



**BAKE XPRESS CHOSEN BY BLUEBIRD BY LARK HOTELS**  
***--Robotic Bakery Kiosk Brings 24/7 Meal Service to First Bluebird by Lark Location--***

**SUNNYVALE, Calif.– April 11, 2023** – LBX Food Robotics, the leader in hot food vending, today announced that Bluebird by Lark Hotels, a boutique hotel collection with 30+ properties in New England and beyond, chose Bake Xpress to provide fresh, healthy meals and snacks to guests at its Sunapee, NH, location. Bake Xpress hot food kiosks are robotic bakeries that bake a wide selection of food on demand, delivering bakery quality in a convenient unstaffed solution. The Bake Xpress in Sunapee bakes bagels, muffins, pizza, croissant sandwiches, breakfast sandwiches and chicken fingers, allowing Bluebird to extend the availability of its continental breakfast and offer convenient comfort foods to guests around the clock.

“The vision of the Bluebird brand is to revive the great American road trip, and we have renovated nostalgic lodges and motels to provide families with a place to relax without worry about schedules or commitments,” said Rob Blood, founder and CEO of Lark Hotels. “As part of our modernizations, we employ the latest technology to optimize our guests’ experiences. Bake Xpress offers us a unique, high-tech way to provide freshly-baked breakfast items and other pastries to our customers around the clock, so warm comfort foods are always available to them.”

Bake Xpress stores partially-baked foods in its refrigerator and then custom bakes them within one to two minutes at the time of order. The smart oven inside Bake Xpress is calibrated specifically for each menu item to use a precisely-tuned combination of microwave, convection and infrared baking technologies to properly warm and crisp each item. In addition to baked goods like muffins and croissants and hot meals such as pasta, sandwiches and pizza, Bake Xpress can also serve refrigerated foods like salads and charcuterie plates.

“We are pleased to open our first boutique hotel location with Bluebird by Lark,” said Benoit Herve, founder and CEO of LBX Food Robotics. “The addition of the Bake Xpress to their Sunapee location resolves the issue that many of us have faced when we want something more than a bag of pretzels to eat at a hotel outside of normal service hours. We are looking forward to expanding within the Bluebird by Lark Hotel properties as well as with other hotels.”

The 53-room Bluebird by Lark Sunapee location opened in 2022 and is the first of several locations opening across the US. For more information, please visit: <https://www.bluebirdhotels.com/hotels/sunapee>.

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### **About Bluebird by Lark**

As a gathering place for wanderers and a resting place for free spirits, Bluebird by Lark is founded on the belief that there are unforgettable discoveries just miles from your doorstep, and life-changing experiences further afield. Designed with explorers in mind, Bluebird accommodations are accessible for travelers who pre-book a stay as one of many stops on their journey, or happen upon them while en route to other off-the-map jaunts. By breathing new life into existing motor lodge properties, Bluebird accommodations are accessibly-priced, opening up a world of exploration for all travelers. The properties are designed to further enhance the travel experience, offering various room categories for all types of guests and groups, with common areas created as gathering spaces. Rooms are simple yet fully appointed and impeccably designed to prioritize comfort and rest after a day of exploring, from city to seaside to mountain. Drawing on Lark Hotels' expertise in service and quality experiences, Bluebird offers guests warm, familiar service matched with smart accommodations.

### **About LBX Food Robotics**

LBX Food Robotics is revolutionizing the food service industry with Bake Xpress, a ground-breaking robotic hot food vending kiosk. Bake Xpress is a compact vending unit that combines robotic, AI, sensor, wireless, and software technologies with infrared, convection, and microwave heating to custom bake a variety of meals and pastries on demand. With a customizable menu ranging from croissants and muffins to pasta, pizza, pastries, gourmet sandwiches and refrigerated foods like salads, Bake Xpress provides 24/7 access to the convenient, healthy food consumers demand and is a significant upgrade to traditional vending options. LBX was founded in 2015 as Le Bread Xpress and has installed Bake Xpress kiosks in universities, hotels, hospitals, retail centers, factories and office parks world-wide, with machines in continuous operation for more than three years. For more information, please visit [www.lebreadxpress.com](http://www.lebreadxpress.com).

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