

Stocking Bake Xpress



Fully customizable menu that can be changed at any time

Infrared + Convection + Microwave combination smart oven calibrated for each food item with ideal combination of heating technologies and times

Your menu, your way

What's on the Bake Xpress menu? In short, anything you want! The combination infrared/convection/microwave oven inside Bake Xpress makes it possible for you to fully customize your Bake Xpress menu with an unlimited selection of foods. From flaky croissants to pizza with crispy crusts to steaming hot pasta, Bake Xpress can deliver restaurant-quality results.

You can also source your food from anywhere: LBX does not sell food or prescribe which suppliers you use. This gives you the freedom to use your own kitchen, partner up with a local restaurant or bakery, or leverage your existing supplier contracts. We can also connect you with nationwide distributors and provide you with ordering information and starter menus that have already been added to Bake Xpress. This will get you up and running as quickly and easily as possible, and you can always change your menu to suit your customers' preferences.



CHOOSE YOUR MENU



CHOOSE YOUR SUPPLIERS



CHANGE ANY TIME



Certified to meet all UL and CSA standards by TÜV Rheinland.

Suitable for installation at airports, hospitals, military facilities, and other high-traffic public locations.

Sourcing Food

LBX Food Robotics does not sell food for Bake Xpress, but we have established suppliers who can provide an extensive menu of choices. You can also use your own foods or existing partners, or add in other brands. There are no limits or restrictions on your menu or supplier choices, and your relationship will be direct, not through LBX.

Nationwide Distributors

LBX can connect you with established distributors for a variety of pastries, pasta, pizzas, sandwiches, and snacks that you can start serving immediately.



Your Kitchen

You can add your own foods to Bake Xpress, allowing you to extend hours or add locations without keeping your kitchen open or compromising quality.

Your Current Partners

The ability to bake anything you like in Bake Xpress allows you to leverage your existing supplier contracts for optimal pricing, simplicity, and consistency.

Restaurants or Food Brands

Serving local favorites or familiar food brands is a unique way to capitalize on the flexibility and advanced heating technology in Bake Xpress.

Choosing Your Menu

Your menu can be tailored to best fit your location and customers' preferences, and to focus on top selling foods. You can have an unlimited number of items in your full menu, managed and saved in Bake Xpress' backend software.



You can change what you are serving at any time: when you load the machine, the barcodes on the items placed that day will be scanned and the menu will be autopopulated. The sales analysis tools built into the BX software will help you optimize your menu and inventory.



A Few Logistics

Storage Space

Most wholesale food will be delivered frozen, but it should be thawed when it is placed in Bake Xpress. Therefore, you will need both a freezer and refrigerated storage space as well as a temperature-controlled way to transport the food from storage to Bake Xpress.

Packaging

Food in Bake Xpress is stored, baked, and delivered in specific boxes that meet food safety standards and are refrigerator, microwave, and oven safe. As with the food, LBX does not sell the boxes, but we can connect you directly with established suppliers or advise on technical requirements if you would like to use your own resources. You can customize the boxes with your own branding and can add susceptors to maximize crispiness, or other elements such as parchment, bowls, or liners.



Barcode Labels

The BX backend software is a powerful tool that gives you remote visibility into machine operation and inventory and provides detailed sales tracking tools. It is also where you will establish and edit each item's custom profile that includes baking settings, photos, nutrition information, and pricing. When you are ready to load the machine, you will print the barcode labels using the BX software and any label printer.

Susceptor

Can be placed under foods for enhanced crispiness

Barcode

Tracks status to on-screen ordering and remote tracking software and communicates custom baking profile to oven

