

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