



## Dispensing Systems for Film, Foil and Baking Parchment



### Wrapmaster® Refill Rolls

The award-winning range of Wrapmaster® dispensers only use genuine Wrapmaster® refill rolls. Wrapmaster® refills are available in cling film, (PVC and PE), aluminium foil, baking parchment, greaseproof paper and roasting film.

### The Professional's Choice





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### Wrapmaster® Refill Rolls Cling Film

Wrapmaster® cling film is available in PVC or PE formats and meets EU-set levels for migration. The majority of professional chefs and caterers use PVC cling film as it has the best 'cling' properties and is suitable for wrapping all foodstuffs except for pure fats, oils and food stored in an oily medium.

Wrapmaster® PE cling film is not as 'clingy' as PVC cling film but is the right choice for wrapping pure fats, oils and foods stored in an oily medium. Wrapmaster® PVC and PE cling film can be used in the microwave as long as it doesn't come into direct contact with the food. It's important to ensure that the top of the film is pierced before placing in the microwave to allow the steam to escape when heated. Wrapmaster® PVC and PE films are suitable for the freezer and are ideal for separating food items before overwrapping into storage bags or boxes.

For use with genuine Wrapmaster dispensers

- Wrapmaster® Duo
- Wrapmaster® 4500
- Wrapmaster® 3000
- Wrapmaster® Compact

Wrapmaster® PVC and PE cling film refill rolls are available for use in the Wrapmaster® Duo, 4500, 3000 and Compact models and come in a variety of lengths up to 600m, depending on the Wrapmaster® model used.





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### Wrapmaster® Refill Rolls Aluminium Foil

Wrapmaster®'s outstanding premium aluminium foil is perfect for the demands of any professional kitchen. Its versatility means it's suitable for lining, grilling, roasting and covering foods.

Wrapmaster® aluminium foil refill rolls are available for use in the Wrapmaster® Duo, 4500, 3000 and Compact models and come in a variety of lengths up to 200m, depending on the Wrapmaster® model used.



For use with genuine Wrapmaster® dispensers

- Wrapmaster® Duo
- Wrapmaster® 4500
- Wrapmaster® 3000
- Wrapmaster® Compact





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### Wrapmaster® Refill Rolls Baking Parchment

Wrapmaster® baking parchment is ideal for all baking requirements. It has a silicone coating which eliminates the need to pre-grease the parchment, providing excellent non-stick quality whilst preventing the paper from burning.

Suitable for use in conventional ovens and microwaves up to 220°C. Wrapmaster® baking parchment is also the perfect partner for contact grilling, keeping the contact grill clean and providing an allergen barrier.

Produced using a natural process with raw materials from sustained forests, Wrapmaster® baking parchment is unbleached and does not contain any fluorinated chemicals.

Our Wrapmaster® baking parchment is available for use in the Wrapmaster® Duo, 4500, 3000 and Compact models and comes in 35m and 50m refill roll lengths, depending on the Wrapmaster® model used.



For use with genuine Wrapmaster® dispensers

- Wrapmaster® Duo
- Wrapmaster® 4500
- Wrapmaster® 3000
- Wrapmaster® Compact





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### Wrapmaster® Refill Rolls

## Roasting Film

Wrapmaster® Roasting film is ideal for creating a roasting bag and, as opposed to foil, there is no barrier to browning meaning that you can see meat, poultry and fish cooking to the required standard. Wrapmaster® roasting film is great for delicate foods such as fish or where a food item needs to be oven-baked and it's desirable to retain moisture. It's great for healthy and infusion cooking and gives a crisp surface to roast potatoes. It's ideal for lining pans and can be used for baking and freezing. Bakers can also use Wrapmaster® roasting film for icing lattice work as the lattice can be easily removed from the roasting film.

Meat, poultry and fish should be totally enclosed in the roasting film and wrapped in the style of a parcel. Make a slit in the top of the parcel to allow the steam to escape and ensure that the roasting film doesn't touch the top of the oven. Wrapmaster® roasting film comes with 150 blue polyester ties and is available in a 50m refill roll length for the Wrapmaster® Duo and 4500 models.



For use with genuine Wrapmaster® dispensers

- Wrapmaster® Duo
- Wrapmaster® 4500

