



the eggcheff

Fresh
scrambled
eggs in a
minute!

Chef quality **scrambled eggs**, cooked with fresh ingredients. Always the same result.



Hotel | Coffeeshop | To-go | Foodservice outlets



Your best breakfast, snack or lunch.

Scrambled eggs, it's not just a simple dish. Eggs, when prepared well, are a rich source of high-quality protein, vitamins, and minerals, making them a nutritious choice for a meal.

Enable personalized freshly cooked, chef quality, scrambled eggs for everyone, without the need of a chefs kitchen. Discover the joy of fresh scrambled eggs for breakfast, snack or lunch.

The Scrambled Eggcheff does it in 3 simple steps



Step 1

Fill the cup with fresh ingredients and egg mix.



Step 2

Place the cup in the device and close the lid.
Start cooking on the touchscreen.



Step 3

After cooking, the lid automatically opens.
Take out the cup and enjoy your eggs.

The Scrambled Eggcheff makes perfectly fluffy, fresh scrambled eggs in a minute. It does this by automatically adding a fork to the cup, to scramble the egg till perfection during cooking. The cup, together with the fork, are taken out after cooking and you can enjoy your freshly made scrambled eggs.

For whom.

Fresh, Easy,
Ventless

Hotels

- The Scrambled Eggcheff is a 5-star hotel experience in every location.
- It pays for itself in half a year, thanks to zero waste.
- No employee needed.
- Most hygienic way to prepare eggs.
- Increased customer experience, can be consumer operated, interactive touchscreen is perfect for tailored marketing purposes.
- Fresh personalised egg instead of dried old eggs laying there for hours.
- Can be placed in any location.



Average waste of scrambled eggs per hotel: 2 liters per day.

Average savings on waste: € 4.400/year. No employee needed to refill scrambled eggs.

Average savings on labor: € 2.800/year. Total costs savings € 7.200/year.



To-go retailers

- A quick, freshly cooked protein rich, healthy snack on the go.
- Freshly prepared scrambled eggs in a cup with a fork in a minute.
- Always the same result, no matter where you are.
- Reducing food waste due to super-fast single-serve preparations.
- High profit margins with cheap cost price of egg.



Coffee shops

- A quick, freshly cooked protein rich, healthy snack on the go.
- Cook additional fresh ingredients to your liking.
- Personalized Chef-quality scrambled eggs in a minute, without the need for a kitchen.
- Ventless and can be placed on any counter top.
- Serve fresh food instead of packaged food.

Consumer operated and Beyond!

Elevate your Scrambled Eggcheff experience by adding our scrambled egg mix dispenser. It automatically fills the cup with your pre-set volume of your favorite egg mixture, it is refrigerated, and it keeps it fresh, safe and clean, without any staff that needs to refill it due to the 2x 10L capacity. Save on labor costs and get control on your cost price, freshness and consistency of both food-quality and process time. Ofcourse you can also use your own liquid dispenser such as a glass pitcher.



"Always a fresh, healthy and natural breakfast.

In the same time as you wait for your coffee.

Well designed.

The Scrambled Eggcheff is available in two designs, a premium yet hygienic-looking grey design, and a luxurious walnut wooden design.

Standard design Scrambled Eggcheff

The standard design, a minimalistic but strong cool-grey color is combined with a hygienic white finish, for a clean but versatile environment.

Fun fact: due to it's single-serve capability it is seen as the most hygienic way of cooking eggs.

Luxury design Scrambled Eggcheff

The wooden look is inspired by walnut wood and has a premium feel and finish. Ideal for premium breakfast locations, coffee-shops and convenience stores that go the extra mile.



User interaction

The scrambled eggcheff contains a 7-inch multi color touch-screen through which the device needs to be operated. The interface is optimized to be operated by the consumer. While cooking, an animation is being played to entertain consumers, which creates a unique experience to the user.

Customization

Using a USB port, the interface can be customized for each location. The logo in the home-screen can be adjusted and, for example, advertisements can be shown on the screen when in standby mode.

Energy saving

Due to it's custom developed technology, cooking scrambled eggs in the Scrambled Eggcheff is the most energy efficient way to prepare eggs. A remarkable 85% of the energy it consumes, directly contributes to cooking the eggs. This ensures that every ounce of electricity is used purposfully, minimizing waste while maximizing utility.

Customized interface



Personalised marketing display

Hygienic,
Employeeless,
User
experience

Why the Eggcheff Scrambled?



Scrambled eggs
in a minute,
prepared in a cup.



Real chunks of eggs,
like if it is
chef-made.



Can cook additional
fresh ingredients.



No employee needed to
operate the device.

Freshly made personalised scrambled eggs.

Perfectly fluffy scrambled eggs with fresh
ingredients, cooked in just a minute.

The Scrambled Eggcheff is a consumer-operated breakfast solution developed for hotels, coffeeshops, petrol stations, and other foodservice outlets. With this device, a consumer can prepare perfectly fluffy, fresh scrambled eggs with fresh ingredients in just a minute.

Extending and upgrading the breakfast and snack offer while reducing waste. All this comes with maximum versatility as no employee or cooking hood is required for operating the device.





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Specifications.

Cleaning

- Most hygienic way of cooking eggs.
- Nearly no cleaning necessary as nothing touches the egg.
- Simple, once a day, cleaning procedure.

Performance

- Cooking time: 60 seconds for 100 grams Scrambled egg mixture.
- Can cook additional fresh ingredients.
- Automatically adds a fork to the cup, ready to eat.
- Real time temperature measurement for always the best and safest result.

Easy to use

- Touchscreen operated
- Only refill the fork reservoir and ready to make perfectly fluffy scrambled eggs



General

- Power consumption: 1200 W
- Dimensions: Height: 60 cm / 23,6 inches closed lid, 80 cm / 31,5 inches open lid, Width: 35 cm / 13,8 inches, Depth: 49 cm / 19,3 inches
- Input voltage: 230V, 50 Hz / 110V, 60 Hz
- Weight: 30 kg / 66 pounds
- Certifications: CE and UL

Capacity

- Fork reservoir: 45 forks
- Amount of Egg(s) cooked per cycle: 50 – 150 grams (1 to 4 eggs)
- Cycles per hour: 50 cycles on average
- Air fans: 1 m³/min
- Lifetime: 5 years

Features

- 7-inch multi-color touchscreen
- Automatic opening lid
- Easy to clean parts
- IOT ready

Cup

- Size: 12 Oz
- Material: Kraft paper with PP coating
- Minimum order: 500 pcs / Per shipping box
- Other: Food safe, Microwave safe, recycleable

Fork

- Material: Wood
- Minimum order: 1000 pcs / Per shipping box
- Other: Food safe, Microwave safe, recycleable

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