



**LEVY RESTAURANTS ADDS BAKE XPRESS
TO TECH CAFÉ AT SANTA CLARA CONVENTION CENTER**
--Innovative High-Tech Food Court Combines Next-Gen Vending Solutions --

SUNNYVALE, Calif.– Dec. 6, 2022 – LBX Food Robotics, the leader in hot food vending, today announced that its Bake Xpress kiosk is part of the Tech Café installed by Levy Restaurants at the Santa Clara Convention Center. Featuring a selection of unique robotic vending solutions, the Tech Café is designed to augment the existing restaurant service provided by Levy at the convention center with a fun, futuristic food experience. Bake Xpress was chosen because it can offer a wide variety of hot meals, pastries and hearty snacks with a menu can be adapted based on customer demand or for specific events. Other co-located machines offer ramen, drinks, snacks, smoothies, and personal supplies.

“The Tech Café that Levy has installed at the convention center is a peek into the future of food service,” said Benoit Herve, founder and CEO of LBX Food Robotics. “Pairing Bake Xpress with complementary machines creates a convenient alternative to a full-service café, with a selection range of fresh, healthy choices. It’s a huge upgrade from the typical packaged snack and soda vending we are all used to and allows the venue to serve their customers in a unique way without adding staff or facilities.”

Bake Xpress is the only hot food vending kiosk on the market that uses infrared and convection in combination with microwave to custom bake a full menu of foods on demand within 60-90 seconds at the time of order. In addition to baked goods like muffins and croissants and hot meals ranging from pasta to pizza, Bake Xpress can also serve refrigerated foods like salads, and the menu can be easily changed at any time. The initial Bake Xpress menu at the convention center includes a selection of croissants, pretzels, cookies, a chicken and mushroom grain bowl and a chilled cavatappi salad.

The Tech Café at the Santa Clara Convention Center opened earlier this year and is available to all visitors to the convention center.

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About Levy

The disruptor in defining the sports and entertainment hospitality experience, Levy is recognized as the market leader and most critically acclaimed hospitality company in its industry. Twice named one of the 10 most innovative companies in sports by Fast Company magazine and one of the top three Best Employers for Diversity in America by



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Forbes, Levy's diverse portfolio includes award-winning restaurants; iconic sports and entertainment venues, zoos and cultural institutions, theaters, and convention centers; as well as the Super Bowl, Grammy Awards, PGA Championship, US Open Tennis Tournament, Kentucky Derby, and NHL, MLB, NBA, NFL, and MLS All-Star Games. For more, visit www.levyrestaurants.com or follow us on [Facebook](#), [Twitter](#), and [Instagram](#).

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.

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