



# Wrapmaster® Makes a Big Impact on Michelin Chef

## Background

Great British Chef Andy Waters understands better than most the pressure of running a successful kitchen and maintaining a coveted Michelin listing. Always looking for innovations to maintain a safe and efficient kitchen, Andy trialed the Wrapmaster® 3000. *In just two weeks the kitchen saved a whole roll of cling film.*

- With a busy, compact kitchen, Andy was impressed with the Wrapmaster® 3000's smaller size – at just 30cm long – and its ability to keep up with high volume usage and a demanding service.

*“Wrapmaster® is just efficient; the smaller size is great for the kitchen. Being 30cm wide a sheet of foil or parchment fits the trays perfectly – so there’s no waste.”*

17% lighter and 28% smaller than its predecessor, the Wrapmaster® 3000 is portable and easier to use and reload. The dispenser proved popular with the team; providing tangle-free cuts there was now less time spent looking for the ends of the rolls and product ending up in the bin.

With Andy's restaurants proudly displaying a hygiene score of five, food safety is a top priority for the chef, especially after a member of the team had to go to A&E.

“ It's just efficient. It's more cost effective ”

Chef Patron Andy Waters





Concealed blade for safe cutting,  
no more cuts from cutter box blades



Reduces waste and increases  
productivity with a proven 20% cost  
in use saving vs cardboard cutter box



Easily disinfected in a  
commercial dishwasher



Easy to clean and sanitise during service,  
reduces the risk of cross-contamination.  
Recommended by food safety practitioners

"We were busy, she grabbed the cutter box and sliced her hand on the blades. The injury needed stitches and she couldn't work.

*Above anything the team's safety is key to me - with Wrapmaster® people can't cut themselves as it has a concealed blade, it's a far safer unit to use in the kitchen."*

Along with safety, Andy takes cross-contamination very seriously and every step is taken to meet environmental health standards. Andy immediately noticed the benefit of using the professional kit when it came to minimising risks and keeping his kitchen hygienic.

"You can label the dispensers individually for raw meat, fish and veg - with cardboard cutter boxes you can't identify what they'd been used for previously. *The hygiene inspectors love to see Wrapmaster® and it helps with those scores;* the fact the rolls are protected in the

box means we've already got that ticked. It can be put through the dishwasher and be wiped down with sanitiser - from a hygiene point of view it's the ultimate box of tricks!"

Andy adds, "Anything that can make a chef's life easier has to be good, Wrapmaster® is cost effective, good for the environment and safer for the team."

The Wrapmaster® 3000 was updated as part of Cofresco Foodservice's ongoing commitment to chefs and is proven to have a big impact on kitchens using *20% less cling film, 25% less foil and 25% less parchment* compared to a cardboard cutter box.



For more information on Wrapmaster®  
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