



## flair espresso PRO3 Espresso Maker Instruction Manual

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START MI OUR VIDEO BREW GUIDE VIA THE OR CODE

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## YOUR ESPRESSO, HANDLED

### PRO 3 Introduction

Welcome to the wonderful world of home espresso, with the Flair PRO 3.

As a company, Flair Espresso first started as a Kickstarter project aimed at offering a simple, affordable home lever espresso maker, and has continued to grow into a full catalogue of thoughtful espresso-centric products. We pride ourselves on our continued expansion, fueled by innovation and the desire to make espresso accessible for all.

We are so happy you're here, and can't wait to get you started brewing delicious shots for yourself and your loved ones. But, before we dive in, we wanted to mention a few things:

To get a good espresso extraction, you'll need to use freshly roasted beans, and to grind them with an espresso capable burr grinder.

More information can be found on our website via the QR codes. We feel video brewing guides are the best way to learn.

Finally, we are here to support your espresso journey. If you encounter any questions or challenges, please reach out to our world-class customer service team. We are always available to help however possible.

### VIDEO BREWING TUTORIAL:

The Best Way To Learn Is By Watching



Video Tutorials: <https://flairespresso.com/flair-pro3-tutorials/>

Contact Flair: <https://flairespresso.com/contact/>

### Parts, bits & goodies for Brewing great Espresso

Main Items Included In Your PRO 3

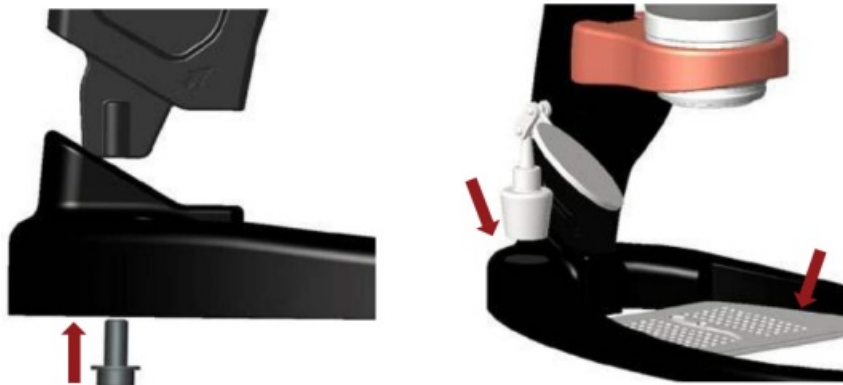
1. Main Post & Lever
2. Base
3. Piston with Pressure Gauge
4. Thin-walled PRO Brew Cylinder w/ Stainless Steel Plunger (inside cylinder)
5. Stainless Steel Dispersion Screen
6. Bottomless Portafilter
7. Stainless Steel Tamper
8. Dosing Cup
9. Funnel

10. Stainless Steel Drip Tray
11. Stainless Steel Spout
12. Articulating Shot Mirror
13. Silicone Preheat Funnel
14. Carrying Case (not shown)



## SET-UP FASTER THAN YOU CAN SAY Espresso

Putting Your Frame Together in Two Steps



1. Your Flair Post and Base must be assembled using the included bolt. Lower the post into base and screw bolt into the threads. Tighten with included hex key.
2. Add your shot mirror to the circular magnetic coin on the left side of the base. Insert your Stainless Steel Drip Tray onto the base...then you're ready to go!

## Being IN The Espresso Zone

Using And Understanding Your Pressure Gauge



BREW TIME	PRESSURE			
	1-5 BAR	6-9 BAR	10-12 BAR	>12 BAR
	More Than 45 Seconds	More Force on the Lever	Grind More Coarse	Grind More Coarse
	35-45 Seconds	Grind More Fine	Proper Espresso Extraction	Grind More Coarse
	Less Than 35 Seconds	Grind More Fine	Grind More Fine	Less Force on the Lever

**DANGER! STOP & DISCARD GROUNDS**

## You're Seconds Away FROM HANDCRAFTED ESPRESSO

### Brewing Your First Espresso Shot



1. Separate Your Brew Head Separate into four parts: 1) Piston 2) Brew Cylinder with Plunger 3) Screen 4) Portafilter.
2. Ensure Plunger is at Top of Cylinder Use the dosing cup to slide the plunger to the top of the brew cylinder.
3. Prepare your Freshly Roasted Beans Grind 15-17 grams of beans with a burr grinder and add to portafilter.



4. Tamp Lightly on a Level Surface Using the tamper, compress the grounds evenly.
5. Add Dispersion Screen to Portafilter Add the portafilter to the PRO 3 frame and place the screen on top.
6. Add Brew Cylinder to Portafilter Press your cylinder onto the portafilter. No preheat required.



7. Fill Cylinder with Boiled Water Fill your PRO 3 cylinder through the plunger with just boiled water.
8. Insert Pressure Gauge Add pressure gauge to top of plunger. Rotate gauge up for best viewing.
9. Lower the Lever: Target the Espresso Zone Target a 30-40 second extraction in the espresso zone.

#### **WARNING:**

Never Release Lever Abruptly!

Boiling Water May SPRAY!

If Lever Is Extremely Hard To Lower, Coffee Grounds Are Too Fine (see previous page)

#### **Sparkling Espresso, Day after Day**

Cleaning Your PRO 3

Follow the steps below. Cleaning your Flair PRO 3 should be done with water only. No soap is needed as it can affect your espresso's taste. Never put your PRO 3 parts in the dishwasher.



1. Slowly lift lever and remove assembled Brew Head from the PRO frame, gripping the silicone where indicated above.
2. Remove the gauge stem and pour any excess water into the sink. Then pull portafilter and cylinder apart by gripping silicone.



3. Remove screen and knock grounds out into a trash can, or dig grounds out with a blunt utensil.
4. Reset the plunger using the dosing cup. Place cylinder over dosing cup and press down.
5. Rinse all brewing parts with water from the tap. Leave to dry before reassembling.

#### **Not all grinders are created equal**

Ensuring Proper Grinding for Perfect Espresso



One of the most common challenges new Flair-istas experience is a lack of pressure while brewing. This is almost always due to coffee grounds that were not ground fine enough with an espresso capable burr grinder. Blade grinders and pre-ground coffee will almost never provide good results with your PRO 3. If you're having trouble, please reach out to our customer service team who can advise if you will need a grinder upgrade!

### **Some Like IT HOT!**

Optional Preheating for Light Roasted Coffee



Your PRO 3 comes with a Preheat Funnel, which fits into your kettle.

If you'd like to preheat your cylinder, to ensure a higher temperature extraction, add the Preheat Funnel to your kettle before heating your brew water.

Then, place the cylinder in the funnel and leave it as your water heats. Remove the cylinder carefully when done and add to your prepared portafilter. Then add your brew water and brew!

**CAUTION:** The cylinder will be hot and should be removed with a towel.

**Flair's World-class customer service is a snap away**

Troubleshoot Your PRO 3





Reach Us Directly: <https://flairespresso.com/contact/>

**#espressohandled**

28 Hammond Street, Suite B

Irvine, CA, 92618 USA

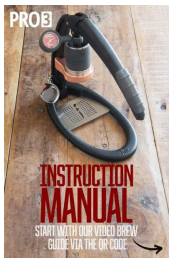
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Made in China

## Documents / Resources



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PRO3, PRO3 Espresso Maker, Espresso Maker, Maker

## References

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- [User Manual](#)

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