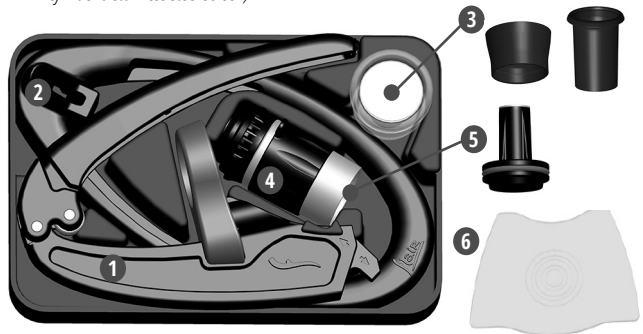


## What's Included in Your NEO

- 1 Main Post & Lever
- 2 Base
- 3 Dosing Cup/Tamper & Funnel
- 4 Brew Head (Flow-Control Portafilter, cylinder & stainless steel screen)
- 5 Piston (found inside brew head)
- 6 Drip Tray (optional in stainless steel)



## Upgrade Your NEO!

*\*As our most affordable Flair, the NEO does not come with all accessories. But, never fear, the NEO is fully upgradable to our Signature model, meaning you can purchase and use the Bottomless 2-in-1 Portafilter with a pressure gauge on your NEO when you're ready to level-up!*



## Before Brewing with Your NEO

### How Do I Get Good Crema?

Your NEO's Flow-Control Portafilter is meant to restrict the flow of your brew water, so each shot produces crema even if your grind is not completely dialed-in. But, for best results, please make sure you're using brew temperatures between 198-208 °F (92-97 °C), ensure your beans are freshly roasted and ground, and experiment with different grind and dose sizes until you get the result you'd like!



### Fresh Whole Coffee Beans Required:

Your NEO's Flow-Control Portafilter will work best with fresh beans. We recommend whole coffee beans roasted within a few weeks of use and ground immediately before brewing.

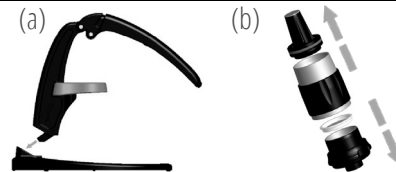
### Burr Grinder Recommended:

While you can use a blade grinder with your NEO, best results will come from a burr grinder, as those grounds will be more consistent and will ensure a better overall extraction.

## Brewing with Your NEO

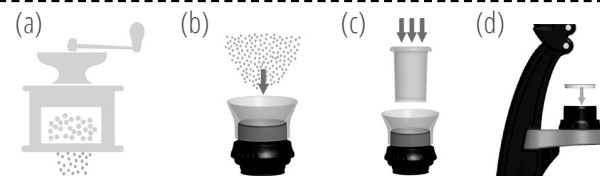
### #1 - Prepare your NEO

(a) Insert post into base and place drip tray onto base. (b) Take apart brew head so you have four parts: the piston, cylinder, Flow-Control Portafilter, and stainless steel screen.



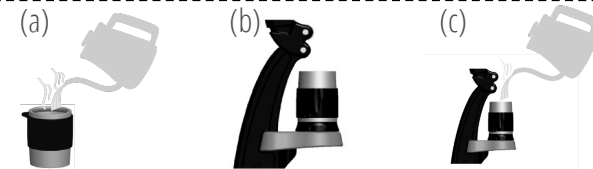
### #2 - Prepare your Beans

(a) Grind between 15-17 grams of beans with your grinder. (b) Affix funnel to portafilter and fill with grounds. (c) Tamp lightly. (d) Remove funnel and place portafilter on post and add screen.



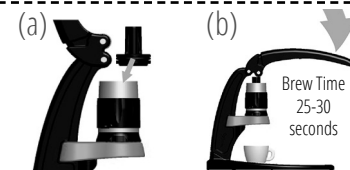
### #3 - Prepare the Brew Head

(a) Invert cylinder in bowl & fill with boiling water. Leave for 30 seconds. (b) Empty preheat water and add cylinder to portafilter. (c) Add brew water (198-208 °F, 92-97 °C) to cylinder. Fill to line.



### #4 - Brew with Flair

(a) Add piston to the top of cylinder. (b) Lower the lever to brew. Brewing time should be between 25-30 seconds at 30-40 pounds force.



**\*WARNING!**  
Never Release Lever Abruptly! Hold Cylinder With Free Hand When Releasing Lever. Boiling water may SPRAY!

Need Help? [www.flairespresso.com/brewguide](http://www.flairespresso.com/brewguide)



## Watch Our Training Videos!

The best way to learn to use your NEO is by watching. Visit our brewing guide for training videos and troubleshooting.

[www.flairespresso.com/brewguide](http://www.flairespresso.com/brewguide)

Our team is standing by to help! If you experience any problems, please contact us immediately at:

[service@flairespresso.com](mailto:service@flairespresso.com)

Your NEO is backed by a 5-year limited warranty. For details visit:

[www.flairespresso.com/warranty](http://www.flairespresso.com/warranty)

**intactidea**

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## NEO Troubleshooting

**To keep your NEO functioning at the highest levels, we recommend periodically flushing your portafilter and brew head with fresh water.**

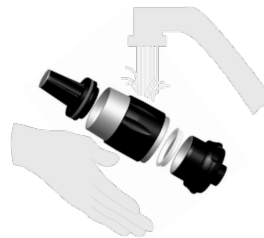
This will prevent the build-up of any coffee residue and guarantee optimum flow. It's also a good idea to run commercial or home-made de-scale solution through your portafilter every few months if your water has high levels of hardness.



To flush, simply complete the brewing steps on the back of this manual using cold water only—no coffee grounds!

## Cleaning Your NEO

Remove used espresso grounds from your NEO by knocking them out against the side of a trash can, or dig the grounds out with a utensil.



Once the grounds are removed, rinse all brewing parts in cool water.

**No soap needed!** It can impact your espresso's taste.

**Do not clean any NEO parts in a dishwasher.**



*Tip: After brewing a shot of espresso, use the dosing cup to remove the piston by placing the dosing cup on a hard surface and pushing the piston out.*

# QUICK START GUIDE



The NEO

Video Tutorials: [www.flairespresso.com/brewguide](http://www.flairespresso.com/brewguide)