

# Bake Xpress Packaging

Food is stored in individually barcoded boxes inside the Bake Xpress refrigerator



Bake Xpress scans the barcode to connect to the food's unique profile with related details and custom baking settings

Optional susceptors can be added to enhance heat distribution and crisping



Bake Xpress boxes can be custom-printed



Food is delivered directly from the Bake Xpress oven

Oven-safe boxes have a closeable lid for easy carrying



## Leveraging packaging for the best experience

Bake Xpress uses a standard pizza-style box to store food in the refrigerator, transport food to the oven for baking, and deliver the freshly-baked food to the customer. The food never contacts the machine surfaces, eliminating sanitation concerns and cross-contamination risk, and it's delivered to the customer in a convenient box that they can close for easy transport.

The barcode on the side of the box is the key to the Bake Xpress process. The initial scan of the barcode when the machine is loaded communicates the food's name, image, nutrition info, and pricing for the on-screen menu as well as the custom baking settings for the combination oven. The barcode also includes shelf life details so Bake Xpress knows to remove the item from the menu if it expires.



CHOOSE YOUR MENU



CHOOSE YOUR BOXES



CHANGE ANY TIME

## Turnkey Bake Xpress Packaging

LBX has partnered with a leading US-based packaging supplier to provide easy access to boxes and susceptors that have been designed for use in Bake Xpress. These fully tested boxes can be ordered for immediate delivery or custom-printed with your branding and graphics. You are able to leverage our partnership to enjoy high volume pricing, even if you are ordering in smaller quantities. Customers can order packaging directly on the LBX website through the MyLBX customer portal

Standard Bake Xpress boxes and susceptors are ready to ship and can be delivered within two weeks. Please contact LBX for more information on custom options.



### Bake Xpress Boxes

- Shipped in quantities of 2600
- Delivered palletized
- Shrinkwrapped in groups of 50
- Sizes available:
  - 8x8x2.25"
  - 8x8x1.6"
- Volume pricing available at all quantities



### Bake Xpress Susceptors

- Optional, for enhanced heat distribution and crisping
- Shipped in quantities of 2150
- Delivered in cases
- Shrinkwrapped in groups of 50
- Sizes available:
  - 7x7"
  - 6x6"
- Volume pricing available at all quantities

## Using Your Own Packaging

You are welcome to use your own packaging or supplier as long as your planned packaging meets the guidelines below. You also can place existing packaging inside a standard Bake Xpress box to insure successful delivery through the machine. Some pre-packaged ready-to-heat foods can be added to Bake Xpress in their original packaging. We are happy to advise or run tests with your packaging.

## Packaging Guidelines

There are a few requirements to consider if you are planning to use your own packaging:

**Size:** Standard Bake Xpress boxes are 8x8x2.25 inches. Height can vary based on foods served; for example, pizzas or flatbreads can be placed in shorter boxes, which would allow you to add more items to the machine.

**Refrigerator and oven safe:** boxes used in Bake Xpress must be able to be stored in a refrigerator and transferred to an oven, as well as be heat-safe up to 400°F.

**Barcode:** Bake Xpress needs a vertical surface for the barcode so that the laser scanner can read the barcode.

**Inserts:** you can add items into the box with the food, such as a susceptor to enhance heating, parchment liner or wrap, or container for liquid foods like soup or pasta. Be sure that anything added to the box is heat tolerant if infrared or convection will be used, and contains no metal if microwave will be used.

**Branding:** you are welcome to apply your own brand colors and graphics to the packaging. We can provide templates and design assistance as needed.

