

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-ZXC740KS



Freshness Redefined

Platinum Catalyst with Ruthenium Vacuum Compartment

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

Sensor Cooling

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

Aero-care Vege Compartment with Platinum Catalyst with Ruthenium

Maintains freshness and nutrients of vegetables by increasing carbon dioxide levels to create an optimal food preservation environment.

Delicious Freezing

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



Energy Saving

Hitachi Original Energy-saving Technologies

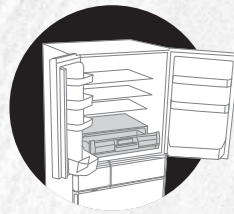
Reduces electricity consumption with multi-valve control, frost recycling cooling and other Hitachi Original technologies.



IoT Connected

Smartphone Connection

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

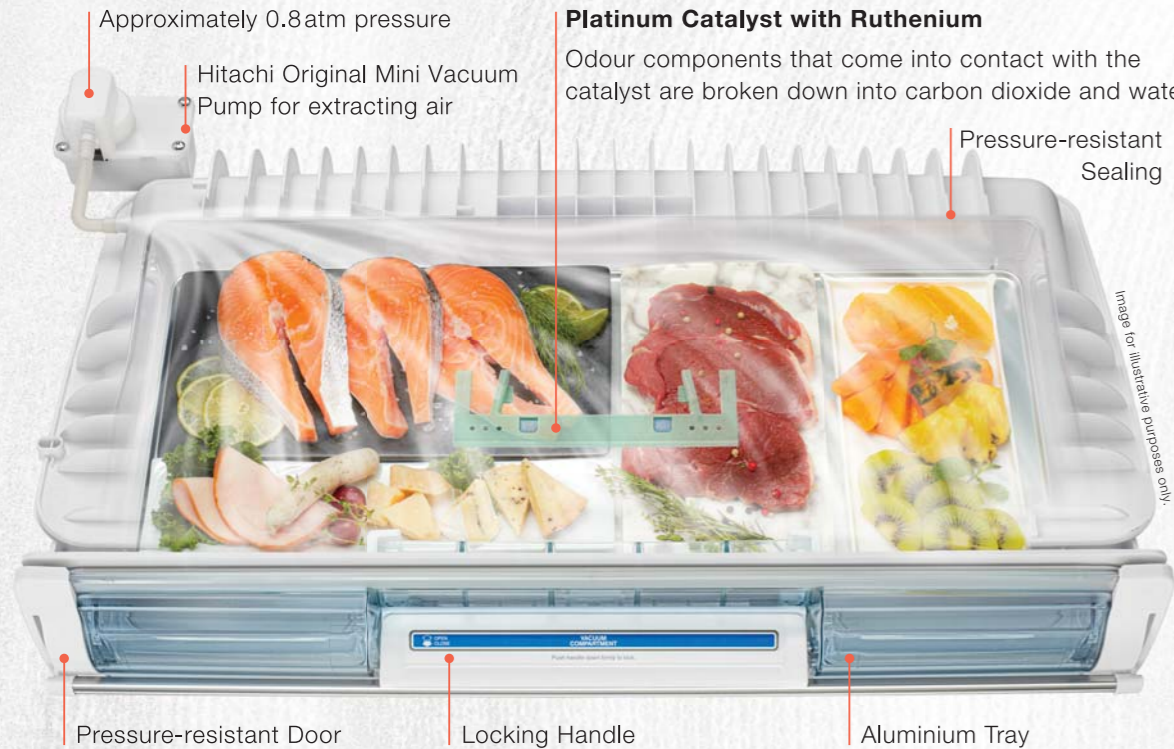


Vacuum-sealed for Food Freshness

For ZXC, WXC, HW & HWS Series only

Platinum Catalyst with Ruthenium Vacuum* Compartment

The secret to longer-lasting freshness is reduced oxygen levels. Hitachi's original 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

