

PRO3



INSTRUCTION MANUAL

START WITH OUR VIDEO BREW
GUIDE VIA THE QR CODE



YOUR ESPRESSO, HANDLED

PRO 3 Introduction

Welcome to the wonderful world of home espresso, with the Flair PRO 3.

As a company, Flair Espresso first started as a Kickstarter project aimed at offering a simple, affordable home lever espresso maker, and has continued to grow into a full catalogue of thoughtful espresso-centric products. We pride ourselves on our continued expansion, fueled by innovation and the desire to make espresso accessible for all.

We are so happy you're here, and can't wait to get you started brewing delicious shots for yourself and your loved ones. But, before we dive in, we wanted to mention a few things:

- To get a good espresso extraction, you'll need to use freshly roasted beans, and to grind them with an espresso capable burr grinder.
- 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 questions or challenges, please reach out to our world-class customer service team. We are always available to help however possible.

VIDEO BREWING TUTORIAL:

The Best Way To Learn Is By Watching



Video Tutorials: <https://flairespresso.com/flair-pro3-tutorials/>
Contact Flair: <https://flairespresso.com/contact/>

PARTS, BITS & GOODIES FOR BREWING GREAT ESPRESSO

Main Items Included In Your PRO 3

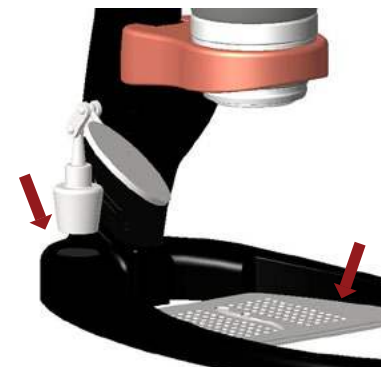


SET-UP FASTER THAN YOU CAN SAY ESPRESSO

Putting Your Frame Together in Two Steps



- 1** Your Flair Post and Base must be assembled using the included bolt. Lower the post into base and screw bolt into the threads. Tighten with included hex key.



- 2** Add your shot mirror to the circular magnetic coin on the left side of the base. Insert your Stainless Steel Drip Tray onto the base...then you're ready to go!

BEING IN THE ESPRESSO ZONE

Using And Understanding Your Pressure Gauge

RIGHT IN THE ESPRESSO ZONE

Congrats, you're brewing espresso! Your shot should last roughly 35-45 seconds in the Espresso Zone for a full extraction. If you're brewing for less than the above, grind finer. If your extraction is very slow, consider using coarser grounds.

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 on the lever. Slowly ease off the lever if you hit the STOP!

BELOW THE ESPRESSO ZONE

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



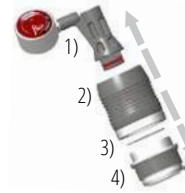
HOW TO DIAL-IN YOUR SHOT USING YOUR GAUGE

Easy Changes for Better Espresso

		PRESSURE			
		1-5 BAR	6-9 BAR	10-12 BAR	>12 BAR
BREW TIME	More Than 45 Seconds	More Force on the Lever	Grind More Coarse	Grind More Coarse	DANGER! STOP & DISCARD GROUNDS
	35-45 Seconds	Grind More Fine	Proper Espresso Extraction	Grind More Coarse	
	Less Than 35 Seconds	Grind More Fine	Grind More Fine	Less Force on the Lever	

YOU'RE SECONDS AWAY FROM HANDCRAFTED ESPRESSO

Brewing Your First Espresso Shot



1 Separate Your Brew Head

Separate into four parts: 1) Piston 2) Brew Cylinder with Plunger 3) Screen 4) Portafilter.



2 Ensure Plunger is at Top of Cylinder

Use the dosing cup to slide the plunger to the top of the brew cylinder.



3 Prepare your Freshly Roasted Beans

Grind 15-17 grams of beans with a burr grinder and add to portafilter.



4 Tamp Lightly on a Level Surface

Using the tamper, compress the grounds evenly.



5 Add Dispersion Screen to Portafilter

Add the portafilter to the PRO 3 frame and place the screen on top.



6 Add Brew Cylinder to Portafilter

Press your cylinder onto the portafilter. No preheat required.



7 Fill Cylinder with Boiled Water

Fill your PRO 3 cylinder through the plunger with just boiled water.



8 Insert Pressure Gauge

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



9 Lower the Lever: Target the Espresso Zone

Target a 30-40 second extraction in the espresso zone.

WARNING:

1 Never Release Lever Abruptly! Boiling Water May SPRAY!

2 If Lever Is Extremely Hard To Lower, Coffee Grounds Are Too Fine (see previous page)

SPARKLING ESPRESSO, DAY AFTER DAY

Cleaning Your PRO 3

Follow the steps below. Cleaning your Flair PRO 3 should be done with water only. No soap is needed as it can affect your espresso's taste. Never put your PRO 3 parts in the dishwasher.



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

2 Remove the gauge stem and pour any excess water into the sink. Then pull portafilter and cylinder apart by gripping silicone.



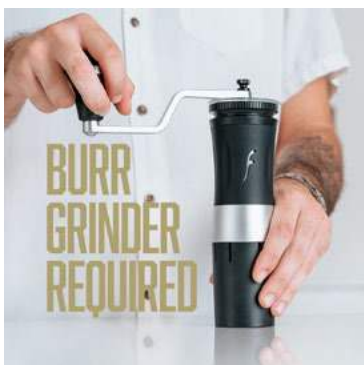
3 Remove screen and knock grounds out into a trash can, or dig grounds out with a blunt utensil.

4 Reset the plunger using the dosing cup. Place cylinder over dosing cup and press down.

5 Rinse all brewing parts with water from the tap. Leave to dry before reassembling.

NOT ALL GRINDERS ARE CREATED EQUAL

Ensuring Proper Grinding for Perfect Espresso



One of the most common challenges new Flair-istas experience is a lack of pressure while brewing.

This is almost always due to coffee grounds that were not ground fine enough with an espresso capable burr grinder. Blade grinders and pre-ground coffee will almost never provide good results with your PRO 3.

If you're having trouble, please reach out to our customer service team who can advise if you will need a grinder upgrade!

SOME LIKE IT HOT!

Optional Preheating for Light Roasted Coffee



Your PRO 3 comes with a Preheat Funnel, which fits into your kettle.

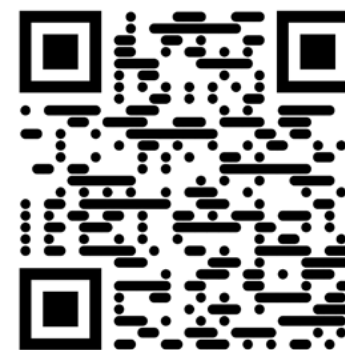
If you'd like to preheat your cylinder, to ensure a higher temperature extraction, add the Preheat Funnel to your kettle before heating your brew water.

Then, place the cylinder in the funnel and leave it as your water heats. Remove the cylinder carefully when done and add to your prepared portafilter. Then add your brew water and brew!

CAUTION: The cylinder will be hot and should be removed with a towel.

FLAIR'S WORLD-CLASS CUSTOMER SERVICE IS A SNAP AWAY

Troubleshoot Your PRO 3



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



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#ESPRESSOHANDLED

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