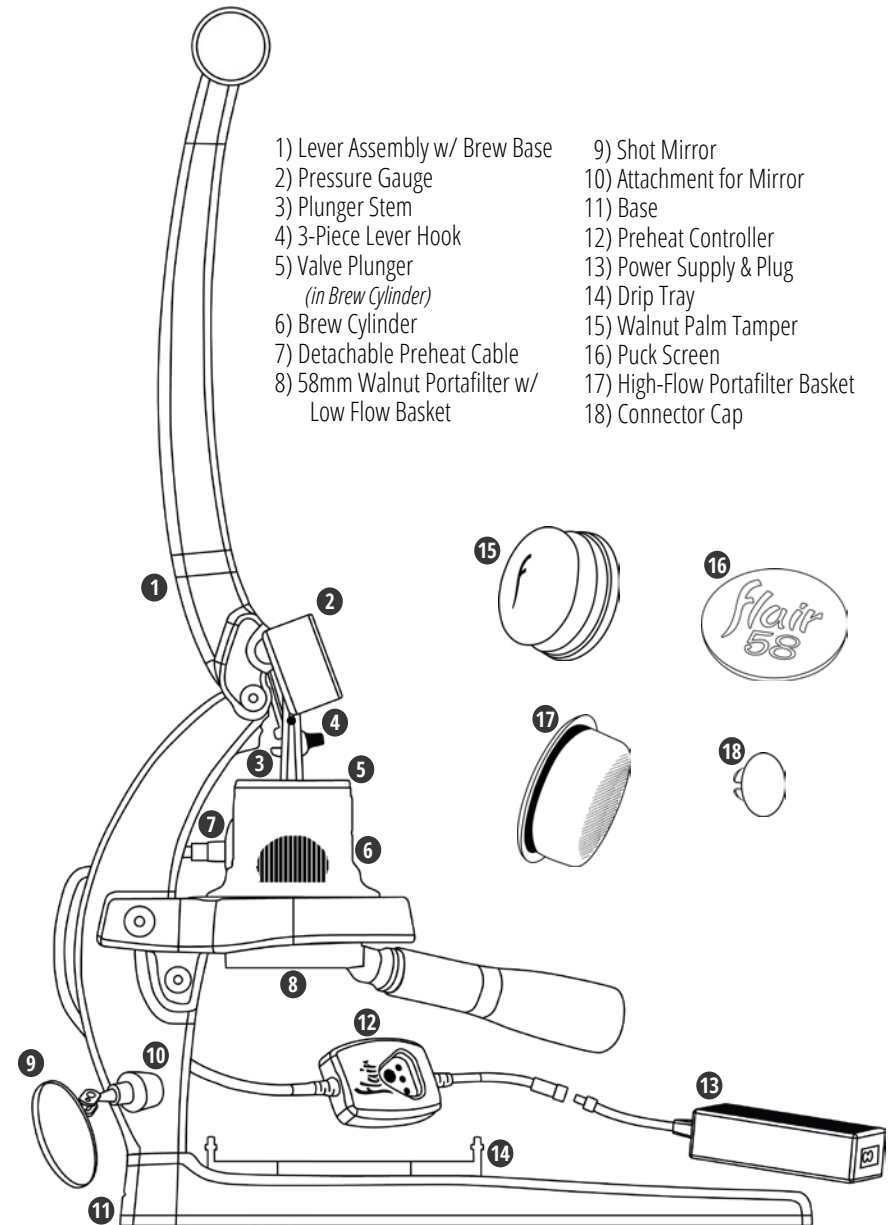


**Video Tutorials:** <https://flairespresso.com/flair-58-plus-tutorials/>

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

# PARTS, BITS & GOODIES FOR BREWING GREAT ESPRESSO

What's Included In The Box

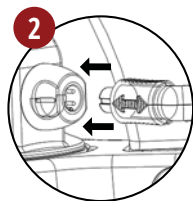


## A FEW MINUTES OF WORK FOR A LIFETIME OF ESPRESSO

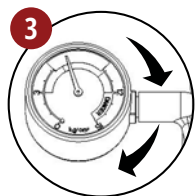
Assembly Out Of The Box



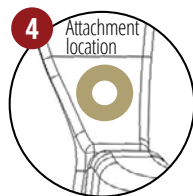
Bolt base & lever assembly together firmly with two provided screws. Ensure lever is in alignment before tightening.



