Form PTO-1595 (Rev. 08/05) OMB No. 0651-0027 (exp. 6/30/2008)	U.S. DEPARTMENT OF COMMERC United States Patent and Trademark Office
	ORM COVER SHEET
PATEN1	(S ONLY 12103-325
To the Director of the U.S. Patent and Trademark Office: Pleas	se record the attached documents or the new address(es) below.
Name of conveying party(ies)	2. Name and address of receiving party(ies)
Frymaster L.L.C.	Name: <u>JPMorgan Chase Bank, N.A. as agent</u>
	Internal Address:
Additional name(s) of conveying party(les) attached? Yes X No	
3. Nature of conveyance/Execution Date(s):	Street Address: 10 S. Dearborn St.
Execution Date(s) December 17, 2008	
Assignment Merger	
Security Agreement Change of Name	City: Chicago
Joint Research Agreement	State:IL
Government Interest Assignment	Country: USA Zip. 60603
Executive Order 9424, Confirmatory License	Country: USA Zip: 60603
Other	Additional name(s) & address(es) attached? Yes X No
4. Application or patent number(s):	document is being filed together with a new application.
A. Patent Application No.(s)	B. Patent No.(s)
Additional numbers att	rached? X Yes No
5. Name and address to whom correspondence	6. Total number of applications and patents
concerning document should be mailed: Name Laura Konrath	involved: 77
Name: Laura Konrath	7. Total fee (37 CFR 1.21(h) & 3.41) \$ 3,080
Internal Address: Winston & Strawn LLP	Authorized to be charged by credit card
	X Authorized to be charged to deposit account
Street Address: 35 W. Wacker Dr.	Enclosed
	None required (government interest not affecting title)
City: Chicago	8. Payment Information
State: IL Zip: 60601	a. Credit Card Last 4 Numbers
Phone Number: 312-558-6352	Expiration Date
Fax Number: 312-558-5700	b. Deposit Account Number <u>232428</u>
Email Address: lkonrath@winston.com	Authorized User Name Laura Konrath
9 Signature A	
Signature	<u> 5/18/04</u>
Laura Konrath	Total number of pages including cover
Name of Person Signing	sheet, attachments, and documents:

Documents to be recorded (including cover sheet) should be faxed to (571) 273-0140, or mailed to: Mail Stop Assignment Recordation Services, Director of the USPTO, P.O.Box 1450, Alexandria, V.A. 22313-1450

Winston & Strawn 3/19/2009 10:01:40 AM PAGE 004/018 Fax Server

Continuation Item 4

SCHEDULE A

U.S. PATENTS

<u>PATENT</u>	PATENT NO.	ISSUE DATE
APPARATUS AND SYSTEM FOR CONDITIONING FOOD PRODUCTS // METHOD FOR CONDITIONING FOOD PRODUCTS (title of divisional)	5931083	8/3/1999
AUTOMATED FOOD FRYING DEVICE AND METHOD (USU) / AUTOMATED FOOD PROCESSING SYSTEM AND METHOD (USU1)	6869633	3/22/2005
AUTOMATED FOOD FRYING DEVICE AND METHOD (USU) / AUTOMATED FOOD PROCESSING SYSTEM AND METHOD (USUI)	10/127390 (App.)	4/22/2002 (App.)
AUTOMATED FOOD PROCESSING SYSTEM AND METHOD	10/419523 (App.)	4/21/2003 (App.)
AUTOMATIC FRYER FOR BREADED PRODUCTS	4287818	9/8/1981
AUTOMATIC TOP-OFF FOR DEEP FAT FRYERS	11/897846 (App.)	8/31/2007 (App.)
COOKING COMPUTER	4437159	3/13/1984
COOKING SYSTEM	4289477	9/15/1981
COOKING SYSTEM	3938948	2/17/1976
COOKING SYSTEM	3809062	5/7/1974
COMBUSTION METHOD USING GAS FLOW INTERACTION AND HEAT REFLECTION	3948593	4/6/1976
CONTROL SYSTEM FOR FRYING APPARATUS	4058703	11/15/1977
CONTROL SYSTEM FOR FRYING APPARATUS	3938498	2/17/1976
CONTROL SYSTEM FOR FRYING APPARATUS	3870859	3/11/1975
COVER ASSEMBLY FOR DEEP FAT FRYER	3512473	5/19/1970
DEEP FAT FRYING APPARATUS	4913041	4/3/1990

