

USER'S MANUAL

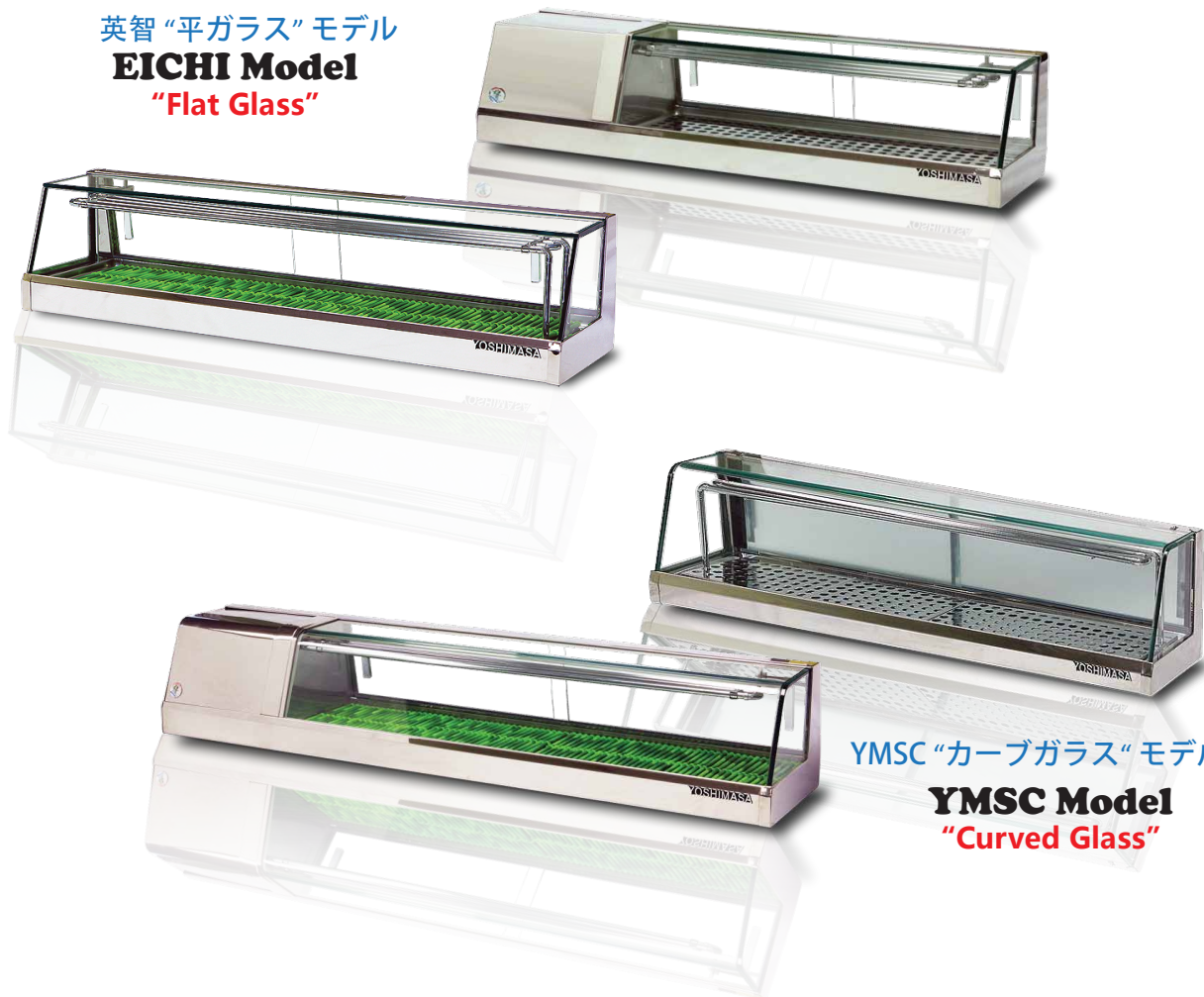
YOSHIMASA SUSHI DISPLAY CASE

(INCLUDING REFRIGERATED/NON-REFRIGERATED UNITS)

英智 “平ガラス” モデル

EICHI Model

“Flat Glass”



YMSC “カーブガラス” モデル

YMSC Model

“Curved Glass”



YOSHIMASA DISPLAY CASE INC.

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WARNING

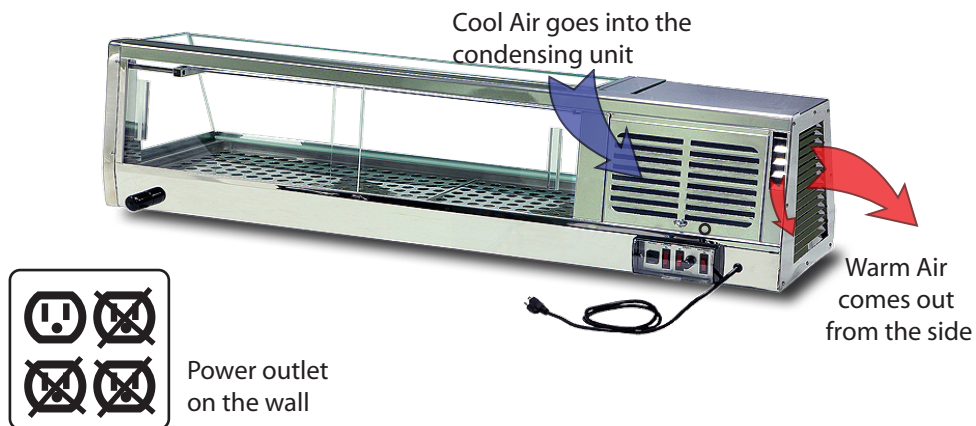
All Users are Highly Recommended to Read the USER'S MANUAL Carefully Before Installing or Operating the Unit.

- Connect YOSHIMASA Sushi Display Case directly to a wall (socket) outlet. Do not use any extended power cables or multi-cables.
- Do not touch inside of condenser unit without having a certified engineer or refrigeration expert. (It may cause damages on the refrigeration pipe lines or on the power cable).
- Turn off YOSHIMASA Sushi Display Case before doing any maintenance jobs. Do not touch power cable with a wet hand.
- Do not use or connect the power cable if it is damaged.
- Excessive vibration or dropping while moving units can cause damage to the condenser unit. Move or relocate the unit with extra care.
- Do not store any food inside the case overnight.

WARNING

DO NOT block the AIRWAY of the condensing unit, the resulting heat will cause severe compressor damage.

- **DO NOT BLOCK AIR INLET/OUTLET AREA.**
Let warm air come out freely from the condensing unit.
- **DO NOT PUT ANYTHING TO BLOCK THE LOUVER.**
If you are to put anything right next to the louver or between sushi display units, please make enough room for the warm air to come out freely.
- **CHECK AND CLEAN THE LOUVER REGULARLY.**
- **DO NOT SHARE THE POWER OUTLET WITH ANY OTHER ELECTRIC APPLIANCES.**



All sushi cases are designed to operate in an environment of 77°F ambient temperature with 55% relative humidity.

For more information call 1(800)789-9835 or email info@YOSHIMASAUSA.com.

