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Technical Overview
North America/Imperial System

AP-3

Precision Cocktail Appliance



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AP-3 Specifications at a Glance

Performance

Max Drinks/Hour	360
Accuracy	±0.5mL
Drinks at a time	5
Technology	FlavorSync™ Balanced Peristaltic Pump System

Supplies

Bottles Beverages	16
Non-Alcoholic Mixers	6 x 1 Gallon Carboys
Soda Flavors	8 or 7+1 Soda Water
Min/Max Bottle Volume	375mL - 1,500mL
Max Bottle Height	14.2" Screw Cap or 14.59" Corked Top

Communication

Wired Network	Gigabit Ethernet (RJ45)
Wireless Network	Dual-Band WiFi (2.4 GHz + 5 GHz)
Max. Network Speed (5 GHz)	433 Mbps

Cooling

Cooling Capacity	210W
Temperature Range (Beverage Chamber)	31°F - 34°F
Temperature Range (Ingredient Chambers)	34°F - 38°F
Internal Temp Limits	< 40°F

Dimensions & Weight

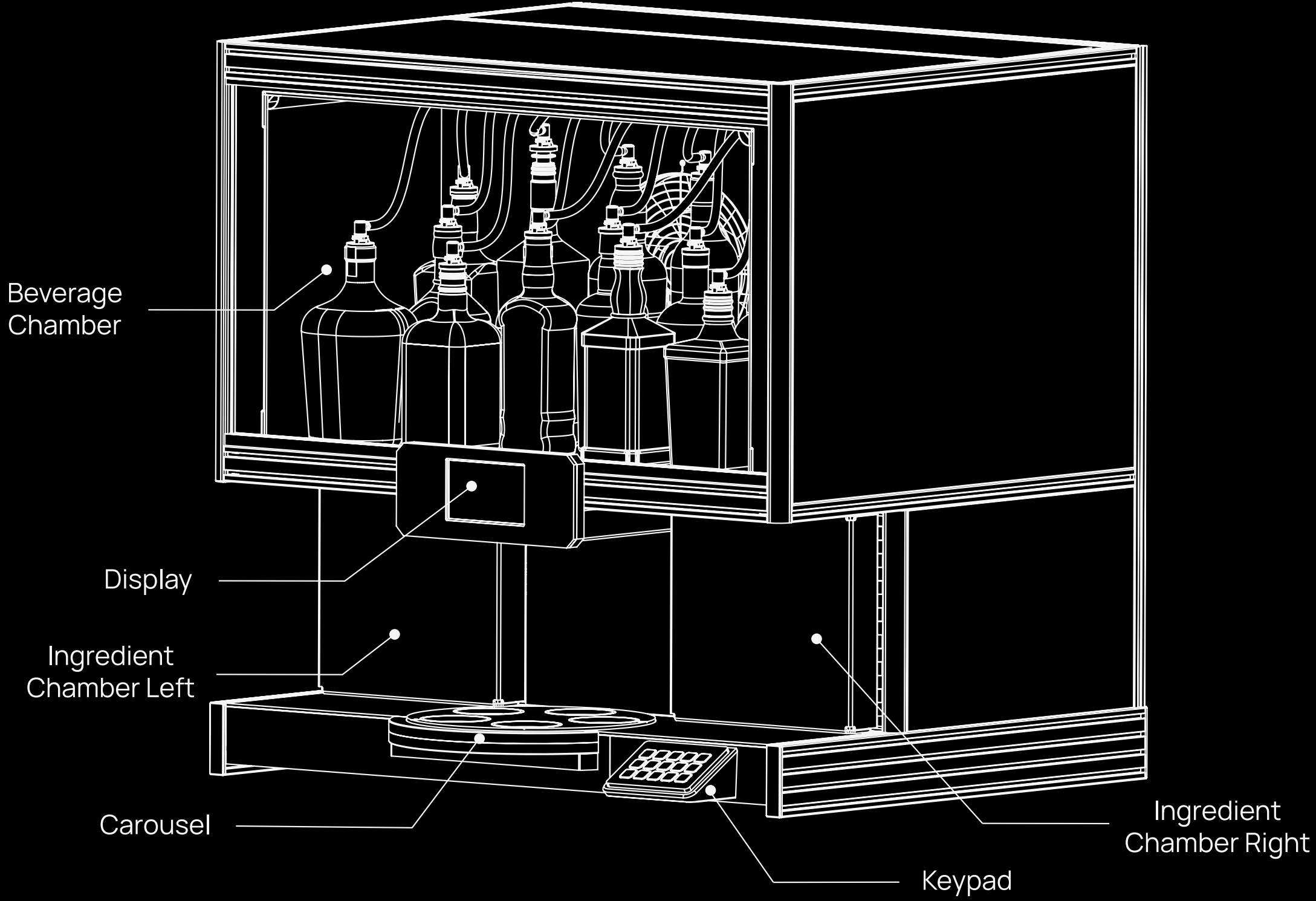
Height	32"
Width	32"
Depth	27.28"
Empty Weight	89 lb

