

# Choosing Your Menu



Fully customizable menu that can be changed at any time

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

## Your menu, your way

What's on the menu? Anything you want. Bake Xpress isn't limited to pre-set options—it's built for culinary creativity and flexibility. Thanks to its advanced combination infrared, convection, and microwave heating, you can serve a wide variety of foods with restaurant-quality results. From flaky croissants and melty paninis to crispy pizza and piping hot pasta, your menu is only limited by your imagination. Serve chilled foods too!

You also have complete control over your food sourcing. LBX doesn't sell food or restrict your suppliers, so you can:

- Use your own kitchen or commissary
- Partner with local restaurants or bakeries
- Leverage your existing supply chain

Prefer a head start? We can connect you with national food distributors, share curated starter menus, and provide plug-and-play ordering templates already loaded into the Bake Xpress backoffice so you can hit the ground running and then adapt your menu anytime to suit your customers' tastes.



CHOOSE YOUR MENU



CHOOSE YOUR SUPPLIERS



CHANGE ANY TIME



## 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' backoffice 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 & Food Prep Logistics

Most wholesale food will arrive frozen, but it should be thawed before it's ready for sale. Bake Xpress is designed to handle this final stage—so you can slack the food directly in the machine before it's ordered and baked. To support this process, you'll need freezer storage for bulk inventory and a temperature-controlled method for transporting food from storage to Bake Xpress.

### Packaging

Food in Bake Xpress is stored, baked, and delivered in specialized packaging that meets food safety standards and is refrigerator, microwave, and oven safe. You can purchase boxes directly through the LBX website for convenience, or we can provide detailed technical guidelines if you prefer to source your own. If you already have packaging you'd like to use, LBX can evaluate and verify it for compatibility, ensuring it performs safely and consistently.



Susceptor  
Can be placed under  
foods for  
enhanced crisping

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

You can fully customize your packaging with branded graphics, and enhance performance with options like susceptors for extra crispiness, or use branded parchment liners, bowls, or wraps, or custom-printed boxes for a seamless customer experience

### Barcode Labels

The Bake Xpress backoffice software is a powerful, cloud-based platform that gives you full remote visibility and control over your machine. From inventory and performance tracking to detailed sales analytics, everything you need is at your fingertips.

It's also where you'll create and manage each item's custom profile, including baking instructions, product photos, nutrition information, and pricing

When you're ready to load your kiosk, the software generates a unique barcode ID for each item. Simply print the barcodes using any standard label printer, apply them to your packaging, and Bake Xpress will automatically recognize each product and manage everything automatically.



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