





HITACHI Inspire the Next

AUTHENTICALLY Japan Made

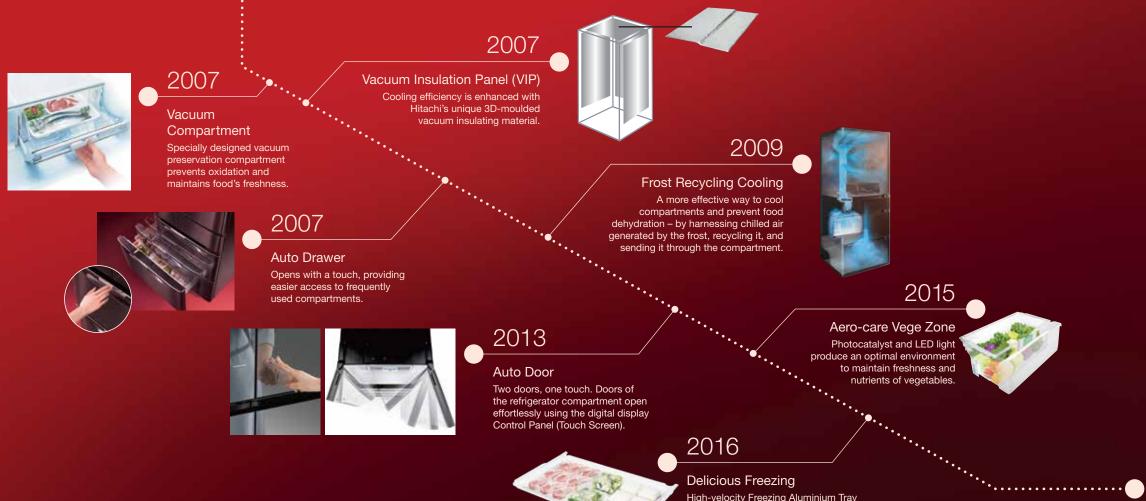


The Hitachi Story



The Hitachi Story

Steeped in a rich history of quality electronics, Hitachi's eco-friendly refrigerators merge the best of Japanese technology with exquisite design. Its proprietary Platinum Catalyst for example – found in both the Vacuum and Aero-care Vege Compartment – breaks down ethylene and converts it to carbon dioxide. This creates an optimal environment that sustains freshness and nutrients in food. Together with our top-of-the-line Vacuum Insulation Panels and advanced Frost Recycling Cooling, chilled air is evenly and efficiently distributed while preventing food dehydration. With our consistently enhanced technology and our aesthetic **Touch Screen Controller** for the **Auto Door**, Hitachi once again opens up another innovative avenue for intelligent homes. At Hitachi, we work towards a better tomorrow for you.





·····• Freshness Redefined

Aero-care Vege Compartment with Platinum Catalyst

Maintain the freshness and nutrients of your vegetables - with our improved Platinum Catalyst which increases carbon dioxide levels to create an optimal environment for food preservation.

Vacuum Compartment with Platinum Catalyst

Approx 0.8atm of Vacuum Preservation with unique Platinum Catalyst extracts air and reduces oxygen to keep chilled meat, fish and dairy products fresh and nutritious.





Delicious Freezing

NEW!

Lock in the colour, texture, flavour and the nutritional value of fresh and cooked products with Delicious Freezing - to keep ice crystals small in order to prevent drip loss in food upon thawing.



•••••• Energy Saving

Hitachi Original Energy-Saving Technologies

Reduce electricity consumption with multi-valve control, frost recycling cooling and other Hitachi Original technologies.

Designed to Perfection

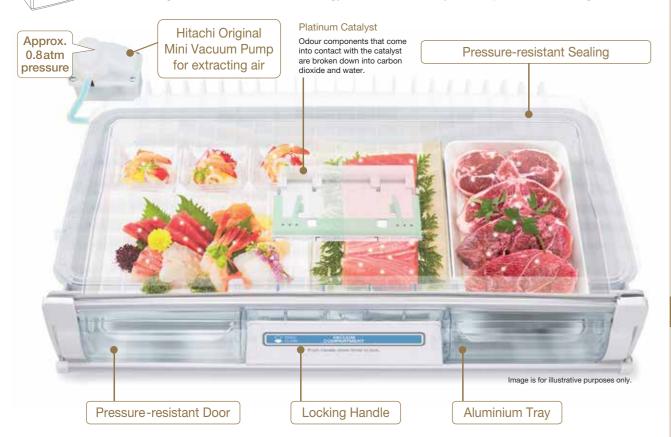
Large Capacity

Beautify any modern kitchen with a refrigerator that features intelligent design and minimalistic aesthetics. With a 788L capacity, it is the industry's largest refrigerator in Japan as of August 7th, 2017. All Hitachi refrigerators have been certified CFC-Free since September 2015.

VACUUM COMPARTMENT

Hitachi Original Vacuum Preservation*1

Introducing Vacuum Preservation technology with Platinum Catalyst to keep food fresher, longer.



*1 Vacuum means the space where the pressure is lower than the atmospheric pressure. The pressure in the Vacuum Compartment is about 0.8atm, which is lower than the atmosphere pressure, so Hitachi calls this is a vacuum.

