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Flair NEO Flex

Flair The NEO Flex: Manual Espresso Maker Instruction Manual

Model: Flair NEO Flex | Brand: Flair

INTRODUCTION

The Flair NEO Flex is a 100% human-powered, manual espresso press designed to produce professional quality espresso shots at home or on the go. This updated model features an integrated pressure gauge for precise brewing feedback and a thin brewing cylinder that eliminates the need for preheating. It offers versatility with two included portafilters, catering to both beginners and advanced users.

WHAT'S INCLUDED

- Flair NEO Flex Frame (lightweight poly frame)
- Brewing Head with integrated pressure gauge
- Red Flow Control Portafilter
- Bottomless 2-in-1 Portafilter
- Dosing Funnel (plastic)
- Hollow Tamper (plastic)
- Drip Tray (thick plastic)
- Optional screw for permanent frame attachment

SETUP

1. **Unpack Components:** Carefully remove all parts from the packaging.
2. **Initial Cleaning:** Before first use, wash all components that will come into contact with coffee or water (brewing head, portafilters, dosing funnel, tamper) with warm, soapy water. Rinse thoroughly and dry.
3. **Assemble the Frame:** Place the main frame on a stable, flat surface. The frame is designed for easy assembly and disassembly for portability. For added stability, you may use the included screw to permanently attach the two parts of the frame if desired.
4. **Place Drip Tray:** Position the thick plastic drip tray on the base of the frame.



Image: The Flair NEO Flex espresso maker, fully assembled and ready for use. This manual lever machine is designed for home espresso brewing.

OPERATING INSTRUCTIONS

1. Coffee Preparation

- 1. Grind Coffee:** Grind fresh coffee beans to an appropriate fineness for espresso. The ideal grind size will vary depending on the portafilter used.
 - For the **Red Flow Control Portafilter**: This portafilter is more forgiving and does not require a high-quality burr grinder. It automatically generates pressure for extraction.
 - For the **Bottomless 2-in-1 Portafilter**: This portafilter requires a high-quality burr grinder and precise grind settings for optimal control and extraction.
- 2. Dose Coffee:** Add 12-18 grams of ground coffee into your chosen portafilter. Use the included dosing funnel to minimize mess.
- 3. Tamp Coffee:** Use the included tamper to evenly compress the coffee grounds in the portafilter. Consistent tamping is crucial for a good extraction.

Two Portafilters for Beginner & Advanced Brewing



*Bottomless 2-in-1 for
Advanced Brewing*



*Flow-Control for
No Fuss Extractions*

Image: The two types of portafilters included with the Flair NEO Flex: the black Bottomless 2-in-1 for advanced brewing and the red Flow-Control for no-fuss extractions.

2. Brewing Process

1. **Attach Portafilter:** Securely attach the filled and tamped portafilter to the brewing head.
2. **Add Water:** Pour 60ml of just-boiled water into the brewing cylinder. The thin brewing cylinder design means no preheating is required for the cylinder itself.
3. **Position Cup:** Place your espresso cup on the drip tray directly beneath the portafilter.
4. **Begin Extraction:** Slowly and steadily lower the lever. The lever system is designed to generate 6-9 BAR of pressure, which is ideal for espresso extraction.
5. **Monitor Pressure:** Observe the integrated pressure gauge for direct feedback during brewing. Aim to maintain pressure within the optimal espresso range.
6. **Complete Extraction:** Continue lowering the lever until you achieve a 40ml shot of espresso with beautiful crema. The extraction process typically yields between 40-45ml.

Brew Delicious Espresso At Home



Image: A close-up view of the Flair NEO Flex in action, showing espresso being brewed into a glass cup, highlighting the rich crema.



Pressure Gauge for 9 BAR Espresso

Image: A detailed view of the integrated pressure gauge on the Flair NEO Flex, indicating the optimal pressure range for espresso extraction.

