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





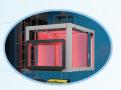
A Look Inside Bake Xpress

Refrigerated Storage with space for 68-104 items



Robotic Arm

selects item, scans barcode, and delivers food to oven



Combination Smart Oven

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

with height-adjustable shelves

Carousel

Food in barcoded boxes

Door

opens to deliver freshly-baked food



Barcode

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

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











Manufacturing
Facilities





EXTERNAL

Exterior 55"W x 40"D x 75"H Touchscreen 55" (diagonal) 4K

Power 220V single-phase 50/60 Hz

supply 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.

