



LE BREAD XPRESS OPENS AT THE MYRIAD
--Baguette Micro-Bakery Joins San Francisco Food Court--

SAN FRANCISCO – Sept. 18, 2016 – Le Bread Xpress today announced that it has opened a second public location of its innovative bread micro-bakery at The Myriad, a popular collection of small restaurants and food vendors that operate in a food court setting. Le Bread Xpress robotic micro-bakery machines provide fresh-baked traditional French baguette bread on demand, and are already established in China, Europe and in private office parks in the United States. The Myriad location is the second public Le Bread Xpress site in the Bay Area, adding to the existing machine at Stonestown Galleria.

“Le Bread Xpress machines sit in the space of a traditional vending machine but offer fresh-baked baguettes instead of junk food,” said Benoit Herve, founder and CEO of Le Bread Xpress. “We are pleased to continue our US installation plan at The Myriad and look forward to adding future machines at hospitals, universities, hotels and other locations where fresh bread is desired.”

Like the Stonestown Le Bread Xpress location, the Myriad machine will offer French artisan baguettes, delivered freshly-baked in 20-30 seconds.

About Le Bread Xpress

Le Bread Xpress provides the world’s first robotic micro-bakeries, offering hot, fresh French bread on demand. The Bread Xpress baguette machine integrates refrigeration and quick bake capabilities in a compact unit the size of a traditional vending 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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