Who doesn’t love a fresh boiled egg at breakfast or during the day? Everybody does…It only takes us some time, a lot of energy gets wasted, and the results are often not the way we want them to be.

Now, that is history…here is the solution; The Eggcheff is the perfect tabletop machine to boil your egg the way you want it, within one minute!! The Eggcheff is a patented concept, owned and developed by Eggciting Products BV, the Netherlands. In 2014 we are optimizing the first prototypes by extensive field tests and customer reviews. By the end of 2014 the first Eggcheffs will be available for the professional markets.

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?

You, 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.

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 ‘branded’ 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.

An eggciting revolution in just one minute

Foolproof solution for boiled eggs

‘The Eggcheff: fast, fresh and easy!’

Edwin Hansen, Managing director

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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%!

Test results

1. 77% of breakfast guests in hotels agreed that The Eggcheff was a fantastic invention.

2. 43% said that their egg was well cooked, just as they wanted it.

3. 64% 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%!

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 goodbye to that problem for good. Meet The Eggcheff – a brand new concept, developed in the Netherlands and now patented for protection. It’s the result of years of intensive testing and market research. It’s 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.

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.

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.

The Eggcheff will boil 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 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.

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!

The perfect breakfast of the future

Eggciting revolution

‘One-minute egg isn’t just an egg’