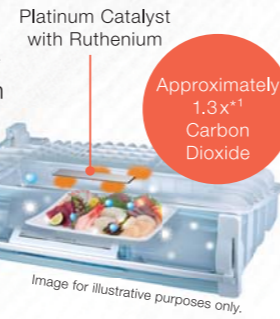
The region from 0°C to the temperature that starts to freeze food (the freezing point) is called the "Hyo-on range". Utilising the "Hyo-on range" brings many benefits. If we take fish as an example, the freezing point is -2°C. If fish is stored between 0°C to -2°C, its freshness can be maintained without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



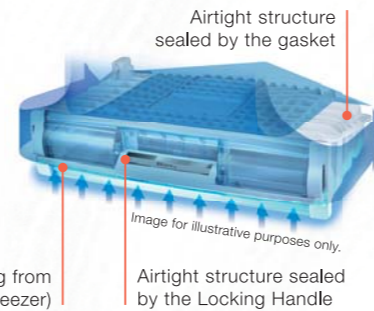
¹ Tested by Hitachi. Comparison between the new model R-XG6700H (equivalent to model R-WXC670KS): 2,818ppm and the previous model R-XG6700G (equivalent to model R-X670GS): 2,104ppm, with 990g of meat and 340g of fish stored inside the Vacuum Compartment (Vacuum Sub Zero mode) without opening/closing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

Airtight Structure to Prevent 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)



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



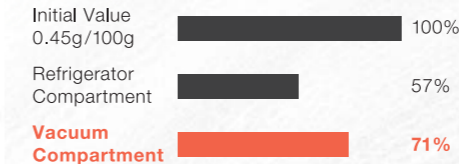
Vacuum Chilled Mode
Approx. +1°C

Nutrition Retention

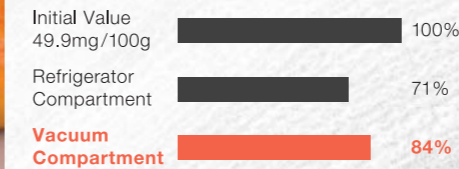
Stay healthy. A vacuumed environment prevents oxidisation and retains nutrients inside the food.



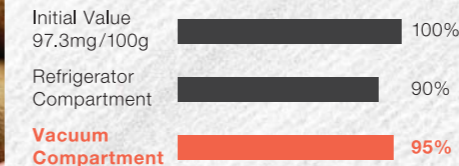
DHA Value in Mackerel Stored after 7 Days*



Vitamin C Value in Mango Stored after 7 Days*

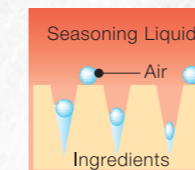


Vitamin C Value in Kiwi Stored after 7 Days*



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!



Seasoning liquid permeates food faster due to air removal.

Freshness Preservation

Excellent freshness preservation with Hitachi technology for keeping sashimi fresh.



K-Value in Tuna Stored after 3 Days*

Vacuum Compartment: 17.9% Initial Value: 12%



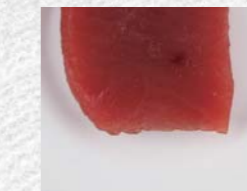
K-Value in Chicken Breast after 7 Days*

Vacuum Compartment: 45.3% Initial Value: 38.1%

* Tested by Hitachi. Tested Model: R-WX74K (equivalent model to RZXC/ZX740K). 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

Excellent preservation of original flavour and texture, by minimising 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
Vacuum Compartment



Drip Loss 2.82g/100g
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.

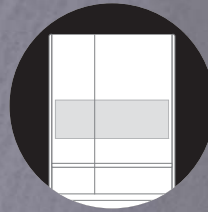


Marinated Seasoning

* Tested by Hitachi. Tested Model: R-G6700D (equivalent atmospheric pressure to R-ZXC/ZX740K). 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.*

