

HITACHI

MADE IN
JAPAN

**Made In Japan
TSF Series Refrigerator**

The Art of Ease

Product Code R-TSF62YS

Japanese Innovation, At Home With You





* If the refrigerator is against a wall and the door does not open sufficiently, please leave a space of at least 15 mm from the wall.



Our Refrigerators are Made in Japan And Stocked with Innovative Features

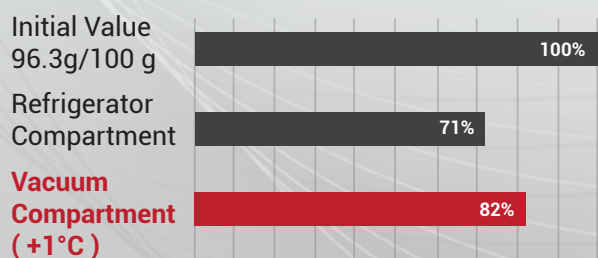
Hitachi Made in Japan refrigerators exude external aesthetic beauty and are also made for the intelligent and innovative homes of the future. With Hitachi, you've got it made.

Nutrition Retention Locks in Nutrition, Extends Freshness

A vacuumed environment^{*1} locks in freshness approx. 10% better compared to refrigerator storage^{*2}, slows oxidation, and preserves nutrients, enhancing the quality of food.



Vitamin C Value in Kiwi Stored after 7 Days^{*2}



Freshness Preservation Preserve Freshness at approx. -1°C

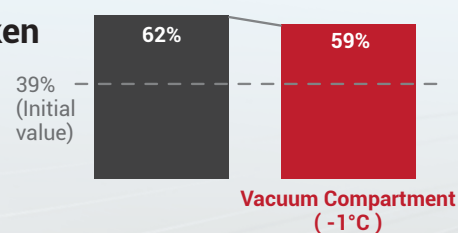
Maintain the freshness of your ingredients without freezing –no wrapping required. Enjoy fresher food for longer.



Enjoy freshness of chicken breast up to **7 days**

K-Value in Chicken Breast Stored after 7 Days^{*3}

The lower the value, the fresher the food



Discoloration of the Pork Meat Stored after 3 Days^{*4}



Refrigerator Compartment



Vacuum Compartment (-1°C)

^{*1} Vacuum is a state of lower pressure than atmospheric pressure. The pressure inside Vacuum Compartment is approximately 0.8 atmospheres, which is lower than atmospheric pressure, so Hitachi calls it a vacuum.

^{*2} Tested by Hitachi. Vacuum Compartment (+1°C) tested model: R-TSF62WJ (equivalent performance to R-TSF62YS). The effect may vary depending on the type and freshness of the stored food, and does not extend the best-before or expiration dates.

^{*3} Tested by Hitachi. Vacuum Compartment (-1°C) tested model: R-TSF62WJ (equivalent performance to R-TSF62YS). The K-value indicates the freshness of the item—the lower the value, the fresher the food. A K-value of 20% or higher is unsuitable for raw consumption, and a K-value of 60% or higher is unsuitable for eating. The effect may vary depending on the type and freshness of the stored food, and does not extend the best-before or expiration dates.

^{*4} Tested by Hitachi. Vacuum Compartment (-1°C) tested model: R-TSF62WJ (equivalent performance to R-TSF62YS). The effect may vary depending on the type and freshness of the stored food, and does not extend the best-before or expiration dates.

Nutrition Retention, Reduces Oxidation

By creating a vacuum environment of approximately 0.8 atm^{*5}, oxidation is minimised, helping food stay fresher for longer.

Gentle Cooling, Prevents Drying

Indirect cooling prevents direct airflow, maintaining optimal moisture levels and preventing food from drying out.

Platinum Catalyst for Odour Control

A platinum catalyst breaks down meat and fish odours into carbon dioxide and water, helping to naturally preserve freshness.



Vacuum-Sealed to Preserve Freshness and Flavours

Enhance your culinary experience with Hitachi's vacuum-sealed freshness technology^{*5}. Our system reduces oxygen levels, sealing in flavour and freshness. With the Platinum Catalyst, your meat, fish, and dairy remain delectably fresh, ready to cook without defrosting.

Flavour Preservation

Preserves the original flavour and texture excellently by minimizing drips, keeping food fresh without freezing, and maintaining hydration without the hassle of wrapping.

Tuna Stored after 3 Days^{*6}



Drip loss 1.72g/100g
Freezer Compartment
(Natural Thaw for 3 hours)



Drip loss 0.81g/100g
Vacuum Compartment
(-1°C)

Quick Seasoning

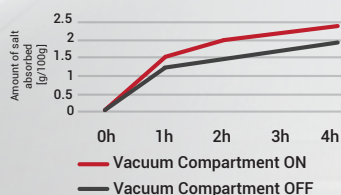
Vacuum Compartment helps speed up seasoning absorption, allowing for less time spent on seasoning and cooking, and more time enjoying your meals.

