

Refrigerator

HITACHI



究極の理想



THE EPITOME OF DESIRE



Our Refrigerators are Made in Japan. And Stocked with Innovative Features.

Harnessing the best of Japanese technology, we derive immense pleasure in delivering energy saving refrigerators through proprietary technologies.

Features, such as its unique Platinum Catalyst found in both the Vacuum and Aero-care Vege Compartments, help sustain freshness of stored food. Other complementary features like Vacuum Insulation Panels and advanced Frost Recycling Cooling work in synergy for greater energy efficiency.

Hitachi Made-in-Japan refrigerators exude external aesthetic beauty and are also made for the intelligent and innovative homes of the future.

With Hitachi, you've got it made.



R-ZXC740WS



Freshness Redefined

Platinum Catalyst with Ruthenium Vacuum Compartment

Extracts air to maintain approximately 0.8 atm* of vacuum preservation and reduces oxygen to keep chilled meat, fish and dairy products fresh and nutritious.

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

Sensor Cooling

Automatically adjusts its cooling power to retain the freshness of food.

Aero-care Vege Compartment with Platinum Catalyst with Ruthenium

The uniquely-designed compartment sustains freshness and nutrients of the vegetables and fruits with Platinum Catalyst. In addition, the improved airtight seal of compartment increases and controls humidity.

Delicious Freezing

Locks in colour, texture, flavour and nutritional value of fresh and cooked products.



Energy Saving

Hitachi Energy-saving Technologies

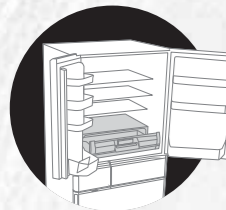
Reduces electricity consumption with multi-valve control, frost recycling cooling and other Hitachi Original technologies.



IoT Connected

Smartphone Connection

Checks the condition of your fridge and stored food from wherever you are.



Vacuum-sealed for Food Freshness

For ZXC, WXC, GWC, HW & HWS Series only

Platinum Catalyst with Ruthenium Vacuum* Compartment

The secret to longer-lasting freshness is reduced oxygen levels. Hitachi's preservation Platinum Catalyst technology, extracts air to maintain approximately 0.8atm of vacuum preservation. Such refreshing technology ensures that chilled meat, fish and dairy products are kept fresh and nutritious, and ready to cook.



* A vacuum is a 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. Hence, Hitachi considers this a vacuum.

Hyo-on Temperature

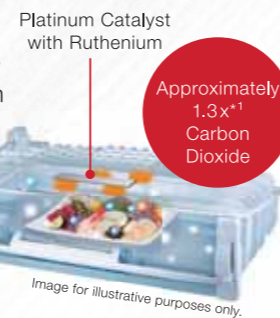
The region from 0°C to the temperature that starts to freeze food (the freezing point) is called the "Hyo-on range". Utilising the "Hyo-on range" brings many benefits. If we take fish as an example, the freezing point is -2°C. If fish is stored between 0°C to -2°C, its freshness can be maintained without freezing it.



Japan Hyo-on Association Chairman
Akihiko Yamane

Freshness Preservation with Platinum Catalyst with Ruthenium

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



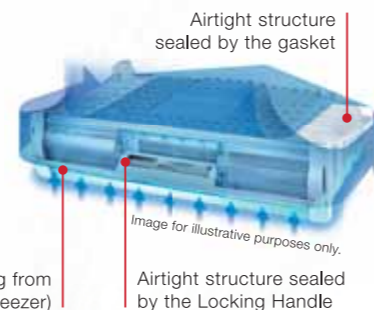
*1 Tested by Hitachi. Comparison between the new model R-XG6700H (equivalent to model R-WXC670KS): 2,818ppm and the previous model R-XG6700G (equivalent to model R-X670GS): 2,104ppm, with 990g of meat and 340g of fish stored inside the Vacuum Compartment (Vacuum Sub Zero mode) without opening/closing of the doors for three days. Results may differ depending on types and amount of food stored.

Airtight Structure to Suppress Dehydration

Sealed airtight and indirect cooling prevents dehydration of the stored items.

Indirect cooling by chilled air passing outside the compartment

Indirect cooling from below (the freezer)



Airtight structure sealed by the Locking Handle

A Tale of 2 Temperature Zones

Now, you can truly chill. Store your food without freezing by selecting a suitable temperature for the stored items, and help prevent deterioration of flavours and texture.



Vacuum Sub Zero Mode
Approx. -1°C



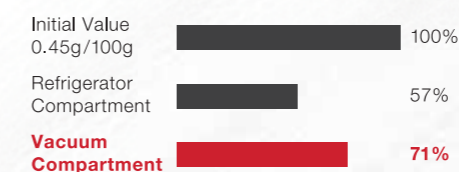
Vacuum Chilled Mode
Approx. +1°C

Nutrition Retention

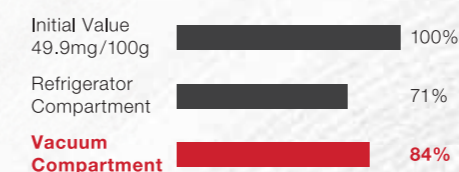
Extend food freshness with a vacuum-sealed environment that suppress oxidation and helps preserve nutrients.



