

Technical Overview

North America/Imperial System

AP-3

Fully Automatic Pouring For Faster & More Consistent Restaurant Operations

At Advanced Bar Systems, we are pouring our full potential into developing robust and user-friendly restaurant automation solutions through precision engineering and thoughtful craftsmanship.

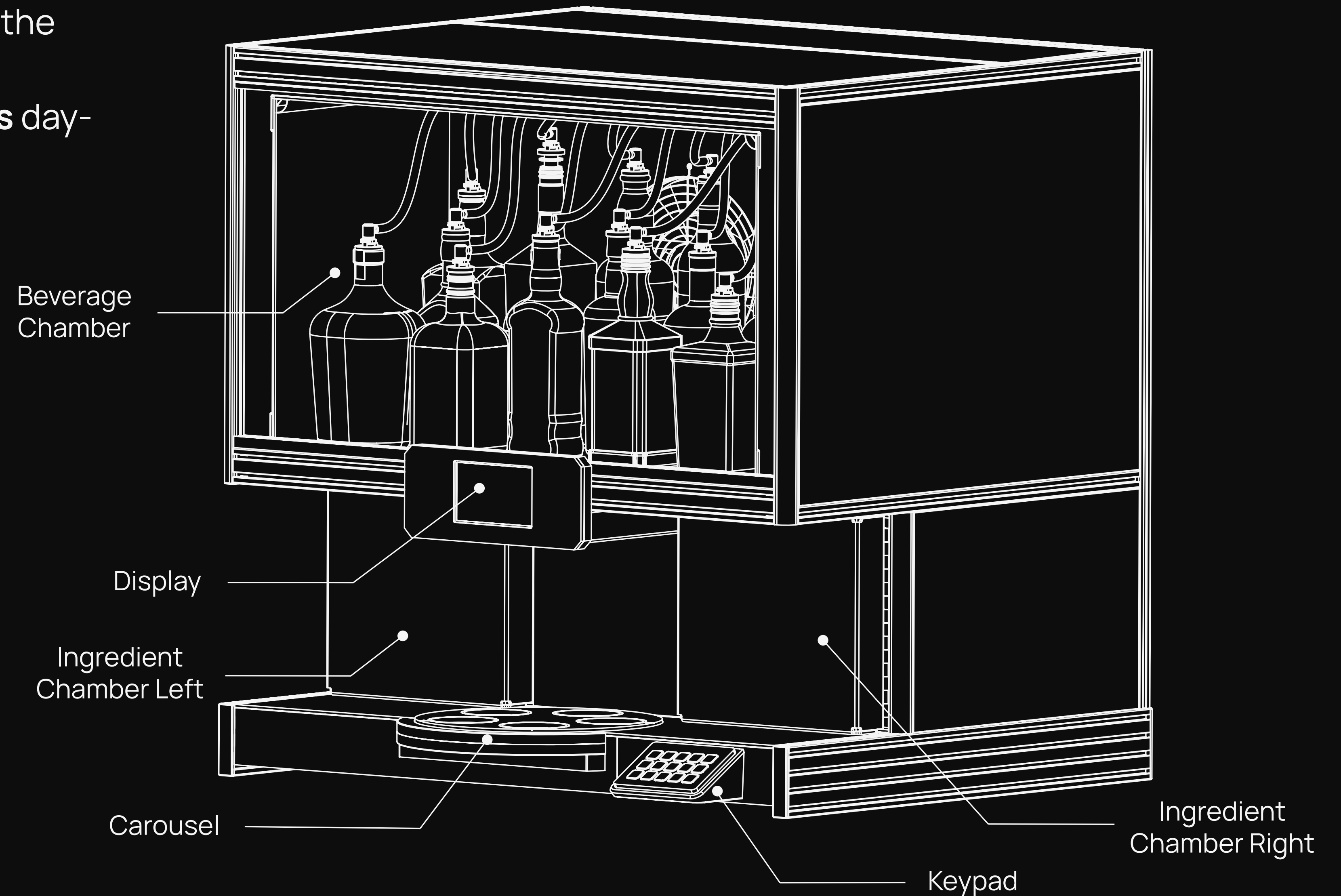
Our heavy-duty commercial bar automation equipment for single restaurants, small chains, and national brands streamlines operations, drives efficiency, and enhances customer satisfaction.

Errors & Omissions
Notwithstanding the efforts made by Advanced Bar Systems LLC to provide accurate information, mistakes or inaccuracies may occur in this document. We reserve the right to correct any errors or make changes without notice. The content of this document is subject to change and does not create any warranty, expressed or implied.



