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Service Bulletin

Subject: 2027 Frymaster 1st Quarter Field Training Classes

11/19/2026

Frymaster's training classes and locations for the 1st quarter of 2027 are listed to the right. We are offering new **TWO (2)-DAY** classes. ***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.

2027 Training Sites		
City/State	**Location**	**Dates**
Peoria, AZ	Arrowhead Superior Refrigeration Service	January 27-28, 2027
Dyersburg, TN	Auston Mealer's Restaurant Equipment Service	February 3-4, 2027
Coraopolis, PA	AIS Commercial Parts & Service	February 10-11, 2027
Troy, IL	Total Mechanical Service	March 3-4, 2027

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.

WELBILT
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