

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

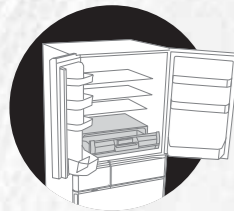
Reduces electricity consumption with multi-valve control, frost recycling cooling and other Hitachi Original technologies.



## 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, GWC, 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

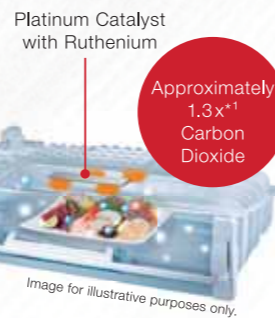
The region from 0°C to the temperature that starts to freeze food (the freezing point) is called the "Hyo-on range". Utilising the "Hyo-on range" brings many benefits. If we take fish as an example, the freezing point is -2°C. If fish is stored between 0°C to -2°C, its freshness can be maintained without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



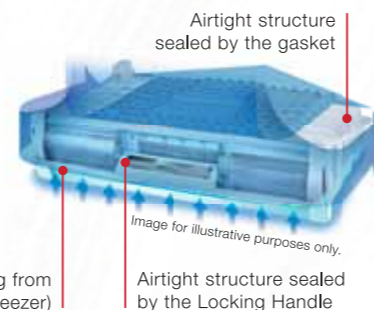
<sup>1</sup> Tested by Hitachi. Comparison between the new model R-XG6700H (equivalent to model R-WXC670KS): 2,818ppm and the previous model R-XG6700G (equivalent to model R-X670GS): 2,104ppm, with 990g of meat and 340g of fish stored inside the Vacuum Compartment (Vacuum Sub Zero mode) without opening/closing 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

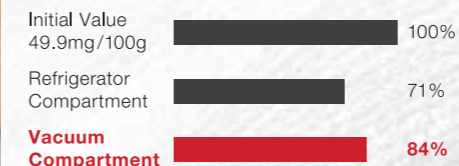
Stay healthy. A vacuumed environment prevents oxidisation and retains nutrients inside the food.



#### 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.

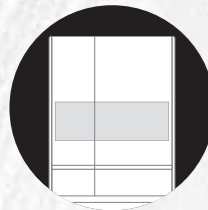


#### Marinated Seasoning

\* 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.\*

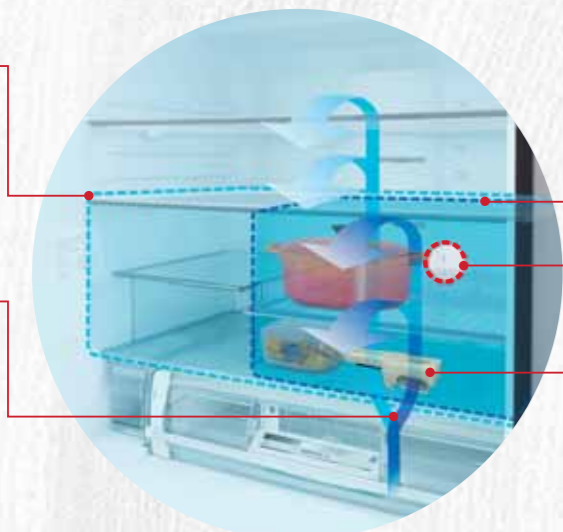
\* Tested by Hitachi. The effect may differ depending on conditions and amount of food stored.

### 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



\*Image is for illustrative purpose only

### Area with Auto Powerful Cooling

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

### Temperature Sensor

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

### Flap

To control the airflow



### Low Temperature Area



### For storage of home-cooked meals

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

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: 5x10<sup>4</sup>, Sensor Cooling ON: 5x10<sup>4</sup> and OFF: 6x10<sup>4</sup> (CFU/g). Boiled spinach initial count: 4x10<sup>4</sup>, Sensor Cooling ON: 6x10<sup>4</sup> and OFF: 1x10<sup>6</sup> (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 GWC, HW, HWS & HV Series only

