



UCC FINANCING STATEMENT

FOLLOW INSTRUCTIONS

A. NAME & PHONE OF CONTACT AT FILER (optional) Phone: (800) 331-3282 Fax: (818) 662-4141	
B. E-MAIL CONTACT AT FILER (optional) CLS-CTLS_Glendale_Customer_Service@wolterskluwer.com	
C. SEND ACKNOWLEDGMENT TO: (Name and Address) 15331 - CELTIC BANK	
CT Lien Solutions P.O. Box 29071 Glendale, CA 91209-9071	53072656 RIRI

File with: Secretary of State, RI

THE ABOVE SPACE IS FOR FILING OFFICE USE ONLY

1. DEBTOR'S NAME: Provide only one Debtor name (1a or 1b) (use exact, full name; do not omit, modify, or abbreviate any part of the Debtor's name); if any part of the Individual Debtor's name will not fit in line 1b, leave all of item 1 blank, check here and provide the Individual Debtor information in item 10 of the Financing Statement Addendum (Form UCC1Ad)

1a. ORGANIZATION'S NAME Allie's Donuts, Inc.				
OR	1b. INDIVIDUAL'S SURNAME	FIRST PERSONAL NAME	ADDITIONAL NAME(S)/INITIAL(S)	SUFFIX
1c. MAILING ADDRESS 3661 Quaker Lane		CITY North Kingstown	STATE RI	POSTAL CODE 02852
				COUNTRY USA

2. DEBTOR'S NAME: Provide only one Debtor name (2a or 2b) (use exact, full name; do not omit, modify, or abbreviate any part of the Debtor's name); if any part of the Individual Debtor's name will not fit in line 2b, leave all of item 2 blank, check here and provide the Individual Debtor information in item 10 of the Financing Statement Addendum (Form UCC1Ad)

2a. ORGANIZATION'S NAME				
OR	2b. INDIVIDUAL'S SURNAME	FIRST PERSONAL NAME	ADDITIONAL NAME(S)/INITIAL(S)	SUFFIX
2c. MAILING ADDRESS		CITY	STATE	POSTAL CODE
				COUNTRY

3. SECURED PARTY'S NAME (or NAME of ASSIGNEE of ASSIGNOR SECURED PARTY): Provide only one Secured Party name (3a or 3b)

3a. ORGANIZATION'S NAME Celtic Bank Corporation				
OR	3b. INDIVIDUAL'S SURNAME	FIRST PERSONAL NAME	ADDITIONAL NAME(S)/INITIAL(S)	SUFFIX
3c. MAILING ADDRESS 268 S. State St., Ste 300		CITY Salt Lake City	STATE UT	POSTAL CODE 84111
				COUNTRY USA

4. COLLATERAL: This financing statement covers the following collateral:
Purchase Money Security Interest: All Inventory, Chattel Paper, Accounts, Equipment, and General Intangibles; whether any of the foregoing is owned now or acquired later; all accessions, additions, replacements, and substitutions relating to any of the foregoing; all records of any kind relating to any of the foregoing; all proceeds relating to any of the foregoing (including insurance, general intangibles and other accounts proceeds)

5. Check only if applicable and check only one box: Collateral is held in a Trust (see UCC1Ad, item 17 and Instructions) being administered by a Decedent's Personal Representative

6a. Check <u>only</u> if applicable and check <u>only</u> one box: <input type="checkbox"/> Public-Finance Transaction <input type="checkbox"/> Manufactured-Home Transaction <input type="checkbox"/> A Debtor is a Transmitting Utility	6b. Check <u>only</u> if applicable and check <u>only</u> one box: <input type="checkbox"/> Agricultural Lien <input type="checkbox"/> Non-UCC Filing
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7. ALTERNATIVE DESIGNATION (if applicable): Lessee/Lessor Consignee/Consignor Seller/Buyer Bailee/Bailor Licensee/Licensor

