

BLACK EAGLE MAVERICK



INNOVATION INSPIRES GENIUS

Discover more



The Black Eagle Maverick has always stood for more than performance – it embodies a relentless drive for innovation, where every detail is engineered to elevate coffee craftsmanship. Today, that spirit branches into two distinct expressions.

The original Black Eagle Maverick continues to lead, with cutting-edge thermal systems, sustainable efficiency, and high-volume capability.

Alongside it, the new Black Eagle Maverick Core expresses the same ethos in a more focused format – designed for baristas who prioritise intuitive design, essential control, and seamless workflow.

Two machines, powered by the same belief: that the best tools are built for those who make coffee their craft.

ONE MAVERICK BECOMES TWO



"GENIUS IS
FINDING THE
INVISIBLE LINK
BETWEEN THINGS."

Vladimir Nabokov



From the beginning, we set out to make the invisible, visible. Not just heat, pressure or flow – but the decisions, instincts, and moments of brilliance that define the barista's craft.

The Black Eagle Maverick isn't just a machine. It's an idea – a refusal to follow convention. A belief that when technology meets genius, it elevates not just performance, but the entire coffee experience.

This is a machine made for those who think differently. For those who see coffee not as a routine, but as an opportunity to create. For the baristas who lead with curiosity, challenge expectations, and shape their own standards – shot by shot, shift after shift.

And now, the Black Eagle Maverick moves forward once again.

With new energy-saving systems, improved insulation, and more efficient performance, it's been refined in all the ways that matter – delivering high productivity with lower environmental impact. Less energy. More intent. Always a Maverick.

PERFORMANCE
MEETS
SUSTAINABILITY



"THE PERSON WHO
FOLLOWS THE
CROWD WILL
USUALLY GO NO
FURTHER THAN THE
CROWD. THE PERSON
WHO WALKS ALONE
IS LIKELY TO FIND
HIMSELF IN PLACES
NO ONE HAS EVER
SEEN BEFORE."

Albert Einstein



Our T3 Genius technology has been developed to provide the barista with absolute control over their brew by providing them with the tools to allow for meticulous precision, resulting in outstanding performance and unrivalled efficiency.

It's the next step in our story of innovation and design. And it's so much more than a bunch of random words and numbers mashed together.

T3 is for 3 different temperatures and Genius represents the improvement of our engine. Yes, we think it's that good. This is our most advanced technology to date but equally, it's user-friendly and sustainable too.



T3 GENIUS

It's the next step in our story of innovation and design. But this time, we looked inward – rethinking how the Black Eagle Maverick uses heat, energy, and materials to deliver world-class performance with less environmental impact.



1 Temperature control is expected – but the Black Eagle Maverick's upgraded thermal system makes it faster, more efficient, and more responsive than ever. It heats only what's needed, when it's needed, delivering consistent results with less energy.

2 Powerful, dry steam at 2.1 bar – now with improved thermal retention. A vacuum-insulated boiler holds pressure more effectively, cutting down energy loss without compromising performance.

3 From lighter, better-insulated group heads to smarter electronics, every element has been reengineered for real-world efficiency. The result is a machine that's sharper, cleaner, and built for more sustainable service.

ABSOLUTE CONTROL
METICULOUS PRECISION
OUTSTANDING PERFORMANCE
UNRIVALLED EFFICIENCY

With the new generation of Black Eagle Maverick, we've taken everything that made our most advanced machine so efficient – and refined it even further. It now offers unrivalled efficiency, using up to 43% than VA388 Black Eagle.

It's the same bold thinking, now applied where it matters most: smarter use of energy, faster thermal performance, and improved consistency in the busiest service environments.

The new vacuum-insulated steam boiler reduces heat loss and holds pressure more efficiently – delivering reliable steam power with less energy required. We've also upgraded the group heads using lighter materials, better insulation, and a refined internal structure. The result is quicker thermal recovery and greater stability from one shot to the next.

An insulated front panel and group surround help minimise radiant heat loss while keeping the working surface cooler – improving both comfort and efficiency across long shifts.

Behind the scenes, a re-engineered electronic PID control system ensures rapid, responsive temperature adjustments across all heating zones. Whether you're scaling up for a rush or fine-tuning a recipe, the Black Eagle Maverick adapts quickly – staying steady under pressure and efficient throughout.

And with our Thermal Energy Recovery System (TERS), heat that would normally be wasted is recovered and reused – pre-warming incoming water using residual energy from the pump, motor and drip tray.

Together, these refinements make the Black Eagle Maverick more productive, more responsive, and more sustainable – without changing what makes it special. It's still every bit a Maverick: fast, precise, intuitive. Just better tuned for the way the best bars work today.


Because progress means getting more – from less.

