

Wrapmaster®

# WASTE SAVE LESS MORE

Better for the environment. Better for budgets.

Wrapmaster® can help professional kitchens  
reduce wastage and save money

**20%**  
COST IN USE  
SAVING\*



[www.wrapmaster.global/usa](http://www.wrapmaster.global/usa)

\*Restaurant 3 week trial. 20% less foodservice film, 25% less foil and 25% less baking parchment vs cardboard cutter box.



**We know that reducing waste and saving money are top priorities in any professional kitchen.**

That's why Wrapmaster® is the essential tool in helping you save both time and money by reducing food wrap usage, minimizing food waste, and protecting and preserving your valuable ingredients far better and more cost effectively than traditional cutter boxes and loose rolls.

## DON'T JUST TAKE OUR WORD FOR IT...

**“ We did a three-week trial, measuring how much we had used with Wrapmaster®. Over those three weeks we saved... ”**  
ISS Food and Hospitality, General Catering Manager

**20%**

on foodservice film

**25%**


on foil

**25%**

on parchment



**97%**



**of chefs feel Wrapmaster® has helped them to reduce their use of food wrap.**

Wrapmaster® Research, Independent Toluna Survey, 2021

**25%**



**“With a 25% cost saving, Wrapmaster® is a product that should be in every kitchen, big or small.”**

Chef Uwe Micheel, President of the Emirates Culinary Guild



**3/4**

**chefs use a Wrapmaster® in their Professional Kitchen**

Wrapmaster® Research, Independent Toluna Survey, 2021

**Isn't it time you made the switch?**  
**[www.wrapmaster.global](http://www.wrapmaster.global)**

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