

# NEW YORK



Dear Precision,

Purchased 6/1/2004

I just wanted to commend you for the manufacturing and distributing of such great pizza mixers. My precision mixer is used three times a day, not only for mixing pizza dough, but it also grinds our cheese as well as our meat for our meatballs. It works great, doing all three jobs perfectly, and I have never had a single problem with it. Precision mixers are definitely built better than any other mixer out there, and the mechanics are out of this world. I would definitely recommend Precision mixers to someone looking for a mixer over any other brand.

Thanks, Darren,  
D'Andrias Pizzeria, Saratoga Springs, NY, 518-584-3632

Purchased 1/18/2006

Up here at the East End Eatery in Glens Falls, NY, our Precision mixer gives us rock solid dependability!! We have had it for almost a year now, and it's been great. The mixer is used by us about four times a day, to make large batches of dough and sauces. Here at East End Eatery we make about three batches of dough a day, which weighs about 80 pounds each batch. Not only is our new mixer dependable, but it's easy to use, and includes a built in timer. Thank you for your great mixer, and I hope that many of your other customers see how dependable they are through my testimonial. If there are any questions about Precision Mixers feel free to call anytime and ask about them.

Thanks Again, Tom  
East End Eatery, Warren St., Glens Falls, NY 12804, 518-745-0747

Purchased 7/22/2005

The Press Box would like to thank Precision North America for there great mixer, we would recommend it to anyone. Our mixer is used about for times a day, and down here in New York City it's always busy. It's nice to have a mixer that's dependable when you live and work in a place where business is booming. We have had no problems with our mixer, which we are very happy about, and I'm sure that if we did the kind people that work at Precision would not hesitate to come down and help us fix it. The only thing that I dislike about the mixer is the safety, but a safety is always a good thing to have on a mixer with such power. Thanks again for the mixer that you have produced for us and I hope that business stays strong.

Thanks a lot, Joe  
Press Box, 932 2<sup>nd</sup> Ave., NY, NY 10022, 212-317-1826

# NEW YORK



Dear Mark and Bonnie,

Purchased 8/25/2003

We have been using one of your Precision mixers for almost four years now, and no other mixer compares. Our mixer is used at least three times a day for many different purposes. We already use it to mix the dough for our pizza, as well as grind the cheese up that we place in our variety of different food selections. We are going to begin using it to mix our tomato sauce very soon, and know that it will get the job done. Once we thought that we heard a noise coming from the machine, and called you guys up right away. The next day you sent someone down to look at it promptly, and it was great, friendly customer service. I would absolutely, recommend a precision mixer to anyone, anywhere, before any other mixer. We had purchased a mixer from Hobart, before we purchased our

Precision mixer, but the seals on it kept braking so we had to replace it, and so far have been much more satisfied with our Precision mixer. I would like to thank you guys for the great mixer that you have sold to us, and just wanted to let you know that it does its job very well.

Thank You, Summer

Rustey's Pizzeria, 55 Main Ave., Wynantskill, NY 12198, 518-283-2800

Purchased 12/1/2001

My 30 qt. Precision Mixer is great, I enjoy everything about it!! Not only does it mix my dough well, but it also grinds up cheese, meat, bread crumbs; pretty much anything that I need mixed or ground up. It may be a smaller model, but let me tell you, it sure is a great mixer, and I would recommend it to anyone. When I did need assistance with my mixer I called the company for help, and they sent someone right away, it was excellent service. I would like to thank Precision North America for making such great mixers.

Thank You, Alfonso

Gregory House, 3016 Rt. 43, Averill Park, NY, 518-674-3774

# NEW YORK

Purchased 2/14/2005



Nobody can beat Precision Mixers! I purchased my mixer from Precision about two years ago, and it has worked for me, trouble free, ever since. It is used here at Marino's, everyday, multiple times a day, and it's nice to know that I have a dependable mixer that gets the job done for me. When I was looking for the perfect mixer, Hobart offered me one for a price that was outrageous! When I called Precision I was much more satisfied with the price listings; I could have bought three Precision mixers for the money they were asking for at Hobart. Not only are the prices on Precision Mixers great, but the warranty that comes along with it is as well. I'm actually planning on purchasing a second machine from Precision, and I can guarantee this one will work just as well.

Thank You, Gary Ratte  
Marino's Pizza, Saratoga Springs, NY, 518-584-3030

Dear Mark,

Purchased 12/6/2002

I am writing in regards to the mixer I bought from your company several years ago. I believe in giving good feedback where it is due, and I simply want to register my satisfaction with you, your company-and of course the mixer itself. We've been in business for 10 years, and I can say without question that one of the best equipment decisions I've made was to purchase a mixer from you. I found you to be an honest and forthright salesman, the mixer itself has worked flawlessly, and our routine maintenance service calls have been prompt and inexpensive. What more could we ask for?

I write this letter partly because I used to be in sales, and I know how nice it is to hear from satisfied customers. Please do not hesitate to share this letter- or have any of your prospective customers call me if they would like to speak with me in this regard.

Thanks again.  
Sincerely, Will Pouch  
Esperantos, Saratoga Springs, NY

# NEW YORK



Purchased 2/21/2007

We use our Precision Mixer every time we need more cookie dough for our Cookie Gifts! Right now that's about every other day. We find our Precision Mixer dependable, easy to use, easy to clean and great at mixing our dense cookie dough. We have had no service problems. We have had only praise and positive comments from our team members when using our Precision Mixer. We would be happy to recommend this mixer and share our review and experience to anyone.

