

Service Bulletin

Subject: 2026 Frymaster 4th Quarter Field Training Classes

9/21/2026

Frymaster's training classes and locations for the remainder of the 4th quarter of 2026 are listed to the right. We are offering new **TWO (2)-DAY** classes now. **Attendance is required on BOTH DAYS, at each location, to get credit for the course and a certificate.** Other classes may be added to other sites and regions of the US as the year progresses.

2026 Training Sites		
City/State	Location	Dates
Edmonton, AB Canada	Garland Canada @ Kingsway Legion	October 7-8, 2026
Moncton, NB Canada	EMR Services	October 21-22, 2026
Redmond, OR	Diamond Refrigeration	November 4-5, 2026
Englewood, CO	Hawkins Commercial Appliance Service	November 18-19, 2026
Knoxville, TN	FESCO	November 18-19, 2026

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	
Day 1	• High Efficiency Gas Fryers • Electric Fryers • FilterQuick 3000 Fryers
Day 2	• FilterQuick 4000 (Touch Screen) Fryers • Intuition Fryers

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