

Meet Bake Xpress



Serving Freshly-Baked Food 24/7

Bake Xpress gives you the ability to provide a full menu of meals and pastries around the clock in a compact vending solution. With the perfect combination of microwave and convection for even heating and infrared for crisping, your customers will enjoy flaky pastries, steaming pasta meals, or hot crispy-crust pizza, all with a unique high-tech flair.

Bake Xpress' integrated intelligence and combination smart oven are uniquely able to replicate the traditional in-store bakery or café experience. The menu can easily be changed at any time. Just set the heating technology and times once, and the custom baking profile of each item is communicated to the smart oven at time of order. You can even offer chilled foods like fruit plates or garden salads. The possibilities are unlimited!



FULL MENU

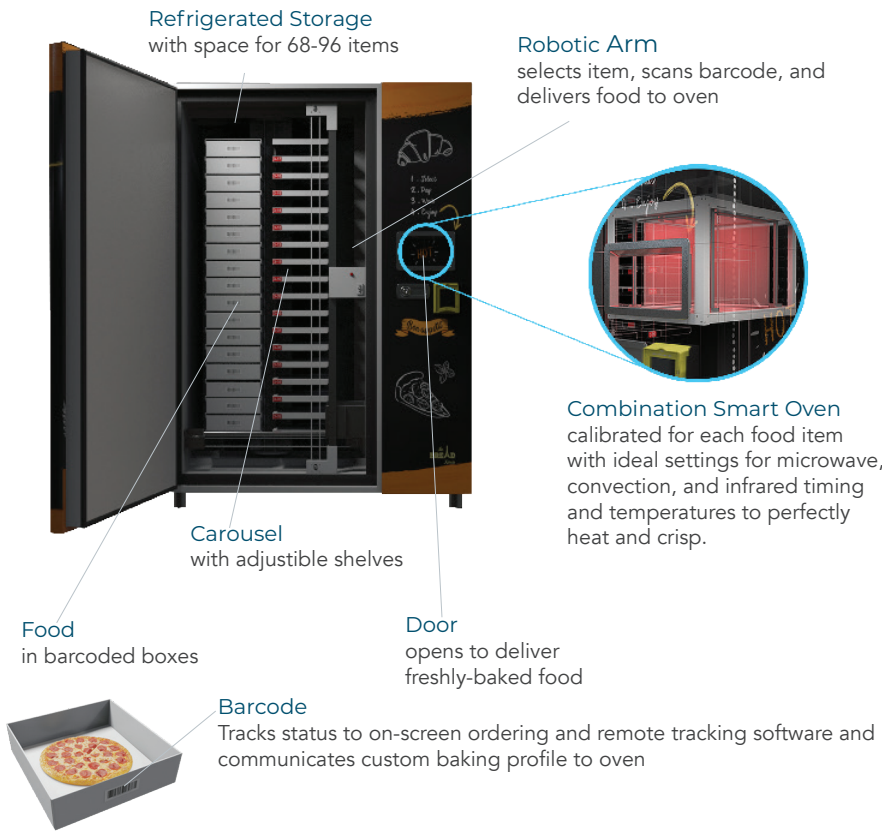


FLEXIBLE



CONVENIENT

A Look Inside Bake Xpress



Software Suite

You'll be able to monitor Bake Xpress remotely using our cloud-based software, which keeps you up to date on inventory and machine operation.



If an item expires, Bake Xpress will remove it from the menu, and let you know so you can remove it the next time you load the machine. It's that easy!

White Labeling

Want to add your bakery's own products? No problem! Simply adjust and capture the precise oven settings via the on-screen or remote software and assign the new profile to each item via the barcode.

Apply your own branding to the exterior and you can add locations or extend open hours for a fraction the cost of opening and staffing a traditional brick-and-mortar cafe.



Ideal for High-Traffic 24/7 Locations



Hotels



Universities



Offices



Retail Sites



Transportation Hubs



Manufacturing Facilities



Hospitals



Stadiums

EXTERNAL

Exterior	55"W x 40"D x 75"H
Touchscreen	55" (diagonal)
Power supply	220V single-phase 50/60 Hz 20A (max)
Payment	Nayax/VPOS Touch Apple Pay; Google Pay; University/corporate cards
Plumbing	Not required
Exhaust	Not required

INTERNAL

Refrigerator Capacity	68-96 items
Refrigerator temperature	0-5° C
Oven	Combination Infrared/Convection/ Microwave
Oven temp	Custom settings per item: up to 400°F

TECHNOLOGY

Connection	5G/WiFi/Wired
Bar code	For inventory and baking profile
Software	Cloud based tracking of inventory and machine operation
Sensor	Temperature, pressure, motion, and position sensors monitor and calibrate machine function
Robotics	For food selection and delivery

FOOD

Source	Use our nationwide network of food suppliers, your own source, or sell your own products
Est. food cost	\$1.00 - \$5.00/item
Est. sale price	\$3.00 - \$12.00/item
Packaging	8x8x2" box
Baking	Individually calibrated and communicated via barcode
Inventory	Remote tracking via cloud-based software

TECHNICAL SPECIFICATIONS



www.LeBreadXpress.com | 650.996.4003