Thank You, Gregory V. Woodworth, Owner  
Stony Brook Cookie Co.  
Geneva, NY 14456  
Cornell Agriculture & Food Technology Park  
315-781-7300, [www.stonybrookcookie.com](http://www.stonybrookcookie.com)

## MICHIGAN

Purchased 1/1/2004

In 2004, I purchased a V-60 mixer from Precision North America. It is used every day in my bakery to make many batches of dough for our bread. I have encountered a couple of minor service problems, but the customer service at Precision was very good, and the people were very helpful. In general the mixer is great, it works fine, and I have not had any major problems so far. When people ask me about a mixer I always recommend Precision as the best mixers available!

Thanks a lot, Sang Lee  
Bon Bakery, 5114e Rochester, Rd, Troy, MI 61004, 248-680-0011

## FLORIDA

Dear Precision,

Purchased 12/3/2002

Your mixers are awesome!!! My V-80 mixer works like a beauty, and gets every single job, that I need it to do, done. I make many batches of pizza dough and meatballs with it every day, it's very dependable. We have customers coming in and out of Amore's, down here in Florida, every day, and I know that I can depend on my mixer when it gets really busy. I have had no service problems with it what so ever and it runs beautifully. There are no complaints from me, or any of my employees, we love it!

Thanks a lot, Victor  
Amore's Pizza, 12393 Pembroke Dr., Pembroke Pines, FL 15632, 954-438-3001

Purchased 1/26/2006

Our Precision HUB-40 mixer is great, we've had no problems at all. We've had it for about 1½ years and everything is fine. We'd buy another mixer from Precision anytime!

Thanks, William Stallone, Owner  
Stallones Bakery, Orlando, FL. 32811, 407-293-5777

## VERMONT

Purchased 4/1/2005

I purchased an HD-60 Pizza Mixer over a year ago. I wanted a high quality machine. Precision was not my first choice. I had never heard of them. When I saw the warranty (7-years) and the price savings I decided to buy it. I am extremely glad I did. I am very busy here and my HD-60 has never failed me. I also like the fact that it has no digital electronics, which I've had a lot of problems with in my other equipment.

Clint West  
Mamma Mia's Pizzeria, VT, 802-324-7832

## ARIZONA

Purchased 2/5/2007

We've had our HD-60 Precision Mixer for 2 months now and we have had no problems at all. Its working great so far! No problems!

Thank you, Pete Schoepper, Manager  
Fratelli Pizza, Flagstaff, AZ 86001, 928-226-0616

## MASSACHUSETTS

Hello,

Purchased 7/28/2004

My name is Jim, and I am part of the staff at Miss Halls School. About 2 ½ years ago we purchased a 60 qt. mixer from Precision North America. Our mixer is used every day for a variety of different things; bread, cakes, mashed potatoes, brownies, and many more. Not only does our mixer work well, but it gives us no problems at all, it's very durable, user friendly, and quite easy to service. The customer service we received when we did have questions about our machine was excellent, and the people were very kind. Precision Mixers are definitely what I would recommend to a friend or colleague.

Thank You, Jim  
Miss Halls School, MA, 413-395-7287

## NORTH DAKOTA

Purchased 2/23/2006



We are very pleased with our Precision Mixers. We use both the HD-60 and the AV-02 day in and day out. We mix approximately 200 kilos of bread dough with our 60-quart mixer daily and use the 20-quart for our cookies, cakes, cheesecakes, and much more. We find our mixers very dependable. We have had both mixers for over 13 months now and have no service problems other than the usual routine maintenance. We found that Precision is superior in both performance and cost to other mixers in the market and we highly recommend Precision to anyone.

Thank you, George Kelley and Paul Holje, Owners  
Dakota Harvest Bakers, Grand Forks, ND

# CALIFORNIA



In March of 2006 we purchased our first Precision Mixer. After outstanding performance results, we chose to make Precision our standard mixer for PriceSmart's growing bakery business. We have Precision 140-quart mixers in 9 of our bakeries, located in several different countries. In addition to having had no service problems, we have yet to require any replacement parts. This is extremely important to our business as equipment down time and parts shipment transit time can sometimes take much longer that we are used to here in the US.

I am also very impressed with the customer service we have received. During a start up issue at one of our bakeries in Barbados, we called for tech support. To my surprise, the company's president fielded the call and had us up and running in no time. This level of involvement is

not usually something I see in our industry. I am very pleased with our 140-quart mixers and would recommend them to anyone looking for a durable, high quality, high volume machine. Precision mixers certainly have helped us to maintain our consistent double digit comparable sales growth.

Sincerely,  
Glenn Harmon, Senior Vice President  
PriceSmart, Inc.  
[www.pricessmart.com](http://www.pricessmart.com)

First Purchase 9/1/2008 – present

Purchased 5/24/2005

Our company purchased two Precision mixers about two years ago and we are very happy with their performance. Currently we are using them for pizza dough production, cream cheese, muffins and cookies. After some poor experiences with Hobart products and service the last three years we were looking for quality replacements and believe we have found them in Precision.

Gary McArthur  
Bagel Me! and First Class Pizza, Orange County, California 92869

# NEVADA

First Purchase 10/12/2007 – present

As The Director of Franchising for Nothing Bundt Cakes, one of my most important roles is identifying the best equipment with the best value for our entire franchise system. The mixer plays a very important role in the cake baking process, and since we found the Precision Mixer our batter and frosting are absolutely perfect every time. Mark Altarac (President, Precision Mixers) not only provides a mixer with an incredible 7-year warranty, but he backs every sale with personalized, honest, and outstanding customer service. We would never go back to a Hobart again!!

Debbie Shwetz  
Director of Franchising  
Nothing Bundt Cakes, Las Vegas, NV 89118  
[www.nothingbundtcakes.com](http://www.nothingbundtcakes.com)

