



AP-3 Precision Cocktail Appliance
Straight to the Bottom Line
Five Cocktails at a Time

Automated Pouring For
Consistency, Scalability,
And Speed

Immediate Operational Benefits

- Automated precision pouring that delivers reliable cocktail execution, eliminates over-pouring, and improves labor efficiency across every shift and location.
- Commercial-grade, fully refrigerated system built for continuous, high-volume service.
- Exact, automated pours that eliminate over-pouring and ensure consistent cocktail quality.
- High-throughput performance that supports peak demand without increasing labor requirements.



When Labor Constraints Impact Cocktail Performance

In many markets, access to experienced bartenders is limited – creating variability in service speed and cocktail quality that directly impacts revenue and guest experience.

- Inconsistent execution across staff and locations
- Slower service during peak periods
- Reduced beverage attachment and lost incremental revenue
- Higher training burden and turnover risk in high-volume environments
- Increased guest complaints and service friction



Cost & Labor Impact

- ✔ Reduce beverage costs by eliminating over-pouring and pour variability through exact, automated pours
- ✔ Protect margins with consistent portion control across shifts, staff, and locations
- ✔ Lower labor dependency by maintaining speed and quality with fewer highly skilled bartenders
- ✔ Reduce training time and operational risk in markets with limited access to experienced bar talent
- ✔ Sustain peak-period performance without increasing headcount



Built for High-Volume Operations

- ✔ AP-3 is designed for hospitality operators who need reliable cocktail execution with exact pours in environments where experienced bartender staffing is difficult to maintain.
- ✔ It performs consistently in hotel bars and resorts, as well as in casual dining restaurants, medium- to high-volume restaurant operations, food halls, and high-throughput venues such as stadiums, arenas, and large-format event spaces.
- ✔ Designed for scale and operational control, AP-3 enables operators to deliver premium cocktail service without adding labor complexity or compromising margins.



A Cocktail Alliance for Your Process & Menu

Edit Beverage

UPC (Lookup)
721059467506

Beverage (Required)
Aperol Aperitivo Liqueur

Beverage Type
Other

Brand
Aperol

Unit Cost (\$)
25.86

Quantity (Required)
750 ml

ABV
11 %

Drink Name

Aperol Sour

Alcohol Content: ~7% ABV | Volume: ~148 ml



Recipe

- 1. 3 oz Aperol Aperitivo Liqueur
- 2. 2 oz Sour Mix

Add Before Pouring
No pre-pour items

Add After Pouring
1. Cherry

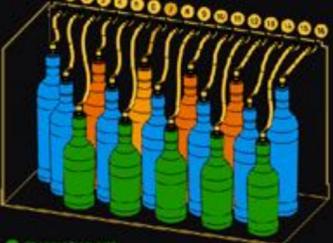
Keypad & POS Short Name
AP SOUR

Glassware
Nick & Nora

Description
Bright orange, lightly bitter sour with low-ABV appeal.

Beverage Chamber

This section configures your beverage chamber, which holds bottles of liquor and other bottled ingredients. Each bottle connects to a numbered beverage port (1-16) on the top row of the chamber. Bottles are color-coded based on how often they're typically changed. You can fill up all 16 ports with different beverages, or use multiple ports for larger quantities of a single beverage.

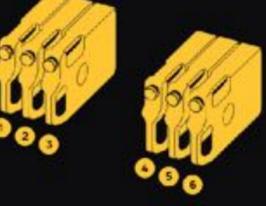


- 1. Dolin Dry Vermouth de Chambéry 750mL
- 2. Woodford Reserve Distiller's Select Kentucky Straight Bourbon Whiskey 750mL
- 3. Espolon Tequila Blanco 750mL
- 4. Dolin Rouge Vermouth de Chambéry 750mL
- 5. Basil Hayden Dark Rye Kentucky Straight Rye Whiskey blended with Canadian Rye Whisky and Port 750mL
- 6. Espolon Tequila Reposado 750mL
- 7. Campari Aperitivo Liqueur 750mL
- 8. Nikka Coffey Vodka 750mL
- 9. Grand Marnier Cognac & Orange Liqueur 750mL
- 10. St. Germain Elderflower Liqueur 750mL
- 11. Kahua Coffee Liqueur 750mL
- 12. Diplomatico Pinar White Spicing Rum 750mL
- 13. Aperol Aperitivo Liqueur 750mL
- 14. Bee'feater London Dry Gin 750mL
- 15. Diplomatico Mantuano Dark Rum 750mL
- 16. Midori Melon Liqueur 750mL