## Approximately 2°C Moisture Air Keeps Food Fresh

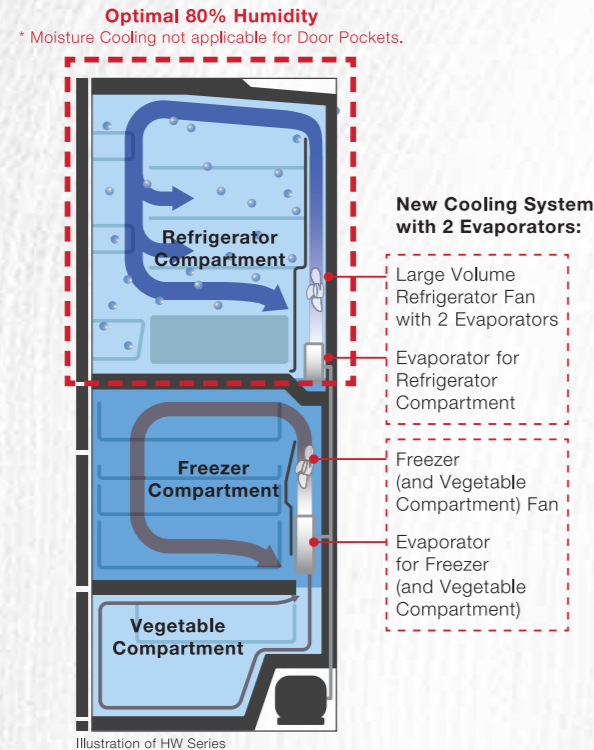
Optimal moisture chilled air and lower temperature of approximately 2°C retain flavours and freshness.\*<sup>1</sup> And Quick Cooling enable cooling of items faster.

## 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\*<sup>2</sup> by controlling the rotation and speed of the large volume refrigerator fan. Cooling at lower temperature can suppress the growth of bacteria\*<sup>3</sup> and enables you to add items that are still warm,\*<sup>4</sup> giving you more usability.



\*<sup>1</sup> Tested by Hitachi. The effect may differ depending on conditions and amount of food stored.

\*<sup>2</sup> Outside temperature of approximately 32°C, stable condition inside with Moist Cool Mode ON.

\*<sup>3</sup> 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: 7.6x10<sup>4</sup>, Moisture Cooling Mode ON: 8.9x10<sup>4</sup>, without Moisture Cooling function: 2.3x10<sup>5</sup>.

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



Image of R-HW620RS

\*Image is for illustrative purpose only

## Suppresses Dehydration & Discolouration

Leaf Salad (Stored after 24 h)



Without Moisture Cooling  
(Tested with R-XG56J (Japan model))  
Humidity approximately 50%

Potato Salad (Stored after 24 h)



With Moisture Cooling  
(Tested with R-HXCC62S. (Same performance to R-GW670))  
Humidity approximately 84%



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



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

## 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,\*<sup>6</sup> which can be helpful for your busy days.



### Time-saving

A warm item such as a pot, can be stored without affecting surrounding items.\*<sup>7,8</sup>



### 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

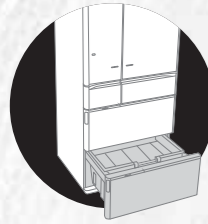


For Drinks

\*<sup>6</sup> 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: 7.6x10<sup>4</sup>, Moisture Cooling Mode ON: 8.9x10<sup>4</sup>, without Moisture Cooling function: 2.3x10<sup>5</sup>.

