2026-2027 FRYMASTER FIELD SERVICE TRAINING CLASS REGISTRATION FORM

The Frymaster Field Service Training School covers the following equipment training below on Frymaster equipment as well as updates on changes and additions of new equipment. There is no charge for the service school or materials. Travel arrangements, transportation, and overnight accommodation are the responsibility of the attendee.

Equipment Covered			
Day 1	• **High Efficiency Gas** • **Electric Fryers** • **FilterQuick 3000 Fryers**	**Day 2**	• **FilterQuick 4000 (Touch Screen) Fryers** • **Intuition Fryers**

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.

All **NON-FAS** technicians **MUST** sign and return the "Hold Harmless Agreement" prior to attending the class.

Go to https://www.frymaster.com/North-American-Training for more information.

***** After submittal, please wait to receive an emailed confirmation letter before making travel/hotel arrangements. If you have not received a response after 7 days please email training@frymaster.com.*****

NOTE: YOU MUST ATTEND BOTH DAYS OF CLASS TO RECEIVE CREDIT.

Selection	City/State	Location	*Date
☐	Peoria, AZ	Arrowhead Superior Refrigeration Service	Jan. 27-28, 2027 ☐
☐	Dyersburg, TN	Auston Mealer's Restaurant Equipment Service	Feb. 3-4, 2027 ☐
*A second class may be held on the following day if enrollment exceeds the capacity of the training facility.			

	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? ☐ YES ☐ NO	
If **No** do you represent one of our Authorized Servicers (or are you a subagent)? ☐ YES ☐ NO	
If **Yes** what is the name of the servicer?	