

INSIGNIA™

USER GUIDE

2.6 Qt Rice Cooker

NS-RC14WH7



Before using your new product, please read these instructions to prevent any damage.

Contents

Introduction	2
IMPORTANT SAFEGUARDS.....	2
Features	4
Package contents.....	4
Main features.....	4
Using your rice cooker.....	5
Preparing to cook.....	5
Cooking rice	5
Rice/water measurement table.....	6
Steaming foods.....	7
Cooking rice and steaming food at the same time.....	8
Cleaning and maintaining your rice cooker	9
Troubleshooting	10
Specifications.....	11
ONE-YEAR LIMITED WARRANTY.....	12

Introduction

Congratulations on your purchase of a high-quality Insignia product. Your NS-RC14WH7 represents the state of the art in rice cooker design and is designed for reliable and trouble-free performance.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

READ ALL INSTRUCTIONS BEFORE USING

- 1 Do not touch hot surfaces. Use the handles or knobs.
- 2 Use only on a level, dry, and heat-resistant surface.
- 3 To protect against fire, electric shock, and injury to persons, do not immerse the cord, plug, or the rice cooker in water or any other liquid. See instructions for cleaning.
- 4 Close supervision is necessary when the rice cooker is used by or near children.
- 5 Unplug your rice cooker from the outlet when not in use and before cleaning. Allow the unit to cool before removing or replacing parts and before cleaning the rice cooker.
- 6 Do not operate any rice cooker with a damaged cord or plug, or after the rice cooker malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.

- 7 The use of accessory attachments not recommended by the manufacturer may result in fire, electrical shock, or injury.
- 8 Do not use outdoors.
- 9 Do not let the cord touch hot surfaces or hang over the edge of a counter or table.
- 10 Do not place on or near a hot gas or electric burner or in a heated oven.
- 11 Do not use the rice cooker for other than its intended purpose.
- 12 Use extreme caution when moving the rice cooker containing rice or liquids.
- 13 Do not touch, cover, or obstruct the steam vent on the top of the rice cooker as it is extremely hot and may cause scalding.
- 14 Use only with a 120V AC power outlet.
- 15 Always unplug by gripping the electrical plug. Never pull on the cord.
- 16 The rice cooker should be operated on a separate electrical circuit from other operating rice cookers. If the electrical circuit is overloaded with other appliances, the rice cooker may not operate properly.
- 17 Always make sure that the outside of the inner cooking pot is dry prior to use. If the inner pot is returned to the cooker when wet, it may damage or cause the product to malfunction.
- 18 Use extreme caution when opening the lid during or after cooking. Hot steam can escape and may cause scalding.
- 19 Rice should not be left in the inner cooking pot with the Keep-Warm function on for more than 12 hours.
- 20 To prevent damage or deformation, do not use the inner cooking pot on a stovetop or burner.
- 21 **Always** attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to "off", then remove the plug from the wall outlet.
- 22 Household use only.
- 23 Do not immerse in water.

CAUTION: To reduce the risk of electrical shock, cook only in the removable inner cooking pot provided.

SAVE THESE INSTRUCTIONS

Polarized power plug

This rice cooker has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use. If an extension cord is used:

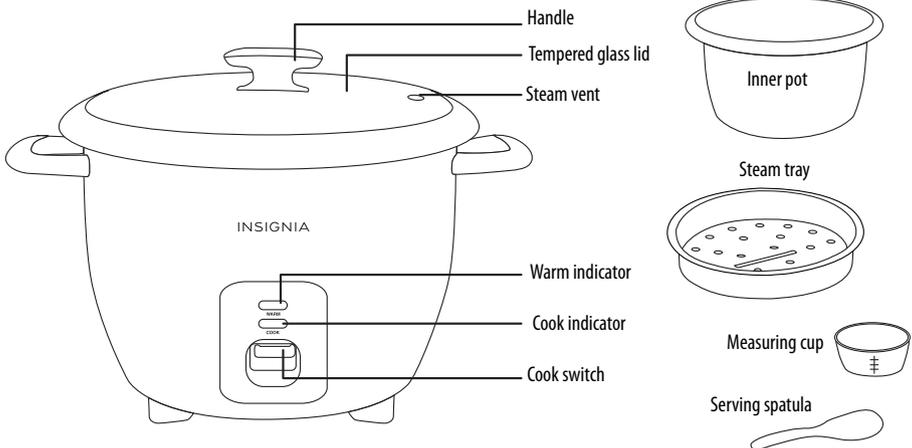
- The marked electrical rating of the extension cord should be at least as great as electrical rating of the appliance.
- The longer cord should be arranged so that it will not drape over the counter or table top where it could be pulled on by children or tripped over unintentionally.
- If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

