



Wrapmaster®

Hygiene All Wrapped Up with Toppits Professional Wrapmaster®

Background

La Redoute in Bonn, Germany boasts a history of A-List celebrities that have dined and entertained in the exclusive event space. With Beethoven having performed there and a reputation fit for a Princess – Princess Diana is on the long list of guests that have attended one of the many state receptions – Head Chef, Matthias Pietsch is responsible for catering at the ornate 18th century building.

With events varying from small intimate gatherings to 600 people, nothing but the best equipment is used in the culinary kitchens, including Toppits Professional Wrapmaster®.

With two kitchens to service, Wrapmaster®'s award-winning range which includes the small and mighty Wrapmaster® 3000, innovative Wrapmaster® 4500 and space saving Wrapmaster® Duo, have added greater flexibility within Matthias' kitchens and made life easier for the hard-working chef team.

For the banquet kitchen, the larger Wrapmaster® Duo, capable of dispensing

two types of wrap fits the demand of the large volume kitchen. Whilst the smaller models are ideal for the compact dessert and prep kitchen, allowing the team to have a Toppits Professional Wrapmaster® wherever they need it.

“Wrapmaster® is portable and we can take it anywhere. It is very flexible in all areas of the kitchen. The dispenser has become very popular.”

“ Wrapmaster® is very hygienic as well as economical. ”

*Head Chef at La Redoute,
Matthias Pietsch*





Professional

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

As well as supporting the chef team in creating the exquisite menus, Matthias also praises the saving in materials thanks to the dispenser's cutting system. The kitchen *"saved 25% on materials and produced less waste when cutting foil"* - one of the most appealing aspects of Wrapmaster® for green minded chefs.

With the perfect cut, the benefits are clear, Toppits Professional Wrapmaster® not only delivers cost savings for kitchens but with a reduction in consumption and refill packaging waste is better for the environment too.

As Head Chef, keeping the team safe during a busy service is a priority for Matthias. Wrapmaster®'s concealed-blade removes the risk of any nasty accidents during a busy service.

"Wrapmaster® is safe because you operate it with your hands outside the unit. The blade is concealed therefore the risk of injury is very low."

With VIP's and royalty on their guest list, La Redoute has diners' best interests at heart, so having a safe, hygienic, and efficient kitchen is a priority. Unlike cardboard cutter boxes - that are easily damaged, as well as harbour and spread

germs - Wrapmaster® can be easily disinfected in a commercial dishwasher to minimize cross-contamination and help keep kitchens hygienic. Giving guests complete peace of mind when it comes to allergens and food safety.

"Wrapmaster® helps a lot in terms of hygiene, it doesn't rust and is easy to clean. We can put it through the dishwasher, and it will be thoroughly cleaned."

In fact, Matthias' kitchen received a spot inspection from hygiene control when first trialling the professional dispenser and the inspectors praised it due to its efficiency and cleanliness.

"For me Wrapmaster® is economical and can help control and reduce how much material we use. It also helps us work hygienically which is just as important."

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.



For more information on Wrapmaster® call 01952 678800 or visit www.wrapmaster.global

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