

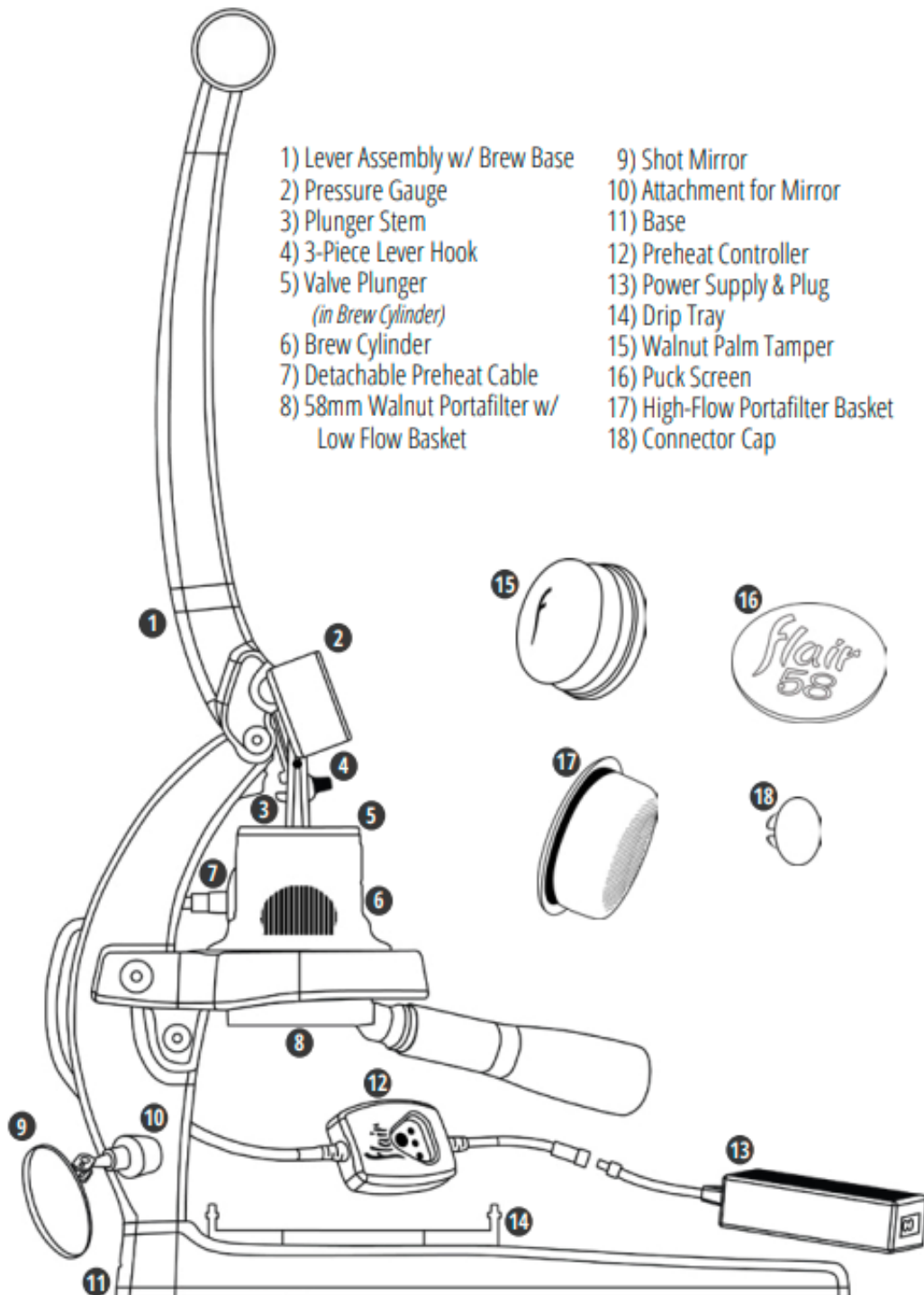


Flair58 Plus

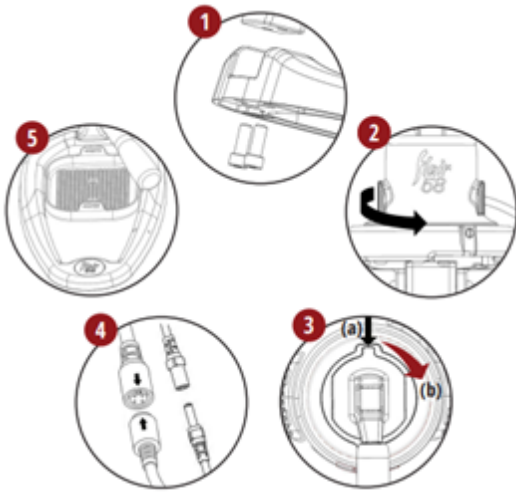
Instructions for use

Before making your first espresso, follow the steps in the instructions. Remember that for optimal results, a uniform grind is required using a quality grinder (e.g. Royal Grinder).

Instructions for use



1. Composition of the Flair58 coffee machine



1. Assemble the lever body and lever together tightly.
2. Remove the preheat cap and install the brewing cylinder onto the brewing base. Turn counterclockwise to lock.
3. Align (a) the tabs on the piston holder with the grooves on the piston. Turn (b) the piston holder to secure. Press down to seal the piston. The pressure gauge should face the front of the unit.
4. Connect all wires for the preheat system - align as indicated by the arrows
5. Place the drip tray directly under the brewing base.

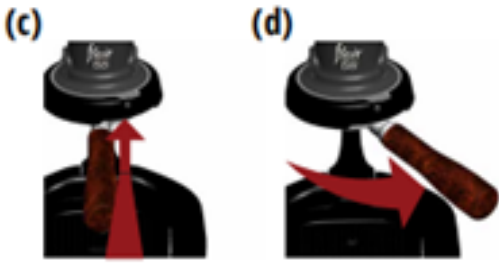
2. Použitie predhrievacieho systému (iba model 58 electric)

