

# Flair GO

## USER GUIDE

*START WITH OUR VIDEO GUIDE  
VIA THE QR CODE INSIDE*





## Flair GO Introduction

Welcome to the wonderful world of travel espresso, with the Flair GO! We're so happy you're here, and can't wait to get you brewing delicious espresso. But, before we dive in, we wanted to mention a few things:

- Your Flair GO embodies espresso for all, and is designed to brew simple but delicious espresso. Getting started is easy, fun and delicious!
- You will have purchased either the "Grounds" or the "Pods" model. So please refer to the specific instructions for your model.
- 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 challenges, please reach out to our world-class customer service team via the QR code on the last page.

## QR Code for Video Tutorials

Scan the code below to view video tutorials for your Flair GO. Seeing is believing and is the best way to learn to brew beautiful espresso with your GO, while on the GO.

**SCAN ME!**



### Included with All Flair GOs

- 1 Foldable Flair GO Body
- 2 Flair GO Carrying Case
- 3 Piston with Pressure Gauge
- 4 No-Preheat Brew Cylinder

### Included with Grounds Model

- 5 Bottomless 2-in-1 Portafilter
- 6 Stainless Steel Dispersion Screen  
*(found inside brew cylinder)*
- 7 Dosing Funnel
- 8 Flair GO Tamper

### Included with Pods Model

- 9 Pod Portafilter



### Espresso Maker Yoga: Unfolding Your GO with the Locking Mechanism



#### 1 Logo Facing You & Upside Down

Start with the Flair Go facing you, with the logo upside down. With your right hand, raise the lever up.

#### 2 Switch Hands & Rotate the Lever

Put the legs in your right hand, and the lever in your left. Rotate the lever down, counterclockwise, until it stops.

#### 3 Lower the Back Post & Legs

Lower the back post, with the logo, with your left hand. The black circular lock clicks into place. Lower the legs.

#### 4 Release By Pushing Red Button

Release the lock by pushing the red button, then reverse the steps to fold up your Flair GO.



## Brewing with the Flair GO: Grounds

### Bottomless Portafilter - Grounds Model

*Brew Bottomless or with the 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.

1



#### Grind Your Freshly Roasted Beans

Grind 15 grams of fresh beans with an espresso capable burr grinder. Add to the portafilter with the dosing funnel.

2



#### Tamp on a Level Surface

Use the tamper to compress your grounds into the portafilter. Press firmly.

3



#### Add Dispersion Screen to Portafilter

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

4



#### Add Cylinder & Fill with Boiled Water

Add the No-Preheat Cylinder to the portafilter then fill with off boil water. Do not exceed the maximum fill line.

5



#### Insert Piston with Pressure Gauge

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

6



#### Lower Lever, Target 6-9 BAR

Target a 25 second extraction in the espresso zone, between 6 and 9 BAR.

1 Never Release Lever Abruptly! Boiling Water May SPRAY!

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

### Pod Portafilter - Pods Model

*Brew with Original Nespresso Pods*



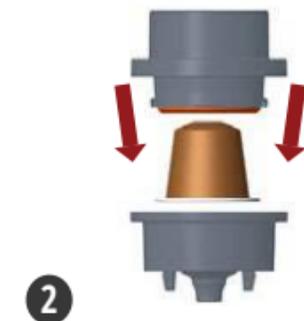
#### Will Not Work with Vertuo or K-Cup Pods!

Your Pod portafilter has two halves, a top and a bottom, which rotate apart. The top has a fitted chamber for pods and the bottom has a foil breaking grid. Brew any shot size between 20-50ml by adding more or less water up to the maximum fill line.



#### 1 Rotate Pod Portafilter to Open

Using both hands, rotate the top and bottom halves away from each other until the two parts separate.



#### 2 Add Pod Into Fitted Chamber & Close

Add the pod into the top fitted chamber with the foil facing out. Add the bottom and rotate to close. The side arrows will align when shut.



#### 3 Add Pod Portafilter to Flair GO

Add the Pod portafilter to the Flair GO base. The nozzle should point down, while the flat surface points up.



#### 4 Add Cylinder & Fill with Boiled Water

Add the No-Preheat Cylinder to the portafilter then fill with off boil water. Do not exceed the maximum fill line.



#### 5 Insert Pressure Gauge

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



#### 6 Lower Lever, Target 4-7 BAR

Increase lever pressure until you feel the pod puncture. Lower lever targeting 4-7 BAR for 10-15 seconds.

**1** WARNING: Inside of Pod portafilter is sharp

**2** Never Release Lever Abruptly! Boiling Water May SPRAY!

**GO**

## Being in the Espresso Zone: Using Your Gauge

### RIGHT IN THE ESPRESSO ZONE

Congrats, you're brewing espresso! Your shot should last roughly 20-25 if you're using the Bottomless portafilter, or 10-15 seconds if you're using the Pod portafilter.

