

BLACK EAGLE MAVERICK



INNOVATION INSPIRES GENIUS



Introducing the Black Eagle Maverick, our most intelligent and user-friendly coffee machine to date.

Here we will take you through our journey, what inspired the Maverick concept and how we brought our creation to life. We'll take you through the key stages of the machine's development, from the inside to the outside, before touching on some conversations with the baristas, those Mavericks that have turned the humble cup of coffee into something beyond a form of art.

INTRODUCING THE BLACK EAGLE MAVERICK



" GENIUS IS FINDING THE INVISIBLE LINK BETWEEN THINGS. "

Vladimir Nabokov



INNOVATION
INSPIRES
GENIUS



From the beginning, we aimed to make the invisible, visible. We took our cue from the achievements of the great and the good of the past when the Maverick, a person who quite literally refuses to follow the customs or rules of a group, discovered a moment of genius through key technological innovations of the 20th Century.

Apply the same logic to the barista and the noble coffee machine, when a collision of creative forces and bespoke technology can result in one, perfect, cup of coffee. But as we all know, there is an ocean of disparity between an ordinary cup of coffee, and one that has the ability to fundamentally alter the dynamic of our day; it means so much to millions of us on a daily basis, whether it's the first wake-up shot in the morning or the post-dinner digestif in the evening.

The Black Eagle VA388 has done so much to address this, it's already a much-treasured coffee machine by baristas all over the globe, so how can we improve on that? The team went beyond a zone of pre-existing ideas, further than the space that exists between the barista and technology, to a twilight plane of potential, a place where inspiration can be facilitated to create something profoundly unique.

We knew we had to give the barista, the Maverick, more. Not just a bit more control, but complete domination over the temperature, the brew, the steam, even the opportunity to shift instantly between genres of coffee.

So, we gave them brand-new sustainable technology, a system to revolutionise the way they make a cup of coffee. We gave them the Maverick and took it from there.

"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 new 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 represent 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. And it's so much more than a bunch of random words and numbers mashed together.



1 Temperature control is a standard feature, but we've taken it one step, maybe more of a leap, further with our brand-new engine. It's more compact, uses less power and we've considerably ramped up its performance. The Maverick only heats the necessary amount of water for extraction, that's clever, but it'll 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.

2 We've doubled the steam pressure and reduced the amount of water required by half, to produce a sweeter, longer-lasting foam.

3 The Black Eagle Maverick recycles as much of the energy it uses as is possible. It's the most efficient and sustainable espresso machine we've ever made. Better for the planet, better for your customer and better for your business.

ABSOLUTE CONTROL

METICULOUS PRECISION

OUTSTANDING PERFORMANCE

UNRIVALLED EFFICIENCY

The Maverick 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 Maverick 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 Maverick'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 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.

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BETTER FOR THE ENVIRONMENT

BETTER FOR YOUR CUSTOMER

BETTER FOR YOUR BUSINESS

ESPRESSO

PureBrew technology is a revolutionary, three-phase, extraction method that uses pulsating frequencies of water pressure to release the purest flavour from your coffee bean according to its freshness, region and type.

Discover new flavours of your espresso with PureBrew Technology or apply PureBrew as low-pressure extraction to create a new, unique coffee extraction.



PUREBREW

PureBrew Technology's ingenious algorithm calculates the rate of the water pulses in the three different phases of espresso extraction, for the perfect result every time.

The technology is very easy to manage too, the PBTech function is either on or off, so the barista can switch between the two and the algorithm does the rest in every phase.

Phase 1.

PREINFUSION

Low frequency, low intensity pulses give the coffee puck time to absorb the water and the grind to stabilise fully. This stage is crucial and notoriously complicated as it's very easy to begin the infusion process by washing out the flavour. We don't want that.

Phase 2.