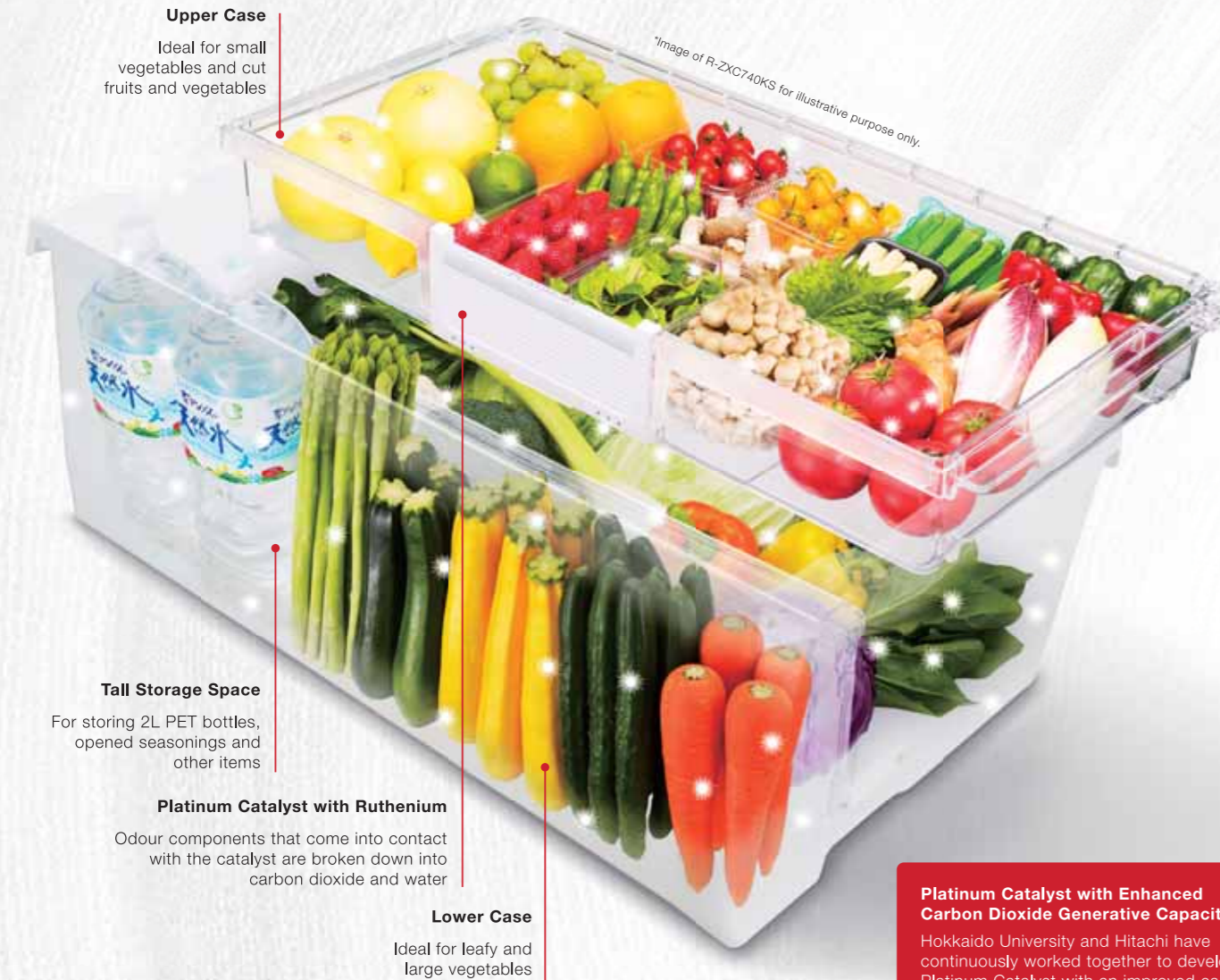
\*<sup>7</sup> Tested by Hitachi, using model R-HX60N (equivalent to model R-HW620RS) and R-XG56J (without Moisture Cooling function). Comparison of the increase in temperature of surrounding food items after putting in a pot with 1 litre of 50°C warm water, between the Moisture Cooling Mode ON (max 9.5°C) and without Moisture Cooling (max 10.8°C).

\*<sup>8</sup> 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, GWC, HW & HWS 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\*



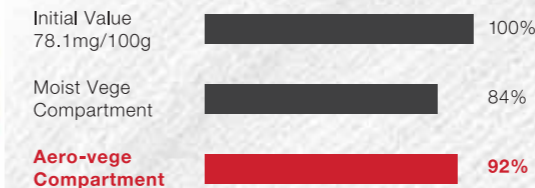
**Approx. 97.5%**  
Aero-care Vege Compartment with Platinum Catalyst



**Approx. 81.1%**  
Moist Vege Compartment without Platinum Catalyst



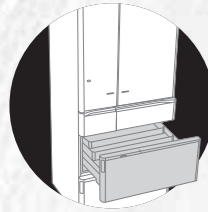
#### Vitamin C Retention in Orange Stored after 7 Days\*