Easily Brew Double Espressos



Dose:

12-18 grams

Reservoir:

60ml

Yield:

Up to 45ml

Image: Visual guide illustrating the recommended dose (12-18 grams), reservoir capacity (60ml), and yield (up to 45ml) for brewing double espressos with the Flair NEO Flex.

MAINTENANCE & CLEANING

The Flair NEO Flex is designed for easy cleaning. Follow these steps after each use:

1. **Remove Brewing Head:** Once brewing is complete and the unit has cooled slightly, carefully remove the entire brewing head from the frame.
2. **Disassemble Parts:** Separate the components of the brewing head, including the portafilter and any internal parts.
3. **Rinse:** Rinse all disassembled parts with cool water. No complicated washing or scrubbing is typically required.
4. **Dry:** Allow all parts to air dry completely or wipe them dry before reassembling or storing.

TROUBLESHOOTING

If you encounter issues with your Flair NEO Flex, consider the following common troubleshooting tips:

- **No or Slow Extraction:**
 - **Grind Size:** Your coffee grind might be too fine. Try a slightly coarser grind.
 - **Tamping Pressure:** You might be tamping too hard. Ensure even, moderate pressure.
 - **Dose:** Too much coffee can restrict flow. Reduce the dose slightly.
- **Fast Extraction / Weak Espresso:**
 - **Grind Size:** Your coffee grind might be too coarse. Try a finer grind.
 - **Tamping Pressure:** Not enough tamping pressure. Ensure firm, even pressure.
 - **Dose:** Not enough coffee. Increase the dose slightly.
- **Inconsistent Pressure Reading:**
 - Ensure the brewing head is properly seated and sealed.
 - Check for any obstructions or loose connections.
- **Leaking:**
 - Ensure all seals and gaskets are clean and properly seated.
 - Check that the portafilter is securely attached.

For further assistance, please refer to the support section or contact Flair customer service.

SPECIFICATIONS

Brand	Flair
Model Name	Flair NEO Flex
Color	Black
Product Dimensions	11.5"D x 7.5"W x 10.5"H
Coffee Maker Type	Espresso Machine
Operation Mode	Manual
Pressure Generation	6-9 BAR (lever system)
Water Reservoir Capacity	60ml
Espresso Yield	Up to 40-45ml
Item Weight	0.634 ounces
UPC	860006241285

WARRANTY & SUPPORT

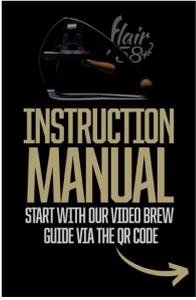
The Flair NEO Flex comes with a limited warranty:

- **1-Year Limited Warranty:** Applies to the frame and metal parts.
- **6 Months Warranty:** Applies to parts that are subject to wear and tear.

If you encounter any problems or require support, please contact Flair customer service. You can find contact information on the official Flair website or through your retailer.

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Related Documents - NEO Flex

	<p>Flair 58 Plus 2 Espresso Machine Instruction Manual</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>Flair Puck Pro In-Home Install Guide for Integrated Controls and Secondary Heat</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>Manuel d'Installation et d'Utilisation FLAIR VRC</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>Flair Unveils Puck 2 and Puck 2 Pro: Modern Design Meets Smarter Comfort</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>Flair Launches Pro Smart Vent Zoning & Air Balancing Solutions with Real-Time Static Pressure Monitoring</p> <p>Flair announces the launch of its new Pro Level Smart Vent Zoning & Air Balancing Solutions, offering dynamic, real-time airflow control and static pressure monitoring for professionally installed HVAC systems.</p>



[Flair Puck 2 & Puck 2 Pro: Smart HVAC Control Specification Sheet](#)

Detailed specifications for the Flair Puck 2 and Puck 2 Pro, universal wireless connectivity solutions for managing ductless HVAC systems, zoning, and staged heating via infrared communication.