



**2025 FRYMASTER FIELD SERVICE TRAINING CLASS
REGISTRATION FORM**

We currently have the Frymaster Field Training classes available for 2025.

We would like to express our appreciation to all the service companies who offered their facilities to host Frymaster training classes. If your company expressed interest in hosting a Frymaster class, we are actively working on adding you to the schedule.

Equipment Covered	
Each Day	High Efficiency Gas and Electric Fryers LOV/FilterQuick Touchscreen
This is a 1-day class that will be 2 days in a row at each location. You ONLY need to attend ONE day of class at a location.	

This form can be printed out, scanned and emailed to training@frymaster.com. You may also register on our website at <https://www.frymaster.com/North-American-Training>.

**** After submittal, please wait to receive an emailed confirmation letter *before* making travel/hotel arrangements. If you have not received a response after 3 days please email jana.tyson@welbilt.com ****

NOTE: YOU **ONLY NEED TO ATTEND **ONE** DAY OF CLASS TO RECEIVE CREDIT.**

Choose **ONLY ONE** (1) of the following days.

City/State	Location	Date / Selection
Phoenix, AZ	General Parts	May 6, 2025 <input type="checkbox"/> May 7, 2025 <input type="checkbox"/>
Mesquite, TX	Refrigerated Specialist Inc.	May 20, 2025 <input type="checkbox"/> May 21, 2025 <input type="checkbox"/>

		Date:
Name:	FAS Name:	
Branch (If applicable):	Sub-Agent of (If applicable):	
Address:	City:	
State:	ZIP:	
Phone:	Email:	
What restaurant chain do you service the most?		
What Frymaster equipment models do you service the most?		
Years in Field:		
Are you authorized to perform warranty work for Frymaster? <input type="checkbox"/> YES <input type="checkbox"/> NO		
If No do you represent one of our Authorized Servicers (or are you a subagent)? <input type="checkbox"/> YES <input type="checkbox"/> NO		
If Yes what is the name of the servicer?		