Electrical

Power Consumption (Max)	350 W 120 V (± 10%) 60 Hz AC
Fuse Protection Rating	15 A

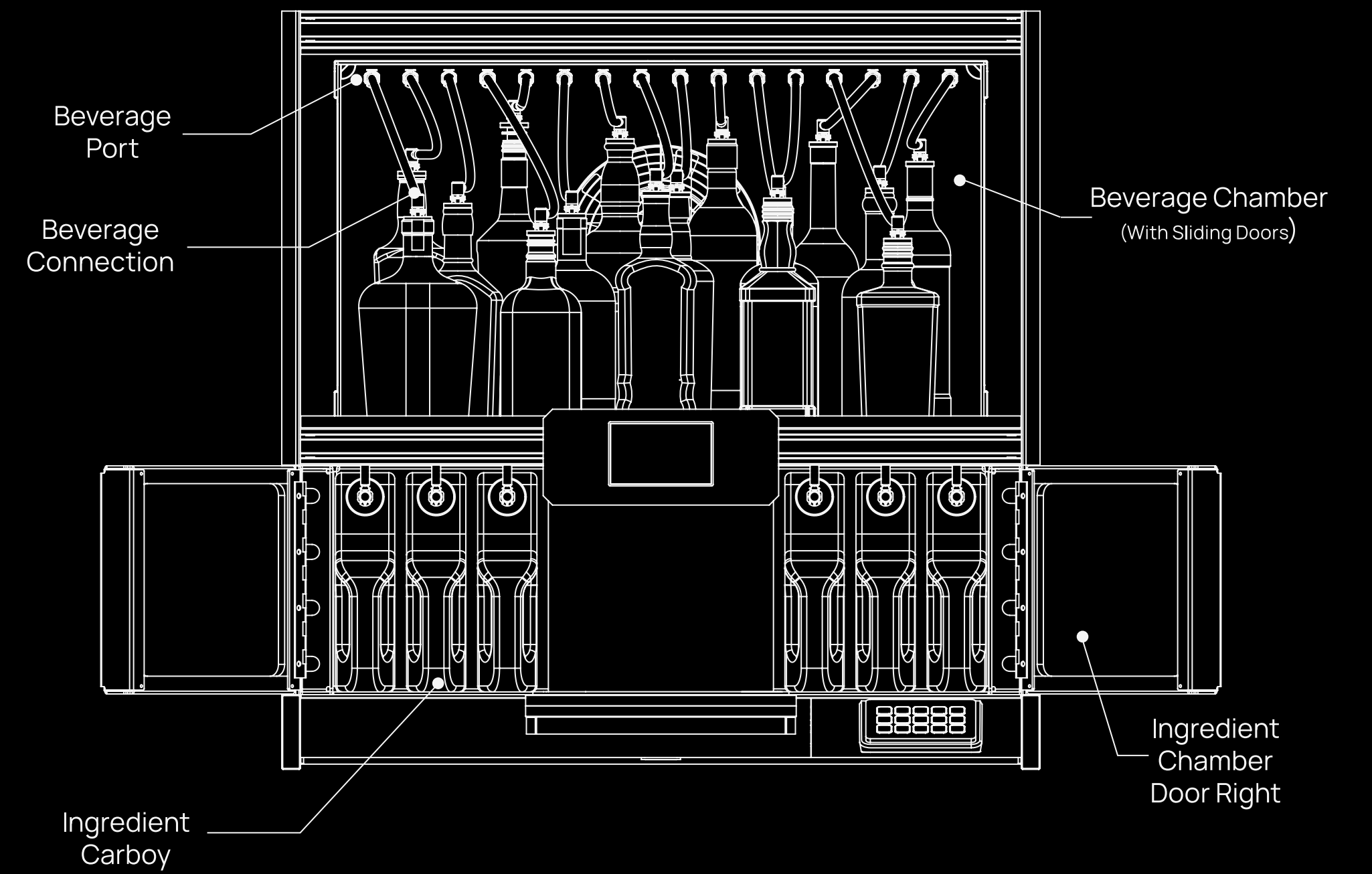
AP-3 Component Overview

This basic diagram provides a comprehensive introduction to the key components of the appliance, specifically highlighting the essential elements accessible to AP-3's day-to-day operators.



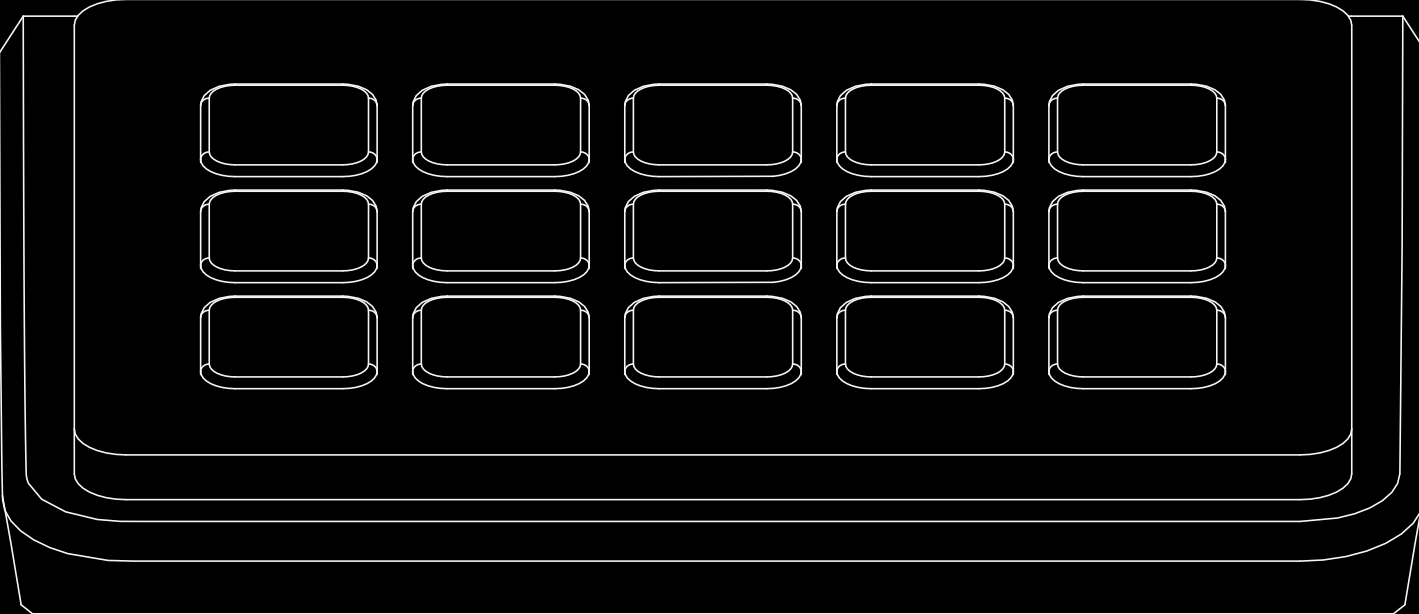
AP-3 with Doors open

This is how the AP-3 looks when the doors to the Ingredient Chambers are open. The Beverage Chamber is behind two sliding glass doors. The Ingredient Carboys hold 1 Gallon of non-alcoholic mixers each.



Keypad

The AP-3 features a built-in user-friendly keypad with 15 customizable LCD keys. These dynamic keys provide intuitive control over all system functions, including drink order entry and guided restocking procedures.

