

# Fully Autonomous Dining

## Healthy, High-Quality Hot Food On Demand



Meet Bake Xpress, a revolutionary hot food kiosk that delivers fresh, delicious meals and pastries anytime, day or night. Whether you want flaky croissants, crispy-crust pizza, or piping-hot pasta, each item is perfectly cooked using our unique combination of infrared, convection, and microwave technology. You define everything — the menu, the branding, and even the videos on the stunning 55-inch 4K touchscreen — making it a fully customizable, high-tech solution that turns heads and satisfies cravings.



### Unlimited Menu

Any food, any source--  
including existing on-site  
kitchens

Combination smart oven  
delivers top quality

Offer hot and chilled options!



### Fast & Convenient

Meals in seconds in easy-to-carry  
reclosable box.

24/7 availability - unattended.



### Simple Operation

Fully autonomous smart kiosk

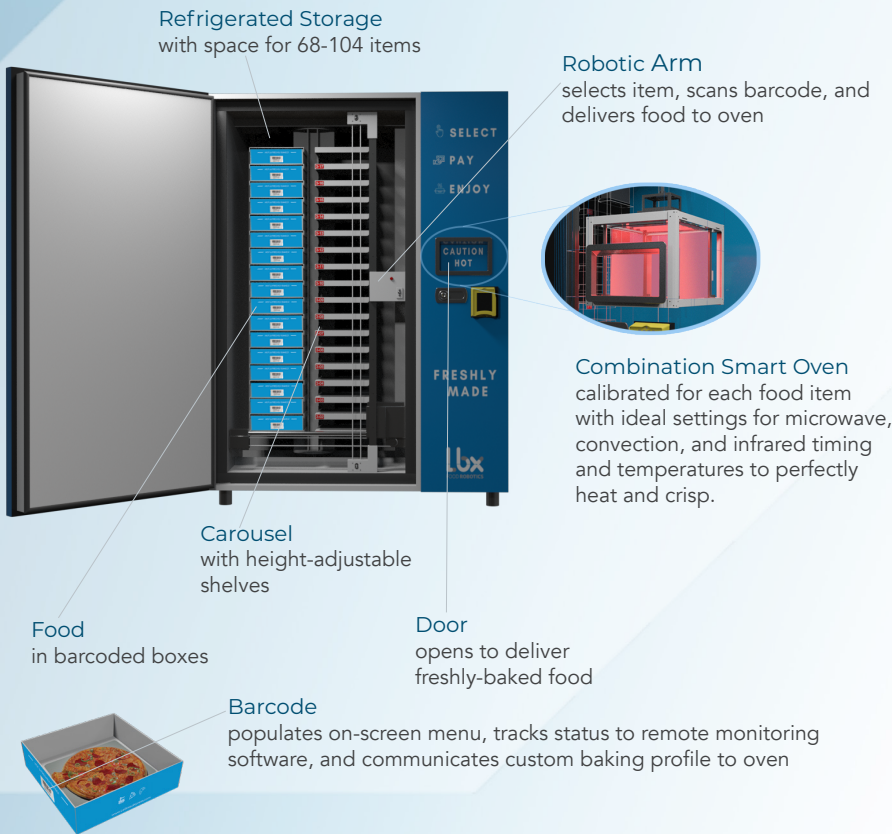
Integrates with other payment  
systems

Remote kiosk management  
through robust customer portal



Bake Xpress is fully UL, CSA, and  
NAMA/NSF certified

## 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	Cashless payment; integration with student, employee, and loyalty cards
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Plumbing	Not required
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Exhaust	Not required
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### INTERNAL

Refrigerator Capacity	68-104 items
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Refrigerator Temperature	0-5° C
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Oven	Combination Infrared/Convection/Microwave
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Oven temp	Custom settings per item: up to 400°F
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### TECHNOLOGY

Internet	5G/WiFi/Wired
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Bar code	For inventory and baking profile
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Software	Cloud based tracking of inventory and machine operation
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Sensor	Temperature, pressure, motion, and position sensors monitor and calibrate machine function
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Robotics	For food selection and delivery
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### FOOD

Source	Use our nationwide network of food suppliers, your own source, or sell your own products
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Avg. food cost	\$1.00 - \$5.00/item
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Avg. sale price	\$3.00 - \$12.00/item
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Packaging	8x8x2" box
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Baking	Individually calibrated and communicated via barcode
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Inventory	Remote tracking via cloud-based software
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### CERTIFICATIONS

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