

Operating Bake Xpress



Serve an unlimited 24/7 menu

Bake Xpress gives you the ability to serve any foods your customers would like. Tailor your menus to individual locations based on time of day, target demographic, or regional preferences, and change your menu at any time. Our LBX software makes it easy to track inventory and sales trends over time so that you can maximize your sales.

You can stock food from our established suppliers or use your own supplier—you can even add foods from local restaurants or bakeries. Simply choose oven technologies and times once for each item using either the Bake Xpress touchscreen or the LBX software. All information about each food is communicated to the machine when you load the boxes into the refrigerator.

The end result is a 24/7 fully unattended micro-café with a menu that can be easily adapted to what your customers want most. No need to add staff or provide extensive training. The automation and intelligence within Bake Xpress does the work for you!

-  FLEXIBLE MENU
-  UNATTENDED SERVICE
-  FULLY AUTOMATED

What's on the Menu?

In short, anything you want! Because Bake Xpress combines microwave and convection for even heating with infrared for finishing touches, you can serve restaurant-quality food that tastes fresh from the oven... because it is!

You can choose your menu based on heaviest traffic times or customer preferences, and you can change it at any time. The LBX software provides sales reports in addition to real-time monitoring of the machine, so you will be able to adjust your menu and pricing to optimize sales.



Ordering Food

LBX Food Robotics does not sell food for Bake Xpress, but we have established suppliers who can provide an extensive menu of choices as well as partnerships with leading restaurant brands. You can also use your own distributor or bake your own products: it's easy to calibrate Bake Xpress to perfectly bake new foods. The profits from the machine are 100% yours.

Established Distributors

LBX Food Robotics has already set Bake Xpress to bake a variety of pastries, pasta, pizzas, sandwiches, and snacks. You can start serving these items immediately.

Restaurant Partners

If you want to offer unique high-end foods in Bake Xpress, LBX has also established settings for a variety of options from restaurant partners.

Your Own Products

LBX can help you set the baking technology and times for foods from your own restaurant or supplier onscreen or using the LBX software to achieve the perfect results.

Stocking the Machine

Stocking the machine is easy because the intelligence built into Bake Xpress does the work for you. The food will be delivered to you frozen for safe storage. Simply thaw the food, place each item in its labeled box, and place the boxes on the individual shelves of the carousel in the Bake Xpress refrigerator.

Everything else is automated: Bake Xpress scans the carousel to identify the contents of the machine, populates the on-screen menu and tracking software, and communicates the baking profile to the oven when an item is ordered. It even keeps track of expiration dates and removes an item from the menu if it is past date.

1 Assemble the boxes

The boxes are delivered to you flat and ready to fold.

2 Place the food

Remove each food item from its shipping packaging and place into a box

3 Apply the label

Affix the pre-printed barcode centered on the side of the box



4 Load the machine

Place the boxes on the shelves of the Bake Xpress carousel with the box lid folded under the box and the label facing out

5 Press scan

Everything else is fully automated. Just close the door, press scan, and Bake Xpress takes it from there.

Automation makes it easy for you



Choose your menu



Change at any time



Fully automated



No added staff



No profit sharing

Lbx
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