



Wrapmaster®

Toppits Professional Wrapmaster® Meets Royal Standards of the Anglo-German Club

Background

Being a chef at the Anglo-German Club restaurant in Hamburg, consists of nothing but exemplary standards in both cooking and hygiene control. With high profile guests including the British royal family, Head Chef Niels Vietheer introduced Toppits Professional Wrapmaster® to support good food safety and improve efficiencies in the fast-paced kitchen.

In three weeks, the kitchen used 30% less cling film and 20% less foil.

With Germany's strict hygiene standards and Princess Anne amongst its VIP guests, hygiene is hugely important to Head Chef Niels Vietheer. The Anglo-German Club chef team are responsible for several thousand covers a year, making food safety a top priority. With Wrapmaster's® reputation for hygiene, it was no wonder the chefs were "immediately excited" when Niels first introduced the professional dispensing system into the kitchen.

"Since we started using Wrapmaster® in our kitchen, a lot has improved: safety, simplicity and efficiency of work."

Where cardboard cutter boxes can harbor germs over time, Toppits Professional Wrapmaster® reduces the potential risk of cross-contamination with the benefit of being dishwasher proof. The dispenser can be wiped with disinfectant and cleaned in a commercial dishwasher, so it is always 100% sterile ready for the next service.

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Head Chef,
Niels Vietheer





Wrapmaster®



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

Niels explains:

“Wrapmaster® is very easy to clean and at the end of a hard day’s work, it’s great to just put it in the dishwasher and know it will be clean.”

With events involving as many as 600 guests, food allergies and protecting the integrity of dishes is a top priority for the team. The dispenser’s usability means it delivers the perfect cut every time and food can be wrapped and protected with ease. Niels adds,

“It’s very important that we have fast ways of working, and it’s simple and easy to dispense what we need”

Within such a busy workplace, accidents can happen, but the risks are quickly removed thanks to Wrapmaster’s® safe and concealed blades making it *“injury-free”*, essential when the pressure is on.

With hassle free dispensing, Niels has also seen a reduction in the waste associated with clumsy cardboard cutter boxers, as well as refill packaging waste.

“Since using Wrapmaster® we use on average 30% less cling film and 20% less foil. We use much less film. This is good for the environment and the wallet!”

Toppits Professional Wrapmaster® helps kitchens run smarter, safer and greener, all with the chef’s best interests at heart. So, would Niels recommend Wrapmaster®?

“For the kitchen it’s the all-round package. I’d recommend Wrapmaster® as it’s hygienic, very safe and highly efficient”.

Toppits Professional Wrapmaster® is part of Cofresco Foodservice, a division of Melitta UK Ltd. The award-winning range includes the Wrapmaster® 3000, Wrapmaster® 4500, the Wrapmaster® Duo which dispenses two types of material, or can be used for large volume users of one material and the Wrapmaster® Compact, which is designed for kitchens with very limited space or mobile food operations.



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