



HOW TO LOOK
AFTER YOUR
WRAPMASTER®
DISPENSER

Dispensing systems for Film, Foil and Baking Parchment.



Professional Equipment for the
Professional Kitchen



Safe To Use



Hygienic



Dishwasher
Safe



Saves Time
& Money



Perfect Cut
Every Time

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How to look after your Wrapmaster® dispenser



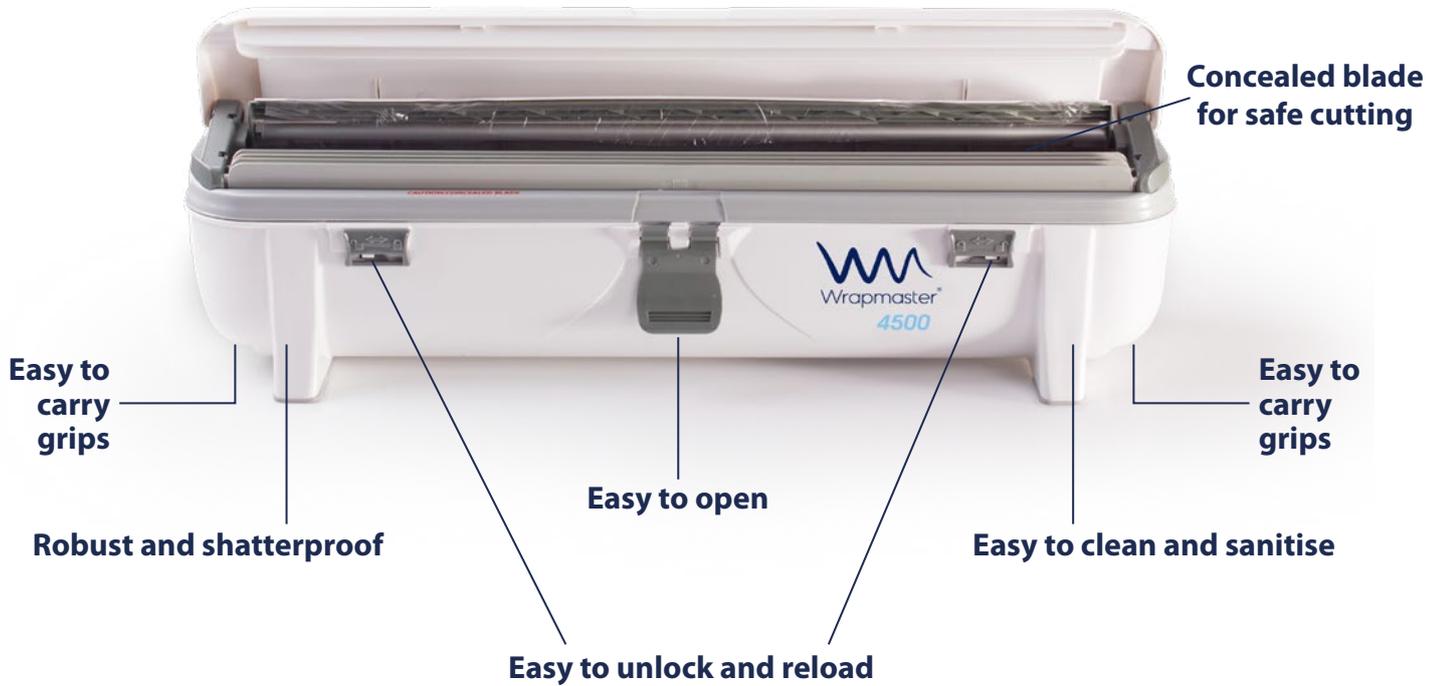
The Wrapmaster® range of dispensers are designed for the demands of a professional kitchen. They are safe to use, easy to sanitise and easily disinfected in a dishwasher.

Wrapmaster® dispensers are robust, high quality products that will last for years. Please follow the steps in this guide to ensure the longevity of your dispenser.

WRAPMASTER®
TRUSTED BY
PROFESSIONAL
CHEFS FOR OVER **25**
YEARS



Key Benefits of Wrapmaster®

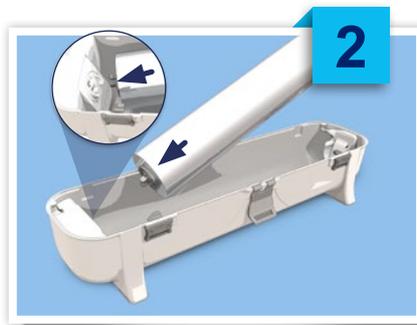




Refilling and achieving the Perfect Cut with Wrapmaster®



Wrapmaster® Refills



- Wrapmaster® refills are easy to load and unload into the dispenser, follow steps 1-3 above.
- Ensure that the lid of the Wrapmaster® dispenser is securely fitted before using / carrying.
- Only use genuine Wrapmaster® dispenser refills.

The Perfect Cut



- Always use both hands to pull material from the Wrapmaster® dispenser.
- When cutting, ensure that you place two hands on the lid at either side and push down firmly to ensure a perfect cut.
- Close the lid of the Wrapmaster® after use and sanitise to prevent cross-contamination.



Carrying and storing a Wrapmaster® dispenser



Carrying a Wrapmaster® Dispenser



- Ensure that the lid of the Wrapmaster® is securely locked before you pick up the dispenser.
- Always carry a Wrapmaster® dispenser using the easy to carry grips.
- Never carry a Wrapmaster® dispenser with the lid open.

Storing a Wrapmaster® Dispenser



- Never store your Wrapmaster® dispenser with the lid open as debris can accumulate inside.
- Keep the Wrapmaster® away from work surface edges to avoid the dispenser being knocked to the floor.
- When not in use, always ensure that your Wrapmaster® dispenser is stored with the lid closed and locked.



Preventing Cross-Contamination and Dishwashing



Preventing Cross-Contamination



- To prevent cross-contamination, ensure that you regularly sanitise your Wrapmaster® dispenser during service.
- Always sanitise a Wrapmaster® dispenser after working with high risk foods.
- Ideally, you should have one Wrapmaster® dispenser per work station to avoid cross-contamination.

Dishwashing a Wrapmaster® Dispenser



- Remove the Wrapmaster® refill and place safely on a sanitised surface.
- Place the lid and base of the Wrapmaster® dispenser in the dishwasher tray.
- Ensure the base of the Wrapmaster® dispenser is upside down otherwise it will fill with water.
- Place the dishwasher on a full cycle to ensure that the Wrapmaster® dispenser is disinfected.
- As a minimum, Wrapmaster® dispensers should be washed in a dishwasher on a weekly basis to prevent contamination.
- Dishwashing will ensure that your Wrapmaster® dispenser is disinfected and ready for the next service.