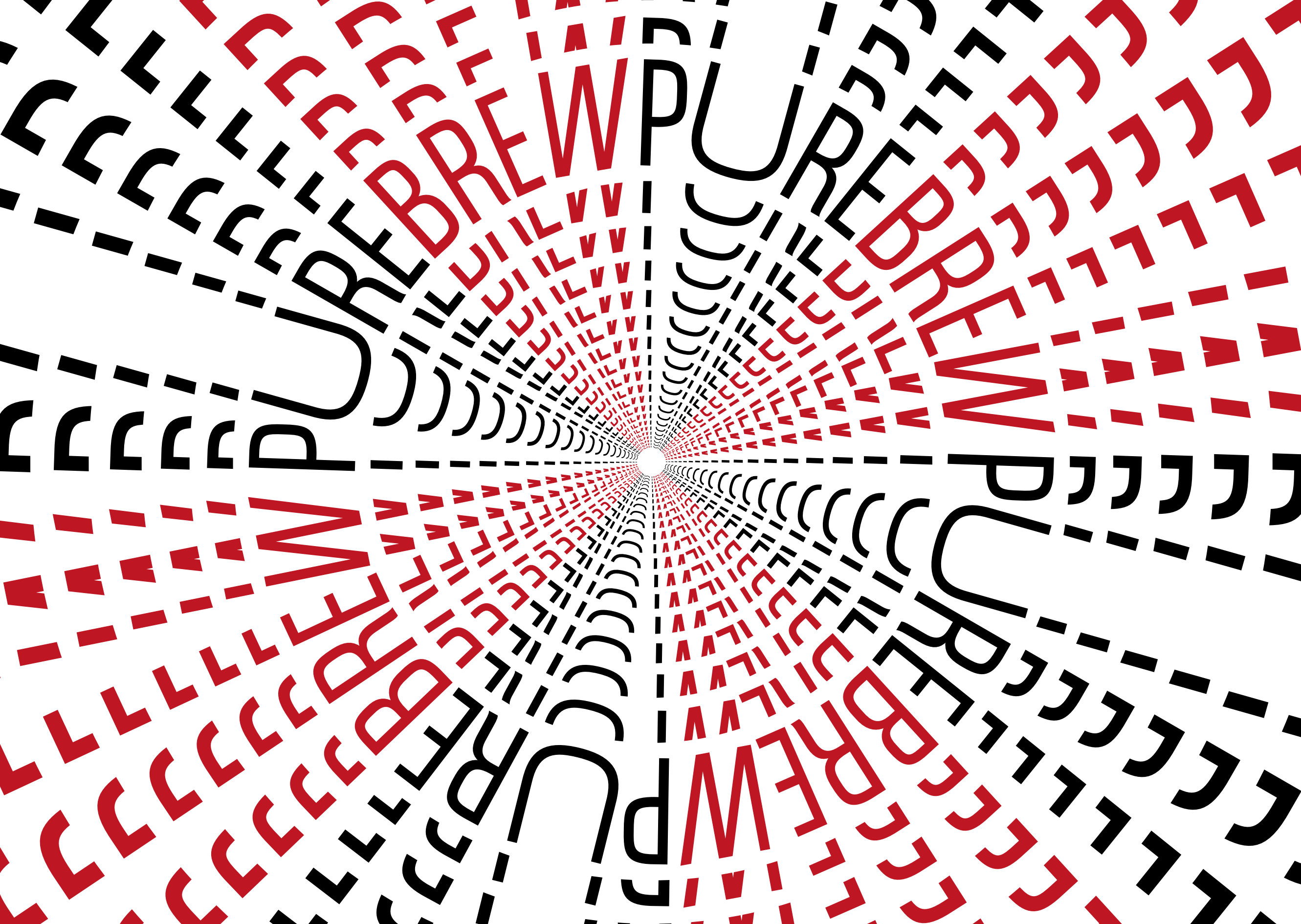
INFUSION

High-pressure (9 bar) frequencies squeeze out all the oils and flavours. To extract all the compounds of the coffee, the particles are tightly compressed and relaxed, providing the opportunity for the coffee to expand, increasing the efficiency of extraction. But just the right amount, underdo this process and you're losing flavour, overdo it, goodbye flavour. No thank you.