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DEEP FAT FRYING	4890548	1/2/1990
APPARATUS HAVING AN		
IMPROVED COOKING FLUID		
FILTRATION SYSTEM		
DEEP FAT FRYING	4899649	2/13/1990
APPARATUS HAVING AN	i de la companya de l	
IMPROVED COOKING FLUID		
FILTRATION SYSTEM		
DEEP FAT FRYING	5617777	4/8/1997
APPARATUS WITH		
AUTOMATED OIL		
MANAGEMENT		
DEEP FAT FRYING	5776530	7/7/1998
APPARATUS WITH		
AUTOMATED OIL		
MANAGEMENT AND		
METHODS	4074501	
DEEP FAT FRYING	4974501	12/4/1990
APPARATUS WITH		
IMPROVED UNDER-FRYER		
COOKING LIQUID PUMPING AND FILTRATION SYSTEM		
DEEP FAT TUBE FRYER	11/515551	D/5 /2004
BURNER ASSEMBLY	11/313331	9/5/2006
DEVICE AND METHOD FOR	D427008	6/27/2000
KEEPING FOOD WARM	D427000	0/2//2000
DEVICE AND METHOD FOR	D427479	7/4/2000
KEEPING FOOD WARM		77472000
DEVICE AND METHOD FOR	6114659	9/5/2000
KEEPING FOOD WARM		313,200
EARLY PRODUCT REMOVAL	5544567	8/13/1996
ALARM		
ELECTRIC DEEP FAT	5038676	8/13/1991
FRYING SYSTEM		
ELECTRONIC HANG GLIDER	4272039	6/9/1981
HOOK-UP WARNING		
SYSTEM		
FILTER SYSTEM FOR	4324173	4/13/1982
FRYING APPARATUS		
FILTER SYSTEM FOR	4210123	7/1/1980
FRYING APPARATUS		
FLASHBACK RESISTANT	4976609	12/11/1990
INFRARED GAS BURNER		
APPARATUS		
FOOD COOKING	6281478	8/28/2001
APPARATUS		

FOOD COOKING	6201218	3/13/2001
APPARATUS WITH		
REMOVABLE CONVEYOR		
ASSEMBLY AND		
SERPENTINE HEATER		
PROVIDING NON-UNIFORM		
HEATING		
FRYER SYSTEM WITH	10/366642 (App.)	2/13/2003 (App.)
FLOATING CHECK VALVE		
FOR VACUUM RELEASE ON		
OIL MANIFOLDS		
FRYING APPARATUS WITH	6958166	10/25/2005
CLOSED LOOP	1	
COMBUSTION CONTROL		
AND METHOD		
FRYING APPARATUS WITH	4032749	6/28/1977
COMPENSATED		
THERMOSTAT		
FRYING APPARATUS WITH	3998146	12/21/1976
COMPENSATED		
THERMOSTAT		
FRYING APPARATUS WITH	3911250	10/7/1975
COMPENSATED		
THERMOSTAT		
GAS FIRED FRYER AND GAS	4751915	6/21/1988
FIRED BURNER USEFUL		1
THEREFOR		
HEATED FOOD PRODUCT	D 427479	7/4/2000
BIN		
HEATED FOOD PRODUCT	D 427008	6/27/2000
BIN		
HIGH EFFICIENCY FRYING	4848318	7/18/1989
APPARATUS WITH		
SUPERCHARGED BURNER		
SYSTEM		į
HIGH HEATING EFFICIENCY	4898151	2/6/1990
DEEP FAT COOKING)	
FRYPOT		
HIGH SPEED COOKING	10/167335 (App.)	6/11/2002 (App.)
DEVICE AND METHOD		- V-FF')
HIGH SPEED VARIABLE SIZE	6595117	7/22/2003
TOASTER		
HOLDING CABINET AND	6011243	1/4/2000
METHOD AND APPARATUS		
FOR CONTROLLING A		
HOLDING CABINET		
INTELLIGENT COOKING	4663710	5/5/1987

