

The Wunder-Bar post-mix beverage dispensing system conforms to European industry standards and is NSF and SK certified.

Our quality engineers thoroughly inspect and test all Wunder-Bar products before they are shipped, ensuring years of reliable performance.

Wunder-Bar[®]
EUROPE

www.wunderbar.com

Contact your
bottler and order
the Wunder-Bar
post-mix beverage
dispensing
system
today!

GET THE GUN

**WUNDER-BAR – THE WORLD STANDARD
FOR POST-MIX BAR DISPENSERS**



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EUROPE

Save time and money with post-mix

Wunder-Bar lets you focus on your customers. Improve efficiency and sell more drinks with the Wunder-Bar post-mix system.

Save time: serve 400 drinks (0.3l) from a single syrup reservoir (bag-in-box) – no more lost staff time spent restocking refrigerators

Save space: store a whole warehouse right under the bar; just 10 syrup reservoirs will yield 1200 litres of beverage product – say goodbye to stacks of bottles

Save the environment: switching to a 1:6 ratio syrup concentrate will significantly reduce transport-related emissions and the volume of disposable packaging your bar produces

Save money: litre for litre, post-mix is usually no more expensive than bottles or cans and can often be cheaper – contact your bottler for specific pricing information

Serve customers faster with the gun

The world's most popular bar dispenser is compact, sturdy and multifunctional.

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 for easy access in crowded environments

Quality: patented hardened handle casing and stainless-steel hose sheath for extreme durability

Installation

The manifold is mounted on the underside of the bar with two screws and connected to a water source, carbonator, pressure regulator and syrup reservoirs (bag-in-box). Installation takes about one hour and is provided by your bottler.



How it works

The Wunder-Bar beverage dispensing system is fully hydraulic with no electronics – ideal for a wet bar environment.

Easy flow control adjustment using two screws

Self-rinsing nozzle cup eliminates carry-over of syrup residue

Flow-regulated manifold offers constant flow rate regardless of pressure variation

Easy removal of contact parts for routine cleaning and maintenance