BETTER FOR THE ENVIRONMENT

BETTER FOR YOUR CUSTOMER

BETTER FOR YOUR BUSINESS

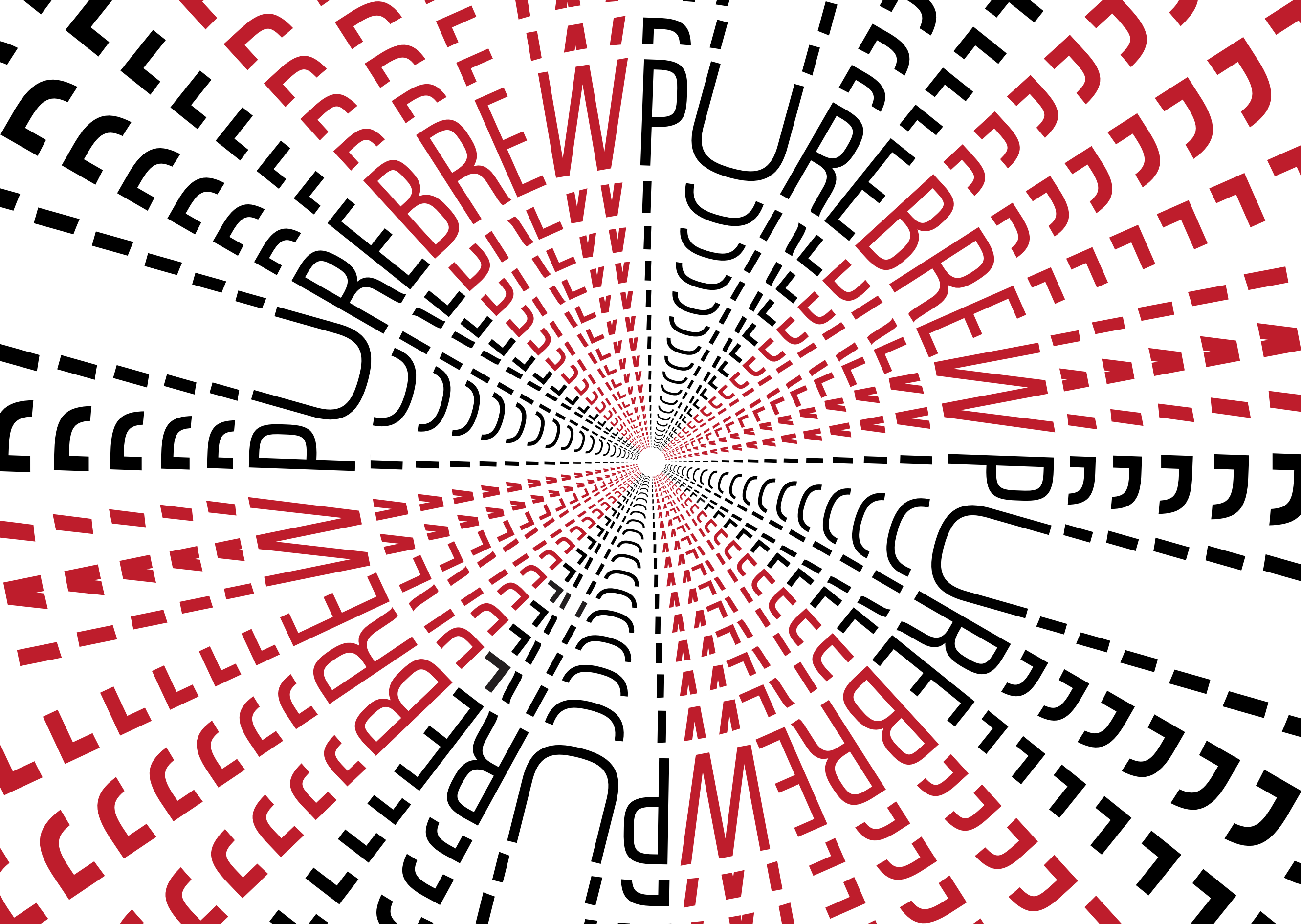




PBTech is a smart extraction system that enhances the flavour, texture of espresso – using a series of carefully timed water pulses. It's easy to activate, with a simple on/off switch, and once it's on, the machine handles the rest.

PBTech allows the coffee puck to respond naturally, giving more space to expand and achieving a more balanced result in the cup in terms of aroma and flavours.

PBTech



PureBrew is inspired by the same gravity pressure and brewing routine of a traditional filter coffee method using an espresso machine and a conical filter.



With the PureBrew Technology, high-quality coffee, tea, botanicals, spices and more ingredients become part of the list of raw materials used by bartenders, offering the art of mixology the opportunity to continue to experiment and grow

Three extraction phases: During extraction time you will see three extraction phases, the first one is the same for every recipe and it's a blooming phase for your coffee with a pause. The other two phases are changing according to the pulse cycles.

