

INSIGNIA™

6-Quart Pressure Cooker

NS-PC6SS7



Recipes are included with this manual!

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

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Introduction

Congratulations on your purchase of a high-quality Insignia product. Your NS-PC6SS7 represents the state of the art in pressure cooker design and is designed for reliable and trouble-free performance.

IMPORTANT SAFETY INSTRUCTIONS

When using a pressure cooker, basic precautions should always be followed, including the following:

READ ALL INSTRUCTIONS BEFORE USING

- 1 Do not touch hot surfaces - use handles.
- 2 To avoid the risk of electric shock, do not immerse the pressure cooker or cord in water or other liquids.
- 3 Keep the pressure cooker away from children to avoid accidents. Close supervision is necessary when any appliance is used by or near children.
- 4 Unplug from the wall outlet when not in use or before cleaning. Allow to cool before installing or removing parts and before cleaning.
- 5 Do not operate the pressure cooker with a damaged cord or if the pressure cooker has been dropped or damaged. To avoid the risk of electric shock, do not disassemble the pressure cooker. Take it to a qualified serviceman for examination and repair. Incorrect assembly might result in a risk of electric shock when the pressure cooker is used after reassembly.
- 6 Use of accessories not recommended by the manufacturer may cause injuries.
- 7 Do not use outdoors.
- 8 Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- 9 Do not place on or near a gas or electric burner or an oven. Never put the whole appliance in a dishwasher (only the inner cooking pot is dishwasher safe).
- 10 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 11 To disconnect, push the **Keep Warm/Cancel** button on the control panel and remove the plug from the wall outlet.
- 12 Only use this pressure cooker for its intended purpose.
- 13 This appliance is for household use only.
- 14 Caution - to reduce the risk of electric shock, cook only in the included inner cooking pot.
- 15 Do not place the unit on an unstable surface or on a surface that might block the vent hole on the bottom, such as newspapers or foam.
- 16 Do not use this pressure cooker in a location near water or fire, or in a place exposed to direct sunlight or splashing oil.
- 17 Put the appliance in a place out of reach of children.

- 18** Do not immerse the pressure cooker, power cord, or plug in water or other liquid in order to protect against electric shock hazards.
- 19** If the electric cord or plug is damaged, or if the pressure cooker malfunctions, turn it off immediately and send it to the service center for examination, repair, or adjustment.
- 20** Do not replace any parts inside the pressure cooker yourself. Send it to the service center for repairs.
- 21** Prior to each use, be sure to check the anti-block shield, float valve, and pressure release valve for obstructions. Wipe the surface of the inner cooking pot and the heating plate to confirm that they free of any foreign objects. Make sure that the pressure relief valve is in the Closed Vent position.
- 22** Do not use an extension cord with this appliance. A short power cord should be used to reduce the risk resulting from the cord being grabbed by children, of becoming entangled in, or tripping on a longer cord.
- 23** Some foods are not suitable for cooking in a pressure cooker. Do not attempt to cook any of the following in this cooker, as they tend to froth, foam, and sputter and may result in clogging the pressure release devices:
 - Applesauce
 - Cranberries
 - Rhubarb
 - Oatmeal/cereals
 - Noodles, macaroni, spaghetti, or any other pasta
 - Split peas
 - Pearl barley
- 24** Make sure that you use the appropriate amount of liquid when cooking.
- 25** Do not fill the cooker above the MAX FILL line inside the inner cooking pot with liquid or food.
- 26** Do not move this product or forcefully remove the cover when the pressure cooker is in operation.
- 27** Do not place your hands or face over the pressure release valve or float valve when the pressure cooker is in operation to avoid a serious burn.
- 28** After cooking, use extreme caution when removing the cover. Serious burns can result from the steam inside the unit.
- 29** When opening the cover after cooking, do not touch the inner cooking pot or cover with your hands to avoid burns.
- 30** Do not cover the pressure release valve.
- 31** Never deep fry or pressure fry in this pressure cooker. It is dangerous and may cause a fire or serious damage.