\* 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, GWC, HW & HWS Series only

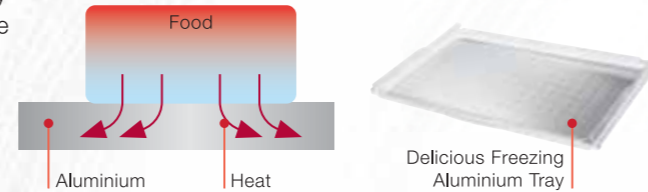
## Retains the Natural Goodness of Your Food

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



## 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.

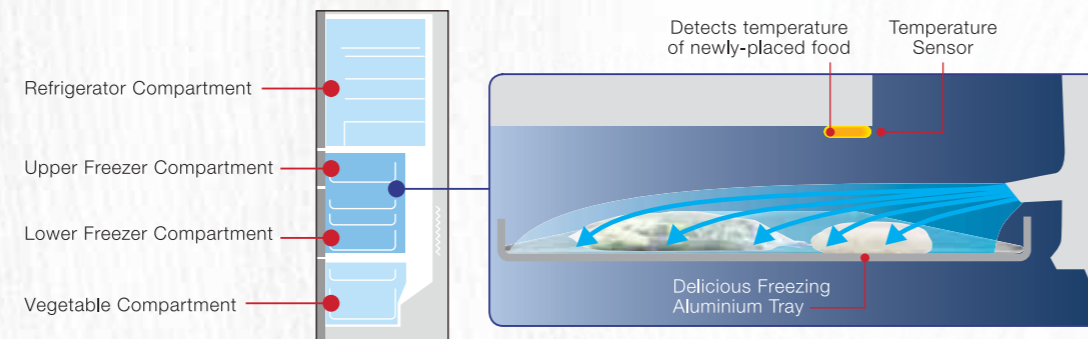


## Intelligent Temperature Detection for Automatic Freezing Setting

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:



\*Image is for illustrative purpose only

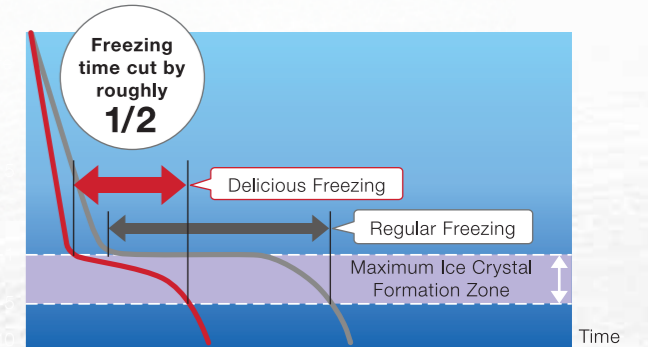
## Freezes Twice as Fast

If three pieces of meat weighing 150g each were placed on the Delicious Freezing Aluminium Tray at an ambient temperature of 20°C, it would take less than 80 minutes for them to reach the maximum ice crystal formation zone, compared to less than 171 minutes for those on the Quick Freezing Aluminium Tray.

## Benefits of Delicious Freezing

Crystallisation of intracellular moisture is accelerated particularly in the -1°C to -5°C temperature range. Slow regular freezing results in the intercellular formation of large ice crystals which rupture cell walls and cause flavour loss.

On the other hand, the freezing capability of Delicious Freezing shoots past the maximum ice crystal formation zone quickly, thereby reducing ice crystal size to minimise cell wall destruction and aid flavour retention. Furthermore, regular freezing usually leads to a highly visible amount of drip loss from meat or fish during thawing, while Delicious Freezing minimises it.



Results are based on test conducted at Hitachi.