For Meat, Fish, Dairy and Processed Foods

With Japanese innovation at its finest, Hitachi's uniquely designed Vacuum Preservation can achieve approximately 0.8atm capabilities through the use of a vacuum pump to extract air and reduce oxygen, suppressing oxidation, thus ensuring freshness of food while retaining its nutrients. Furthermore, the airtight structure of the compartment confines moisture inside, thus helping to prevent dehydration of stored food.



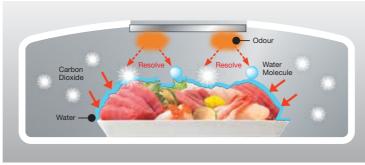
Conventional Compartment Oxidation and loss of nutrients occur easily.



Vacuum Compartment Reduction of oxygen in the surrounding air retains nutrients and preserves freshness.

Freshness Preservation with New Platinum Catalyst

Odour components from meat and fish are broken down by the Platinum Catalyst to generate a greater amount of carbon dioxide than the conventional photocatalyst. The carbon dioxide dissolves in water on the surface of food items to make the surface weakly acidic, which suppresses enzyme strength to minimise loss of freshness.



Carbon dioxide dissolves in the water on the surface of food items to make the surface weakly acidic, which suppresses the action of enzymes

Two Temperature Zones

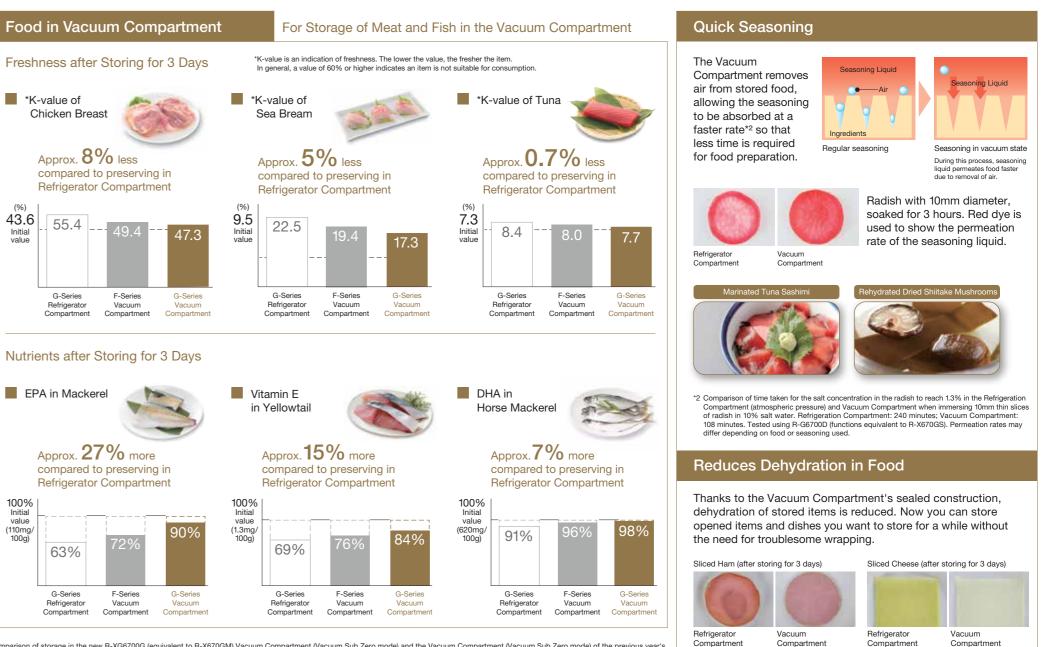
Store your food without freezing it, by selecting the Vacuum Sub Zero Mode for items such as meat, fish and processed food, and the Vacuum Chilled Mode for items such as vegetables and tofu. This helps prevent deterioration of flavour and texture due to freezing.



(%)

100% Initial value (110mg/ 100g)

Comparison of storage in the new R-XG6700G (equivalent to R-X670GM) Vacuum Compartment (Vacuum Sub Zero mode) and the Vacuum Compartment (Vacuum Sub Zero mode) of the previous year's R-X6700F (equivalent to R-F6800XM). Outside temperature of 20°C, with items wrapped in polyvinyl chloride bags, and with no door opening/closing. Water and gases can permeate polyvinyl chloride bags so whether items were wrapped or not did not influence the effect of Vacuum Preservation or Platinum Preservation. The effect differs depending on factors such as the type and freshness of food. The effect does not extend best-before and expiration dates, and does not guarantee the indicated shelf life.



Dehvdration has

been reduced

Edges are dehvdrated

and curled up.

Dehvdrated and

dark vellow.

Still moist up to

the edaes.

AERO-CARE VEGE COMPARTMENT

For Fruits and Vegetables

The Power of Platinum

Uniquely designed to maintain freshness and nutrients in fruits and vegetables, the Aero-care Vege Compartment puts food under the power of a Platinum Catalyst, producing increased carbon dioxide to control respiration of fruits and vegetables, and limiting the consumption of nutrients in the environment to prevent loss of freshness.