- 32** This appliance cooks under pressure. Improper use may result in scalding injuries. Make sure that the unit is properly closed before operating.
- 33** Do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over 1/2 full. Over filling may cause a risk of clogging the vent pipe and developing excess pressure.
- 34** Always check the pressure release devices to make sure that they are free of debris and clogs before use.
- 35** DO NOT OPEN THE PRESSURE COOKER UNTIL THE UNIT HAS COOLED AND ALL INTERNAL PRESSURE HAS BEEN RELEASED. If it is difficult to open the lid, it indicates that the cooker is still pressurized - do not force it open. Any pressure in the cooker can be hazardous.
- 36** Make sure that the handles are assembled and fastened properly before each use. Cracked or damaged handles should be replaced.
- 37** This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been supervised by a person responsible for their safety.
- 38** Do Not use this pressure cooker for pressure frying with oil.
- 39** Never use metal utensils with this appliance. Use plastic or wooden utensils to protect the inner cooking pot from scratches.
- 40** Intended for countertop use only.
- 41** Warning: Spilled food can cause serious burns. Keep this appliance and cord away from children. Never drape the cord over the edge of the counter, never use a power outlet below the counter, and never use with an extension cord.
- 42** When the normal operating pressure is reached, turn the heat down so that all the liquid, which creates the steam, does not evaporate.

SAVE THESE INSTRUCTIONS

Polarized power plug

This appliance 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.

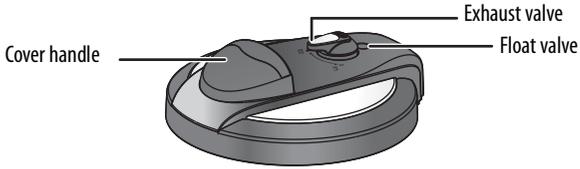
Features

Package contents

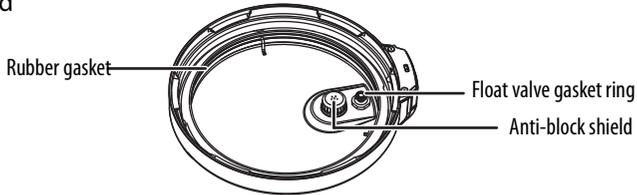
- 6-quart pressure cooker
- Rice spoon
- Soup spoon
- Measuring cup
- Power cord
- *User Guide*

Main features

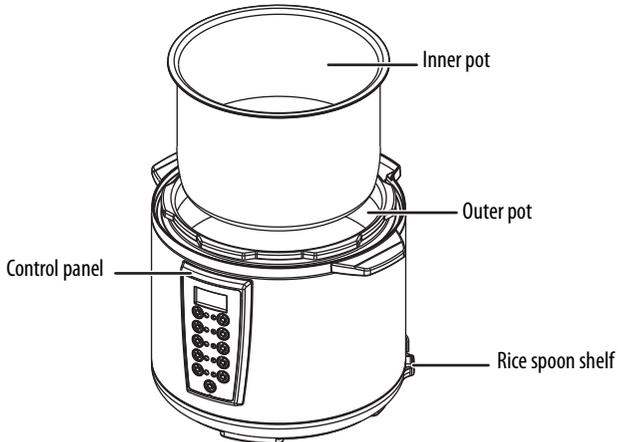
Top of lid



Bottom of lid



Pressure cooker



Control panel

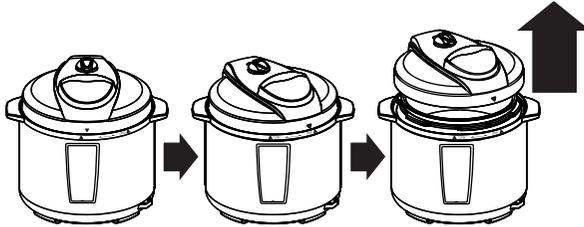


PRESET BUTTON	POSSIBLE SOLUTION
White Rice, Brown Rice, Bean/Chili, and Soup	Sets a preset length of time for pressure cooking. You can adjust the time by pressing the + or - keys.
Slow Cook	Sets a preset length of time for pressure cooking (from four to eight hours). You can adjust the time by pressing the + or - keys.
Preset	Sets the end of cooking time. Change the cooking time by pressing the + or - keys.
Saute	Use before pressure cooking, with the lid off to shorten the time it takes to get to full pressure. You can soften vegetables or cook food like rice.
Keep Warm/Cancel	Keeps cooked food warm for up to 12 hours. Or cancel the current preset and return to standby.
Steam	Boils water to steam foods.

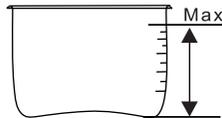
Using your pressure cooker

Preparing to cook

- 1 Unplug the pressure cooker.
- 2 Open the cover by holding the cover handle with one hand, then rotating the cover until the cover marking ▼ aligns with the "Open" mark ▲ on the housing, then open the cover.

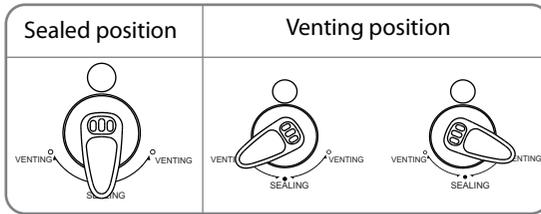


- 3 Check the float valve and exhaust valve for obstructions and confirm that all parts are installed properly, especially the rubber gasket and anti-block shield. Do this prior to each use.
- 4 Remove the stainless steel inner pot, then remove any foreign objects and water droplets from the outside of the inner pot and the inside of the housing.
- 5 Add food and water to the inner pot. The total amount of food and water should not exceed the MAX level indicated for the inner pot.



- 6 Put the inner pot into the electric pressure cooker housing, then rotate the inner pot slightly left to right to ensure good contact between the inner pot and heating plate.
- 7 Close the cover completely by holding the cover handle with one hand and rotating the cover until the cover marking ▼ aligns with the "Close" mark ▲ on the housing.

- 8 Turn the exhaust valve handle to the “sealing” mark, indicating that the pressure cooker is in airtight condition.



Notes

- To manually exhaust the pressure cooker, turn the exhaust valve to the Venting icon.
- Make sure that the float valve has fallen.

- 9 Plug in the pressure cooker.
- 10 After each use, remove any foreign objects or materials from the rubber gasket and anti-block shield. Keep clean to avoid odor.

Cautions

- Never pull the rubber gasket. Pulling the gasket may deform it, affecting the sealing and pressure of your cooker.
- Never use your pressure cooker with a damaged gasket. If your cooker has a damaged gasket, it should be sent to the service center for replacement.

Opening the cover safely

- 1 Unplug the pressure cooker.
- 2 Make sure that the pressure is released.
 - For solid foods:
You can either turn the exhaust valve to the “Venting” position until the float valve falls or put a wet towel on the cover to quicken cooling until the float valve falls.
 - For liquids:
Let the pressure cooker cool naturally, until the float valve falls on its own.
- 3 Open the cover by holding the cover handle with one hand, then rotating the cover until the cover marking ▼ aligns with the “Open” mark ▲ on the housing, then lift and open the cover.

Note

When cooking a small quantity of food, the inner pot may stick to the cover when it is opened. In this case, shake the inner pot manually, and remove the cover after the inner pot falls into the cooker body.

Cooking - general

After the initial preparations are complete and the pressure cooker is closed and ready, do the following:

- 1 Turn on the pressure cooker by plugging it in. The display blinks and shows a red horizontal line "---", indicating that the pressure cooker is ready.
- 2 Press the desired preset button. The indicator next to the preset button turns red and 10 seconds later cooking begins. The display shows a bright red horizontal line "---".

Notes

- Cooking time varies with different preset selections. The greater the food amount, the longer the cooking time.
- You can cancel the current preset and return to standby by pressing the **Keep Warm/Cancel** button.
- Within 10 seconds you can re-select preset time and function level. The electric pressure cooker will start working within 10 seconds after selection.
- While cooking, the cooker may sometimes generate the "cluck" sound. This is not a malfunction.

- 3 After the selected cooking cycle is completed your cooker automatically enters the Keep Warm state, the selected function indicator goes out, and the Keep Warm indicator turns on. At this time the display screen shows "0.0", and the cooker beeps 10 times.

Using the preset timer

You can adjust the cook times of the preset modes to fit a desired recipe.

- 1 Select the preset you want. Note that you cannot select a Preset time for Saute mode.
- 2 Within 10 seconds, press **Preset**. The time flashes on the display and the indicator next to **Preset** blinks.
- 3 Press + or - to adjust the time (in half hour increments between 2 and 24 hours), then press **Preset**. The indicator next to **Preset** turns green and 10 seconds later cooking begins.
 - The display shows the remaining time until cooking ends. To cancel the operation, press **Keep Warm/Cancel**.
 - After cooking, the pressure cooker enters the Keep Warm state automatically. This maintains your food at between 140° and 176° F (60° and 80° C).
 - The Keep Warm feature can also be turned on by pressing the **Keep Warm/Cancel** button. We recommend that you don't use the Keep Warm feature for more than eight hours.

Notes

- Cooking time varies with different preset selections. The greater the food amount, the longer the cooking time.
- You can cancel the current preset and return to standby by pressing the **Keep Warm/Cancel** button.

Cooking frozen meats

If you use meats that are 1" thick or less, the cooking time stated in the recipe can remain the same, it will just take longer for the pressure cooker to reach the pressure point. For example, if the recipe calls for the meat to be cooked for 15 minutes after pressure has been achieved, it will still be 15 minutes. It just takes longer for pressure to be achieved.

Larger cuts of meat will increase cooking times and they won't cook as well as meats that were fully or partially thawed and browned first.

Recipes

We've provided a few recipes to get you started, but you'll find plenty of recipes online on such websites as Food52, Epicurious, CookEatShare, and the Food Network. Just search for Pressure Cooker Recipes.

Cooking Rice

- 1 Measure the amount of rice you want to cook in a measuring cup (level) and clean it.
 - One measuring cup of rice is about 150 grams.
 - We don't recommend washing rice in the inner pot.
- 2 Put the cleaned rice into the inner pot and fill it with water to the correct water level.
 - The scale line inside the inner pot indicates how much water to add. For example, to cook two cups of rice, add water to line 2.
 - Water quantity can vary with rice type and hardness, but never exceed the MAX level inside the inner pot.
- 3 Place the inner pot (wiped clean) into the cooker body, then rotate it slightly from left to right to ensure full contact between inner pot and heating plate.
- 4 Put the cover in place and turn on the pressure cooker.
- 5 Press the **White Rice** button. The **White Rice** preset function indicator lights and, after 10 seconds, the cooker begins cooking.

Cooking time is around 35 minutes, but the time may slightly vary with rice amount or rice quality. After cooking, the pressure cooker switches to Keeping Warm automatically.
- 6 Open the cover (see "Using the preset timer" on page 11).

After cooking, the rice should be served after about one to three minutes on Keeping Warm.

Cooking Beef in red wine

- 4.4 lbs (2 kg) blade or chuck steak, cubed
- 1 cup (150 g) flour
- Salt and pepper, to taste
- 2 tablespoons (40 g) butter
- 2 tablespoons (40 ml) olive oil
- 2 onions, diced
- 1 leek, finely chopped
- 2 carrots, chopped
- 2 cloves garlic, minced
- 2 tablespoons parsley, chopped
- 2 tablespoons chives, chopped
- 1.6 pints (750 ml) red wine

- 1** In a plastic bag, toss the meat in flour and seasonings.
- 2** Press the **Sauté** button. The **Sauté** preset function indicator turns on and, after 10 seconds, the cooker begins cooking.
- 3** Melt the butter and oil, then place the meat into the inner pot in four batches, searing each for five minutes each.
- 4** Add onions, leek, carrots, garlic, parsley, and chives.
- 5** Pour the red wine over the top of the food and bring to the boil.
- 6** Press the **Keep Warm/Cancel** button, then press the **Slow Cook** preset button. The **Slow Cook** preset function indicator turns on and, after 10 seconds, the cooker begins cooking.
After cooking, the pressure cooker switches to Keeping Warm automatically.
- 7** Open the cover (see “Using the preset timer” on page 11).

Cooking Butter Chicken

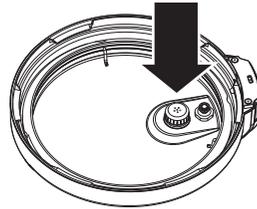
- 2 tablespoons olive oil
 - 1 teaspoon ginger, minced
 - 3 small onions, sliced thinly
 - 2 teaspoons cayenne pepper, ground
 - 2 teaspoons paprika, ground
 - 1 teaspoon coriander seeds, ground
 - 2 teaspoons turmeric, ground
 - 2 teaspoons cumin, ground
 - 2 x 14.2 oz. (420 ml) cans tomatoes, diced
 - 4.4 lbs. (2 kg) chicken breast, diced
 - 10 oz. (300 ml) pure cream
 - Fresh coriander to taste
- 1 Finish cooking preparation according to “Preparing to cook” on page 9.
 - 2 Press the **Sauté** button. The **Sauté** preset function indicator turns on and, after 10 seconds, the cooker begins cooking.
 - 3 Add the oil, garlic, and onions and saute until softened.
 - 4 Add the spices and stir until combined. Stir the tomatoes and chicken breast until everything is evenly coated.
 - 5 Pour the stock over the chicken, then securely place and seal the lid onto the pressure cooker.
 - 6 Press the **Keep Warm/Cancel** button.
 - 7 Press the **Bean/Chili** button. The **Bean/Chili** preset function indicator turns on and, after 10 seconds, the cooker begins cooking.
After cooking, the pressure cooker switches to Keeping Warm automatically.
 - 8 Open the cover on according to “Opening the cover safely” on page 10.

