

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.pricemart.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