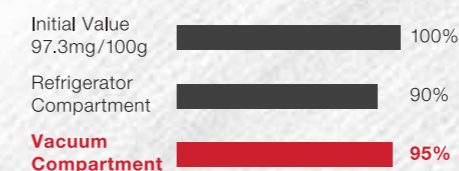
DHA Value in Mackerel Stored after 7 Days*



Vitamin C Value in Mango Stored after 7 Days*



Vitamin C Value in Kiwi Stored after 7 Days*



* Tested by Hitachi. Tested model : R-WX74K(equivalent performance to R-ZXC/WXC740WS). The effect may differ depending on types or freshness of food stored and does not extend to best-before and expiration dates.

Quick Seasoning

Quick seasoning is made possible because the Vacuum Compartment removes air from stored food, enabling seasoning to be absorbed at a faster rate.* So, with less time required for seasoning and cooking, there's more time for eating!

Freshness Preservation

Remarkable freshness preservation with Hitachi technology for keeping sashimi fresh.



K-Value in Tuna Stored after 3 Days*

Vacuum Compartment: 17.9% Initial Value: 12%



K-Value in Chicken Breast after 7 Days*

Vacuum Compartment: 45.3% Initial Value: 38.1%

* Tested by Hitachi. Tested Model: R-ZXC/WXC740WS (equivalent model to RZXC/ZX740WS). K-value is an indication of freshness. The lower the value, the fresher the item. K-value of 20% or higher is not suitable for eating raw and K-value of 60% or higher is not suitable for consumption. The effect may differ depending on types or freshness of food stored, and does not extend to best-before and expiration dates.

Flavour Preservation

Remarkable preservation of original flavour and texture, by suppressing the drips, while keeping food fresh without getting frozen. Also keeps food hydrated without the need for troublesome wrapping.



Tuna Stored after 3 Days*

Drip Loss 0.47g/100g Drip Loss 2.82g/100g
Vacuum Compartment Freezer Compartment (Natural Thaw)



Cheese Stored after 3 Days*

Vacuum Compartment Refrigerator Compartment

* Tested by Hitachi. Tested Model: R-WX74K (equivalent model to R-ZXC/ZX740K). The effect may differ depending on types or freshness of food stored, and does not extend to best-before and expiration dates.

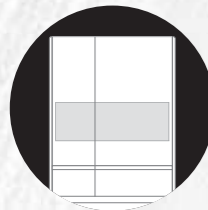


Marinated Seasoning

* Tested by Hitachi. Tested model: R-WXC74W (equivalent vacuum compartment performance to R-ZXC/WXC740WS). Penetration rates may differ depending on food seasoning used.



Rehydration



Sensor Cooling

For ZXC & WXC Series only

Approximately 2°C Cooling Keeps Food Fresh

The lower 2 shelves are kept at approximately 2°C. This is lower than the regular refrigerator temperature, so your items stored here retain their freshness. The sensor detects temperature changes and adjusts the cooling power to maintain the 2°C temperature in the right lower compartment.*

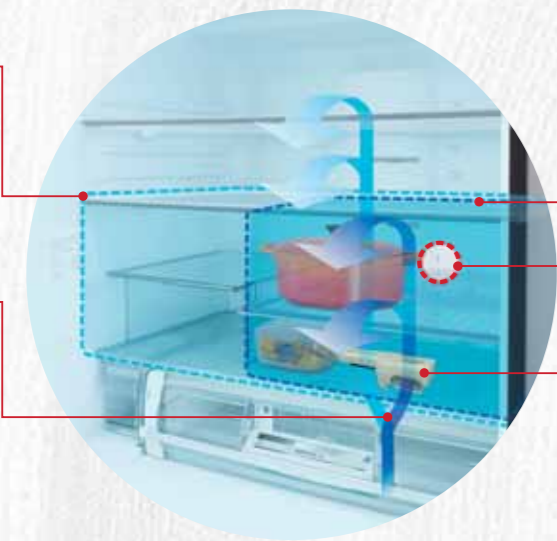
* Tested by Hitachi.

Approximately 2°C Low Temperature Area

The 3rd and 4th shelves from the top

Twin Air Flow Structure

To deliver cool air to the 1st and 2nd shelves, and the 3rd and 4th shelves separately



*Image is for illustrative purpose only

Area with Auto Powerful Cooling

Right side of the 3rd and 4th shelves from the top

Temperature Sensor

To detect warm objects such as pots and quickly cool them off automatically

Flap

To control the airflow



Low Temperature Area



For storage of home-cooked meals

Twin air flow structure delivers chilled air separately to 3rd and 4th shelves, keeping area approximately 2°C for storing home-cooked meals in containers, to keep them fresher for longer.*¹

*¹ Tested by Hitachi. The effect may differ depending on conditions and amount of food stored. When shipped, "Sensor Cooling" is turned off. Turning it on increases power use by approx. 5%. When "Sensor Cooling" is on, both "Sensor Cooling" and "Auto Powerful Cooling" are active. You can't set just one of these functions. If you put a warm pot (around 50°C) inside, "Auto Powerful Cooling" uses approx. 10% more power than normal.

