

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [Flair](#) /

› [Flair PRO 3 Manual Lever Espresso Maker Instruction Manual](#)

**Flair Flair PRO 3 (647213148077)**

# Flair PRO 3 Manual Lever Espresso Maker Instruction Manual

Model: **Flair PRO 3 (647213148077)**

Brand: **Flair**

## INTRODUCTION

The Flair PRO 3 is a meticulously engineered, 100% human-powered manual lever espresso maker designed to produce professional-quality espresso shots. This manual provides comprehensive instructions for setting up, operating, maintaining, and troubleshooting your Flair PRO 3 to ensure optimal performance and longevity.

For best results, a high-quality burr grinder is essential to achieve the precise grind size required for exceptional espresso extraction.

## KEY FEATURES

- **Handcraft Espresso Shots:** Produce professional-quality espresso with up to 24 grams of coffee and 70ml of boiled water, yielding up to a 56ml shot with rich crema.
- **Complete Brew Control:** Features a custom pressure gauge with an Espresso Zone (6-9 BAR) for precise visual feedback during extraction. Capable of handling various brew ratios (1:1, 2:1, 3:1).
- **Major Brewing Upgrades:** Includes a no-preheat thin cylinder for streamlined workflow, an integrated shot mirror, and a preheat funnel for brewing lighter roasts.
- **Easy to Clean & Portable:** Unique detachable brewing head allows for easy disassembly and rinsing under cool water. Packs into an included precision-cut carrying case for portability.
- **Built to Last:** Constructed from durable materials like cast aluminum and stainless steel, with an upgraded, stronger base, post, and lever.

## COMPONENTS OVERVIEW

Familiarize yourself with the main components of your Flair PRO 3 espresso maker:

- **Base and Lever:** The main structure providing stability and leverage for extraction.
- **Brew Head:** Consists of the cylinder, piston, and portafilter.
- **Pressure Gauge:** Provides real-time pressure readings during extraction.
- **Portafilter:** Holds the coffee grounds. The PRO 3 features a 46mm portafilter.
- **Shot Mirror:** Integrated magnetic mirror for observing extraction.
- **Preheat Funnel:** Used for preheating the brew head, especially for lighter roasts.



The Flair PRO 3 Manual Lever Espresso Maker, showcasing its sleek black design and copper accents.



# PRO 3

## BREW HEAD WITH NO PREHEAT CYLINDER

46mm Portafilter Basket

**Dose:**

16-24 grams



**Reservoir:**

70ml



**Yield:**

Up to 56ml



Detailed view of the PRO 3 brew head, highlighting the no-preheat cylinder, 46mm portafilter basket, recommended dose (16-24 grams), reservoir capacity (70ml), and typical yield (up to 56ml).



**Stainless Steel Spout**



**Silicone Lever Grip**



**Bottomless Portafilter**



**Silicone Pressure Gauge Guard**

Close-up images showing the stainless steel spout, silicone lever grip, bottomless portafilter, and silicone pressure gauge guard, illustrating key design elements.

## SETUP

- Unpack Components:** Carefully remove all parts from the packaging and the custom carrying case.
- Assemble the Stand:** Place the main stand on a stable, flat surface. Ensure the lever arm is securely attached.
- Initial Cleaning:** Before first use, wash all components that will come into contact with coffee or water (brew head, portafilter, spout) with warm, soapy water. Rinse thoroughly and dry.
- Attach Pressure Gauge:** Securely attach the pressure gauge to the brew head assembly.
- Prepare Water Source:** Have a kettle ready with freshly boiled water (approximately 90-96°C or 195-205°F for optimal extraction).
- Prepare Grinder:** Ensure you have a high-quality burr grinder capable of producing a fine, consistent espresso grind.

