

SCRÆGG®

PERFECTLY SCRAMBLED EGGS, PORRIDGE, SOUP
AND MORE IN JUST A FEW SECONDS

Creamy-rich soup

Fluffy scrambled eggs

Tasty porridge

IN MANY
DIFFERENT
FLAVOURS

FRESH AND
NATURALLY
PREPARED

Återförsäljare Sverige

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#MADEBYLOVEANDAIR

AN UNPRECEDENTED, EASY AND FAST WAY
OF PREPARATION THROUGH STEAM

A CONSTANTLY GROWING, HEALTHY AND
INNOVATIVE FOOD RANGE

SUSTAINABLE ACCESSORIES AND SALES-BOOSTING MATERIALS



Due to the perfect steam temperature, SCRAEGG is prepared particularly gently to ensure that all important nutrients are preserved. The result: customers will come back to order their favourites or try something entirely new.

SCRAEGG started in 2018 with its own development and production in Wiesloch, Germany. The goal: to revolutionize the foodservice industry and introduce the world to the fastest scrambled eggs ever. But that was only the beginning! Meanwhile, the range has been expanded to porridge, soup and a quinoa lunch-cup. New product innovations are already on their way!

- FAST WAY OF PREPARATION IN MAX. 20 SECONDS
- 100% CONSISTENT QUALITY AND GUARANTEED SUCCESS
- EASY TO USE
- FOR IN-HOUSE CONSUMPTION OR TO GO
- SPACE-SAVING (30 X 30 CM)
- QUICK AND EASY CLEANING

AN ALL-ROUND
CAREFREE PACKAGE
FOR FOOD SERVICE
COMPANIES & CATERING
PROFESSIONALS



→ For a detailed overview of the entire SCRAEGG sales material see our POS catalogue.



UP TO 50 PORTIONS
PER WATER TANK

SCRÆGG PRO 1 TECHNICAL DETAILS



Specifications

Power supply	220-240 V, 50/60 Hz
Cable length	1.8 m IEC C13/C14 coupler
Power	1650-1700 Watt
Boiler volume	2 l
Water tank	1.2 l, access from above
Product dimensions	B x T x H 300 x 300 x 465 mm
Net weight	17 kg
Weight incl. packaging	19 kg
Heating time	8 minutes
Boiler pressure	250 kPa

TRENDFOOD FOR EVERYBODY

SCRAMBLED EGGS



Salt, pepper & nutmeg



Onion & cheese



Dried tomato, cheese & herbs

PORRIDGE



Apple & cinnamon



Berry



Chocolate & banana

SOUP



Tomato & herbs



Pumpkin & carrot

QUINOA



Tomato & herbs

SCRAEGG. SCRAMBLED EGGS CAN EVEN BE PREPARED WITH FRESH INGREDIENTS

OUR VISION

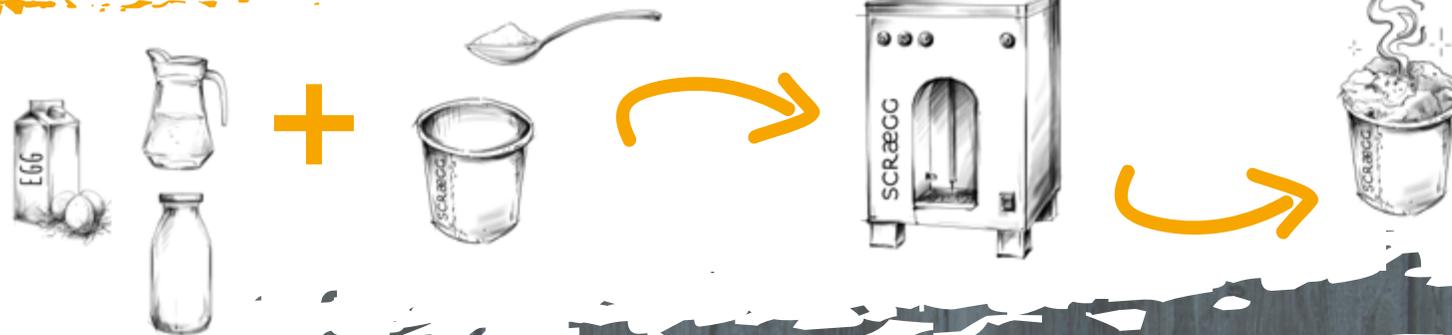
No time should not be a reason for bad food. Our vision is to provide everyone with a wholesome, nutritious meal in seconds at any time.

Founder & Winner of the Gastro Vision Sponsorship Award:
Andreas Leonhard & Florian Hofbauer

EACH SNACK WITHOUT ARTIFICIAL FLAVOURS OR FLAVOUR ENHANCERS



HOW TO SCRAEGG



1. PUT LIQUID (EGG, MILK OR WATER) + SCRAEGG MIXTURE INTO A CUP

2. PREPARATION

3. STIR & SERVE IN A CUP TO GO OR IN A BOWL

MATERIALS FROM RENEWABLE & BIODEGRADABLE RAW MATERIALS
We want to keep our environmental footprint as narrow as possible. Practical cups to go, forks and spoons made of sustainable materials are available for on-the-go consumption – fully compostable and in a matching design.

MADE IN GERMANY

The SCRAEGG Pro is produced in Wiesloch / Germany.



CURIOUS WHAT MIGHT BE IN STORE FOR YOU WITH SCRAEGG?

No matter how hard you advertise something to the general public – fact is that a product must speak for itself. So what do our customers say?
It's best to let some of the SCRAEGG pioneers share their experiences:

"The best alternative to a pan.
Our sales clerks now have more
time to concentrate on
essential duties."

*Sabine Kuppinger,
Grimminger Bakery*



"It's good, fun, young and fresh.
Could immediately bridge a gap
to a younger audience."

*Walther Köhler,
Laib und Leben Bakery*



"Perfect for use at events. Sales
figures have clearly increased."

*Richard Schmitz,
Kuffler Catering Service*



"If you're open to new and
innovative products, you
should definitely give it a try."

*Marc André Bamberg,
BFT service stations*



„For us, as a hotel without a kitchen, this is the
perfect opportunity to offer hot breakfast
without additional personnel costs. The guests
themselves are the scrambled eggs producers
– it works and tastes great!"

*Manuel Kasztelan,
Moxy Hotel South Dusseldorf*



„Our members are delighted! We
can offer very tasty snacks, super fast. The
device should not be missed in any fitness
studio. Every portion is freshly prepared
and the operation is very easy."

*Stefan v. Köckritz,
ELEMENTS Fitness Studio Munich*



Are you interested in our SCRAEGG system and would you like to receive more information?
Please send an email to sales@scraegg.com or call us at +49 (0) 6222 9473120.

Known from:

