



PRESS TO RELEASE

“SAFER, FASTER AND CLEANER” ARE YOU READY TO SWITCH TO WRAPMASTER®?

99% of chefs say that Wrapmaster® is more hygienic to use than cardboard cutterboxes*

Found in all corners of hospitality, our dispensers are used in small and mighty kitchens to the fast-paced, larger operations across the world. We have dialled in on the frustrations of chefs' and provided innovative solutions that are practical and cost effective. As industry leaders, Wrapmaster® continues to address and solve everyday pinch points for chefs, from safety to hygiene to efficiency. But don't just take it from us, take it from the many happy chefs who invested in their kitchen's productivity and safety!

Over 3 MILLION Wrapmaster® dispensers in the market	Trusted by chefs for over 25 YEARS	Used by chefs in over 36 COUNTRIES
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 Safe To Use	 Hygienic	 Perfect Cut Every Time	 Saves Time & Money	 Dishwasher Safe
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The benefits of Wrapmaster® are clear, with proven cost savings of up to 25% on food wrap usage versus impractical cardboard cutter boxes to being recommended by food safety practitioners, Wrapmaster® is the Ultimate Chef Wrap System.

97% OF CHEFS...

... feel
Wrapmaster®
helps maintain a
hygienic kitchen
when prepping
and cooking
food

... think
Wrapmaster®
is more time
efficient than
cardboard cutter
boxes and
loose rolls

... feel
Wrapmaster®
has helped them
reduce food wrap
usage

*Independent Chef Survey, 101 participants, July 2021

3 OUT OF 4 CHEFS

use a Wrapmaster® in their professional kitchen.
See what Wrapmaster® users think...



ISS Facility Services save over 20% on Cling Film usage!

Professional kitchens need professional equipment to deliver high quality food efficiently, and Sue Gladman, General Catering Manager for ISS Food and Hospitality, was acutely aware of this. Introducing Wrapmaster® led to a drastic decrease in waste with the added benefits of easing staff's day-to-day frustrations, including usability, hygiene and safety.

“ We did a three-week trial, measuring how much we'd used with Wrapmaster®. Over those three weeks we had saved 20% on cling film, 25% on foil and 25% on parchment. ”

Food Safety is as easy as 1,2,3 for North Yorkshire County Council

Joanne Simpson, Area Manager for catering facilities at North Yorkshire County Council, introduced Wrapmaster® as a way of tackling concerns of safety and wastage. Wrapmaster® proved to be an A* solution and is now used across the county's 325 schools.

“ The feedback has all been very positive, Wrapmaster® is clean, tidy, and just looks better in the kitchen. For me, Wrapmaster® is safer, faster, and cleaner. We'd like to introduce another dispenser into our primaries, where they will use foil and parchment. ”

Ready to up your food wrap game and switch to Wrapmaster®?
Check out the range today or contact our team for a demo!

WWW.WRAPMASTER.GLOBAL

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Wrapmaster® introduces Recyclable* Cling Film to The Deep in Hull

The Deep, an international player in marine conservation, are striving for sustainability in their kitchens. Chris Saddington, the Food and Beverage Manager introduced Wrapmaster®'s Sustainable Collection to reduce waste, the use of plastic, and to improve recyclability. The Sustainable Collection includes recyclable PE cling film, Flexsil-Lid™ by Wrapmaster®, (re-usable silicone lids to cut back on food waste), and compostable baking parchment made from sustainable sources.

“ Partnering with Wrapmaster®, who are taking forward steps in sustainability is a fantastic thing, and it helps us reduce our own impact by allowing us to recycle as much as possible. ”

Head Chef of The Anglo German Club uses 30% less Cling Film

Niels Vietheer, Head Chef at the Anglo German Club in Hamburg, Germany, needed simple solutions for his kitchen and it came all in one with Wrapmaster®. Safety, cost efficiency, ease of use, reduced wastage and hygiene: it was a one-step, easy and economical answer.

“ Since using Wrapmaster®, we've used on average 30% less cling film, and 20% less foil. ”

Wrapmaster® gets Top Marks from Ormiston Horizon Academy

John Whittle, Director of Catering at Ormiston Horizon Academy, is a strong advocate for Wrapmaster®, in part because of its safety and hygiene credentials, but also because it takes up 40% less space – a hot commodity in any kitchen!

“ I've always trusted Wrapmaster®, it's chef friendly and the EHO love it. ”

See our dispensers in action!