## Seals in Flavours of Meat and Fish

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



### Drip Loss 0.56g/100g

Regular Freezing (Natural Thaw for 4 h)

## 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
<b>Delicious Freezing</b>	<b>115.0mg</b>

## 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\*



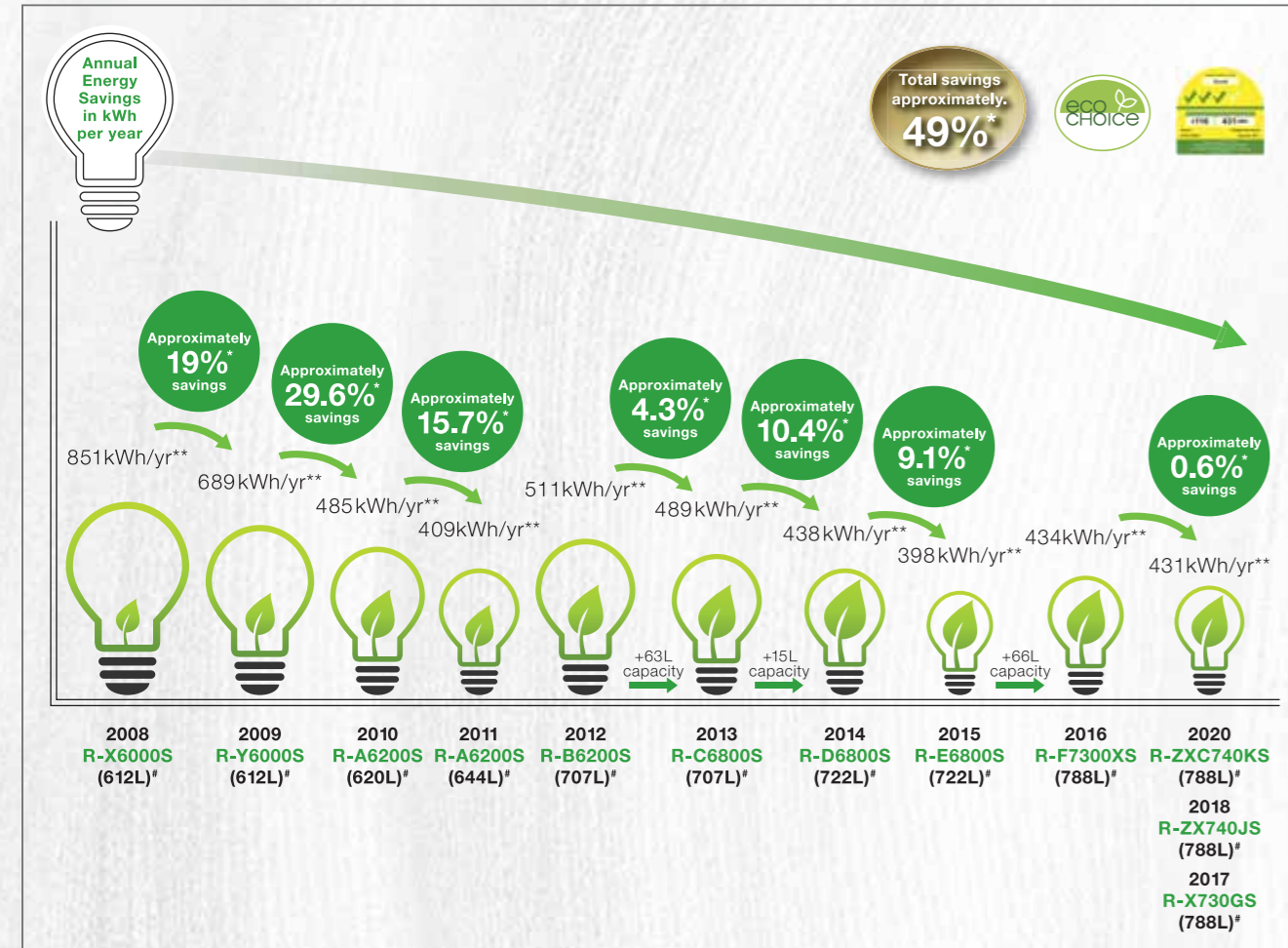
Freshly-cooked Rice	100%
Regular Freezing	93.3%
<b>Delicious Freezing</b>	<b>94.7%</b>

\* 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.