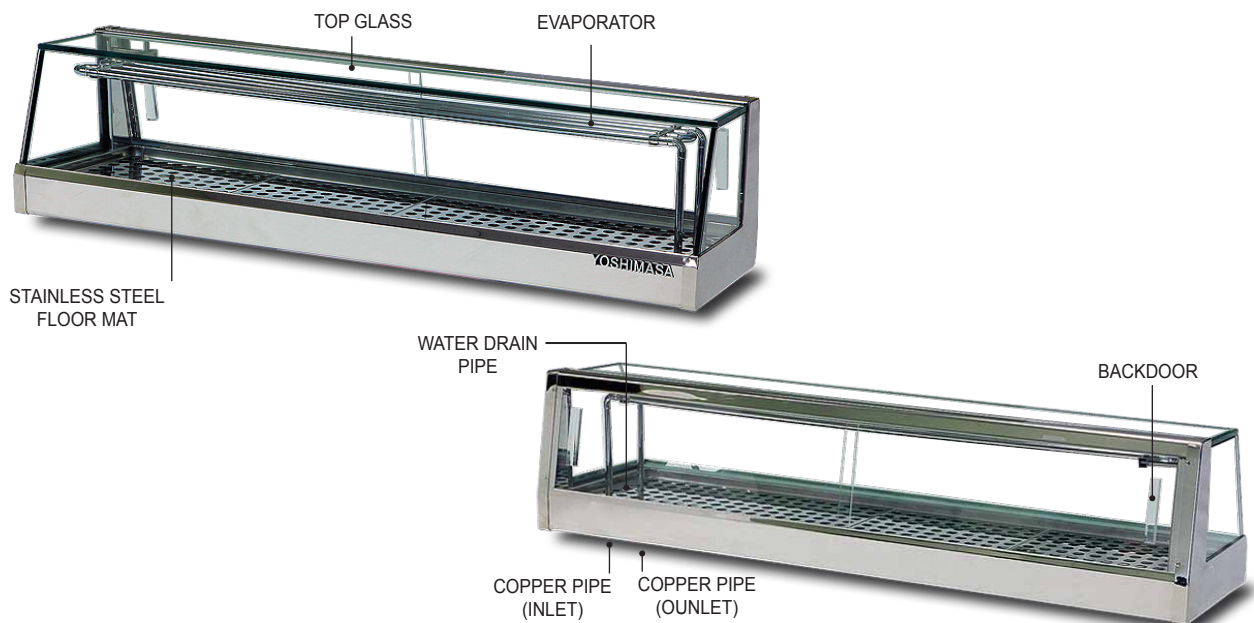
FAILURE TO COMPLY WITH ALL INSTRUCTIONS CAN CAUSE SEVERE COMPRESSOR DAMAGES AND YOUR WARRANTY IS NO LONGER VALID.

1 DESIGN OVERVIEW

• SELF-CONTAINED SUSHI DISPLAY CASE (REFRIGERATED UNIT)



• REMOTE SUSHI DISPLAY CASE (NON-REFRIGERATED UNIT)



2 BUYER'S GUIDE

New customers and buyers, if you are not sure which type of Sushi Display Case would be suitable for your sushi bar. Please carefully review the following ADVANTAGES and Disadvantages. At a glance, you may think a Self-contained type seems much more convenient over a remote type. However, each type of Sushi Display Case has a number of the pros and cons that you should thoroughly weigh up before you make any decisions. You can call us anytime for a FREE CONSULTATION.

REMOTE/NON-REFRIGERATED



A REMOTE/Non-refrigerated Sushi Display Case is merely a showcase that is ready to be hooked-up to an external condensing unit. The external condensing unit can be installed anywhere: right next to the unit, in the cabinet under the counter or a remote place such as on top of the building.

- **HIGH DEMANDS**

Almost all high-class and large-sized sushi restaurants prefer setting up with Remote type Sushi Display Cases.

- **SAVE EVEN MORE MONEY**

When you install multiple Remote Sushi Display Cases, they can be hooked up to ONE external Condensing Unit.

- **LONG-LASTING**

This type is a merely showcase with stainless steel body and temper cover glass. So its life-span would be almost permanent.

- **EASY & SIMPLE MAINTENANCE**

Cleaning will be everything that you should do for the maintenance.

- **NOISE FREE**

Having the external condensing unit installed at the remote place, as usual, a substantial amount of noise from the condensing unit won't be problematic anymore to your valuable customers sitting at the counter.

- **AEV CONTROL**

An Automatic Expansion Valve (AEV) regulator will be used to maintain constant refrigerant flow in the refrigeration system. Not like a system with Capillary Tube this system will get less effected by the ambient temperature in your restaurant.

(YOSHIMASA has a UL recognized AEV and also provides FREE CONSULTATIONS)

- **1 FULL FOOT MORE ROOM**

A Self-contained type Sushi Display Case takes up 1 full foot width for the internal built-in condensing unit while a Remote type can utilize it as an extra display area.

- **PURCHASE AN EXTERNAL CONDENSING UNIT**

You need to buy an external condensing unit to hook it up to this type of Sushi Display Case.

(YOSHIMASA has conventional sizes of external Condensing Units and Enclosures and also provides FREE CONSULTATIONS)

- **NEED A HVAC TECHNICIAN**

To hook up the external condensing unit to this kind of Sushi Display Case, you need to hire a HVAC technician.

(YOSHIMASA could help you find a good HVAC technician near you and also provides FREE CONSULTATIONS)

SELF-CONTAINED/REFRIGERATED



A SELF-CONTAINED/Refrigerated Sushi Display Case comes with an internal built-in condensing unit. Therefore, it is fully ready to work as a standalone refrigerated showcase. No need for any technical support for the installation. These units can have the condensing unit on the right or left hand side.

- **NO INSTALLATION**

The unit itself is fully ready to work. Just place it on a flat counter and plug in to power up.

- **EASY TO RELOCATE**

Just unplug AC power and carefully move one place to another, then plug-in back to operate

- **HIGH SALES PRICE**

Due to an internal built-in Condensing Unit, the sales price of a Self-contained type Sushi Display Case is set much higher than a Remote type.

- **1 FULL FOOT LESS ROOM**

The internal built-in Condensing Unit takes up 1 full foot of food cabinet room.

- **DEDICATED POWER OUTLET**

Each Self-contained type of Sushi Display Case requires a dedicated power socket close to where the unit is setup. In addition to that it is highly recommended not to use any extension cable.

- **REGULAR MAINTENANCE**

To have this type of standalone showcase run long lasting it requires regular maintenance such as cleaning the air-filter every other week. Failure to comply such maintenance instructions may void your warranty coverage.

- **EXPECT NOISE & WARM-AIR**

All time in running, there will be a fan-running noise along with warm air flow from the condensing unit parts of the showcase.

The information given above is based on opinions collected from current sushi chefs, sushi restaurant owners, and professional engineers specialized in refrigeration. However there might be a divergence of opinion in some special conditions or circumstances.

