

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

*Restaurant 3 week trial. 20% less cling 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, minimising 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 cling 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?

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