INTELLIGENT COOKING APPLIANCE	4672540	6/9/1987
INTELLIGENT COOKING APPLIANCE	4858119	8/15/1989
LOW OIL VOLUME FRYER WITH AUTOMATIC FILTRATION AND TOP-OFF CAPABILITY	11/904358 (App.)	9/27/2007 (App.)
LOW OIL VOLUME FRYER WITH SMALL COLD ZONE	11/904448 (App.)	9/27/2007 (App.)
MELT CYCLE CONTROL SYSTEM	3800779	4/2/1974
METHOD AND APPARATUS FOR PROVIDING EXTENDED FRIED FOOD HOLDING TIMES	6261621	7/17/2001
METHOD FOR CONDITIONING FOOD PRODUCTS	6153244	11/28/2000
METHOD FOR MAKING A FLASHBACK RESISTANT INFRARED GAS BURNER APPARATUS	5101558	4/7/1992
MICROWAVE OVEN ANTENNA	3971909	7/27/1976
MICROWAVE OVEN DOOR SEAL	4013861	3/22/1977
MODULAR ASSEMBLY FOR A HOLDING CABINET CONTROLLER	6658994	12/9/2003
MULTIPLE FRYER TYPES IN UNITARY CABINET	11/294144 (App.)	12/5/2005 (App.)
OIL QUALITY SENSOR AND OIL HEATER FOR DEEP FRYERS	60/995527 (App.)	9/27/2007 (App.)
OIL QUALITY SENSOR AND OIL HEATER FOR DEEP FRYERS	12/215307 (App.)	6/26/2008 (App.)
OPEN HOLDING CABINET, TRAYS AND CONTROLS	11/634433 (App.)	12/5/2006 (App.)
OPEN POT GAS FRYER WITH CORRUGATED BOTTOM	11/881968 (App.)	7/30/2007 (App.)
PIVOT BLOCK ASSEMBLY OF AN ELECTRIC FRYER	11/522784 (Арр.)	9/15/2006 (App.)
PORTABLE FILTER	4702827	10/27/1987
POSITIVE RESET SAFETY CONTROL CIRCUIT FOR FRYING APPARATUS	4259567	3/31/1981



6/22/1976

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EXECUTION VERSION

GRANT OF SECURITY INTEREST IN UNITED STATES PATENTS

FOR GOOD AND VALUABLE CONSIDERATION, receipt and sufficiency of

which are hereby acknowledged, Frymaster L.L.C., a Louisiana limited liability company (the "Grantor") with principal offices at 2400 South 44th Street, Manitowoc, Wisconsin 54220, hereby assigns and grants to JPMorgan Chase Bank, N.A., as Collateral Agent, with offices at 10 South Dearborn Street, Floor 07, Chicago, Illinois 60603-2003 (the "Grantee"), a security interest in (i) all of the Assignor's rights, title and interest in and to the United States patents (the

(as such term is defined in the Security Agreement referred to below) and products of the

"Patents") set forth on Schedule A attached hereto, in each case together with (ii) all Proceeds

Patents, and (iii) all causes of action arising prior to or after the date hereof for infringement of

any of the Patents or unfair competition regarding the same.

THIS GRANT is made to secure the satisfactory performance and payment of all the Obligations of the Grantor, as such term is defined in the Security Agreement among the Grantor, the other assignors from time to time party thereto and the Grantee, dated as of April 14, 2008 (as amended, modified, restated and/or supplemented from time to time, the "Security Agreement"). Upon the occurrence of the Termination Date (as defined in the Security Agreement), the Grantee shall execute, acknowledge, and deliver to the Grantor an instrument in writing releasing the security interest in the Patents acquired under this Grant.

This Grant has been granted in conjunction with the security interest granted to the Grantec under the Security Agreement. The rights and remedies of the Grantec with respect to the security interest granted herein are as set forth in the Security Agreement, all terms and provisions of which are incorporated herein by reference. In the event that any provisions of this

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EXECUTION VERSION

Grant are deemed to conflict with the Security Agreement, the provisions of the Security Agreement shall govern.