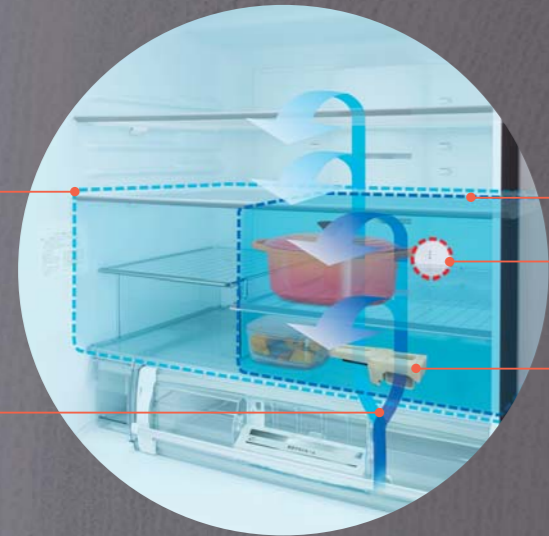
* Tested by Hitachi. The effect may differ depending on conditions and amount of food stored.

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



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

Sensor Cooling is OFF in default factory setting. When switched on, both Low Temperature Setting and Auto Powerful Cooling will be activated. Energy consumption will increase by about 5%.

*1 Tested by Hitachi. Comparison of viable bacteria count after 5 days between the new model R-XG6700H (equivalent to the R-WXC670KS) 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

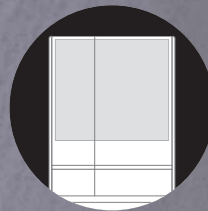


Sensor detects temperature changes, adjusts cooling power

Right side of 3rd and 4th shelves are equipped with Auto Powerful Cooling with dedicated sensor to detect any temperature change and automatically adjust cooling power to maintain approximately 2°C. So, even a still-warm pot*2 will be cooled off powerfully and quickly*3 here.

*2 When storing warm items, please cool them off to approximately 50°C before putting them in the refrigerator.

*3 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-WXC670KS) Auto Powerful Cooling area: approx. 116mins and Low Temperature Area: approx. 177mins. Room temperature of 20°C.



Moisture Cooling

For HW, HWS, HV & HSF Series only

Approximately 2°C Moisture Air Keeps Food Fresh

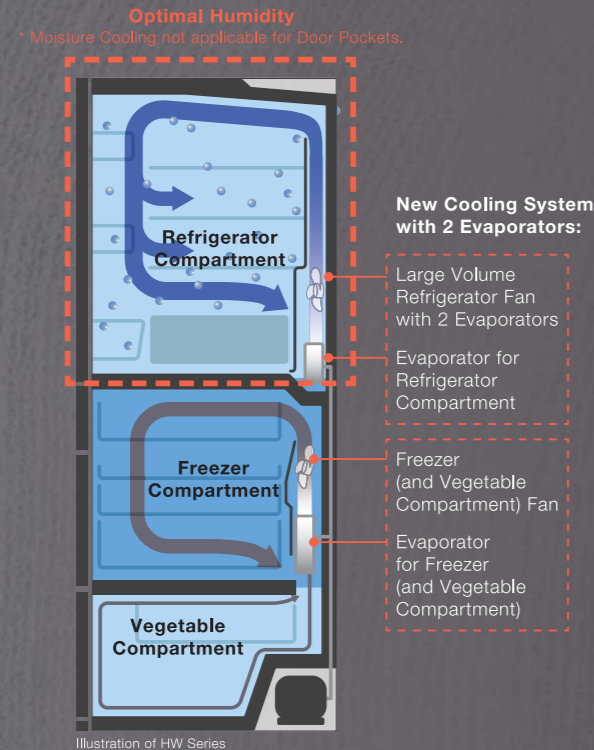
Optimal moisture chilled air and lower temperature of approximately 2°C retain flavours and freshness.*¹ And Quick Cooling enable cooling of items faster.

Optimal 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 Moisture Cooling Mode

Keeps the temperature of the refrigerator compartment at approximately 2°C*² 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.



*1 Tested by Hitachi. The effect may differ depending on conditions and amount of food stored.

*2 Outside temperature of approximately 32°C, stable condition inside with Moist Cool Mode ON.

*3 Tested by Hitachi. Comparison of viable bacteria count after 5 days between the new model R-HX60N (equivalent to model R-HW620RS) Moisture Cooling Mode ON and R-XG56J (without Moisture Cooling function model).
Boiled spinach initial count: 7.6x10⁴, Moisture Cooling Mode ON: 8.9x10⁴, without Moisture Cooling function: 2.3x10⁵.

