MADE IN
JAPAN
日本製

HITACHI
Inspire the Next

Refrigerator

HITACHI
Inspire the Next

AUTHENTICALLY
Japan Made

The Hitachi Story

MADE IN
JAPAN
日本製

The Hitachi Story

Renowned for its distinctive and quality electronics, Hitachi utilises the best of Japanese technology to deliver eco-friendly refrigerators through its proprietary technologies. The unique Platinum Catalyst found in both the Vacuum and Aero-care Vege Compartment helps sustain freshness of stored food while the Vacuum Insulation Panels and advanced Frost Recycling Cooling enable energy efficiency. Coupled with the aesthetic beauty of its refrigerators, Hitachi continues to open up avenues for intelligent homes with innovative cooling technologies.

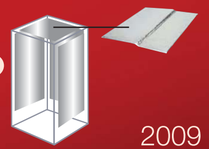
2007
Vacuum Compartment
Specially designed vacuum preservation compartment prevents oxidation and maintains food freshness.

2007
Auto Drawer
Opens with a touch, providing easier access to frequently used compartments.

2013
Auto Door
Two doors, one touch. Doors of the refrigerator compartment open effortlessly using the digital display Control Panel (Touch Screen).

2016
Delicious Freezing
High-velocity Freezing Aluminium Tray with Temperature Sensor accelerates freezing and aids flavour retention.

2007
Vacuum Insulation Panel (VIP)
Cooling efficiency is enhanced with Hitachi's unique 3D-moulded vacuum insulating material.



2009
Frost Recycling Cooling
A more effective way to cool compartments and prevent food dehydration – by harnessing chilled air generated by the frost, recycling it, and sending it through the compartment.

2015
Aero-care Vege Zone
Photocatalyst and LED light produce an optimal environment to maintain freshness and nutrients of vegetables.

2018
Moisture Cooling
This delivers optimum moisture chilled air at low temperature to suppress bacteria growth, dehydration and discolouration of stored, home-cooked meals.

2017
Sensor Cooling
An auto-powered cooling sensor detects temperature changes and adjusts accordingly, to retain the freshness of home-cooked meals.

R-ZX740JS

Freshness Redefined

Vacuum Compartment with Platinum Catalyst with Ruthenium
Approximately 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.

Sensor Cooling
Makes storage of home cooked meals easy, as it automatically adjusts its cooling power to retain the freshness of food.

Aero-care Vege Compartment with Platinum Catalyst with Ruthenium
Maintains 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.

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

Energy Saving

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

Designed to Perfection

Large Capacity
Beautifies any modern kitchen with a refrigerator that features intelligent design and minimalistic aesthetics. It is the industry's largest refrigerator in Japan as of August 3rd, 2018. All Hitachi refrigerators have been certified CFC-free since September 2015.

VACUUM COMPARTMENT

Hitachi Original Vacuum Preservation*

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

*Vacuum refers to the 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 atmospheric pressure, so Hitachi calls this a vacuum.

Two Temperature Zones

Store your food without freezing it, by selecting the Vacuum Sub Zero Mode (approximately -1°C) for items such as meat, fish and processed food, and the Vacuum Chilled Mode (approximately 1°C) for items such as vegetables and tofu. This helps prevent deterioration of flavour and texture due to freezing.

Store Fresh with “Hyo-on”, the Temperature that does not Freeze food

The region from 0˚C to the temperature that starts to freeze food (the freezing point) is called the “Hyo-on range”. There are various benefits when we utilise this temperature range. If we take fish as an example, the freezing point is -2˚C, so if you store it between 0˚C to -2˚C, its freshness can be maintained without freezing it.

Japan Hyo-on Association* Chairman Akihiko Yamane

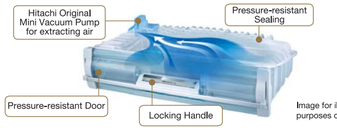
* A public institution that promotes penetration, certifies and manages intellectual property rights of the Hyo-on techniques

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 enzymes strength to minimise loss of freshness.

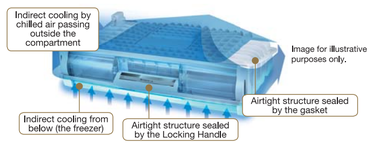
Approximately 0.8atm Vacuum Preservation

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.