[Signature page follows]

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IN WITNESS WHEREOF, the undersigned have executed this Grant as of the Igoday of December, 2008.

FRYMASTER L.L.C., as Grantor

Name: W. David Wrench

Title: Vice President

JPMORGAN CHASE BANK, N.A., as Collateral Agent and Grantee

By: Name:

Title:

Winston & Strawn 3/19/2009 10:01:40 AM

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STATE OF Flands) ss:

On this Lidday of December 2008, before me personally came W. David Wrench, who, being by me duly sworn, did state as follows: that he is Vice President of Frymaster L.L.C., that he is authorized to execute the foregoing Grant on behalf of Frymaster L.L.C. and that he did so by authority of the Board of Directors of Frymaster L.L.C.

Notary Public

MICHELLE NOVA

Notary Public - State of Florida

My Commission Expires Jen 5, 2012

Commission # DB 711984

Sonded Through National Notary Assn

IN WITNESS WHEREOF, the undersigned have executed this Grant as of the day of December, 2008.

By:

Name:
Title:

JPMORGAN CHASE BANK, N.A., as Collateral Agent and Grantee

By:

Name:
Name:
Name:
Name:
Vice President

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SCHEDULE A

U.S. PATENTS

PATENT	PATENT NO.	ISSUE DATE
APPARATUS AND SYSTEM	5931083	8/3/1999
FOR CONDITIONING FOOD		
PRODUCTS // METHOD FOR	-	
CONDITIONING FOOD		
PRODUCTS (title of divisional)	6060622	2/03/2005
AUTOMATED FOOD FRYING	6869633	3/22/2005
DEVICE AND METHOD (USU)		
/ AUTOMATED FOOD PROCESSING SYSTEM AND		
METHOD (USU1)		
AUTOMATED FOOD FRYING	10/127390 (App.)	4/22/2002 (App.)
DEVICE AND METHOD (USU)	10/12/590 (Арр.)	4/22/2002 (App.)
/ AUTOMATED FOOD		
PROCESSING SYSTEM AND		
METHOD (USU1)		
AUTOMATED FOOD	10/419523 (App.)	4/21/2003 (App.)
PROCESSING SYSTEM AND	(
METHOD		
AUTOMATIC FRYER FOR	4287818	9/8/1981
BREADED PRODUCTS		
AUTOMATIC TOP-OFF FOR	11/897846 (App.)	8/31/2007 (App.)
DEEP FAT FRYERS	111	
COOKING COMPUTER	4437159	3/13/1984
COOKING SYSTEM	4289477	9/15/1981
COOKING SYSTEM	3938948	2/17/1976
COOKING SYSTEM	3809062	5/7/1974
COMBUSTION METHOD	3948593	4/6/1976
USING GAS FLOW		
INTERACTION AND HEAT		
REFLECTION		
CONTROL SYSTEM FOR	4058703	11/15/1977
FRYING APPARATUS		
CONTROL SYSTEM FOR	3938498	2/17/1976
FRYING APPARATUS	20722	
CONTROL SYSTEM FOR	3870859	3/11/1975
FRYING APPARATUS	2522450	5110/1975
COVER ASSEMBLY FOR	3512473	5/19/1970
DEEP FAT FRYER	1012041	1001000
DEEP FAT FRYING	4913041	4/3/1990
APPARATUS		

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1000510	140/1000
4890548	1/2/1990
4899649	2/13/1990
5617777	4/8/1997
5776530	7/7/1998
4974501	12/4/1990
11/515551	9/5/2006
D427008	6/27/2000
D427479	7/4/2000
6114659	9/5/2000
5544567	8/13/1996
5038676	8/13/1991
4272039	6/9/1981
4324173	4/13/1982
4210123	7/1/1980
4976609	12/11/1990
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6281478	8/28/2001
	5617777 5776530 4974501 11/515551 D427008 D427479 6114659 5544567 5038676 4272039 4324173 4210123 4976609

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HIGH HEATING EFFICIENCY 4898151 2/6/1990 DEEP FAT COOKING	SUPERCHARGED BURNER		
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TOASTER LION DIVISION COLLEGE	\$	(011010	
HOLDING CABINET AND 6011243 1/4/2000	į į	6011243	1/4/2000
METHOD AND APPARATUS			
FOR CONTROLLING A	1		
HOLDING CABINET		1660710	
INTELLIGENT COOKING 4663710 5/5/1987		4663710	5/5/1987
APPLIANCE	AFFLIANCE		

