

# KITCHEN HYGIENE

## ALL WRAPPED UP

93% of chefs think Wrapmaster® dispensers are safer and more hygienic than cardboard cutter boxes\*



Easy to Clean  
& Sanitise



Dishwasher  
Safe



Safe to  
Use

**WRAPSAFE**  
with WRAPMASTER®

With improved hygiene and safety, isn't it time  
your kitchen started using Wrapmaster®?

[WWW.WRAPSAFE.CO.UK](http://WWW.WRAPSAFE.CO.UK)

\*Independent Chef Panel Research, 100 participants July 2020

  
Wrapmaster®

# WRAP SAFE WITH WRAPMASTER®

**Covid-19 survey:**  
See consumer survey results  
at [www.wrapsafe.co.uk](http://www.wrapsafe.co.uk)

Designed to **improve hygiene and safety** in professional kitchens.

## 74% New research reveals

of consumers say hygiene is the most important consideration when eating out.

A simple swap from using cutter boxes and loose rolls to Wrapmaster® will have a direct impact not only on kitchen hygiene, but also consumer perception moving forward.

## 93%

of diners would feel reassured if pubs, restaurants, and takeaways took steps to update their equipment so that it can be cleaned and sanitised regularly.

## Why Wrapmaster®?

The award-winning Wrapmaster® range, endorsed by the Craft Guild of Chefs, is the simple solution to keeping kitchens and teams safe. The original and best dispensing system for film, foil and baking parchment, Wrapmaster® is easy to sanitise and can be 100% disinfected in a commercial dishwasher – unlike cardboard cutter boxes and loose rolls which can absorb and harbour germs. Easy to use, Wrapmaster's® concealed blade means hands are always safe and there is no risk of injury or cuts during service.



**Easy To Clean & Sanitise**  
Recommended by food safety practitioners. Easy to clean and sanitise during service.



**Dishwasher Safe**  
Easily disinfected in a commercial dishwasher.



**Safe To Use**  
Concealed blade for safe cutting - no more cuts from exposed blades.



**Click here**  
to watch Winning the battle against bacteria video



**Click here**  
to watch The Benefits of Wrapmaster® video



**Reduces the risk of cross-contamination from bacteria and viruses**

**Isn't it time your kitchen started using Wrapmaster®?**

Find out more about the range and how Wrapmaster® can help improve hygiene and safety in professional kitchens...

**WWW.WRAPSAFE.CO.UK**

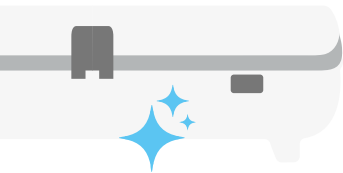
  
Wrapmaster®

\*Independent Chef Panel Research, 100 participants July 2020. ^Independent consumer insight, Toluna July 2020, sample 300 consumers.

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## Wrapmaster® Range

Cling Film

Foil

Baking Parchment

### Wrapmaster® Duo



**J/0208** - 45cm

2x45cmx500m  
**J/0202**

2x45cmx150m  
**J/0204**

3x45cmx50m  
**J/0200**

### Wrapmaster® 4500



**J/0210** - 45cm

2x45cmx500m  
**J/0202**

2x45cmx150m  
**J/0204**

3x45cmx50m  
**J/0200**

### Wrapmaster® 3000



**J/0209** - 30cm

2x30cmx500m  
**J/0201**

3x30cmx90m  
**J/0203**

3x30cmx35m  
**WF034**



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**ABPIAC**  
SPECIALISTS IN PACKAGING

Tel - 01963 824910 (Head Office)  
Tel - 0161 655 6660 (Manchester Branch)  
Email - [sales@abpac.co.uk](mailto:sales@abpac.co.uk)  
Web - [www.abpac.co.uk](http://www.abpac.co.uk)