8. OPTIONAL FILER REFERENCE DATA:
53072656 15012867



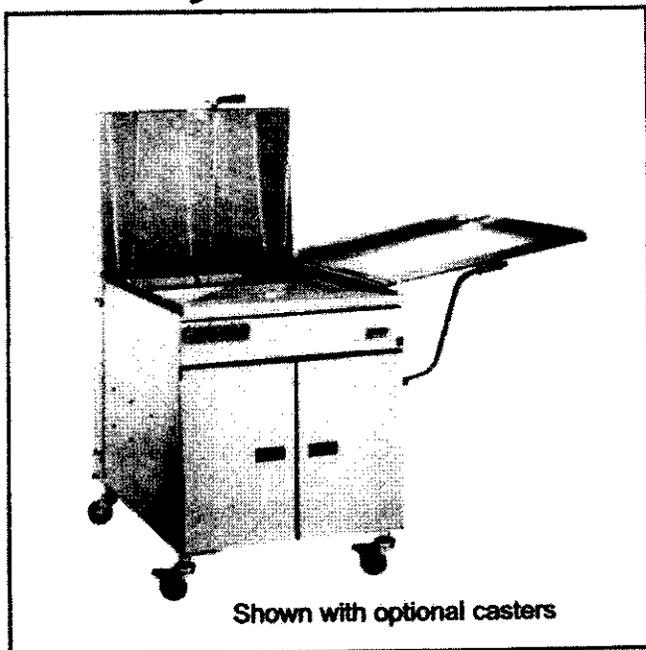


**Model 24P & 34P
Donut Fryers**

Project _____

Item No. _____

Quantity _____



Shown with optional casters

STANDARD ACCESSORIES

- Tank - stainless steel construction
- Cabinet - stainless front, door, back and sides
- Control:
 - Mechanical Thermostat
 - Electric Thermostat (at no additional charge)
- Drainboard (also used as fryer cover)
- Hinged wire mesh submerger screen with safety grid handles
- 6" (15.24cm) legs adjustable
- Two nickel plated wire mesh screens with handles
- Wire mesh tube screen
- One drain line clean-out rod
- One drain extension
- Donut turner sticks (2)

AVAILABLE OPTIONS & ACCESSORIES (At Additional Cost)

- Solid state thermostat with melt cycle
- Cover
- Donut dropper bracket (includes flanged bolt-down leg assembly)
- Top holding shelf with removable tray
- 6" (15.2 cm) adjustable casters, front locking

STANDARD SPECIFICATIONS

CONSTRUCTION

- Tank constructed of durable stainless steel with an extra smooth peened finish for easy cleaning.
- Long-lasting, high-temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Standing pilot light design provides a ready flame when heat is required.

CONTROLS

- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (204°C).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator, and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.

OPERATIONS

- Front 1" (2.5 cm) drain for quick draining.
- Standing pilot and thermostat maintains temperature automatically at the selected temperature (200°F (93°C) and 400°F (204°C)).

