10 Qt. Digital Air Fryer Oven

NS-AF10DSS2/NS-AF10DBK2/NS-AF10DSS2-C



INSIGNIA

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Introduction

Congratulations on your purchase of a high-quality Insignia product. Your NS-AF10DSS2, NS-AF10DBK2, or NS-AF10DSS2-C represents the state of the art in digital air fryer oven design and is designed for reliable and trouble-free performance.

IMPORTANT SAFEGUARDS



WARNING: Read this manual carefully and completely and retain for future reference. Failure to adhere to safety instructions may result in serious injury or damage.

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

- 1 This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- 2 Keep the appliance and its cord out of reach of children. DO NOT allow the appliance to be used by children. Close supervision is necessary when used near children.
- 3 Children should not play with the appliance.
- 4 NEVER use electrical socket below counter.
- **NEVER** connect this appliance to an external timer switch or separate remote-control system.
- **6** When using this appliance, provide at least 6 inches (15.25 cm) of space above and on all sides for air circulation.
- 7 To protect against electrical shock, **DO NOT** immerse cord, plugs, or main unit housing in water or other liquid. Cook only in the basket provided.
- 8 Regularly inspect the appliance and power cord. DO NOT use the appliance if there is damage to the power cord or plug. If the appliance malfunctions or has been damaged in any way, immediately stop use and call Customer Service.
- **9 DO NOT** use an extension short cord. A short power-supply cord is used to reduce the risk of children grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord.
- 10 **ALWAYS** ensure the appliance is properly assembled before use.
- 11 **DO NOT** cover the air intake vent or air outlet while unit is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- **12** Before placing removable basket into the main unit, ensure basket and unit are clean and dry by wiping with a soft cloth.
- 13 This appliance is for household use only. DO NOT use this appliance for anything other than its intended use. DO NOT use in moving vehicles or boats. DO NOT use outdoors. Misuse may cause injury.
- 14 Intended for worktop use only. Ensure the surface is level, clean and dry. **DO**NOT move the appliance when in use.
- **15 DO NOT** place the appliance near the edge of a worktop during operation.
- 16 DO NOT use accessory attachments not recommended or sold by the manufacturer. DO NOT place accessories in a microwave, toaster oven, convection oven, or conventional oven or on a ceramic cooktop, electric coil, gas burner range or outdoor grill. The use of accessory attachments not recommended by the manufacturer may cause fire, electric shock or injuries.

- 17 **ALWAYS** ensure basket is properly closed before operating.
- **18 DO NOT** use the appliance without the removable basket installed.
- **19 DO NOT** use this appliance for deep-frying.
- 20 DO NOT place appliance on hot surfaces or near a hot gas or electric burner or in a heated oven.
- 21 Prevent food contact with heating elements. **DO NOT** overfill when cooking. Overfilling may cause personal injury or property damage or affect the safe use of the appliance.
- 22 DO NOT place items on top of unit at any time.
- 23 Socket voltages can vary, affecting the performance of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the temperatures recommended.
- **24** Should the unit emit black smoke, unplug immediately. Wait for smoking to stop before removing any cooking accessories.
- **25 DO NOT** touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal injury, **ALWAYS** use protective hot pads or insulated oven mitts and use available handles.
- 26 Extreme caution must be used when the appliance contains hot food. Improper use may result in personal injury.
- 27 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.
- 28 Spilled food can cause serious burns. Keep appliance and cord away from children. DO NOT let cord hang over edges of tables or counters or touch hot surfaces.
- 29 The basket and crisper plate become extremely hot during the cooking process. Avoid physical contact while removing the basket or plate from the appliance. ALWAYS place basket or plate on a heat-resistant surface after removing. DO NOT touch accessories during or immediately after cooking.
- 30 Cleaning and user maintenance should not be carried out by children.
- 31 To disconnect, press the power button to turn off the unit, then unplug from socket when not in use and before cleaning. Allow to cool before cleaning, disassembly, putting in or taking off parts and storage.
- **32 DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating the risk of electric shock. Please refer to <u>Cleaning your air fryer oven</u> on page <u>16</u> for regular maintenance of the appliance.

SAVE THESE INSTRUCTIONS



California Residents

WARNING: Cancer and reproductive harm - www.p65warnings.ca.gov



WARNING: To avoid injury, read and understand the instructions in this user manual before attempting to use this appliance.



