FRYMASTER
8700 LINE AVENUE, SHREVEPORT, LA 71106

800-551-8633
318-865-1711
WWW.FRYMASTER.COM
EMAIL: FRYSERVICE@FRYMASTER.COM

Service Bulletin

Subject: 2026 Frymaster 1st Quarter Field Training Classes

1/08/2026

Frymaster's training classes and locations for the 1st quarter of 2026 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.

2026 Training Sites		
City/State	**Location**	**Dates**
Rosedale, MD	Electric Motor Repair (EMR)	Feb 10 **or** Feb 11
Mableton, GA	TWC Services, Inc.	Feb 24 **or** Feb 25
Lancaster, PA	Clark Service Group	Mar 10 **or** Mar 11

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	• High Efficiency Gas Fryers • Electric Fryers	• FilterQuick-McD's LOV 3000 Fryers • FilterQuick-McD's LOV 4000 (Touch Screen) Fryers

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