The Flair 58 can preheat the cooking cylinder to three temperatures: low, medium or high. For details on use, see the table below.

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

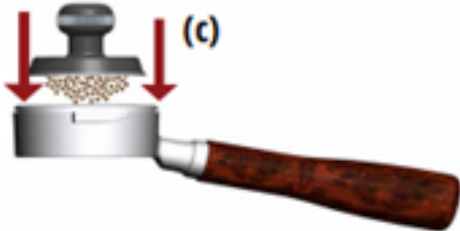
*NOTE: When using without electric preheat, close the bottom of the brewing cylinder with the preheat cap and fill with boiling water for 45 seconds. Pour out the water and then repeat as needed. Remove the cap and place the brewing cylinder on the brewing base.

3. Preparing coffee



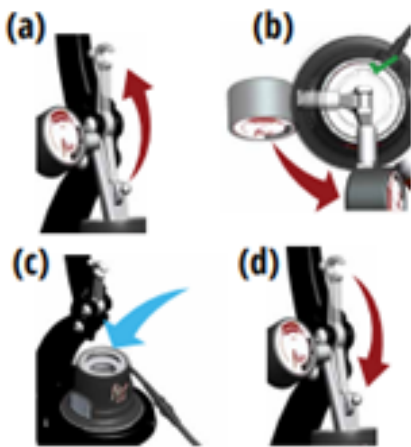
1. Prepare Flair

(a) Turn on the preheating system and set the desired preheating temperature (b) Lift the lever to the vertical position (c). Insert the portafilter for preheating by aligning it with the brewing base and (d) turning the portafilter handle.



2. Prepare the Portafilter

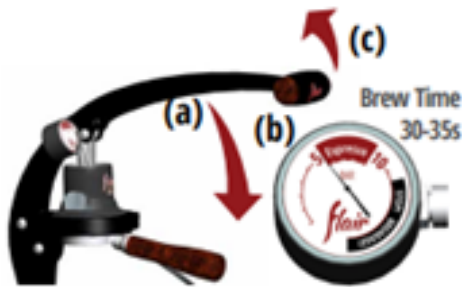
(a) Boil water (b) Grind 18-20 grams of freshly roasted coffee using a quality coffee grinder (c) Remove the portafilter, add coffee and press down using the tamper. Insert the portafilter.



