

BLACK EAGLE MAVERICK CORE



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



MANUAL
PRECISE
BARISTA FIRST

A Maverick sees things differently. They challenge expectations, trust their instincts, and perfect their craft through repetition, precision, and feel. It's not about following trends – it's about setting your own standards, and raising them every day.

The Black Eagle Maverick was born from that mindset. And now, it evolves.

Built on the legacy of the VA388 and refined through the Maverick platform, the Black Eagle Maverick Core brings that same performance focus into a more hands-on, responsive format. Every feature is designed to keep the barista in rhythm – with clear feedback, direct control, and seamless interaction.

This is a machine made for baristas who move with purpose. For those who know the rhythm of their bar, and want a tool that keeps pace. With T3 Genius temperature stability, Steam-by-Wire control, and a clean, compact interface, Core brings clarity to the craft – shift after shift, cup after cup.

A distilled version. Made for Mavericks at the top of their game.



"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

The Black Eagle Maverick Core offers unrivalled efficiency using 37% less energy over previous models. We have improved electronics and PID, so that the machine can control all the heating elements with greater speed and efficiency while maintaining a consistent temperature.

The Black Eagle Maverick Core uses fewer materials to construct the heads in the Group, while featuring new materials to reduce the volume of the stainless-steel steam boiler that helps us to maintain a higher pressure (2.1 bar) than the standard (1.2 bar). But the Black Eagle Maverick Core's sustainability credentials go much further than efficiently controlling the heating of water while using less power from the engine or utilizing limited energy to fire up the steam wand.

The Black Eagle Maverick Core recycles as much of the energy it uses as is possible thanks to the use of TERS, that's Thermal Energy Recovery System to the layperson, which uses left-over energy scraps to pre-heat the incoming water.

We can also recover the temperature from our motor cooling system, thanks to a specially designed tube that passes around the motor, in addition to recovering the thermal energy that comes from the pump and the drip tray.

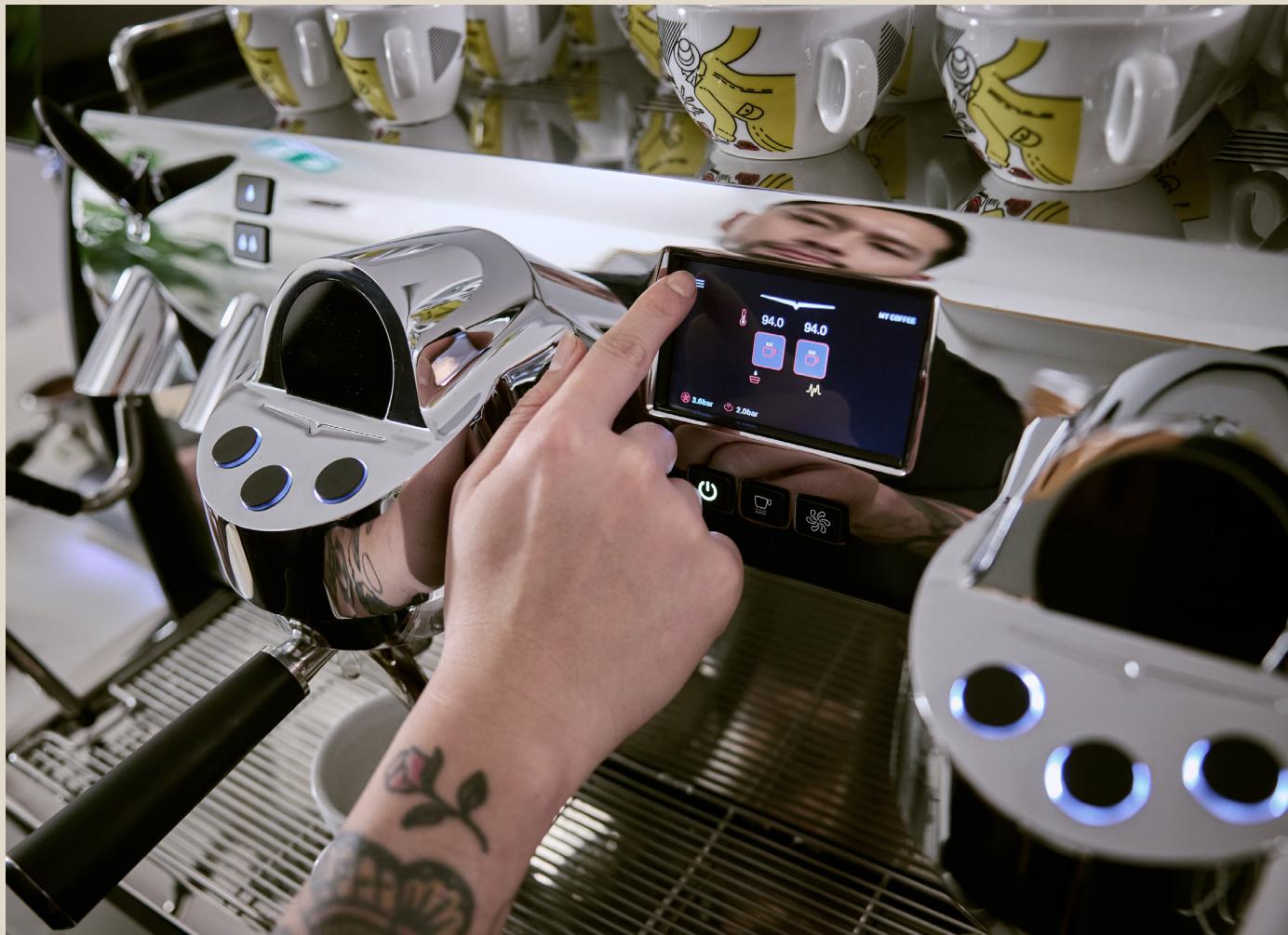
Temperature control is a standard feature, but we've taken it one step, maybe more of a leap, further. The Black Eagle Maverick Core only heats the necessary amount of water for extraction, that's clever, but it'll also heat up the water to your ideal temperature in seconds. No more waiting around, this machine increases productivity and delivers a faster, better quality cup of coffee.