Cleaning and maintaining your pressure cooker

Removing and installing the anti-block shield

Turn the anti-block shield counterclockwise until it comes off.

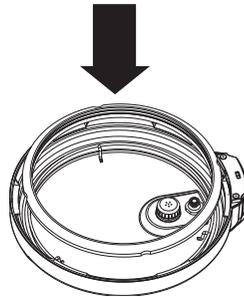
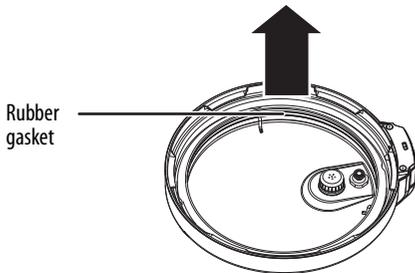
Insert and turn the anti-block shield clockwise until it seats firmly.



Removing and installing the rubber gasket

Gently grip the gasket and remove it from the groove.

Press the gasket into the groove in the cover until it seats firmly.



- 1 Prior to each use, make sure that the rubber gasket and anti-block shield are installed on the upper cover.
- 2 After each use, remove any foreign objects or cooked food from the gasket and anti-block shield. Keep clean to avoid odors. Never pull the gasket. Pulling the gasket could cause deformation which may affect sealing and pressure. A damaged gasket should never be used. Send the damaged gasket to the service center for replacement.

Cleaning your pressure cooker

After each use, clean your pressure cooker thoroughly.

- 1 Before cleaning, unplug the pressure cooker and wait until it cools down completely.
- 2 Remove the cover and inner pot, then wash them with a detergent, rinse with fresh water, and wipe them dry with a soft cloth.
- 3 Using clear water, clean the cover, including the rubber gasket, exhaust valve, anti-block shield, exhaust valve core, and float valve, then wipe them clean with a rag. After cleaning install them on the cover correctly.
- 4 Clean the cooker body with a rag. Do not immerse the cooker in water or wash with running water.

Troubleshooting

Caution

Do not try to repair your pressure cooker yourself. Doing so invalidates the warranty.

IF THIS OCCURS	DO THIS
The power cord and plug suffer from expansion, deformation, discoloration, or are damaged.	Stop using the pressure cooker immediately and send to an authorized service center for repair.
A portion of the power cord and the plug are hotter than usual.	
When you plug it in, there is an unusual sound or shock.	
There is dust or dirt on the plug or socket.	Remove dust or dirt with a dry brush.

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
It's difficult to close the cover	The rubber gasket is not positioned well.	Reposition the rubber gasket.
	The red push rod on the top of the lid is jammed by the float valve.	Push the push rod gently by hand.
It's difficult to open the cover	The float valve fails to fall after the steam has been released.	Press the float valve gently with the rice spoon.
	There is pressure inside the cooker.	Wait until the pressure is lower.
The cover is leaking	No rubber gasket.	Install the rubber gasket correctly.
	Food debris on the rubber gasket.	Clean the rubber gasket.
	Worn rubber gasket.	Replace the rubber gasket.
	The cover is not closed completely.	Close the cover again.
The float valve is leaking	Food debris on the float valve gasket.	Clean the float valve gasket.
	Float valve gasket ring worn.	Replace the float valve gasket.

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
The float valve won't rise	Excessive food and water in the cooker.	Remove food and water down to the MAX fill level.
	The cover or exhaust valve are leaking.	Return to a Best Buy store near you for inspection or repair.
The exhaust valve does not seal	The exhaust valve is not in the SEALED position.	Turn the exhaust valve to the SEALED position.
	The pressure control is failing.	Return to the service center for inspection or repair.
All indicator lights flash and C1 or C2 appears on the display	Sensor failure.	Return to the service center for inspection or repair.
All indicator lights flash and C5 appears on the display	The temperature is too high because there is no water in the inner pot.	Add water as required.
	The temperature is too high because the inner pot is not positioned correctly.	Reposition the inner pot correctly.
All indicator lights flash and C6 appears on the display	The pressure switch has failed.	Return to the service center for inspection or repair.
The rice is half cooked or too hard	There is not enough water in the inner pot.	Add water.
	The cover was closed prematurely.	When the cooking time expires, release the steam and open the cover in five minutes.
The rice is too soft	Too much water in the inner pot.	Reduce the water level.

Specifications

Volume	6 Quarts
Weight	11.6 lbs. (5.26 kg)
Power	120 V ~ 60 Hz
Power consumption	1000W

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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Contact Insignia:

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www.insigniaproducts.com

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