Differ A rote in cooking		
INTELLIGENT COOKING APPLIANCE	4672540	6/9/1987
INTELLIGENT COOKING	4059110	0/15/1/202
APPLIANCE	4858119	8/15/1989
LOW OIL VOLUME FRYER	11/004258 (A)	0/07/0007 (4
WITH AUTOMATIC	11/904358 (App.)	9/27/2007 (App.)
FILTRATION AND TOP-OFF		
CAPABILITY		
LOW OIL VOLUME FRYER	11/004448 (4)	0/07/0007 / 4
WITH SMALL COLD ZONE	11/904448 (App.)	9/27/2007 (App.)
MELT CYCLE CONTROL	3800779	1/2/1074
SYSTEM	3800779	4/2/1974
METHOD AND APPARATUS	6261621	7/17/2021
FOR PROVIDING EXTENDED	0201021	7/17/2001
FRIED FOOD HOLDING	1	
TIMES		
METHOD FOR	6153244	11/28/2000
CONDITIONING FOOD	0133244	11/28/2000
PRODUCTS		
METHOD FOR MAKING A	5101558	4/7/1992
FLASHBACK RESISTANT	3101338	4/1/1992
INFRARED GAS BURNER		
APPARATUS		
MICROWAVE OVEN	3971909	7/27/1976
ANTENNA	37,1707	7/27/19/0
MICROWAVE OVEN DOOR	4013861	3/22/1977
SEAL	.515001	3/22/15/1
MODULAR ASSEMBLY FOR	6658994	12/9/2003
A HOLDING CABINET		<i>Europe</i> 2003
CONTROLLER		
MULTIPLE FRYER TYPES IN	11/294144 (App.)	12/5/2005 (App.)
UNITARY CABINET		(
OIL QUALITY SENSOR AND	60/995527 (App.)	9/27/2007 (App.)
OIL HEATER FOR DEEP		
FRYERS		
OIL QUALITY SENSOR AND	12/215307 (App.)	6/26/2008 (App.)
OIL HEATER FOR DEEP		117
FRYERS		
OPEN HOLDING CABINET,	11/634433 (App.)	12/5/2006 (App.)
TRAYS AND CONTROLS		
OPEN POT GAS FRYER WITH	11/881968 (App.)	7/30/2007 (App.)
CORRUGATED BOTTOM		
PIVOT BLOCK ASSEMBLY	11/522784 (App.)	9/15/2006 (App.)
OF AN ELECTRIC FRYER		
PORTABLE FILTER	4702827	10/27/1987
POSITIVE RESET SAFETY	4259567	3/31/1981
CONTROL CIRCUIT FOR		
FRYING APPARATUS		

POSITIVE RESET SAFETY	4210177	7/1/1980
CONTROL SYSTEM FOR		
FRYING APPARATUS		
ROTATING ELEMENT SEAL	11/238694 (App.)	9/29/2005 (App.)
ASSEMBLY		
SOLID STATE	4549527	10/29/1985
TEMPERATURE		,
CONTROLLER		
SOLENOID VALUE WITH	4195667	4/1/1980
SAFETY CONTROL CIRCUIT		
SPAGHETTI COOKING	5313876	5/24/1994
SYSTEM		
SPAGHETTI COOKING	3958503	5/25/1976
SYSTEM		
SPRAY CLEANING SYSTEM	4420006	12/13/1983
FOR FRYING APPARATUS	1.	
SHORTENING SAVING	11/900064 (App.)	9/10/2007 (App.)
FRYING WITH AUTOMATIC		
FILTRATION		
STEAM CABINET FOR FOOD	3320945	5/23/1967
PRODUCTS	İ	
TEMPERATURE	5490449	2/13/1996
CONTROLLER FOR		
COOKING APPLIANCE		
TILTING FRYPAN WITH	3964378	6/22/1976
DRAIN SYSTEM		J. 22, 17, 10

RECORDED: 03/19/2009