



LE BREAD XPRESS LAUNCHES BAKE XPRESS MICRO-BAKERY  
AT UC BERKELEY  
*--Innovative Robotic Machines Vend Fresh Baked Goods--*

**BERKELEY, Calif. – Jan. 15, 2020** – Le Bread Xpress today announced that the University of California, Berkeley, now has a Bake Xpress micro-bakery installed on campus, providing fresh-baked pastries and meals to students and faculty on demand. The Bake Xpress micro-bakeries are robotic vending machines that bake artisan baked goods at the touch of a button, offering a fresh, healthy alternative to traditional vending food options.

“Universities are a prime example of a location where people are working around the clock and have few options for decent snacks or quick meals,” said Benoit Herve, founder and CEO of Le Bread Xpress. “We are excited to install our Bake Xpress machine at Berkeley to provide everything from croissants to quiche to the Berkeley community.”

The Berkeley installation is provided via contract with the company that runs the UC system cafeterias and student dining halls. “Our customer was seeking a solution to extending their staffed cafeteria offerings, which are only open at certain hours of the day,” noted Mr. Herve. “Bake Xpress allows them to provide fresh food around the clock without extending staff hours.”

Like Le Bread Xpress’ original baguette micro-bakeries, Bake Xpress machines integrate refrigeration and baking technology into a single unit that is the size of a traditional vending machine. While Bake Xpress micro-bakeries are capable of storing 70 units of up to six different selections, the UC Berkeley machine currently offers croissant, chocolate croissant, pizza and quiche. Each food item partially prepared at a wholesale bakery in Burlingame, Calif., and then stored in the Bake Xpress refrigerator. Customers choose, customize, and pay for their selection via the touchscreen display and integrated payment system. With its own baking profile programmed into the machine, a food item is custom baked upon order and delivered to the customer in less than three minutes.

**About Le Bread Xpress**

Le Bread Xpress provides the world’s first robotic micro-bakeries, offering hot, fresh French baked goods on demand. The Bread Xpress baguette machine integrates refrigeration and baking capabilities in a compact unit the size of a traditional vending machine. The latest addition to the Le Bread Xpress product line, Bake Xpress, extends the technology to micro-bakeries that offer a choice of up to six different pastry and meal items per machine. Le Bread Xpress was founded in 2015 and offers micro-bakeries to hospitals, universities, hotels, retail centers and office parks world-wide. For more information, please visit [www.lebreadxpress.com](http://www.lebreadxpress.com).



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