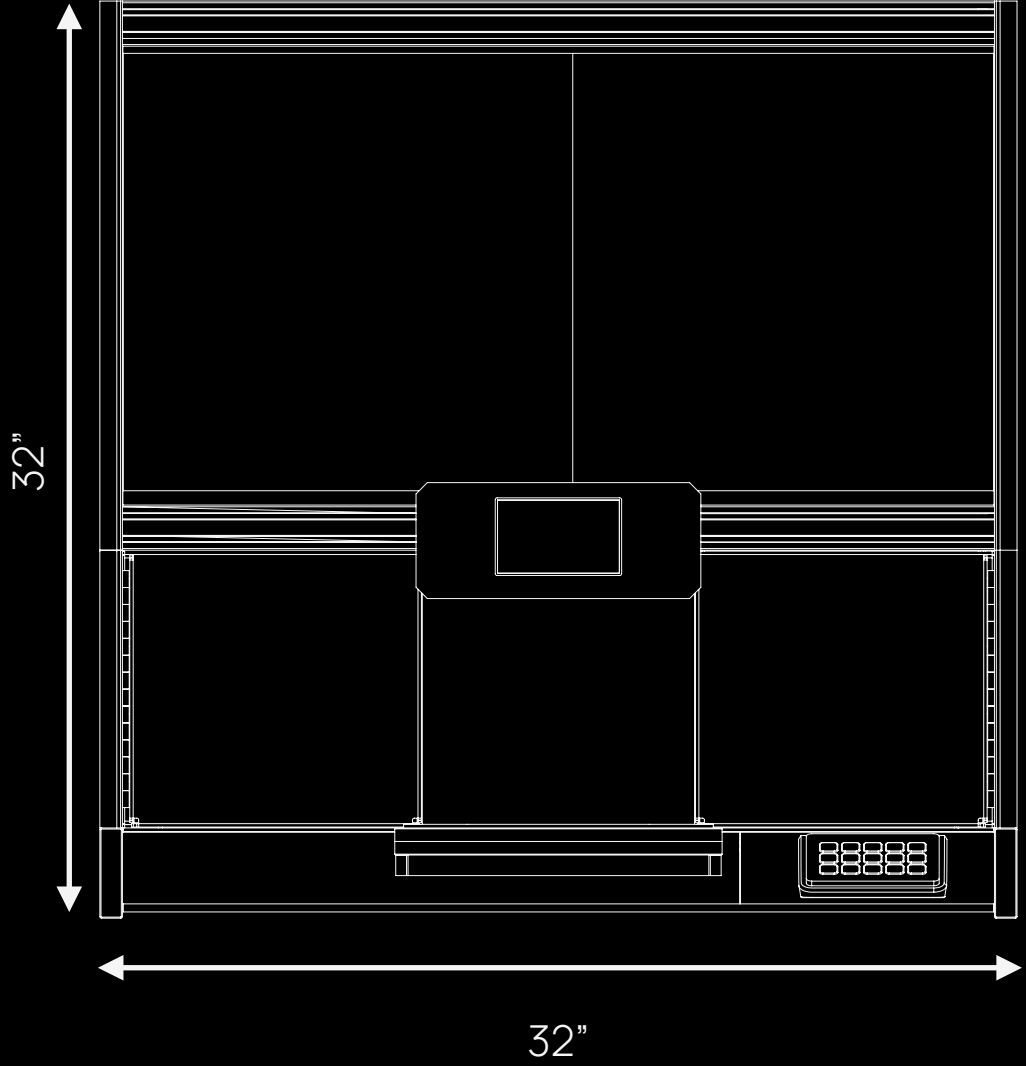


Dimensions & Weight

The AP-3 is designed to seamlessly integrate into commercial kitchens and bars, fitting comfortably on standard 30" deep countertops.

To ensure stability and proper airflow, we recommend two inches of an air gap on the back. For optimal performance, standard countertop heights between 30"-36" are recommended.

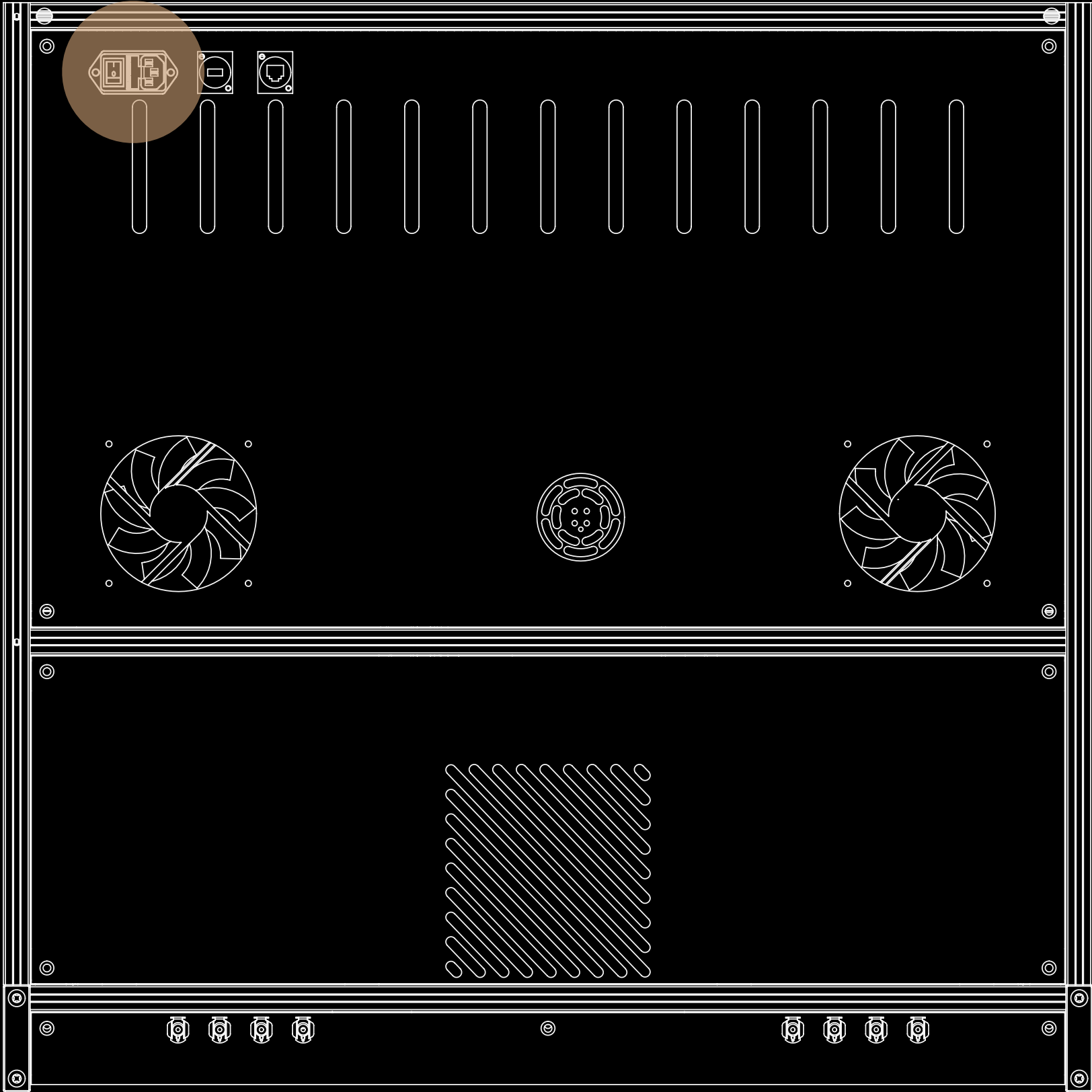
The AP-3 weighs approximately 89 lb when empty.