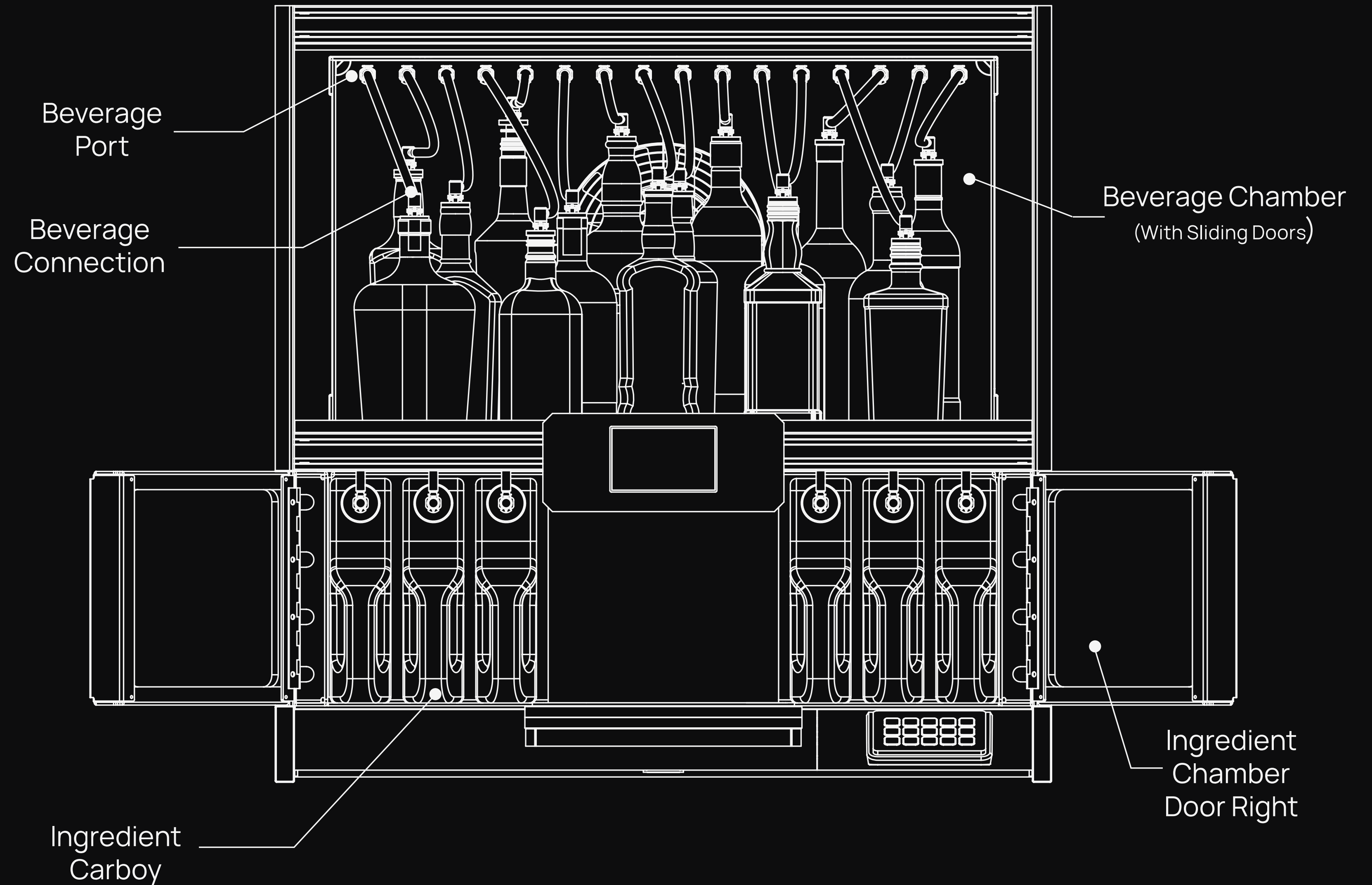
AP-3 Overview

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.

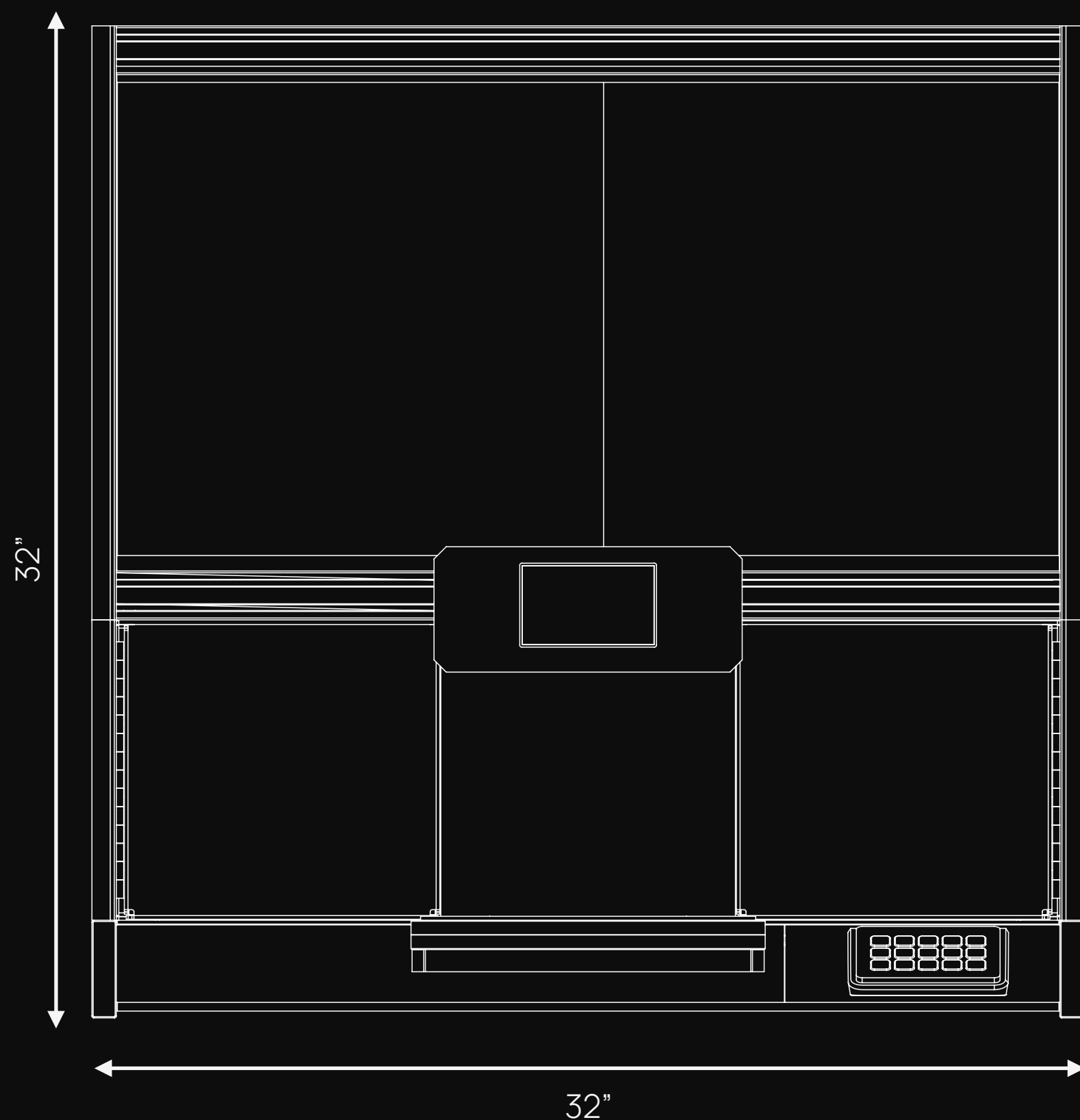


AP-3 With Doors Open

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.



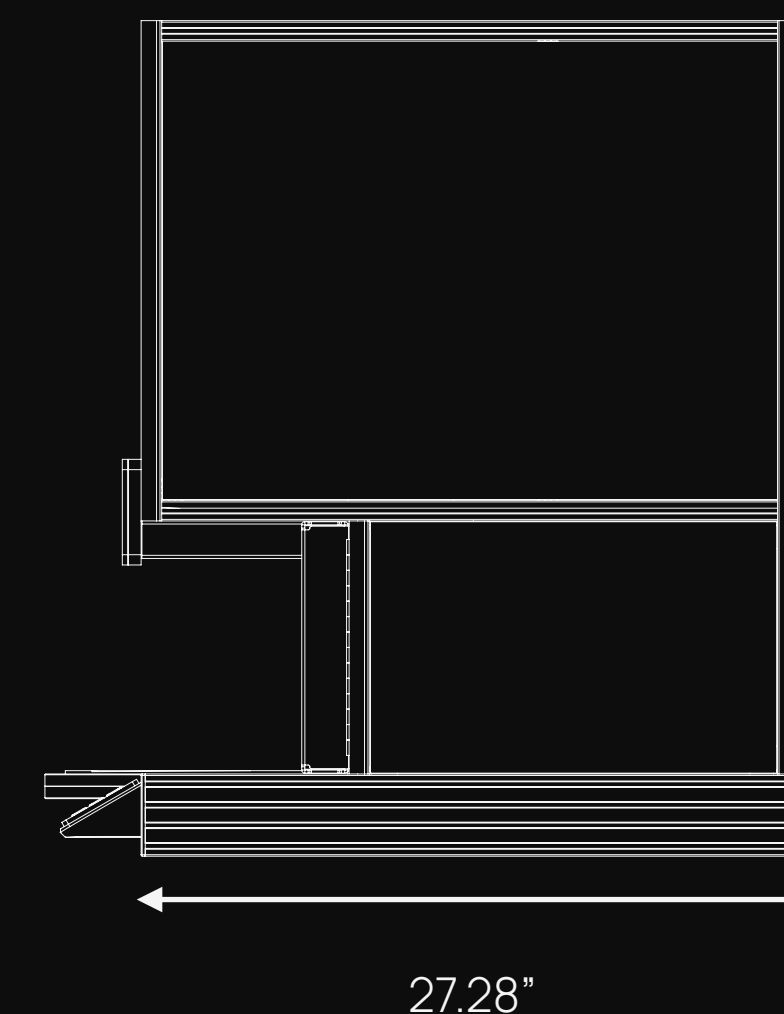
Dimensions



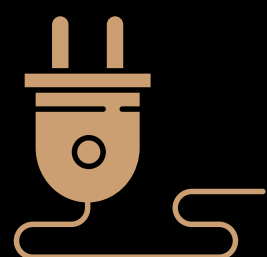
The **AP-3** is designed to seamlessly integrate into commercial kitchens and bars, fitting comfortably on standard 30" deep countertops.