Airtight Structure to Prevent Dehydration

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



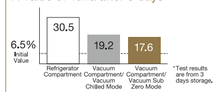
*1 Tested by Hitachi. Comparison between the new model R-XG6700H (equivalent to model R-ZX670JS): 2,818ppm and the previous model R-XG6700G (equivalent to model R-X670GS): 2,104ppm, with 990g of meat and 340g of fish stored inside the Vacuum Compartment (Vacuum Sub Zero mode) without opening/closing of the doors for three days. Results may differ depending on types and amount of food stored.

Preserves Freshness

As raw food is not frozen at -1°C, low -1°C of Vacuum Sub Zero mode is ideal to keep food such as sashimi fresh for longer while keeping them from getting frozen.*2

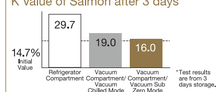
For fresh food to be served raw. Retains freshness longer.

K Value of Tuna after 3 days



*Test results are from 3 days storage.

K Value of Salmon after 3 days

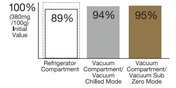


*Test results are from 3 days storage.

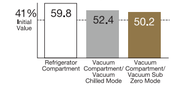
For fresh food preservation, retains freshness even after 7 days*2

K Value of Red Sea Bream after 7 days

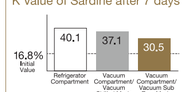
DHA of Red Sea Bream after 7 days



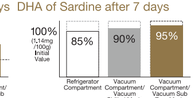
K Value of Chicken Thigh after 7 days



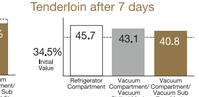
K Value of Sardine after 7 days



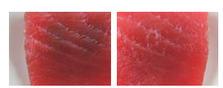
DHA of Sardine after 7 days



K Value of Chicken Tenderloin after 7 days

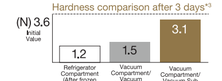


Retains Colour*2



Retains Flavour and Texture*2

Hardness comparison after 3 days*3



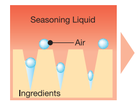
*2 Tested by Hitachi. Comparison of storage in the new model R-YG6700H (equivalent to model R-ZX670JS) refrigerator compartment (items wrapped), the Vacuum Compartment in Vacuum Chilled Mode and in the Vacuum Sub Zero Mode (items not wrapped).

*3 Tested by Hitachi. Comparison of storage in the new model R-XG6700H (equivalent to model R-ZX670JS) the Vacuum Compartment in the Vacuum Sub Zero Mode (items not wrapped), the refrigerator compartment (items wrapped), and frozen items thawed in room temperature of 20°C for three hours (wrapped).

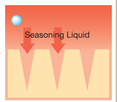
*2/*3 Outside temperature of 20°C, without opening/closing of the doors. Water and gases can permeate polyvinyl chloride bags, so whether items were wrapped or not did not influence the effect of the Vacuum Preservation or Platinum Preservation. The results may differ depending on types or freshness of food stored. The effect does not extend to best-before and expiration dates, and does not guarantee the indicated shelf life.

For Quick Seasoning

The Vacuum Compartment removes air from stored food, allowing the seasoning to be absorbed at a faster rate so that less time is required for food preparation.



Regular seasoning



Seasoning in vacuum state

During this process, seasoning liquid permeates food faster due to removal of air.

10mm diameter radish soaked for 3 hours*4

Refrigerator Compartment | Vacuum Compartment

Red dye is used to show the permeation rate of the seasoning liquid.

Marinated Tuna Sashimi

Rehydrated Dried Shiitake Mushrooms

*4 Comparison of time taken for the salt concentration in the radish to reach 1,3% in the refrigerator compartment (atmospheric pressure) and the Vacuum Compartment when immersing 10mm thin slices of radish in 10% salt water. Refrigerator compartment : 240 minutes, Vacuum Compartment: 108 minutes. Tested using model R-G6700D (the pressure/function equivalent to model R-ZX670JS). Permeation rates may differ depending on food seasoning used.

For Non-Wrap Storage*5

Prevents dehydration in food

Thanks to the Vacuum Compartment’s sealed construction, dehydration of stored items is reduced. Now you can store opened items and dishes you want to store for a while without the need for troublesome wrapping.

