With the latest advanced technology and the trust that comes with a 100-year reputation for reliability, Hitachi home appliances are the ultimate choice for every room, in every home.

IH & Inverter Series

Rice is cooked more evenly than conventional (microcomputer type) due to magnetic forces.

IH & Inverter

Uniform heat distribution
Advanced IH & Inverter - Ultimate Rice Cooker Technology

IH Technology
The most advanced heating technology for rice cookers
The induction heating (IH) produces magnetic forces that generate heat in the pot itself to yield rice that’s fluffy and has a uniform texture and delicious taste.

Inverter Technology
Inverter control enables fine adjustment of heating power for delicious results
With Inverter technology, IH rice cooker heating can be controlled much more precisely than conventional microcomputer types, making it ideal for delicious cooking results. When the rice is soaking, it is kept at the optimum temperature to efficiently absorb water. And the cooker is able to start cooking rice with high efficiency and high 1,300W heating power immediately after the optimum soaking time.

Auto Recipe Mode
The Auto Recipe Mode lets you choose from 40 recipes in the instruction booklet. Cooking your favorite dishes are easier than ever!

40 Recipes
- Thai Food
- Vietnamese / Malay-Chinese Food
- Japanese Food
- Bakery

Cookbook
The cookbook also contains six recipes for dishes made using conventional modes instead of the Auto Recipe Mode.

Auto Recipe List
A simple, water-resistant recipe list is also provided. You can leave it next to the rice cooker for easy checking of recipe numbers.

Direct Mode Select Buttons
Simply put in the ingredients indicated in the cookbook and press the necessary buttons. It’s that easy! Dishes are cooked automatically at the set temperature for each recipes.

Soaking Heating Steaming
IH Technology
Temperature Temperature Time
Heats quickly so rice is fluffy
Keeps temp. so that rice doesn’t become starchy
Becomes starchy 60°C
Boiling 100°C

Microcomputer Technology
Temperature Time
Keeps temp. for cooking process
Becomes starchy 60°C

High Power 1300W

Uniform heat distribution
Inner pot heats up on its own due to magnetic forces. Rice is cooked more evenly.

Rice cooks evenly.
Inner pot conduct electricity from magnetic forces and heats up on its own.

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Simply put in the ingredients indicated in the cookbook and press the necessary buttons. It’s that easy! Dishes are cooked automatically at the set temperature for each recipes.
Auto Recipe Mode

40 Recipes

Let's you choose from 40 recipes in the instruction booklet. Cooking your favorite dishes are easier than ever! *Applies to the RZ-JHE18Y.

Easy to Use

Clock Timer lets you set the time at which cooking is completed.

Auto Recipe

Select a recipe number, press the cook button and your chosen dish is cooked automatically. *Applies to the RZ-JHE18Y.

Direct Mode Select Buttons

Simply put in the ingredients indicated in the cookbook and press the necessary buttons. It's that easy! Dishes are cooked automatically at the set temperature for each recipe. *Applies to the RZ-JHE18Y.

Auto Recipe

Press “Reheat” to heat up rice and keep rice warm.

3.6mm Thick Iron Pot

Because iron is a material that efficiently generates heat, it maximizes the potential of induction heating. The heat from the iron is rapidly transmitted to the highly conductive aluminum. Thanks to the pot’s 3.6mm thickness, heat is transmitted uniformly to cook rice evenly. The pot also retains heat exceptionally well to further ensure delicious, fluffy rice.

*Applies to the RZ-JHE18Y. 2.3mm for RZ-GHE18Y.

Multiple Cooking Mode

Various Rice Modes

Different modes and water level indications ensure the best results with the type of rice you’re cooking.