In addition, the improved airtight seal of the compartment increases humidity, with the Humidity Control Unit also releasing excess moisture, fruits and vegetables remain in optimal condition, further ensuring they retain their freshness and nutrients.



ower Case Ideal for leafy and large vegetables.

Vertical Storage Space

Optimal Moisture Storage in Vegetable Compartment



Improved Moisture Cover for **Better Sealing**

Carbon Dioxide

Close the door and the moisture cover acts as a lid over the entire vegetable compartment for improved sealing. Carbon dioxide concentration increases while moisture is kept in, helping to prevent drying. Excess moisture is released outside the case by the moisture unit to maintain the optimum amount of moisture and prevent condensation.

Auto Drawer Feature

*Image is for illustrative purposes only



Original Feature

Light, easy to store and remove items with the Auto Drawer Feature.

Tall Storage Space

For storing 2L PET bottles

(up to 308mm tall), opened

seasonings and other items.

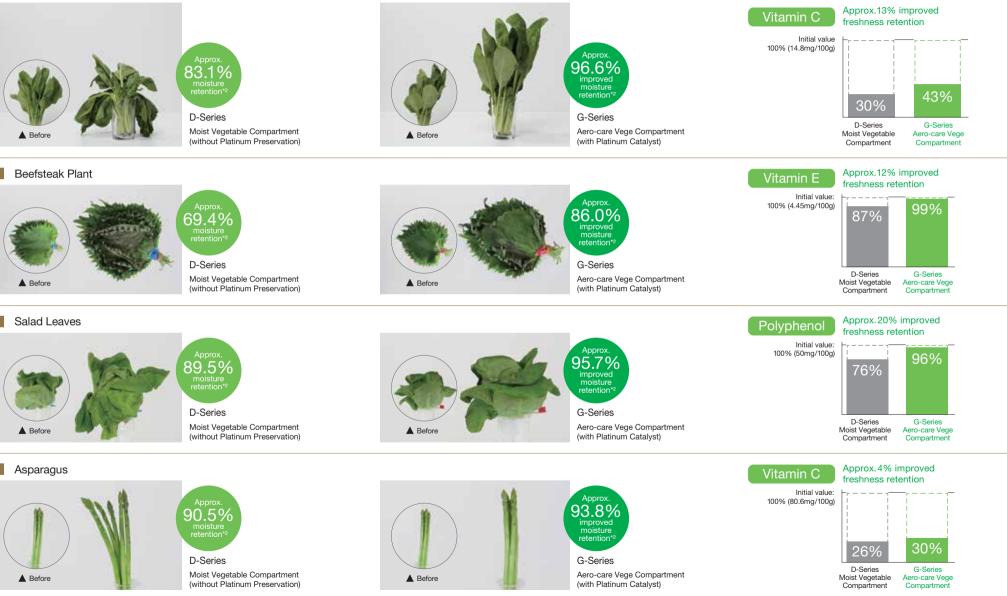
Auto Drawer

Even when it's full of items and heavy, one touch is all it takes to slide out the Auto Drawer.

Upper Case

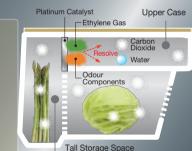
Ideal for small vegetables and cut fruits and vegetables.





Platinum Catalyst

Odour components that come into contact with the catalyst are broken down into carbon dioxide and water.



Effect of Platinum Catalyst in the Aero-care Vege and

Vacuum Compartments based on joint research with

Highly efficient even at low temperatures, the Platinum Catalyst

developed by Hokkaido University breaks down ethylene and

odour components inside the refrigerator into carbon dioxide.

By maintaining a higher concentration of carbon dioxide than that

retain freshness and nutrients.

in the air, Platinum preservation suppresses

respiration of vegetables, and the action of

enzymes on the surface of meat and fish to

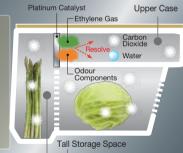
Professor Atsushi Fukuoka,

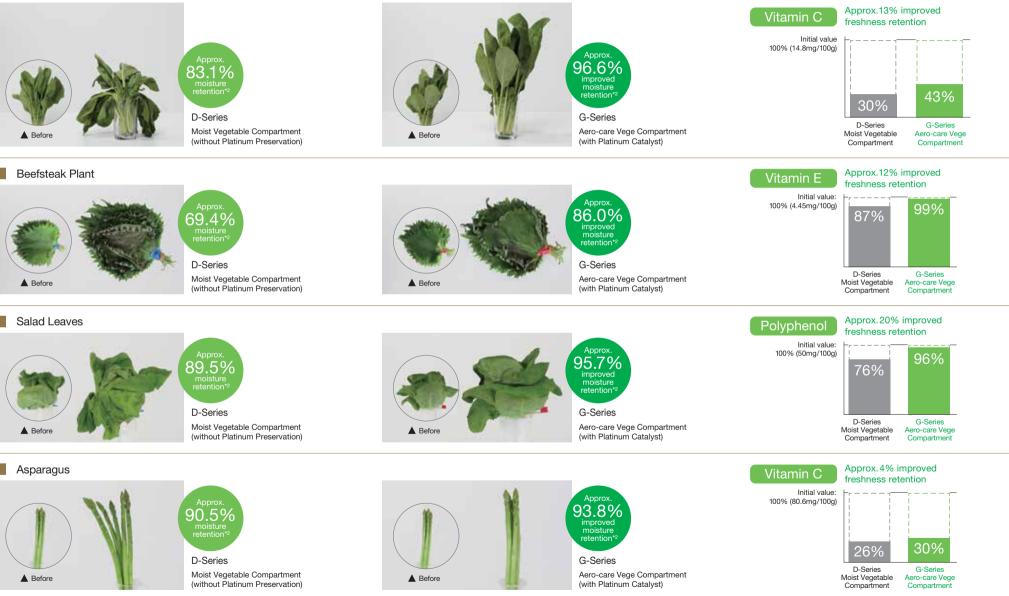
Catalysis Research Center.