Features

Package contents

- 2.6 Qt rice cooker
- Inner pot
- Serving spatula
- Steam tray
- Measuring cup
- *User Guide*
- *Quick Setup Guide*

Main features



Using your rice cooker

Preparing to cook

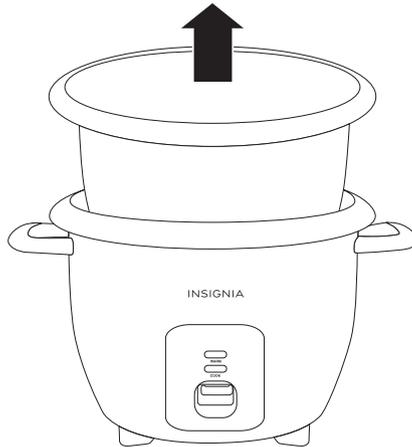
- Read all instructions and important safeguards.
- Remove all packaging materials and make sure that all items have been received in good condition.
- Tear up all plastic bags as they can pose a risk to children.
- Remove the inner cooking pot from the rice cooker, wash it, the lid, and accessories with warm, soapy water. Rinse and dry thoroughly.

Note: Do not use abrasive cleaners or scouring pads.

- Wipe the body clean with a damp cloth.
- Do not immerse the rice cooker base, cord, or plug in water at any time.

Cooking rice

- 1 Remove the inner pot and add rice using the provided measuring cup.



- 2 Rinse the rice to remove the excess starch, then drain.
- 3 Add water to the line matching the number of cups of rice being cooked. See the "Rice/water measurement table" on page 6 for water amounts.
- 4 Make sure that the inner pot is dry and free of debris, then place it into the rice cooker.
- 5 Place the lid securely onto the rice cooker.
- 6 Plug in the rice cooker, then press the **COOK** switch. The Cook indicator turns on and the rice begins cooking.
- 7 When the rice is ready, the **COOK** switch flips up to the Keep-Warm position and the Warm indicator turns on.

- 8 Stir the rice with the serving spatula to distribute any remaining moisture.
- 9 Unplug the rice cooker when it's not in use.

Caution: Don't leave rice in the rice cooker in the Keep Warm mode for more than 12 hours.

Helpful hints:



- If you misplace the measuring cup, use a 3/4 measuring cup.
- To add more flavor to the rice, try substituting a favorite meat or vegetable broth or stock. The ratio of broth/stock to rice is the same as water to rice.
- For approximate rice cooking times and suggested rice/water ratios, see the "Rice/water measurement table" on page 6.

Rice/water measurement table

Uncooked Rice	Water Line	Cooked Rice Yield	Cooking time (white rice)
2 Rice Cooker Cups*	Line 2	4 Rice cooker cups	30-35 minutes
3 Rice Cooker Cups*	Line 3	6 Rice cooker cups	33-38 minutes
4 Rice Cooker Cups*	Line 4	8 Rice cooker cups	38-43 minutes
5 Rice Cooker Cups*	Line 5	10 Rice cooker cups	40-45 minutes
6 Rice Cooker Cups*	Line 6	12 Rice cooker cups	43-48 minutes
7 Rice Cooker Cups*	Line 7	14 Rice cooker cups	45-50 minutes

*Rice Cooker Cup = 3/4 cup.

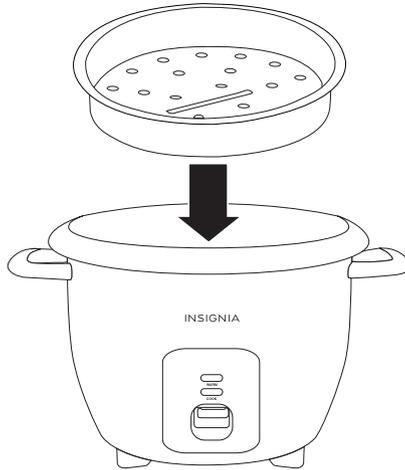
Notes:

- The water lines in the inner pot are for white rice only.
- Do not place more than seven cups of uncooked rice into the rice cooker at one time. The maximum capacity is seven rice cooker cups* of uncooked rice which yields 14 rice cooker cups* of cooked rice.

Steaming foods



- 1 Remove the inner pot and add two cups of water.
- 2 Make sure that the inner pot is dry and free of debris, then place it into the rice cooker.
- 3 Place the food to be steamed onto the steam tray.
- 4 Place the steam tray into the rice cooker, then cover with the lid.



