## Get the Gun

# The world leading standard for post-mix bar dispensers.

The world's most popular post-mix beverage dispenser is compact, sturdy and multifunctional. Our barguns help you focus on your customers, improve efficiency and sell more drinks.

## **SAVE TIME**

Serve up to 400 drinks from a single syrup reservoir (bag-in-box); no more lost staff time spent restocking refrigerators.

## **SAVE SPACE**

Say goodbye to stacks of bottles. Store a whole warehouse right under the bar. Just 10 syrup reservoirs will yield 1,200 liters of beverage product.

## SAVE THE ENVIRONMENT

Switching to a 1:6 ratio syrup concentrate will not only significantly reduce transport-related emissions, it will also reduce the volume of disposable packaging your bar produces.

### **SAVE MONEY**

Oftentimes, post-mix is no more expensive than bottles or cans. In many cases, it can actually be cheaper.

## Wunder-Bar

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## A BEVERAGE DISPENSER THAT WORKS FOR YOU.

The Wunder-Bar beverage dispensing system is fully hydraulic with no electronic parts. This makes our barguns ideal for wet bar environments.

## **VERSATILITY**

A single gun serves up to 14 different products, including cola, tonic, juice, energy drinks and soda.

#### CONVENIENCE

Sophisticated flex-hose design with bar-mounted holster makes for easy access in crowded environments.

#### QUALTITY

A patented hardened handle casing and stainless steel hose sheath offers extreme durability



## **ADDITIONAL FEATURES:**

- A single gun serves up to 14 different products
- · Works with any bag-in-box system
- · Easy flow control adjustment
- · Flow regulated manifold offers constant flow rate regardless of pressure variation
- · Self-rinsing nozzle cup
- Easy removal of contact parts for routine cleaning and maintenance
- Flexible hose length from 90 cm to 210 cm
- Recirculation bargun—always serve the first drink at the right temperature
- · NSF Compliant and ETL Sanitation Certified
- EU Food Contact compliant: EU Framework Regulation No. 1935/2004

#### **U.S. Patents and Patents Pending:**

D656,387, D647,785, D656,001, D648,420 D648,421, D648,826, D669,308, D643,708 D648,617, D656,388, D656,002, D658,486 8,272,536, 8,448,821, 8,459,505, 9,038,986

Canadian Patents: 2,772,405 Japanese. Patent No.: 5758895