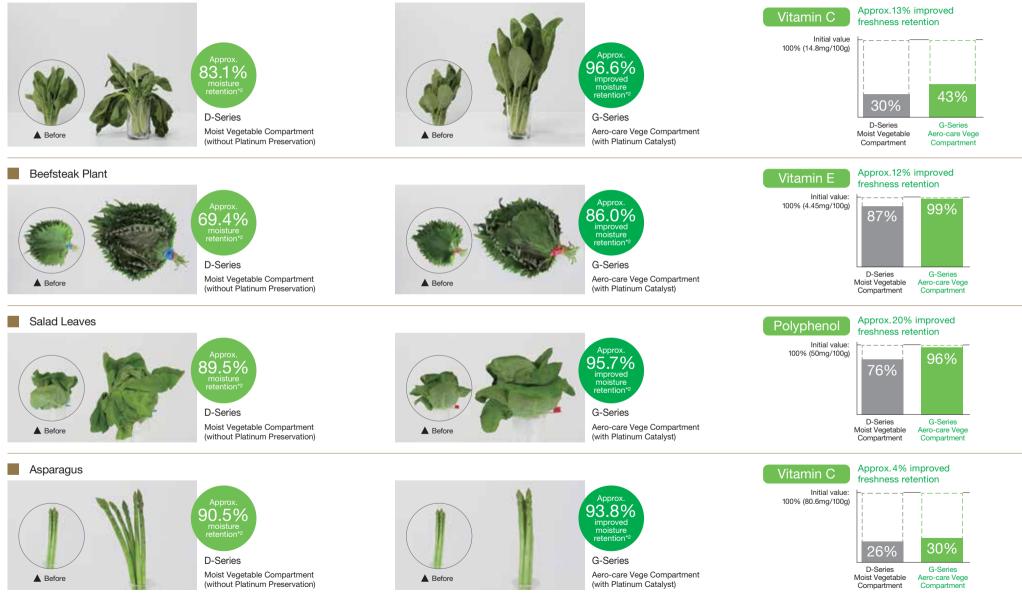
kkaido University

Hokkaido University

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*1 In the R-XG6700G (equivalent to R-X670GM) Aero-care Vege Compartment, with approx. 1.2kg of unwrapped vegetables stored in the Upper Case, 1.9kg in the Lower Case and 1.3kg in the Vertical Storage Space, without opening/closing the door for 7 days, the average humidity was 92.4 to 99.5% in the Upper Case, 97.8 to 100% in the Lower Case, and 86.9 to 98.7% in the Vertical Storage Space. Humidity may differ depending on factors such as the amount, type and freshness of vegetables stored, and the operating conditions of the refrigerator.

Sustain Freshness and Nutrients with Platinum Catalyst (after Storing for 7 Days)

Japanese Mustard Spinach

*2 Comparison of the Aero-care Vege Compartment in the new R-XG6700G (equivalent to R-X670GM) and the Moist Vegetable Compartment (without Platinum Preservation) in the R-G6700D (equivalent to R-D6800XM) from 2 years ago. The effect does not increase nutrients, etc., compared to initial values.

Tests were conducted in Japan, using Japanese domestic model. Storable amount of vegetables stored without wrapping in the Aero-care Vege Compartment of the R-XG6700G for 7 days without opening/closing the door, and with an outside temperature of 20°C and humidity of 70%. Comparison made with the same amount of vegetables stored in the R-G6700D's Moist Vegetable Compartment under the same conditions. The effect may differ depending on factors such as the amount, type and freshness of vegetables. Tested by Hitachi.

DELICIOUS FREEZING

Retain All the Natural Goodness of Your Food

NEW!

Lock in the original colours, textures, flavours and nutritional value of fresh and cooked products with high-velocity freezing!

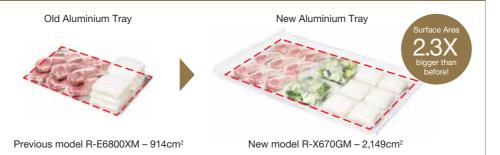
Located for Quick Access

The Freezer Compartment consists of three tiers with regular freezing at the lowest level and the Delicious Freezing at the top.

Bigger and Better than Before

Being 2.3 times* bigger than the previous model's tray, the new tray is easier to view and access. Its super-large tray enables you to spread out your items to freeze them more efficiently, without piling them up.