Sliced Ham (after storing for 3 days)

Refrigerator Compartment
Edges are dehydrated and curled up.

Vacuum Compartment/ Vacuum Sub Zero Mode
Dehydration has been reduced.

Sliced Cheese (after storing for 3 days)

Refrigerator Compartment
Dehydrated and dark yellow.

Vacuum Compartment/ Vacuum Chilled Mode
Still moist up to the edges.

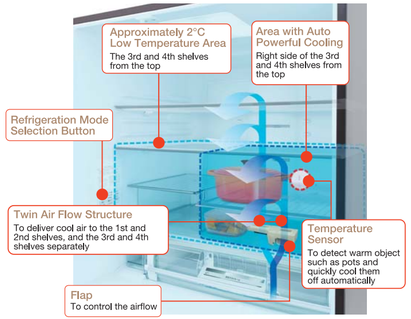
*5 Tested by Hitachi. Results may differ depending on types and amount of food stored. It is recommended to wrap items that have strong smells.

ZX Series*
WX Series*

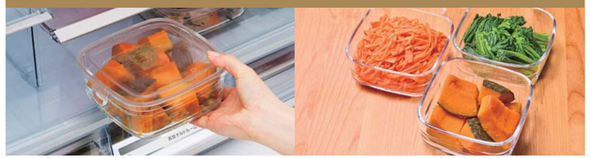
SENSOR COOLING

Approximately 2°C*1 Low Temperature Cooling Keeps Food Fresh

With Sensor Cooling setting, the 3rd and 4th shelves from the top are kept at approximately 2°C, which is lower than the regular refrigerator temperature. Keeping the temperature lower also keeps freshness of items stored within the area.



Low Temperature Area



Low Temperature Area
For storage of home-cooked meals

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

In the default factory setting the Sensor Cooling is OFF. When it is switched ON, both Low Temperature Setting and Auto Powerful Cooling will be activated and energy consumption will increase by about 5%.

*1 Tested by Hitachi, with outside temperature of approximately 32°C, and the 'Medium' cooling settings both in the refrigerator and the freezer compartments. It also lowers the temperature of the double door pockets.
*2 Tested by Hitachi. Comparison of viable bacteria count after 5 days between the new model R-XG6700H (equivalent to the R-ZX670JS) Sensor Cooling ON and OFF. Boiled squash initial count: 5x104, Sensor Cooling ON: 5x104 and OFF: 6x104 (CFU/g), Boiled spinach initial count: 4x104, Sensor Cooling ON: 6x104 and OFF: 1x106 (CFU/g).

Auto Powerful Cooling

Auto Powerful Cooling
The sensor detects temperature changes and adjusts the cooling power.

The right side of both the 3rd and 4th shelves are equipped with Auto Powerful Cooling which has a dedicated sensor to detect any temperature changes and automatically adjust the cooling power to maintain approximately 2°C. So even when you put in a pot that is still warm*3 here, it will be cooled off powerfully and quickly*4, thus minimising temperature rise it would otherwise cause.

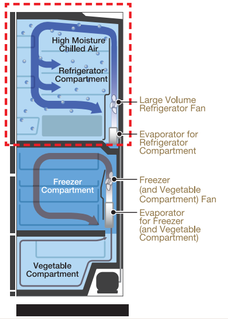
*3 When storing warm items, please cool them off to approximately 50°C before putting them in the refrigerator.
*4 Tested by Hitachi. Comparison of time taken to cool down 1L of 45°C water in a pot to 10°C between the new model R-XG6700H (equivalent to the R-ZX670JS) Auto Powerful Cooling area: approx. 116mins and Low Temperature Area : approx. 177mins, Room temperature of 20°C.

HW Series*

MOISTURE COOLING

High-moisture Chilled Air and Low Temperature of approximately 2°C Retains Flavour and Freshness

New Cooling System with 2 Evaporators



High Moisture Chilled Air

The new 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.

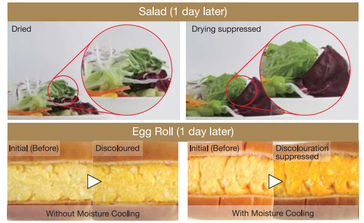
Low Temperature Cooling of Moist Cool Mode

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*2 and enables you to add items that are still warm*3, giving you more usability.

