

Introducing the

Fully Automatic Pouring For Faster & More Consistent Restaurant Operations



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Bartenders Are Working Hard

Long wait times for drinks, however, can negatively impact restaurant sales by ...

- Reducing the number of drinks ordered
- Frustrating customers with long wait times
- Discouraging return visits and recommendations
- Pushing customers towards non-alcoholic options

Efficient, quality cocktail service is crucial for customer satisfaction and revenue. The AP-3 addresses this issue directly.

Meet Your New Ultra-Robust Bar Assistant AP-3

- Heavy-duty, fully-refrigerated countertop bar appliance
- Serves cocktails blazingly fast (on average 10 seconds per drink)
- Each drink is mixed with precise measurements, providing consistent quality and taste across the menu



AP-3 Bar Assistant

Improves Bar Operations on Day One

- Increase Efficiency
- Improve Drink Consistency
- Drive Revenue
- Improve Margins
- Reduce Over-Pouring

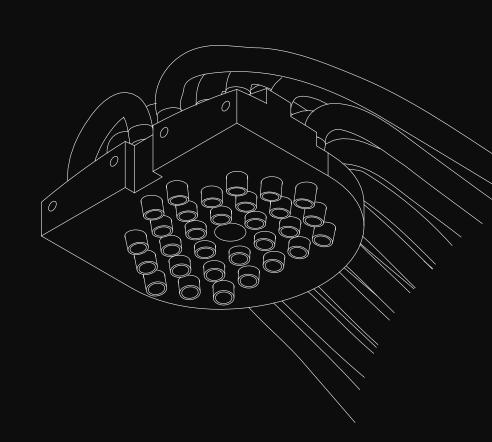




How Does It Work?



The **AP-3** uses ultra-precise, peristaltic pumps in which rollers compress a hose as they rotate, creating a vacuum which draws fluid through the hose. **Nothing** but the pump tube or hose ever touches the fluid.



A pour-head, similar to a print-head in an inkjet printer "prints" the drink right into a glass. This prevents cross-contamination which is a legal requirement in most States.

Complex Liquid Handling Demands Precise Pump Control: The system must simultaneously deliver liquids with vastly different viscosities (e.g., honey vs. vodka), potentially containing particulates (pulp) and/or dissolved gases (carbonation from pressurized lines), requiring an exceptionally controlled pump to ensure accurate, synchronized delivery at the pourhead for both speed and precision.