*4 When storing warm items, please cool them down to approximately 50°C before putting them in the refrigerator.



Image of R-HW620RS

Suppresses Dehydration & Discolouration

Storing at low temperature retains the freshness of your food, and suppresses mould growth of cooked or pre-cooked items. Chilled 2°C air helps preserve leafy vegetables, letting them “breathe” and retain Vitamin C and freshness.*⁵



Potato Salad Stored after 1 Day



Salad Stored after 1 Day
With Moisture Cooling Without Moisture Cooling

*5 Tested by Hitachi. The effect differs depending on the type and freshness of food.

Optimal Refrigeration with Moisture Cooling Mode



Helps with your daily cooking

Storing at low 2°C temperature suppresses mould growth of cooked or pre-cooked items,*⁶ which can be helpful for your busy days.



Time-saving

A warm item such as a pot, can be stored without affecting surrounding items.*^{7,8}



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

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

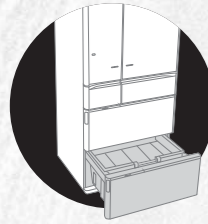


For Pre-cooking For Drinks

*6 Tested by Hitachi. Comparison of viable bacteria count after 5 days between the new model R-HX60N (equivalent to model R-HW620RS) Moisture Cooling Mode ON and R-XG56J (without Moisture Cooling function model).
Boiled spinach initial count: 7.6x10⁴, Moisture Cooling Mode ON: 8.9x10⁴, without Moisture Cooling function: 2.3x10⁵.

*7 Tested by Hitachi, using model R-HX60N (equivalent to model R-HW620RS) and R-XG56J (without Moisture Cooling function). 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 Moisture Cooling Mode ON (max 9.5°C) and without Moisture Cooling (max 10.8°C).

*8 When storing warm items, please cool them off to approximately 50°C before putting them in the refrigerator.



Aero-care Vege Compartment

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

Lower case of HW, HWS & HV series only



Upper Case

Ideal for small vegetables and cut fruits and vegetables

**Image of R-ZXC740KS 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.



Professor Atsushi Fukuoka, Catalysis Research Center, 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 amazing results. With increased carbon dioxide produced, vegetable and fruit respiration are controlled and consumption of nutrients from the environment limited to prevent loss of food freshness.

Moisture Retention in Spinach Stored after 7 Days*



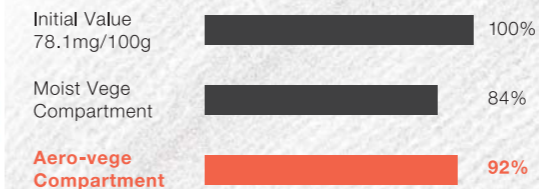
Approx. 97.5%
Aero-care Vege Compartment with Platinum Catalyst



Approx. 81.1%
Moist Vege Compartment without Platinum Catalyst



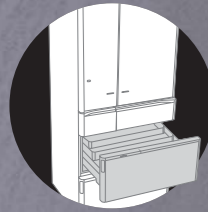
Vitamin C Retention in Orange Stored after 7 Days*



* Tested by Hitachi. Test model for Aero-care Vege Compartment: R-WX74K (equivalent model to R-ZXC/ZX740K), for Moist Vege Compartment: R-G6700D. The effect may differ depending on types and amount of food stored.

Optimal 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, HW & HV 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.



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.