BETTER FOR THE ENVIRONMENT

BETTER FOR YOUR CUSTOMER

BETTER FOR YOUR BUSINESS

Core brings together proven Maverick technology in a format built for fast-paced, high-performance service. It's responsive, focused, and always ready to move with the rhythm of your bar.



1 Temperature control has always been central to the Black Eagle Maverick platform – and with T3 Genius, Core delivers independent control over brew, group, and steam temperatures. It heats only what's needed, gets there fast, and stays steady all day long. Reliable, efficient, and always in sync with your workflow.

2 Core's reengineered lever makes dry steam delivery smooth and effortless – with one consistent pressure designed for speed and simplicity. Whether working with dairy or plant-based alternatives, the motion is intuitive, the results repeatable, and the pace easy to maintain.

3 The group display shows shot time clearly and directly, helping baristas stay in rhythm and on track through even the busiest service. It's focused feedback that supports consistency, without distraction.

ABSOLUTE CONTROL
METICULOUS PRECISION
OUTSTANDING PERFORMANCE
UNRIVALLED EFFICIENCY



ESPRESSO

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

STEAM BY WIRE



The Black Eagle Maverick Core features a Steam-by-Wire system, tailored for speed and consistency in high-performance environments. With just two intuitive settings - purge and full steam, it offers everything a skilled barista needs for fast, confident milk preparation.

The reengineered steam lever is smooth and responsive, supporting low-strain movement across every shift. No unnecessary steps. No wasted motion. Just focused, functional control – where it matters most.



Victoria Arduino

Black Eagle Maverick Core features a compact, low-profile design that gives baristas more space to move – and more opportunity to engage with customers. The low visual barrier creates a more connected, conversational flow of service. It's a design made for modern coffee bars, where speed, precision, and hospitality go hand in hand.



INNOVATION AND DESIGN

Black Eagle Maverick Core features an essential display so that the barista can check shot time only — displayed clearly, right where you need it. This focused interface helps baristas stay in sync with their extractions, without clutter or distraction. It's a minimal display with a very specific job: helping you stay in rhythm, every shift, every shot.

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 Core 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 Victoria Arduino 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 Core
to look at when you can have four?
Which one will you choose?

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 Core Technical Data

	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
Drip tray Grid	Maverick Grid	Standard

Group Number	2 Groups	3 Groups
Versions	Volumetric	Volumetric
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 Core Colour Options

Colour Options	Aluminium Side Panels	Stainless Steel Rear Panel	Eagle
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



"BRINGING THE FOCUS TO
THE MOST ESSENTIAL PART
OF BEING A BARISTA. JUST
ME AND THE COFFEE. IT'S
HONEST. IT'S PRECISE.
IT'S INTENTIONAL."

Discover more



Mikael Jasin, World Barista Champion 2024

Simonelli Group SpA
Via E. Betti, 1
62020 Belforte del Chienti (MC) Italy
P. +39 0733 9501
info@victoriaarduino.com
victoriaarduino.com/blackeaglemaverick



Victoria Arduino