- 5 Plug in the rice cooker, then press the **COOK** switch. The Cook indicator turns on and the rice cooker begins steaming.
- 6 After the suggested amount of time has passed, carefully remove the lid and check the food to see if it's done.
- 7 If food is fully cooked, push the **COOK** switch up to stop cooking and change to Keep-Warm.
- 8 Unplug the rice cooker when it's not in use.

Helpful hints:



- Keep the lid closed during the entire steaming process. Opening the lid causes a loss of heat and steam, resulting in a slower cooking time. If you need to open the lid, add a small amount of water to help restore the cooking time.
- Altitude, humidity, and outside temperature affect cooking times.
- Frozen vegetables take longer to cook.
- Since most vegetables only absorb a small amount of water, there is no need to increase the amount of water with a larger serving of vegetables.

Vegetable steaming guide

Vegetable	Water	Cooking Time
Asparagus	1/2 cup	7 minutes
Broccoli	1/4 cup	5 minutes
Cabbage, Carrots, Cauliflower, or Corn	1 cup	15 minutes
Eggplant	1-1/4 cup	15 minutes
Green Beans	1 cup	15 minutes
Peas, Spinach, Squash, or Zucchini	1/2 cup	7 minutes

Meat steaming guide

Meat	Water	Cooking Time	Safe Temperature
Fish	2 cups	15 minutes	140°
Chicken	2-1/2 cups	20 minutes	165°
Pork	2-1/2 cups	20 minutes	160°
Beef	2-1/2 cups	Medium - 15 minutes Medium-Well - 20 minutes Well - 23 minutes	160°

Note: These steaming charts are for reference only. Actual cooking times may vary.

Cooking rice and steaming food at the same time

A convenient feature of this rice cooker is its ability to both cook rice and steam food simultaneously, which makes it ideal for creating delicious all-in-one meals.

- 1 Remove the inner pot and add the desired amount of rice and water.

Note: Do not attempt to cook more than seven cups (uncooked) white or brown rice if simultaneously using the steam tray or the steam tray will not fit once the rice cooks.

- 2 Make sure that the inner pot is dry and free of debris, then place it into the rice cooker.
- 3 Refer to the steaming guides for vegetables (on page 8) or meat (on page 8) for approximate steaming times. It is best to insert the food to be steamed toward the end of the rice cooking cycle so that your meal is fresh and warm all at once.

- 4 Add the vegetables or meat into the steam tray, then open the lid, using caution as steam escaping will be extremely hot, and place the steam tray into the rice cooker.
- 5 Close the lid and allow the cooker to resume cooking.
- 6 Once food has steamed for the correct length of time, open the lid.

Caution: Use caution when opening the lid as steam escaping will be extremely hot.

- 7 Remove the steam tray and check the food to be sure it has been thoroughly cooked.

Caution: Use caution when removing the steam tray, as it will be hot.

- 8 If the rice has not finished cooking, close the lid and allow the rice to continue cooking until it's done. Once the rice is finished, the rice cooker will automatically switch to Keep-Warm mode.

Note: It is possible to begin steaming food at any point during the rice cooking cycle. However, it is recommended that you steam food toward the end of the cycle so that the steamed food does not grow cold or become soggy before the rice is ready.

Cooking soup, chili, and stew



- 1 Add the ingredients, then press the **COOK** switch to begin cooking.
- 2 Using caution to avoid escaping steam, remove the lid and stir occasionally with a long-handled wooden spatula.
- 3 After food is fully cooked, push the **COOK** switch up to switch the rice cooker to Keep-Warm.
- 4 When finished serving, turn the rice cooker off by unplugging the power cord.

Cleaning and maintaining your rice cooker

- 1 Hand wash the inner cooking pot and all accessories or wash them in the dishwasher.
- 2 Wipe the rice cooker body clean with a damp cloth.
- 3 Thoroughly dry the rice cooker body and all accessories.

4 Reassemble the rice cooker for the next use.

Notes:

- Top rack dishwasher safe.
- Do not use harsh abrasive cleaners, scouring pads, or products that are not considered safe to use on non-stick surfaces.
- If washing in the dishwasher, a slight discoloration to the inner pot and accessories may occur. This is cosmetic only and will not affect performance.

Troubleshooting

Caution: Do not try to repair your rice cooker yourself. Doing so invalidates the warranty.