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.

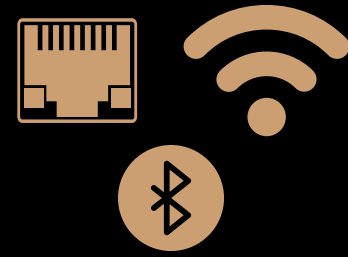
The **AP-3** weighs approximately 89 lb when empty.



Dimensions



Electrical



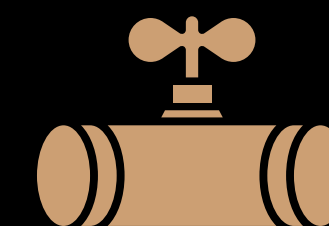
Networking



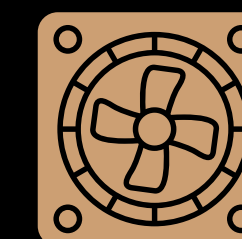
Beverage Chamber



Non-Alcoholic Ingredients



Soda Ports

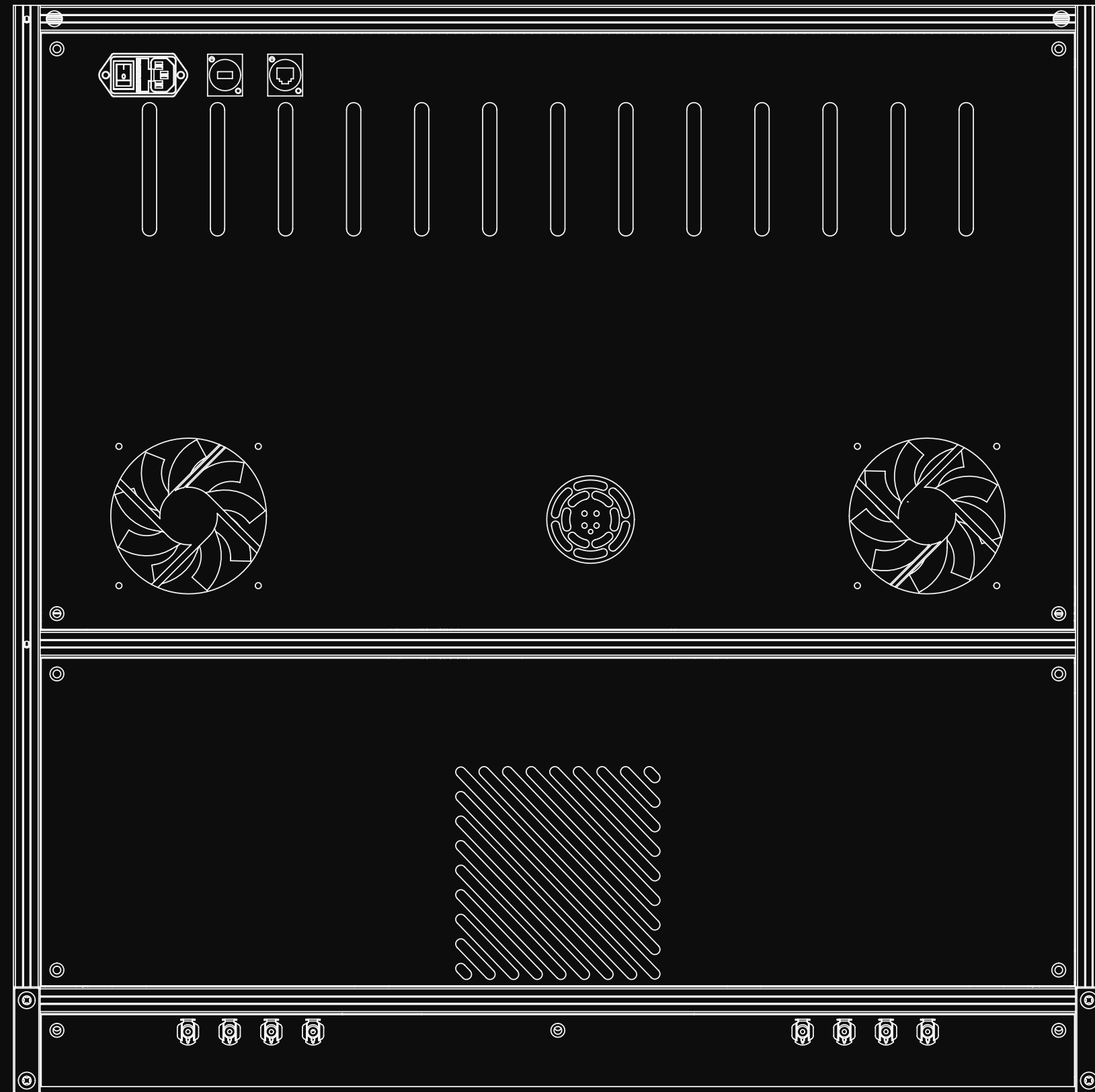


Cooling

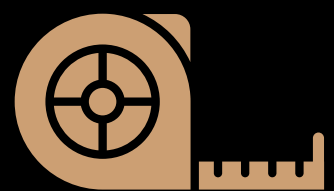


Cleaning & Maintenance

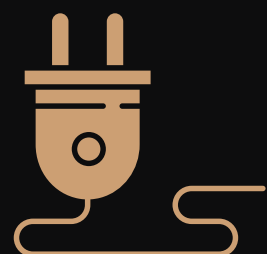
Electrical



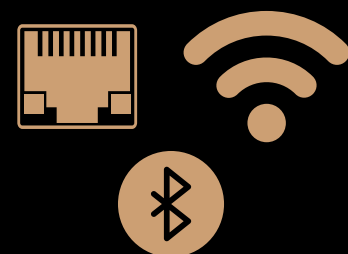
- Power consumption (Max) 350 W 120 V ($\pm 10\%$) 60 Hz AC
- Power supply adjustable to work with 220 V ($\pm 5\%$) and 50-60 Hz
- Standard fused (15 A) IEC socket power cord with primary power switch