Electrical

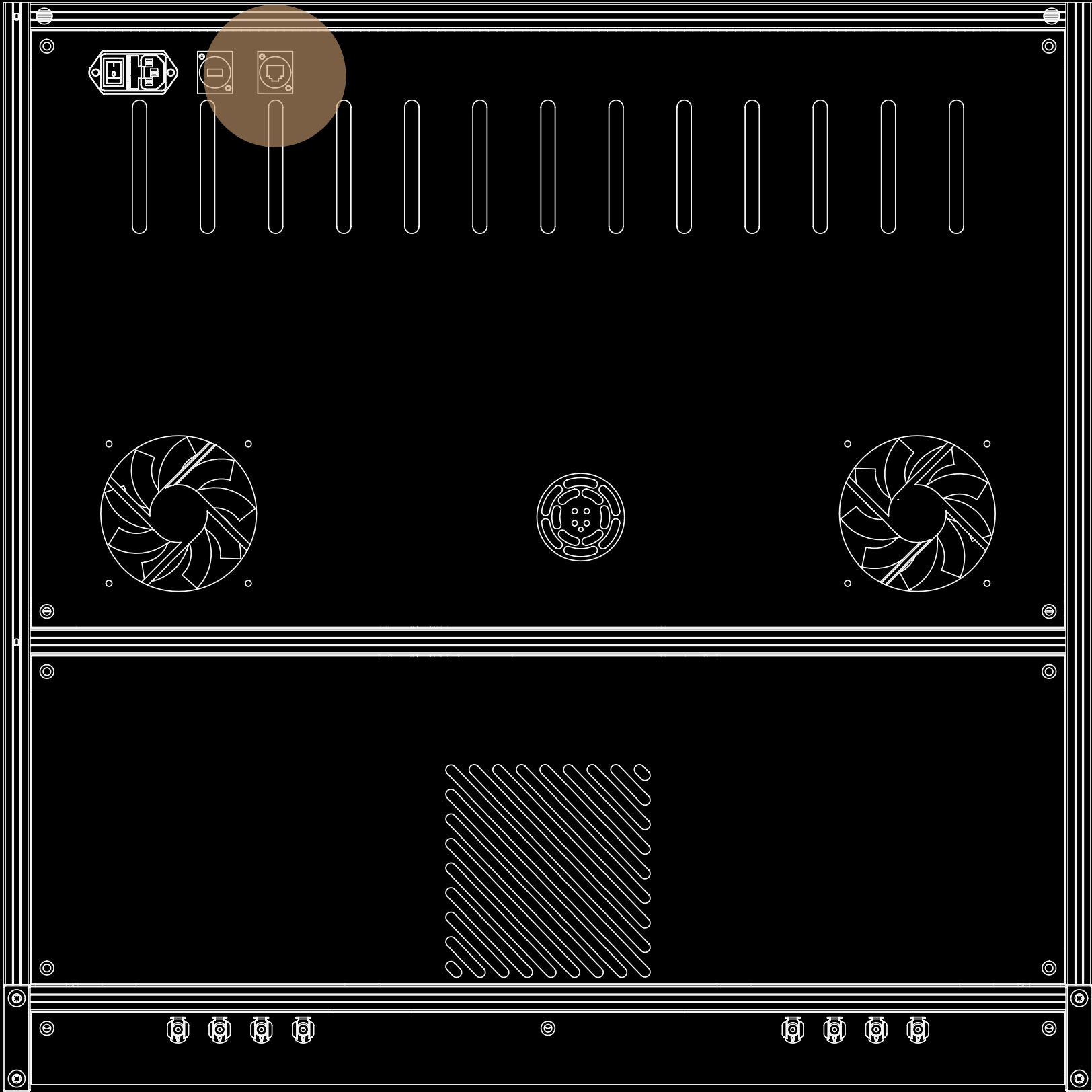
The AP-3 uses a standard fused (15A) IEC power cord with an integrated primary power switch. It operates on 120V AC at 60Hz with a maximum power consumption of 350W.

For international use, the power supply is adjustable to accommodate 220V (±5%) and both 50-60Hz frequencies.



Communication

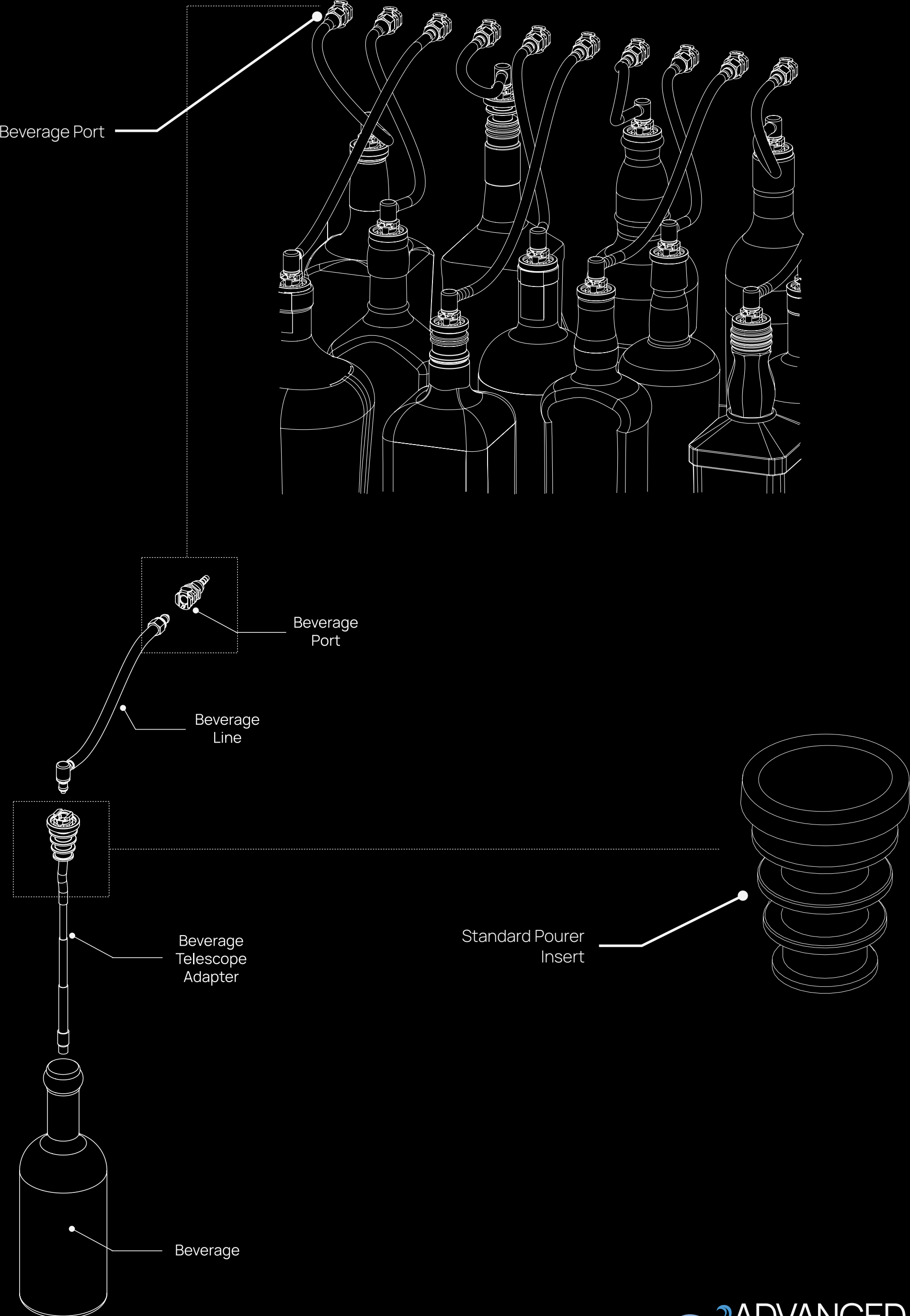
The AP-3 offers flexible connectivity with both a built-in Gigabit Ethernet connector (RJ-45) and DualBand WiFi support (2.4 GHz + 5 GHz). The 5 GHz band provides maximum network speeds of up to 433 Mbps.