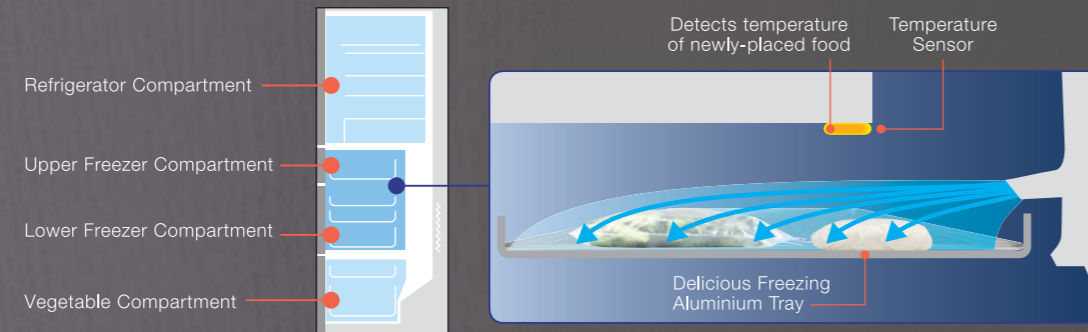


Intelligent Temperature Detection for Automatic Freezing Setting

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:



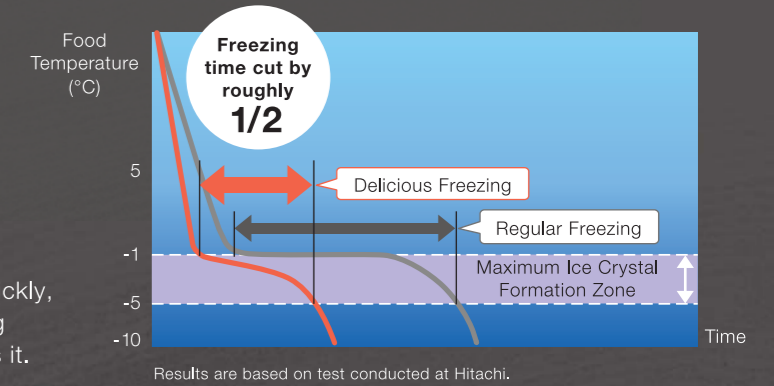
Freezes Twice as Fast

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.

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.



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 minimises dripping by reducing ice crystal size, thus sealing in flavours of meat and fish.

Lamb Stored after 10 Days*



Drip Loss 0.26g/100g

Delicious Freezing (Natural Thaw for 4 Hours)



Drip Loss 0.56g/100g

Regular Freezing (Natural Thaw for 4 Hours)

Prevents Nutritional Loss in Vegetables

When the Temperature Sensor detects the temperature of hot food, it will automatically switch the setting and freeze it very it quickly to past the maximum ice crystal formation zone. This achieves greater Vitamin C preservation.

Vitamin C Content of Broccoli*



Raw Broccoli Initial Value	149.8mg
Regular Freezing	94.7mg
Delicious Freezing	115.0mg