Auto Powerful Cooling



Sensor detects temperature changes, adjusts cooling power

Right side of 3rd and 4th shelves*² are equipped with Auto Powerful Cooling*³ with dedicated sensor to detect any temperature change and automatically adjust cooling power to maintain approximately 2°C. So, even a still-warm pot will be cooled off without affecting the surrounding items.

*² • Tested methods: Measurement of the bacterial count (unit: CFU/g) of food stored in the refrigerator compartment with Sensor Cooling setting on and off.
• Tested model: 3rd and 4th shelves of R-WX74K (equivalent performance to ZXC/WXC740WS).
• Stored item: Cooked spinach after 5 days.
• Test Results: Initial value: 6.5×10² CFU/g. ON Setting: 2.3×10⁴ CFU/g. Off Setting: 6.2×10⁴ CFU/g.
* Testing authority FCG Research Institute, Inc. FCG Report No. 30971, 30972-3, 30972-6.

*³ * Tested by Hitachi. Auto Powerful Cooling may not detect the temperature of food depending on the quantity and temperature of the food.

*⁴ Tested model Auto Powerful Cooling: R-WX74K (equivalent performance to ZXC/WXC740WS). The maximum temperature reached by the surrounding food was 5.8°C with the feature set on, whereas off setting scored 7.2°C. When 1 liter of water at 50°C is placed in a pot, Room temperature set at approx. 20°C and without door opening/closing.



2°C*¹ Moisture Cooling

For GWC, HW, HWS & HV Series only

Approximately 2°C*¹ Moisture Air Keeps Food Fresh

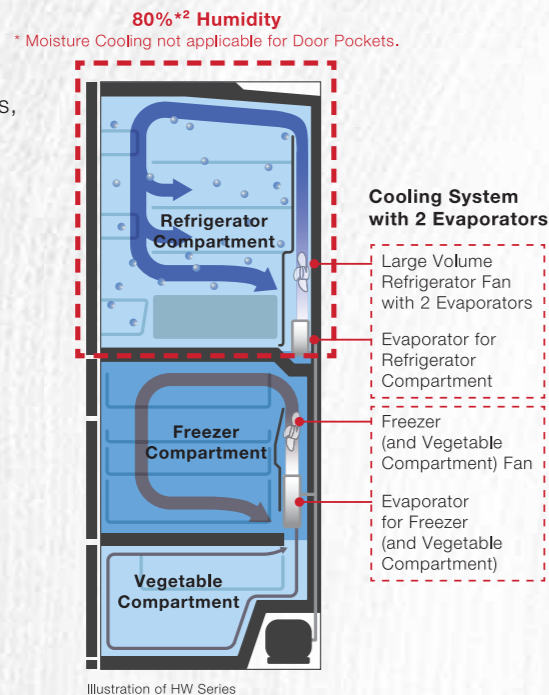
Chills entire refrigerator compartment to retain flavour and freshness. Maintain ingredient freshness by suppressing bacterial growth.

Moisture Chilled Air

The cooling system has two evaporators and fans, with one set dedicated to cooling the refrigerator compartments only and the other for the freezer and vegetables compartments. Chilled air for the refrigerator compartment can be at a higher temperature than the other compartments, thus enabling greater moisture retention inside and suppressing dehydration of the stored items.

Low Temperature Cooling of Moisture Cooling Mode

Keeps the temperature of the refrigerator compartment at approximately 2°C*¹ by controlling the rotation and speed of the large volume refrigerator fan. Cooling at lower temperature can suppress the growth of bacteria*³ and enables you to add items that are still warm,*⁴ giving you more usability.



* Factory setting will be 2°C Moisture Cooling "ON". When setting is ON, the total power consumption is increased by approx. 5%. The feature is not applicable for door pockets.

*¹ Tested by Hitachi. For when the room temperature is stable and the room temperature is approx. 32°C.

*² Tested by Hitachi. Average Moisture rate of shelf space for 24 hours. Tested model: R-HXCC62X (Setting: 2°C Moisture cooling on, without wrapping) (equivalent performance to R-HW620/HW540, HV490WS). Room temperature set at approx. 20°C and without door opening/closing. Salad stored for approx. 400g (100g×4). The effect may differ depending on food types, condition, and quantity of food as well as the refrigerators operating conditions.

*³ *³ Tested methods: Measurement of the bacterial count (unit: CFU/g) of food stored in the refrigerator compartment with model with/without moisture cooling. • Tested model for 2°C Moisture Cooling: R-HX60R (equivalent performance to R-HW620/540, HV490WS). • Stored item: Cooked carrots after 5 days. • Test Results: Initial value: 2.9×10² CFU/g. With 2°C Moisture Cooling: 3.3×10² CFU/g. Without 2°C Moisture Cooling: 3.8×10² CFU/g. Bacterial counts of 1.0×10⁷ CFU/g are generally considered as initial spoilage.

* Testing authority: Hyo-On Laboratories Inc. Report No.30971, 30972-1, 30972-5.

*⁴ When storing warm items, it cool to around 50°C (safe to touch) before storing.