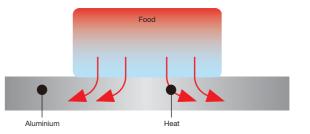
*Size comparison between the 914cm² Quick Freezing Aluminium Tray (previous model to R-E6800XM) and the 2,149cm² Delicious Freezing Aluminium Tray (new model R-X670GM)





High Thermal Conductivity to Draw Heat Away Faster

Food placed on the Delicious Freezing Aluminium Tray chills faster due to the high thermal conductivity of the metal. By quickly going past the maximum ice crystal formation zone where the moisture in food items freezes, the growth of ice crystals will be inhibited. Freezer burn can be impeded and cellular damage can be curbed to keep food tasting delicious.





DELICIOUS FREEZING

Freezes Twice as Fast

If three pieces of meat weighing 150g each were placed on the Delicious Freezing Aluminium Tray at an ambient temperature of 20°C, it would take less than 80 minutes for them to reach the maximum ice crystal formation zone, compared to less than 171 minutes for those on the Quick Freezing Aluminium Tray.

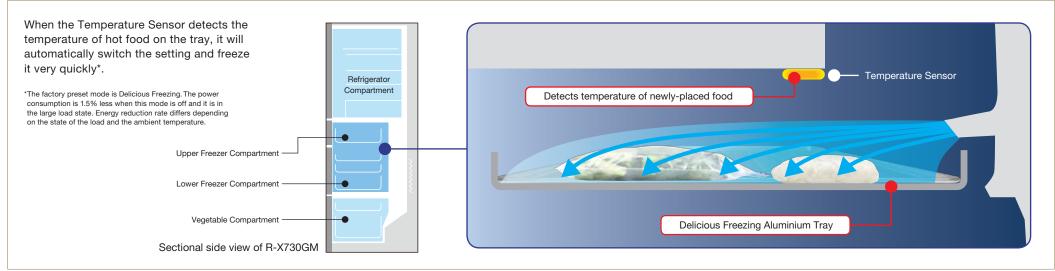
Key Benefits of Delicious Freezing

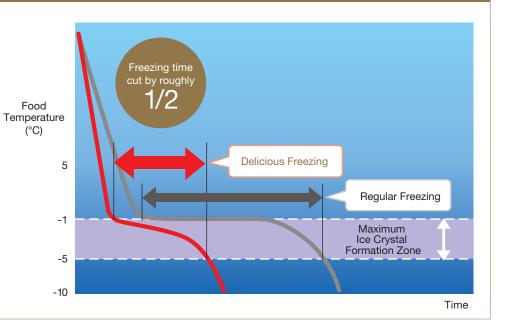
Crystallisation of intracellular moisture is accelerated particularly in the -1°C to -5°C temperature range. Slow regular freezing results in the intercellular formation of large ice crystals which rupture cell walls and cause flavour loss.

On the other hand, the freezing capability of Delicious Freezing shoots past the maximum ice crystal formation zone quickly, thereby reducing ice crystal size to minimise cell wall destruction and aid flavour retention. Furthermore, regular freezing usually leads to a highly visible amount of drip loss from meat or fish during thawing, while Delicious Freezing minimises it.

Results are based on tests conducted at Hitachi.

Intelligent Temperature Detection for Automatic Freezing Setting





Comparisons were made between lamb stored in the two different freezers for 10 days and thawed for four hours at a room temperature of 23°C. Delicious Freezing minimises dripping by reducing ice crystal size.

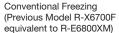






Seals in Flavours of Meat and Fish

Comparison of dripping upon thawing lamb



Drip Loss 0.26g/100g

Dripping from meat is under control

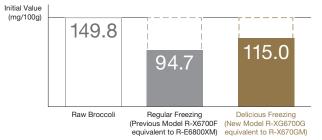
Delicious Freezing (New Model R-XG6700G equivalent to R-X670GM)

Prevents Nutritional Loss in Vegetables

Comparisons were made between cooked broccoli that was stored in the two different freezers for 10 days. Results showed that Delicious Freezing achieves greater Vitamin C preservation.

Vitamin C content of broccoli

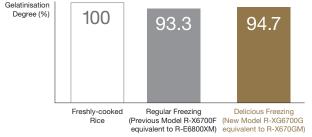




Retains Original Rice Flavour

Comparisons were made between cooked rice that was stored in the two different freezers for 10 days and thawed thereafter. Results showed that Delicious Freezing led to less deterioration of food quality.

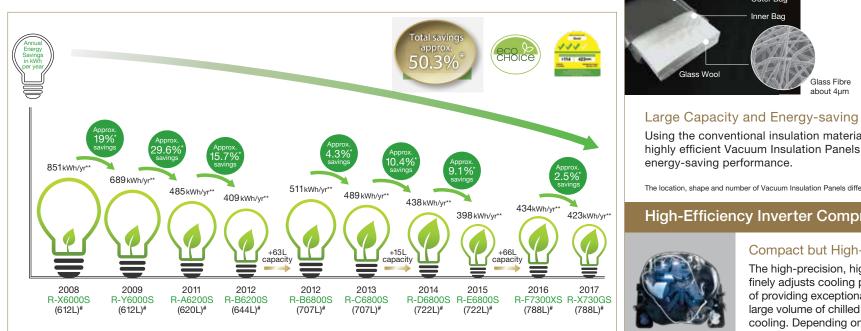




ENERGY SAVING

Annual Energy Consumption Chart

A range of technologies such as Frost Recycling Cooling and Vacuum Insulation Panels, new technologies such as Multi-valve Control have been added to further ensure energy-saving performance.