Suppresses Dehydration & Discolouration by Optimum Moisture Chilled Air*4

For dishes to be cooled quickly before serving

For snacks to be served later



*1 Outside temperature of approximately 32°C, stable condition inside with Moist Cool Mode ON.
*2 Tested by Hitachi. Comparison of viable bacteria count after 5 days between the new model R-HW60J (equivalent to model R-HW610JS) Moist Cool Mode ON and OFF, Boiled spinach initial count: 1x10⁵, Moist Cool Mode ON: 1x10⁵ and Moist Cool Mode OFF: 3x105 (CFU/g). Effect may differ depending on types, conditions and amount of food stored.
*3 When storing warm items, please cool them down to approximately 50°C before putting them in the refrigerator.
* In the default factory setting the Moist Cool Mode is OFF. When it is activated, energy consumption will increase by about 3%.

Models *R-HW610JS and R-HW530JS

Optimum Refrigeration with Moist Cool Mode

Helps with your daily cooking

Storing at low 2°C temperature suppresses mould growth of cooked or pre-cooked items*2, which can be helpful for your busy days.

Time-saving

A warm item such as a pot, can be stored without affecting surrounding items*5.

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 of cheese or butter.

*4 Tested by Hitachi, Comparison of storage in the new model R-HW60J (equivalent to model R-HW610JS) refrigerator compartment with the Moist Cool Mode ON (items not wrapped), and the model R-XG6200H refrigerator compartment without Moisture Cooling (items wrapped). Outside temperature of 20°C, without opening/closing of the doors. It is still recommended to wrap items that have strong odours. The effect does not extend to best-before and expiration dates, and does not guarantee the indicated shelf life.
*5 Tested by Hitachi, using model R-HW60J (equivalent to model R-HW610JS). Comparison of the increase in temperature of surrounding food items after putting in a pot with 1 litre of 50°C warm water, between the Moist Cool Mode ON (max 6.7°C) and OFF (max 8.0°C).

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, so fruits and vegetables remain in optimal condition, further ensuring they retain their freshness and nutrients.

Upper Case

Ideal for small vegetables and cut fruits and vegetables.

Tall Storage Space

For storing 2L PET bottles (up to 308mm tall), opened seasonings and other items.

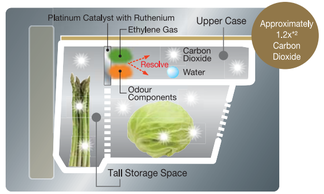
Lower Case

Ideal for leafy and large vegetables.

*Image is for illustrative purposes only.

Platinum Catalyst with Ruthenium

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



Optimal Moisture Storage in Vegetable Compartment

Improved Moisture Cover for Better Sealing

Carbon Dioxide + Optimum Humidity*2

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 moisture level and prevent condensation.

Auto Drawer Feature

Original Feature

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

Auto Drawer

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

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.

Professor Atsushi Fukuoka,
Catalysis Research Center,
Hokkaido University

*1 Tested by Hitachi. Comparison between the new model R-XG6700H (equivalent to the R-ZX670JS): 1,449ppm and the previous model R-XG6700G (equivalent to the R-X670GS): 1,141ppm, with approx. 1.2kg of vegetables in the Upper Case, approx. 1.8kg in the Lower Case and approx. 1.2kg in the Vertical Storage Space of the Aero-care Vege Compartment without opening/closing of the door for seven days. Results may differ depending on types and amount of food stored.

*2 Tested by Hitachi. Humidity of each area of the new model R-XG6700H (equivalent to the R-ZX670JS): 88.7–100% in the Upper Case, 92.7–100% in the Lower Case and 82.5–99.9% in the Vertical Storage Space with approx. 1.2kg of vegetables in the Upper Case, approx. 1.8kg in the Lower Case and approx. 1.2kg in the Vertical Storage Space of the Aero-care Vege Compartment without opening/closing of the door for seven days. Results may differ depending on types and amount of food stored.