*⁵ Tested by Hitachi. Average Moisture rate of shelf space compared after 24 hours. Tested model for Moisture Cooling: R-HXCC62X (Setting: Moisture cooling on, without wrapping) (equivalent performance to R-HW620/HW540, HV490WS). Tested model for without Moisture Cooling: R-XG56J (Setting: Spot powerful cooling off, without wrapping). Room temperature set at approx. 20°C and without door opening/closing. Salad stored for approx. 400g (100g×4). The effect may differ depending on food types, condition, and quantity of food as well as the refrigerators operating conditions and does not extend the best-before, expiration date. It is recommended to wrap foods with strong odours or those that easily absorb odours.



Image of R-HW620RS

*Image is for illustrative purpose only

Suppresses Dehydration & Discolouration

Leaf Salad (Stored after 24 h)*⁵



Humidity Refrigerator comp. Approx. **81%**

With Moisture Cooling
(Tested with R-HXCC62S. (Same performance to R-GW670))

Potato Salad (Stored after 24 h)*⁶



Humidity Refrigerator comp. Approx. **59%**

Without Moisture Cooling
(Tested with R-XG56J (Japan model))



With Moisture Cooling
(Tested with R-HXCC62S. (Same performance to R-GW670))



Without Moisture Cooling
(Tested with R-XG56J (Japan model))

Refrigeration with Moisture Cooling Mode



Helps with your daily cooking

Approx. 2°C of chilled temperature suppress the activities of bacteria*³ so the cooked item stays fresh and delicious.



Time-saving

A warm item such as a pot, can be stored without affecting surrounding items.*⁴



More space as chilled room

Even when the Vacuum Compartment is occupied or when it is in Vacuum Sub Zero Mode, you can use the whole Refrigerator Compartment as a chilled room for storage e.g. cheese and butter.

Less Cooling Time with Quick Cooling*⁷

Increased volume of chilled air cools down the items faster with the Quick Cooling mode.



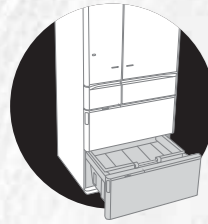
For Pre-cooking



For Drinks

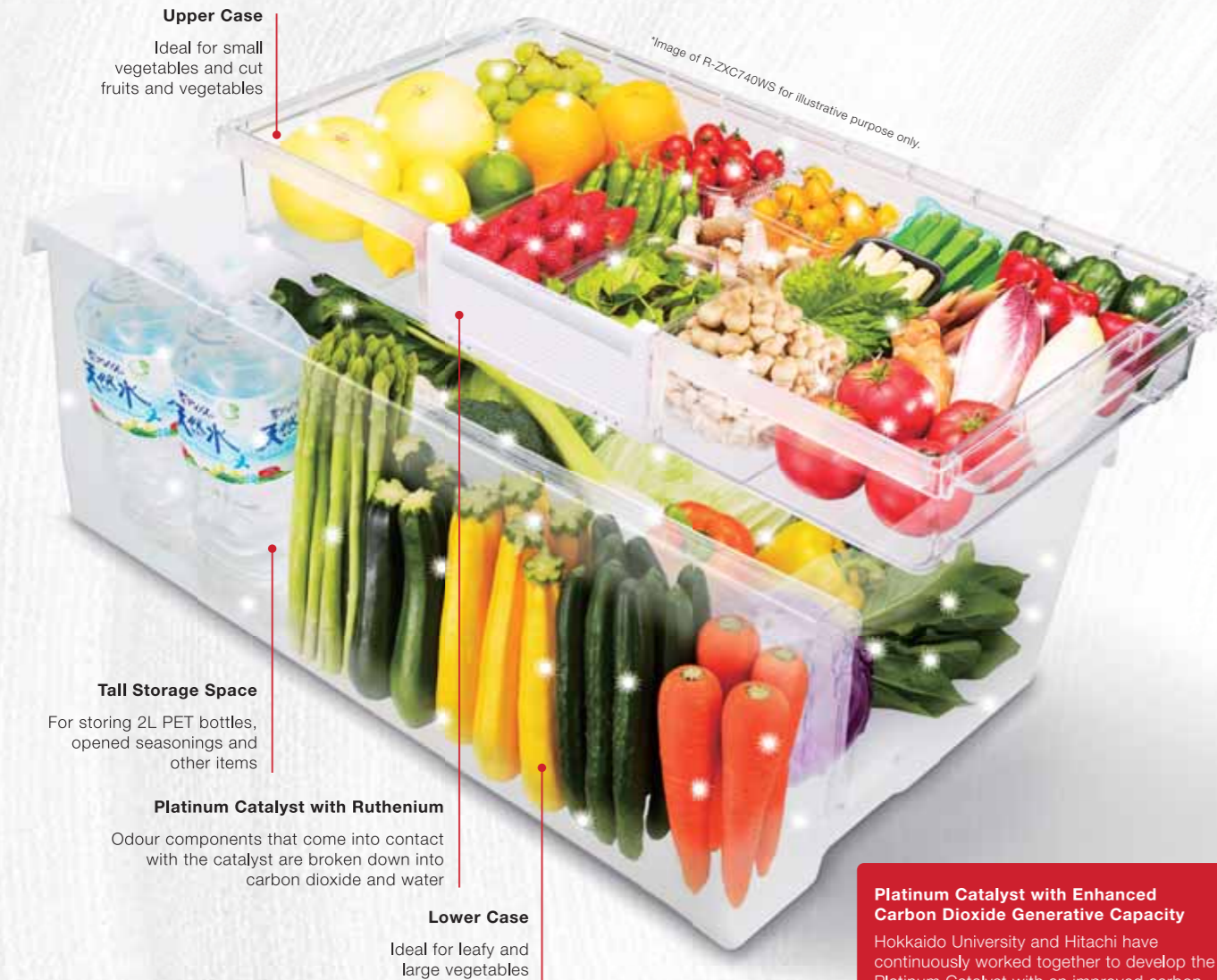
*⁶ Tested model for Moisture Cooling: R-HXCC62X (Setting: Moisture cooling on, without wrapping) equivalent performance to R-HW620/HW540, HV490WS). Tested model for without Moisture Cooling: R-XG56J (Setting: Spot powerful cooling off, without wrapping). Room temperature set at approx. 20°C and without door opening/closing. The effect may differ depending on food types, condition, and quantity and does not extend the best-before or expiration date. It is recommended to wrap foods with strong odours or those that easily absorb odours.

