

PATENT ASSIGNMENT COVER SHEET

Electronic Version v1.1
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EPAS ID: PAT2961854

SUBMISSION TYPE:	NEW ASSIGNMENT
NATURE OF CONVEYANCE:	ASSIGNMENT
CONVEYING PARTY DATA	
Name	Execution Date
FRYMASTER LLC	01/22/2013
RECEIVING PARTY DATA	
Name:	RESTAURANT TECHNOLOGY, INC.
Street Address:	2915 JORIE BOULEVARD
City:	OAK BROOK
State/Country:	ILLINOIS
Postal Code:	60523
PROPERTY NUMBERS Total: 2	
Property Type	Number
Application Number:	11904358
Patent Number:	6281478
CORRESPONDENCE DATA	
Fax Number:	(312)704-3001
<i>Correspondence will be sent to the e-mail address first; if that is unsuccessful, it will be sent using a fax number, if provided; if that is unsuccessful, it will be sent via US Mail.</i>	
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Correspondent Name:	JAMES D. RYNDAK, HINSHAW & CULBERTSON
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ATTORNEY DOCKET NUMBER:	0954960
NAME OF SUBMITTER:	JAMES D. RYNDAK
SIGNATURE:	/James D. Ryndak/
DATE SIGNED:	07/31/2014
Total Attachments: 2	
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CORPORATE ASSIGNMENT

Whereas, Frymaster L.L.C., a Louisiana limited liability corporation, with its principal place of business at 8700 Line Avenue, Shreveport, Louisiana 71135-1000 (hereinafter referred to as "Assignor"), is the owner of certain patents and patent applications set forth in Schedule A, attached hereto (hereinafter referred to as "Assigned Patents"); and

WHEREAS, Restaurant Technology, Inc., an Illinois corporation, with its principal place of business at 2915 Jorie Boulevard, Oak Brook, Illinois 60523 (hereinafter referred to as "Assignee), wishes to acquire the entire right, title and interest in and to the Assigned Patents;

NOW THEREFORE, for valuable and legally sufficient considerations, receipt of which are hereby acknowledged, the Assignor assigns and transfers to Assignee, its successors and assigns, the entire right, title and interest for the United States in and to the Assigned Patents for the full term of any Letter Patents which issues therefrom; and the invention(s) and improvement(s) set forth therein, and any and all continuations, continuations-in-part (C-I-Ps), divisionals, and renewal of and substitutions for said application for the Assigned Patents, and nay and all Letters Patent of the United States and of countries foreign thereto which may be granted thereon or therefore; and any reissues, or re-examinations, or extensions of said Letters Patent.

The Assignor assigns and transfers to Assignee the entire right, title and interest in and to the Assigned Patents for Letters Patents and Letters Patents therefore in all countries foreign to the United States;

The Assignee will execute or direct the inventors to execute and deliver to Assignee any documents which may be requested by Assignee to carry out the terms of this Agreement; and

The Commissioner of Patents and Trademarks of the United States is authorized and requested to issue Letter Patent of the United States to the Assignee. The Assignor also authorizes and requests equivalent authorities in foreign countries to issue the patents of foreign countries to Assignee.

IN WITNESS WHEREOF, Assignor has caused this Agreement to be executed by its duly authorized officer effective as of the 22nd day of January, 2013.

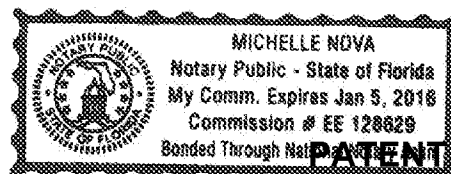
Frymaster L.L.C.
By: _____
Title: Assistant Secretary

STATE OF: FLORIDA

COUNTY OF: PASCO

Sworn to and subscribed before me this 22nd day of January, 2012.

Michelle Nova



SCHEDULE A

Country	Application Serial Number	Title	File Date	Issue Date	Patent #
US	12/761820	High Density Universal Holding Cabinet	4/16/2010		
US	12/761919	Control System and Method for High Density Universal Holding Cabinet	4/16/2010		
US	11/904358	Low Oil Volume Fryer with Automatic Filtration and Top-Off Capacity	9/27/2007		
AU	2008305693	Low Oil Volume Fryer with Automatic Filtration and Top-Off Capacity	9/23/2008		
BR	PI 0817264-1	Low Oil Volume Fryer with Automatic Filtration and Top-Off Capacity	9/23/2008		
CA	2700567	Low Oil Volume Fryer with Automatic Filtration and Top-Off Capacity	9/23/2008		
CN	2008801092889	Low Oil Volume Fryer with Automatic Filtration and Top-Off Capacity	9/23/2008		
EP	08834005.4	Low Oil Volume Fryer with Automatic Filtration and Top-Off Capacity	9/23/2008		
HK	10111746.2	Low Oil Volume Fryer with Automatic Filtration and Top-Off Capacity	9/23/2008		
JP	2010-526921	Low Oil Volume Fryer with Automatic Filtration and Top-Off Capacity	9/23/2008		
MX	MXA2010003306	Low Oil Volume Fryer with Automatic Filtration and Top-Off Capacity	9/23/2008		
US	29/093440	Device and Method for Keeping Food Warm	9/10/1998	6/27/2000	D427008
US	29/099045	Device and Method for Keeping Food Warm	1/12/1999	7/4/2000	D427479
EP	00905747.2	Device and Method for Keeping Food Warm	1/25/2000	7/14/2004	EP 1171019
US	10/419523	Automated Food Processing System and Method	4/21/2003	4/12/2007	US 7303776
US	09/757899	Food Cooking Apparatus	1/10/2001	8/28/2011	US6281478