Phase 3.

POSTINFUSION

The water frequency is reduced to minimise the extraction of negative compounds. These can give coffee ligneous, astringent notes which no one wants. Most coffee machines leave this aspect to chance. We don't.



The whole concept of PureBrew began with one simple question: wouldn't it be great if there was a coffee machine where you could simply switch from espresso to filter coffee at the touch of a button?



We are proud to introduce the brand new PureBrew Coffee Filter, developed in conjunction with our revolutionary conical, basket with a micro-thin double mesh that can contain up to 20 grams of coffee. By combining our PureBrew Technology with our brand new, patented filter basket, you can create a new low-pressure filter coffee at the touch of a button.

It will be available as a recipe already settled for 250 ml (dose out) and the barista will set the coffee roasted level -light, medium or dark- to produce one of the most refined filter coffees you'll ever taste. No more waiting around either, the perfect filter cup of coffee in minutes.



TASTE A
NEW, UNIQUE
AND REFINED
FILTER COFFEE.

The Black Eagle Maverick allows the barista to literally switch from espresso to filter coffee at the touch of a button. Hit the PureBrew Coffee Filter pre-setting, attach the ingenious PureBrew Coffee Filter basket and the Black Eagle Maverick will automatically adjust the strength, flavour and temperature controls. But if the barista wants to test their 'Maverick' attitude, they can set a custom recipe, changing the volume and timing for any PureBrew phase (blooming, pour one and pour two) and the Maverick will automatically set the best pulsing profile for a syrupy, full-bodied coffee.


PUREBREW COFFEE

The Maverick features a higher pressure (2.1 bar) steam that's drier and of higher quality than standard.

The pretty new-look steam wand isn't just there for sake of posterity either. The petit, curvy façade produces a thicker, creamier milk -whether it be animal or plant-derived- that's going to be both stable and longer-lasting thanks to the new engine, new materials and reduced steam boiler volume.

ADVANCED STEAM

Our advanced Steam by Wire is an improvement on our previous Steam by Wire too. We've added three pressure settings -purge, single or double- so you're free to choose the right pressure of steam depending on the size of your cup or milk jug. That's not just good for your cup of coffee, it's better for your business and the environment too as you'll be wasting less produce.



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.

GRAVIMETRIC

The most noticeable aspect, in terms of design, is that the machine is smaller and more compact. It's lower too, resting on a set of brand-new feet. In addition to following our policy of sustainability, the new low-profile design has one, fundamentally practical aspect to it as well: it's easier for the barista to engage with the customer. Before we've even got started, that's going to be good business.



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.

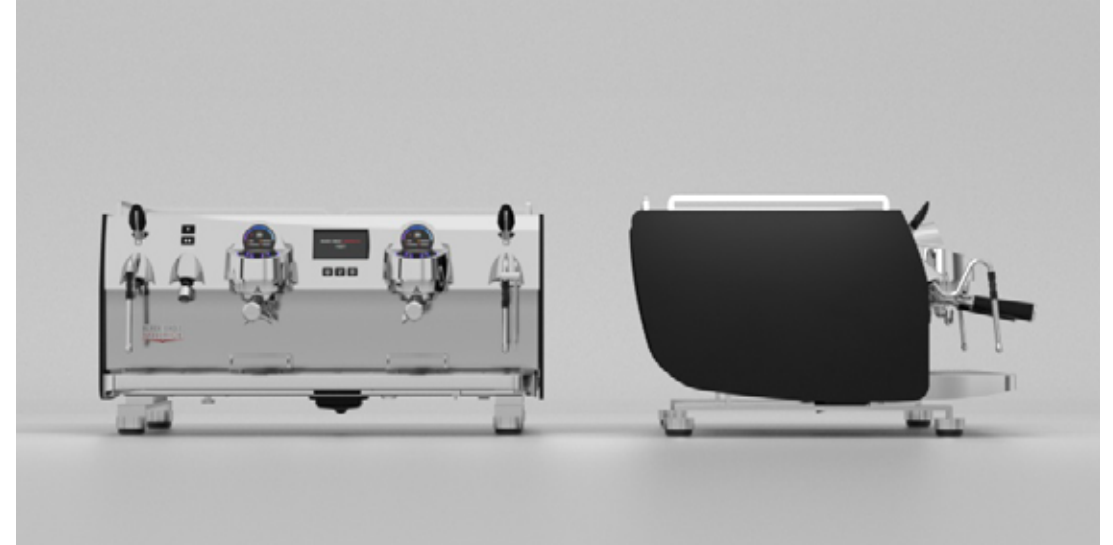
The new Victoria Arduino porta-filter, consistent with the design of the new steam lever and fully accessorised with the etching of Victoria Arduino logo, is manufactured purely from stainless steel with improved ergonomics, helping to improve the user experience during the preparation of the coffee.



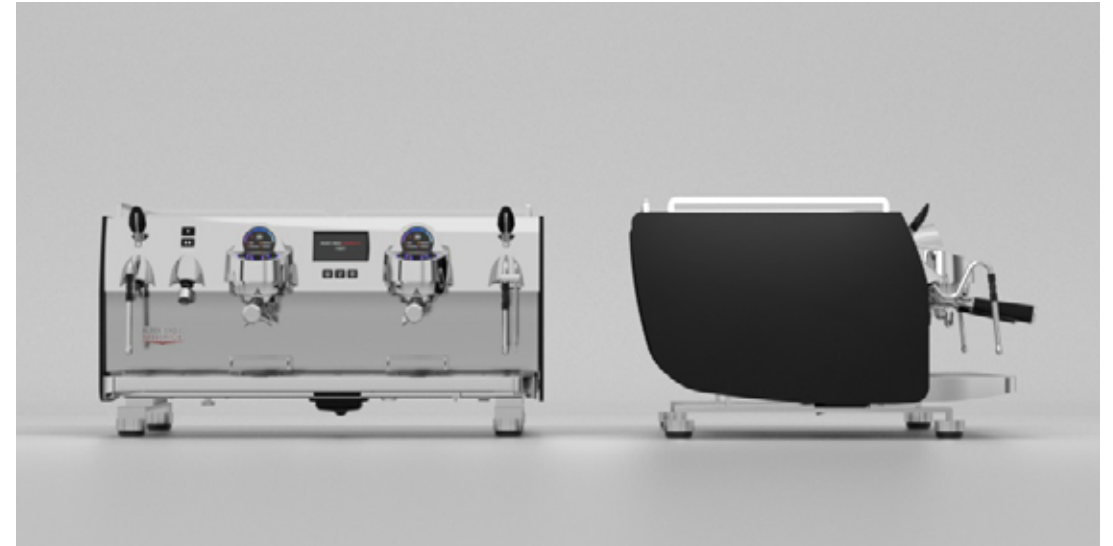
Overall, the Black Eagle Maverick has retained the elegance synonymous with its heritage, though there is more of a lustrous quality that feels fresh and contemporary. Our designers have beautifully incorporated the classic Black Eagle motif throughout the machine, from the new eagle-shaped stainless-steel rail, the new 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.



