

## Manuals+

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

manuals.plus /

- › [Flair Espresso](#) /
- › [Flair Neo Manual Lever Press Espresso Maker User Manual](#)

## Flair Espresso Neo

# Flair Neo Manual Lever Press Espresso Maker User Manual

Model: Neo | Brand: Flair Espresso

## 1. INTRODUCTION

---

The Flair Neo is a fully manual, lever-operated espresso maker designed for home use. It allows you to craft rich, flavorful espresso without the need for electricity, pods, or complex machinery. Constructed from durable aluminum and stainless steel, the Flair Neo provides a robust and reliable platform for espresso enthusiasts.



# Robust Manual Lever Press

*Aluminum & Stainless Steel*

Image: The Flair Neo Manual Lever Press Espresso Maker, highlighting its robust construction from aluminum and stainless steel.



Image: The Flair Neo Espresso Maker positioned on a kitchen counter, demonstrating its compact and aesthetic design suitable for any kitchen.

## 2. SAFETY INFORMATION

- Always handle hot water and components with care to prevent burns.
- Ensure the device is placed on a stable, flat surface during operation.
- Keep out of reach of children and pets.
- Do not attempt to disassemble parts beyond what is required for cleaning and maintenance.
- Use only fresh, clean water for brewing.

## 3. PACKAGE CONTENTS

Your Flair Neo package includes the following components:

- Flair Neo Base and Lever Assembly
- Flow-Control Portafilter
- Brew Head (Standard)

- Tamper
- Drip Tray

## 4. SETUP

---

Follow these steps to set up your Flair Neo for first use:

1. **Unpack:** Carefully remove all components from the packaging.
2. **Initial Cleaning:** Wash all parts that will come into contact with coffee or water (portafilter, brew head, tamper) with warm, soapy water. Rinse thoroughly and dry.
3. **Assemble Base:** Place the lever assembly onto the base. Ensure it is stable.
4. **Insert Drip Tray:** Position the drip tray under the portafilter holder.

# Flow-Control 2 PF

## STANDARD BREW HEAD

**Dose:**  
12-18 grams



**Reservoir:**  
60ml



**Yield:**  
Up to 45ml



Image: A detailed view of the Flow-Control 2 PF Standard Brew Head, indicating a recommended dose of 12-18 grams, a reservoir capacity of 60ml, and a yield of up to 45ml.

## 5. OPERATING INSTRUCTIONS

---

Achieving a perfect espresso shot with your Flair Neo involves a few key steps:

1. **Preheat:** Heat water to approximately 90-96°C (195-205°F). Pour some hot water into the brew head and portafilter to preheat them. This is crucial for temperature stability.
2. **Grind Coffee:** Grind 12-18 grams of fresh coffee beans. The Flair Neo's Flow-Control Portafilter is designed to be forgiving with grind size, allowing use with various grinders and whole beans without extensive 'dialing-in'.

# Flow-Control Portafilter

- Use Any Whole Beans
- Use Any Grinder
- No Need to Dial-In



Image: The Flow-Control Portafilter, highlighting its versatility for use with various whole beans and grinders, simplifying the espresso preparation process.

3. **Dose and Tamp:** Add the ground coffee to the portafilter. Use the provided tamper to press the coffee grounds evenly and firmly.
4. **Assemble Brew Head:** Place the portafilter into the brew head. Attach the brew head to the lever assembly.
5. **Add Water:** Pour the hot water (approx. 60ml) into the top of the brew head.
6. **Brew:** Slowly lower the lever to extract the espresso. Aim for a steady, controlled press over 25-45 seconds. Observe the espresso flowing into your cup.



Image: A close-up of espresso being extracted from the Flair Neo into a small glass cup, illustrating the brewing process and the resulting rich shot.

7. **Enjoy:** Your fresh, delicious espresso is ready.

# Brew Crema In Every Cup



Image: A freshly brewed cup of espresso, showcasing a thick layer of crema, indicating a successful extraction from the Flair Neo.

## 6. CLEANING AND MAINTENANCE

---

Regular cleaning ensures the longevity and performance of your Flair Neo:

- **After Each Use:** Disassemble the brew head and portafilter. Rinse all components with warm water immediately after brewing to remove coffee grounds and oils.
- **Drip Tray:** Empty and rinse the drip tray.
- **Drying:** Allow all parts to air dry completely before reassembly or storage.
- **Deep Cleaning:** Periodically, you may use a mild, food-safe detergent for a more thorough cleaning of the metal components. Avoid abrasive cleaners.
- **Lever Assembly:** Wipe the lever assembly with a damp cloth as needed. Do not submerge the base in water.

## 7. TROUBLESHOOTING

---

Here are some common issues and their potential solutions:

Problem	Possible Cause	Solution
No or very little espresso flow	Grind too fine, tamp too hard, or too much coffee.	Try a coarser grind, lighter tamp, or less coffee. Ensure brew head is properly seated.
Espresso extracts too quickly	Grind too coarse, tamp too light, or too little coffee.	Try a finer grind, firmer tamp, or more coffee.
Espresso lacks crema	Stale coffee, incorrect grind, or insufficient preheating.	Use fresh beans, adjust grind, ensure proper preheating of brew head.
Water leaks from brew head	Brew head not sealed correctly, or O-rings are worn.	Ensure brew head is fully tightened. Check O-rings for damage and replace if necessary.

## 8. SPECIFICATIONS

Feature	Specification
Brand	Flair Espresso
Model Number	2212193.0 (Neo)
Color	Gray
Product Dimensions	31.75 x 16.51 x 25.4 cm
Item Weight	2.13 Kilograms
Capacity	60 Milliliters
Material	Aluminum, Stainless Steel
Special Features	Thermal (for preheating)
Operation Mode	Manual
Included Components	Portafilter, Tamper

## 9. WARRANTY AND SUPPORT

Flair Espresso products are designed for durability and performance. For specific warranty details, please refer to the warranty card included with your product or visit the official Flair Espresso website.

If you encounter any issues or require assistance, please contact Flair Espresso customer support through their official channels. Provide your model number and purchase date for faster service.