RZ-JHE18Y   1.8L

Features

• 1,300W
• Auto Recipe Mode: 40 Recipes
• Auto Recipe Cookbook / List
• Multiple Cooking Modes: 15 Cooking Modes
• Big Steam Basket
• Reheat

RZ-GHE18Y   1.8L

Features

• 1,300W
• Multiple Cooking Modes: 15 Cooking Modes
• Big Steam Basket
• Reheat

Rapid Eco Course

The combination of Hitachi’s IH and Inverter technology enables rapid cooking that yields delicious rice with just the right texture, all while reducing energy use.

IH & Inverter Series
Auto Recipe

The Auto Recipe Mode lets you choose from 40 recipes in the instruction booklet.

Cocking your favorite dishes are easier than ever!

*Applies to the RZ-D18WFY. The numbers of recipes differs depending on the models.

Auto Recipe List

A simple, water-resistant recipe list is also provided, you can leave it next to the rice cooker for easy checking of recipe numbers.
*Colored recipe list is available for the RZ-D18WFY.

Simple Operation

The often-used buttons are large and located in the center. The large letters are also easy to see.

Press “Reheat” to preserve cooked rice warm so you can always enjoy delicious rice. It can be used temporarily to heat up rice just before serving.
*Applies to the RZ-D18WFY, D18VFY and D10VFY.

Direct Mode Select Buttons

Simply put in the ingredients indicated in the cookbook and press the necessary buttons. It’s that easy! Dishes are cooked automatically at the set temperature for each recipe.
Double Cook
Hitachi’s rice cooker carries Double Cook mode to help you cook meals more effortlessly. Plus it helps you to cook more delicious rice with high power and thicker 3.0mm*1 iron pot.

*Applies to the RZ-D18WFY, D18VFY, and D10VFY.
*1 Applies to the RZ-D18WFY, D18VFY and D10VFY.

Meals Cooking 10 Recipes
You can cook various steam dishes from the 10 recipes developed with Maeban, cooking school in Thailand.

Rice Cooking
You can cook 2 types of rice in Double Cook mode.

Jasmine (Fragrant) Rice White Rice

Images are for illustrative purposes only.

Cooking with Steam and Heat Generated from Cooking Rice
With Double Cook Mode, using the two baskets - Double Cook Basket and Steam Basket, dishes are cooked separately with steam and heat that is generated when cooking rice and goes through the baskets.

Simple Operation
One push of the button starts simultaneous cooking of rice and meal. Just place the ingredients in the set of baskets, and put above the rice inner pot and set into the main unit. Press the button and let it prepare dishes for you!

Only 3 Steps Cooking
One push of the button starts simultaneous cooking of rice and meal. Just place the ingredients in the set of baskets, and put above the rice inner pot and set into the main unit. Press the button and let it prepare dishes for you!

*3 cups of rice for 1.8L models and 2 cups of rice for 1.0L models.
Auto Recipe Mode

Lets you choose from 40 recipes in the instruction booklet. Cooking your favorite dishes are easier than ever!

Applies to the RZ-D18WFY, D18VFY, D10VFY and D18XFY. The number of recipes differs depending on the models.

Double Cook

This feature enables to cook rice and meal at the same time. Select your favorite dish from 10 recipes.

Applies to the RZ-D18WFY, D18VFY, D10VFY and D18XFY.

The numbers of recipes differs depending on the models.

Comparison of Temperature Curve Inside of the Pot During Cooking

Microcomputer Controlled Heating

Thorough Soaking and Steaming for Delicious Results

Microcomputer control rice cookers ensure the exact temperature at different stages of rice cooking. Rice is first allowed to absorb water at a moderate temperature before the water is fully heated to boiling point. And once the rice is cooked, excess water is purged from it and the cooker switches to a special steaming process. The final result is deliciously cooked rice, kept warm until you’re ready to serve it.

<table>
<thead>
<tr>
<th>Time</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soaking</td>
<td>40℃</td>
</tr>
<tr>
<td>Cooking</td>
<td>98℃</td>
</tr>
<tr>
<td>Steaming</td>
<td>40℃</td>
</tr>
<tr>
<td>Warming</td>
<td>98℃</td>
</tr>
</tbody>
</table>

---

Direct Mode Select Buttons

Cooking is completed

Enjoy Delicious Fluffy Rice with the 3.0mm Thick Black Pot

The bottom of the pot features convection ridges that increase heat convection to cook rice evenly and delicious.