2 INSTALLATION

For Self-contained Display Sushi Case (Refrigerated Units), Please follow these four simple STEPS:

STEP 1. Read the USER'S MANUAL carefully before installing or operating the unit

Before you install a Self-contained (Refrigerated) Sushi Display Case, please read the Owner's Manual that came with the unit and all Warning Signs attached to the unit body. While reading, pay extra attention to Warranty Issues. Upon fully understanding the unit, including the pathway of AIRFLOW in the Condensing Unit, follow the step-by-step instructions below:

(1) Locate and prepare counter top Sushi Case install location

The counter top should be flat and have wide and long enough room to give the condensing unit of the Sushi Case free flow of air.

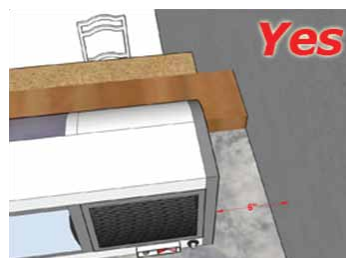
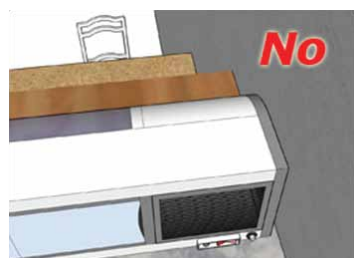


Plus carefully locate the place that the unit can avoid any sort of heating appliance such as oven, rice cooker, gas range, fan etc. If they are to be with the unit in the same area, please place the unit at least 6-foot (72-inch) away from them.

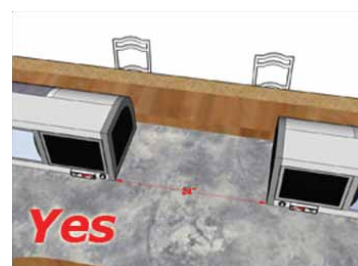
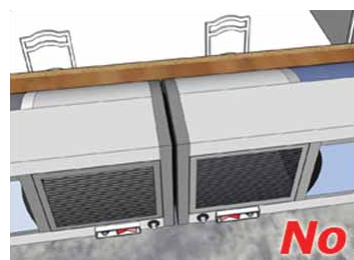
(2) Carefully place the Sushi Case on the counter top

Condensing unit side is much heavier than the other side, so be careful when taking it out of the shipping box.

(3) Give enough space to the condensing unit for unrestricted Air Flow

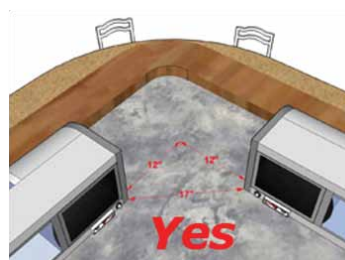


If the Condensing unit side is to be next to a closed wall, the Airflow OUTLET has to be at least 6-inch away from the wall otherwise the compressor will be seriously damaged. Blocking airflow is a direct violation of Warranty term and the warranty will be canceled.



Suppose installing two Sushi Cases (one with the Condensing unit on the LEFT, the other with on the RIGHT), we DO NOT recommend that two Condensing units' sides meet together side-to-side on the same counter top because warm air from the OUTLET of the condensing unit will affect each other. It is considered as blocking air flow. In this case, however, we highly recommend that those units be set apart at least 24-inch from each other.

2 INSTALLATION



We do not also recommend that two Condensing units' sides cross at a right angle or any acute angle for the same reason explained above. It is considered as blocking air flow. Please put the Sushi Cases apart at least 17-inch from each other.



For a better looking setup, apply a custom-made JOINT BOX between two Sushi Cases where two Condensing units' sides cross. Make enough room (each side of the Joint Box should be at least 12" long) for OUTLET Airflow, otherwise it's considered blocking airflow. Making several big holes on the top of the Joint Box can also improve Airflow.



DO NOT block the INLET and OUTLET Airflow pathway by putting things such as menu, decorative stuff, food cans, ingredient containers, personal belongings, etc. Keep the air pathway clear at all times otherwise it is considered as blocking air flow.

(4) Plug in the Power Cord (use a 115/60/1, 15 amp DEDICATED outlet)



Use a 115VAC, 60Hz, 1 phase, 15 amp DEDICATED outlet, but DO NOT share or overload multi-way outlet sockets in the same circuit for any other electric appliance. Sharing power outlet in the same circuit is a direct violation of Warranty term and the warranty will be canceled. Also we DO NOT recommend use of any type of extension power strip.

2 INSTALLATION

STEP 2. Place the unit on the counter or on a flat surface.

STEP 3. Connect the water drain hose to the drain hole on the floor or if not used, keep the drain hole cover plugged.



STEP 3-1:
Check the tube before install and have a Lighter and the Tube ready.



STEP 3-2:
Make soft the end of the Tube with the Lighter. (CAUTION: Do NOT overheat)



STEP 3-3:
Put the Tube onto the Drain Hole.



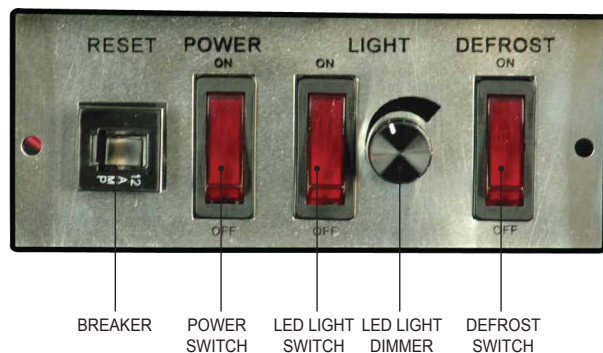
STEP 3-4:
Check up if the Tube is completely set onto the Drain Hole.

STEP 4. Check the power supply. (Please make sure of enough amperage required by the Unit)

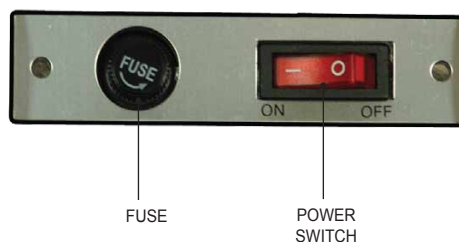
- DO NOT use an extension cord.
- DO NOT plug in more than two units at the same circuit.
- DO NOT install the unit next to any oven, range, or fryers.

STEP 5. Turn on the power switch.

● SWITCH TYPE A



● SWITCH TYPE B



● Replacing the Fuse(Only Switch Type B)



1. Hold the fuse holder and turn CCW to unscrew



2. Remove the blown-out fuse from the fuse holder



3. Get a new fuse (250V, 15A Time lag, Slow-Blow Ceramic fuse)



4. Replace the fuse.

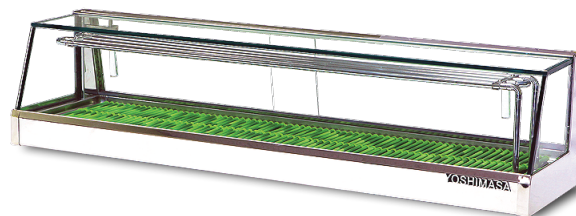
For Remote Display Sushi Case (Non-Refrigerated Units)

Yoshimasa assumes no liability regarding the improper installation or misapplication of its products. It is the installer's responsibility to check for proper installation. Under no circumstances will Yoshimasa be liable for any labor charged or travel time incurred during installation of its products. Damage caused by improper installation is the installer's responsibility and Yoshimasa assumes no liability. The following instructions only set an outline for product installation.