Dimensions



Electrical



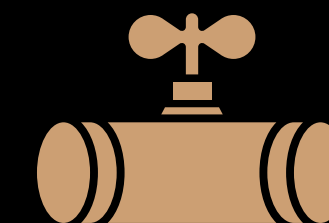
Networking



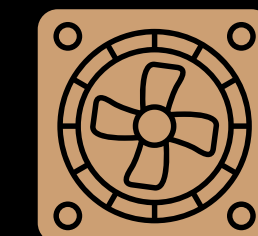
Beverage Chamber



Non-Alcoholic Ingredients



Soda Ports



Cooling



Cleaning & Maintenance

Networking



Wired Network

- Gigabit Ethernet (RJ45)
- Maximum speed: 1,000 Mbps (1 Gbps)



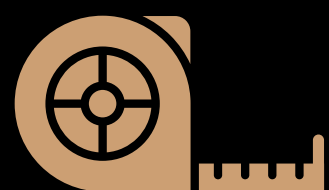
Bluetooth

- Bluetooth 5.0
- Bluetooth Low Energy (BLE)

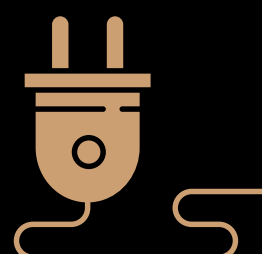
Network Connectivity and Update Procedures

- **Recipe downloads or usage data:** The appliance synchronizes with **Cocktail Alliance™** to ensure access to the latest cocktail recipes defined by an administrator. It also communicates usage data and statistics to **Cocktail Alliance™**.
- **Firmware updates:** The appliance periodically checks for firmware updates, but will only initiate an update when explicitly instructed by an authorized administrator. Firmware updates are designed to be applied during periods of inactivity to minimize disruption.

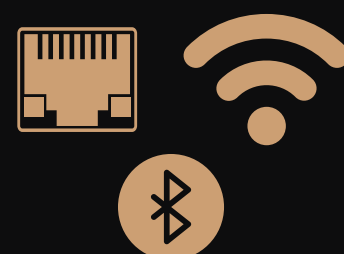
Additionally, Bluetooth functionality is reserved for initial network setup purposes only and is not used for ongoing operation or communication with **Cocktail Alliance™**.



Dimensions



Electrical



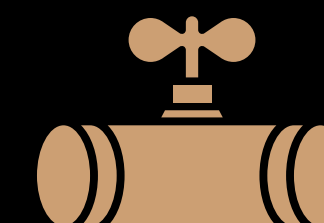
Networking



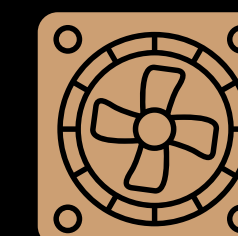
Beverage Chamber



Non-Alcoholic Ingredients



Soda Ports



Cooling



Cleaning & Maintenance

Beverage Supplies

The **AP-3's** beverage chamber has space for sixteen 750 ml to 1,500 ml bottles with a maximal bottle height of 14-1/4".



AP-3 Standard Configuration



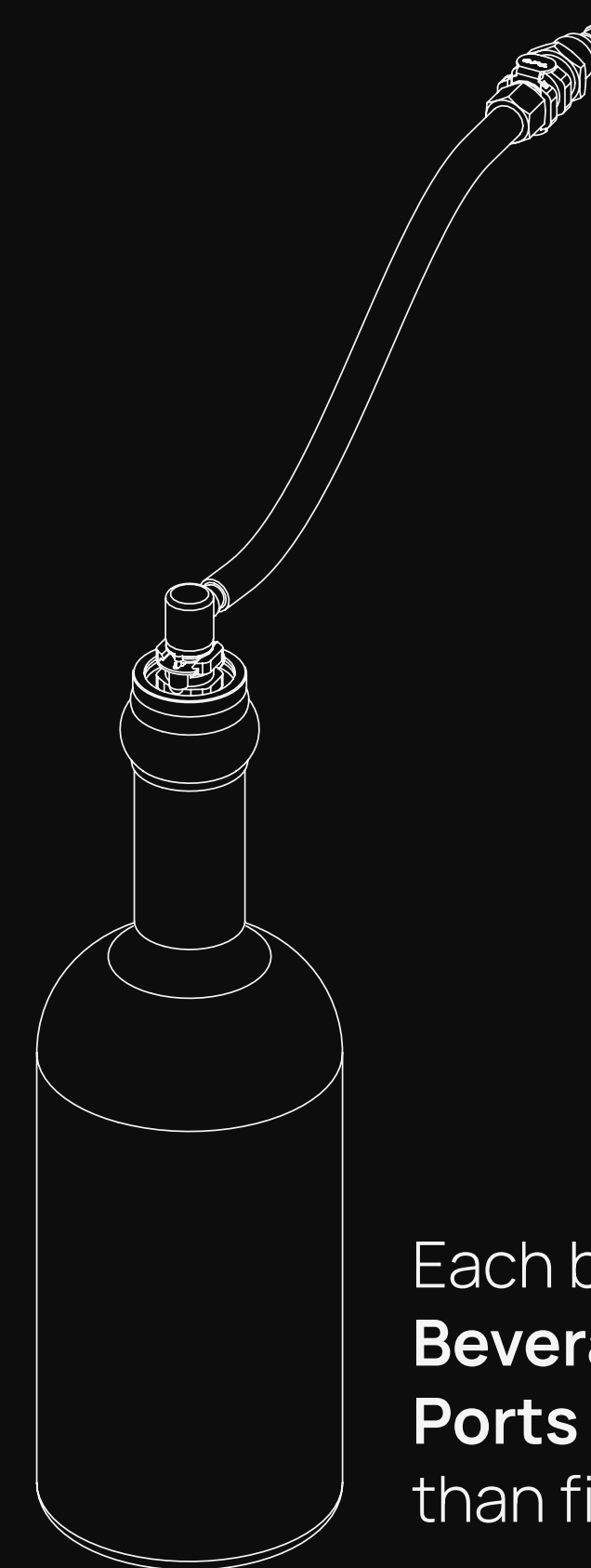
16 Bottles
(Usually Liquor)



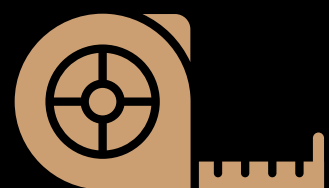
6 Carboys
(Usually Mixers/Non-Alcoholic Ingredients)



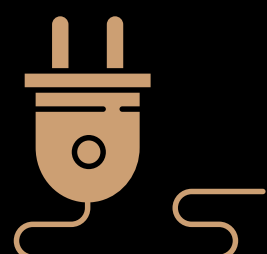
8 Soda Ports
(From Your Existing Soda Gun's Manifold)



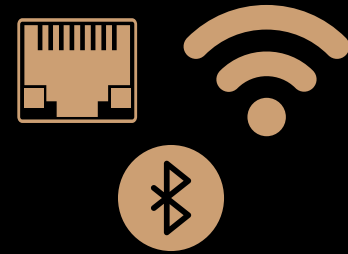
Each beverage connects through the **Beverage Connection** to the **Beverage Ports** inside the appliance. It takes less than five seconds to hook up a bottle.



