

Multi-Unit Foodservice Operator/
Restaurant Group/
Franchised Restaurant System

Boost Your Cocktail Program

Automated precision
pouring delivers perfectly
balanced drinks, driving
customer satisfaction &
higher profitability

Phone +1 (617) 362-1166
Email info@advancedbar.com
Web www.advancedbar.com

 **ADVANCED BAR SYSTEMS**



Cocktail Bar Challenges

Bottlenecks & Barriers to Growth

- Slow Service Times Equals Lost Revenue
- High Labor Costs & Training Requirements
- Inconsistent Drink Quality & Customer Experience
- Ingredient Waste & Shrinkage
- Limited Capacity During Peak Hours
- Often Limited to Bar Area

- ✓ Heavy-duty, fully-refrigerated countertop bar appliance.
- ✓ Serves cocktails blazingly fast (on average 10 seconds per drink or 360 drinks/hour).
- ✓ Each drink is mixed with precise measurements, providing consistent quality and taste across the menu.
- ✓ Designed for operations that demand results.

Meet Your New Ultra-Robust Bar Assistant AP-3



Who is the AP-3 For?

- ✔ Operations seeking to improve speed of cocktail service & increase sales volume.
- ✔ Organizations aiming to reduce workforce costs associated with cocktail preparation.
- ✔ Businesses looking to expand cocktail service beyond the traditional bar area (e.g. dining room, functions rooms, waiting areas)
- ✔ Establishments wanting to add a premium cocktail offering without significant hiring needs.
- ✔ Entrepreneurs creating innovative, cocktail-focused concepts.





AP-3

Blackberry
Moscow
Mule

Table E



The AP-3 delivers unparalleled speed, consistency, and efficiency to your cocktail program. It's engineered to optimize every aspect of cocktail service – from ingredient management to precise pour control.

AP-3 Bar Assistant

Rapid Deployment with Immediate Operational Impact

- ✓ **Increase Operational Efficiency** & Reduce Labor Dependency
- ✓ **Deliver Consistent Cocktail Quality** Across All Locations, Protecting Brand Reputation and Customer Loyalty
- ✓ **Drive Higher Revenue** by Increasing Service Speed and Order Capacity
- ✓ **Improve Profit Margins** Through Optimized Ingredient Usage & Reduced Recipe Variance
- ✓ **Eliminate Over-Pouring** & Product Waste
- ✓ **Seamless Integration** and Minimal Disruption to Existing Workflows



Centralized Cocktail Control – Introducing Cocktail Alliance™

- **Unified Recipe Management:** Create, edit, and standardize cocktail recipes across all locations in a single platform.
- **Centralized Menu Programming & Physical Configuration:** Corporate or Regional Managers can program AP-3 button layouts and bottle/ingredient placement remotely, guaranteeing identical operational workflows at every location.
- **Seamless Staff Transition & Intuitive Replenishment:** Employees moving between locations instantly recognize the AP-3 interface and bottle arrangement – maximizing efficiency and minimizing errors during restocking.
- **Extensive Recipe Library:** Access a growing database of professionally crafted cocktail recipes, or easily upload your own signature creations.

 KEAN Restaurant Group > Rick's Café Américain > My Appliances > Back Bar > Channels

 Channels

Assign stock items to your appliance's channels.

Beverage Chamber

Ingredient Chambers

Soda Flavors

#	Stock Item
1	Absolut Vodka 750 mL
2	Grey Goose Vodka 750 mL
3	Hennessy Vs Cognac 1000 mL
4	Milagro Silver Tequila 750 mL
5	Gallo Dry Vermouth 750 mL
6	Tito's Handmade Vodka 750 mL
7	Tanqueray London Dry Gin 1000 mL
8	Early Harvest Ice Wine

SAVE CHANNEL ASSIGNMENTS

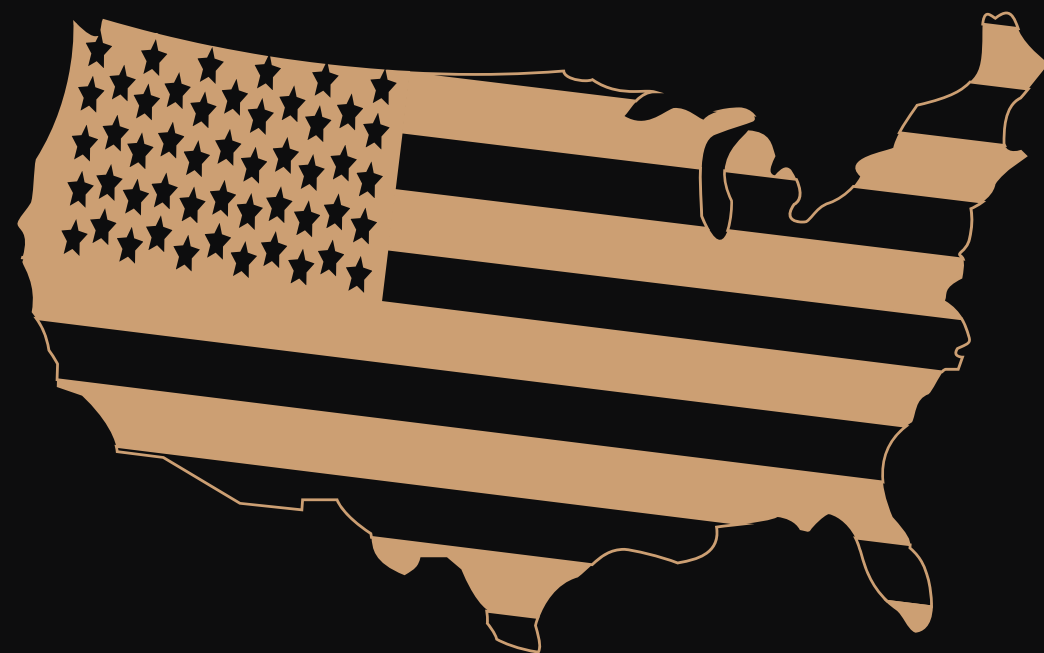
#	Stock Item
9	Campari Bitters Liqueur 750 mL
10	Basil Hayden Malted Rye 750 mL
11	-----
12	-----
13	-----
14	-----
15	-----
16	-----



Predictable Costs

- ✓ **OpEx Only:** Our low monthly lease removes the capital expenditure burden, allowing you to focus on growth without significant upfront investment. It's a predictable operating expense that simplifies budgeting
- ✓ **Unlimited Scalability:** Easily add or remove AP-3 units as your business grows, with full support from our dedicated team.
- ✓ **No capital expenditure:** worry-free operations, loved by managers, staff, and patrons.





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

Advanced Bar Systems LLC

686 Massachusetts Ave
Suite 302
Cambridge, MA 02139

Phone	+1 (617) 362-1166
Email	info@advancedbar.com
Web	www.advancedbar.com