What's Included in Your NEO

 Main Post & Lever
 Base
 Dosing Cup/Tamper & Funnel
 Brew Head (Flow-Control Portafilter, cylinder & stainless steel screen)



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!



(5) Piston (found inside brew head)

6 Drip Tray (optional in stainless steel)

Before Brewing with Your NEO

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

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.

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.

How Do I Get Good Crema?

Burr Grinder Recommended:

result you'd like!

Brewing with Your NEO

Need Help? www.flairespresso.com/learn

#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) Slowly press the lever down until you observe a steady stream. Maintain this force application until the lever is lowered.





*WARNING!

Never Release Lever

Abruptly! Hold Cylinder

Releasing Lever, Boiling

water may SPRAY!

With Free Hand When



NEO Troubleshooting

Cleaning Your NEO

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

Our team is standing by to help! If you experience any problems, please contact us immediately at: **service@flairespresso.com**

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



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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!

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.



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/learn