



LE BREAD XPRESS TO PRESENT AT 2020 SAN FRANCISCO WINTER FANCY FOOD SHOW

SAN FRANCISCO, California – January 20, 2020 – Le Bread Xpress today announced that it will be demonstrating its innovative Bake Xpress multi-product micro bakery at the Specialty Food Association’s Winter Fancy Food Show to be held at the Moscone Center in San Francisco on January 19-21, 2020.

“We are thrilled to return to the Winter Fancy Food Show to showcase our latest micro bakery innovation,” said Benoit Herve, Le Bread Xpress founder and CEO. “Our Bake Xpress micro-bakeries offer customers the ability to obtain fresh baked pastries and meals on demand. Our demo unit at the Fancy Food Show will give customers the chance to experience how they can select and customize their food on the integrated touch screen, and then be enjoying their fresh-baked choice in as little as 30 seconds.”

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. Bake Xpress includes a 55” touchscreen display that allows users to view the options available and to choose, customize, and pay for their selection. Each item partially prepared at an actual bakery and then stored in the Bake Express refrigerator. With its own baking profile programmed into the machine, a food item is custom baked upon order and delivered to the customer in 30-90 seconds (30 seconds to 3 minutes). Each machine includes a selection of up to six different items from the full menu of over 20 options. The micro bakery in booth 2338 at the Fancy Food Show will include croissant, chocolate croissant, turkey and cheese sandwiches as well as quiche Lorraine.

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.

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MEDIA CONTACTS:

Le Bread Xpress
PR@lebreadxpress.com

San Francisco Fancy Food Show
press@specialtyfood.com