Legend:
● Changed Frequently
● Changed Less Frequently
● Changed Least Frequently

Non-Alcoholic Ingredient Chambers

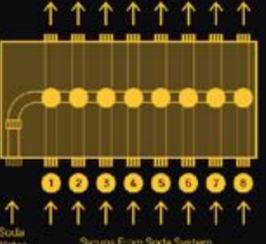
Configure the two non-alcoholic ingredient chambers behind the doors left & right of the carousel. Each of the six carousel hubs up to 1 gallon. Important: For non-alcoholic ingredients only – food safety regulations apply.



- 1. Pinesapple Juice
- 2. Grenadine
- 3. Lime Juice
- 4. Sour Mix
- 5. Blue Curacao (Non-Alcoholic)
- 6. Espresso

Soda Configuration via External Manifold

This section configures the connection between your bag-in-box system and the AP-3's external manifold. Plumbing is required for each AP-3 using this configuration, but instructions will be generated automatically based on your settings here. If you're new to soda systems, please see the AP-3 online documentation for more information.



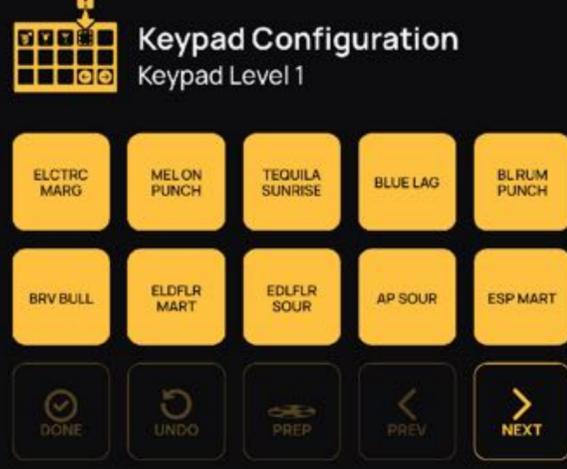
- 1. Soda Water
- 2. Coca-Cola® Syrup
- 3. Narvon Ginger Ale
- 4. Narvon Tonic
- 5. Citra Soda
- 6. Hometown Provisions Lemonade
- 7. Boylan Bottling Co. Lemon Lime
- 8. Paradise Grapefruit Soda Syrup

Keypad Configuration

Keypad Level 1

Auto-Sort Alphabetically

Drink	Keypad & POS Short Name
1. Electric Margarita	ELCTRC MARG
2. Melon Punch	MELON PUNCH
3. Tequila Sunrise	TEQUILA SUNRISE
4. Blue Lagoon	BLUE LAG
5. Blue Rum Punch	BL RUM PUNCH
6. Brave Bull	BRV BULL
7. Elderflower Martini	ELDFLR MART
8. Elderflower Sour	EDLFLR SOUR
9. Aperol Sour	AP SOUR
10. Espresso Martini	ESP MART
11. Gold Margarita	GLD MARG
12. Grand Rum Sour	G RUM SOUR
13. Manhattan	MANHATTAN
14. Black Russian	BL RUSS
15. Midori Cosmo	MIDORI COSMO
16. Midori Sour	MIDRI SOUR
17. Old Fashioned	OLD FASHIONED
18. Perfect Manhattan	PERF MNHTN
19. Rum Punch	RUM PUNCH
20. Blue Cosmo	BLUE COSMO



- ✔ Let the AP-3 mix any drink on your menu.
- ✔ Know the exact cost of each pour.
- ✔ Change your menu at any time.







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