



**FOR IMMEDIATE RELEASE:**

May 14, 2019

**FOR MORE INFORMATION:**

Greg Tabor, VP/GM WoolGuard

Email: [gtabor@protegis.com](mailto:gtabor@protegis.com)

Phone: 502-499-9485

**WoolGuard Hood Filters Names Zink Foodservice as their Master Distributor for the US and Canada**

*This appointment expands the sales and distribution footprint of WoolGuard Hood Filters while providing a broader product offering to Zink Foodservice.*

**Louisville, KY** – WoolGuard Hood Filters (“WoolGuard”) who is exclusively represented by Protegis Fire & Safety (“Protegis”), recently announced that Zink Foodservice (“Zink”) will serve as their Master Distributor in the United States and Canada. Zink will provide distribution and customer service support throughout the territory and direct sales representation in their current sales market area of Ohio and the Great Lakes Region. Zink’s experience and reputation in the food service industry along with their robust sales and distribution capabilities will ensure market coverage for this unique kitchen hood grease management solution.

WoolGuard Hood Filters is a patented, 100% natural wool filter that, in combination with a proprietary baffle filter, captures up to 98% of airborne grease, preventing it from entering the ventilation system. WoolGuard is UL and NSF approved and saves restaurant owners and operators a significant amount of money in hood cleaning, grease management and related costs. “Zink is the perfect partner to help take this innovative product to market and timing could not be better considering the escalating labor costs hitting the restaurant industry” said WoolGuard’s VP/GM Greg Tabor. “Given their reputation for service, quality and technical expertise, they are a natural extension to the brand.”

“We are thrilled to connect with WoolGuard and look forward to enhancing their distribution and sales network. This is a unique product that brings real value and savings to restaurant operators. It’s a great addition to our portfolio” said Mike McGuire, Zink’s Managing Partner. “Our involvement working with the commercial kitchen design community helped us recognize that there was a need for more comprehensive ventilation solutions. To that end, we formed Z-Ventilation Solutions (ZVS) in 2016 and we are excited to see the continued development of that business. Our partnership with WoolGuard is another milestone and positions us to better serve the market.”

WoolGuard and Zink will be participating in the National Restaurant Association in Chicago, IL at the McCormick Place from May 18 – 21 in booth 10639 showing both the WoolGuard Hood Filters and Zink’s ZVS Kitchen Hoods” said Mr. Tabor, “which serves as a great kick-off to this relationship.”

### **About WoolGuard**

WoolGuard Hood Filters is exclusively represented by Protegis ([www.protegis.com](http://www.protegis.com)) in North and South America. The patented, 100% wool filter is UL and NSF Approved and provides a highly cost effective and improved method to traditional kitchen hood cleaning and baffle filter cleaning while protecting building assets such as roofs and HVAC Systems. For more information about WoolGuard Hood Filters, please visit [www.WoolGuard.com](http://www.WoolGuard.com).

### **About Zink Foodservice**

Zink Foodservice provides comprehensive sales, marketing, distribution and installation services for premier manufacturers and authorized dealers of foodservice equipment and small wares. For more information, visit [www.zinkfsg.com](http://www.zinkfsg.com).

Z-Ventilation Solutions (ZVS) provides complete, customized solutions for commercial kitchen exhaust and grease laden pollution challenges. Oversee everything from hood design to installation and work closely with manufacturers of hoods, conveyors and utility distribution systems. More information can be found at [www.zventilationsolutions.com](http://www.zventilationsolutions.com).