

SCRÆGG

SCRÆGG®

**Hot Food Revenue.
No Kitchen Required.**



MERIS
FOOD EQUIPMENT EXPERTS



HIGH-MARGIN HOT FOOD. NO KITCHEN, NO CHEF, NO PROBLEM.

As customer expectations continue to evolve, operators are under increasing pressure to deliver fresh, high-quality food quickly, consistently and in smaller spaces.

SCRÆGG was designed to help businesses meet this demand without the complexity of a traditional kitchen.

Do you have strong coffee sales but no breakfast offer?

Do you have a busy food-to-go environment but limited kitchen space?

Do you want to expand your all-day menu without increasing labour complexity?

SCRÆGG creates new opportunities to drive breakfast sales, increase basket size and introduce fresh hot food into spaces where a full kitchen is simply not possible. With consistent results, simple operation and fast preparation times, SCRÆGG helps operators deliver fresh food experiences while reducing cleaning, waste and labour pressures.

Potential gross margins of 70%+ depending on menu offering, portioning and operational setup.

Bring your current hot food numbers to the Meris Food Equipment team and we can help forecast potential revenue opportunities for your business.



WHAT CAN YOU MAKE WITH SCRAEGG?

Perfectly scrambled eggs, porridge, soups and more in approx. 20 seconds!

- ✓ Scrambled eggs
- ✓ Porridge
- ✓ Creamy soups
- ✓ Rice cups
- ✓ Noodle cups
- ✓ Pasta dishes
- ✓ Breakfast bowls
- ✓ Grab-and-go hot snacks
- ✓ Seasonal menu specials

SCRAEGG was originally named for the perfectly scrambled eggs it produces, but the possibilities go far beyond eggs.

From breakfast through to lunch and snack occasions, SCRAEGG helps operators expand food offers that are practical, profitable and easy to execute in high-traffic environments.

Speak with our in-house development chef to explore menu ideas, product applications and revenue opportunities.





CAPABILITIES

Designed and manufactured in Germany, SCRÆGG uses gentle steam preparation technology to help preserve food quality, texture and important nutrients.

The result is fresh, consistent hot meals that keep customers coming back for their favourites while creating opportunities to expand into new menu offerings.

Fresh hot meals in approx. 20 seconds

Fast preparation times ideal for high-traffic food-to-go environments.

No kitchen required

Unlock high-margin, fresh hot food opportunities without the need for a full kitchen setup, canopy or stovetop.

Compact footprint

Space-saving countertop design suitable for smaller sites and limited back-of-house areas.

Simple operation

Easy-to-use programmed settings help deliver consistent results with minimal staff training.

Consistent food quality

Steam preparation technology delivers reliable texture, temperature and portion consistency.

Expand breakfast and all-day menu offerings

Serve scrambled eggs, porridge, soups and more from one compact platform.

Reduce labour and operational complexity

Minimise preparation time, cleaning and manual cooking processes.

Quick and easy cleaning

Designed for simple day-to-day maintenance and efficient operation.

Suitable across multiple foodservice environments

Ideal for convenience stores, cafés, service stations, hotels, education, healthcare and food-to-go operators.

HOW DOES IT WORK?

Approx. 20 seconds. Consistent results. Every single time.

SCRAEGG has been designed to simplify fresh food preparation while maintaining speed, consistency and ease of operation. The compact system uses a unique steam-based preparation process to deliver light, consistent and freshly prepared food quickly and efficiently.

For detailed technical specifications, installation requirements or product guidance, speak with the Meris team.



Step 1 - Insert cup

Pre-portioned cups filled with food are inserted directly into the machine.



Step 2 - Press & Prepare

Select the desired preparation setting and press start.



Step 3

Fresh hot food is freshly prepared and ready to serve immediately.



“I’ve been genuinely impressed by how quickly and consistently SCRAEGG delivers fresh hot meals. It’s the closest alternative to traditional pan-cooked preparation, without the need for a full kitchen setup or additional labour costs.

One of my personal favourites is chilli scrambled eggs topped with chilli crisp and fresh garnishes, a simple but high-impact menu item that works brilliantly in food-to-go environments.

What makes SCRAEGG exciting is the flexibility it gives operators to expand breakfast and all-day menu offerings while keeping operations simple and efficient.

Book a product demonstration with me and the Meris team to explore menu ideas, food concepts and how SCRAEGG can work within your business.”

Chris Mason
In-House Development Chef
Meris Food Equipment



HOW MERIS SUPPORTS YOU

SCRAEGG is exclusively supplied by Meris Food Equipment, a company that has been supporting foodservice and food-to-go operators across Australia and New Zealand for over 30 years.

When you work with Meris, you not only get premium equipment, but you get a team to help you address how it will fit in with YOUR business, considering all the variables in the food offer to ensure you achieve your objectives.



Menu Development & Consultancy

From breakfast offers to all-day food-to-go solutions, we help businesses unlock greater value and revenue opportunities from their equipment investment.

Training

We provide flexible training solutions including virtual and on-site sessions, equipment training through **Meris University** and ongoing operational support to help teams confidently use and maintain equipment.

Installation & Commissioning

Our installation and commissioning services ensure equipment is set up correctly from day one, reducing risk and enabling smooth operation. On-site support can be arranged and tailored to your operational requirements.

Warranty & Service Support

All equipment supplied by Meris is backed by warranty and ongoing service support, helping ensure reliability, performance and long-term operational confidence.

We offer a broader range of services beyond those listed above. For more information or to discuss your operational requirements, contact the Meris team on 1800 265 771.



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TWO COLOURS. ONE FOOTPRINT. FITS ANYWHERE.



Model	Description	Outer Dimensions W x D x H (mm)	Power Supply	Cord Length	Weight
SCE-SCRAEGG-ANT	SCRAEGG-PRO-ANTHRACITE	300 x 300 x 465	10 Amp	1 Metre	17kg
SCE-SCRAEGG-YEL	SCRAEGG-PRO-YELLOW	300 x 300 x 465	10 Amp	1 Metre	17kg