Matt Black with
Red eagle



Matt Black with
Stainless steel eagle

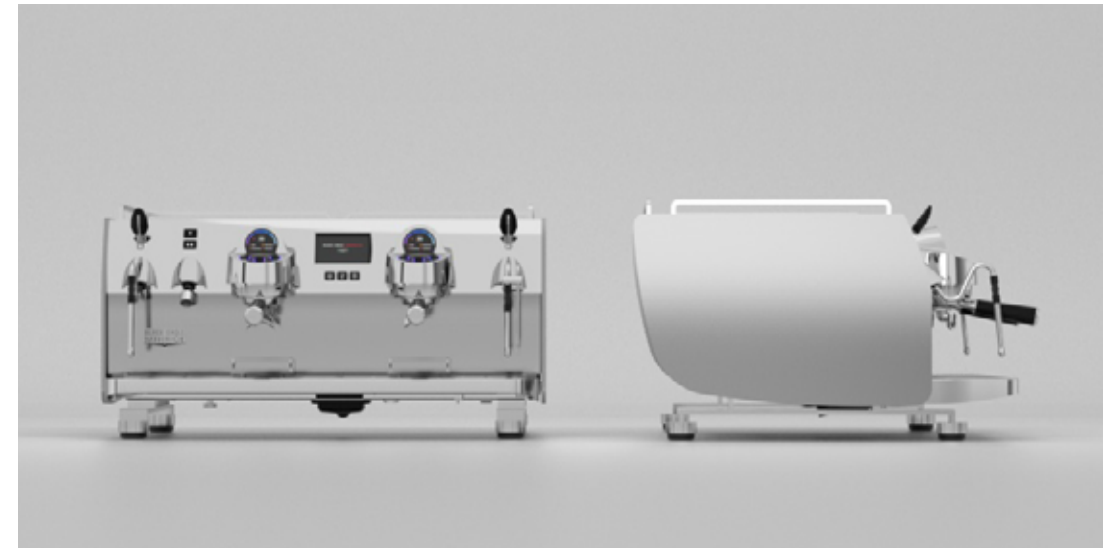


Finally, why have just one Black Eagle Maverick to look at when you can have four? Which one will you choose?

Matt White with
Stainless steel eagle



Stainless with
Stainless steel eagle



Technical Data and Colour Options

Group Number	2 Groups	3 Groups
Versions	Volumetric/gravimetric	Volumetric/gravimetric
Width mm	806	1056
Depth mm	745	745
Height mm	433	433
Group Height mm	100	100
Power W	690	8700
Net Weight Kg	90	115

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



Apart from an authentic passion for coffee, all of our Maverick's honed their barista skills from competition: pitting their wit and guile against some seriously talented competitors and making the grade. But it's so much more than that, applying your skills in a coffee shop is one thing, standing up and being counted by your peers, and winning, is something to be immensely proud of. And we're immensely proud of them too.

Coffee is so much more than the sum of its parts, it's no longer something we spoon into a mug in the morning, it's an integral part of our lives. However, for our Mavericks, coffee is an inspiration, in each and every instance, coffee has quite literally changed their lives.

Our Mavericks have an insight into making coffee that most of us can only dream of, but there is more to the story too.

We sat down with Mikael, Simon, Lem and Natalia to get some feedback on the new Black Eagle Maverick and discover what started them off on their remarkable journey.



NATALIA
KWIATKOWSKA

Polish Champion:

2020, 2017, 2019.

Irish Champion:

2015 2016

"We can work on skills and presentation and everything else, but if the machine fails, we fail as well."

When she was 18, Nathalia travelled to the southern part of Ireland, her intention to return home to Poland and study drama didn't happen as planned. Instead, she ended up staying for nine years where, after a stint working as a waitress, she got behind the machine and began to learn to make great coffee, which led inevitably to her entering barista competitions. After moving back home, Natalia opened her own coffee shop, she's currently developing her business to roast beans that she's purchased from direct contact from farmers.

For her, the Black Eagle Maverick has one clear cut advantage, its versatility will attract more customers, yes, it's fast and consistent thanks to T3 Genius technology, but what really excited Natalia was the opportunity to get creative again with the PureBrew feature. She also appreciated the new design, the lower profile now allows for greater interaction between the barista and the customer, but she readily agreed it feels more accessible and its compact size even challenges accepted ideas of how to utilise the physical space in a coffee shop.