Beverage Supplies

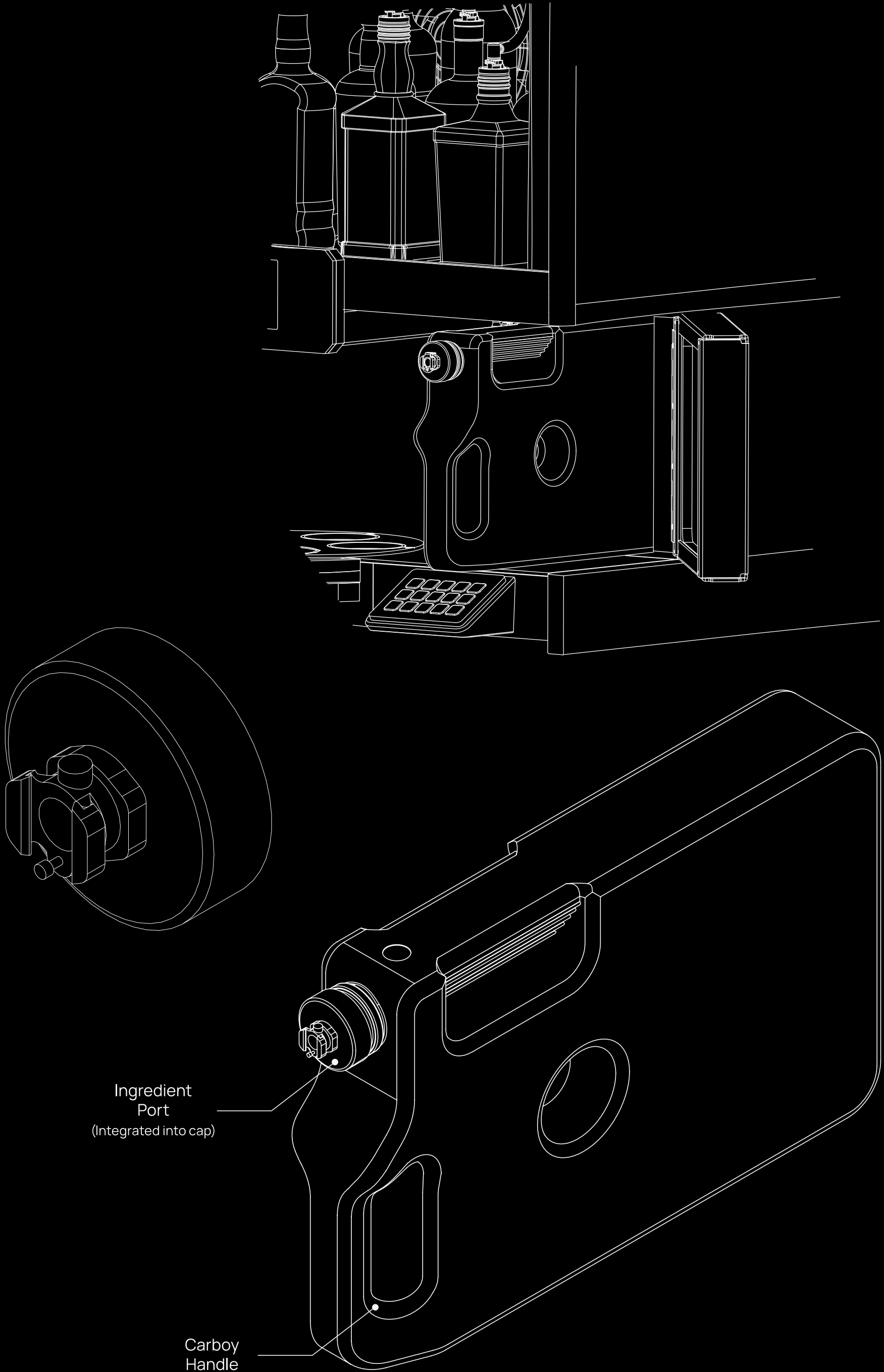
The AP-3's Beverage Chamber has space for sixteen 375mL to 1,500mL bottles with a maximal bottle height of 14-1/4" (14.2" Screw Cap or 14.59" Corked Top)

Each beverage connects through the Beverage Connection to the Beverage Ports inside the appliance. It takes less than ten seconds to hook up a bottle.