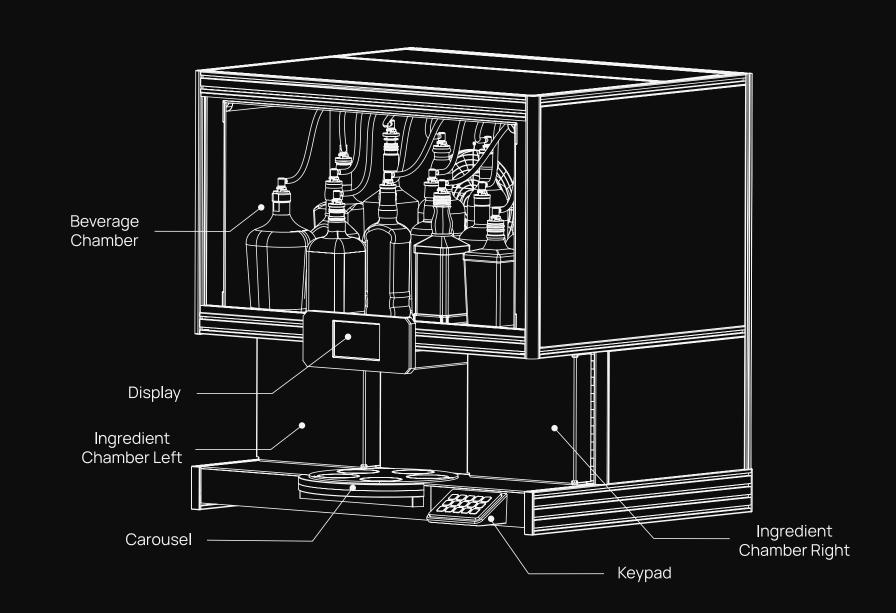
AP-3 Technical Data

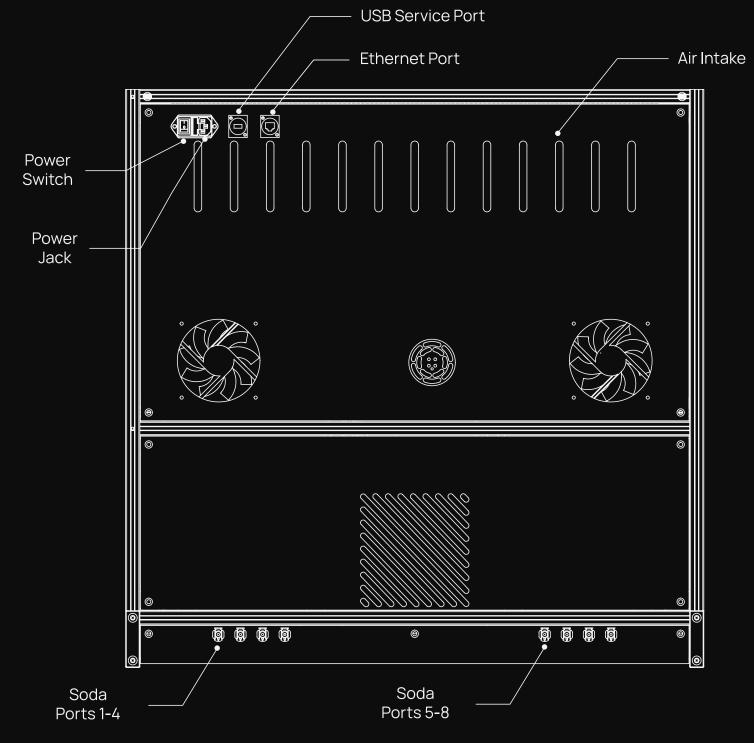
- 30 discreet channels
 - 22 pumped channels
 - Allowance for 8 soda channels
- 6x 1-gallon non-alcoholic ingredient carboys (mixers)
- Beverage chamber for sixteen 750 to 1,500 ml liquor bottles

Dimensions

The **AP-3** weighs in at approximately 90 pounds empty. It fits perfectly on standard 30" deep commercial kitchen and bar countertops.

Minimum of 24" required for sufficient support of the system and air gap. Recommended for standard countertop heights of 30"-36".





Plays Nicely With Others

Optional Soda Machine Ports

Uses conventional Bag in a Box system, 7 syrups, 1 channel of carbonated water are dispensed from a Wunder-Bar® M4 or M5 system into electronically-controlled inputs on the **AP-3**.

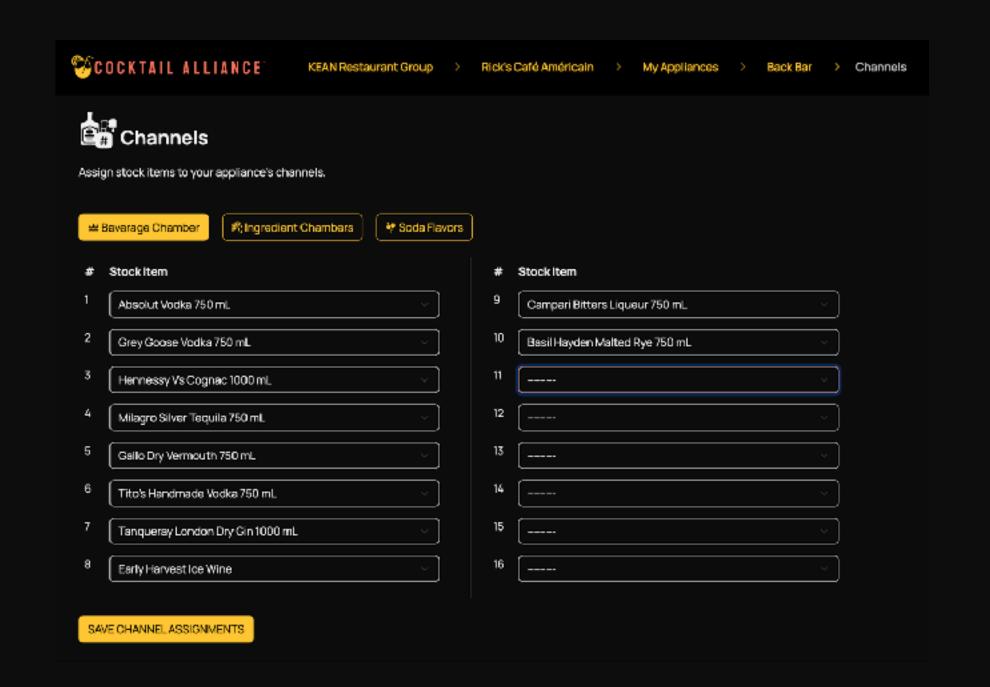
Flow control is done at the manifold and dosing control via valve timing.

Besides the power wall adapter, this is the only additional connection the **AP-3** requires.



The Drink Menu

- Each AP-3 is connected to a web-based app called Cocktail Alliance™.
- Cocktail Alliance™ is your private hub to manage your recipes, share them among all of your AP-3 bar appliances in different locations, and download recipes for every drink imaginable.





How Do I Get Started?

AP-3 Bar Appliances come as a low monthly lease that includes:

- The appliance
- All standard maintenance
- White-glove delivery
- Basic installation & setup
- A free Cocktail Alliance™ account to manage your appliances and recipes





The AP-3 was conceived, designed, manufactured, and assembled in the United States of America with the highest quality standards.

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