Optimal Moisture Storage*3 in Vegetable Compartment

Spinach

Beefsteak Plant

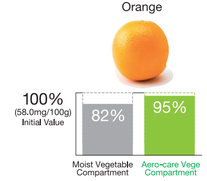
Salad Leaves

Brown Beech Mushroom

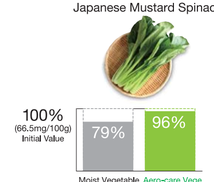
Brown Beech Mushroom

Retains Nutrients (Vitamin C)*4 in Fruits and Vegetables

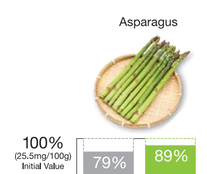
Orange



Japanese Mustard Spinach



Asparagus



*3 Tested by Hitachi, comparison of the moisture retention rates after 7 days.

*4 Tested by Hitachi, comparison of the Vitamin C retention rates after 7 days.

*3&4 Comparison of storage in the new model R-XG6700H (equivalent to the R-ZX670JS) Aero-care Vege Compartment and the year 2013 model R-G6700D (equivalent to the R-D6800S) Vegetable Compartment (without Aero-care). Outside temperature of 20°C, without opening/closing of the doors and items are unwrapped. The results may differ depending on types or freshness of food stored in each area and the effect does not extend best-before and expiration dates, and does not guarantee the indicated shelf life.

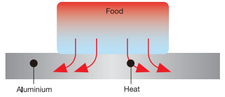
DELICIOUS FREEZING

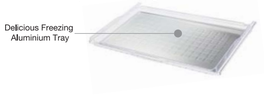
Retains All the Natural Goodness of Your Food

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

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.

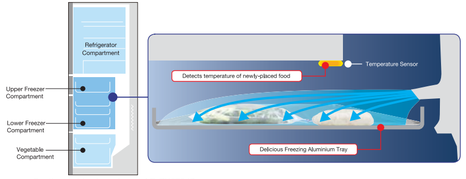




Intelligent Temperature Detection for Automatic Freezing Setting

When the Temperature Sensor detects the temperature of hot food on the tray, it will automatically switch the setting and freeze it very quickly*.

*The factory preset mode is Delicious Freezing. The power consumption is 1.5% less when this mode is off and it is in the large load state. Energy reduction rate differs depending on the state of the load and the ambient temperature.



Sectional side view of model R-ZX670JS

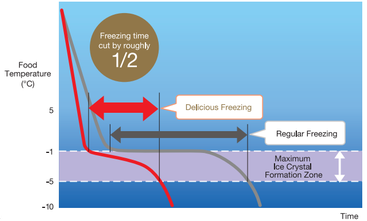
Freezes Twice as Fast

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.

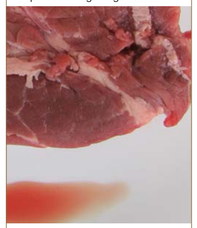
Effectiveness of Delicious Freezing

Seals in Flavours of Meat and Fish

Comparisons were made between beef 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.

Comparison of dripping upon thawing beef

Regular Freezing
Drip Loss 0.99g/100g



Visible dripping from meat

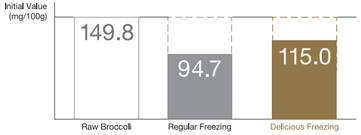
Delicious Freezing
Drip Loss 0.47g/100g

Dripping from meat is under control

Prevents Nutritional Loss in Vegetables

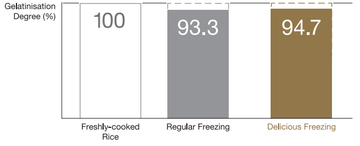
Comparisons were made between cooked broccoli that was stored in the two different freezers for 10 days. Results showed that Delicious Freezing achieves greater Vitamin C preservation.

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.

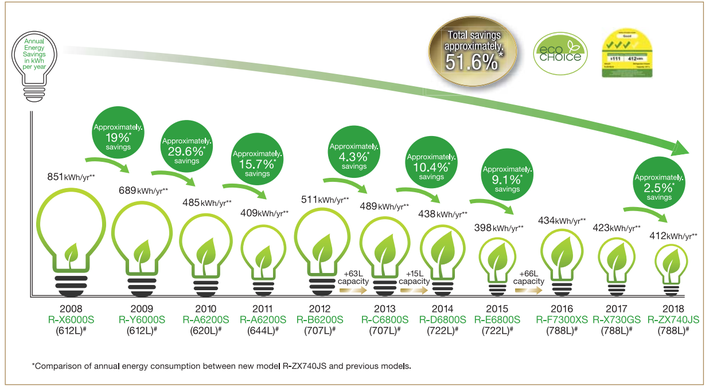


* Tested by Hitachi, comparison between the previous model R-X6700F (equivalent to model R-F6800XS, without Delicious Freezing) for regular freezing and the new model R-XG6700G (Equivalent to model R-X670JS) for delicious freezing. Result may differ depending on types, freshness, how items wrapped or thawed.