Dimensions



Electrical



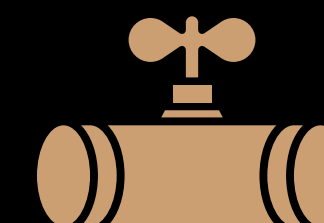
Networking



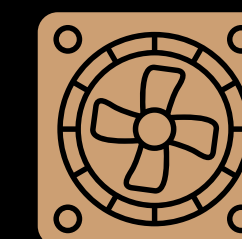
Beverage Chamber



Non-Alcoholic Ingredients



Soda Ports



Cooling

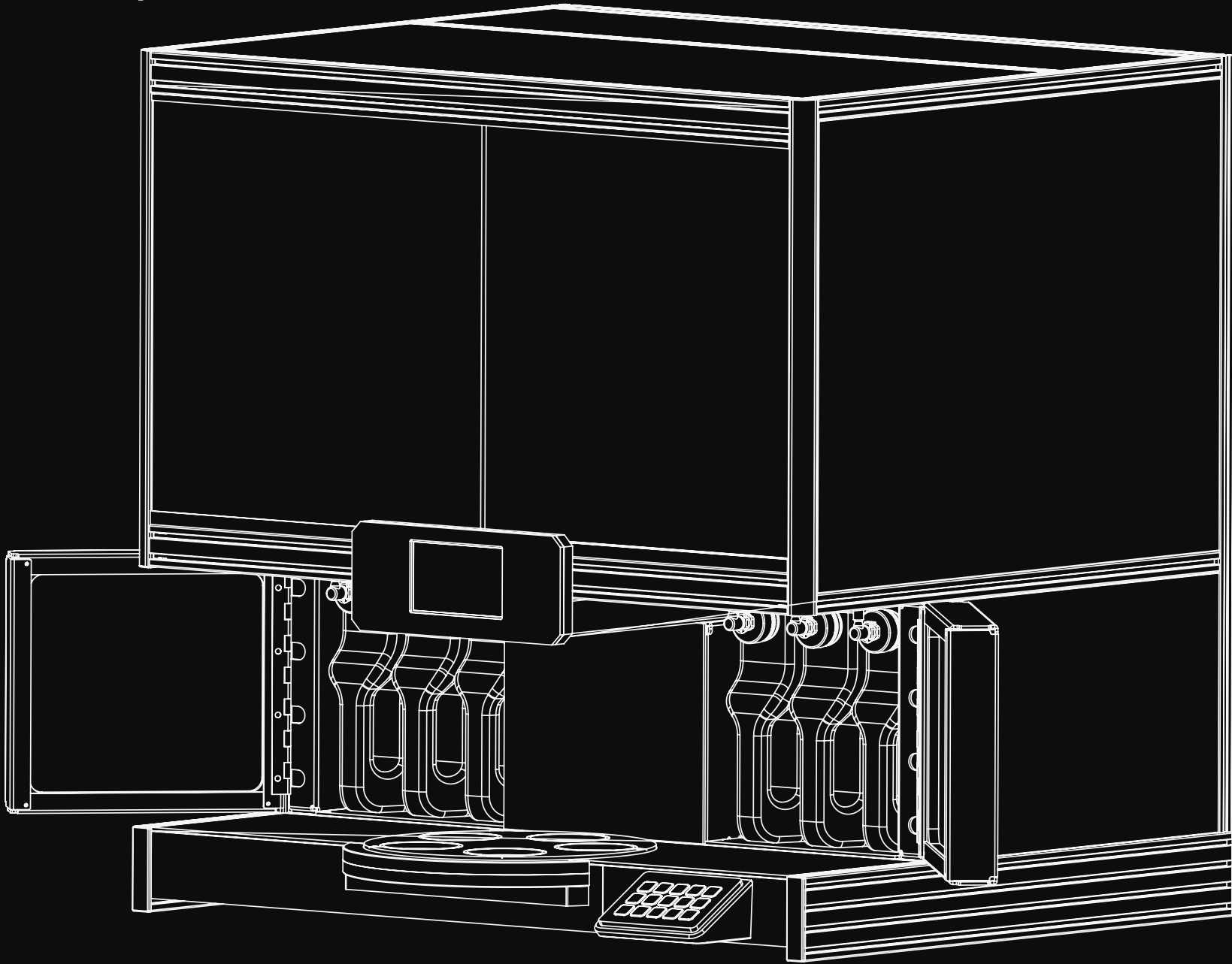


Cleaning & Maintenance




Non-Alcoholic Ingredients

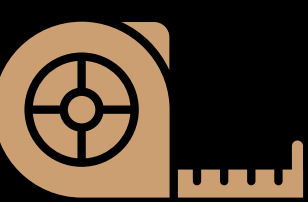


The **AP-3** features two **Ingredient Chambers**, each accommodating three one-gallon carboys, providing a total of six dedicated non-alcoholic ingredient slots for crafting unique cocktail recipes.

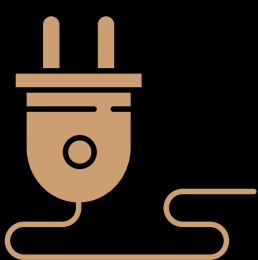


AP-3 Standard Configuration

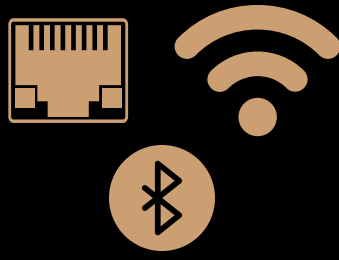
-  **16 Bottles**
(Usually Liquor)
-  **6 Carboys**
(Usually Mixers/Non-Alcoholic Ingredients)
-  **8 Soda Ports**
(From Your Existing Soda Gun's Manifold)



Dimensions



Electrical



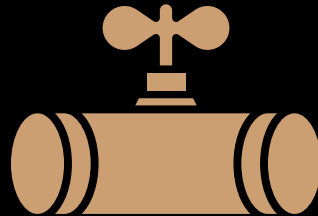
Networking



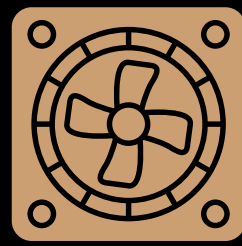
Beverage Chamber



Non-Alcoholic Ingredients



Soda Ports



Cooling



Cleaning & Maintenance




Soda Ports

The **AP-3** connects to a conventional Bag in a Box system. Seven syrups and one 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.