Three PureBrew extraction profiles: with the Light profile impulses are frequent and very short, creating higher turbulence. With the Dark profile all impulses are longer with more contact time, so there is less turbulence. The Medium profile is the middle of the first two. We suggest extracting three cups of the same coffee using each of the 3 different profiles.



DISCOVER
A UNIQUE
AND REFINED
FILTER COFFEE
EXPERIENCE

PUREBREW TECHNOLOGY



The Black Eagle Maverick delivers dry, consistent steam at 2.1 bar – a higher pressure than standard machines – helping to produce dense, stable foam with a creamy texture and lasting structure. Whether working with dairy or plant-based alternatives, the result is a sweeter, smoother milk that holds its shape beautifully in the cup.

The curved, ergonomic wand design combines visual elegance with practical efficiency, making it easier to manoeuvre and clean – ideal for high-volume workflows and consistent results, shift after shift.

ADVANCED STEAM

Black Eagle Maverick's Advanced Steam-by-Wire system offers three intuitive pressure settings: purge, single, and double. Baristas can match steam power to their cup size or milk volume – giving them greater flexibility across service, while reducing waste and improving workflow efficiency. It's a more responsive, more deliberate approach to milk preparation – designed to support quality, consistency, and sustainability.



Gravimetric technology provides the barista with higher levels of consistency and control over the coffee brew by allowing them to read the weight of coffee in the cup from the Group display. And for maximum precision, you can now stop the extraction at the desired weight.

You'll always recognise our Gravitech technology from the red enamel eagle logo on the group head. Our Gravitech technology has been developed to provide you with absolute precision, consistency, and speed. Using a weight sensitive dip tray that automatically detects and clears every cup's weight. It allows each recipe to have a precise weight setting with sensors that continually monitor the flow rate, and an algorithm which calculates the remaining weight. Resulting in a consistent cup in every shot which produces far less waste.

GRAVITECH

The Black Eagle Maverick's low-profile form has been thoughtfully engineered for both performance and presence. Compact and unobtrusive, it rests lower on the bar – opening up the space between barista and customer. It's a small design shift with a big effect: making service more open, interaction more natural, and the whole experience feel more personal. A machine that doesn't just work for the barista, but works with them – every shift, every cup.



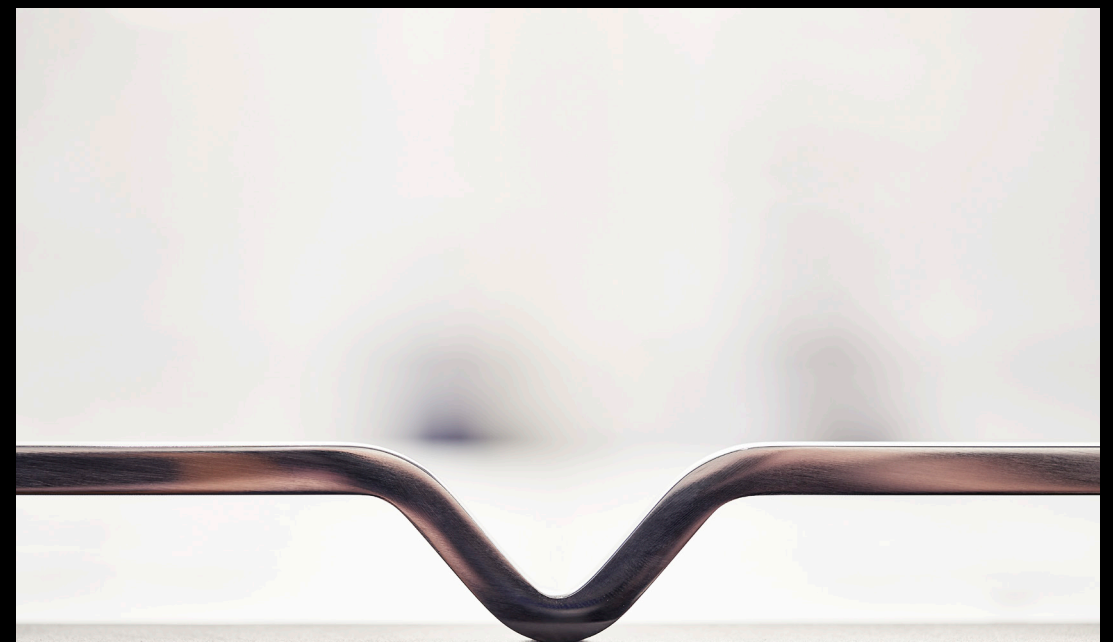
INNOVATION AND DESIGN

The brewing information on the new Group head display -phase/stage/time- is easier to read and the touch screen display is simple to manage and customise.

