

Rice Cooker

HITACHI



凝縮された理想



THE EPITOME OF DESIRE

Our Rice Cookers are Made in Japan

And Stocked with Innovative Features



Harnessing the best of Hitachi technology, we derive immense pleasure in delivering advanced Pressure and Steam Induction Heating (IH) rice cookers through proprietary technologies. Its unique IH technology helps retain the original quality and taste of the grain. Comes with specially-made pot for high heat transfer and improves heat reduction and retention. With Innovative Vapor Cut technology, the rice cooker can be conveniently placed anywhere.

Hitachi Made in Japan rice cooker gives you deliciously-cooked rice of the softest texture and sweetest taste. With Hitachi, you've got it made.

Steam Recycling Mechanism

Trapped steam turns into water. Retained water is heated and turns into steam again. This recycling method keeps rice warm and fresh.



Vapor Cut

Steam within cooker converts to water. Vapor Cut Technology ensures minimal steam escape, so cooker can be placed almost anywhere.



High Heating Thermal Sprayed Thick Iron Pot

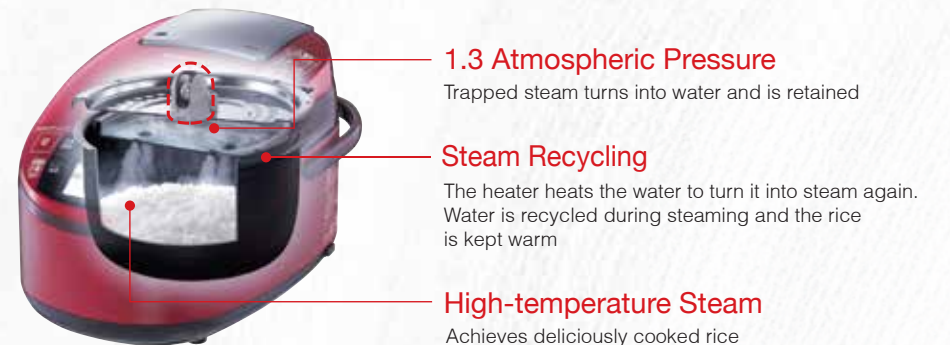
Gold Fluorine coating permits high heat transfer, Thermal Spray process improves heat induction and retention.



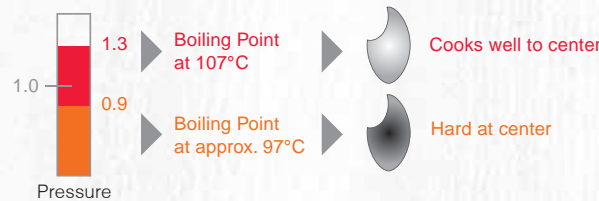
RZ-KV180Y/100Y

Optimum Atmospheric Pressure

High 1.3 atmospheric pressure generates high temperature steam that cooks thoroughly to the core of each grain. Even and fast cooking produces an environment that seals in the flavor without burning the rice or soaking it out. Steam is delivered at regular intervals to maintain a high temperature that keeps rice deliciously warm, moist and fresh.



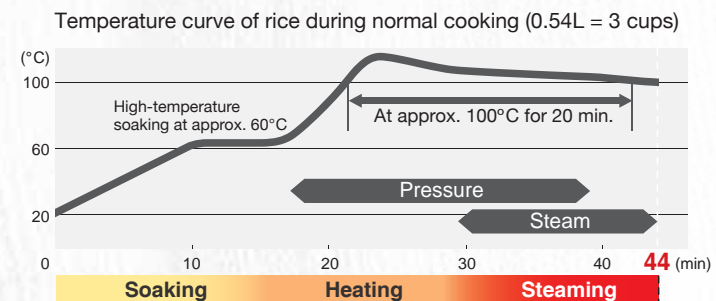
Optimum Atmospheric Pressure & Temperature



A conventional rice cooker achieves a maximum of 100°C but some areas may be unevenly cooked at below 97°C depending on heating conditions. However in order to achieve the best evenly cooked rice quality, optimum temperature must be 98°C and above. Hitachi IH Rice Cookers achieve this with its 1.3 atmospheric pressure cooking combined with the boiling point of 107°C for deliciously cooked rice.