PROBLEM	SOLUTION
The rice cooker will not turn on	Make sure that the power cord is plugged in and that the wall outlet is on. If not, check the circuit breaker and reset if necessary.
	This may be a problem with the internal circuitry and connections. Take your rice cooker to a Best Buy authorized service center for repair.
	Make sure that the power cord isn't damaged. If it is, take your rice cooker to a Best Buy authorized service center for repair.
The rice cooker will not stay on	If the button on the rice cooker can't be pressed down to turn it on, or if it is missing or broken, you'll need to take your rice cooker to a Best Buy authorized service center for repair.
	If the rice cooker continues to heat up after you take the rice bowl out, you need to take your rice cooker to a Best Buy authorized service center for repair.
The indicator light will not turn on	If the rice cooker is heating properly, but the light isn't indicating whether the rice is cooked or kept warm, the light bulbs are probably burnt out and need to be replaced. Take your rice cooker to a Best Buy authorized service center for repair.
	The light could be improperly connected to the circuitry. Take your rice cooker to a Best Buy authorized service center for repair.
The rice is too dry or hard after cooking	Additional water and cooking time will soften the rice. Add ½ to 1 cup of water (depending on how dry it is) and stir through. Close the lid and press the COOK switch. When the rice cooker switches to warming mode, check the consistency and repeat as necessary.

PROBLEM	SOLUTION
Rice is too moist or soggy after cooking	Too much water was added. Stir the rice to redistribute the bottom part of the rice, as well as release excess moisture. Close the lid and allow the rice cooker to remain on warming mode for 10-30 minutes as needed, stirring occasionally.

Specifications

Volume	2.6 Qt
Dimensions (H x W x D)	8.9 x 11.34 x 9.45 in (22.6 x 28.8 x 24 cm)
Weight	4 lbs (1.8 kg)
Power	120V ~ 60 Hz
Power consumption	500 W



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

ONE-YEAR LIMITED WARRANTY

Definitions:

The Distributor* of Insignia branded products warrants to you, the original purchaser of this new Insignia-branded product ("Product"), that the Product shall be free of defects in the original manufacturer of the material or workmanship for a period of one (1) year from the date of your purchase of the Product ("Warranty Period").

For this warranty to apply, your Product must be purchased in the United States or Canada from a Best Buy branded retail store or online at www.bestbuy.com or www.bestbuy.ca and is packaged with this warranty statement.

How long does the coverage last?

The Warranty Period lasts for 1 year (365 days) from the date you purchased the Product. Your purchase date is printed on the receipt you received with the Product.

What does this warranty cover?

During the Warranty Period, if the original manufacture of the material or workmanship of the Product is determined to be defective by an authorized Insignia repair center or store personnel, Insignia will (at its sole option): (1) repair the Product with new or rebuilt parts; or (2) replace the Product at no charge with new or rebuilt comparable products or parts. Products and parts replaced under this warranty become the property of Insignia and are not returned to you. If service of Products or parts are required after the Warranty Period expires, you must pay all labor and parts charges. This warranty lasts as long as you own your Insignia Product during the Warranty Period. Warranty coverage terminates if you sell or otherwise transfer the Product.

How to obtain warranty service?

If you purchased the Product at a Best Buy retail store location or from a Best Buy online website (www.bestbuy.com or www.bestbuy.ca), please take your original receipt and the Product to any Best Buy store. Make sure that you place the Product in its original packaging or packaging that provides the same amount of protection as the original packaging.

To obtain warranty service, in the United States call 1-888-BESTBUY or in Canada call 1-866-BESTBUY. Call agents may diagnose and correct the issue over the phone.

Where is the warranty valid?

This warranty is valid only in the United States and Canada at Best Buy branded retail stores or websites to the original purchaser of the product in the county where the original purchase was made.

What does the warranty not cover?

This warranty does not cover:

- Customer instruction/education
- Installation
- Set up adjustments
- Cosmetic damage
- Damage due to weather, lightning, and other acts of God, such as power surges
- Accidental damage
- Misuse
- Abuse
- Negligence
- Commercial purposes/use, including but not limited to use in a place of business or in communal areas of a multiple dwelling condominium or apartment complex, or otherwise used in a place of other than a private home.
- Modification of any part of the Product, including the antenna
- Display panel damaged by static (non-moving) images applied for lengthy periods (burn-in).
- Damage due to incorrect operation or maintenance

- Connection to an incorrect voltage or power supply
- Attempted repair by any person not authorized by Insignia to service the Product
- Products sold "as is" or "with all faults"
- Consumables, including but not limited to batteries (i.e. AA, AAA, C etc.)
- Products where the factory applied serial number has been altered or removed
- Loss or Theft of this product or any part of the product
- Display panels containing up to three (3) pixel failures (dots that are dark or incorrectly illuminated) grouped in an area smaller than one tenth (1/10) of the display size or up to five (5) pixel failures throughout the display. (Pixel based displays may contain a limited number of pixels that may not function normally.)
- Failures or Damage caused by any contact including but not limited to liquids, gels or pastes.

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