

Service Bulletin

**Subject: 2026 Frymaster 1st – 2nd Quarter
Field Training Classes**

2/17/2026

Frymaster’s training classes and locations for the remainder of the 1st quarter and the 2nd 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
Lancaster, PA	Clark Service Group	Mar. 10 or Mar. 11
Albuquerque, NM	R & B Commercial Service	Apr. 8 or Apr. 9
Decatur, IL	Eichenauer Services	Apr. 22 or Apr. 23
Pearl, MS	TEMCO	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 **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 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.