*Comparison of annual energy consumption between the new product R-X730GS and the previous models.

Hitachi Original Frost Recycling Cooling Technology

Effective Use of Frost for Cooling

When the compressor isn't operating, frost formed in the evaporator when it was operating is used to cool the Refrigerator and Vegetable Compartments. Frost results in energy consumption, but this is reduced by defrosting with heaters.

Cooling with frost in the evaporator is based on the same principle as cooling with ice.

In conventional cooling systems, frost formed on the evaporator simply melts and is discarded. In Frost Recycling Cooling, chilled air generated by frost is recycled by being sent to the Refrigerator and Vegetable Compartments to cool them even when the compressor is not running. Through this system, energy consumption is reduced.

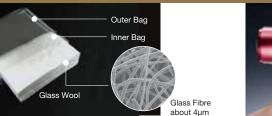
Cooling with frost in the evaporator is based on the same principle as cooling with ice

High-Efficiency Inverter Compressor Compact but High-powered The high-precision, high-durability inverter compressor finely adjusts cooling power from high to low. It is capable of providing exceptionally powerful cooling by generating a large volume of chilled air, while also providing efficient low cooling. Depending on conditions inside and outside the refrigerator, it provides optimum cooling power at all times.

Regular Cooling

Using the conventional insulation material of urethane foam together with highly efficient Vacuum Insulation Panels enables both large capacity and

Hitachi Original Flexible Vacuum Insulation Panel



The location, shape and number of Vacuum Insulation Panels differ depending on the model.

energy-saving performance.





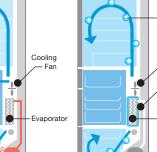
Cuts Power Consumption by About 10 – 12% Compared to that During Regular Operation. (Room Temperature of 16°C – 32°C)*1





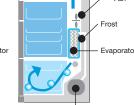


During Save Mode, cooling power is lowered to ensure consumption of energy is limited.





11



Frost Recycling Cooling

Moisture

Cooling

HFC-Free Polyurethane Insulation / HFC-Free Refrigerant (R600a)

Environment-friendly HFC-Free Features

Taking the environment into consideration, hard urethane insulation made using HFC-Free insulation foaming gas (cyclopentane) as a foaming agent is used for insulating parts that are not vacuum insulated. The HFC-Free refrigerant R600a, which has minimal effects on global warming compared to HFC-alternative R134a, is used.

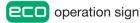
Convenient Eco Intelligent Control

Save Mode

Touching the Energy Saving button starts the following four functions in Save Mode:

- LED Lighting (inside the refrigerator) Lighting dims when the door has been left open for 30 seconds, to prompt the user to quickly shut the door.
- Temperature (in each compartment) Slowly cools the compartment without affecting food preservation.
- Door Alarm The alarm sounds when door has been left open for 30 seconds. In normal mode, alarm only sounds when door has been open for 1 minute.
- Controlled Compressor Operation Lowers the rotation speed of the compressor.

Indications for Smart Use



This lights up when operation is comparatively stable, and goes out when there is a heavy load on the refrigerator such as during rapid freezing.



*1 The R-XG6700G (equivalent to R-X670GM) differs from the 2006 JIS C 9801 measurement standard. Comparison made with all temperature settings at 'Medium', and installation in the minimum required space. With a room temperature of 32°C, during regular operation: 1.190kWh/day, during Power Save Mode operation: 1.045 to 1.065kWh/day. With a room temperature of 16°C, during regular operation: 0.570kWh/day, during Power Save Mode operation: 0.496 to 0.513kWh/day. The power saving effect differs depending on conditions of use. There is no power saving effect when the temperature setting is 'Low'.

Fish odour

Triple Power Deodorisation

Equipped with a Triple Deodorant Filter that catches and removes odours, it also inhibits the activity of any bacteria captured.

Combining the properties of Activated Carbon, Zeolite and Manganese Oxide (catalyst), the percentage of odours present is greatly reduced over time.

The deodorisation filter has a sterilising effect.

- Testing organisation: Boken Quality Evaluation Institute
- Testing method: Film adhesion method (JISZ2801)
- · Name of processing component: Filter
- · Sterilisation method: Apply oxidation catalyst to filter
- Subject: Bacteria trapped in filter
- Test results: 99% sterilised after 24 hours, achieved using the filter alone. No effect on the environment and food inside the refrigerator.

Odour Components that Can be Removed



Methyl Mercaptan

Odours of onions and garlic





Acetaldehvde Fermentation odours of miso and soya sauce

REFRIGERATOR COMPARTMENT





Shelves and Pockets with Adjustable Height

Adjustable Tempered Glass Shelves The heights of the first and second shelves from the top can be adjusted to match your needs.

*When you set the height of the top shelf to the centre portion (three levels)

Hitachi Original Features



Easy-to-Open Auto Doors

Just touch the control panel with a finger and the door automatically opens. You can also open both doors with a single touch. For details, please refer to page 17.



Tempered Glass Shelves

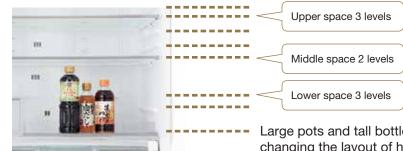
Durable and easy-to-clean tempered glass. (1st – 2nd level from the top)



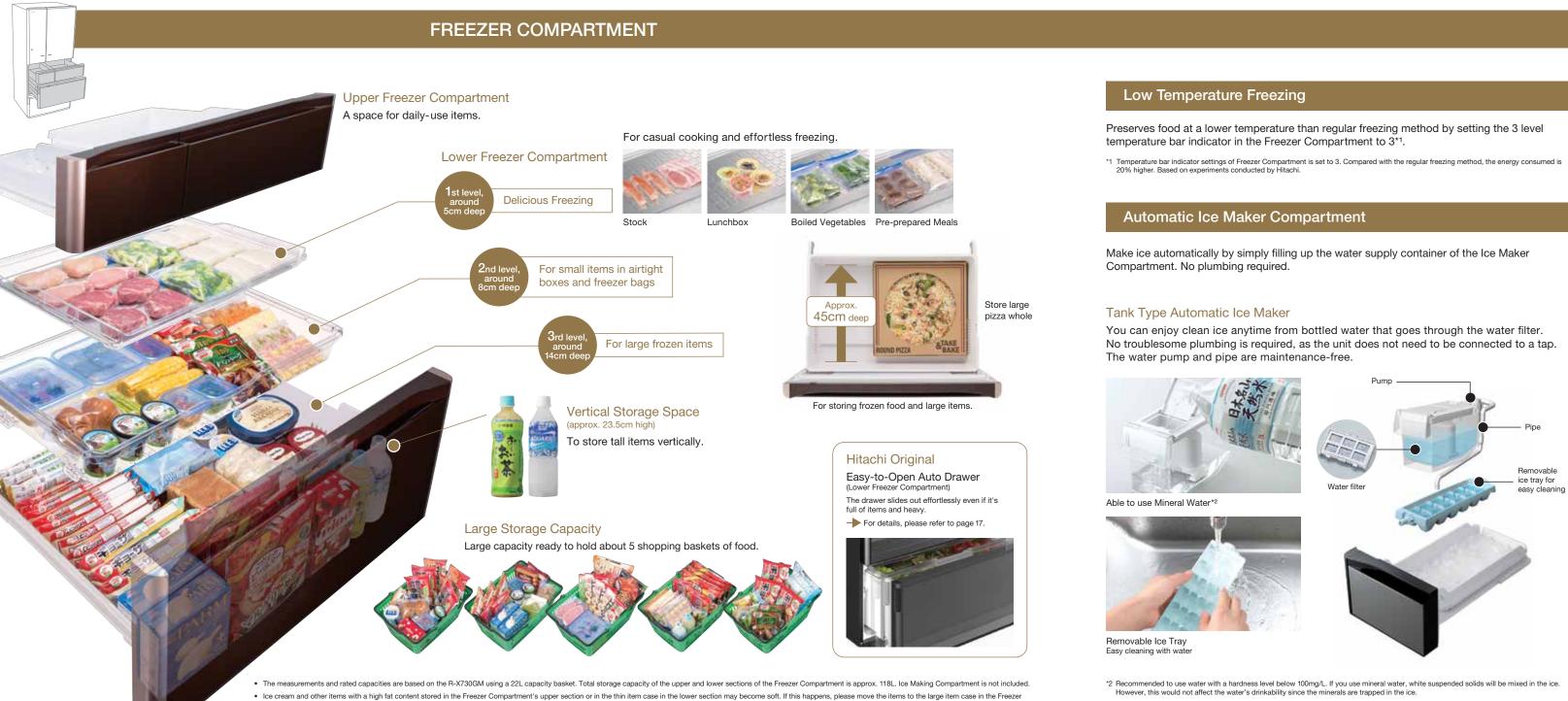
Height-adjustable Pockets Height can be adjusted to two levels depending on the size of the food items.







----- Large pots and tall bottles can be stored by changing the layout of height-adjustable shelves.



Compartment's lower section.



Quick Ice Making

With the Quick Ice Making function, it only takes 80 minutes for ice cubes to form as compared with conventional ice making at 120 minutes.

Deactivating the Ice Maker

You can deactivate the ice making function if you are going to be away for a long period of time.

Cleaning the Ice Maker

When using it for the first time, the ice maker washes away dust from the ice making tray and the water-supply pathways.

*3 Time taken to make ice once (12 cubes) without opening the door based on room temperature outside the refrigerator being 30°C. Ice making capabilities are affected by the frequency of door-openings and the room temperature. If Quick Ice Making is used once a day (around 7 hours), the energy consumed will be 30% (calculated value) higher than normal ice making. This is based on testing conditions done by Hitachi.



Indicator shows low water level decrease in water supply container



Small Item Storage Space (Only in R-X730GM)

With a transparent lid for easy identification for neat storage of small items such as ice cream.



