

NEO
Flex



INSTRUCTION MANUAL

START WITH OUR VIDEO BREW
GUIDE VIA THE QR CODE



YOUR ESPRESSO, HANDLED

NEO Flex Introduction

Welcome to the wonderful world of home espresso, with the Flair NEO Flex.

As a company, Flair Espresso first started as a Kickstarter project aimed at offering a simple, affordable home lever espresso maker, and has continued to grow into a full catalogue of thoughtful espresso-centric products. We pride ourselves on our continued expansion, fueled by innovation and the desire to make espresso accessible for all.

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:

- Your NEO Flex embodies espresso for all, and is designed to brew simple but delicious espresso. Getting started is easy, fun and delicious!
- More information can be found on our website via the QR codes. We feel video brewing guides are the best way to learn.
- Finally, we are here to support your espresso journey. 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:

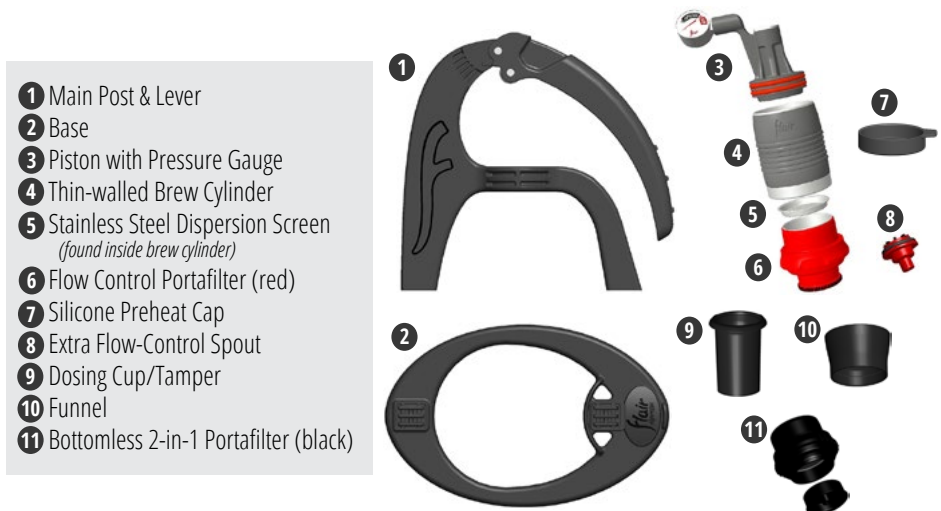
The Best Way To Learn Is By Watching



Video Tutorials: <https://flairespresso.com/neo-flex-tutorials/>
Contact Flair: <https://flairespresso.com/contact/>

PARTS, BITS & GOODIES FOR BREWING GREAT ESPRESSO

What's Included In The Box



SET-UP FASTER THAN YOU CAN SAY FLEX

Putting Your Frame Together



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 20-25 seconds in the Espresso Zone 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 more coarse grounds or less force. Slowly ease off pressure 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.



START WITH RED - LEVEL UP TO THE BLACK

The Differences Between Your Portafilters

Flow-Control Portafilter (Red)

Featuring a Pressurized Portafilter



All Brewers Should Start Here!

The Flow-Control Portafilter features a restricted exit port, which builds pressure for brewing espresso in the chamber. This portafilter can be used with almost any grinder, or with coarse pre-ground coffee, without the need to "dial-in" your shot. Use for convenience.

Bottomless 2-in-1 Portafilter (Black)

Featuring a Removable Spout

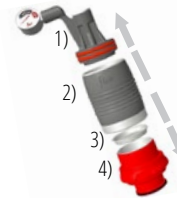


Requires a Quality Burr Grinder!

You will need to "dial-in," or trial different sized grounds until you get the right pressure. Grind too fine, and you won't be able to lower the lever. Grind too coarse, and the lever will lower without any resistance and not make espresso.

