

Flair Flair Classic Solo

Flair Classic Manual Lever Espresso Maker User Manual

Brand: Flair | **Model:** Flair Classic Solo

1. INTRODUCTION

The Flair Classic Espresso Maker offers a manual method to craft professional-quality espresso. This updated model includes an integrated pressure gauge and two distinct portafilters, catering to both beginner and advanced users. Its design focuses on simplicity and durability, allowing for espresso preparation in minutes without electrical components.

2. PRODUCT OVERVIEW & COMPONENTS

The Flair Classic is a fully manual, direct lever espresso press constructed from durable materials like cast aluminum and stainless steel. It operates without electricity, making it a versatile addition to any coffee station.



Figure 1: Assembled Flair Classic Espresso Maker.

Key Features:

- **Manual Operation:** 100% human-powered, direct lever system.
- **Pressure Gauge:** Integrated for precise control during extraction.
- **Dual Portafilters:** Includes a Bottomless 2-in-1 Portafilter for advanced users and a Flow Control Portafilter for beginners.
- **Durable Construction:** Made from cast aluminum and stainless steel.
- **Detachable Brew Head:** Patented design for easy cleaning.

Flair Classic

STANDARD BREW HEAD

40mm Portafilter Basket



Dose:
12-18 grams

Reservoir:
60ml

Yield:
Up to 45ml

Figure 2: The two included portafilters: Bottomless (left) and Flow Control (right).

PRESSURE GAUGE

Target The Espresso Zone
BREW AT 9 BAR



Figure 3: Close-up of the integrated pressure gauge.

3. SETUP

Before first use, ensure all components are clean. The Flair Classic is designed for easy assembly and disassembly.

Initial Assembly:

1. Place the main stand on a stable, flat surface.
2. Attach the lever arm to the stand.
3. Ensure the brew head and portafilter are clean and properly assembled.

Preheating the Brew Head:

Preheating is crucial for optimal espresso extraction temperature. Fill the brew cylinder with hot water (just off boil) and let it sit for a few minutes. Alternatively, you can place the brew head components in hot water or use a direct heat method carefully.

4. OPERATING INSTRUCTIONS

Follow these steps to brew a shot of espresso with your Flair Classic:

1. **Grind Coffee:** Grind 12-18 grams of fresh coffee beans to a fine espresso grind. The exact fineness will depend on your beans and desired extraction.
2. **Dose & Tamp:** Place the chosen portafilter into the brew head. Add the ground coffee to the portafilter. Use a tamper to evenly compress the coffee grounds.
3. **Assemble Brew Head:** Attach the brew head with the tamped coffee to the main stand.
4. **Add Water:** Fill the brew cylinder with 60ml of boiled water (ideally preheated to your desired brewing temperature).
5. **Pre-infusion:** Slowly lower the lever until you see the first drops of espresso. Hold this position for 5-10 seconds to allow the coffee to pre-infuse.
6. **Extraction:** Continue to slowly and steadily lower the lever, applying consistent pressure. Monitor the pressure gauge to stay within the recommended espresso range (typically 6-9 bar). Aim for a 40ml shot.
7. **Serve:** Enjoy your freshly brewed espresso.

Your browser does not support the video tag.

Video 1: Easy Espresso Brewing with the Flair Classic. This video demonstrates the step-by-step process of brewing espresso using the Flair Classic, from adding water to the final extraction.

Your browser does not support the video tag.

Video 2: Flair Signature Manual Espresso Maker Introduction. This video provides an introduction to the Flair Signature model, showcasing its features and basic operation, which are similar to the Classic model.

5. MAINTENANCE

Proper cleaning ensures the longevity and performance of your Flair Classic.

Cleaning Instructions:

- The Flair Classic features a completely detachable brewing head.
- After each use, remove the brew head, separate its parts, and rinse thoroughly under cool water.
- **Note:** The Flair Classic is **not** dishwasher safe. Hand wash all components.

6. TROUBLESHOOTING

For common issues or performance concerns, please refer to the official Flair Espresso support resources or contact customer service for assistance.

7. SPECIFICATIONS

Feature	Detail
Brand	Flair
Model Name	Flair Classic Solo
Color	Black and Red
Product Dimensions	6"D x 12"W x 10"H
Item Weight	4.82 pounds
Coffee Maker Type	Espresso Machine
Operation Mode	Manual
Coffee Input Type	Manual

Capacity	0.04 Liters
Is Dishwasher Safe	No
Included Components	Precision cut and padded carrying case

8. WARRANTY & SUPPORT

The Flair Classic is built with durable materials, including an aluminum press stand and a stainless steel brewing head, both backed by a **3-year warranty**. For product support, warranty claims, or additional information, please contact Flair Espresso directly. Visit the official Flair Store on Amazon for more details: [Flair Store](#).