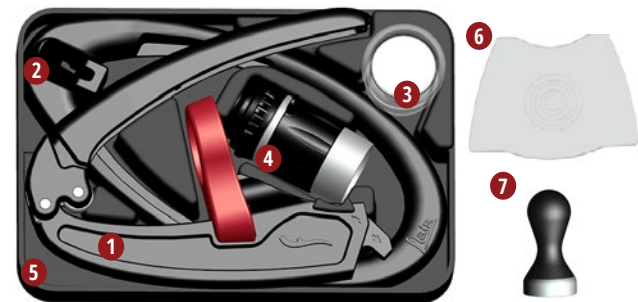


## What's Included in Your Flair Classic with Pressure Kit

- 1 Main Post & Lever
- 2 Base
- 3 Dosing Cup & Funnel
- 4 Brew Head (portafilter, plunger, cylinder & stainless steel screen)
- 5 Travel Case
- 6 Drip Tray (optional in stainless steel)
- 7 Stainless Steel Tamper
- 8 Pressure Gauge & Stem



Don't break  
your Flair!

Never brew  
in the Black!



## Before Brewing with Your Flair

### How Do I Get Good Crema?

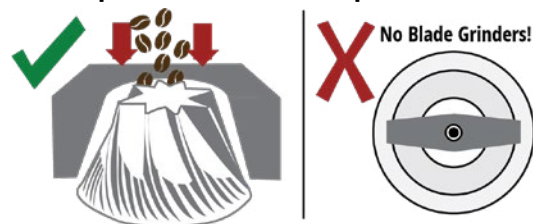
Crema is only obtained when your espresso is brewed correctly. Start with brew temperatures between 198-208 ° F (92-97 ° C), ensure your beans are freshly roasted and ground, and experiment with different grind and dose sizes.



### Fresh Whole Coffee Beans Required:

Your Classic's Bottomless 2-in-1 Portafilter will not work with pre-ground beans. We recommend whole coffee beans roasted within a few weeks of use and ground immediately before brewing.

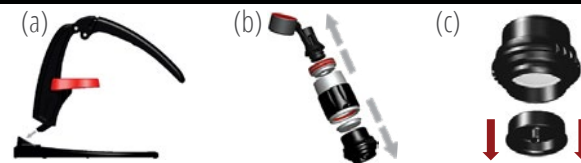
### Espresso Capable Burr Grinder Required:



## Brewing with Your Flair

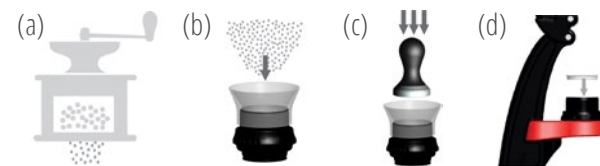
### #1 - Prepare the Flair

(a) Insert post into base and place drip tray onto base. (b) Take apart brew head. (c) To convert to bottomless brewing, remove spout by pulling down. Don't tamp with spout inserted.



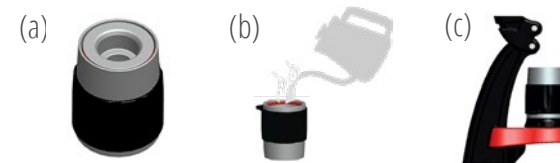
### #2 - Prepare your Beans

(a) Grind between 12-18 grams of beans with capable burr grinder. (b) Affix funnel to portafilter and fill with grounds. (c) Tamp lightly. (d) Remove funnel and place portafilter on post and add screen.



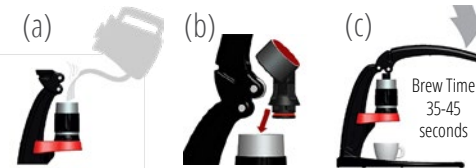
### #3 - Prepare the Brew Head

(a) Ensure plunger is at top of cylinder. Tip: Use Dosing Cup to push it up and into position. (b) Invert cylinder in sink or bowl & fill with boiling water. Leave for 30 seconds. (c) Empty preheat water and add cylinder to portafilter on the base.



### #4 - Brew with Flair

(a) Add brew water (198-208 ° F, 92-97 ° C) until it enters into the plunger well. Do not underfill. (b) Plug gauge stem into plunger at top of cylinder. (b) Lower lever. Brew time should be 35-45 seconds at 6-9 BAR if grind and dose are correct.



**\*WARNING**  
Never  
Release  
Lever  
Abruptly!  
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 Flair is by watching. Visit our brewing guide for training videos and troubleshooting.

<https://flairespresso.com/flair-classic-tutorials/>

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

<https://flairespresso.com/contact>

Your Flair is backed by a 3-year limited warranty. For details visit:

<https://flairespresso.com/warranty/>

**intactidea**

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## Using Your Pressure Gauge

Your Classic with Pressure Kit comes with a pressure gauge to help ensure your espresso is to your specifications.

Please use the chart below to help you dial-in.

	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
	35-45 Seconds	Grind More Fine	Espresso Made Right	Grind More Coarse
	Less Than 35 Seconds	Grind More Fine	Grind More Fine	Less Pressure

**DANGER!  
STOP & DISCARD GROUNDS**

**Tip 1:** Keep your dose constant when calibrating to reduce variables.

**Tip 2:** Pre-wet your grounds via pre-infusion by slowly pulling lever down until 2 BAR is achieved, and hold still for 5-10 seconds. Then proceed to brew as normal for 35-45 seconds.

## Cleaning & Storing Your Flair

Remove used espresso grounds from your Flair by knocking them out against the side of a trash can, invert the portafilter and blow into the spout, or dig the grounds out with a utensil.

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

**No soap needed! Never put Flair parts in dishwasher.**

Follow these steps to store your Flair.

2



1

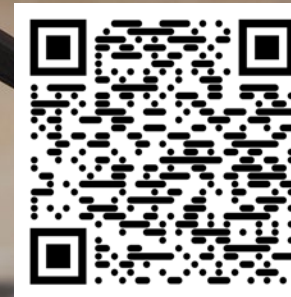


3



# QUICK START GUIDE

Start Here! Video Tutorials



Flair Classic with Pressure Kit

Tutorials: <https://flairespresso.com/flair-classic-tutorials/>