

Form PTO-1595 (Rev. 08/05)
OMB No. 0651-0027 (exp. 6/30/2008)U.S. DEPARTMENT OF COMMERCE
United States Patent and Trademark Office

RECORDATION FORM COVER SHEET

PATENTS ONLY 12103-325 (2)

To the Director of the U.S. Patent and Trademark Office: Please record the attached documents or the new address(es) below.

1. Name of conveying party(ies)

Frymaster L.L.C.

Additional name(s) of conveying party(ies) attached? ☐ Yes ☒ No

3. Nature of conveyance/Execution Date(s):

Execution Date(s) December 19, 2008

- ☐ Assignment ☐ Merger
☒ Security Agreement ☐ Change of Name
☐ Joint Research Agreement
☐ Government Interest Assignment
☐ Executive Order 9424, Confirmatory License
☐ Other _____

2. Name and address of receiving party(ies)

Name: JPMorgan Chase Bank, N.A. as agent

Internal Address: _____

Street Address: 10 S. Dearborn St.City: ChicagoState: ILCountry: USA Zip: 60603Additional name(s) & address(es) attached? ☐ Yes ☒ No

4. Application or patent number(s):

A. Patent Application No.(s)

☐ This document is being filed together with a new application.

B. Patent No.(s)

Additional numbers attached? ☒ Yes ☐ No

5. Name and address to whom correspondence concerning document should be mailed:

Name: Laura KonrathInternal Address: Winston & Strawn LLPStreet Address: 35 W. Wacker Dr.City: ChicagoState: IL Zip: 60601Phone Number: 312-558-6352Fax Number: 312-558-5700Email Address: lkonrath@winston.com6. Total number of applications and patents involved: 777. Total fee (37 CFR 1.21(h) & 3.41) \$ 3,080

- ☐ Authorized to be charged by credit card
☒ Authorized to be charged to deposit account
☐ Enclosed
☐ None required (government interest not affecting title)

8. Payment Information

a. Credit Card Last 4 Numbers _____
Expiration Date _____b. Deposit Account Number 232428Authorized User Name Laura Konrath9. Signature: Laura Konrath

Signature

Date

Laura Konrath

Name of Person Signing

Total number of pages including cover 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

CH \$2960.00 232428 10127390

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PATENT
REEL: 022416 FRAME: 0374

Continuation Item 4

SCHEDULE AU.S. PATENTS

<u>PATENT</u>	<u>PATENT NO.</u>	<u>ISSUE DATE</u>
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 (USU1)	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

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

FOOD COOKING APPARATUS WITH REMOVABLE CONVEYOR ASSEMBLY AND SERPENTINE HEATER PROVIDING NON-UNIFORM HEATING	6201218	3/13/2001
FRYER SYSTEM WITH FLOATING CHECK VALVE FOR VACUUM RELEASE ON OIL MANIFOLDS	10/366642 (App.)	2/13/2003 (App.)
FRYING APPARATUS WITH CLOSED LOOP COMBUSTION CONTROL AND METHOD	6958166	10/25/2005
FRYING APPARATUS WITH COMPENSATED THERMOSTAT	4032749	6/28/1977
FRYING APPARATUS WITH COMPENSATED THERMOSTAT	3998146	12/21/1976
FRYING APPARATUS WITH COMPENSATED THERMOSTAT	3911250	10/7/1975
GAS FIRED FRYER AND GAS FIRED BURNER USEFUL THEREFOR	4751915	6/21/1988
HEATED FOOD PRODUCT BIN	D 427479	7/4/2000
HEATED FOOD PRODUCT BIN	D 427008	6/27/2000
HIGH EFFICIENCY FRYING APPARATUS WITH SUPERCHARGED BURNER SYSTEM	4848318	7/18/1989
HIGH HEATING EFFICIENCY DEEP FAT COOKING FRYPOT	4898151	2/6/1990
HIGH SPEED COOKING DEVICE AND METHOD	10/167335 (App.)	6/11/2002 (App.)
HIGH SPEED VARIABLE SIZE TOASTER	6595117	7/22/2003
HOLDING CABINET AND METHOD AND APPARATUS FOR CONTROLLING A HOLDING CABINET	6011243	1/4/2000
INTELLIGENT COOKING APPLIANCE	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
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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 (App.)	9/15/2006 (App.)
PORTABLE FILTER	4702827	10/27/1987
POSITIVE RESET SAFETY CONTROL CIRCUIT FOR FRYING APPARATUS	4259567	3/31/1981

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

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EXECUTION VERSION 2

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 "Patents") set forth on Schedule A attached hereto, in each case together with (ii) all Proceeds (as such term is defined in the Security Agreement referred to below) and products of the 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 Grantee under the Security Agreement. The rights and remedies of the Grantee 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


EXECUTION VERSION

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

[Signature page follows]

IN WITNESS WHEREOF, the undersigned have executed this Grant as of the
19th day of December, 2008.

FRYMASTER L.L.C., as Grantor

By: 
Name: W. David Wrench
Title: Vice President

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


By: _____
Name:
Title:

STATE OF Florida
COUNTY OF Pasco) ss:

On this 11th day 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.

Michelle Nova
Notary Public




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

FRYMASTER L.L.C., as Grantor

By: _____
Name:
Title:

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

By:  _____
Name: Michael B. Kelly
Title: Vice President

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