*⁷ Tested by Hitachi. By default, "Quick Cooling" is turned off. Activating this feature increases energy use by approx. 8%. It can operate regardless of the refrigerator temperature settings.



Aero-care Vege Compartment

For ZXC, WXC, GWC, HW & HWS Series only
Lower case of GWC, HW, HWS & HV series only



Upper Case
Ideal for small vegetables and cut fruits and vegetables



**Image of R-ZXC740WS for illustrative purpose only.*

Tall Storage Space
For storing 2L PET bottles, opened seasonings and other items

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

Lower Case
Ideal for leafy and large vegetables

Platinum Catalyst with Enhanced Carbon Dioxide Generative Capacity
Hokkaido University and Hitachi have continuously worked together to develop the Platinum Catalyst with an improved carbon dioxide generative capacity and increased ethylene gas decomposition performance by combining platinum and ruthenium.

Atsushi Fukuoka, Professor Emeritus
Institute for Catalysis
Hokkaido University

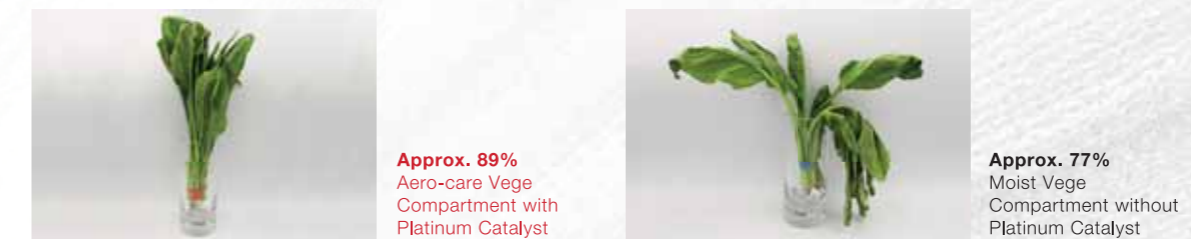
Aero-care Vege Compartment with Platinum Catalyst

The uniquely-designed compartment sustains freshness and nutrients of the vegetables and fruits with Platinum Catalyst. In addition, the improved airtight seal of compartment increases and controls humidity.

Freshness and Nutrition of Vegetables & Fruits

Under the power of a Platinum Catalyst, food achieves remarkable results. The increased carbon dioxide controls vegetable respiration, suppresses the loss of nutrients, and keeps the vegetables freshness longer.

Moisture Retention in Spinach Stored after 10 Days**



Vitamin C Retention in Orange Stored after 10 Days*



Vitamin Retention in Japanese Mustard Spinach Stored after 10 Days*

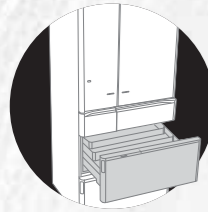


*1 Tested by Hitachi. Tested model for Aero-care Vege Compartment: R-HXCC62X (equivalent performance to R-ZXC740, WXC740, HW620/540, HV490WS). Tested model for Without Aero-care Vege Compartment: R-H54V. The effect may differ depending on food types, condition, and quantity of food as well as the refrigerators operating conditions and does not extend the best-before, expiration date nor increases nutrient content.

*2 Tested by Hitachi. Vitamin C compared after 10 days. Tested model for Aero-care Vege Compartment: R-HXCC62X (equivalent performance to R- R-ZXC740, WXC740, HW620/540, HV490WS). Tested model for Without Aero-care Vege Compartment: R-H54V. The effect may differ depending on food types, condition, and quantity and does not extend the best-before, expiration date nor increases nutrient content.

Moisture Storage - Improved Moisture Cover for Better Sealing

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 optimal moisture level and prevent condensation.