ENERGY SAVING

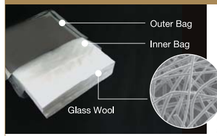
Annual Energy Consumption Chart

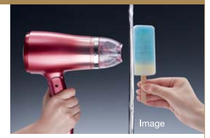
A range of technologies such as Frost Recycling Cooling and Vacuum Insulation Panels and new technologies such as Multi-valve Control have been added to further ensure energy-saving performance.



*Comparison of annual energy consumption between new model R-ZX740JS and previous models.

Hitachi Original Flexible Vacuum Insulation Panel



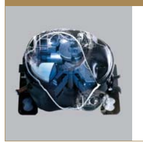


Large Capacity and Energy-saving

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

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

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.

Hitachi Original Frost Recycling Cooling Technology*

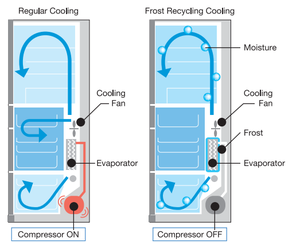
Effective Use of Frost for Cooling

When the compressor is not 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



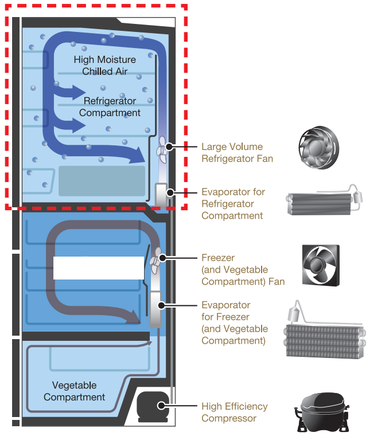
*Not applicable for HW Series

HW Series New Cooling Structure

Independent Cooling of the Refrigerator Compartment

The new cooling system has two evaporators and fans, with one set dedicated for cooling the refrigerator compartment only (and the other for the freezer and the vegetable compartments). The chilled air for the refrigerator compartments does not need to be as low in temperature as that for freezer, thus it is able to reduce energy consumption.

New Cooling System with 2 Evaporators



Sectional Side View Image

Convenient Eco Intelligent Control

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

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

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.

*1Model R-XG6700H (equivalent to model R-ZX670JS) differs from the 2015 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: 1,162kWh/day, during Power Save Mode operation: 1,605 to 1,042kWh/day. With a room temperature of 16°C, during regular operation: 0.492kWh/day, during Power Save Mode operation: 0.428 to 0.442kWh/day. The power saving effect differs depending on conditions of use. There is no power saving effect when the temperature setting is 'Low'.

REFRIGERATOR COMPARTMENT

Maximised Storage Capacity

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)

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

The measurements and rated capacities are based on model R-X730GS

Shelves and Pockets with Adjustable Height

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

Adjustable Tempered Glass Shelves

The heights of the first and second shelves from the top can be adjusted to match 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.

HW Series Convenient Features

Accessory Case and Egg Stand.

Equipped with two Accessory Cases (one with a Egg Stand) for a neat storage.

Wide LED Lighting

Wide and bright LED light for a clear view.

FREEZER COMPARTMENT

Upper Freezer Compartment

A space for daily-use items.

Lower Freezer Compartment

- 1st level, around 5cm deep — Delicious Freezing
- 2nd level, around 8cm deep — For small items in airtight boxes and freezer bags
- 3rd level, around 14cm deep — For large frozen items

Vertical Storage Space

(approx. 23.5cm high)

To store tall items vertically.

Large Storage Capacity

Large capacity ready to hold about 5.4 shopping baskets of food.

- The measurements and rated capacities are based on model R-ZX740JS using a 22L capacity basket. Total storage capacity of the upper and lower sections of the Freezer Compartment is approximately 118L.
- 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.