However, this would not affect the water's drinkability since the minerals are trapped in the ice.

DESIGNED TO PERFECTION

Hitachi Original Auto Doors & Drawers

Auto Doors



with a touch





The door on the side you touched opens





The door on other side automatically opens

- This function reduces the initial burden of opening the doors, but does not fully open them.
- Depending on installation conditions, the opening angles of the doors may differ.
- You can switch off the Auto function to open the doors manually.
- The Auto function does not work when either the Ice Maker or Upper Freezer Compartment drawers are open.

Auto Drawers (Lower Freezer Compartment/ Vegetable Compartment)

The Auto Drawers slide out effortlessly with just one touch, even when they are fully loaded.



- This function reduces the initial burden of opening the drawers but does not fully open them. When the function is activated, the drawers slide out about 15cm or more.
- Depending on installation and other conditions, the distance the drawers slide out may differ, and sometimes they may automatically close after opening.
- You can switch off the Auto function to open the drawers manually.
- The Auto function opens either the Lower Freezer Compartment drawer or the Vegetable Compartment drawer, but not both at the same time.
- The Vegetable Compartment drawer may sound loud when sliding in and out.

Touch Screen Controller

Usually, the refrigerator projects a refined appearance with no visible control panel. Touch the MENU button and the control panel display appears on the flat surface of the door, so you can control your settings without having to open the door.



The control panel switches off when not in use. However, the following settings will be displayed when activated: eco operation sign, water supply, door open/close (frequent opening/closing), Energy Saving, Quick Ice Making, ice making stopped, quick chilling, Delicious Freezing.

Scratch-Resistant Crystal Doors

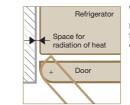


Tempered glass that's scratch-resistant and easy to wipe clean is used for the doors.

Convenient Installation

The left and right corners of the door surface are rounded, so they don't protrude outward very much when the doors are open. This design feature lets you match the refrigerator doors with built-in kitchen units and the fronts of other items of furniture for a flat layout. And you can enjoy neat installation close to a wall without requiring a lot of space to enable opening and closing of the doors.*





With rounded corners Even when the doors are open, the corners don't protrude outward very much.



Without rounded corners When the doors are open, the corners protrude outward a lot.







*If a wall or item of furniture is located in front of the refrigerator leaving insufficient space, the refrigerator compartment doors cannot be fully opened. Please make sure there's enough space at the side of the refrigerator to enable radiation of heat.

Specifications

Model Number		R-X730GM	R-X670GM	R-G670GM	R-G620GM	R-G520GM
Body Color		Crystal Mirror (X)	Crystal Mirror (X)	Crystal Black (XK) Crystal White (XW) Crystal Brown (XT)	Crystal Black (XK)	Crystal White (XW)
Gross Capacity [L] *1	Total	788	722	722	657	536
	Refrigerator Compartment	348	319	319	291	239
	Vacuum Compartment	47	44	44	40	31
	Vegetable Compartment	140	126	126	115	93
	Ice Compartment	33	27	27	27	25
	Freezer (Upper + Lower)	220	206	206	184	148
Storage Capacity [L] *2	Total	735	670	670	615	505
	Refrigerator Compartment + Vacuum Compartment	386	354	354	325	269
	Vegetable Compartment	137	125	125	117	94
	Ice Compartment	27	21	21	21	19
	Freezer (Upper + Lower)	185	170	170	152	123
Refrigerator Compartment	Vacuum Compartment	0	0	0	0	0
	Tempered Glass Shelves (Upper two shelves)	0	0	0	0	0
	Height-adjustable Pocket/Shelf	0	0	0	0	0
Freezer Compartment	Delicious Freezing (Big-size Aluminum Tray + Auto Sensor)	0	0	0	0	0
	Three-layer Freezer Case & Tall Storage (Lower Freezer Compartment)	0	0	0	0	0
	Quick Freezing	0	0	0	0	0
	Low Temperature Freezing Mode	0	0	0	0	0
	Automatic Ice Maker	0	0	0	0	0
/egetable Compartment	Aero-care Vege Compartment	0	0	0	0	0
Door	Tempered Glass Surface	0	0	0	0	0
	Auto Door (Refrigerator Compartment)	0	0	-	-	_
	Auto Drawer	0	0	0	0	-
Other Feature	Triple Deodorisation Filter	0	0	0	0	0
	Frost Recycling Cooling	0	0	0	0	0
	Eco Intelligent Control	0	0	0	0	0
	Smart Lifestyle Memory	0	0	0	0	0
	Energy Saving Mode	0	0	0	0	0
	Control Panel (Touch Screen Controller)	0	0	0	0	0
Dimensions: W x D x H [n	nml *3	880 x 738 x 1833	825 x 728 x 1833	825 x 728 x 1833	750 x 738 x 1833	685 x 699 x 1818

*1 Gross Capacity based on ISO Standard.

*2 Net Capacity based on the JIS C9801-3:2015

*3 Excluding handle and leg cover.

Specifications and designs are subject to change without notice Colour tones of actual products may differ from those shown in this catalogue.



Hitachi Sales (Malaysia) Sdn. Berhad (11543-v) Customer Careline: 1 800 88 1122