### BELOW THE ESPRESSO ZONE

If you can't reach the Espresso Zone you can either grind finer, or increase the amount of force on the lever. If increased force doesn't work, you'll have to grind more finely.



### ABOVE THE ESPRESSO ZONE

If you're above the Espresso Zone, you're either pressing too hard, or your grounds are too fine. Use coarser grounds or less force. Slowly ease off pressure if you hit the STOP!

\*Note: If using pods, regulate your pressure through lever force only.

## Cleaning Your Flair GO: Grounds

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



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



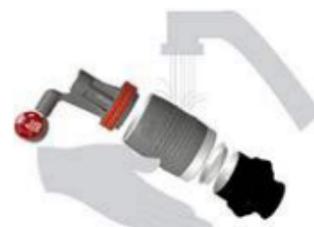
Detach portafilter over sink by pulling cylinder and portafilter apart. Hold horizontally to let water drain.



Remove piston by gripping to the right of the gauge and twisting and pulling out of the cylinder.



Remove screen, then eject grounds by knocking out against the side of a trash can, or dig out with a utensil.



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

## GO Cleaning Your Flair GO: Pods

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



Grip Here

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



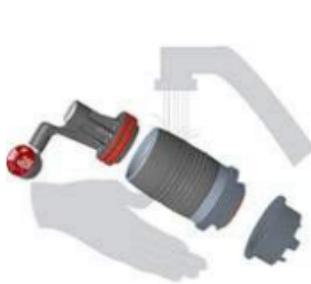
Turn the cylinder with portafilter upside down. Twist to unlock and remove bottom of Pod portafilter.



Remove the used pod by tapping against the edge of a trash can. Leave top of pod portafilter in cylinder.



Remove piston by gripping to the right of the gauge and twisting and pulling out of the cylinder. Dump excess water.



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

## Other Info To Be A Flair GO PRO

### PREHEATING YOUR GO

Your Flair GO does not require preheating to get a good espresso extraction. But, if you're brewing with a light roast, or want an extra hot shot, you can preheat the cylinder. There are two methods we recommend.

- Place your cylinder upright in a bowl or sink, and fill with boiled water. Let sit for 30 seconds. Carefully remove.
- Purchase Flair's Preheat Cap or Funnel, and preheat your cylinder before brewing to maintain desired temperatures.

Add boiled water, wait 30 seconds, then dump



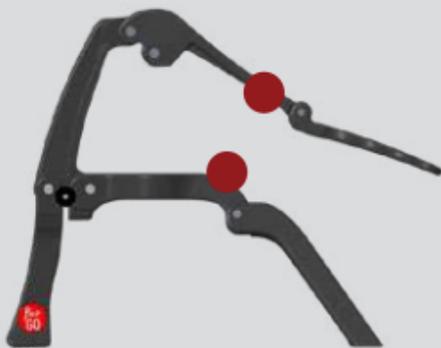
**Preheat Cap or Place in Bowl**  
(Preheat Cap sold separately)



## Other Info To Be A Flair GO PRO

### EXPECTED WEAR & TEAR

Your Flair GO has multiple pivot and contact points, when fully folded. Please be aware that during the course of use, your Flair GO will show some wear in these contact points, shown by the red dots below. We see this as a badge of honor for a life well traveled with great espresso!



### LIMITED WARRANTY

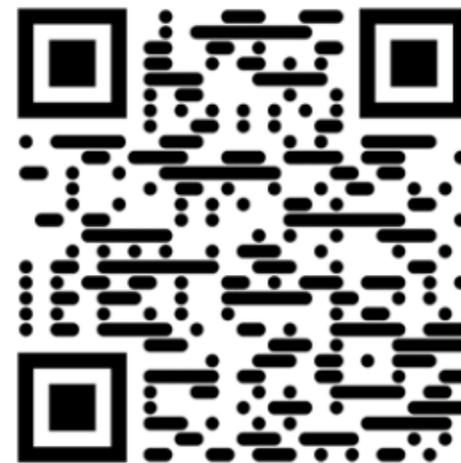
The Flair GO frame and metal brew cylinder are warranted against functional defects for one (1) year from the purchase date, when used in accordance with all operating instructions. Parts that are more subject to normal wear and tear, such as o-rings, silicone sleeve, piston and portafilters are warranted against defects in material or malfunction for six (6) months from the purchase date, although these items are expected to last beyond the warranty. Visit the web address below:

<https://flairespresso.com/warranty>

## Troubleshooting your Flair GO

If you encounter any challenges with your Flair GO, Flair's world-class customer service team is just a snap away. Scan the QR code to be taken to our contact page or type the url directly.

SCAN ME!



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



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