WARNING:

Electrical shock hazard. Use grounded outlet only.

- DO NOT remove ground.
- DO NOT use an adapter
- DO NOT use an extension cord.

Failure to follow these instructions may result in electric shock and/or serious injury.

Overheating Protection



WARNING: THE FAILURE TO FOLLOW ANY OF THE IMPORTANT SAFEGUARDS AND/OR THE INSTRUCTIONS FOR SAFE USE IS A MISUSE OF YOUR APPLIANCE THAT CAN VOID YOUR WARRANTY AND CREATE THE RISK OF SERIOUS INJURY.

The appliance comes with an overheating protection system. It will be turned off automatically if the inner temperature control system fails. If that happens, unplug the power cord, let the appliance cool down, and send it to authorized service center for repair.

Plasticizer warning

CAUTION: To prevent plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken. Permanent blemishes may occur or stains can appear.

Automatic switch-off

The appliance comes with a built-in shut-off device that automatically shuts down the unit when it reaches the preset time. You can manually switch off the appliance at any time by pressing the Power Button. The fan will continue running for about 20 seconds to cool down the unit.

Extension cord instructions

- An extension cord may be used if the following care is exercised in their use:
 - The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance (860 W).
 - A 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.

About the power cord

Your air fryer oven 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. If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or a similar qualified person, in order to avoid hazard.

SAVE THESE INSTRUCTIONS

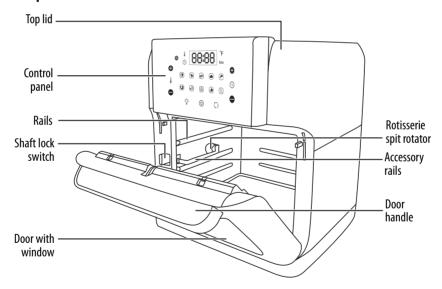
Features

- 10-quart capacity accommodates a wide assortment of foods for a variety of cooking options.
- Circular Heat technology cooks food quickly and evenly.
- Adjustable thermostat up to 400° F to accommodate a variety of recipes.
- Digital-touch-screen control panel for easy operation.
- Integrated timer that lets you set and monitor the cooking time to help ensure tasty results.
- Clear window allows you to view food while cooking.
- Easy-to-clean parts, including a dishwasher-safe cooking racks and a drip tray.

Package contents

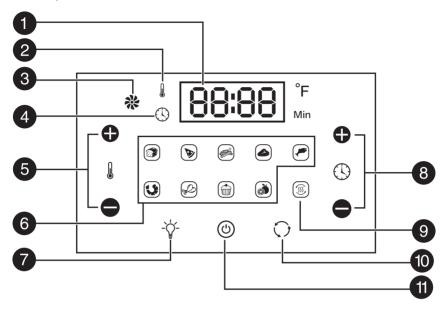
- 10 Quart Digital Air Fryer Oven
- Cooking racks (2)
- Drip tray
- Rotisserie spit
- Removal tool
- User Guide

Components



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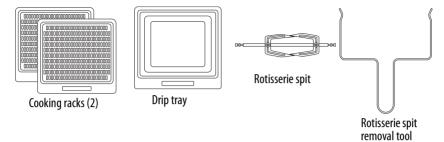
Control panel



#	ITEM	FUNCTION
1	Display	Displays the cook time, delay time, temperature, and other messages.
2	Temperature indicator	Lights when the display is showing temperature.
3	Cooking indicator	Lights during the cooking process.
4	Time indicator	Lights when the display is showing time.
5	Temperature +/- buttons	Press to increase (+) or decrease (-) the temperature.
6	Mode buttons/indicators	Press to select a cooking mode. The button lights to show which mode is selected.
7	Light button	Press to turn on the interior light.
8	Time +/- buttons	Press to increase (+) or decrease (-) cooking time.
9	Preheat button	Press to begin preheating the air fryer oven.
10	Rotate button	Press to rotate the rotisserie.
11	Power button	Press to turn the power on or off.

8

Accessories



Using your air fryer oven

Preparing to cook

- 1 Read all instructions and important safeguards.
- 2 Remove all packaging materials and make sure that all items are included and in good condition.
- 3 Remove any stickers or labels from the air fryer oven.
- 4 Tear up all plastic bags because they can pose a risk to children.
- 5 Thoroughly wash the accessories with hot water and mild detergent and a non-abrasive sponge, then dry thoroughly.