Non-Alcoholic Ingredients

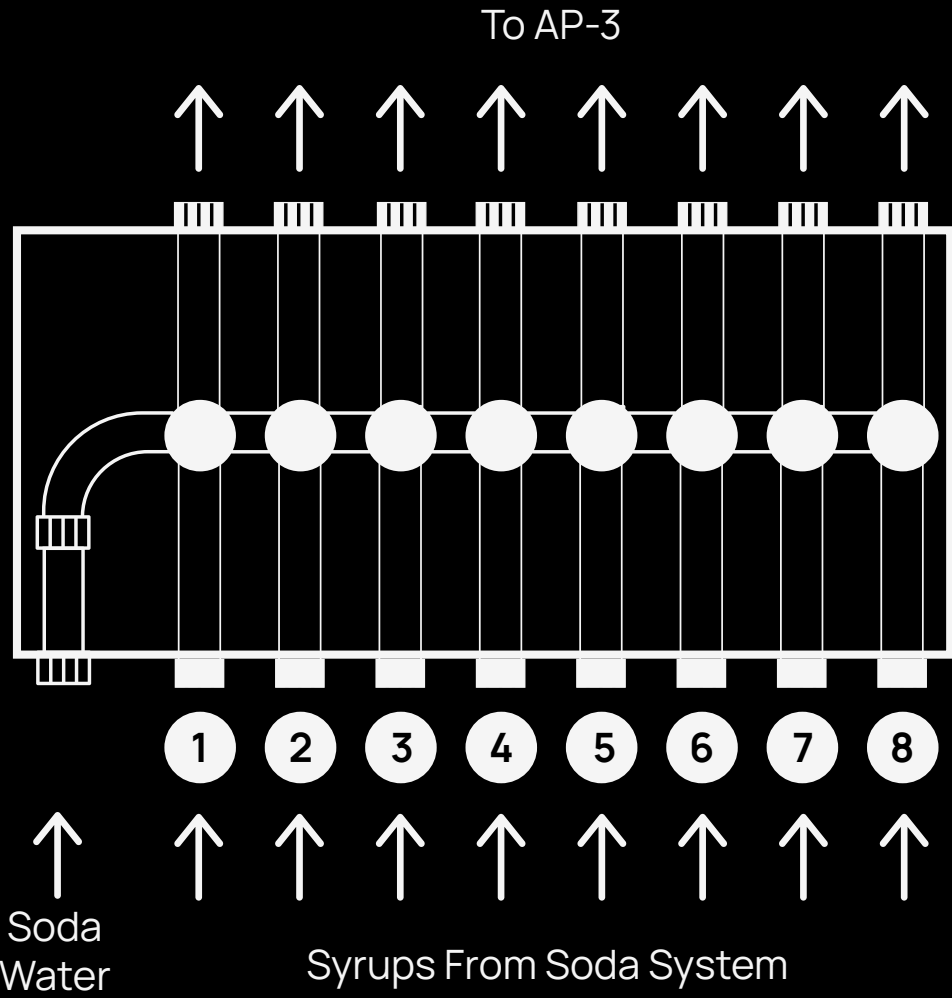
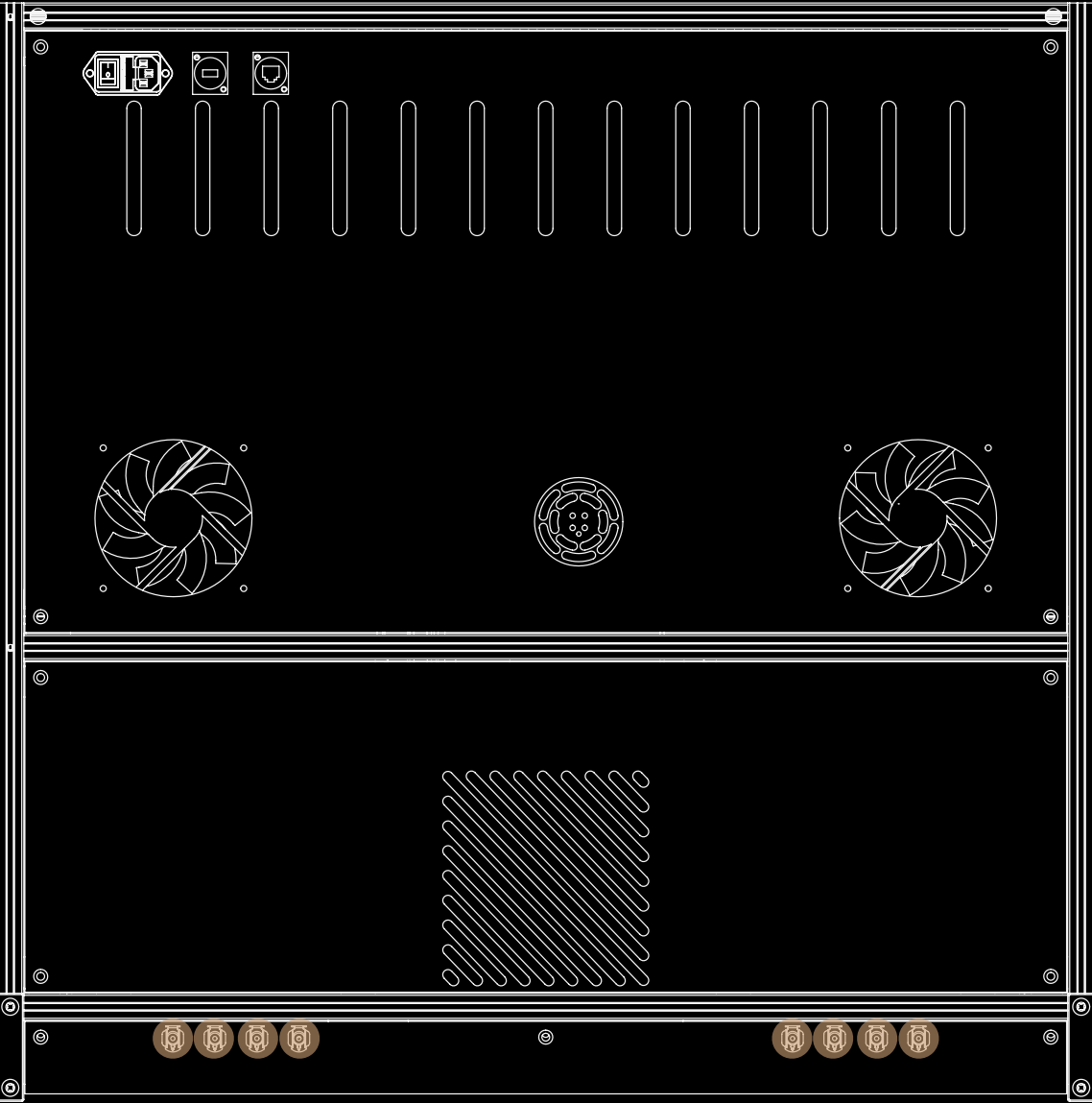
The AP-3 features two Ingredient Chambers, each accommodating three one-gallon carboys, providing a total of six dedicated non-alcoholic ingredient slots for crafting unique cocktail recipes (mixers/bitters, etc.)



Soda Adapter

The optional Soda Adapter for the AP-3 enables connection to standard Bag-in-a-Box syrup systems*. It supports either eight syrup flavors or seven syrups plus soda water.

* Installation by qualified soda provider required

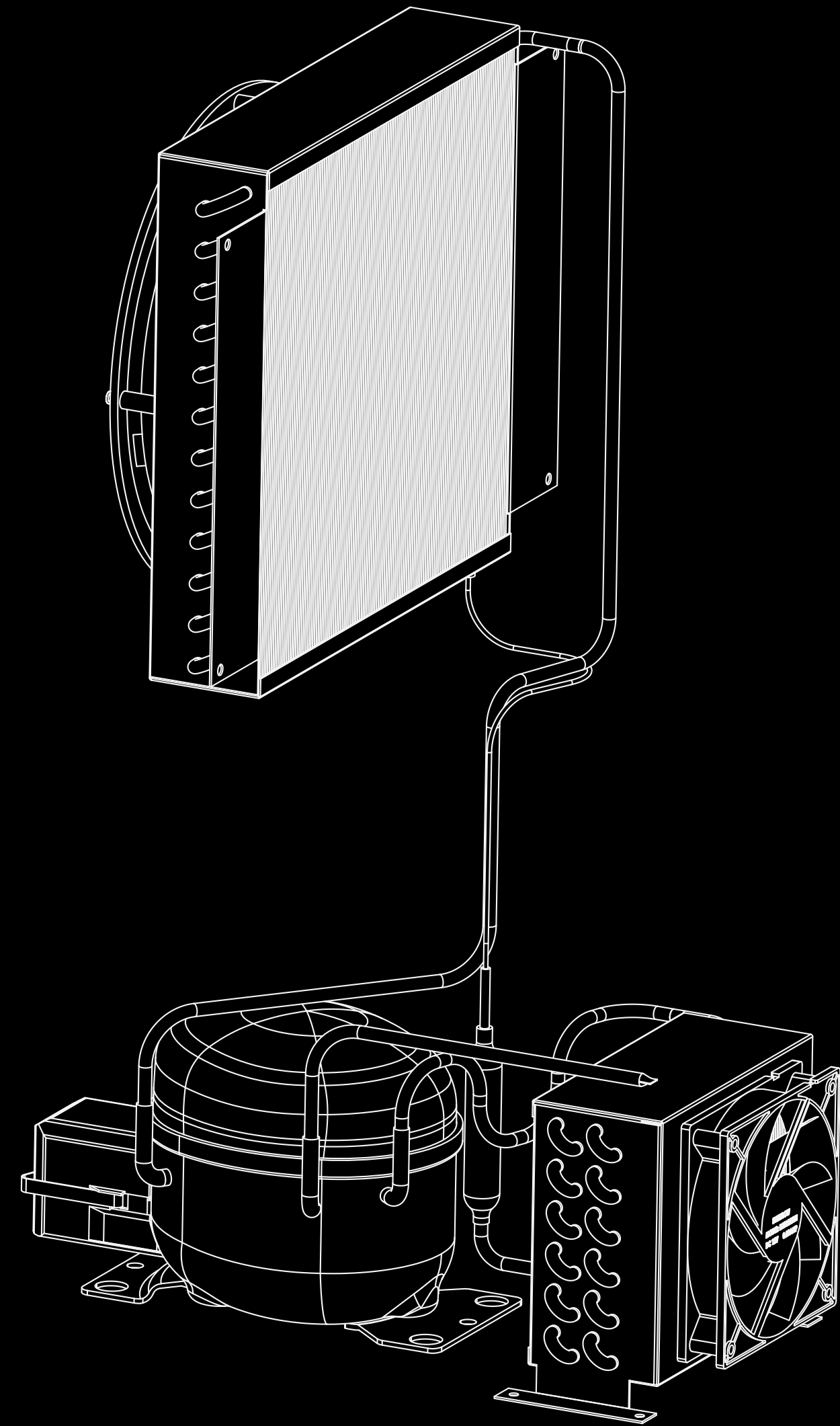


Cooling

The AP-3 incorporates a high-performance cooling system engineered for over 10 years of reliable operation, ensuring consistently fresh cocktails. Precise temperature control and an environmentally friendly refrigerant maintain optimal serving conditions.