3. Prepare the brew head

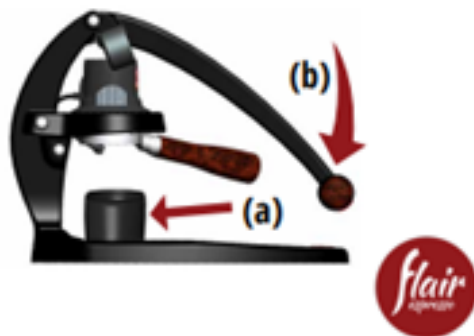
(a) Unlock and lift the lever hook all the way up (b), then turn the piston holder counterclockwise until the two lugs align with the holes in the piston and remove the holder by gently lifting it (c). Pour water into the cylinder.

Reinsert the stem and secure it in the reverse order of removal (d) Attach the lever to the plunger holder by inserting the lever hook.



4. Prepare your espresso

(a) Slowly lower the lever to pressurize the system and start brewing (b). Brewing should take 30 - 35 seconds at a pressure of 6-10 BAR (c) When the desired weight/volume is reached or the lever is fully lowered, lift the lever back to its original position.



5. Clean the system

(a) Place an empty cup on the drip tray to catch any remaining water. (b) Squeeze out any remaining water by lowering the lever all the way down to allow any remaining liquid to drain. (c) To remove the portafilter for cleaning, simply lift the lever back to the vertical position and turn

Using a pressure gauge

You can achieve the perfect espresso using the Flair 58 coffee machine by combining the right grind, the right pressure, and the right brewing time.

It all starts with the right grind and a sufficient amount of coffee, which creates resistance to achieve the desired pressure and brewing time. “Flairists” who have mastered the technique will prepare an espresso at a pressure of between 6 and 9 BAR in between 30-45 seconds. Your Flair 58 is equipped with a pressure gauge to help ensure that your espresso is always to your specifications. Use the following table to help you with the settings



		PRESSURE			
		1-5 BAR	6-9 BAR	10-12 BAR	>12 BAR
BREW TIME	More Than 45 Seconds	More Pressure	Grind More Coarse	Grind More Coarse	DANGER! STOP & DISCARD GROUNDS
	30-45 Seconds	Grind More Fine	Espresso Made Right	Grind More Coarse	
	Less Than 30 Seconds	Grind More Fine	Grind More Fine	Less Pressure	

Cleaning and maintenance

When used properly, your Flair 58 will require minimal cleaning. Always make sure that the preheating system of your Flair 58 is turned off and your brew head has cooled down before cleaning. Never immerse or wash the entire brew head in water.



1. Remove the plunger by pulling out the stem while the brewing cylinder is installed on the base.
2. Use a damp cloth to wipe the inside and bottom of the head. Also wipe the plunger.
3. For a more thorough cleaning, rinse with cold water before wiping.

Do not clean any parts of the Flair coffee machine in the dishwasher.

Video tutorials

For more information on how to get the most out of your Flair58, including video demonstrations and FAQs, visit: www.flairespresso.com/learn/tutorials

Warranty and how to use the product

Products are covered by the standard statutory warranty period. This warranty is non-transferable and financial compensation in cash is not possible. The warranty does not apply to products that have been used in a manner other than that specified in these instructions for use.

The warranty also does not cover:

- Damage resulting from improper use, neglect of care, or any other use for purposes not listed in this manual.
- Damage to appearance, damage caused by corrosion or gradual wear and tear.

Any intervention or repair by unauthorized persons results in the voiding of the product warranty.

Seller and importer: NajTrade s.r.o., Húskova 31, 04023 Košice, IČO: 50590502.