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Audience

Everyone

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AP-3 Precision Cocktail Appliance

# Straight to the Bottom Line Five Cocktails at a Time

Automated Pouring for  
Consistency,  
Scalability & Speed

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# Key Benefits

## Perfect Cocktails, Every Time

Automated precision pouring guarantees consistent quality & taste across every shift & location.

## Reduce Waste & Control Costs

Completely eliminate over-pouring with exact measurements for significant cost reductions.

## Boost Efficiency, Minimize Labor

Automate cocktail creation to free up staff, improve service speed during peak hours and elevate the guest experience with more personalized attention.

## Built for High-Volume Service

Commercial-grade refrigeration & mechanics ensure reliability even under the most demanding conditions.

# AP-3 in a Nutshell

## ∞ Unlimited Options

The AP-3 goes beyond pre-set menus. Load up to 16 liquors, six fresh mixers, and connect up to eight soda flavors.

From classics to custom creations, the possibilities are endless.



# AP-3 in a Nutshell



## Easy Operation

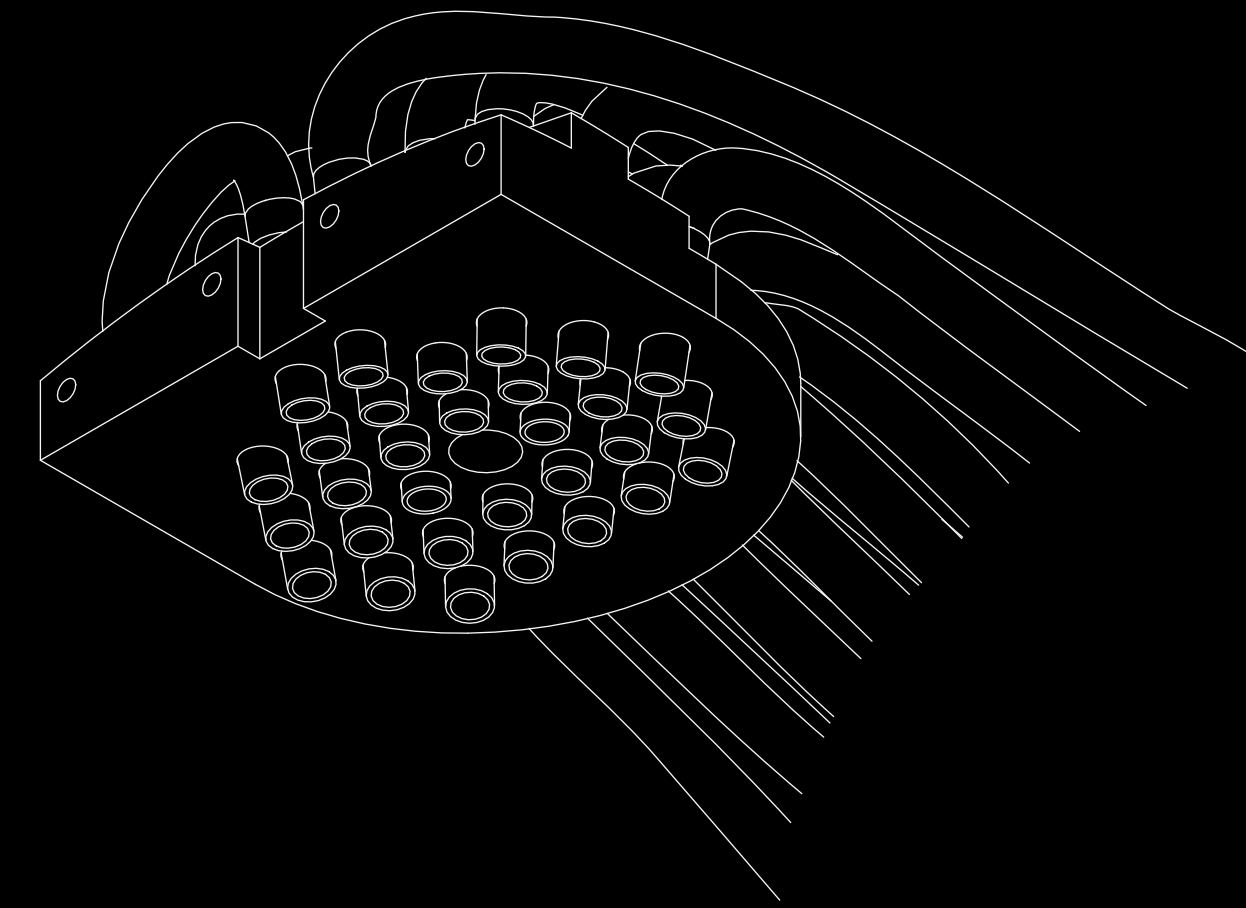
Drink orders can be entered on the keypad. For fully automated order processing, connect to a Point-of-Sale system.

