

BRICCO®

REGISTERED
DESIGN





Everything started during an aperitif among friends...

We would like to thank the bar **TUTTOBENE** in Campi Bisenzio (FI), one of the best bars in Italy rewarded by the guide Gambero Rosso, because in 2009 they gave us the idea to realize **BRICCO**.

Marco and Claudio, the owners, needed a large container for the milk to place near the coffee machine.

The use of this container is to maintain the product to the right temperature and to supply it quickly in order to speed up the work of the Master Barman when frothing the milk to prepare "a perfect cappuccino".

After some prototypes we have realized the perfect machine : **BRICCO**.



REFRIGERATING MACHINE



BRICCO is synonym of cappuccino, it is the tool of the Master Barman to get the ideal milk frothing for a perfect cappuccino.

Designed to meet the need for convenience of the best bars and bakeries, **BRICCO** is a new product for containing, supply and especially keeping milk at constant desired temperature for a perfect separation of the cream during vaporization.

BRICCO is entirely made of AISI 304 stainless steel. Thanks to the simplicity of its construction and being devoid of moving organs grafted via gaskets, it guarantees total hygiene, ease of cleaning and inspection.

The internal mixer ensures a constant temperature of the product and prevents the content to deposit on the walls of the tank if it is not used.

Using an electronic card it is possible to control and program all the functions of the machine and through a simple keyboard it is possible to set the internal temperature of the products in accordance with their needs.

In addition its capacity (5-10-20 liters) clears space in your refrigerator avoiding the storage of milk cartons.

BRICCO constantly provides milk to the right temperature for a fabulous cappuccino.

BRICCO is an extraordinary machine because it allows to refrigerate and maintain the ideal temperature milk as well as yogurt, juices ecc...and supply them easily thanks to the anti dripping "TOMLINSON - NO - DRIP" tap. The purpose of every professional Barman is exactly to choose the best to ensure the true quality of a product.

BRICCO is an essential machine for bakeries, bars, hotels, spas, catering services and communities in general.

BRICCO is available in a wide range of colors and materials and it can be customized.

BRICCO is an indispensable tool for professional restaurateurs.





CHARACTERISTICS

- **CAPACITY 5-10-20 LITERS**
- **INTERNAL MIXER**
- **INTERNAL MIXER FOR HIGH DENSITY LIQUIDS**
- **FAST ANTI DRIPPING TAP**
- **MADE OF AISI 304 STAINLESS STEEL**
- **PROGRAMMABLE ELECTRONIC CARD**
- **LOW ENERGY CONSUMPTION**
- **INNOVATIVE AND MODERN DESIGN**
- **REDUCED SIZES**
- **STAINLESS STEEL DRIP TRAY**

ADVANTAGES

BRICCO keeps the product at optimal and constant temperature through a dedicated programmable electronic panel.

The convenience of a quick supply through an anti dripping tap.

The storage of the product greatly reduces the rubbish coming from the packaging of individual packs (ecological benefit)

The possibility of using loose, fresh, organic products. More space in the refrigerators avoiding the stock of the products.

The possibility to buy the products in bigger economic quantities.

ACCESSORIES

- Internal Mixer
- Both the tank and tap are extractible and dishwasher suitable
- Supplying through electro valve
- Draught system of fresh milk to be connected to the automatic coffee machine
- Fast refill stopper (20 Lt model)
- Internal fast joint for bag-in-box

For a perfect cappuccino

*A Cappuccino made by a Master Barman is a ritual that involves emotions,
it is a pleasure both for the eyes and the palate.*

The care for the excellence of a cappuccino is our main concern.



5lt



10lt



20lt



CUSTOM-MADE TECHNOLOGY

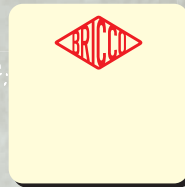
Available in a wide range of colors and materials.
It can be customized according to the customer's requests.



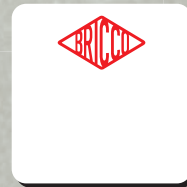
Satin
Polished stainless steel



Black
Black stainless steel



Ivory



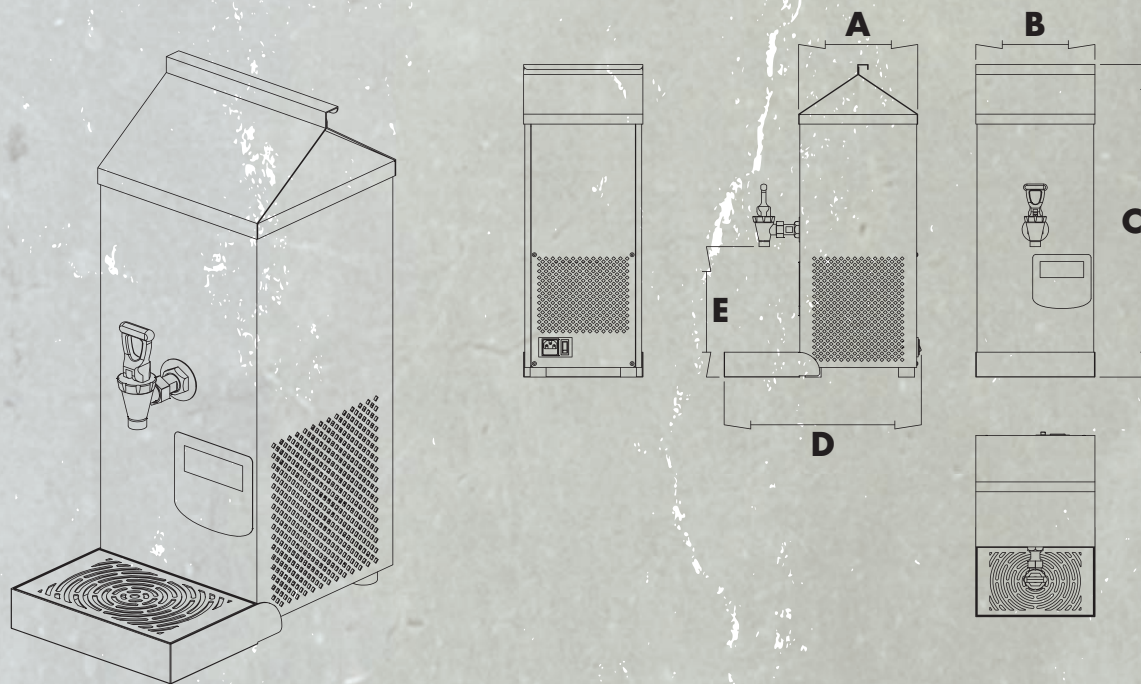
White



Spotted



Orange



MODEL (Art.)	CAPACITY (lt.)	A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	WEIGHT (kg)	POWER (watt)
05-02 BR0113M	5	230	220	630	380	210	16	100
05-04 BR0113ME	5	230	220	630	380	210	16	100
10-02 BR0113M	10	270	270	722	420	210	18	100
10-04 BR0113ME	10	270	270	722	420	210	18	100
20-02 BR0113M	20	340	350	790	500	210	28	150
20-04 BR0113ME	20	340	350	790	500	210	28	150



— **ARIES**INOX —

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