

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

- 1 Lever Assembly
- 2 Base
- 3 Set Screw
- 4 Brew Head (Top Down: Plunger, Cylinder, Screen, Bottomless 2-in-1 portafilter)
- 5 Drip Tray (optional in stainless steel)
- 6 Dosing Cup & Funnel
- 7 Stainless Steel Tamper
- 8 Preheat Cap
- 9 Pressure Gauge & Stem
- 10 Case (not pictured)



## Before Brewing with Your Flair

### How Do I Get Good Crema?

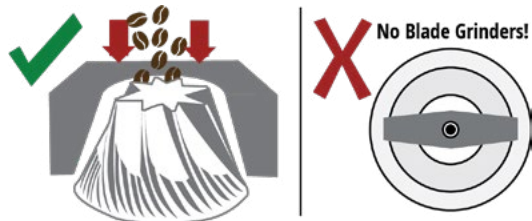
Crema is only obtained when your espresso is brewed correctly. Start with brew temperatures between 198-208 ° F (92-97 ° C), ensure your beans are freshly roasted and ground, and experiment with different grind and dose sizes.



### 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



Need Help? <https://flairespresso.com/learn/>

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

## 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/>

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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	DANGER! STOP & DISCARD GROUNDS
	35-45 Seconds	Grind More Fine	Espresso Made Right	Grind More Coarse	
	Less Than 35 Seconds	Grind More Fine	Grind More Fine	Less Pressure	

**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.

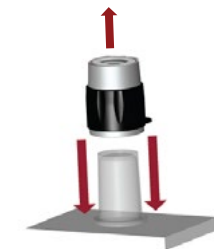
## Cleaning Your Flair

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

**No soap needed! Never clean any Flair parts in a dishwasher!**



*Tip:* Use the dosing cup to reset the plunger, back to the top of the cylinder as shown.



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Flair Classic with Pressure Kit

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