*** Before hooking up a Condensing Unit (C/U) to YOSHIMASA Remote SUSHI Display Case, please follow the instructions below.**

- **Please handle with care and DO NOT let the INLET/OUTLET gas nozzles touch the ground directly.**

A Remote Unit has INLET/OUTLET gas nozzles at the LEFT BOTTOM for a C/U hook-up. Although they come sealed from the factory, there is NO GUARANTEE that they wouldn't get damaged when mishandled. If this incident occurs due to your carelessness, the warranty shall be void and you shall hold full responsibility for it.



EICHI - 5M

- **Plase check and make sure GAS doesn't LEAK!**

Every YOSHIMASA Remote Sushi Display Case comes with a certain amount of nitrogen gas (about 40psi) charged inside the evaporator tube from the factory. Thus, you should hear a short sound of gas releasing at the time of breaking the seal of either inlet or outlet nozzle caps. If you hear no sound (which is rare but possible due to imperfections in the sealing of the nozzle caps at the factory) do not assume there is a defect until you vacuum the evaporator tube for a actual leak. If any gas leak is found upon vacuuming please immediately contact YOSHIMASA Tech-Support at 1-800-789-9835 otherwise YOSHIMASA will presume that there has been no gas leak with the unit. If the unit has been installed without following the procedures described above, YOSHIMASA shall not be liable for any loss or damages caused by installation.

- **Please have the Condensing Unit C/U meet recommended Horse Power (HP).**

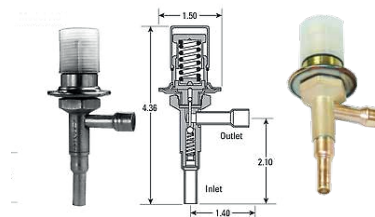
Since circumstances vary, the some information may not suite your situation. If you are unsure, we highly recommend you consult a professional refrigeration technician. YOSHIMASA welcomes your call as well (1-800-789-9835). We also highly recommend you use an expansion valve to hook-up a C/U to the Remote unit. YOSHIMASA provides limited parts warranty only for a Remote Sushi Display Case.

2 INSTALLATION

• AEV/AXV Installation & Adjustment Instructions

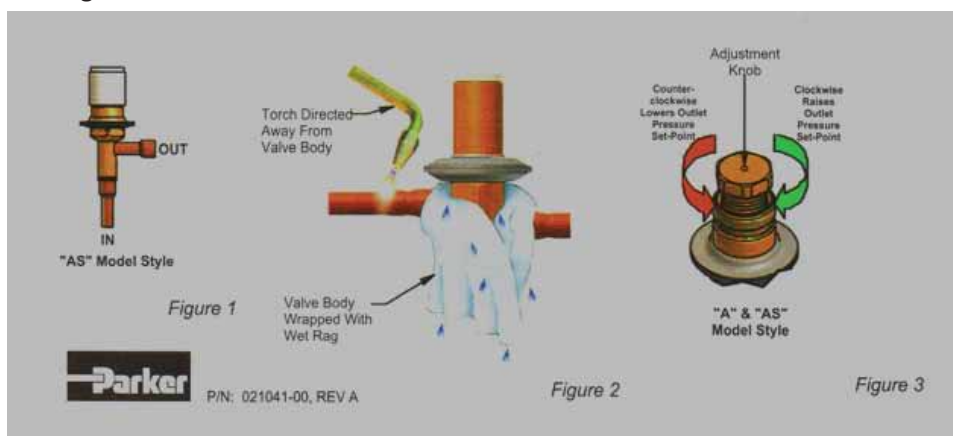
(1) Valve Specifications

- 0-90 PSig adjustment range
- Construction: Brass, copper and stainless steel
- Internal equalizer
- UL recognized for maximum operation pressure of 500 PSig high side, 225 PSig low side
- Connections(inches): Inlet- 1/4 ODF, Outlet-3/8



(2) Valve Orientation

The ideal position for installing the valve is in a draining position with the outlet pointing downward. However, the valve can be installed in any direction. Note the inlet and outlet of the valve as shown in Figure 1.



(3) Valve Installation

For valves with copper to copper sweat connections, any of the commonly used types of solders, e.g., 95-5, Sil-Fos, Easy-Flo, Phos-Copper, Stay Brite 8, Blockade, or equivalents may be used. Regardless of solder type, the torch flame must be directed away from the valve body and the valve must be heat-sinked or wet-wrapped to avoid excessive heat on the valve and its internal components. See Figure 2. During installation, the valve must not exceed 250°F. Excessive heat applied to the valve could alter internal components and factory braze joints, leading to refrigerant leaks and faulty operation.

(4) Valve Adjustment

All AEV/AXVs are factory set based on Customer requirements. However, AEV/AXVs are adjustable using an adjustment knob or gland. See Figure 3. For AEV/AXVs, simply remove the protective plastic cap and turn the adjustment knob/gland clockwise to increase the outlet pressure set-point or counterclockwise to decrease the outlet pressure set-point.

*** Please note that the control spring in these valves works with atmospheric pressure to move the valve in an opening direction. Any substantial changes in altitude after a valve has been adjusted will alter the low side flow rate maintained by the valve. If this data is required, please consult Parker Engineering.**

2 INSTALLATION

Non-Refrigerated Units

2. For Remote Display Sushi Case (Non-Refrigerated Units)

● Installing a Single Unit

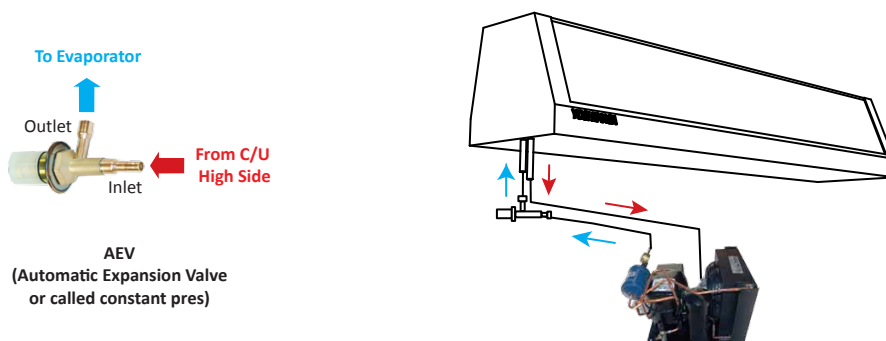
STEP1. Get an AEV (Automatic Expansion Valve) also known as a constant pressure valve

STEP2. Identify the INLET and OUTLET ports of the AEV

STEP3. Identify the INLET and OUTLET ports of the remote unit : Marks on the pipes should specify, otherwise specify one pipe for INLET and one pipe for OUTLET

STEP4. AEV OUTLET should be installed on the unit INLET one foot away from the unit

