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!





A Look Inside Bake Xpress

Refrigerated Storage with space for 68-104 items



Carousel with height-adjustable shelves

Barcode

Food in barcoded boxes



freshly-baked food

opens to deliver

Door

populates on-screen menu, tracks status to remote monitoring software, and communicates custom baking profile to oven

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

Robotic Arm

delivers food to oven

selects item, scans barcode, and

Combination Smart Oven

calibrated for each food item with ideal settings for microwave, convection, and infrared timing and temperatures to perfectly

heat and crisp.

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



Facilities

EXTERNAL Exterior 55"W x 40"D x 75"H

EXterior	55 W X +0 D X / 5 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	e \$3.00 - \$12.00/item
	Packaging	8x8x2" box
)	Baking	Individually calibrated and communicated via barcode
	Inventory	Remote tracking via cloud- based software
	<u>CERTIFICATI</u>	ONS

UL/CSA

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



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Hubs