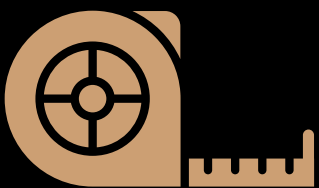
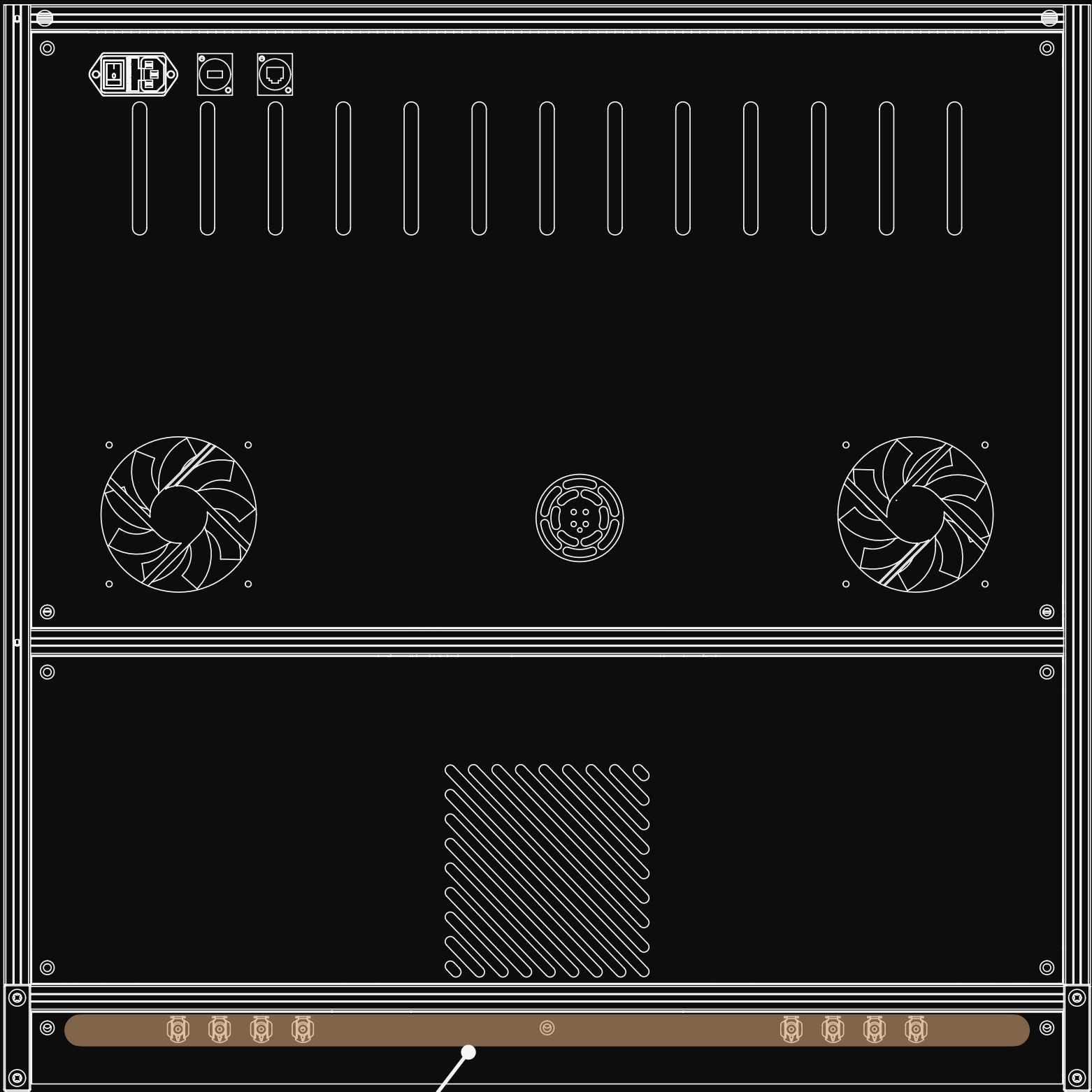
Besides the power wall adapter this is the only additional connection the **AP-3** requires.

AP-3 Standard Configuration

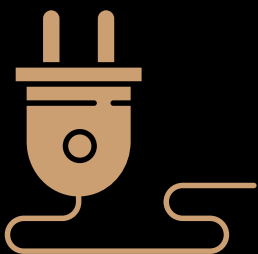
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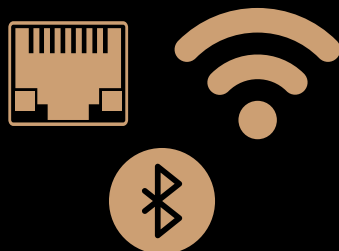
Wunder-Bar® is a registered trademark of Automatic Bar Controls, Inc.



Dimensions



Electrical



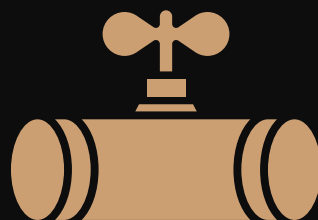
Networking



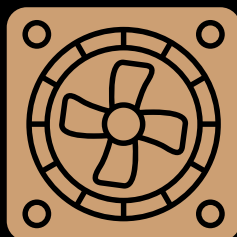
Beverage Chamber



Non-Alcoholic Ingredients



Soda Ports



Cooling



Cleaning & Maintenance

Cooling

The **AP-3** features a high-performance cooling system that keeps your cocktail experience fresh for over 10 years.

With precise temperature control and an environmentally friendly refrigerant, you can trust that your drinks are served at their best.

Key Specs

- Cooling capacity: 210W
- Temperature range: Beverage chamber (31°F-34°F), ingredient chambers (34°F-38°F)
- Internal temp limits: < 40°F (excluding external soda lines)
- Powered by Sub-Zero premium evaporator

Operating Tip

Keep the **AP-3** powered on when loading ingredients to maintain optimal temperature and efficiency.

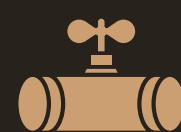
AP-3 Standard Configuration



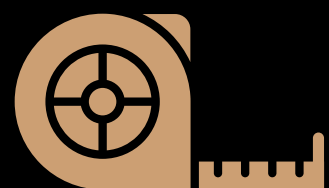
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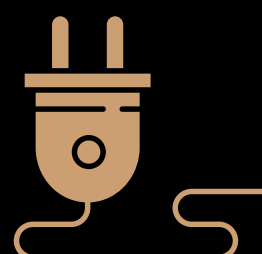
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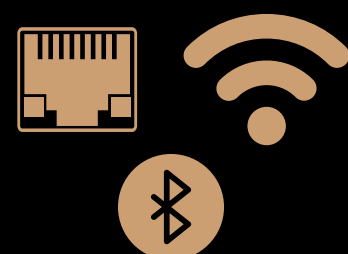
8 Soda Ports
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Dimensions



Electrical



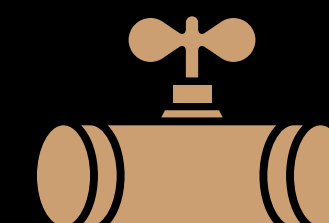
Networking



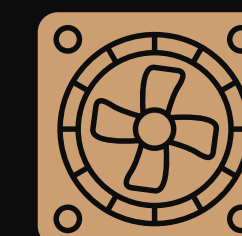
Beverage Chamber



Non-Alcoholic Ingredients



Soda Ports



Cooling



Cleaning & Maintenance

Cleaning & Maintenance

The **AP-3** has advanced maintenance features that minimize downtime and effort. Regular cleaning is facilitated by automated reminders, which are triggered based on usage patterns.

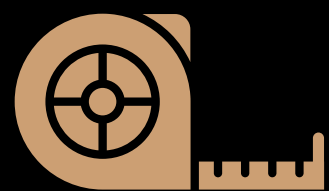
The refrigeration system reduces bacterial growth, while frequent operation keeps fresh liquid in the flow paths, extending the time between cleanings.