Convection Ridges

5-Layer Construction with Improved Durability and Conductivity

1. Non-stick Material Coating
   - Rice doesn’t easily stick, so it’s easy to clean.

2. Reinforced Aluminum Layers
   - The aluminum has been strengthened for improved durability.

3. Aluminum Alloy
   - Efficiently conducts heat.

4. Metallic Black Coating
   - Rapidly absorbs radiation heat from the heater.
Multiple Cooking Mode

Various Rice Modes
Different modes and water level indications ensure the best results with the type of rice you’re cooking.

**Mixed Grain**
Mixed Grain Course is newly added for the one-step-healthier meal.

**Various Cooking Modes**
The range of modes also includes the Healthy Steam and Slow Cook modes. Now you have an even bigger choice of ways to cook.

Extra Convenience

**Reheat**
Preserve cooked rice warm so you can always enjoy delicious rice. It can be used temporarily to heat up rice just before serving.

**Super Rapid Mode**
Cooked 2 to 5 cups of rice in only about 32 to 30 minutes.

**Timer**
Makes sure your rice will be ready exactly when you want it.

**Melody**
A melody is played at the end of cooking to let you know that the rice is cooked and ready to be served.

Other Features

**Super Big Steam Cap**
Helps you adjust water level to the optimum amount depending on type of rice.

**Big Steam Cap**
Cook steamed glutinous rice and healthy dishes such as steamed vegetables.

**Bright Water Level Indicator**
Helps you adjust water level to the optimum amount depending on type of rice.
# SPECIFICATIONS

## IH & Inverter Series

<table>
<thead>
<tr>
<th>Model</th>
<th>RZ-JHE18Y</th>
<th>RZ-GHE18Y</th>
<th>RZ-D18W FY</th>
<th>RZ-D18W FFY</th>
<th>RZ-D18V FY</th>
<th>RZ-D18V FFY</th>
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<tbody>
<tr>
<td>Capacity (L)</td>
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<td>1.8</td>
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<td>Maximum Amount of Rice (Measurement Cups)</td>
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<td>Double Cook</td>
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<tr>
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<td>Bottom</td>
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<tr>
<td>Timer</td>
<td>Time*</td>
<td>Clock Timer~23hr 50min</td>
<td>Clock Timer~23hr 50min</td>
<td>~12.5 hours</td>
<td>~12.5 hours</td>
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<td>Slow Cook Timer</td>
<td>~12.5 hours</td>
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<tr>
<td></td>
<td>Rapid Rice Cooking Programme*</td>
<td>Rapid Eco</td>
<td>Rapid Eco</td>
<td>Rapid Eco</td>
<td>Super Rapid</td>
<td>Rapid</td>
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<tr>
<td>Usability</td>
<td>Removable Steam Cap</td>
<td>Stainless Covered Cap</td>
<td>Stainless Covered Cap</td>
<td>Super Big Steam Cap</td>
<td>Big Steam Cap</td>
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<tr>
<td></td>
<td>Removable Inner Lid</td>
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<td>–</td>
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</tr>
<tr>
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<td>Melody</td>
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<td>Accessories</td>
<td>Measuring Cup / Rice Scoop / Rice Scoop Holder / Steam Tray</td>
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<tr>
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<td>Cooking Power (W)</td>
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<td>1,000</td>
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<td>42</td>
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<td>38</td>
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<td>5.9</td>
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<td>3.8</td>
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<td>290×380+210</td>
<td>300×380+270</td>
<td>300×380+260</td>
<td>260×340+230</td>
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</table>

*Rapid Rice Cooking Programme applies to (1) Jasmine rice, (2) Japanese rice, and (3) White rice.

Specifications and designs are subject to change without notice.