



**WoolGuard**  
HOOD FILTERS

# Customer Testimonials



*"We couldn't be happier with your product! The results speak for themselves with no airflow issues and capturing the grease upstream before it enters our exhaust system!! We have greatly reduced our hood cleanings, solved our grease management issues and the side benefit is cost savings along the way."*

Jared McCallister, Regional Manager

*"We were a bit skeptical at first, but now we have not only solved our rooftop grease issue and solved the concerns of the property owner, we have also reduced the frequency of our exhaust hood cleaning and are saving money along the way! The changing out of the filters by our staff is easy and ABCO has supported training us the entire way through providing us the documents to show us when to change our filters."*

Camilo Reyo, Co-Owner

*Casa Las Palmas*



*"With the volume of cooking we do at Fatheads and the amount of people we serve, we had to find a better solution and I feel we have found it through the Woolguard Filter Product... We have not looked back and are happy to recommend the product to anyone."*

Derek, Chef/Partner

*"With our monthly hood cleanings and bi-monthly rooftop grease "pillow" replacements, we produce a lot of grease in our cooking and the Woolguard Filters is the only product that has aided us in a solution to manage the grease in the exhaust ducts and rooftop. I like the fact that our restaurants level of fire safety has increased with capturing the grease in the disposable filters and we are now eliminating the headaches we had in the past with grease buildup on the rooftops! We also appreciate the cost savings we are seeing with elimination of the monthly exhaust cleanings and grease pillow replacements. I would recommend anyone in the restaurant arena dealing with kitchen exhaust grease to fully implement and utilize the Woolguard Filter System in any location they have."*

Matthew Harlan, Corporate Chef