Cleaning itself is a straightforward process that takes about 10-15 minutes

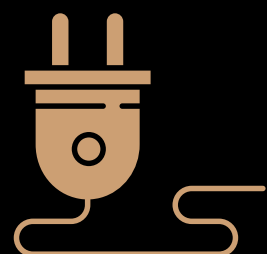
1. Connect channels to the included cleaning adapter.
2. Replace the platter with the 3-chamber cleaning reservoir (warm soapy water, isopropyl alcohol, and fresh water).
3. The **AP-3** will automatically cycle through each chamber, prompt you for connections, and flush with fresh water when complete.
4. Reconnect all connections to their ingredient sources, and the machine will re-prime the channels

Besides occasional cleaning and replacing non-alcoholic ingredient carboys when they appear worn, the **AP-3** requires no user maintenance.

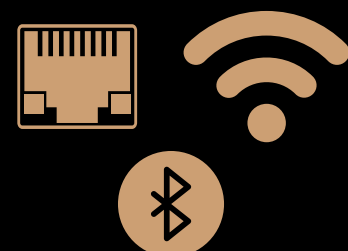
In the unlikely event that the refrigeration or pump system fails, our dedicated support team will provide a white glove delivery service replacement, ensuring business continuity and minimizing downtime, unless a local **AP-3** repair service can complete the part replacement immediately.



Dimensions



Electrical



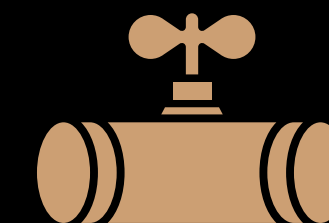
Networking



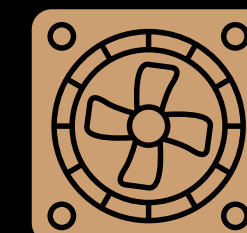
Beverage Chamber



Non-Alcoholic Ingredients



Soda Ports



Cooling



Cleaning & Maintenance

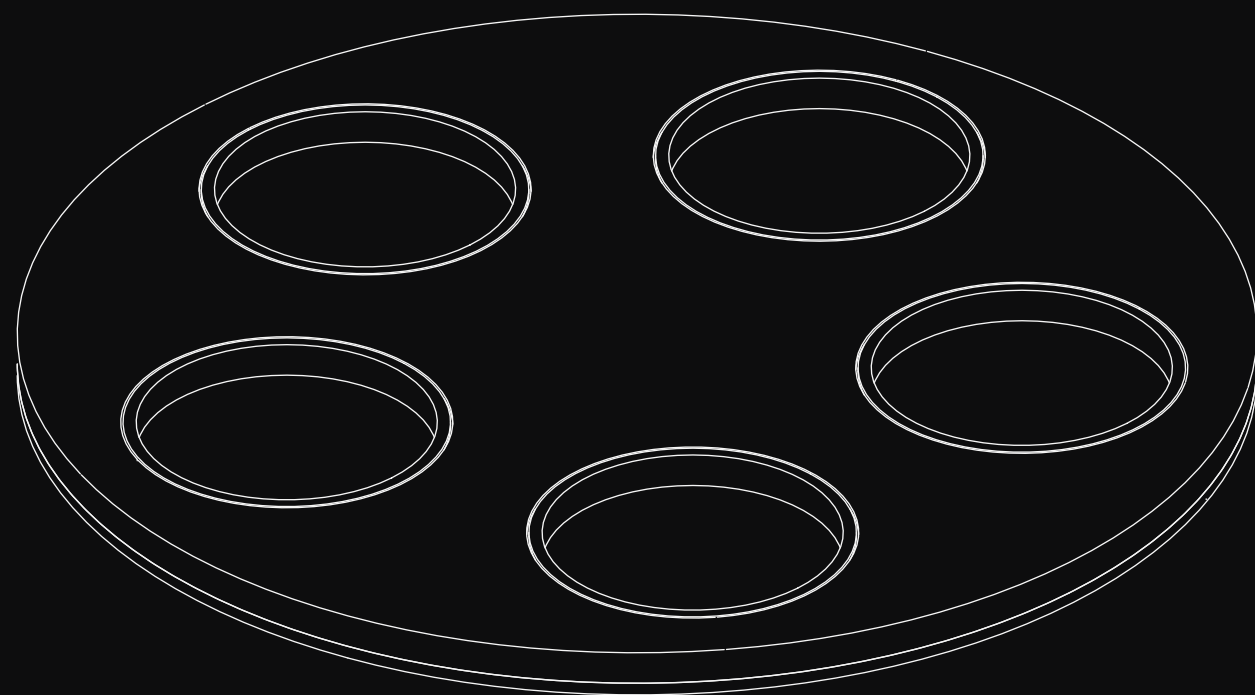
AP-3 Efficiency, Durability & Performance

Efficiency

- Approximately 360 drinks per hour (6 drinks/minute) depending upon recipes
- Accurate to within 0.5 ml (0.017 fl. oz.) when calibrated
- Minimal priming waste < 10 ml (< 0.338 fl. oz.)
- Minimal scavenge waste < 10 ml (< 0.338 fl. oz.)

Other Ratings

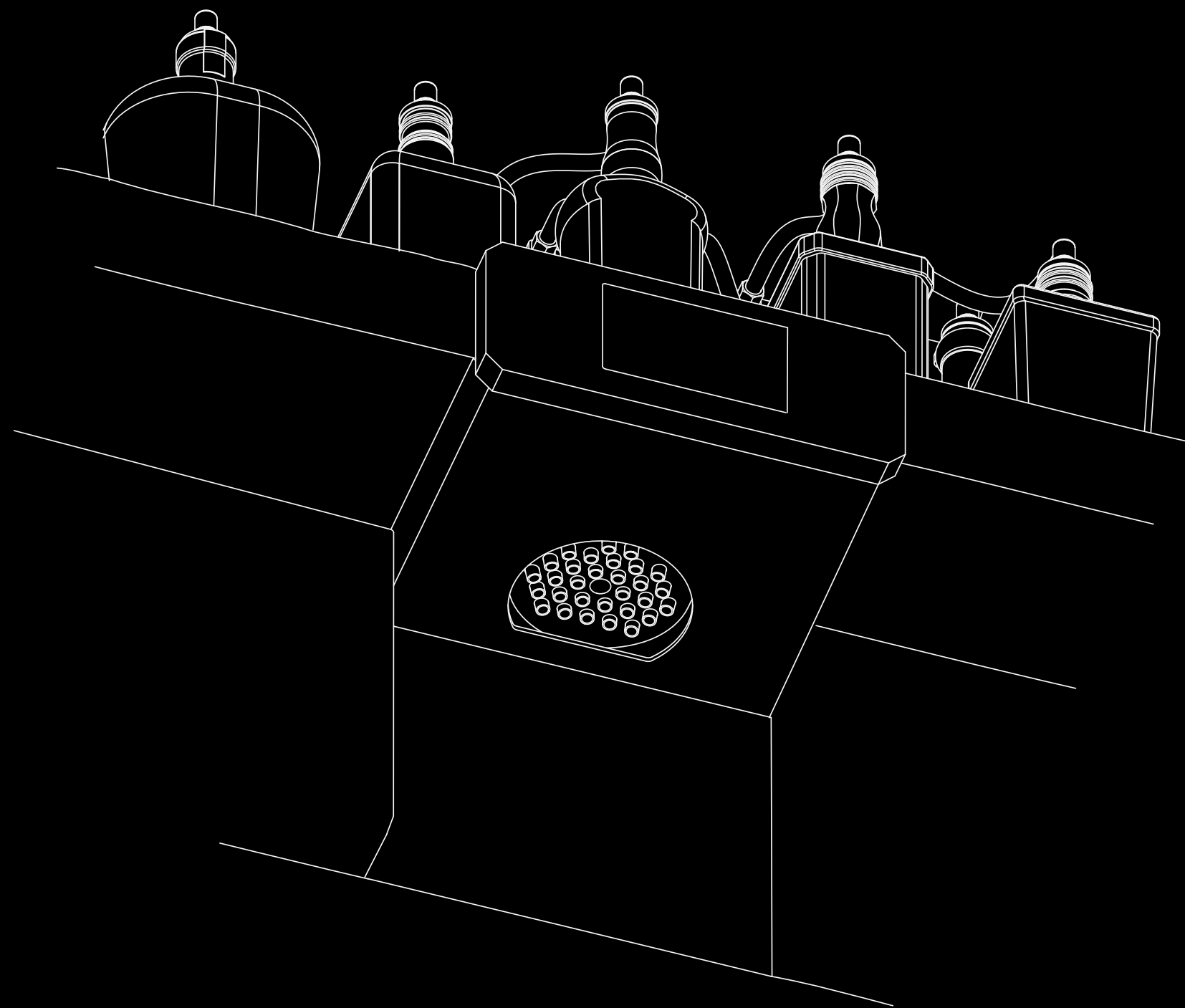
- Carousel bearing is rated to support 750 lb



