

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 infrared, convection, and microwave, your customers will enjoy flaky pastries, steaming pasta meals, or hot crispy-crust pizza, all with a unique high-tech flair.



Bake Xpress is the only machine of its kind to be fully UL- and CSA-certified, required for highly-regulated sites like airports, hospitals, military bases, and other sensitive locations. With four years of continuous operation, the reliability of LBX technology is fully-tested and well-validated in a variety of locations.

You can fully customize the machine and menu, using your own branding and foods. Plus, the menu can easily be changed at any time: just set the heating technologies 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



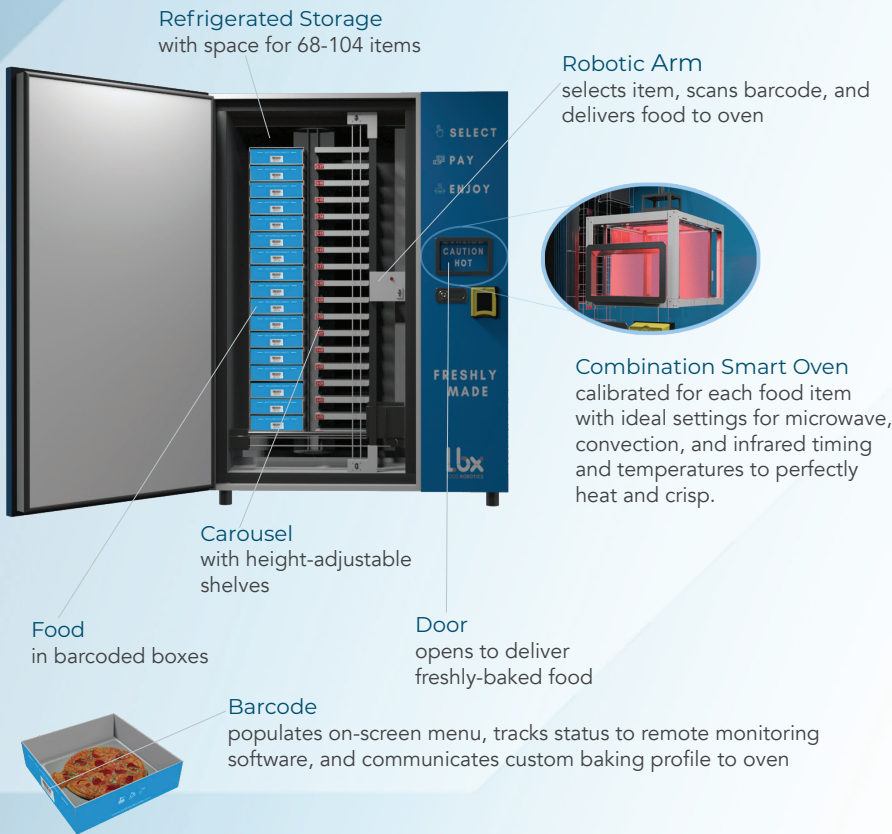
FLEXIBLE



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.



You also can generate sales reports to illustrate trends and patterns that will help you maximize your sales. If an item expires, Bake Xpress will remove it from the menu, and let you know so you can replace it the next time you load the machine. It's that easy!

White Labeling

Bake Xpress can be fully customized. Apply your own branding to the exterior, packaging, and screens, and you can add locations or extend open hours for a fraction of the cost of opening and staffing a traditional brick-and-mortar cafe.



Want to add your own products? No problem! Simply capture the smart oven settings via the on-screen or remote software and communicate the new profile to each item via the barcode.

Ideal for High-Traffic 24/7 Locations



Hotels



Universities



Offices



Retail Sites



Transportation Hubs



Manufacturing Facilities



Hospitals



Stadiums

EXTERNAL

Exterior	55"W x 38.5"D x 75"H
Touchscreen	55" (diagonal) 4K
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	68-104 items
Refrigerator temperature	0-5° C
Oven	Combination Infrared/Convection/ Microwave
Oven temp	Custom settings per item: up to 450°F

TECHNOLOGY

Internet	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
Avg. food cost	\$1.00 - \$5.00/item
Avg. sale price	\$3.00 - \$12.00/item
Packaging	8x8x2" box
Baking	Individually calibrated and communicated via barcode
Inventory	Remote tracking via cloud-based software

CERTIFICATIONS

UL/CSA	Bake Xpress is certified to meet all UL and CSA standards by TÜV SÜD.
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