2026 FRYMASTER McDONALD's IHT FIELD SERVICE TRAINING CLASS REGISTRATION FORM

The Frymaster McDonald's IHT 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 accommodations, are the responsibility of the attendees.

Equipment Covered			
Day 1	• **McDonald's UHC Cabinets** • **McDonald's High Efficiency Gas** • **McDonald's Electric Fryers** • **McDonald's LOV M3000 Fryers**	**Day 2**	• **McDonald's LOV M4000 (Touch Screen) Fryers** • **McDonald's Intuition Fryers**

This form can be printed out, scanned and emailed to training@frymaster.com.

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

All **McDonald's IHT's** **MUST** complete OSHA 1910 Subpart S - Electrical training as a pre-requisite and **MUST** submit a copy of the training certificate 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 NEED TO ATTEND BOTH DAYS OF CLASS TO RECEIVE CREDIT.

Selection	City/State	Location	*Date
☐	Aurora, IL	H&K	Oct. 21-22, 2026 ☐
*A second class may be held on the following day if enrollment exceeds the capacity of the training facility.			

	Date:
Name:	McD's Company Name:
Address:	City:
State:	ZIP:
Phone:	Email:
What Frymaster equipment models do you service the most?	
Years in Field:	
Are you authorized to perform warranty work for Frymaster? ☐ YES ☐ NO	