Delicious Rice with Pressure and Steam

Pressure and Steam maintain a high temperature to thoroughly steam and cook rice.

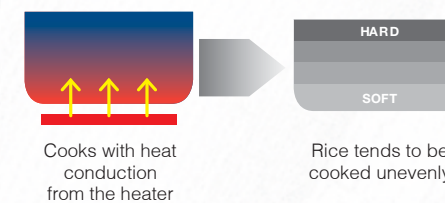


Induction Heating (IH) Technology

With IH, the heat is transferred into the rice by alternating electrical current. This minimizes damage to the original quality and taste of the grain.

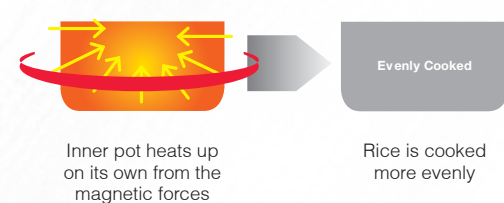
Micro-Computer Type

Cooks with heat conduction from the heater. Rice tends to be cooked unevenly.

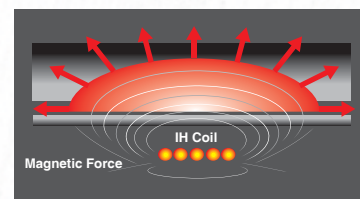


IH Type

Inner pot heats up on its own from the magnetic forces. Rice is cooked more evenly.



High Heating Thermal Sprayed Thick Iron Pot



Iron responds best to IH and is heated up faster

High Heating Iron Pot

Highly heat efficient iron responds best to IH due to their ferromagnetic nature as compared to other materials such as stainless steel, aluminum or copper. Hitachi-made iron inner pot is found to have high heat-generating efficiency of 82-84%. This enables heat to be transferred more deeply to the center of the pot.



This specially-made pot is equipped with Gold Fluorine coating that permits high heat transfer, while the Thermal Spray process improves heat induction and retention.

Vapor Cut

With the innovative Vapor Cut Technology that traps steam within the cooker, the IH Rice Cooker can be conveniently placed anywhere. As it hardly emits any exhaust steam, you don't have to worry about moisture damaging surrounding walls or furniture.



Rice Cooking Test in Glass Case



Convenient Features



*Image shown for Japan market only. May differ from actual product.

RZ-KV180Y/100Y

- 1.8 / 1.0 Liter Capacity
- Pressure & Steam
- High Heating Thermal Sprayed Thick Iron Pot
- Vapor Cut Technology



Optimum Atmospheric Pressure

High 1.3 atmospheric pressure generates high temperature steam that cooks thoroughly to the core of each grain. Even and fast cooking produces an environment that seals in the flavor without burning the rice or soaking it out. Steam is delivered at regular intervals to maintain a high temperature that keeps rice deliciously warm, moist and fresh.



1.3 Atmospheric Pressure

Trapped steam turns into water and is retained

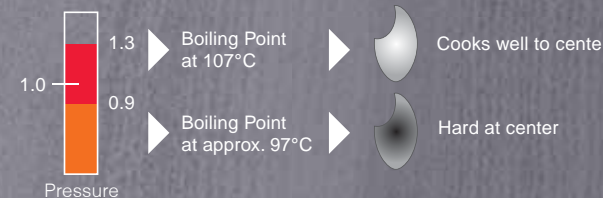
Steam Recycling

The heater heats the water to turn it into steam again. Water is recycled during steaming and the rice is kept warm

High-temperature Steam

Achieves deliciously cooked rice

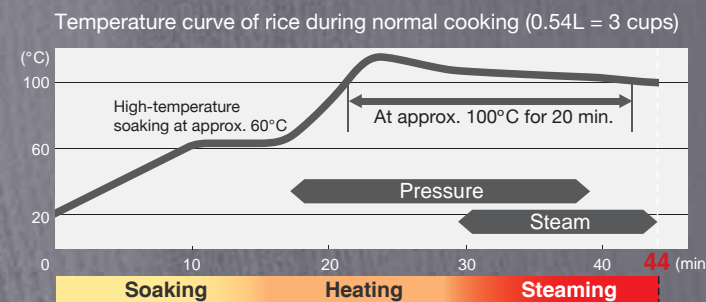
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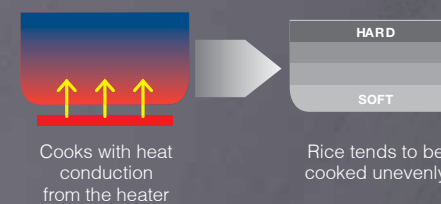


