



## **Los Angeles Start-Up ChefBox Expands Service Offering to SmartKiosks Delivering High-Quality, Fresh Prepared Food**

*Smart Kiosks Deliver Freshly Prepared Meals to Workplaces, Schools Without Hassle*

South Pasadena, May, 2018 – When Albert Chu and Patricia Huang launched [ChefBox](#) last year as a store front that offers a variety of prepared meal boxes made by local chefs, they knew that they were onto something. As people continue to flock to the store to grab on-the-go meals and order through services like GrubHub and DoorDash each day, the duo realized that the demand for fresh, high-quality food on-the-go was even greater than they had predicted. One year later, the Company has today announced the introduction of ChefBox smart kiosks that offer a month-to-month fresh food service to companies in the Greater Los Angeles area.

Using RFID technology, the ChefBox kiosks are fully autonomous. Users simply unlock the smart kiosk with their credit card and select their meal. The meal inventory is re-stocked multiple times per week so users will never have to worry about going hungry.

ChefBox is promoting their new kiosks to offices, hospitals, universities, and other locations where people may not have the chance to leave to find a bite to eat. These smart kiosks require no on-site construction, providing a highly-affordable option for companies looking to expand their food offerings for their employees. Each freestanding smart kiosk will feature a rotating variety of more than 50 different freshly-prepared by a pool of up-and-coming local chefs, providing high-quality meals around the clock and ensuring that consumers always have a food option at any time of the day.

“People are finding less and less time throughout the day to grab a sit-down meal or even drive to the deli to get a sandwich, and often they are finding themselves food-stranded with no possible solution,” say ChefBox co-founders Patricia Huang and Albert Chu. “ChefBox kiosks are the perfect solution for these hectic schedules and are also a great perk for companies to offer to their employee to ensure that grabbing a quick, *quality* meal is as easy as opening a refrigerator door.”

The new ChefBox Kiosks are an extension of the successful storefront that opened in 2017 at 434 Fair Oaks Drive in South Pasadena. The open-shelf concept is a revolutionary food establishment that allows passionate local chefs who do not own their own restaurant the chance to sell their food in the form of prepared meal boxes. These meal boxes can be picked

up in-store, ordered online, or delivered, offering flexibility and convenience to meet the needs of the consumer.

The new concept also offers local chefs an opportunity to gain a following within the community, further expanding their culinary careers and opportunities. ChefBox plans to add additional chefs to their roster in the coming months.

For more information or to request information about installing a ChefBox kiosk, please visit [www.eatchefbox.com/freshnow](http://www.eatchefbox.com/freshnow) or email them [meals@eatchefbox.com](mailto:meals@eatchefbox.com).

### ***About ChefBox***

ChefBox was created by Albert Chu and Patricia Huang, two of the original team members behind the [626 Night Market](#), to address the needs of both local chefs and consumers in the community. After identifying a gap in the to-go meal options market in Southern California, the duo came up with the idea of matching top-quality culinary talent and hungry consumers with a straight-forward, efficient storefront concept. The 626 Night Market is the largest summer Asian food festival in United States and a local cultural icon. Hosting more than 200 food vendors and 100,000 attendees per weekend event, the 626 Night Market has become a mainstay in the local culinary community while also receiving national attention from media outlets including the New York Times, Bloomberg Businessweek, NPR, Huffington Post, NBC, ABC, and more.