Delicious Freezing Technology

For ZXC, WXC, GWC, HW & HWS Series only

Retains the Natural Goodness of Your Food

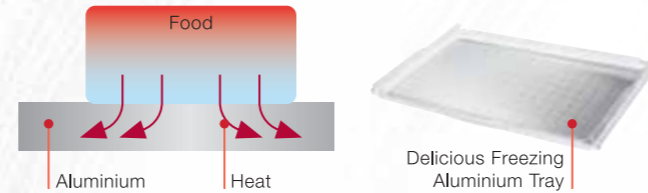
Delicious Freezing* technology seals in the original textures, flavours and nutritional value of fresh and cooked products. This is achieved by freezing food very quickly past the maximum ice crystal formation zone on a big aluminium tray.



*Image of R-ZXC740WS for illustrative purpose only.

High Thermal Conductivity to Draw Heat Away Faster

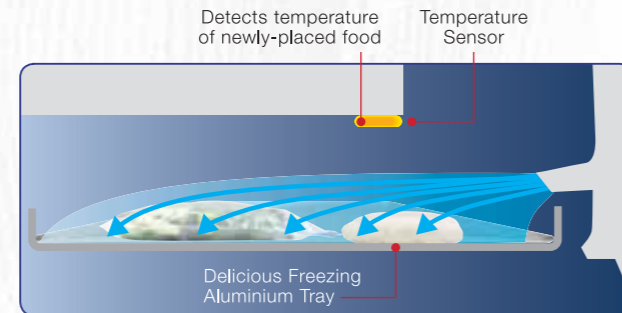
Aluminium Tray helps food temperature pass quickly through “maximum ice crystal formation zone (-1°C to -5°C)” and freezes food faster. This can suppress the growth of ice crystals and damage to food cells.



Intelligent Temperature Detection for Automatic Freezing Setting

A dedicated temperature sensor detects the temperature of the Delicious Freezing space, automatically switches the operation, and quickly freezes the food.*

* Tested by Hitachi. Warm item such as a pot can be stored without affecting surrounding items (50°C).



*Image is for illustrative purpose only

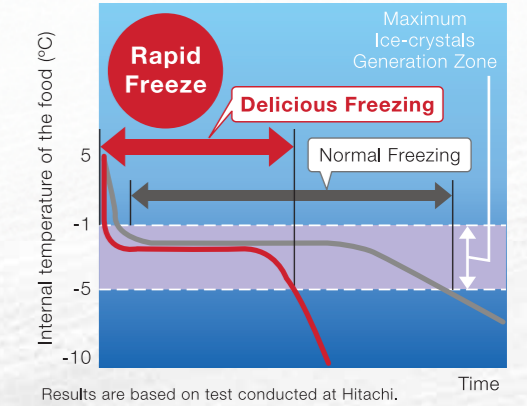
Freezes Twice as Fast

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.

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 test conducted at Hitachi.

Seals in Flavours of Meat and Fish

When the Temperature Sensor detects the temperature of hot food, it will automatically switch the setting and freeze it very quickly to past the maximum ice crystal formation zone. This suppress drip by reducing ice crystal size, thus sealing in flavours of meat and fish.

Lamb Stored after 10 Days*



Drip Loss 0.45g/100g
Delicious Freezing (Natural Thaw for 4 hours)



Drip Loss 0.76g/100g
Regular Freezing (Natural Thaw for 4 hours)

Reduces Nutritional Loss in Vegetables

When the Temperature Sensor detects the temperature of hot food, it will automatically switch the setting and freeze it very quickly to past the maximum ice crystal formation zone. This greatly reduces the loss of vitamin C.

Vitamin C Content of Broccoli*



	(mg/100g)
Raw Broccoli Initial Value	87.3mg
Regular Freezing	43.8mg
Delicious Freezing	48.9mg

Retains Original Rice Flavours

When the Temperature Sensor detects the temperature of hot food, it will automatically switch the setting and freeze it very quickly to past the maximum ice crystal formation zone. This suppress deterioration of food quality.

Gelatinisation Degree of Rice*



	(mg/100g)
Freshly-cooked Rice	100%
Regular Freezing	93%
Delicious Freezing	95%

* Tested by Hitachi. Tested model for Delicious Freezing: R-GWC670TC (equivalent performance to R-ZXC740W/WXC740W/HW620/HW540/HV490WS). Comparison between Regular Freezing (Lower freezer/Mid-case) and Delicious Freezing (Lower freezer/Top-case). The effect may differ depending on food types, freshness, packaging condition, and thawing method and does not extend the best-before, expiration date.

Breakthrough Energy Saving Technology

Vacuum Insulation Panel (VIP)

VIP is a thin vacuum-insulated panel with extremely high heat insulation performance. By creating a vacuum inside, it is possible to reduce the thickness and keep the thermal conductivity low.

* The VIP installed area, shape and the number of VIP used on the product may differ depending on the selected model.



*Image is for illustrative purpose only

High Efficiency, Compact Inverter Compressor

The high-precision, high durability inverter compressor finely adjusts cooling power to provide cooling at all times. Provides 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.



*Image is for illustrative purpose only

Convenient Eco Intelligent Control

Cuts Power Consumption by about 6~10% as compared to regular operation. (Room Temperature of 16°C/32°C)*

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.

Touching the Energy Saving button starts the four functions in Save Mode.



Indications for Smart Use

eco Operation Sign

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.

