

f

Instructions: Using Your Pressure Gauge



1. Remove pressure gauge kit from box (black stem with gauge and stainless steel plunger)



2. Insert ONLY the stainless steel plunger into cylinder from top, with large diameter of plunger's center hole facing up. Ensure top of the plunger is slightly below the top rim of cylinder.



3. Preheat cylinder, with ss plunger inserted, as normal, for at least 30 seconds. This is easiest when brew head is inverted so plunger is on bottom.



4. Remove cylinder from preheat water, turn so plunger is now on the top, and place onto portafilter already mounted on the base.



5. Fill with brew water, at your normal desired temperature between 194-204 ° F, through the opening in the plunger.



6. Affix gauge and stem by pressing down into the well. Stem should fit flush to top of plunger.



7. Turn pressure gauge up so face is easily visible. Don't unscrew too far! See back for more details.

Then Brew in the Espresso Zone!



Dialing In Your Pressure

Achieving Espresso Made Right with the Flair is a combination of the **right grind, pressure, and brewing time.**

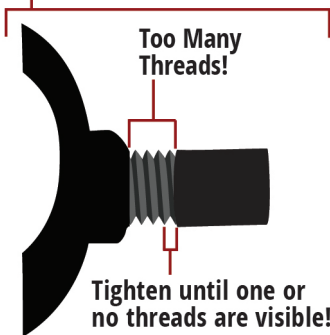
Everything starts with the grind and dose, which creates the resistance to achieve desired pressure and brewing time. “Flair-istas” who have mastered their technique will brew with 6-9 BAR pressure sustained for 30 – 45 seconds.

		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	

Tip for Safe and Accurate Use of Your Pressure Gauge



TIP: To ensure gauge safety and accuracy, tighten screw until no more than one thread is visible.



Trouble? Contact Us At: service@flairespresso.com