APPROVALS

- CSA Certified (AGA, CGA)
- NSF Listed
- MEA Approved

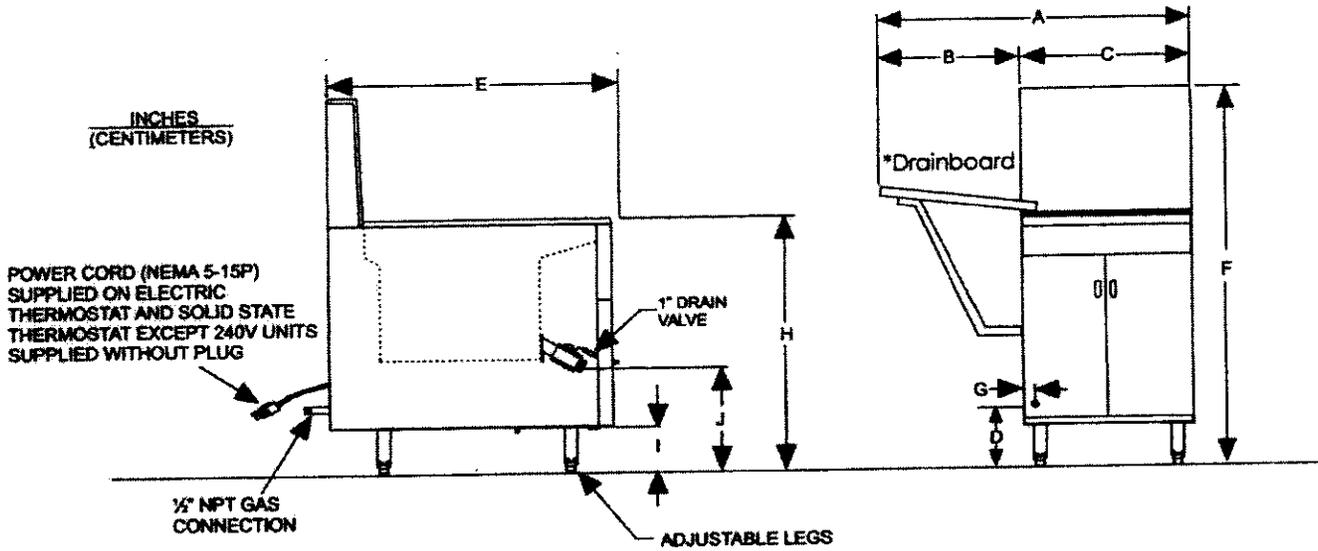


NSF



Model 24P & 34P Donut Fryers

Model 24P & 34P Donut Fryers



* Drainboard is field reversible and can be used as a tank cover

DIMENSIONS										
LETTERED DIMENSIONS										
Model	A	B	C	D	E	F	G	H	I	J
24P	57-1/2 in (146.1 cm)	28 in (71.1 cm)	29-1/2 in (75.0 cm)	11 in (27.9 cm)	43-1/4 in (110.0 cm)	57 in (144.8 cm)	8 in (20.3 cm)	34 in (86.4 cm)	6 in (15.2 cm)	15-15/16 in (40.5 cm)
34P	73-1/2 in (187.7 cm)	38 in (91.4 cm)	37-1/2 in (96.3 cm)	11 in (27.9 cm)	43-1/4 in (110.0 cm)	57 in (144.8 cm)	11-1/2 in (29.2 cm)	34 in (86.4 cm)	8 in (15.2 cm)	15-15/16 in (40.5 cm)

ELECTRICAL			PERFORMANCE/SHIPPING INFORMATION		
OPTIONS	VOLTAGE / PHASE / HZ		Model 24P		
	120 / 1 / 60	240 / 1 / 50	Donuts per/hr:	80 dozen	Model 34P
	AMPS / EA	AMPS / EA	Gas Input/Hr (BTU)	120,000 (35kW)(127MJ)	100 dozen
GS-MECHANICAL T-STAT	0.0	0.0	Frying area:	24" x 24" x 4-1/4" (61 x 61 x 11 cm)	110,000 (32kW)(116MJ)
SOLID STATE T-STAT & MELT	0.5	0.25	Oil Capacity	150-170 lbs (31-77 kg)	24" x 34" x 4-1/4" (61 x 86 x 11 cm)
ELECTRIC THERMOSTAT	0.5	0.25	Approximate	400 lbs (181 kg)	210-235 lbs (90-107 kg)
NOTE: Add current ratings together for options selected, electrical options require cord.			Shipping	H58" x W35" x L47" (142 x 89 x 119 cm)	H58" x W42" x L51" (142 x 105 x 130 cm)
			Information	63.3ft ² (1.5m ²)	68.6ft ² (1.8m ²)

SHORT FORM SPECIFICATION
Provide Pitco Model 24P & 34P tube fired gas fryer. Fryer shall have an atmospheric burner system combined with stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 20% of total oil capacity to trap burnt particles, crumbs and black specks.
TYPICAL APPLICATION
Frying a wide variety of foods. Frying that requires large load capacity and high volume production rate.