Retains Original Rice Flavours

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

Gelatinisation Degree of Rice*



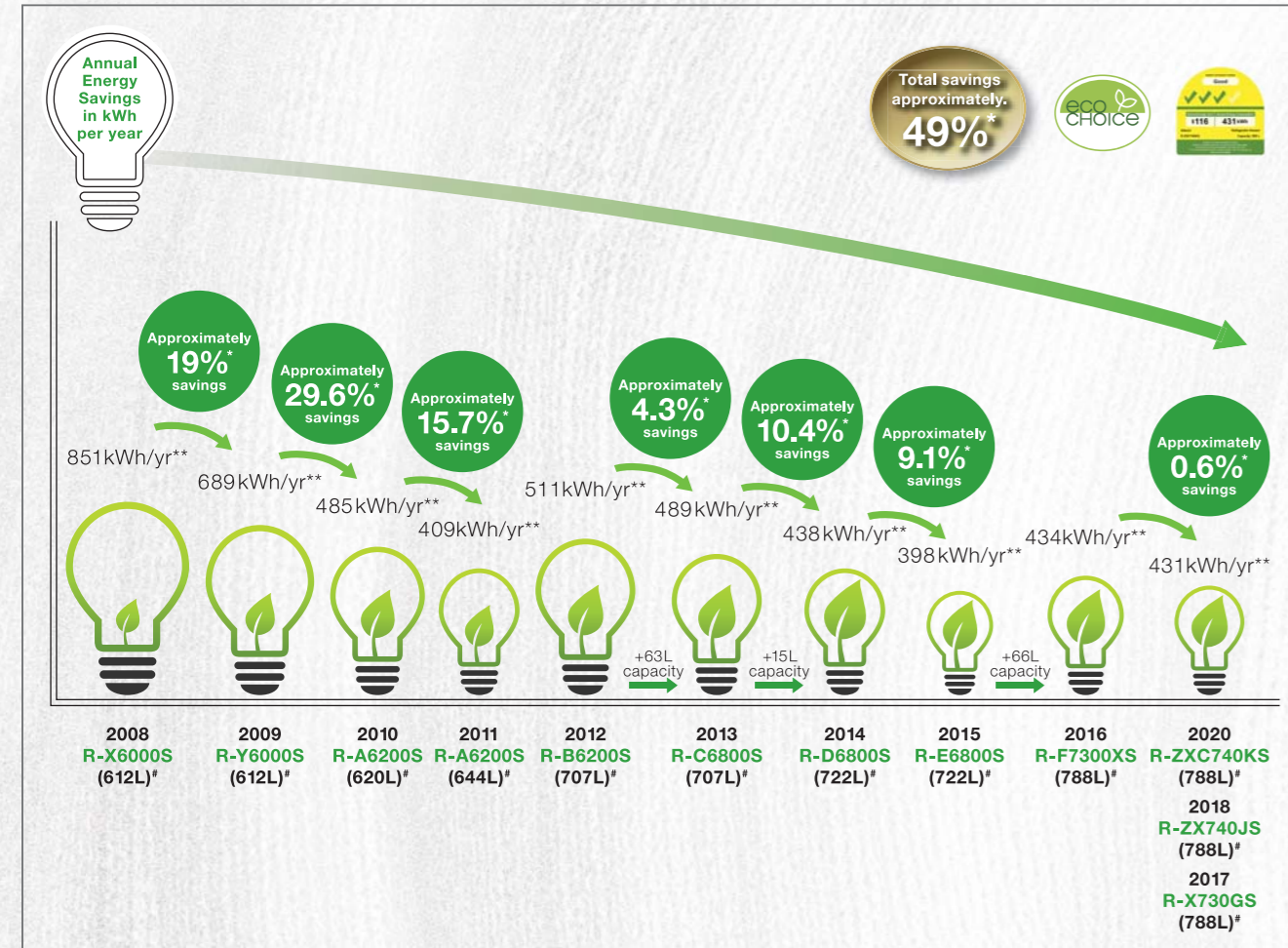
Freshly-cooked Rice	100%
Regular Freezing	93.3%
Delicious Freezing	94.7%

* Tested by Hitachi. Tested Model for Delicious Freezing: R-XG6700G (equivalent model to R-WXC670KS), and for Regular Freezing: R-X6700F. The effect differs depending on the models and conditions. Please refer to website for test results of R-HW610 and R-HW530.

Breakthrough Energy Saving Technology

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-ZXC740KS and previous models.
 ** Figures extracted from NEA website.
 # Litres based on Gross Capacity.

Vacuum Insulation Panel (VIP)

Hitachi-original flexible VIP is a thin vacuum-insulated panel* with extremely high heat insulation performance. It achieves super energy saving compared to conventional urethane, by preventing external heat entry or internal cold air escape while enabling a larger refrigerator capacity.

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



High Efficiency, Compact Inverter Compressor

The high-precision, high durability inverter compressor finely adjusts cooling power to provide optimal 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.



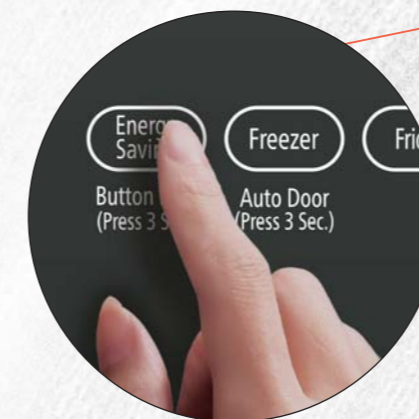
Convenient Eco Intelligent Control

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

Save Mode

- 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



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

*1 Model R-XG6700H (equivalent to model R-WXC670KS) 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 0.442 kWh/day. The power saving effect differs depending on conditions of use. There is no power saving effect when the temperature setting is 'Low'.

