

12. Machinery and Equipment located in Greenville,
Greenville County, South Carolina:

Varidyne Power Unit, Lanham Mchy. Co., Dust Buster
Pan-O-Mat; Monroe Calculator.

13. Machinery and Equipment located in Elizabethton,
Carter County, Tennessee:

2 Remington Rand 10-key elec. Adding Mches.,
#93N-543248 and #93-1105642; Underwood Add. Mche. 10-key Sundstrand,
#447196-8120; Nat'l Cash Register, #2223300-852-XX; Hydraulic Skid
Jack, Lewis Shepherd, ML-730-300373 w/60 Skid Frames; 20 Service
Caster & Truck Corp., Steel Pan Trucks; 4-pocket Am. Bakers Mche.
Co. Divider, type D, #2917; Am. Baking Mach. Co. Rounder, type R,
#788; Century Floor Proofer, 580 cup, #F-95915, Model 53; 3 point
B & S Cutter; 2 Century Flour Sifters #T6350 and #T6680; Century
Dough Mixer, #95914, Model AH-852; Super New Era Mixer #4 (Am.
Oven & Mach. Co.) #3364; Union Roll Mach. #925, Pat. 1496075; Thomp-
son Moulder M18135 w/home made Sheeter and Pickup Table; Thompson
Wiener Bun Conveyor, 10'; Thompson Wiener Bun Mche. H-21134; York
Refrigeration Flake Ice Mche., Pat. 2005736; 5 Fans, 24" Wall Suc-
tion; 48" Ceiling Suction, 40" Ceiling Suction, 36" Ceiling Suction,
32" Ceiling Suction; 2 Lewis Shepherd Hand Trucks, Style 1783;
10-rack Proof Box, Union Steel, Style UP85, #1077; 16-tray Century
Oven, #OV80745; 52-tray Duhrkop Oven; Belt Bread Conveyor (home
made); 2 Taylor Dough Thermometers; Colborne Pie Crust Roller and
stand #44318; Colborne Pie Crust Roller and Sheeter #557, Model B5;
Frymaster Donut Glazer Mche., GM, #F6471; 2 Pittman Frialators,
#54U26550CN and #47U80850C; 2 Union Steel Pie Racks, Model GSR;
2 Union Steel Cake Racks, Model R13; Stainless Steel Cooking Kettle
#139-K; Copper Cooking Kettle, 30 qt.; Double Comp. Metal Sink,
28" x 63½"; Metal Ingredient Table, 55" x 24½"; Extra Weight Ingre-
dient Scales #45401, style 273; Extra Weight Scales #15214; Century
Cake Mixer #K6646; Read Cake Mixer #30403, type D; 4 Wire Whips for
above 2 mches.; 4 Dough Beaters for above 2 mches.; Dough Hook for
above 2 mches.; Brooks Turnover Pie Mche. #1981875; 14" Floor Fan;
2 32" Suction Fans; Union Steel Dump Table 32½" x 67"; Home made
Dump Table 28" x 66"; Eveready Cake Depositor; Elec. Flour Sifter;
Standard Gas Stove (25" round); Alto Corp. Slicer; 2 Calculators;
2-tray Hubbard Oven; 2 8-tray Faulds Oven, #10040, Model X; 2 Metal
Pan Trucks, 25" x 56"; Reed Hand Bun Slicer, type 6RS, #56061;
Barrel Truck, Colson Corp. Model 6055; Debus Paper Cutter, Model A,
#232; 322 Amer. Std. Wrapping Mche. #1685 w/refrig. unit; Zira Bun
Slicer #475; A.M.F. 3-121 Super Std. Wrap Mche., #11; Hartman Senior
Slicer (bank); 3x3 Worthington Refrig. Mche., Pat. 1341145 and
1916685; York Humidity Mche. (Yorkair 275); Refrig. Mche., walk-in
box, w/blowing coil, #1212542, Z-200; Thompson Moulder #15851; Hand
Dough Divider (Dutchess) w/stand; Electric Motors - Kelvinator 1/3HP,
1750 RPM, Masters 3/4HP, 1725 RPM, Leland 3/4HP, 1725 RPM, Ward
1/3HP, 1750 RPM, Century 1/4HP, 1750 RPM, Westinghouse 1/3HP, 1725
RPM, Wagner 1/2HP, 1725 RPM; Goulds Pump, 1HP, at boiler, 3450 RPM
Motor; various Bread Pans, Cluster Pans, Mould Size, Sheet Pans,
Cluster Cake Pans, Tube Pans and Pie Pans;

And all other machinery and equipment (exclusive of
rolling stock) acquired by the Company from Larkin Baking Company, Inc.