



LE BREAD XPRESS ANNOUNCES FIRST BREAD MACHINES IN THE USA
AT STONESTOWN GALLERIA

--Latest Location Brings Innovative Micro-Bakery to Retail Customers--

SAN FRANCISCO – July 26, 2016 – Le Bread Xpress today announced that it has opened a new location of its bread micro-bakery at the Stonestown Galleria retail shopping complex. Bread Xpress delivers hot, fresh baguettes on demand in an integrated robotic vending machine. Most bread machines are operating overseas or in private office complexes in the Bay Area, making the Stonestown location the first US site available to the general public.

“We are pleased to bring our micro-bakery to a publicly-accessible location in the US,” said Benoit Herve, founder and CEO of Le Bread Xpress. “Our bread machines in our Bay Area corporate installations have been met with great enthusiasm because employees are able to get good food even when the company cafeterias are not open. We are excited to bring this same opportunity to our first retail location.”

The Le Bread Xpress bread machine offers French artisan baguettes, delivered in 20-30 seconds, and is located within Stonestown Galleria at 3521 20th Avenue in San Francisco.

About Le Bread Xpress

Le Bread Xpress provides the world’s first robotic micro-bakeries, offering hot, fresh French bread on demand. The Bread Xpress baguette machine integrates refrigeration and quick bake capabilities in a compact unit the size of a traditional vending machine. Le Bread Xpress was founded in 2015 and offers micro-bakeries to hospitals, universities, hotels, retail centers and office parks world-wide. For more information, please visit www.lebreadxpress.com.

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