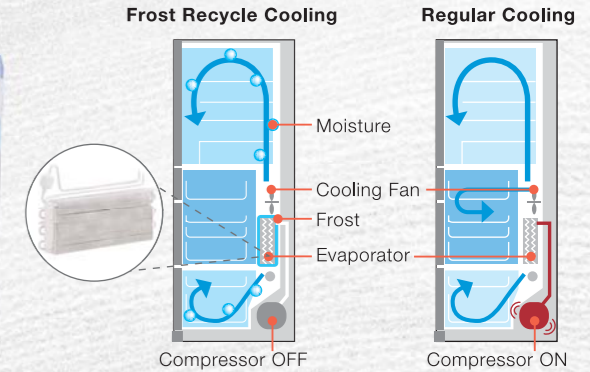


Effective Cooling System

Frost Recycle Cooling Technology

For ZXC & WXC Series only

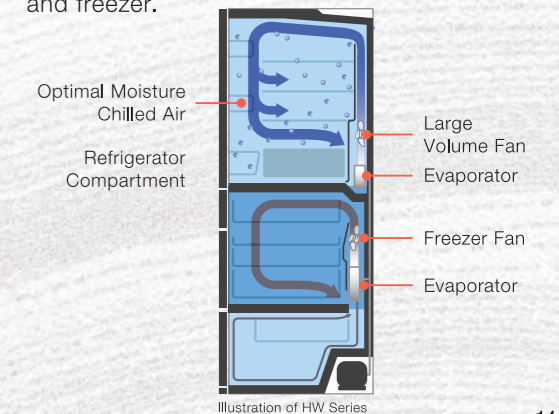
In Frost Recycling Cooling, chilled air is generated by frost formed in the evaporator. This is recycled by being sent to every compartment to cool down – even when the compressor is not running. Through such a system, energy consumption is reduced.

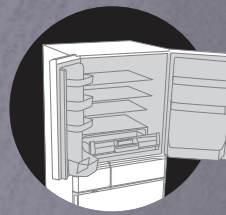


Revolutionary New Cooling Structure

For HW, HWS, HV & HSF Series only

The new cooling system has two evaporators and fans, with one set dedicated to cooling the refrigerator compartment only, and the other for the Selectable Zone compartment and freezer.





Refrigerator Compartment

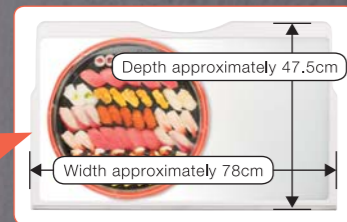
Maximised Storage Capacity*

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.



Ready for storage of large items!

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.



Upper/Middle space
5 levels

Lower space 3 levels

* 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 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



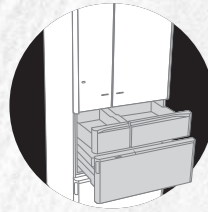
Methyl Mercaptan
Odours of onions and garlic



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:

1st level, around 5cm deep

Delicious Freezing

For casual cooking and effortless freezing.



Stock Lunchbox Boiled Vegetables Pre-prepared Meals

2nd level, around 8cm deep

For Small Items in Airtight Boxes and Freezer Bags



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

3rd level, 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-ZXC740KS. Total storage capacity of the upper and lower sections of the Freezer Compartment is approximately 118L. 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 HW, HWS, HV & HSF Series.



Conventional Ice-making
120 minutes



Quick Ice-making
80 minutes*2

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.

*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.

Small Item Storage Space (R-ZXC740KS only)

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



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 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.