* This model colour is not available in Singapore

For casual cooking and effortless freezing.

Stock | Lunchbox | Boiled Vegetables | Pre-prepared Meals

Store large whole pizza

For storing frozen food and large items.

Hitachi Original

Easy-to-Open Auto Drawer

(Lower Freezer Compartment)

The drawer slides out effortlessly even if it is full of items and heavy.

For details, please refer to page 17.

Low Temperature Freezing

Preserves food at a lower temperature than regular freezing method by setting the 3 level temperature bar indicator in the Freezer Compartment to 3*1.

*1 Temperature bar indicator settings of Freezer Compartment is set to 3. Compared with the regular freezing method, the energy consumed is 20% higher. Based on experiments conducted by Hitachi.

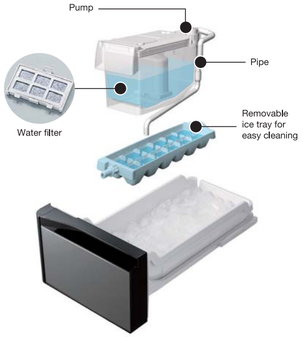
Automatic Ice-Maker Compartment

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*2



Removable Ice Tray
Easy cleaning with water

*2 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.

Conventional Ice-Making 120 minutes

↓

Quick Ice-Making 80 minutes*3

Quick Ice-Making

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

*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.

Water — Indicator shows water level decrease in water supply container

Small Item Storage Space

(Only in model R-ZX740JS)

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

DESIGNED TO PERFECTION

Hitachi Original Auto Doors & Drawers

Auto Doors

One door opens with a touch

*Applicable to ZX models only

The door on the side you touched opens

Slide your finger and both doors open

The door on the first 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.

*Applicable to ZX and WX models only

- 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.

*Image is of ZX and WX models

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, quick freezing.

Scratch-Resistant Crystal Doors

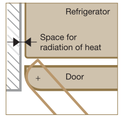
Tempered glass that's scratch-resistant and easy to wipe clean is used for the doors.

*Not applicable to models R-SF45GS and R-S42GS

Convenient Installation

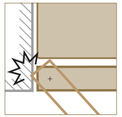
The left and right corners of the door surface are rounded, so they don't protrude outward very much when the doors are open. This design feature lets you match the refrigerator doors with built-in kitchen units and the fronts of other items of furniture for a flat layout. And you can enjoy neat installation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

*Not applicable for R-SF45GS and R-S42GS



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.

