

Service Bulletin

**Subject: 2025 Frymaster First Quarter
Field Training Classes**

12/6/2024

Frymaster's training classes and locations for the 1st and 2nd quarters of 2025 are listed to the right. We are offering **ONE (1)-DAY** classes, two days in a row. **Attendance is ONLY required at ONE of the two classes, at each location to get credit for the course and a certificate.** Other classes will be added at other sites and regions of the US as the year progresses.

2024 First Quarter Training Sites		
City/State	Location	Dates
Sacramento, CA	Commercial Appliance Service Inc.	Jan 28 or Jan 29
Ashland, VA	Tech24 Foodservice/123 Equipment Solutions	Feb 18 or Feb 19
Columbus, OH	Commercial Parts & Service, Inc.	Mar 11 or Mar 12
Bloomington, MN	General Parts	Apr 8 or Apr 9
Phoenix, AZ	General Parts	May 6 or May 7

There is NO COST for this training. All training materials and lunch are provided by the instructor; all other meals, lodging and transportation are the attendee's responsibility. Classes begin at 8:00 AM and conclude at 5:00 PM.

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

On-line registration or a downloadable registration form as well as the Hold Harmless Agreement form are available on our Web site at <https://www.frymaster.com/North-American-Training>.

Modules for all equipment covered in the classroom and some legacy equipment that is no longer covered in the class are posted in an online classroom. Techs are encouraged to familiarize themselves with the equipment prior to a class by taking the online modules, which also serve as a refresher after the classroom training. These classes are located at <https://www.frymaster.com/Service#Online-Training>.

After submitting your registration, please wait to receive an emailed confirmation letter BEFORE making travel arrangements.

The agenda for the Frymaster Field Service Training is as follows:

Equipment Covered		
Each Day	<ul style="list-style-type: none"> High Efficiency Gas Fryers Electric Fryers 	<ul style="list-style-type: none"> FilterQuick-McD's LOV 3000 Fryers FilterQuick-McD's LOV 4000 (Touch Screen) Fryers

If you have any questions, please contact training@frymaster.com.