STEP5. Refer to the diagram below



● Installing Multiple Units

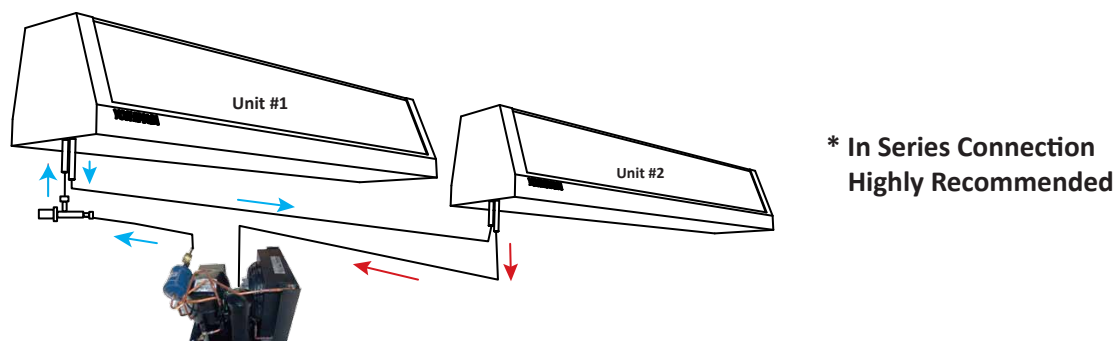
STEP1. Get an AEV (Automatic Expansion Valve) — only one valve per series, not per unit

STEP2. Identify the INLET and OUTLET ports of the AEV

STEP3. Identify the INLET and OUTLET ports of the remote units

STEP4. Connect the Units in series : OUTLET of UNIT #1 should be connected to the INLET of UNIT #2 and so on

STEP5. Refer to the diagram below



⚠ ATTENTION

- Choose the correct size of external condensing unit: FREE CONSULTATIONS AVAILABLE!
- Compressor should always be running while displaying: DO NOT USE A TXV (Thermal Expansion Valve)
- All condensing units have to include a receiver tank
- If condenser unit is located above the sushi case(s) a solenoid valve has to be installed
- NO OVERNIGHT STORAGE

3 MAINTAINANCE

YOSHIMASA Self-contained (Refrigerated) Sushi Cases come with an AIR FILTER located at the back of the Condensing unit. Depending on air quality of the restaurant, or on the location of the unit installed, some air filters may take a long time to get dirty, while some may take a very short time. However, regardless of time period, we highly recommend clean the AIR FILTER every 2 weeks. Keeping the AIR FILTER clean is very important for the compressor which is considered the heart of Sushi Case.

A dirty AIR FILTER will create congestion in the path of air flow from inlet to outlet, and eventually cause an unrecoverable damage on the compressor. A dirty AIR FILTER is not only harmful for the compressor, but also for the cooling fan. If the cooling fan is contaminated by dirt, it won't run smoothly and start making annoying noises, escalate compressor heat, make the compressor difficult to work and become a source of rising temperature in the food zone of the Sushi Case in the end.

1.To clean the unit cabinet

STEP 1. Turn off the unit and unplug the power cord before doing any jobs.

STEP 2. Empty the food zone

STEP 3. Dry off the floor mat and the floor of the unit. Make sure no water stay in the drain hose.

STEP 4. Clean the front safety glass inside and outside.

Not intended for use as a service cabinet, but for DISPLAY ONLY.
DO NOT store any food overnight.

2.To clean the Condensing unit (every 2 Weeks):

STEP 1. Turn off and unplug the unit from the power supply before doing any jobs on the unit.

STEP 2. Remove the plastic panel and slowly slide out the front stainless steel condenser cover.

STEP 3. Brush the condenser with soft paint brush to remove or clean up any dust or particles stuck into the condenser or condenser fan.



Step 3-1. Hold the louver handle and lift upward



Step 3-2. Take out the AIR FILTER from the condenser



Step 3-3. Use a soft brush to clean Air Filter



Step 3-4. Replace the cleaned AIR FILTER

STEP 4. DO NOT use any chemicals (if needed, please contact technicians or experts)

Bamboo Floor Mat

- BAMBOO-like Floormat for Sushi Cases
- Provide Green Fresh and Natural Look
- Durable and long lasting
- Easy to clean
- Sizes Available:

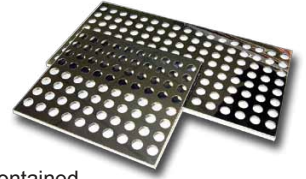
SCFM-3 for 3ft. Remote & Self-contained
 SCFM-4 for 4ft. Remote & Self-contained
 SCFM-5 for 5ft. Remote & Self-contained
 SCFM-6 for 6ft. Remote & Self-contained
 SCFM-7 for 7ft. Remote & Self-contained
 ALSO Available for Custom-made Units



Stainless Steel Floor Mat

- Easy to clean
- Sizes Available:

SCSM-3 for 3ft. Remote & Self-contained
 SCSM-4 for 4ft. Remote & Self-contained
 SCSM-5 for 5ft. Remote & Self-contained
 SCSM-6 for 6ft. Remote & Self-contained
 SCSM-7 for 7ft. Remote & Self-contained
 ALSO Available for Custom-made Units



Plexiglass Sliding Backdoor

- Available for All Type of Sushi Case
- Completely Transparent
- Fashionable Door Handle



Plexiglass Door (Clear)

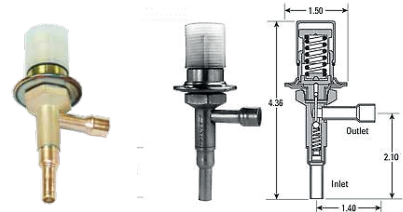
SCPD-3M for 3ft. Remote / SCPD-3S for 3ft Self-Contained
 SCPD-4M for 4ft. Remote / SCPD-4S for 4ft Self-Contained
 SCPD-5M for 5ft. Remote / SCPD-5S for 5ft Self-Contained
 SCPD-6M for 6ft. Remote / SCPD-6S for 6ft Self-Contained
 SCPD-7M for 7ft. Remote / SCPD-7S for 7ft Self-Contained

Plexiglass Door (Frosted)

SCFD-3M for 3ft. Remote / SCFD-3S for 3ft Self-Contained
 SCFD-4M for 4ft. Remote / SCFD-4S for 4ft Self-Contained
 SCFD-5M for 5ft. Remote / SCFD-5S for 5ft Self-Contained
 SCFD-6M for 6ft. Remote / SCFD-6S for 6ft Self-Contained
 SCFD-7M for 7ft. Remote / SCFD-7S for 7ft Self-Contained

Constant Pressure (Automatic) Expansion Valve

- SCAEV-1438 Internal Equalizer
- ODF: 1/4 inlet, 3/8 outlet
- Adjustment Range: 0 to 90 psig
- UL recognized for Max. Pressure:
 Hi-500 psig, Lo-225 psig
- R-134a Capacity Range: 1/4 to 1 tons



Frosted Tempered Glass door

- Available for All Type of Sushi Case
- Fashionable Door Handle



Frosted Tempered Glass Door

SCFGD-3M for 3ft. Remote / SCFGD-3S for 3ft Self-Contained
 SCFGD-4M for 4ft. Remote / SCFGD-4S for 4ft Self-Contained
 SCFGD-5M for 5ft. Remote / SCFGD-5S for 5ft Self-Contained
 SCFGD-6M for 6ft. Remote / SCFGD-6S for 6ft Self-Contained
 SCFGD-7M for 7ft. Remote / SCFGD-7S for 7ft Self-Contained

Condensing Unit

- SCRCU-14: 1/4hp, AC 115V, R-404a
- SCRCU-13: 1/3hp, AC 115V, R-404a
- SCRCU-12: 1/2hp, AC 115V, R-404a
- SCRCU-34: 3/4hp, AC 115V, R-404a
- SCRCU-1B: 1hp, AC 230V, R-404a



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TEMPERATURE ISSUE

Disclaimer

- Sushi Display Cases are designed to be used to house food products during business hours only, **DO NOT USE FOR STORAGE**
- Condensation may build up on the glass if inside and outside temperature differ too much.
Recommended Ambient temperature: 68 - 77°F
Recommended Internal Temperature: 37 - 40°F
- Sushi Display Cases are designed to maintain a temperature of 41°F and lower even with opening the doors 300 times a day

TOO HOT?

