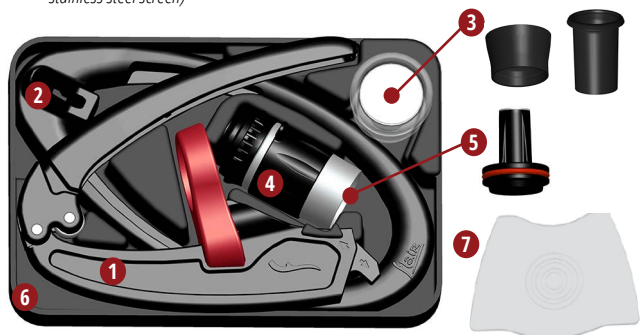


What's Included in Your Flair Classic

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



Not Included



*The Flair Classic does not come with a pressure gauge or a stainless steel tamper. But, these items are available from our store as upgrades. We strongly recommend purchasing the Pressure Gauge Kit, to help ensure you are brewing at the sweet spot for espresso, between 6 and 9 BAR.

Before Brewing with Your Flair

How Do I Get Good Crema?

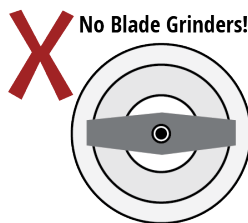
Crema is only obtained when your espresso is brewed correctly. Start with brew temperatures between 198-208 ° F (92-97 ° C), ensure your beans are freshly roasted and ground and experiment with different grind and dose sizes.



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.

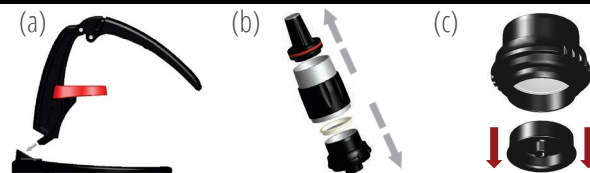
Burr Grinder Required:



Brewing with Your Flair

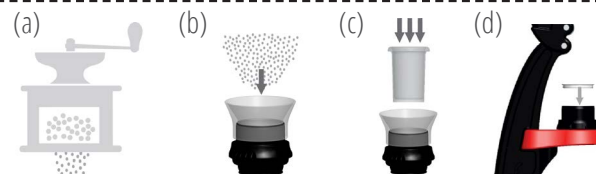
#1 - Prepare the Flair

(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 12-16 grams of beans with 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.



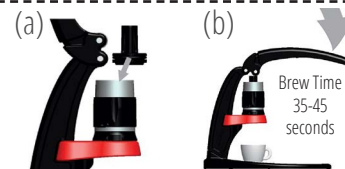
#3 - Prepare the Brew Head

(a) 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 35-45 seconds at 30-40 pounds force. If this is not the case, adjust your grind and dose.



***WARNING**
Never Release Lever Abruptly! Boiling water may SPRAY!

Need Help? 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.

www.flairespresso.com/brewguide

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

service@flairespresso.com

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

www.flairespresso.com/warranty

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Dialing in Lever Pressure

Brewing espresso with the Flair is a combination of the **right grind**, the **right pressure**, and the **right brewing time**.

Everything starts with the grind and dose, which creates the resistance to achieve desired pressure and brewing time. "Flairistas" who have mastered their technique will brew between 30-40 pounds of force at a time between 35-45 seconds.

If the grind is too coarse you will feel little resistance and 30 lb of force will propel the water through immediately.

If the grind is too fine you may not be able to lower the lever. **You should never apply force above 70 lb.**

Use a Scale!

How to know how much force is just right, too much or too little?



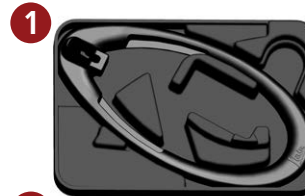
Cleaning & Storing Your Flair

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.



QUICK START GUIDE



Flair Classic Models

Video Tutorials: www.flairespresso.com/brewguide