YOU'RE SECONDS AWAY FROM HANDCRAFTED ESPRESSO

Brewing Your First Espresso Shot



1 Separate Your Brew Head

Separate into four parts: 1) Piston 2) Brew Cylinder 3) Screen 4) Portafilter.



2 Start with the Flow-Control Portafilter

Red portafilter – no special grinder required - avoid coffee grounds that are too fine.



3 Prepare your Freshly Roasted Beans

Use the funnel and start with 15 grams of fresh coffee grounds (roughly 3 tablespoons).



4 Tamp Lightly on a Level Surface

Using the dosing cup, compress your beans evenly.



5 Add Dispersion Screen to Portafilter

Add the screen to the top of the portafilter, and place on the Flex frame.



6 Add Brew Cylinder to Portafilter

Press your cylinder onto the portafilter. No preheat required.



7 Fill to Line with Brew Water

Fill your Flex to the line inside the cylinder with just boiled water.



8 Insert Pressure Gauge

Add pressure gauge to top of cylinder. Rotate gauge up for best viewing.



9 Lower the Lever: Target the Espresso Zone

Target a 25 second extraction in the espresso zone.

WARNING:

1 Never Release Lever Abruptly! Boiling Water May SPRAY!

2 If Lever Is Extremely Hard To Lower, Coffee Grounds Are Too Fine (see next page).

SPARKLING ESPRESSO, DAY AFTER DAY

Cleaning Your Flex

Follow the steps below. Cleaning your NEO Flex should be done with water only. No soap is needed, as it can affect your espresso's taste. Never put your Flex parts in the dishwasher.

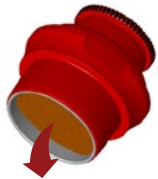
Grip Here



1 Slowly lift lever and remove assembled Brew Head from NEO Flex frame, gripping the silicone where indicated above.



2 Detach portafilter over sink by gripping portafilter in one hand and silicone on brew cylinder in other hand, then pull apart.



3 Remove screen and knock grounds out into a trash can, or dig grounds out with a blunt utensil.

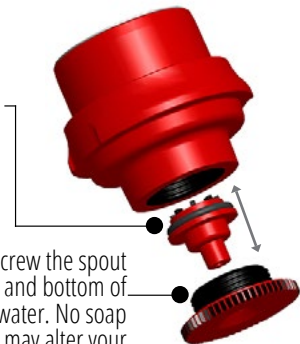


4 Remove the piston using the dosing cup. Place cylinder over dosing cup and press down.



5 Rinse all brewing parts with water from the tap. Don't use soap as it will impact your espresso's taste.

Removable, replaceable spout to enable cleaning and declogging. Each Flex comes with an additional spout. Replace as necessary and if clogged.



For cleaning: Unscrew the spout cap and rinse spout and bottom of portafilter in cool water. No soap is needed and may alter your espresso's taste.

We recommend periodically flushing your Flow-Control Portafilter and brew head with fresh water. This will prevent the build-up of any coffee residue and ensure optimum flow. Simply follow the brewing steps, without coffee, to flush.

SOME LIKE IT HOT!

Optional Preheating With Your Flex

Add boiled water, wait 30 seconds, then dump



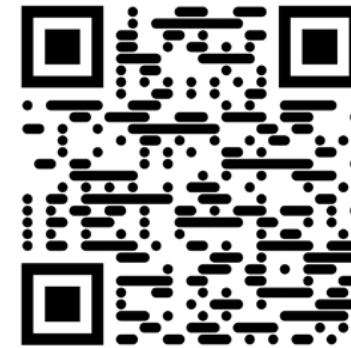
Your Flex comes standard with a preheat cap, which fits on the bottom of the brew cylinder.

If you'd like to preheat your cylinder, to ensure a higher temperature extraction in your cup, add the preheat cap to the cylinder and fill with boiling water. Leave for 30 seconds then dump right before brewing.

Optional: Purchase Flair's preheat funnel and preheat over your kettle.

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

Troubleshoot Your NEO Flex



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



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