Speedwrap PRO

PROWRAP®

Speedwrap Pro vs Cutterbox

FOOD WRAP

Speedwrap Pro...

- *Saves time and reduces waste, due to easy, precise cutting of cling film, foil and parchment every time*
- *Incorporates BioCote antimicrobial technology, eliminating 99.76% of bacteria and fungi within 24 hours*
- *Is easy to clean, allowing the use of gentler cleaning products without compromising on hygiene*
- *No more cuts thanks to new patented safety blade*
- *Highly durable and resistant to deterioration over time, making it perfect for fast-paced environments*

BioCote PROTECTED

Food wrap cutter box...

- *Harder to cut and prone to waste. Uneven cuts lead to lost time and cost implications*
- *No antimicrobial protection, leaving surfaces vulnerable to bacteria and fungi growth*
- *Difficult to keep clean, potentially leaving to hygiene concerns*
- *Higher risk of injury as standard cutter boxes often have exposed blades*
- *Cardboard deteriorates over time from exposure to grease and fat, reducing durability in busy kitchens*

80% of chefs *wrap food many times a day*

Visit www.wrapex.com for more information

PROWRAP It's how we roll