The beverage chamber operates within a range of 31°F to 34°F, while ingredient chambers are maintained between 34°F and 38°F. Internal temperature limits are set below 38°F (excluding external soda lines).

This system boasts a cooling capacity of 400W and is powered by a premium custom-made evaporator for exceptional performance and longevity.



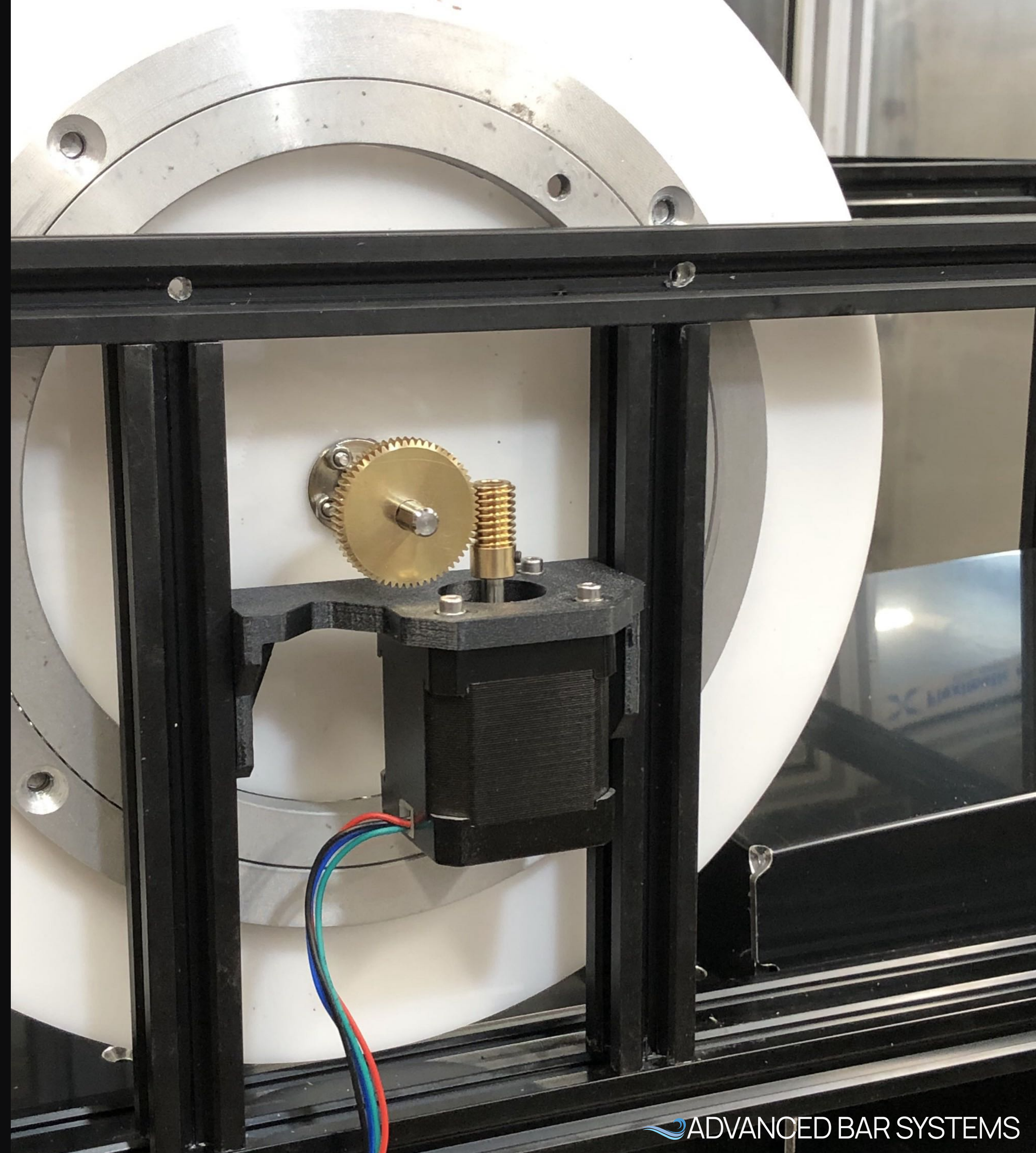
Component Lifecycle & Reliability

The AP-3 is designed for long-term, reliable performance. Peristaltic pumps are rated for 6,000 hours of motor runtime and 4,000 hours of tubing life under typical operating conditions.

The compressor lifecycle is estimated between 10–15 years with regular use in normal environments.

Additional key component lifecycles include: cooling fan operation of 60,000–75,000 continuous hours; beverage tray slide cycles exceeding 50,000; and Beverage Adapter connection/disconnection cycles of 2,000+.

Compute and motor controllers are projected for 10+ years of continuous operation. Seals and gaskets have an estimated lifespan of 5–10 years, while tubing and pour heads are expected to last 5–15+ years with proper cleaning and maintenance procedures followed.