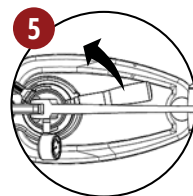
Remove cap from brew cylinder connector and plug in preheat controller. Keep cap safe for future use.



Attach pressure gauge to stem by screwing in clockwise. Screw in completely, then orient gauge face upright.



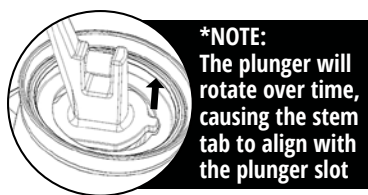
Attach the shot mirror to the lower left of the frame. There is an embedded steel disc in this location only!



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



The 58+ comes with the brew cylinder attached to the brew base. To remove, loosen the set screw and rotate clockwise.



If the two parts disengage from each other, follow the cleaning instructions to remove your plunger and re-orient correctly.

## YOU'RE SECONDS AWAY FROM HANDCRAFTED ESPRESSO

Brewing With Your Flair 58+

### #1 - Prepare the Flair

**(a)** Raise lever for preheat **(b)** Press button on Preheat Controller to select your desired preheat temperature of low, medium or high (see next page for full details) **(c)** Insert portafilter for preheat by aligning it with the brew base and **(d)** 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 roughly 18 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 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

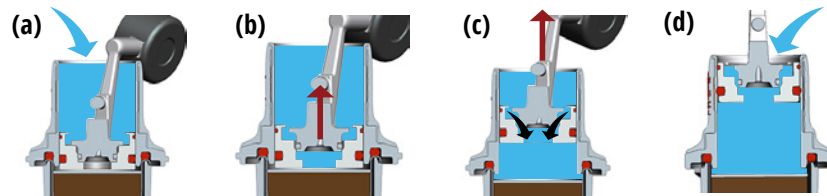
### #4 - Purge your System

**(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)** Start with the lever lowered 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



## SIMPLE THERMAL MANAGEMENT FOR ANY ROAST

The Flair 58+ 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)

**Wait A Few Minutes**  
(for preheat to complete)

**Left Light Turns SOLID**  
(when Low Temp is reached)

**MEDIUM** ~90° C (194° F)

**Push Button AGAIN**  
(CENTER light will BLINK)

**Wait A Few Minutes**  
(for preheat to complete)

**LEFT & CENTER Lights Turns SOLID**  
(Med Temp is reached)

**HIGH** ~95° C (203° F)

**Push Button 2 TIMES**  
(RIGHT light will BLINK)

**Wait A Few Minutes**  
(for preheat to complete)

**ALL Lights SOLID**  
(when High Temp is reached)

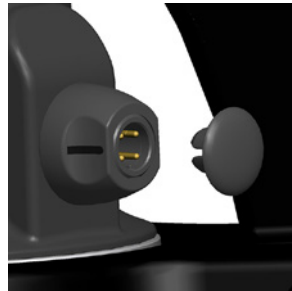
**TURN OFF** - Press & hold button (3 sec) - ALL lights OFF

## BREW WITH NO STRINGS ATTACHED

The Flair 58+ Detachable Preheat Cable



Your Flair 58+ can be preheated then detached from the cable for the ability to brew away from any plugs. Simply locate the textured arrows to unseat the 4-pin connector and brew "with no strings attached."



Once the PCB is disconnected, cover the electrical components of the brew cylinder with the provided cap. The brew cylinder can be preheated using water just off the boil, with the valve plunger lowered.

## KEEP YOUR FLAIR IN TIP TOP SHAPE

Cleaning Your Flair 58+

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

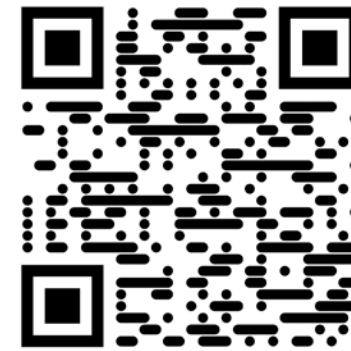
**2.** Use damp cloth to wipe the inside and bottom of the brew head. Also wipe the plunger

**3.** For more thorough cleaning, place a cup beneath your Flair 58 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 58+



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

# flair 58+

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