Seasoning Penetration Cooking Test for Tuna^{*7}

Approx. **2 times faster marination** compared to the OFF-Vacuum compartment



Marinated Seasoning



Rehydration Test of Dried Shiitake Mushrooms^{*8}



Rehydration



^{*5} Vacuum is a state of lower pressure than atmospheric pressure. The pressure inside Vacuum Compartment is approximately 0.8 atmospheres, which is lower than atmospheric pressure, so Hitachi calls it a vacuum.

^{*6} Tested by Hitachi. Tested Model: R-TSF62WJ (equivalent performance to R-TSF62YS). Stored in Bottom Case for freezer compartment and -1°C setting for vacuum compartment. The effect may differ depending on types or freshness of food stored and does not extend to best-before and expiration dates.

^{*7} Tested by Hitachi Vacuum Compartment (-1°C). Tested model: R-WXC74W (equivalent performance to R-TSF62YS). Salt absorption in tuna was measured. In the vacuum compartment off, 1.89g/100g was absorbed in 240 minutes, while the same amount was absorbed in the Vacuum Compartment in approx. 120 minutes. Penetration rates may vary depending on the seasoning used.

^{*8} Tested by Hitachi. Vacuum Compartment (+1°C) tested model: R-WXC74W (equivalent performance to R-TSF62YS). Penetration rates may vary depending on food seasoning used.

* Image is for illustrative purposes only.

Quick Cooling

Cools down food and drink quickly approx. **18%***¹ By increasing the amount of cold air for a certain period, food quickly cool.



Flex Freeze : Spacious Freezer Storage

Keep your food organized and easy to access with an expansive freezer designed for convenience.

Top Case

For storing flat items and home-freezing items.

Middle Case

For storing frequently used items and leftovers.

Bottom Case

For stocking up on bulk-bought frozen foods and large items.

Top case : Approx. 5 cm.

Mid case : Approx. 8 cm.

Bottom case : Approx. 13.5 cm.

^{*1} Tested by Hitachi. The approximately 18% figure refers to the result when using quick cooling with a caramelized onions.
* Image is for illustrative purposes only.



Triple Power Filter

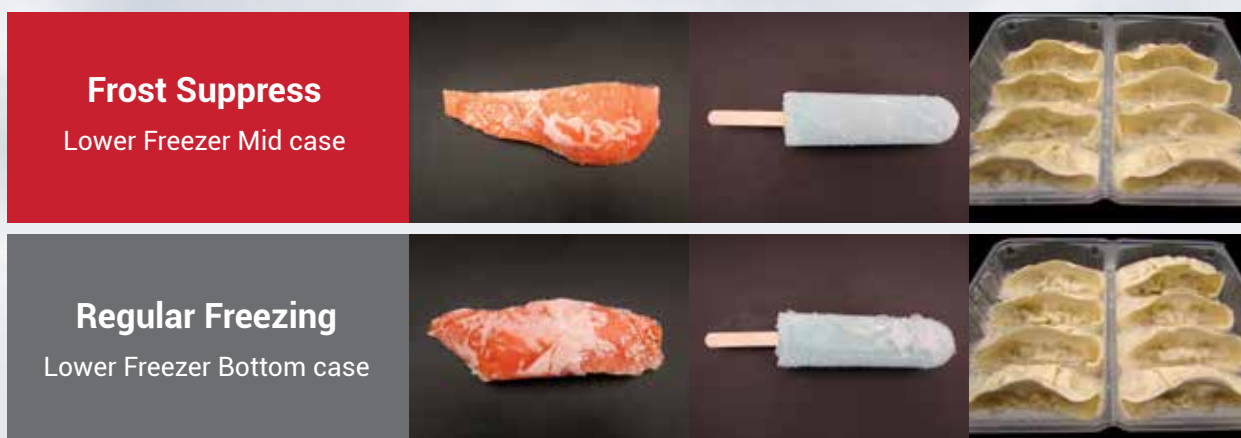
Triple Power Filter suppresses 7 odour components*² throughout the entire refrigerator. The Triple Power Filter ensures that clean air circulates throughout the refrigerator, including the freezer and vegetable compartments, helping prevent the transfer of unpleasant odours.

Methyl Mercaptan / Acetic Acid / Acetaldehyde / Hexanal / Ammonia / Trimethylamine / Propanal

Lower Freezer (Top and Mid Case) - Frost Suppress Suppresses frost formation and prevents food from drying out—automatically

Food freezes faster and more evenly by cooling from both the top and bottom, reducing the temperature gap between the food and the surrounding air, locking in moisture, and preventing frost and dryness.