* Model R-HXCC62V (equivalent to model R-HW620WS). The measurement standard differs from JIS C 9801-3:2015. When the refrigerator compartment is set to "Moisture Cooling" and the freezer compartment to "Regular," and installed in the minimum required space. With a room temperature of 32°C, during regular operation: 1.212kWh/day, during Power Save Mode operation: 1.119 to 1.076kWh/day. With a room temperature of 16°C, during regular operation: 0.686kWh/day, during Power Save Mode operation: 0.645 to 0.628kWh/day. The power saving effect differs depending on conditions of use. There is no power saving effect when the temperature setting is "Low".

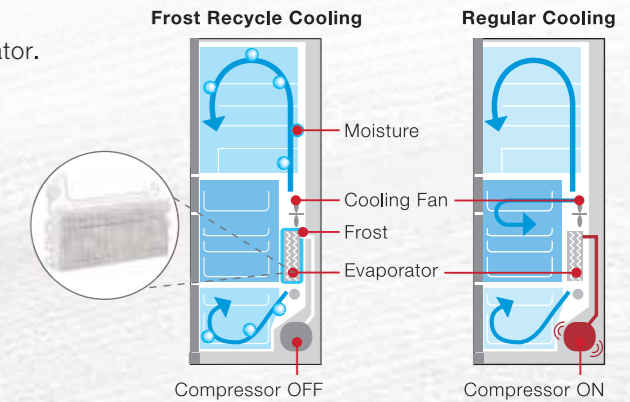


Effective Cooling System

Frost Recycle Cooling Technology

[For ZXC & WXC Series only]

In Frost Recycling Cooling, chilled air is generated by frost formed in the evaporator. This is recycled by being sent to every compartment to cool down – even when the compressor is not running. Through such a system, energy consumption is reduced.



Revolutionary New Cooling Structure

[For GWC, HW, HWS, HV & HSF Series only]

Cooling Technology for Moisture Cooling Dedicated Evaporator

By suppressing dehydration of the air for the refrigerator compartment, the moisture air suppresses the dehydration of the food.

Dedicated Large-Volumed Fan for Refrigerator Compartment

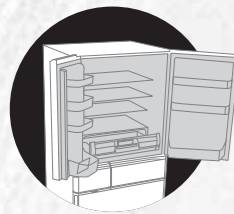
By controlling the rotational speed of the cooling fan dedicated for refrigerator compartment, it controls the whole shelves of the refrigerator compartment at approx. 2°C.

Suppress the odor transfer

By using dual evaporator systems, air circulations for refrigerator will be separated and odour transfer between food in refrigerator compartment and freezer compartment will be suppressed.



*Image is for illustrative purpose only



Refrigerator Compartment

Maximised Storage Capacity*

Wide LED Lighting

Wide and bright LED light for a clear view.

Height-adjustable Shelves

The heights of the top 2 tempered glass shelves can be adjusted to match the size of the food items and your needs.

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.



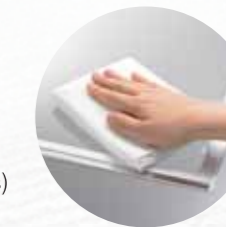
* The measurements and rated capacities are based on model R-WXC740KS.



Hitachi Original Features

Tempered Glass Shelves

Durable and easy-to-clean tempered glass.
(For ZXC & WXC Series: Upper two shelves)
(For GWC, HW, HWS, HV & HSF Series: All shelves)



Height-adjustable Pockets

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

Convenient Features

Accessory Case with Egg Stand

Equipped with accessory case which can be used for accessory or eggs with egg stand for a neater storage.



Even bottles in the second row can be taken out from the side.



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

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



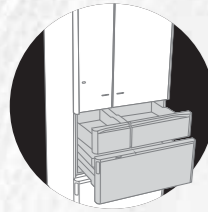
Methyl Mercaptan
Odours of onions and garlic



Ammonia
Fish odour



Acetaldehyde
Fermentation odours of miso and soya sauce



Freezer Compartment*



Upper Freezer Compartment

A space for daily-use items.

Lower Freezer Compartment:

Top case, around 5cm deep

Delicious Freezing

For casual cooking and effortless freezing.



Stock Lunchbox Boiled Vegetables Pre-prepared Meals

Mid case, around 8cm deep

For Small Items in Airtight Boxes and Freezer Bags



Ideal for items often put in and taken out every day.

Bottom case, around 14cm deep

For Large Frozen Items



Approximately 45cm deep

For storing frozen food and large items.



Vertical Storage Space
(approx. 23.5cm high)
To store tall items vertically.

* The measurements and rated capacities are based on model R-ZXC740WS. Total volume of upper and lower sections of the Freezer Compartment is approximately 185L. Ice-making Compartment is not included. Ice cream and other items with a high fat content stored in the Freezer Compartment's upper section or in the thin item case in the lower section may become soft. If this happens, please move the items to the large item case in the freezer compartment's lower section.

Automatic Ice-maker Compartment

Make ice automatically by simply filling up the water supply container of the Ice-maker Compartment. No plumbing required.

