

Service Bulletin

Subject: 2025 Frymaster 3rd & 4th Quarter
Field Training Classes **REVISED**

8/29/2025

NOTE: A new class has been added in Allentown, PA.

Frymaster's training classes and locations for the 3rd and 4th 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 may be added at other sites and regions of the US as the year progresses.

2025 Training Sites		
City/State	Location	Dates
Anaheim, CA	Superior Service, Corp.	Sep 9 or Sep 10
Allentown, PA	K&D Factory Service	Oct 7 or Oct 8
Cincinnati, OH	Tech24	Oct 21 or Oct 22
Lynbrook, NY	Tek Express, Inc.	Nov 11 or Nov 12
Rosedale, MD	Electric Motor Repair (EMR)	Dec 9 or Dec 10

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 **NON-FAS** 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 FryersElectric Fryers	<ul style="list-style-type: none">FilterQuick-McD's LOV 3000 FryersFilterQuick-McD's LOV 4000 (Touch Screen) Fryers

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