Suitable for both home-frozen and store-bought frozen foods



*Tested by Hitachi. The effect differs depending on the refrigerator usage, type, condition, quantity, and packaging of the food. *³*⁴

*² The filter gradually removes odours as air continuously circulates through the refrigerator compartment. Please be aware that not all odours will be eliminated instantly, and it may take some time for the filter to clean the air.
*³ Tested model: R-TSF62WJ. (equivalent performance to R-TSF62YS) Comparison between lower freezer mid case (Frost Suppress, Medium temperature setting) and lower freezer bottom Case (Regular Freezing, Medium temperature setting. Testing conditions: room temperature approximately 20°C, no door openings. Salmon were stored for 28 days with wrapping. Photographed and weight loss rate was measured (after removing wrapping): mid case 1.3%, bottom case 2.3%.
*⁴ Unopened, individually packaged ice popsicle and pre-frozen dumplings were stored for 28 days. Photographed after removing from packaging.

Aero-Care Vege Compartment*¹

Hitachi's uniquely designed compartment uses a Platinum Catalyst to help preserve the freshness and nutrients of vegetables and fruits for up to 10 days without the need for wrapping. The improved airtight seal also enhances and regulates humidity, ensuring lasting freshness with ease.

Platinum Catalyst

The Platinum Catalyst breaks down ethylene gas and odours from vegetables into carbon dioxide, slowing down ripening. This keeps your produce fresh for longer and preserves its nutrients.

Moisture Control Unit

The Moisture Control Unit releases excess moisture, maintaining the ideal humidity level and reducing condensation. This keeps your food fresh longer and prevents sogginess, preserving texture and flavour.

Keeps freshness for approx. 10 days*²

Moisture Retention for Spinach



Approx. 86.4 %
Without Aero-care
Vege Compartment
(Tested with R-H54V)



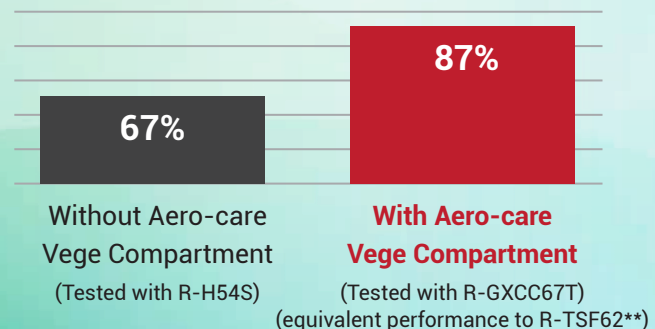
Approx. 94.9%
With Aero-care
Vege Compartment
(Tested with R-TSF62WJ)
(equivalent performance
to R-TSF62**)

Lock in Vitamin C*³

Even after 10 days, still locking
vitamin C up to 87%



100% (58.5mg/100g)
Initial value Orange



*¹ Tested by Hitachi. When storing approximately 1.1kg (Top case), approximately 1.7 kg (Lower case), approximately 1.1kg (Vertical storage space) of vegetables in the Aero-care Vege Compartment at a room temperature of around 20°C for 10 days without wrapping or opening/closing the door. The humidity inside the refrigerator in the top case will range from 50% to 93%, the lower case from 85% to 100%, the vertical storage space from 52% to 100%. Humidity level may vary depending on the amount and type of food being stored, freshness, and operating conditions of the refrigerator. The effect may vary depending on the type and freshness of the stored food, and does not extend the best-before or expiration dates.

*² Tested by Hitachi. Tested Model with Aero-care Vege Compartment : R-TSF62WJ (equivalent performance to R-TSF62YS). Tested Model without Aero-care Vege Compartment : R-H54V. The effect may vary depending on the type and freshness of the stored food, and does not extend the best-before or expiration dates.

*³ Tested by Hitachi. Tested Model with Aero-care Vege Compartment : R-GXCC67T (equivalent performance to R-TSF62YS). Tested Model without Aero-care Vege Compartment : R-H54S. The effect may vary depending on the type and freshness of the stored food, and does not extend the best-before or expiration dates nor increases nutrient content.

Upper Freezer - Quick Freezing Help Minimise Damage of Food Cells

The aluminium tray helps food temperature pass quickly through the "Maximum Ice Crystal Zone (-1°C to -5°C)," accelerating the freezing process. This helps prevent ice crystal growth and minimises cell damage, preserving the food's quality.

*Tested by Hitachi. The effect may vary depending on the type and freshness of the stored food, and does not extend the best-before or expiration dates.

Preserves flavour by helping to minimise drips



Beef Stored after 10 Days^{*4}

Drip loss 0.96g/100g
Regular Freezing
(Natural Thaw for 3 hours)

Drip loss 0.48g/100g
Quick Freezing
(Natural Thaw for 3 hours)



Auto Ice Maker

Ice cubes can be made automatically and continuously simply by filling the tank with water.