Induction Heating (IH) Technology

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Micro-Computer Type

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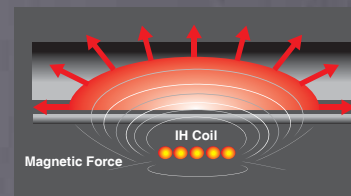


IH Type

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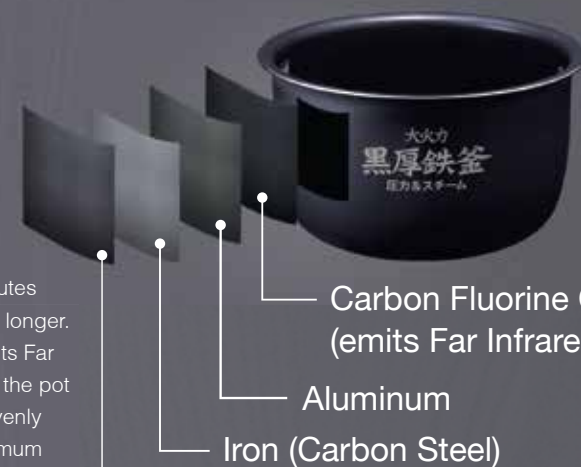
High Heating Black & Thick Iron Pot



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Highly heat efficient iron responds best to IH due to their ferromagnetic nature as compared to other materials such as stainless steel, aluminum or copper. Hitachi-made iron inner pot is found to have high heat-generating efficiency of 82-84%. This enables heat to be transferred more deeply to the center of the pot.



This unique inner pot distributes heat evenly and retains heat longer. Carbon Fluorine coating emits Far Infrared Rays that penetrate the pot easily. Heat is transmitted evenly throughout the pot with minimum warm-up time needed.

Minimal Vapor Escape

Cooks rice with reduced visible steam.

Convenient Features



Fluorine Coating for Hassle-free Cleaning



Easy-to-read Water Level Indicator



Removable Inner Lids and Steam Caps for Easy Washing

RZ-KG18Y/10Y

- 1.8 / 1.0 Liter Capacity
- Pressure & Steam
- High Heating Black & Thick Iron Pot



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Printed Date: 1st June 2022. All models & specifications in content are subjected to change without prior notice. Colour tone of actual products may differ from those shown in this catalogue.

Pressure & Steam IH Rice Cooker

Model	RZ-KV180Y	RZ-KV100Y	RZ-KG18Y	RZ-KG10Y	
Capacity	1.8L (10 Cups)	1.0L (5.5 Cups)	1.8L (10 Cups)	1.0L (5.5 Cups)	
External Appearance					
Inner Pot	Pot & Inner Coating	Thermal Sprayed Thick Iron Pot	Gold Fluorine Coating	Black & Thick Iron Pot	Carbon Fluorine Coating
	Thickness	3.0mm		2.3mm	
Pressure	1.3 Atmospheric Pressure				
Boiling Point	107°C High Temperature				
Vapor Cut	●		-		
Steam Warm	Warm (24h)/Warm Hi (12h)				
Steam Reheat	●		●		
Rice Menu	White: Normal, Rapid, Mix, Porridge Brown: Normal, Mix, Porridge				
Small Amount ECO Cooking	●		●		
Variety Menu	Risotto, Steam, Cake				
Display Panel	White LCD with Back Light		LCD		
Language	Language	English			
	Panel	English/Chinese (Traditional)			
	Extra Sticker	Chinese (Simplified), Korean, Japanese			
Instruction Manual	English, Chinese (Traditional/Simplified), Korean, Japanese				
Power Source	220-230V, 50/60Hz				
Power Consumption (Max.)	1400W				
Dimensions W×D×H (mm)	301×424×254	258×378×236	301×414×245	258×364×227	
Weight (kg)	Approx. 7.9	Approx. 6.2	Approx. 7.4	Approx. 5.7	
Accessories	Rice Scoop, Rice Scoop Holder, Measuring Cup ×1, Steaming Plate				