

Flair Flair GO

Flair GO: Portable Lever Espresso Machine (Grounds Model) Instruction Manual

Model: Flair GO

INTRODUCTION

Thank you for choosing the Flair GO Portable Lever Espresso Machine. This manual provides comprehensive instructions for the safe and effective use, maintenance, and troubleshooting of your new espresso maker. Please read all instructions carefully before first use and retain this manual for future reference.

IMPORTANT SAFETY INFORMATION

Always handle hot water and components with care to prevent burns. Ensure all parts are securely assembled before use. Keep out of reach of children. Do not immerse the main lever assembly in water. Clean components as instructed to maintain hygiene and performance.

COMPONENTS OVERVIEW

The Flair GO is designed for portability and ease of use. Familiarize yourself with the main components:

- **Lever Assembly:** The main frame and lever mechanism for pressing.
- **Brew Head:** Consists of the brew cylinder, plunger, and pressure gauge.
- **Portafilter:** A 2-in-1 bottomless portafilter for ground coffee.
- **Drip Tray:** Collects excess liquid during brewing.
- **Carrying Case:** Compact case for transport and storage.



Figure 1: Fully assembled Flair GO Portable Lever Espresso Machine.

COLLAPSIBLE FRAME



Figure 2: The Flair GO machine in its collapsed, portable configuration.

CUSTOM CARRYING CASE

WEIGHS LESS THAN 4LB



Figure 3: The Flair GO machine and its components neatly packed in the custom carrying case.

SETUP

Follow these steps to set up your Flair GO for brewing:

1. Remove all components from the carrying case.
2. Unfold the lever assembly and ensure it is stable on a flat surface.
3. Place the drip tray onto the base of the lever assembly.
4. Insert the portafilter into the brew base.
5. Place the brew cylinder on top of the portafilter.

OPERATING INSTRUCTIONS

Brewing espresso with your Flair GO is a hands-on experience. For optimal results, use freshly ground coffee and hot water.

1. **Prepare Coffee Grounds:** Grind 12-15 grams of fresh coffee beans to an espresso-capable fineness. The 'Grounds' model requires a burr grinder for best results.
2. **Load Portafilter:** Place the portafilter on a stable surface. Add the ground coffee into the portafilter.

Tamp the coffee evenly and firmly.

3. **Assemble Brew Head:** Insert the portafilter with tamped coffee into the brew base. Place the brew cylinder on top of the portafilter.
4. **Add Hot Water:** Boil fresh water. Carefully pour the hot water into the brew cylinder up to the fill line.
5. **Insert Pressure Gauge:** Insert the plunger with the integrated pressure gauge into the top of the brew cylinder.
6. **Brew Espresso:** Slowly lower the lever. Aim to maintain pressure between 6-9 BAR as indicated on the pressure gauge. Continue pressing until the desired espresso volume is achieved.



Figure 4: Brewing espresso with the Flair GO machine.

PRESSURE GAUGE



TARGET 6-9 BAR

Figure 5: The integrated pressure gauge helps monitor brewing pressure for optimal extraction.