Specifications

Model Name			ZX Series		WX Series		HW Series		G Series		
			R-ZX740JS	R-ZX670JS	R-WX670JS	R-WX620JS	R-HW610JS	R-HW530JS	R-G500GS	R-SF45GS	R-S42GS
Body Colour			Crystal Mirror (X)	Crystal Mirror (X)	Crystal Black (XK) Crystal White (XW)	Crystal Black (XK) Crystal White (XW)	Crystal Black (XK) / Crystal White (XW) / Crystal Umber (XH)	Crystal Black (XK) / Crystal White (XW) / Crystal Umber (XH)	Crystal Champagne (XN)	Stainless Champagne (SN)	Stainless Champagne (SN)
Vacuum Compartment (Catalyst)			○ (Platinum Catalyst with Ruthenium)	○ (Platinum Catalyst with Ruthenium)	○ (Platinum Catalyst with Ruthenium)	○ (Platinum Catalyst with Ruthenium)	○ (Platinum Catalyst with Ruthenium)	○ (Platinum Catalyst with Ruthenium)	○ (Platinum Catalyst)	○ (Platinum Catalyst)	–
Gross Capacity (L)	Total		788	722	722	657	633	556	529	457	425
	Refrigerator Compartment		348	319	319	291	278	246	236	212	192
	Vacuum Compartment		47	44	44	40	43	37	29	21	24
	Vegetable Compartment		140	126	126	115	114	100	95	80	72
	Freezer Compartment (Upper + Lower + Ice)		253	233	233	211	198	173	169	144	137
Storage Capacity (L)	Total		572	525	525	474	463	401	383	328	319
	Refrigerator Compartment		342	317	317	284	264	233	231	202	192
	Vacuum Compartment		18	16	16	14	15	11	10	8	14
	Vegetable Compartment		95	85	85	79	77	66	66	51	52
	Freezer Compartment(Upper + Lower + Ice)		117	107	107	97	107	91	76	67	61
Cooling System	Frost Recycle Cooling		○	○	○	○	–	–	○	○	○
	Multi Valve Control		○	○	○	○	–	–	–	–	–
	Independent Cooling System		–	–	–	–	○	○	–	–	–
	Inverter Compressor		○	○	○	○	○	○	○	○	○
	Eco Intelligent Control		○	○	○	○	○	○	○	○	○
	Refrigerant		R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a
	Vacuum Insulation Material		○	○	○	○	○	○	○	○	○
Refrigerator Compartment	Sensor Cooling		○ (3rd & 4th Shelves)	○ (3rd & 4th Shelves)	○ (3rd & 4th Shelves)	○ (3rd & 4th Shelves)	–	–	-	-	-
	Moisture Cooling		–	–	–	–	○	○	-	-	-
	Powerful Cooling		–	–	–	–	–	–	○	○	○
	LED Lighting		○	○	○	○	○	○	○	○	○
	Auto Door		○	○	–	–	–	–	-	-	-
	Tempered Glass Shelf		○ (Upper 2 shelves)	○ (Upper 2 shelves)	○ (Upper 2 shelves)	○ (Upper 2 shelves)	○	○	-	-	-
	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 Function		Ice Tray	Ice Tray	Ice Tray	Ice Tray	–	–	Ice Tray	Ice Tray	Ice Tray
	Signal for Water Supply		○	○	○	○	○	○	○	○	○
Upper Freezer Compartment	Aluminum Tray		○	○	○	○	–	–	○	○	○
	Quick Freezing Mode		–	–	–	–	–	–	○	○	○
	Low Temperature Freezing Mode		–	–	–	–	–	–	○	○	○
Lower Freezer Compartment	Aluminum Tray		○ (Top)	○ (Top)	○ (Top)	○ (Top)	○ (Top)	○ (Top)	–	–	–
	Delicious Freezing		○ (Top)	○ (Top)	○ (Top)	○ (Top)	○ (Top)	○ (Top)	–	–	–
	Quick Freezing Mode		–	–	–	–	–	–	○	○	○
	Low Temperature Freezing Mode		–	–	–	–	–	–	○	○	○
	Auto Drawer		○	○	○	○	–	–	○	○	○
	3-layer Freezer Case		○	○	○	○	○	○	○	○	○
Vegetable Compartment	Aero-care Vegetable Compartment (Catalyst) with Moisture Cover		○ (Platinum Catalyst with Ruthenium)	○ (Platinum Catalyst with Ruthenium)	○ (Platinum Catalyst with Ruthenium)	○ (Platinum Catalyst with Ruthenium)	○ (Platinum Catalyst with Ruthenium)	○ (Platinum Catalyst with Ruthenium)	○ Lower Case Section-Back only (Platinum Catalyst)	○ (Platinum Catalyst)	–
	Auto Drawer		○	○	○	○	○	–	–	–	-
	2-layer Vegetable Case		○	○	○	○	○	○	○	○	○
Other Features	Triple Deordorisation Filter		○	○	○	○	○	○	○	○	○
	Lifestyle Memory Control		○	○	○	○	○	○	○	○	○
	Control Panel (Touch Screen Controller)		○	○	○	○	○	○	○	–	–
	Door-Opened Alarm	Refrigerator Compartment	○	○	○	○	○	○	○	○	○
		Ice Making Compartment	○	○	○	○	○	○	○	○	○
		Upper Freezer Compartment	○	○	–	–	–	–	-	–	-
		Lower Freezer Compartment	○	○	○	○	○	○	○	○	○
		Vegetable Compartment			○	○	○	–	-	–	-
Weight (kg)			140	135	134	126	126	117	99	93	80
Dimensions (WxHxD) (mm)			880 x 1833 x 738	825 x 1833 x 728	825 x 1833 x 728	750 x 1833 x 738	685 x 1833 x 738	650 x 1833 x 699	620 x 1818 x 733	650 x 1818 x 648	600 x 1798 x 669

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Net Capacity measured according to ISO (International Organization for Standardization) Standard (ISO Storage Volume).