

Partners

The Eggcheff was designed in association with highly-esteemed market players:

The original design and development was by **Well-design** (well-known for products including Senseo).

TU Delft and the **Hague University of Applied Sciences** co-developed **The Eggcheff** for industrial users.

The Eggcheff is a partner in **GREEN VILLAGE** (TU Delft).

Accor Hotels has been involved in the research and development activities for

 **The Eggcheff** since the start and has been an invaluable partner in setting up and organizing test days.

Does The Eggcheff only boil eggs?

Yes, at the moment The Eggcheff specializes in producing the perfect boiled egg. But we don't hang around. We are working hard on solutions for scrambled eggs, fried eggs, and lots more.



the eggcheff

Who was The Eggcheff developed for?

Obviously, **The Eggcheff** is an asset for any establishment that serves boiled eggs, from hotels and restaurants to hospitals and care homes. We are also exploring new business opportunities for filling stations, fast-food restaurants, event organizers, and theme parks. Even vending and coin-operated machines, and 'themed' eggs are within reach. If you would like more information about **The Eggcheff** or are curious to know what it can offer you, please do not hesitate to contact us.

Ongoing innovation

The Eggcheff is just a taste of bigger things to come. We intend to deploy the unique patented technology to offer more innovative concepts for the food industry and the hospitality market. We feel we have only just started; you will hear a lot more from us in the future.



'The Eggcheff: fast, fresh and easy!'

Edwin Hanssen, Managing director

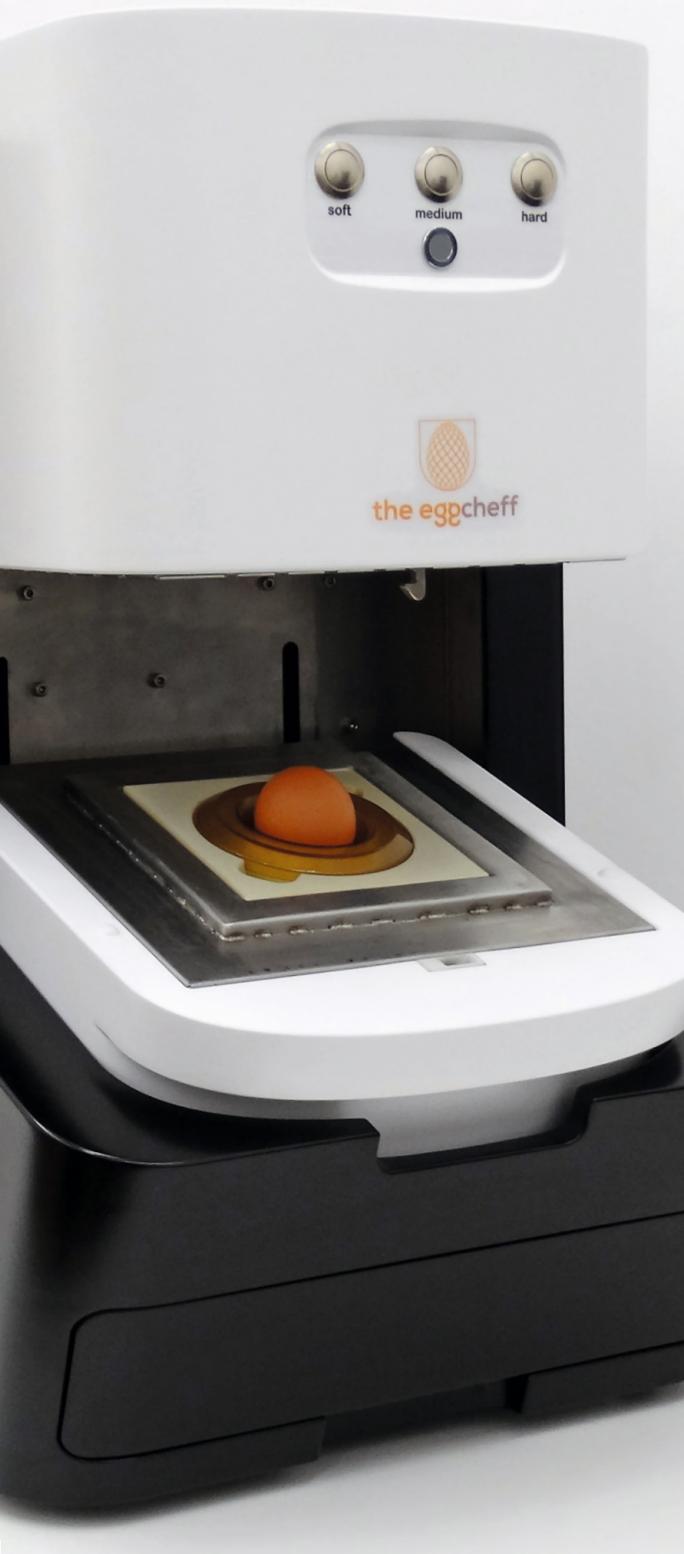
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An eggciting revolution in just one minute

Foolproof solution for boiled eggs





The perfect breakfast of the future

It's Sunday morning. The sun is rising slowly in the sky. The Sunday papers are on the table, next to the newly baked rolls. The only thing missing is a freshly boiled egg. A lot of people don't bother, because it costs too much time and hassle. What's more, the result is never the way you want it. Too hard. Too runny. Cracked. It's bad enough when it happens at home... but a lot worse when it happens at breakfast time in hotels during the peak tourist season.

Time to wave good-bye to that problem for good. Meet **The Eggcheff** – a brand new concept, developed in the Netherlands and now patented for protection. A good thing too, because **The Eggcheff** boils the perfect egg in just one minute. Soft, medium, hard? You choose! Find out for yourself how easily and quickly you can serve up the perfect boiled egg.



The Eggcheff is the result of years of intensive testing and market research. Thanks to the totally safe and reliable patented hybrid heating technology, your guests now get their eggs eggzactly as they want them! All they do is place the raw egg in **The Eggcheff**, press a button, wait one minute, and... enjoy!



The Eggcheff will enhance the experience of guests at your establishment – and it will raise consumer satisfaction and save you money at the same time. Market research has further shown that **The Eggcheff** can significantly lower your food costs.

Eggciting revolution

Most people would agree that a breakfast buffet without boiled eggs is unthinkable. But what they don't know is that, in the course of a year, boiling eggs consumes a huge amount of time and energy.

The Eggcheff not only slashes 80% off the time required by conventional methods, it delivers more than 80% in energy savings. Good news for the environment and your energy bills.

'One-minute egg isn't just an egg'



Test results

1. 79% of breakfast guests in hotels agreed that The Eggcheff was a fantastic invention
2. 63% said that their egg was well cooked, just as they wanted it
3. 84% said it tasted perfect
4. 60% even planned to eat eggs more often for breakfast

This will raise egg consumption at breakfast by more than 20%!

Innovation for industrial users

Soon The Eggcheff family will be introducing its first offspring: The Eggcheff for industrial users, the ideal solution for fast-food chains, care organizations, and large hotels. This version of The Eggcheff offers a refrigerated supply of eggs, has two cooking units, and delivers 80 boiled eggs an hour!