MAVERICKS



"COMPETITIONS PUSH THE
INDUSTRY TO EVOLVE AND PUTS
YOU IN THE EVOLUTIONARY
PROCESS OF THE INDUSTRY"

Lem Butler



MIKAEL JASIN
2019 & 2020 Indonesia
Barista Champion

"Coffee is an agent of change, as simple as waking you up in the morning or making someone's day as a barista."

Mikael was born in Indonesia and moved to Australia as a teenager to study, it was here, working in a coffee shop in Melbourne, that his barista journey began. Goodbye studies, hello new adventure. Mikael began competing, challenging himself, something he enjoys in sport, but more pertinently, he began winning. He started a coffee consulting company while working directly with coffee bean farmers where he started processing his own beans, so for him, extraction is a key aspect of his craft, but there is something else we discovered when we talked to him too. Ninety per cent of his customers don't drink espresso: how happy was he when he saw the new PureBrew Filter!

In Indonesia the most famous drink is iced coffee -coffee, milk, light brown sugar, and ice cubes- and as for Mikael himself, he drinks more filter coffee than espresso. Mikael agrees that the addition of the PureBrew Filter is an industry game-changer, especially as it has the capacity to produce different genres of perfect filter coffee, at speed, on point, time and time again

" I USE A COFFEE MACHINE AS A TOOL TO DELIVER POTENTIAL OUT OF THE BEAN. "

Mikael Jasin



LEM BUTLER
2006 USA
Barista Champion

"Competitions push the industry to evolve and puts you in the evolutionary process of the industry"

After college, Lem was working as a musician in North Carolina, he got signed by a major label but walked away when he lost creative control over what he did. To support himself he took a job as a barista where he got roped into helping out a colleague in the world barista competition. The performance aspect of the championship spoke to his inner musician and he instantly knew that this was something he wanted to be a part of. After winning the WBC, Lem started training baristas, but he wanted his focus to be more about letting the bean do the talking, to let the coffee speak for itself by putting a

greater onus on the farmers producing the bean, even if that means sacrificing some of the barista's ego.

Having the right equipment to maximise the bean's potential is paramount, but Lem is also impressed by the Black Eagle's sustainability credentials too. He freely acknowledges that the energy wasted in a cafe is sizable: the fact that the heat used during the brewing phase will be recycled is crucial to Lem.



SIMON SUN
China Barista
Champion 2019

"I think the coffee world is like a universe, different varieties of coffee like stars in the sky. Endless."

Simon hails from Suzhou, a city west of Shanghai in China, and used to work as a fashion magazine editor. When his friends opened a bookstore in his hometown, he took over the running of the small coffee section in the corner and the rest, as they say, is history. Completely self-taught, Simon didn't even know there was such a thing as the world barista championships until he happened across it one afternoon on the internet. At that moment everything changed, in addition to becoming a world champion, Simon now has a career in coffee, he works directly with coffee bean farmers, but his true calling is imparting his ardour for all things coffee-related through teaching and education.

On a more practical level, Simon is obsessed with a coffee machine being able to hold a very stable temperature, with pressure to allow a different extraction profile for each coffee bean. For Simon, the T3 Genius Technology has taken the brewing process to completely new levels, challenging the status quo as we know it.

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COFFEE FILTER IS A GREAT
INNOVATION FOR THE COFFEE
INDUSTRY, WE CAN SAVE
A LOT OF TIME, ALSO WE
CAN SPEND MORE TIME
TO INNOVATE, DEVELOP NEW
PROFILES AND RECIPES."

Simon Sun

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Victoria Arduino

A stylized graphic element consisting of two horizontal lines that curve downwards at their ends, meeting at a central point below the brand name.

INSPIRED BY YOUR PASSION.