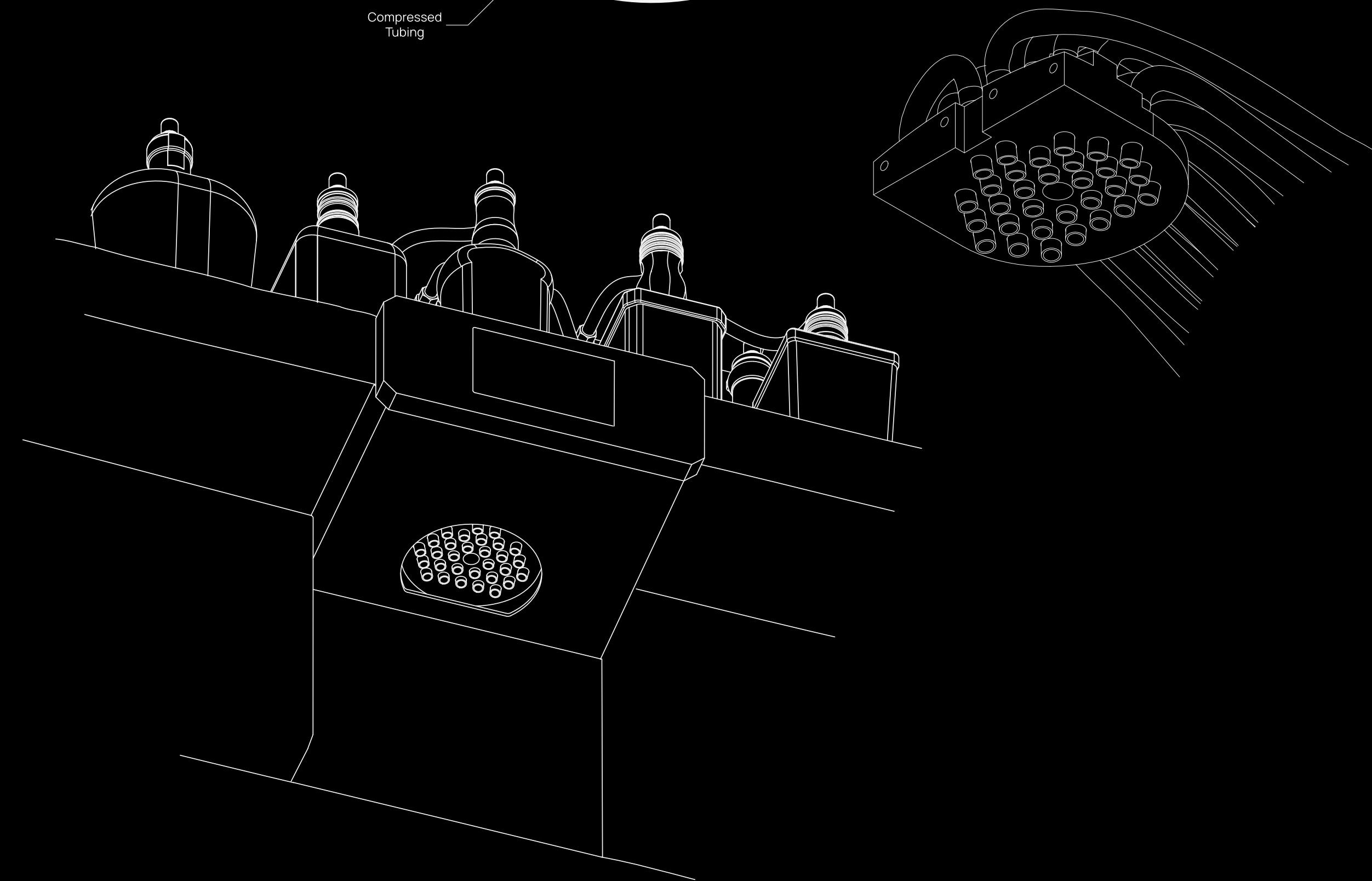
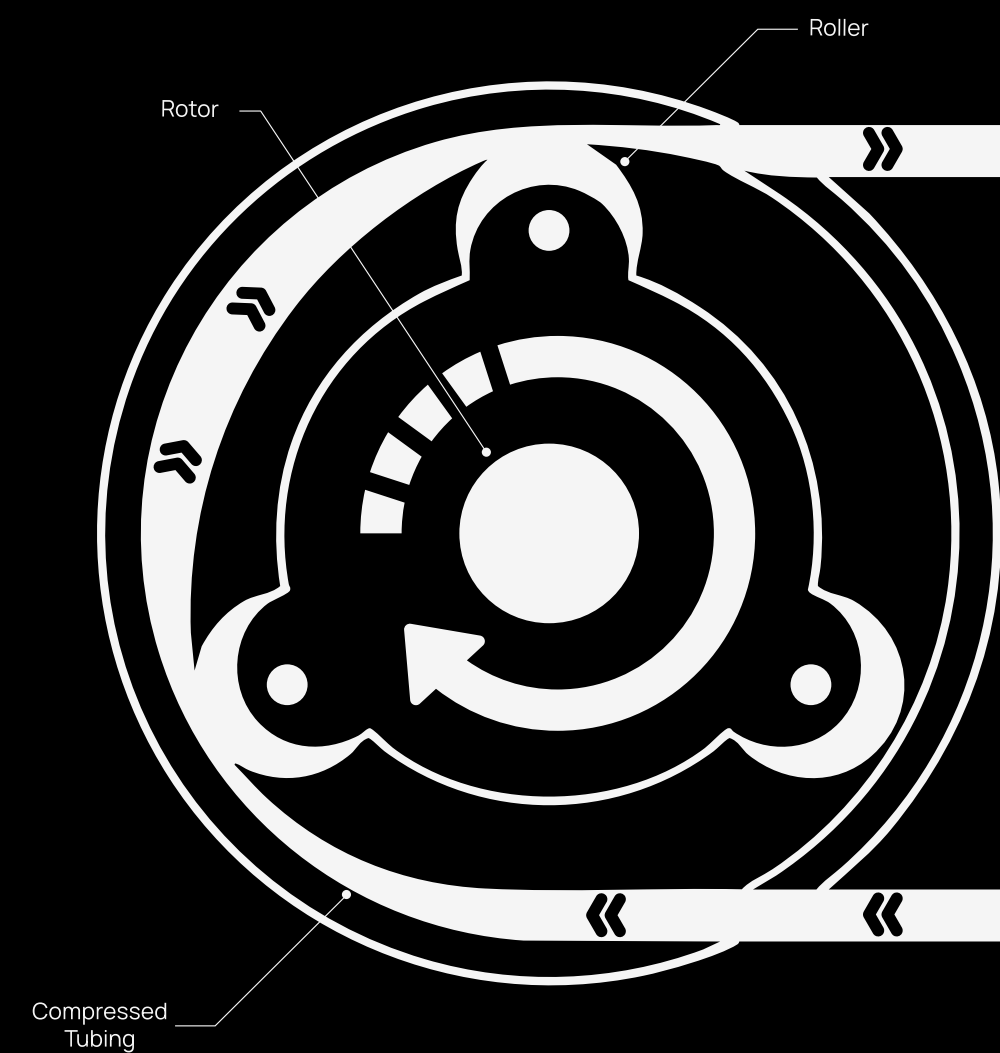


FlavorSync™ Technology

The AP-3 leverages advanced peristaltic pump technology, where rotating rollers compress a hose to create a vacuum that draws fluid through the tube with exceptional precision. This closed system ensures only the pump tube or hose comes into contact with the fluids.

For precise and sanitary operations, our Pour Head replicates the accuracy of an inkjet printer's print head, allowing for direct pouring of drinks into glasses without human intervention.

This innovative design prevents cross-contamination, meeting regulatory requirements that safeguard public health.



Born of a Legacy of Innovation in New England



The AP-3 isn't just another appliance; it's a product of generations of ingenuity born right here in New England – the birthplace of groundbreaking technologies like the telegraph, submarine, helicopter, and even the first practical computer.

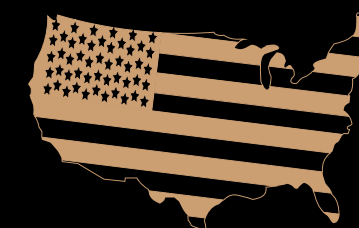
From Samuel Morse to Igor Sikorsky, pioneers have launched their innovations from this region, gifting us with essentials like email and the remote control. It's no coincidence that every aspect of the AP-3 – its design, implementation, and components – originated from Massachusetts, Connecticut, Rhode Island, and Vermont.

This legacy isn't just chance; it's woven into New England's spirit. And today, we proudly continue that tradition by also manufacturing the entire AP-3 line in Vermont, ensuring quality and supporting the region that sparked its creation.

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Conceived, designed, manufactured,
and assembled in the United States of America
with the highest quality standards.