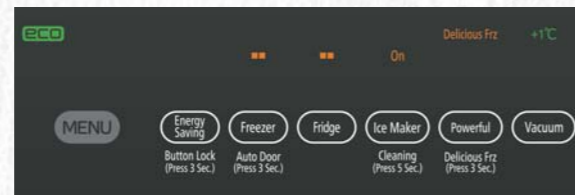


Image is of ZXC and WXC series

Scratch-resistant Crystal Doors*

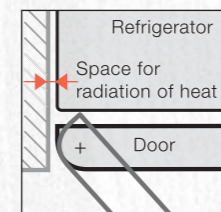


Tempered glass that's scratch-resistant and easy to wipe clean.
* Not applicable to model R-S42NS

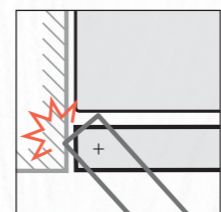
Convenient Installation

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 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.

IoT Connected

For ZXC & WXC Series only

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

Door Alarm

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

Remote Setting

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

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



* Requires an internet connection and a wireless LAN router. Use a wireless LAN router that can set WPA2 or WPA (both TKP or AES) as the encryption method. The communication standards need to correspond to any of IEEE 802.11b/g/n (2.4GHz 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 smartphone used. Please use it after agreeing to the terms of use and the privacy policy of dedicated application. The contents of services, screen design, functions etc. of the application may change without notice. Also, the service provided may be terminated without notice.

Specifications

Model Name	R-ZXC740KS	R-WXC740KS	R-WXC670KS	R-WXC620KS
Body Colour				
Gross Capacity (L)	788	788	722	657
Storage Capacity (L)	572	572	525	474
Cooling System	R600a	R600a	R600a	R600a
Refrigerator Compartment	Platinum Catalyst with Ruthenium approx. +1°C/-1°C	Platinum Catalyst with Ruthenium approx. +1°C/-1°C	Platinum Catalyst with Ruthenium approx. +1°C/-1°C	Platinum Catalyst with Ruthenium approx. +1°C/-1°C
Automatic Ice Making Compartment	o	o	o	o
Upper Freezer Compartment	o	o	o	o
Upper & Lower Drawer	o (Upper Area)	o (Upper Area)	o (Upper Area)	o (Upper Area)
Lower Freezer Compartment	o (Upper Area)	o (Upper Area)	o (Upper Area)	o (Upper Area)
Vegetable Compartment	o	o	o	o
Other Features	o	o	o	o
Weight (kg)	144	143	136	128
Dimensions (WxHxD)(mm)	880 x 1833 x 738	880 x 1833 x 738	825 x 1833 x 728	750 x 1833 x 738

Model Name	R-HW620RS	R-HW540RS	R-HV490RS	R-HWS480KS	R-HSF53NS	R-S42RS
Body Colour						
Gross Capacity (L)	648	576	518	500	556	425
Storage Capacity (L)	475	416	379	364	408	319
Cooling System	R600a	R600a	R600a	R600a	R600a	R600a
Refrigerator Compartment	Platinum Catalyst with Ruthenium approx. -1°C	Platinum Catalyst with Ruthenium approx. -1°C	-	Platinum Catalyst with Ruthenium approx. +1°C/-1°C	-	-
Automatic Ice Making Compartment	o	o	o	o	o	o
Upper Freezer Compartment	o	o	o	o	o	o
Upper & Lower Drawer	o (Upper Area)	o (Upper Area)	o (Upper Area)	o (Upper Area)	o (Upper Area)	o (Upper Area)
Lower Freezer Compartment	o (Upper Area)	o (Upper Area)	o (Upper Area)	o (Upper Area)	o (Upper Area)	o (Upper Area)
Vegetable Compartment	o (Lower Case only)	o (Lower Case only)	o (Lower Case only)	o (Lower Case only)	o	o
Other Features	o	o	o	o	o	o
Weight (kg)	125	118	107	105	108	80
Dimensions (WxHxD)(mm)	685 x 1833 x 738	650 x 1833 x 699	650 x 1833 x 649	600 x 1833 x 699	650 x 1833 x 701	600 x 1798 x 672

Arçelik Hitachi Home Appliances Sales (Singapore) Pte. Ltd. T: +65 65362520 F: +65 65362521 hitachi-homeappliances.com/sg
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