Durability

- Peristaltic pump performance: 6,000 hours of runtime (motor life) and 4,000 hours of runtime (tubing life) at our typical working rpm.
- The lifecycle of the compressor is expected to be between 10-15 years of regular use in normal operating conditions.
- Cooling fan lifecycle estimated 60,000 to 75,000 hours of continuous operation
- Slides for beverage tray: 50k cycles
- **Beverage Adapter** use cycles, 2k+ connection / disconnection
- Compute / Motor controllers 10+ years continuous operation
- Seal and gasket lifespan 5-10 years
- Estimated life cycle of tubing and pouring head 5-15+ years if cleaned properly and maintained

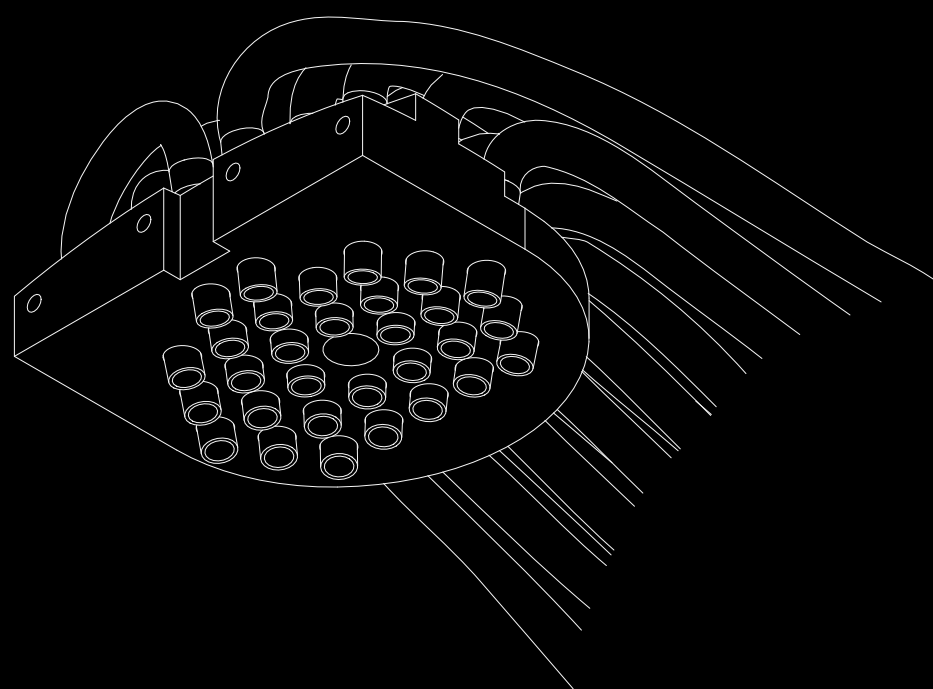
Fast, Precise, and Sanitary

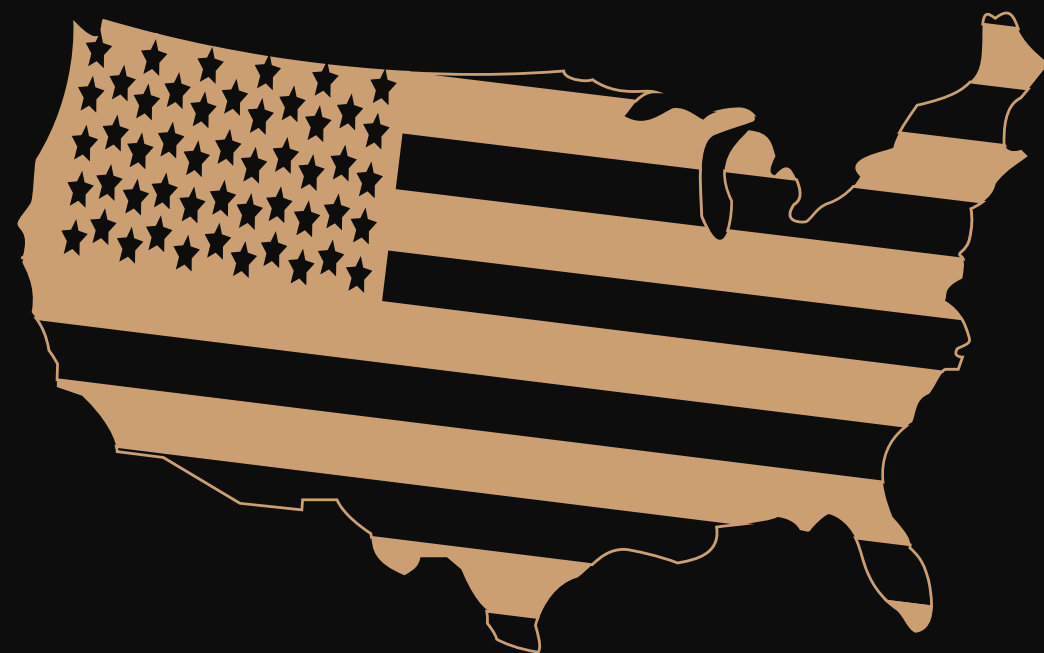


The **AP-3** leverages advanced peristaltic pump technology, where rotating rollers compress a hose to create a vacuum that draws fluid through the tube with exceptional precision. This closed system ensures only the pump tube or hose comes into contact with the fluids.

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.





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

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