## OPERATING INSTRUCTIONS

Follow these steps to brew a perfect shot of espresso with your Flair PRO 3:

1. **Preheat (Optional but Recommended):** For best results, especially with lighter roasts, preheat the brew head. Place the preheat funnel on top of the brew cylinder and fill with hot water. Let it sit for 30-60 seconds, then discard the water. The PRO 3's thin cylinder design minimizes the need for extensive preheating.
2. **Grind Coffee:** Grind 16-24 grams of fresh coffee beans to a fine espresso grind. The exact fineness will depend on your beans and desired extraction.
3. **Dose and Tamp:** Place the portafilter on a stable surface. Add the ground coffee to the portafilter basket. Distribute the grounds evenly, then tamp firmly and level.
4. **Assemble Brew Head:** Attach the portafilter to the bottom of the brew cylinder. Ensure it is securely locked in place.
5. **Add Water:** Pour approximately 70ml of boiled water (90-96°C) into the top of the brew cylinder.
6. **Attach Brew Head to Stand:** Carefully place the assembled brew head onto the Flair PRO 3 stand, ensuring it is properly seated.
7. **Pull the Shot:** Slowly lower the lever arm. Observe the pressure gauge; aim to maintain pressure between 6-9 BAR for optimal espresso extraction. Continue pressing until the desired yield (up to 56ml) is achieved. The integrated shot mirror allows you to monitor the extraction visually.
8. **Enjoy:** Your fresh, handcrafted espresso is ready to enjoy.



**HANDCRAFT  
CAFÉ-QUALITY  
ESPRESSO**

The Flair PRO 3 in action, demonstrating the process of handcrafting cafe-quality espresso.



**Brew Real Espresso  
at Home or Anywhere**

A close-up of espresso being extracted from the Flair PRO 3, illustrating the rich crema and flow.

# Pressure Gauge for Precision Brewing



## Brew 9 BAR Shots in the Espresso Zone

The pressure gauge on the Flair PRO 3, indicating the optimal "Espresso Zone" for brewing 9 BAR shots.

# Integrated Magnetic Shot Mirror



A view of the integrated magnetic shot mirror, designed to help users observe the espresso extraction process.



# 46mm Portafilter For Full Bodied Espresso Shots

A close-up of the 46mm portafilter, designed to facilitate full-bodied espresso shots.

## MAINTENANCE

Proper maintenance ensures the longevity and consistent performance of your Flair PRO 3.

### Cleaning After Each Use:

- Disassemble Brew Head:** Once the brew head has cooled slightly, carefully detach it from the stand. Separate the portafilter from the cylinder and remove the piston.
- Rinse Components:** Rinse all parts that came into contact with coffee (portafilter, cylinder, piston, spout) under cool running water. Use a soft brush if necessary to remove any coffee grounds.
- Wipe Down:** Wipe the main stand and lever arm with a damp cloth.
- Dry Thoroughly:** Ensure all components are completely dry before reassembling or storing to prevent water spots or mineral buildup.

### Periodic Maintenance:

- Lubrication:** Periodically check the O-rings on the piston and lubricate them with food-grade lubricant if

they appear dry or if the piston movement becomes stiff.

- **Deep Cleaning:** Every few weeks, or as needed, perform a deeper clean using a mild descaling solution suitable for espresso machines to remove any mineral buildup. Follow the descaling product's instructions carefully.
- **Inspect for Wear:** Regularly inspect all components, especially seals and O-rings, for any signs of wear or damage. Replace worn parts as necessary to maintain optimal performance.

## TROUBLESHOOTING

Here are some common issues and their potential solutions:

Problem	Possible Cause	Solution
No or Low Pressure During Extraction	Grind is too coarse; insufficient coffee dose; tamping too lightly; brew head not sealed properly.	Grind finer; increase coffee dose (up to 24g); tamp more firmly; ensure brew head is securely attached and O-rings are intact.
Extraction is Too Slow or No Flow	Grind is too fine; coffee dose is too high; tamping too hard; clogged portafilter.	Grind coarser; reduce coffee dose; tamp with less force; clean portafilter thoroughly.
Weak or Under-extracted Espresso	Grind too coarse; water temperature too low; extraction too fast.	Grind finer; use hotter water (90-96°C); aim for a slower, more controlled extraction within the 6-9 BAR range.
Sour or Bitter Taste	Sour: Under-extraction (grind too coarse, low temperature). Bitter: Over-extraction (grind too fine, high temperature, too long extraction).	Adjust grind size and water temperature. For sourness, try finer grind/hotter water. For bitterness, try coarser grind/slightly cooler water/shorter extraction.
Water Leaking from Brew Head	Damaged or misaligned O-rings; brew head not properly assembled.	Inspect O-rings for damage and replace if necessary. Ensure all brew head components are correctly assembled and tightened.

If you encounter issues not listed here or require further assistance, please contact Flair customer support.

## SPECIFICATIONS

- **Brand:** Flair
- **Model Name:** Flair PRO 3
- **Item Model Number:** 647213148077
- **Color:** Black
- **Product Dimensions:** 12"D x 6"W x 10"H
- **Item Weight:** 7.43 pounds

- **Coffee Maker Type:** Espresso Machine
- **Operation Mode:** Manual
- **Filter Type:** Reusable
- **Included Components:** Filter

## WARRANTY AND SUPPORT

The Flair PRO 3 is built with high-quality materials for durability. The aluminum press stand and the stainless steel brewing head are backed by a **5-year warranty**.

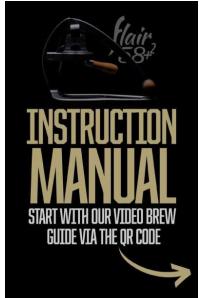
For warranty claims, technical support, or to purchase replacement parts, please contact Flair customer service directly. Refer to the official Flair website or your purchase documentation for contact information.

Additional protection plans may be available for purchase to extend coverage beyond the manufacturer's warranty. Please check with your retailer for details on available plans.



The Flair PRO 3 comes with a custom carrying case, allowing for easy and secure transport of all components.

## Related Documents - Flair PRO 3 (647213148077)

	<p><a href="#">Flair 58 Plus 2 Espresso Machine Instruction Manual</a></p> <p>Comprehensive instruction manual for the Flair 58 Plus 2 espresso machine, covering assembly, operation, preheating, cleaning, and troubleshooting. Learn to brew professional-quality espresso at home.</p>
	<p><a href="#">Flair Puck Pro In-Home Install Guide for Integrated Controls and Secondary Heat</a></p> <p>Comprehensive in-home installation guide for the Flair Puck Pro, covering setup, configuration, testing, and troubleshooting of integrated controls and secondary heat features for HVAC systems.</p>
	<p><a href="#">Manuel d'Installation et d'Utilisation FLAIR VRC</a></p> <p>Manuel d'installation et d'utilisation pour les ventilateurs récupérateurs de chaleur FLAIR VRC de Venmar Ventilation Inc., couvrant les modèles Compact et Haute Efficacité. Détaille l'installation, le fonctionnement, l'entretien et le dépannage pour améliorer la qualité de l'air intérieur et l'efficacité énergétique.</p>
	<p><a href="#">Flair Unveils Puck 2 and Puck 2 Pro: Modern Design Meets Smarter Comfort</a></p> <p>Press release announcing the launch of Flair Puck 2 and Flair Puck 2 Pro, featuring refined design, enhanced comfort, energy control, and smarter setup for smart home HVAC systems by Flair.</p>
	<p><a href="#">Flair Magazine: In the Mood for Officecore Fashion</a></p> <p>Explore modern business looks, elegant accessories, and powerful beauty essentials for the office, as featured in Flair magazine's 'In the Mood for Officecore' editorial.</p>



## [Flair Puck and Puck Pro for Mini Splits: Selling Guide](#)

Explore the Flair Puck and Puck Pro, a versatile, wireless connectivity solution for mini splits, offering advanced control options including app-based, on-unit, and voice commands, alongside features like Room Sense, scheduling, and geofencing for optimal comfort and efficiency.