# AP-3 in a Nutshell

## Five Drinks at a Time

Our rotating carousel is not just efficient; it's a visual spectacle that elevates every bar and keeps up with peak demand.

**Serve more, flawlessly.**



## FlavorSync™ System

Medical-grade pumps power 30 discreet flow paths with sub-1 mL accuracy. Zero cross-contamination. Exceptional consistency.

Ingredients blend as droplets meet in the glass, creating optimal aeration and perfectly balanced flavor.

# AP-3 in a Nutshell

## Designed for Food Safety

The AP-3 is built with uncompromising standards for hygiene and ingredient integrity.

We meticulously source every component that comes in contact with your stock, ensuring each part meets or exceeds industry best practices for food safety – including NSF<sup>®</sup> certification where applicable.

## Easy Maintenance & Service

The AP-3 is easy to maintain. A daily wipe down, a weekly cleaning cycle, and ongoing restocking is all it takes.

# Made by Operators for Operators

Cocktail Alliance™ - an intuitive web-interface - empowers corporate teams to define and deploy the perfect cocktail experience consistently & nationwide.

## Design & Deploy Recipes

Create, edit, and instantly distribute new cocktails or seasonal variations to all AP-3 appliances.

## Monitor Performance

Track revenue, COGS, drink volumes, stock levels, and system health in real-time.

## Maintain Brand Consistency

Ensure every cocktail is crafted to your exact specifications, regardless of location or staff experience.


## Simplify Operations

Eliminate manual recipe adjustments and reduce training time for bar staff.

| Drink                  | Keypad & POS Short Name |
|------------------------|-------------------------|
| 1. Blue Lagoon         | BLUE LAG                |
| 2. Espresso Martini    | ESP MART                |
| 3. Elderflower Sour    | EDFLR SOUR              |
| 4. Black Russian       | BL RUSS                 |
| 5. Blue Rum Punch      | BL RUM PUNCH            |
| 6. Brave Bull          | BRV BULL                |
| 7. Elderflower Martini | ELDFLR MART             |
| 8. Tequila Sunrise     | TEQUILA SUNRISE         |
| 9. Aperol Sour         | AP SOUR                 |
| 10. Melon Punch        | MEL ON PUNCH            |
| 11. Gold Margarita     | GLD MARG                |
| 12. Grand Rum Sour     | G RUM SOUR              |
| 13. Manhattan          | MANHATTAN               |
| 14. Electric Margarita | ELCTRC MARG             |
| 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              |

Drink Name: Espresso Martini

Alcohol Content: ~23% ABV | Volume: ~104 ml



Recipe:

- 1. 1½ oz Nikka Coffey Vodka
- 2. 1 oz Kahlua Coffee Liqueur
- 3. 1 oz Espresso

Add Before Pouring: No pre-pour items

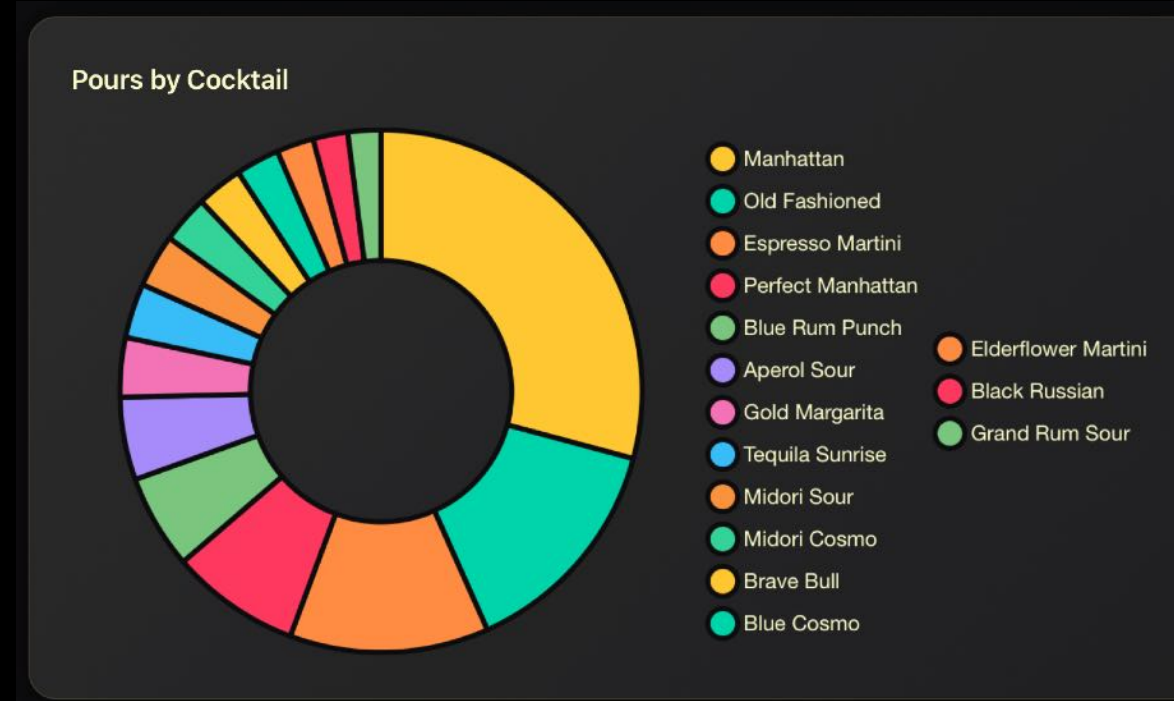
Add After Pouring: 1. Mint Sprig

Keypad & POS Short Name: ESP MART

Glassware: Martini Glass

Sales Price (\$): 12.00

Description: Dark, rich coffee cocktail with a smooth vodka finish.



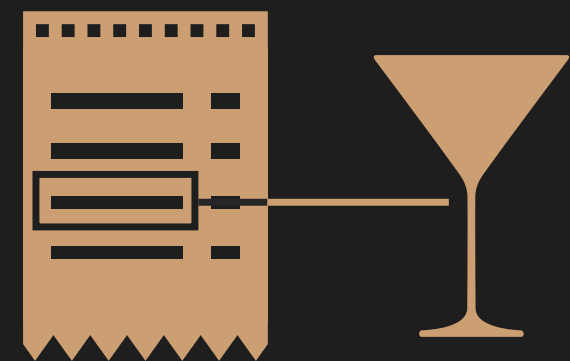
# Seamless POS Integration

The AP-3 POS Adapter connects easily with most commercially available Point-of-Sale systems. Enter orders as usual – the Adapter takes care of the rest.

1



2



3



4



## How it Works

1. You place the order in your POS system.
2. The POS system transmits the ticket to the AP-3, which extracts relevant drinks from the order.
3. Drinks are automatically added to the queue.
4. The AP-3 pours the drinks.

# Our Philosophy

## Built with Pride & Purpose

We're a team of hospitality experts, engineers, and product designers who take immense pride in our work – building exceptional products that are equally intuitive and reliable. Software and hardware should simply work, without demanding technical expertise.

## Technology that Simply Works

The AP-3 requires no complex installations, no frustrating software updates, and delivers clear guidance when needed. We believe the user experience shouldn't require manuals; everything is designed to be serviceable with ease.

## Designed for People & Processes

Ultimately, we build for humans. The AP-3 isn't just about automating drink creation – it's about delivering consistently exceptional beverages that any establishment can be proud of.

**Your workflows. Your recipes. Perfectly executed.**



## 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.

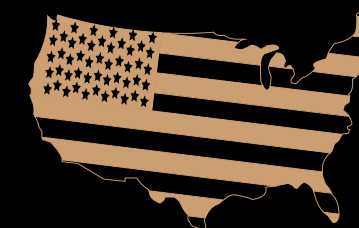
From Samuel Morse to Igor Sikorsky, pioneers have launched their innovations from this region, gifting us with essentials like email and the remote control. It's no coincidence that every aspect of the AP-3 – its design, implementation, and components – originated from Massachusetts, Connecticut, Rhode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