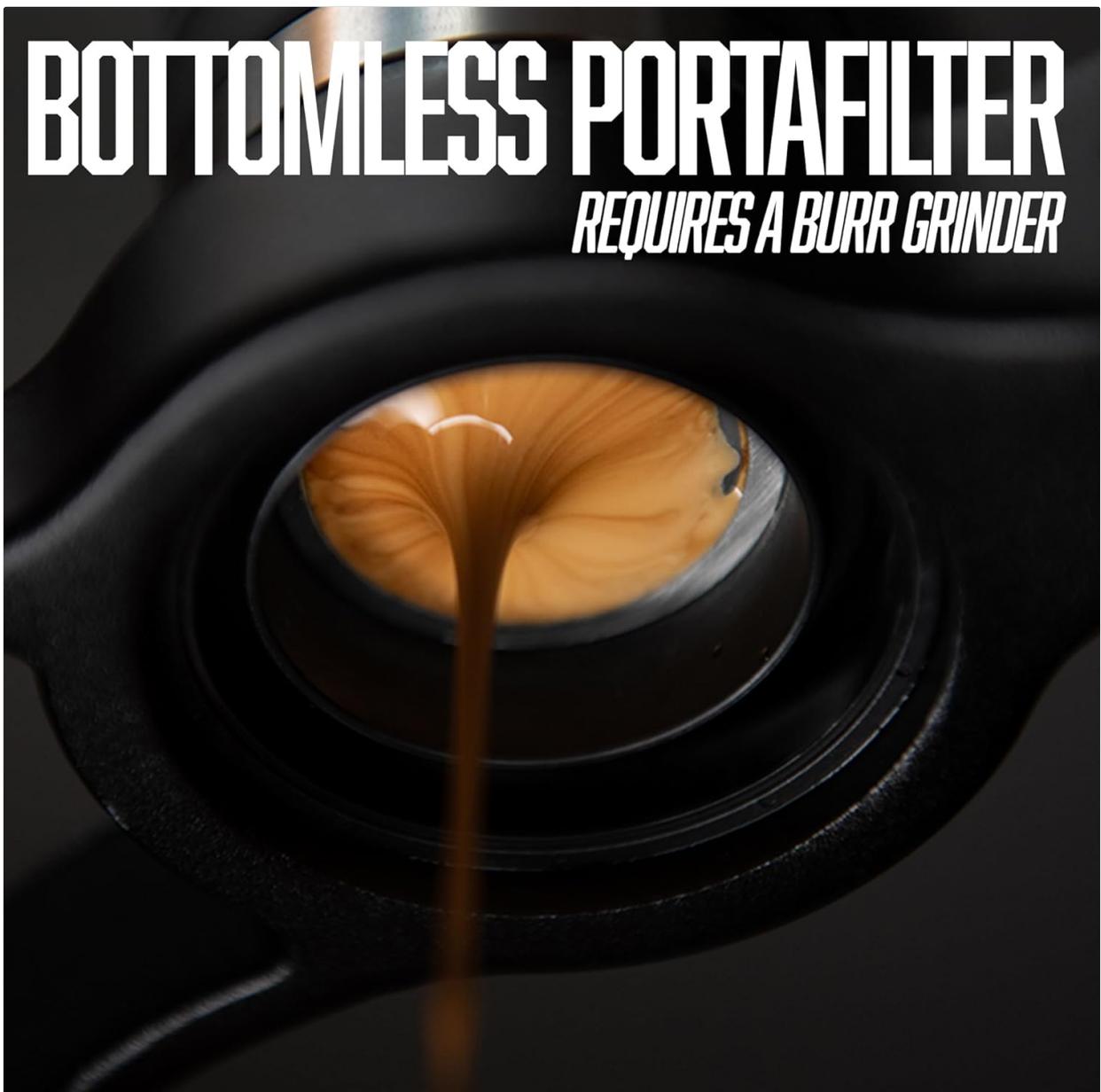


Figure 6: The bottomless portafilter allows for visual feedback on your espresso extraction.

Official Product Video: Flair GO Overview

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Video 1: An official overview of the Flair GO Portable Lever Espresso Maker, demonstrating its features and basic operation.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your Flair GO.

1. **Disassemble:** After brewing, carefully remove the brew head components.
2. **Discard Grounds:** Knock out the used coffee puck from the portafilter.
3. **Rinse:** Rinse all components (portafilter, brew cylinder, plunger, pressure gauge) under warm running water. No soap is typically needed, as it can leave residue that affects flavor.
4. **Dry:** Allow all components to air dry completely before reassembling or storing.

TROUBLESHOOTING

- **No Espresso Flow:** This usually indicates the coffee grind is too fine or the tamp is too firm. Adjust grind coarser or tamp lighter.
- **Weak Espresso:** The coffee grind might be too coarse, or the water temperature too low. Adjust grind finer or ensure water is freshly boiled.
- **Pressure Gauge Not Reaching Espresso Zone:** This could be due to a coarse grind, insufficient coffee dose, or a weak tamp. Adjust grind, dose, or tamp accordingly.
- **Water Leaking:** Ensure all seals are clean and properly seated. Check for any damage to O-rings.

SPECIFICATIONS

Brand	Flair
Model Name	Flair GO
Color	Black
Product Dimensions	12"D x 10.5"W x 5"H
Item Weight	3.91 pounds
Operation Mode	Manual
Coffee Input Type	Ground Coffee
Capacity	60 Milliliters
Special Feature	Collapsible

WARRANTY AND SUPPORT

The Flair GO is backed by a one-year (1) limited warranty against functional defects when used correctly. For warranty claims or technical support, please refer to the contact information provided in your product packaging or visit the official Flair Espresso website.