*Use water with a hardness of 100 mg/L or less. If you use mineral water, white floating particles may appear in the ice, but this is due to the minerals contained in the ice and is safe to drink.

^{*4} Tested by Hitachi. Tested model: R-TSF62WJ (equivalent performance to R-TSF62YS). Comparison between Regular Freezing (upper freezer/Quick Freezing off) and Quick Freezing (upper freezer/Quick Freezing On). The effect may vary depending on the type, freshness, packaging condition, and thawing method of the stored food, and does not extend the best-before or expiration dates.
* Image is for illustrative purposes only.



Adjustable Door Pockets

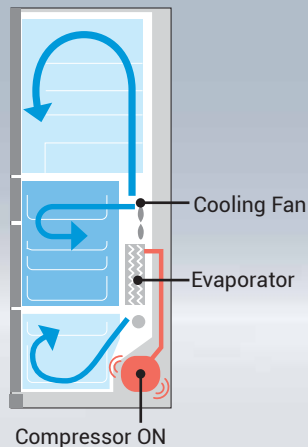
Both the left door Pockets and right door pockets are adjustable, offering flexible storage to fit items of various sizes.



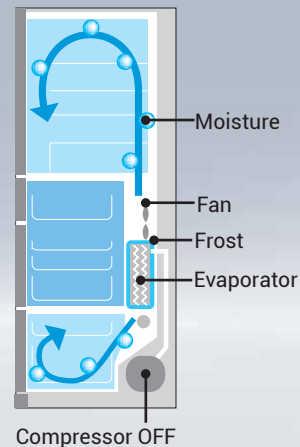
Vacuum Insulation Panel

VIP*¹ is a thin vacuum-insulated panel with extremely high heat insulation performance. This can reduce the thickness of insulation and keep the thermal conductivity low.

Regular Cooling



Frost Recycle Cooling



Frost Recycle Cooling Technology

Cools the refrigerator and vegetable compartments while melting frost, reducing defrosting time and power consumption. The compressor operates more efficiently by lowering speed when cooling just the fridge or vegetable compartment.

*¹ The position number and shape of the VIPs used vary depending on model.
 * Image is for illustrative purposes only.

Premium Design*²

The sleek, modern design of the flat steel door with a sophisticated hairline pattern adds a touch of elegance to your kitchen, blending seamlessly with your home's interior.



**Easily Accessible with
a Top Shelf Height of
Approx. 157cm*³**



Life Style Memory Control

Learns your household usage patterns from door opening/closing status to maintain a stable temperature and defrosts during stable periods, like late at night or when you are away.



*² If the refrigerator is against a wall and the door does not open sufficiently, please leave a space of at least 15 mm from the wall.
*³ The shelves set at a lower supporting rail.

Specifications

Number of Door			6D	
Model Name			R-TSF62YS	
Door Material	Steel		Silver (SL)	
Volume (L)	Total		610	
	Refrigerator Compartment		320	
	Vegetable Compartment		117	
	Freezer Compartment (Upper + Ice + Lower)		173 (35 + 21 + 117)	
Dimensions (mm)	Width		750	
	Depth		743	
	Height		1818	
Weight (kg)	NET		124	
	Gross (including packing)		132	
Cooling System	Frost Recycle Cooling		○	
	Inverter Compressor		○	
	Refrigerant		R600a	
	Vacuum Insulation Panel (VIP)		○	
Refrigerator Compartment	Vacuum Compartment		○	
			Inner width dimension (cm)	48
			+1°C/-1°C	○
			Platinum Catalyst with Ruthenium	○
			Lighting LED	○
	Quick Cooling		○ [All Shelves Area]	
	LED Lighting		○	
	Tempered Glass Shelf		○	
	Height Adjustable Pockets		○	
	Height Adjustable Shelves		○	
Automatic Ice Making Compartment	Independent Ice Storage		○	
	Quick Ice Making		○	
	Automatic Cleaning Function		○	
	Water Filter		○	
	Stop Ice Making		○	
	Detachable Ice Tray		○	
Upper Freezer Compartment	Aluminum Tray		○	
	Quick Freezing		○	
Lower Freezer Compartment	Frost Suppress		○ [Top and Mid]	
	3-layer Freezer Case		○	
Vegetable Compartment	Aero-care Vege Compartment		○	
	2-layer Vegetable Case		○	
Other Features	Triple Deodorization Filter		○	
	Lifestyle Memory Control		○	
	Energy Saving Mode		○	
	Flat Back (No clearance required on the back side)		○	
	Door-Opened Alarm	Refrigerator Compartment	○	
		Ice Making Compartment	○	
		Lower Freezer Compartment	○	