\*Image is for illustrative purpose only

## 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.



\*Image is for illustrative purpose only

## 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'.

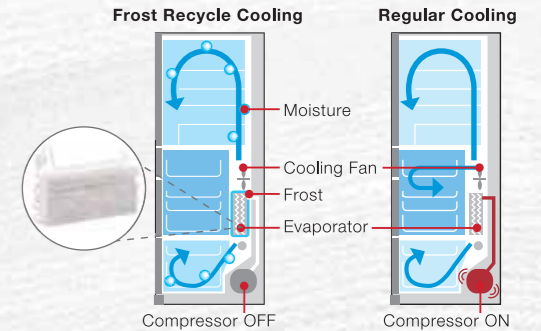


## Effective Cooling System

### 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

#### Cooling Technology for Moisture Cooling Dedicated Evaporator

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

#### Dedicated Large-Volumed Fan for Refrigerator Compartment

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

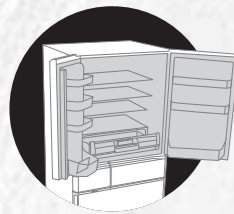
#### Suppress the odor transfer

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



\*Image is for illustrative purpose only





## Refrigerator Compartment

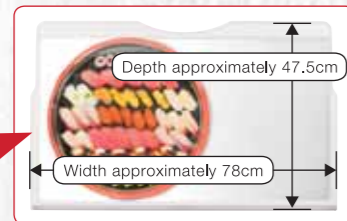
Maximised Storage Capacity\*

### Wide LED Lighting

Wide and bright LED light for a clear view.

### Height-adjustable Shelves

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



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.



\* 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



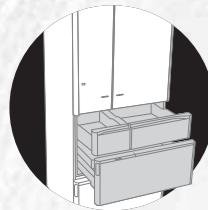
**Methyl Mercaptan**  
Odours of onions and garlic



**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.



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.



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-touch Auto Drawers\*

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

\* Applicable to ZXC, WXC & GWC series only



## Additional One-touch Auto-door and Auto Drawers Features

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



## Touch Screen Controller

Usually, the refrigerator projects a refined appearance with no visible control panel. Touch the MENU button and the control panel display appears on the flat surface of the door, so you can control your settings without having to open the door. The control panel switches off when not in use. However, the following settings will be displayed when activated: eco operation sign, water supply, door open/close (frequent opening/closing), energy saving, quick ice-making, ice-making stopped, quick chilling and quick freezing.



Image is of ZXC and WXC series

## Scratch-resistant Crystal Doors\*

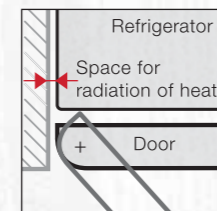


Tempered glass that's scratch-resistant and easy to wipe clean.  
\* Not applicable to model R-S42NS

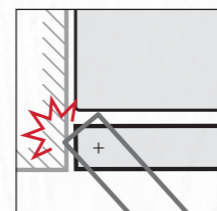
## Convenient Installation

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.

## Slimline Flush Counter-Depth Design (GWC series)

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

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



## Forms Meets Function

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

### Stylish Flat Door Design

Conceals hinges, creating a seamlessly flushed kitchen exterior.



### Stylish Wood-tone Laminate

Adds a warm and inviting touch to the kitchen design.

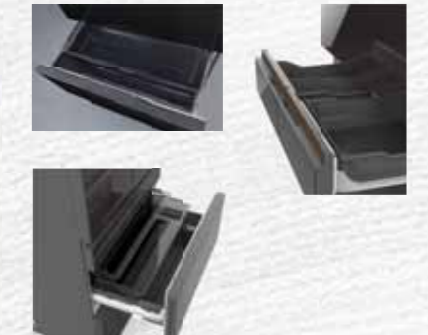


Sturdy smoked gray door pockets

Sophisticated dark-toned color

Stainless finish handle

Vacuum Compartment



## IoT Connected

For ZXC & WXC Series only

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

### Remote Setting

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

### Door Alarm

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



### Food Management

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

### Support

Easy support access anytime, anywhere.

