Wrapmaster®

THE ULTIMATE *Chef Wrap System*



Your guide to looking after your Wrapmaster® dispenser

THE WRAPMASTER® HANDBOOK

HOW TO LOOK AFTER YOUR WRAPMASTER® DISPENSER

The Wrapmaster® range of dispensers are designed for the demands of any professional kitchen. Safe to use, easy to sanitize and easily disinfected in a commercial dishwasher, it's no wonder why they are quickly becoming an essential piece of equipment in professional kitchens worldwide.

Robust and high-quality, Wrapmaster® dispensers will last for years if cared for correctly. We've outlined a few simple steps to help you ensure the longevity of your dispenser, including:

- Benefits
- Refills
- Cutting
- Handling
- Storage
- Sanitation
- Dishwashing

Wrapmaster® trusted by professional chefs for over 25 years, in more than 36 countries



THE BENEFITS ARE CLEAR...

CONCEALED BLADE FOR SAFE CUTTING

No more cuts from cutter box or slider blades

EASILY DISINFECTED IN A COMMERCIAL DISHWASHER

Dishwasher safe lid and base

EASY TO CLEAN AND SANITIZE

Reduces the risk of cross-contamination, recommended by food safety practitioners

REDUCES WASTE AND INCREASES PRODUCTIVITY

Saves time and money with proven cost savings on material usage vs cardboard cutter boxes*

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









KEY BENEFITS OF WRAPMASTER®

Wrapmaster® helps chefs to increase productivity and reduce unnecessary product and cardboard waste, saving valuable time and money.

Trusted by professionals for over two decades and built with health and safety in mind, Wrapmaster® has a concealed blade for safe, speedy cutting and is robust and shatter resistant.

Recommended by food safety practitioners, Wrapmaster® dispensers are also easy to wipe clean during service and can be easily disinfected in a commercial dishwasher to minimize cross-contamination, as well as help keep kitchens hygienic.



- ✓ Easy to carry grips
- ✓ Robust and shatterproof
- ✓ Easy to unlock and reload
- ✓ Easy to open
- ✓ Easy to clean and sanitize
- ✓ Concealed blade for safe cutting







WRAPMASTER® REFILLS

Using and refilling the Wrapmaster® Duo, 6000, 4500 and 3000 dispensers:

1. Unhook the centre latch, unlock the left, right latches, and remove the lid. On the Wrapmaster® 6000, unlock the left and right lid latches and then unlock the left and right base latches.
2. Align the Wrapmaster® refill roll with the locking mechanism on the left side and push down into position on the right side
3. Place the dispenser lid back in to position
4. Lock left and right latches then push the lid back to expose the refill roll inside the dispenser
5. Pull and feed through your chosen kitchen wrap between the upper and lower tongues
6. Pull the lid forward to secure the kitchen wrap ready for use

EASILY LOAD & UNLOAD

Follow the above steps to easily load and unload your Wrapmaster® dispenser.

SECURE BEFORE CARRYING

Secure the lid of the Wrapmaster® dispenser onto its base by locking the left and right latches before using or carrying.









HANDLING, STORAGE AND THE PERFECT CUT
WRAPMASTER® DISPENSERS

HANDLING

- Securely lock the lid of the Wrapmaster® dispenser before you pick it up
- Always carry a Wrapmaster® dispenser using the easy to carry grips
- Never carry a Wrapmaster® dispenser with the lid open





STORING

- Always place your Wrapmaster® dispenser at a safe distance from the edge of your countertop to prevent the dispenser from being knocked to the floor
- Store your Wrapmaster® dispenser with the lid closed to prevent debris from accumulating inside
- Once closed, ensure the lid is locked

THE PERFECT CUT

- Use both hands to evenly pull material from the Wrapmaster® dispenser
- To ensure the perfect cut, place two hands on each end of the lid and push down firmly
- Close the lid of the Wrapmaster® after use and sanitize to prevent cross-contamination



SANITATION AND DISHWASHING

Sanitation to prevent cross-contamination

1. Regularly sanitize your dispenser during service to prevent cross-contamination
2. Always sanitize Wrapmaster® dispensers after working with high-risk foods
3. For ultimate food safety, have one Wrapmaster® dispenser per workstation to avoid cross-contamination

Dishwashing a Wrapmaster® dispenser

1. Remove the Wrapmaster® refill and place safely on a sanitized surface
2. Detach the lid of the Wrapmaster® dispenser from the base and place both inside the dishwasher tray with the base upside down so that it doesn't fill with water
3. Wash on an 180°F+ cycle to make sure that the Wrapmaster® dispenser is fully disinfected and ready for the next service
4. By following the above steps, your Wrapmaster® dispenser will be clean and ready for the next service











SAFE TO USE

HYGIENIC

DISHWASHER SAFE

SAVES TIME AND MONEY

PERFECT CUT EVERY TIME

NEED OUR EXPERTISE?

Contact our team today

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Wrapmaster®