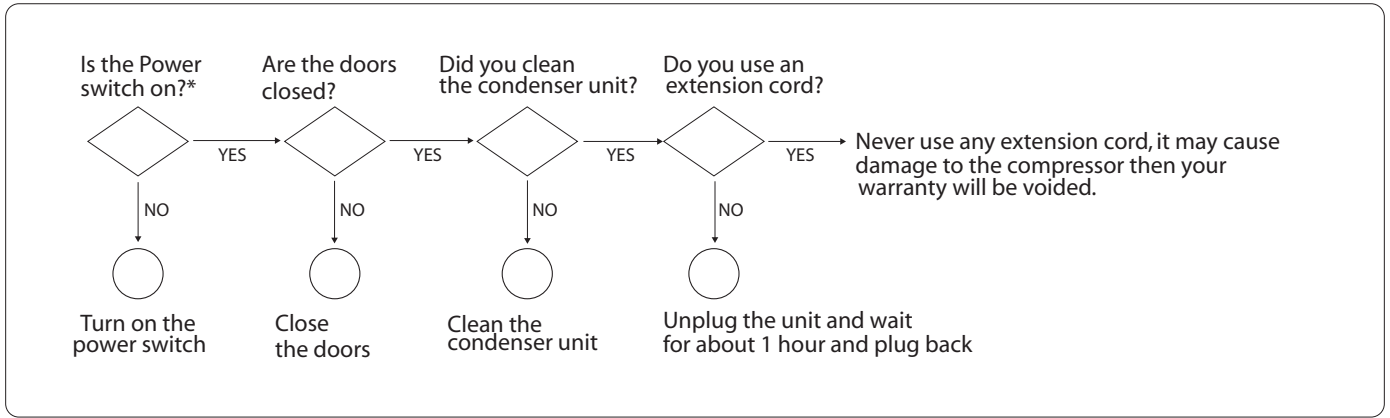
- **DO Maintain the Ambient Temperature**
It should be lower than 77°F around the Sushi Case (specially around Condensing Unit, 68~77°F recommended).
- **DO Use a 115/60/1, 15 amp dedicated power outlet**
Do not share a power outlet (including multi-way power outlet) in the same circuit with any other electrical appliances or it may stop the compressor from running due to power shortage. Using any extension socket may only cause the same problem as well.
- **DO Maintain power quality**
The service voltage and ampere must have enough power to cover the entire premises of the restaurant building.
* Please visit LADWP for more information about Power Quality.
- **DO Clean air filter, Condenser and Condensing cover regularly**
They should be cleaned every two weeks.
- **DO Keep the backdoors closed**
The sushi case will lose cold air and interfere with maintaining the desired inside temperature.
- **DON'T Block the air way to inlet or outlet**
The compressor will slowly build up heat affecting case temperature and risking damage. It may eventually make the compressor die. Please give more than 6" room for air circulation.
- **DON'T Use a power extension socket**
It may cause electric power shortage and make the compressor stop from running.
- **DON'T Use heat lamps or equipment creating heat beside it**
Any lamps including spot lights or heated lights or heating equipment should be away from the unit or it will interfere with maintaining the desired inside temperature by heating up the unit.
- **DON'T Let any moisture get into the Condensing Unit**
Please clean the air filter, Condenser and condensing cover every month.
- **DON'T Keep the unit running overnight**
This will damage your unit causing it to generate too much ice on the bar and to run at higher temperatures.

TOO COLD?

- **What if the inside temperature is too low and the food freezes?**
Use an extra floor mat such as YOSHIMASA Bamboo Mat, it will increase the inside temperature by about 5-10°F. Also, check your AEV Valve setting. If door is left closed for longer than 30 minutes sometimes this may cause the internal temperature to drop. Try leaving the door open a little until the temperature is at desired level.