Download the App



Hitachi Fridge


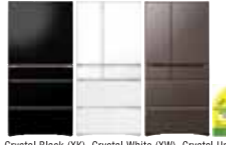
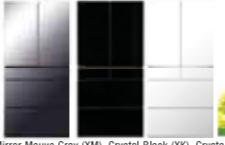
Available on the App Store



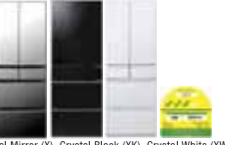

GET IT ON Google Play



\* 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-GWC670TS
Body Colour	 Crystal Mirror (X), Crystal Textured Champagne (XTN)	 Crystal Black (XX), Crystal White (XW), Crystal Umber (XH)	 Mirror Mauve Gray (XM), Crystal Black (XX), Crystal White (XW)
Gross Capacity (L)	Total	788	716
	Refrigerator Compartment	348	348
	Vacuum Compartment	47	52
	Extra Fresh Room (-1°C)	-	-
	Chilled Compartment	-	-
	Vegetable Compartment	140	140
	Selectable Zone Compartment (Upper)	-	-
	Selectable Zone Compartment (Lower)	-	-
Storage Capacity (L)	Freezer Compartment (Upper + Lower + Ice)	253	220
	Total	572	525
	Refrigerator Compartment	342	306
	Vacuum Compartment	18	14
	Extra Fresh Room (-1°C)	-	-
	Chilled Compartment	-	-
	Vegetable Compartment	95	88
	Selectable Zone Compartment (Upper)	-	-
Cooling System	Selectable Zone Compartment (Lower)	-	-
	Freezer Compartment (Upper + Lower + Ice)	117	117
	Frost Recycle Cooling	o	o
	Multi Valve Control	o	o
	Independent Cooling System (2 Evaporators)	o	o
	Inverter Compressor	o	o
	Eco Intelligent Control	o	o
	Refrigerant	R600a	R600a
Refrigerator Compartment	Vacuum Insulation Panel (VIP)	o	o
	Vacuum Compartment	Platinum Catalyst with Ruthenium approx. +1°C/-1°C	Platinum Catalyst with Ruthenium approx. +1°C/-1°C
	Extra Fresh Room (-1°C)	-	-
	Chill Room (-1°C)	-	-
	Sensor Cooling	o (3rd & 4th Shelves)	o (3rd & 4th Shelves)
	Moisture Cooling	-	-
	Quick Cooling	-	-
	LED Lighting	o	o
	Auto Door	o	o
	Tempered Glass Shelf	o (Upper 2 Shelves)	o (Upper 2 Shelves)
	Height Adjustable Pockets	o	o
	Height Adjustable Shelves	o	o
Automatic Ice Making Compartment	Accessory Box With Egg Tray	-	-
	Independent Ice Storage	o	o
	Quick Ice Making	o	o
	Automatic Cleaning Function	o	o
	Water Filter	o	o
	Stop Ice Making	o	o
	Detachable Ice Tray	o	o
	Signal for Water Supply	o	o
Upper Freezer Compartment	Aluminum Tray	o	o
	Quick Freezing	-	-
	Selectable Zone	-	-
Lower Freezer Compartment	Aluminum Tray	o (Upper Area)	o (Top)
	Delicious Freezing	o (Upper Area)	o (Upper Area)
	Quick Freezing	-	-
	Auto Drawer	o	o
Vegetable Compartment	3-layer Freezer Case	o	o
	Aero-care Vege Compartment	o	o
	Moist-guard Vegetable Compartment	-	-
	Auto Drawer	o	o
	2-layer Vegetable Case	o	o
Other Features	Triple Deodorisation Filter	o	o
	Lifestyle Memory Control	o	o
	IoT Function	o	o
	Control Panel (Touch Screen Controller)	o	o
	Energy Saving Mode	o	o
	Flat Back (No clearance required on the back side)	o	o
	Door-opened Alarm	o	o
	Refrigerator Compartment	o	o
	Ice Making Compartment	o	o
	Upper Freezer Compartment	o	o
	Lower Freezer Compartment	o	o
	Vegetable Compartment	o	o
Selectable Zone Compartment	-	-	
Weight (kg)	144	143	147
Dimensions (WxHxD)(mm)	880 x 1833 x 738	880 x 1833 x 738	880 x 1843 x 654