The Victoria Arduino porta-filter, consistent with the design of the new steam lever and fully accessorised with the etching of Victoria Arduino logo, is manufactured purely from stainless steel with improved ergonomics, helping to improve the user experience during the preparation of the coffee.



Overall, the Black Eagle Maverick has retained the elegance synonymous with its heritage, though there is more of a lustrous quality that feels fresh and contemporary. Our designers have beautifully incorporated the classic Black Eagle motif throughout the machine, from the eagle-shaped stainless-steel rail, the special composition on the grid (as practical as it's beautiful) right down to the smart, sustainable drip tray to remind everyone that this is no ordinary coffee appliance.



Finally, why have just one Black Eagle Maverick to look at when you can have five? Which one will you choose?

Matt Black with Red eagle



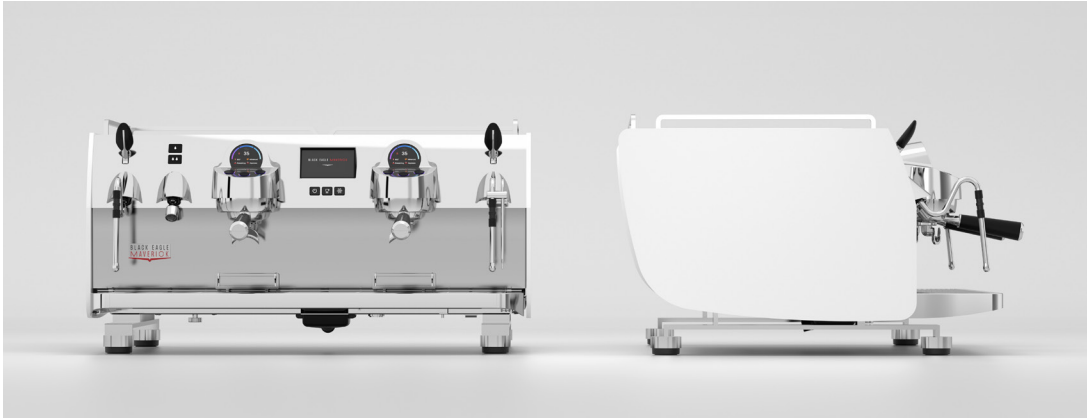
Matt Black with Stainless steel eagle



Blue Stone with Stainless steel eagle



Matt White with
Stainless steel eagle



Stainless with
Stainless steel eagle



A side-by-side view of the Black Eagle Maverick and Black Eagle Maverick Core – built for different needs, with the same commitment to craft and performance.

	Black Eagle Maverick	Black Eagle Maverick Core
Insulated Boilers	Included New Vacuum Insulation	Included
Boiler Pressure	2.1	2.1
Steam System	Advanced Steam-By-Wire (Electronic)	Steam-By-Wire (Electronic)
Steam Control	Progressive	Standard (On-Off)
Group Insulation	New Group Insulation	Included
Frontal Panel Insulation	Included	Included
Pbtech	Included	Included
Headlights	Not Included	Not Included
Cupwarmer	Optional	Optional
Adjustable Group Height	No	No
Display	Touchscreen 4,3	Touchscreen 4,3
Group Display	Tft	7 Segments (Shot Time Only)
Autopurge	Included	Included
Easycream	Optional With Air Control	Optional With Air Control
Programmable Doses	Included	Included
Gravitech	Optional	Not Included
TERS	Included	Included
Cooltouch Steam Wand	Included	Included
Pure Brew Technology	Included	Not Included
Motor Cooling System	Included	Included
Red Eagle	Included	Not Included
Wood Packaging	Standard (Grav) / Optional (Vol)	Optional
Driptray Grid	Maverick Grid	Standard

Black Eagle Maverick Technical Data

Group Number	2 Groups	3 Groups
Versions	Volumetric/Gravimetic	Volumetric/Gravimetic
Width mm	806	1056
Depth mm	745	745
Height mm	433	433
Group Height mm	100	100
Power W	6900	8700
Net Weight Kg	90	115

Black Eagle Maverick Colour Options

Colour Options	Aluminium Side Panels	Stainless Steel Rear Panel	Eagle
Black	Matt black	Matt black	Red
Black	Matt black	Matt black	Stainless steel
Blue Stone	Blue Stone	Blue Stone	Stainless steel
White	Shiny white	Shiny white	Stainless steel
Stainless Steel	Chrome	Chrome	Stainless steel



"EVERY SHOT STAYS TRUE—
STABLE, EXPRESSIVE AND
PRECISE UNDER PRESSURE.
BECAUSE INNOVATION ISN'T
JUST ABOUT DOING BETTER.
IT'S ABOUT BEING BETTER."

Mikael Jasin, World Barista Champion 2024

Discover more



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Victoria Arduino