



ZINK MARKETING

ZINK

FOODSERVICE GROUP



TOP O' THE TABLE

INVITES YOU TO VISIT OUR CULINARY CENTERS

COLUMBUS – CINCINNATI – INDIANAPOLIS – CLEVELAND



- Come see and experience our state-of-the-art foodservice equipment!
- Let our chefs work with you on the latest in cooking technology!
- Design your new tabletop with help from our experts!
- See the most recent merchandising and storage options!
- Let us help you find your Equipment and Smallwares solutions!

Work hands on with premier brands such as:

 **Cleveland**

 **Delfield**

 **Garland**

 **Frymaster**

 **Merrychef**

 **Lincoln**

CARLISLE
FoodService Products

DINEX

Edlund

WARING
COMMERCIAL

 **anchor**
Anchor Hocking Foodservice

FILTERCORP

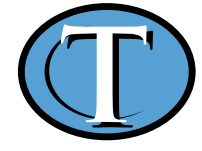
ONEIDA
GLOBAL FOODSERVICE



- ★ Headquarters
- ZFC Key Account Manager
- Z Zink Marketing Office
- T Top O' The Table Office
- T Test Kitchen
- C Culinary Center/Showroom



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TOP O' THE TABLE

Classes and demonstrations are a part of the daily routine supporting our customers. From school foodservice directors to purchasing agents for major casinos and universities, all attendees enjoy the benefits of a hands-on experience with foodservice equipment, supplies, and tabletop products. Our facility functions as the branch sales office for premier manufacturers of foodservice equipment.

Our product offerings include items used by nearly every facet of the foodservice industry from Healthcare, QSR, School and Institutional, B&I, Hotel, Banqueting and Catering, Corrections, as well as Independent Restaurant Operators. We interact with our distributor partners to provide complete tabletop or light equipment solutions that offer unique, innovative, and unparalleled sourcing of smallware products.

ZINK CULINARY CENTERS AN INVESTMENT IN SHARED SUCCESS



These facilities are meant to help all foodservice professionals in our marketplace. We welcome the opportunity to serve you in any way that helps your business. Our manufacturers are delighted to provide special equipment for your evaluation. The facilities are designed for the maximum flexibility. Whatever we can do, we will!

IDEAL DEMONSTRATION AND TRAINING AREA PROFESSIONAL CHEFS AVAILABLE

Let our team help you host your next:

- Healthcare Seminar
- Dealer Meeting
- School Foodservice Demonstration
- Contract Feeder Equipment Training
- Chain Restaurant Equipment Testing and Research
- Chain Restaurant Menu Development
- Independent Restaurant Facilities Planning: Pre-Opening Development and Product Selection

CONTACT US TO ARRANGE
TRAINING AND EDUCATION
SESSIONS! CALL 800-492-7400!