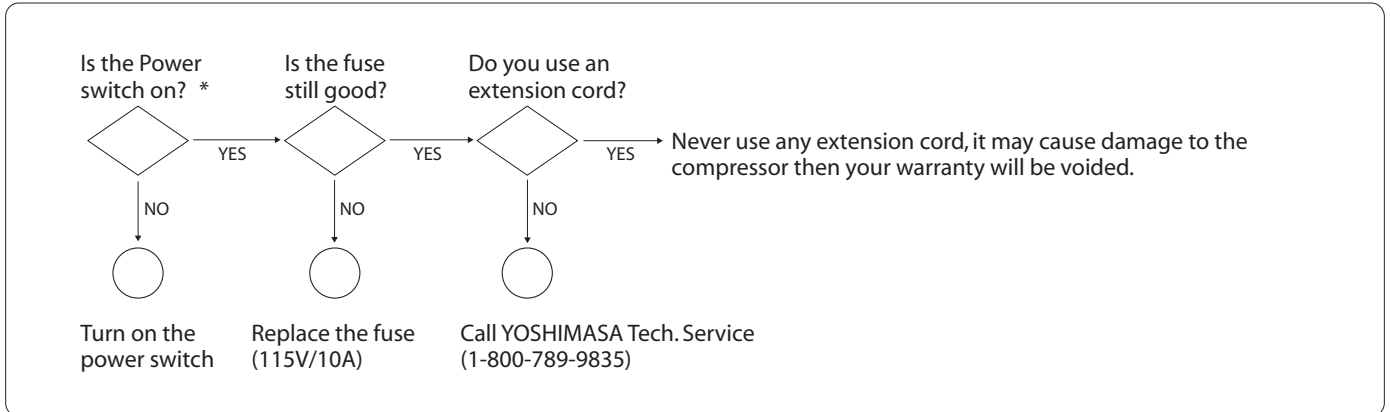
6 TROUBLE SHOOTING

1. The unit is not cooling.



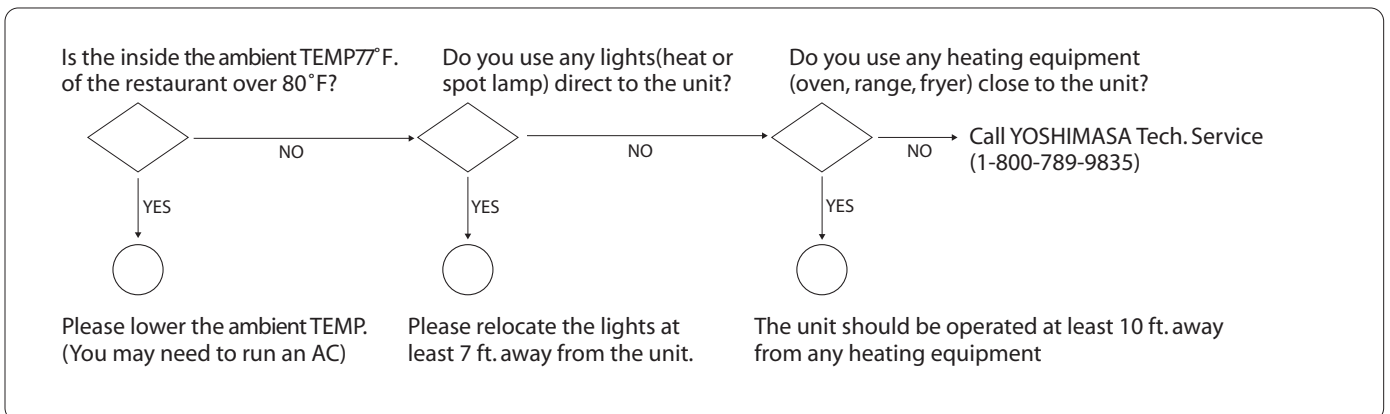
* with the power switch on and a good fuse the red switch lamp is lit.

2. The unit is not running.



* with the power switch on and a good fuse the red switch lamp is lit.

3. The unit is generating moisture on the front glass.



● Please be cautious with Trouble Shooting:

- ① Before cleaning the condensing unit, please turn off the unit and unplug the power cord.
- ② Some of parts have very sharp edges.
- ③ If necessary to remove some screws out, please turn off the unit and unplug the power cord.

Please use the following contact information for further information:
Toll free: Tel. 1(800)789-9835, Fax. 1(800)789-9836, E-mail: info@YOSHIMASAAusa.com

**YOSHIMASA DISPLAY CASE INC.
LIMITED PARTS AND LABOR WARRANTY
(REFRIGERATED AND NON-REFRIGERATED SUSHI DISPLAY CASES)**

YOSHIMASA Self-contained (Refrigerated) Sushi Display Cases come with a warranty of one (1) year Parts & Labor and four (4) additional years Parts on condenser, fan motor and compressor excluding doors in USA and Canada Continent only. This warranty is subject to all of the terms and conditions listed below. The warranty card furnished with this unit must be properly filled and returned to YOSHIMASA (online Warranty Registration is provided at YOSHIMASUSA.com as well) within twelve (12) days from the date of purchase.

Failure to warranty registration will automatically void all warranties and only one (1) year Parts service program will be activated instead. YOSHIMASA warrants to the original purchaser, the YOSHIMASA unit sold, and all parts thereof to be free from defects in material or workmanship, under normal use and proper maintenance required, and service for a period of one (1) year from the date of sale or twelve (12) months from date of shipment by us, whichever occurs first. Our obligation under this warranty shall be limited to repairing or replacing FOB factory any of such products that prove to be defective and which our examination shall disclose to our satisfaction to be defective.

A. Any parts returned to the company under the terms of this warranty must be accompanied with the record of the model number, serial number, and return authorization number which will be given by the company, and such return shall be on the basis of transportation charges prepaid.

B. Improper operation due to low voltage condition, inadequate wiring, and accidental damages are not manufacturing defects, and the purchaser strictly holds the full responsible for them.

C. Air filter and condenser coils must be cleaned at regular intervals of every two (2) weeks and three (3) months accordingly. Failure to do so may cause compressor to malfunction and will void warranty. This contract does not apply outside the limits of the USA and Canada, nor does it to any parts which have been subject of misuse, neglect, alteration, accident or to any damage caused by transportation, flood, fire, or the acts of God. This contract is not effective unless the YOSHIMASA Warranty Card furnished with each unit is properly filled out and mailed back to the company within twelve (12) days from the date of purchase. The term "Original purchaser" as used herein shall be deemed to refer to that person, firm, association, or company for whom the refrigeration unit refers to herein is originally installed.

YOSHIMASA Remote (Non-Refrigerated) Sushi Display Cases come with 90 days parts excluding doors in USA and Canada Continent only. The warranty card furnished with this unit must be properly filled and returned to YOSHIMASA (online Warranty Registration is provided at YOSHIMASUSA.com as well) within twelve (12) days from the date of purchase. Failure to warranty registration will automatically void all warranties.

Warranty Claims: All labor claims or parts must include copy of original invoice submitted directly to YOSHIMASA. All claims must include a copy of original invoice (Customer Name, Customer Address, Model Name, and Date of Sale), Customer Name, Address, Phone Number, Model and Serial Number of the unit, Date of Sale, Distributor Name, and a Brief Description of Complaint. On all compressor warranties the compressor model tag must be returned to YOSHIMASA along with the above listed information. All return shipments must be prepaid. All claims must be reported to YOSHIMASA within one (1) year of occurrence. Condenser, fan motor and compressors have additional four (4) years warranty coverage. This warranty will not be effective unless the warranty card is returned to YOSHIMASA or registered thru online at www.YOSHIMASUSA.com within twelve (12) days from the date of purchase. Warranty registration can be confirmed by contacting YOSHIMASA directly.

YOSHIMASA DISPLAY CASE INC.
LIMITED PARTS AND LABOR WARRANTY
(REFRIGERATED AND NON-REFRIGERATED SUSHI DISPLAY CASES)

Non-Warranty Claims: YOSHIMASA is limited to either repair or replacement of parts, including labor only. This warranty does not authorize any person(s) to assume any obligation or liability other than what the warranty permits. This warranty will be voided if such action does occur. Any attempts to repair YOSHIMASA products without an official job number issued by YOSHIMASA will void all of the warranty, and the services will not be compensated.

This warranty does not apply to any parts, which have been subject to misuse, neglect, alteration, accident, or to any visible or concealed damage caused by transportation, flood, fire, etc. If the original SERIAL number tag is removed from the unit, the warranty will be voided.

Concealed Damage Example: The Styrofoam may hide any hidden dents on the shipment that may not be completely visible. You must inspect all corners and body thoroughly. If the carrier stacks any contents on the units this may cause damage or break to the glass door units from the inside.

Additional Four (4) Years Parts Warranty: This warranty is limited to the condenser, fan motor and compressor only of the refrigerated unit. All return shipments must be prepaid. YOSHIMASA is not liable for any parts of the cabinet for the period of time.

What Is Not Covered By This Warranty

Spoilage of Product - No claims can be made against this warranty for any spoilage of products, such as food, loss of sales, or consequential damages. YOSHIMASA is not responsible for the repair or replacement of any parts that have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accidents, damage during transit or installation, fire, flood, or acts of God.

Warranty Is Not Transferable - This warranty is not assignable and applies only to the original purchaser/user to whom delivered. Any such assignment or transfer will void this warranty and all other warranties implied.

Improper Usage - YOSHIMASA is not liable in any way for parts or labor coverage for component failure or other damages resulting from improper usage or installation or failure to clean and/or maintain product as mentioned in the warranty packet provided with the unit. This includes but is not limited to operation of products outside recommended ambient temperature range (68° F to 77° F).

