

Phil Green & Son – Customer Testimonials

To whom it may concern

The necessary change of a much loved Rayburn (solid fuel model) with a reconditioned unit (oil feed) was completed in June of this year:

A supplier of a recondition unit was located on the Internet, whereupon a visit to the workshop in Martley was undertaken with a view of ascertaining the quality of the product before ordering.

Being an engineer of some fifty years before retirement, the visit was with a practised eye, it gave a complete satisfaction of the product one was ordering: the cost was also agreeable.

I can say without equivocation that the workmanship is of the highest order: nothing has been overlooked in its execution.

I have no connection with the firm of Phil Green and Son other than this purchase. I would recommend without hesitation the workmanship and quality of personal interaction.

Please feel free to contact me if you so desire.

Yours sincerely

Cliff S Shakespeare

To Whom it May Concern:

I had a reconditioned Aga from Phil Green and Sons when we first moved into our house and I have been absolutely delighted with it and would say, like so many Aga owners, that I can't imagine a kitchen without one now, 13 years on. We regularly entertain for our holiday cottage guests in groups of 15 or more and the four oven model is perfect for cooking for large parties and keeping everything warm too.

The reason I chose the company was that there was such a choice of colours and finishes so that I could personalise my Aga to look as only I wanted it to look and the finish was excellent. Of course choosing a reconditioned cooker as opposed to new was much more cost effective too.

Simon Green undertook the installation for us and we were impressed with his care and attention to detail. Our Aga is fuelled by oil and therefore requires 6 monthly wick changes that the company has regularly done for us although it is also a simple job (albeit a bit dirty and heavy work) that we have completed ourselves when time has allowed.

I would have no hesitation in recommending Phil Green and Sons most highly and would certainly use the company again to supply our next Aga if we were to move house.

Yours faithfully

Gill Poultney

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Dear Sir or Madam

In 2006 I decided to convert an oil fired Aga to gas. Phil Green and Son carried out an on site inspection, advised on the site preparation and agreed to a suitable date. The work was carried out in one day and everything was reinstated to a high standard. I would not hesitate to recommend Phil Green and son for this type of work.

Charles Osborne

Dear Simon and Deborah

Thank you for the tremendous job you have done for us supplying and fitting an Aga range cooker into our home. It is a really beautiful piece of equipment, which, most certainly, is thanks to first class craftsmanship.

Getting the Aga physically into the house and then installing into the kitchen wasn't at all the awful, painful and messy experience that one would have imagined. We're still amazed at how it was all done. Also, as complete novices, it is good to know you're just a phone call away for any advice or practical help we may need and, of course for the annual service.

We now have a lovely cosy kitchen to come home to so thank you very much indeed for a really fabulous all round job, we couldn't possibly be happier with the outcome.

Yours sincerely

Maureen and Neil Hickling

Dear Simon

It is now about six months since you installed our reconditioned Aga and I thought you would like to know that it has performed brilliantly since you installed it.

We are very pleased that we have been able to buy a four oven Aga, which looks as good as a new one and at about half the price.

As I am project managing and working on the barn conversion, it is very important for me to deal with people who are experts in their field and who can be relied on to perform. You provided sound advice on the specification for the Aga and your installation went without a hitch and met the agreed timescales exactly.

Yours sincerely James Robinson