Tank Type Automatic Ice-maker

You can enjoy clean ice anytime from bottled water that goes through the water filter. No troublesome plumbing is required, as the unit does not need to be connected to a tap. The water pump and pipe are maintenance-free.



Able to use Mineral Water*1

*1 Recommended to use water with a hardness level below 100mg/L. If you use mineral water, white suspended solids will be mixed in the ice. However, this would not affect the water's drinkability since the minerals are trapped in the ice.



Removable Ice Tray*
Easy cleaning with water

* Not applicable for GWC, HW, HWS, HV & HSF Series.



Quick Ice-making

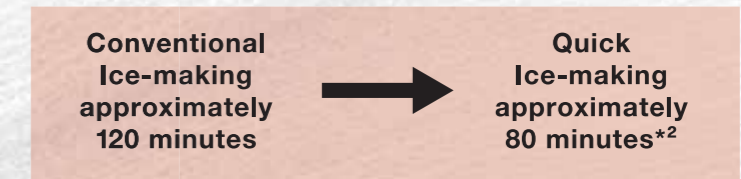
With the Quick Ice-making function, it takes only approximately 80 minutes for ice cubes to form as compared to conventional ice-making at approximately 120 minutes.

Deactivating the Ice-making

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.



*2 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.



Water Indicator shows water level decrease in water supply container.

Designed To Perfection

Delightful Auto Door

Auto door technology provides a delightfully-easy door opening experience. Even if the refrigerator and freezer are fully packed, doors can be opened automatically just by touching a button.



One door opens with a touch.*
* Applicable to ZXC series only

One-touch Auto Drawers*

Auto drawer, touch-button technology provides a seamless opening experience, even if lower freezer and vegetable compartment drawers are fully packed.

* Applicable to ZXC, WXC & GWC series only



Additional One-touch Auto-door and Auto Drawers Features

- Both functions reduce the initial burden of opening, but do not fully open them.
- Depending on installation and other conditions, the opening angles of door and the distance the drawers slide out respectively, may differ.
- You can switch off the Auto function to open the door or drawers manually.
- Auto function only opens either lower freezer or vegetable compartment but not both at any one time.

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 and quick freezing.



Image is of ZXC and WXC series

Scratch-resistant Crystal Doors*

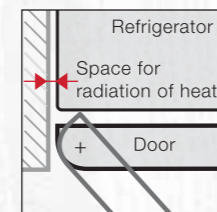


Tempered glass that's scratch-resistant and easy to wipe clean.

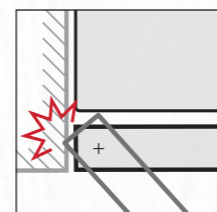
Convenient Installation

The left and right corners of the door surface are rounded,* so they do not 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.

* Not applicable for GWC, HW, HWS, HV & HSF Series.



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 is enough space at the side of the refrigerator to enable radiation of heat.

Slimline Flush Counter-Depth Design (GWC series)

Achieve a sleek, flat design in your kitchen with a counter-depth refrigerator that aligns seamlessly with your cabinets.

With its **65.4cm slim depth** and **88cm width**, you can easily see and find your favorite foods and drinks!



Forms Meets Function

Meticulously designed both exterior and interior, ensuring a seamless blend of aesthetics and functionality.

Stylish Flat Door Design

Conceals hinges, creating a seamlessly flushed kitchen exterior.



Stylish Wood-tone Laminate

Adds a warm and inviting touch to the kitchen design.

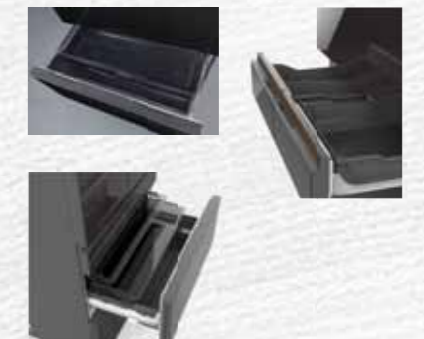


Sturdy smoked gray door pockets

Sophisticated dark-toned color

Stainless finish handle

Vacuum Compartment



IoT Connected

For ZXC, WXC & GWC Series only

When connected to your smartphones, you can check the condition of the fridge, and the stored food wherever you are.*

Remote Setting

Change or view the mode settings or conditions of your refrigerator.

Door Alarm

Sends text to your smartphone, to notify you if the door is left open.



Food Management

Manages your purchased items by purchase date and the registered expiration date, to facilitate grocery shopping.

Support

Easy support access anytime, anywhere.

Download the App



Hitachi Fridge



* The app requires an internet connection and a wireless LAN router. Please use a wireless LAN router that can set WPA2™ or WPA™ (both of them are TKIP or AES) as the encryption method. The communication standards need to correspond to any of IEEE 802.11b / g / n (2.4 GHz only).
* The application is free, but a communication cost is charged when downloading and using the application. Communication costs will be borne by the customer who has contracted for the used smartphone. Please use the app after agreeing to the terms of use and the privacy policy.
* The contents of services, screen design, functions, etc. of the application may change without notice. Also, the service provided may be terminated without notice.
* WPA™, WPA2™ are trademarks of Wi-Fi Alliance®. Android is a registered trademark of Google LLC.