Outside USA and Canada - This warranty does not apply to, and YOSHIMASA is not responsible for, any warranty claims made on the products sold or used outside the United States and Canada.

Improper Electrical Connections - YOSHIMASA is not responsible for the repair or replacement of failed or damaged components resulting from electrical power failure, the use of extension cords, low voltage, or voltage interference to the unit.

No Implied Warranty of Merchantability or Fitness for a Particular Purpose - There are no other warranties, expressed, implied or statutory, except the one (1) year Parts and Labor warranty and the additional four (4) years on condenser, fan motor and compressor warranty on Self-contained (Refrigerated) Sushi Display Cases only as described above.

This warranty is exclusive and in lieu of all other warranties, including implied warranty and merchantability or fitness for a particular purpose. There are no warranties, which extend beyond this mentioned description.

Remote Unit - YOSHIMASA warrants the original purchaser of the Remote (Non-Refrigerated) unit for one (1) year parts thereof to be free from defects in material or workmanship, under proper use and maintenance service, as specified by YOSHIMASA. This warranty is limited to the cabinet only. YOSHIMASA is not liable for any remote condensing units and defect from the installation including any gas leak found after installation.

Instruction Compliance - YOSHIMASA is not liable for any result from the failure to comply with the instructions and guides provided with the user's manual and attached on the products.

SERVICE REQUEST FORM

Please use the following contact information for a Warranty Service Inquiry:

- Visit www.YOSHIMASUSA.com and click REGISTRATION FORM under WARRANTY in the main menu
- E-mail us at info@YOSHIMASUSA.com • Use toll free number : Tel. 1-800-789-9835, Fax. 1-800-789-9836
- Mail to the address: YOSHIMASA, 2335 1/2 Durfee Ave., El Monte, CA 91732, USA

ALL WARRANTY SERVICE INQUIRY MUST BE ACCOMPANIED WITH ORIGINAL INVOICE.

Customer Information

NAME: _____ DATE: _____

Contact Information

COMPANY: _____

PHONE: _____ FAX: _____

ADDRESS: _____

Product Information

PRODUCT: _____

MODEL NAME: _____ SERIAL NUMBER: _____

DATE OF PURCHASE: _____ DEALER: _____

Preferred service Date & Time

PREFERRED DATE: _____ TIME: _____

Warranty Registration

HAVE YOU REGISTERED THE PRODUCT FOR THE WARRANTY? YES NO

Failure to REGISTER WARRANTY within 12 days from the date of either purchase or installation shall automatically void the warranty. Please verify your warranty status before request any services.

Problem Description

PLEASE DESCRIBE THE PROBLEM OR WRITE COMMENTS



YOSHIMASA

Tel. 800-789-9835 Fax. 800-789-9836

WWW.YOSHIMASUSA.COM / info@YOSHIMASUSA.com

WARRANTY REGISTRATION FORM

YOSHIMASA always strives to ensure that each of our customers is given convenient on-time service. Please complete the following form and send back to us. Failure to register the product within 12 days from the date of either installation or purchase, whichever occurs first shall automatically void all warranties. Please use one of following easy methods to register:

- Visit www.YOSHIMASAU.SA.com and click REGISTRATION FORM under WARRANTY in the main menu
- E-mail us at info@YOSHIMASAU.SA.com • Use toll free number : Tel. 1-800-789-9835, Fax. 1-800-789-9836
- Mail to the address: YOSHIMASA, 2335 1/2 Durfee Ave., El Monte, CA 91732

| | | | | |
|--|----------------------|--|-----------------------------|---|
| Name : _____ / _____ | Company Name : _____ | | | |
| <i>first name</i> | <i>last name</i> | | | |
| Address : _____ / _____ / _____ / _____ / _____ | | | | |
| <i>street</i> | <i>city</i> | <i>state</i> | <i>zip</i> | <i>country</i> |
| Contact: _____ / _____ / _____ / _____ | | | | |
| <i>tel.</i> | <i>fax.</i> | <i>e-mail</i> | <i>web site</i> | |
| Product: _____ / _____ / _____ / _____ | | | | |
| <i>model name</i> | <i>serial number</i> | <i>date of purchase</i> | <i>date of installation</i> | |
| Place of Installation: _____ / _____ | | | | |
| <i>same address above (yes/no) if no, write the address where the product is installed</i> | | | | |
| 1. How did you first become aware of YOSHIMASA products ? | | | | |
| <input type="checkbox"/> Sales Person | | <input type="checkbox"/> Internet | | <input type="checkbox"/> Magazine |
| <input type="checkbox"/> Mouth-to-Mouth | | <input type="checkbox"/> Store Display | | |
| <input type="checkbox"/> Catalogue | | <input type="checkbox"/> Others (please specify) : _____ | | |
| 2. When did you make your purchase decision ? | | | | |
| <input type="checkbox"/> At the Store | | <input type="checkbox"/> Before visiting the store | | |
| 3. What is your main source of information about Sushi Display Case ? (Choose up to 2) | | | | |
| <input type="checkbox"/> Sales Person | | <input type="checkbox"/> Internet | | <input type="checkbox"/> Magazine |
| <input type="checkbox"/> Mouth-to-Mouth | | <input type="checkbox"/> Store Display | | |
| <input type="checkbox"/> Catalogue | | <input type="checkbox"/> Others (please specify) : _____ | | |
| 4. Which were the most important factors in purchasing this products ? (Choose up to 2) | | | | |
| <input type="checkbox"/> Prior Experience | | <input type="checkbox"/> Feature Quality | | <input type="checkbox"/> Brand Reputation |
| <input type="checkbox"/> Design | | <input type="checkbox"/> Price | | |
| <input type="checkbox"/> Others (Please Specify) : _____ | | | | |
| 5. Which one best describes the primary reason for purchasing this unit ? (Choose up to 2) | | | | |
| <input type="checkbox"/> Design | | <input type="checkbox"/> Brand Reputation | | <input type="checkbox"/> Price |
| <input type="checkbox"/> Easy of Use | | <input type="checkbox"/> Good Feature | | |
| <input type="checkbox"/> Size | | <input type="checkbox"/> Others (Please specify) : _____ | | |
| 6. How would you rate YOSHIMASA products overall ? | | | | |
| <input type="checkbox"/> Excellent | | <input type="checkbox"/> Good | | <input type="checkbox"/> Fair |
| <input type="checkbox"/> Poor | | | | |
| 7. Would you consider purchasing another YOSHIMASA product in the near future ? | | | | |
| <input type="checkbox"/> Yes, because : _____ | | | | |
| <input type="checkbox"/> No, because : _____ | | | | |
| 8. If yes, do you plan to purchase any more YOSHIMASA products soon ? | | | | |
| Item you need : _____ | | | | |
| How soon : _____ | | | | |
| 9 Comments on anything : | | | | |
| | | | | |

Please mail to: YOSHIMASA, 2335 1/2 Durfee Ave., El Monte, CA 91732, USA



YOSHIMASA

Tel. 800-789-9835 Fax. 800-789-9836

www.YOSHIMASAusa.com / info@YOSHIMASAusa.com