Model Name	R-HW620RS	R-HW540RS	R-HV490RS	R-HWS480KS
Body Colour	 Crystal Mirror (X), Crystal Black (XX), Crystal White (XW)	 Crystal Black (XX), Crystal White (XW), Crystal Champagne (XN)	 Crystal Mirror (X), Crystal Black (XX), Crystal White (XW)	 Crystal Mirror (X), Crystal Champagne (XN)
Gross Capacity (L)	Total	648	576	500
	Refrigerator Compartment	287	258	225
	Vacuum Compartment	43	37	32
	Extra Fresh Room (-1°C)	-	-	-
	Chilled Compartment	-	-	-
	Vegetable Compartment	118	103	86
	Selectable Zone Compartment (Upper)	-	-	-
	Selectable Zone Compartment (Lower)	-	-	-
Storage Capacity (L)	Freezer Compartment (Upper + Lower + Ice)	200	178	157
	Total	475	416	379
	Refrigerator Compartment	273	245	225
	Vacuum Compartment	15	11	-
	Extra Fresh Room (-1°C)	-	-	-
	Chilled Compartment	-	-	-
	Vegetable Compartment	80	69	62
	Selectable Zone Compartment (Upper)	-	-	-
Cooling System	Selectable Zone Compartment (Lower)	-	-	-
	Freezer Compartment (Upper + Lower + Ice)	107	91	80
	Frost Recycle Cooling	o	o	o
	Multi Valve Control	o	o	o
	Independent Cooling System (2 Evaporators)	o	o	o
	Inverter Compressor	o	o	o
	Eco Intelligent Control	o	o	o
	Refrigerant	R600a	R600a	R600a
Refrigerator Compartment	Vacuum Insulation Panel (VIP)	o	o	o
	Vacuum Compartment	Platinum Catalyst with Ruthenium approx. -1°C	Platinum Catalyst with Ruthenium approx. -1°C	Platinum Catalyst with Ruthenium approx. +1°C/-1°C
	Extra Fresh Room (-1°C)	-	-	-
	Chill Room (-1°C)	-	-	-
	Sensor Cooling	-	-	-
	Moisture Cooling	-	-	-
	Quick Cooling	o	o	o
	LED Lighting	o	o	o
	Auto Door	o	o	o
	Tempered Glass Shelf	o	o	o
	Height Adjustable Pockets	o	o	o
	Height Adjustable Shelves	o	o	o
Automatic Ice Making Compartment	Accessory Box With Egg Tray	o	o	o
	Independent Ice Storage	o	o	o
	Quick Ice Making	o	o	o
	Automatic Cleaning Function	o	o	o
	Water Filter	o	o	o
	Stop Ice Making	o	o	o
	Detachable Ice Tray	o	o	o
	Signal for Water Supply	o	o	o
Upper Freezer Compartment	Aluminum Tray	o	o	o
	Quick Freezing	-	-	-
	Selectable Zone	-	-	-
Lower Freezer Compartment	Aluminum Tray	o (Upper Area)	o (Upper Area)	o (Upper Area)
	Delicious Freezing	o (Upper Area)	o (Upper Area)	o (Upper Area)
	Quick Freezing	-	-	-
	Auto Drawer	o	o	o
Vegetable Compartment	3-layer Freezer Case	o	o	o
	Aero-care Vege Compartment	o	o	o
	Moist-guard Vegetable Compartment	-	-	-
	Auto Drawer	o	o	o
	2-layer Vegetable Case	o	o	o
Other Features	Triple Deodorisation Filter	o	o	o
	Lifestyle Memory Control	o	o	o
	IoT Function	o	o	o
	Control Panel (Touch Screen Controller)	o	o	o
	Energy Saving Mode	o	o	o
	Flat Back (No clearance required on the back side)	o	o	o
	Door-opened Alarm	o	o	o
	Refrigerator Compartment	o	o	o
	Ice Making Compartment	o	o	o
	Upper Freezer Compartment	o	o	o
	Lower Freezer Compartment	o	o	o
	Vegetable Compartment	o	o	o
Selectable Zone Compartment	-	-	-	
Weight (kg)	125	118	107	105
Dimensions (WxHxD)(mm)	685 x 1833 x 738	650 x 1833 x 699	650 x 1833 x 649	600 x 1833 x 699