CAUTION:

- Do not use abrasive cleaners or scouring pads. They can damage your air fryer oven.
- Do not immerse the air fryer oven, cord, or plug in water at any time.
- 6 Wipe the appliance clean with a damp cloth.
- 7 Plug in the power cord. A beep sounds and your air fryer oven enters standby mode. All of the indicators on the control panel flash once.
- 8 Press the (b) (power) button. Another beep sounds and all of the indicators on the control panel flash once.
- **9** Press the ((()) (preheat) button, if needed.

Choosing the cooking mode

- 1 With the unit on, select the mode you want by pressing the appropriate mode button. The corresponding mode indicator lights up.
 - The display shows the cooking temperature and cooking time alternatively with the latter counting down by the minute.
- 2 When the mode is selected, press the (b) (power) button to start the cooking process (or wait five seconds and cooking starts automatically). The cooking indicator will keep flashing after cooking has started.

Tips:

- If you open the air fryer oven door while cooking, the oven pauses. When you close it, cooking resumes.
- · For a more even result, press the rotate button to start rotating the rotisserie.

Preset food temperatures and times

This table shows the default temperature and time settings for preset items. You can use the set temperature and set timer buttons (+ and –) to change the preset temperature and time, as needed.

COOKING MODE	BUTTON	TEMPERATURE	COOKING TIME
Toast		350° F	5 minutes
Pizza	>	300° F	12 minutes
French Fries		400° F	15 minutes
Steaks/Chops		350° F	15 minutes
Fish or Shrimp		320° F	12 minutes
Chicken		370° F	30 minutes
Cake		320° F	35 minutes
Rotisserie	\Diamond	N/A	N/A
Preheat		280° F	6 minutes
Dehydrate		90° F	120 minutes

Setting the cooking time

Press the time + or time - button to increase to decrease the cooking time.

Setting the temperature

Press the temperature + or temperature - button to increase or decrease the cooking temperature.

Using the preheat feature

Use the preheat (\$) feature to save time and help make air frying perfect. Use the preheat feature:

- If a recipe calls for a preheated oven
- When cooking meats or proteins that benefit from a hot initial searing
- 1 Place the empty pan and cooking rack into your air fryer oven.
- 2 Press the (b) (power) button, then press the (g) (preheat) button. The button blinks.
- **3** When your air fryer oven beeps once, place food onto the cooking rack and program the cooking time and temperature.

Recommended cooking time and temperature

FOOD	AMOUNT	TIME (Mins)	TEMP	RECOMMENDATIONS
Frozen French fries (thin)	1.5 - 3 cups	15-16	400° F (200° C)	
Frozen French fries (thick)	1.5 - 3 cups	15-20	400° F (200° C)	
Homemade French fries	1.5 - 3.5 cups	10-16	400° F (200° C)	
Homemade potato wedges	1.5 - 3.5 cups	18-22	360° F (182° C)	
Homemade potato cubes	1.5 - 3 cups	12-18	360° F (182° C)	
Hash browns	1 cup	15-18	360° F (182° C)	
Potato augratin	2 cups	15-18	400° F (200° C)	
Steak	.25 - 1.1 lb.	8-12	360° F (182° C)	
Pork chops	.25 - 1.1 lb.	10-14	360° F (182° C)	
Hamburger	.25 - 1.1 lb.	7-14	360° F (182° C)	
Sausage	.25 - 1.1 lb.	13-15	400° F (200° C)	
Chicken drumsticks	.25 - 1.1 lb.	18-22	360° F (182° C)	
Chicken breast	.25 - 1.1 lb.	10-15	360° F (182° C)	
Spring rolls	.2575 lb.	15-20	400° F (200° C)	Use oven-ready
Frozen chicken nuggets	.25 - 1.1 lb.	10-15	400° F (200° C)	Use oven-ready
Frozen fish sticks	.25 - 1.1 lb.	6-10	400° F (200° C)	Use oven-ready
Mozzarella sticks	.25 - 1.1 lb.	8-10	360° F (182° C)	Use oven-ready
Stuffed vegetables	.25 - 1.1 lb.	10	320° F (160° C)	Use oven-ready
Cake	1.25 cups	20-25	320° F (160° C)	Use baking tin
Quiche	1.5 cups	20-22	360° F (182° C)	Use baking tin/oven dish
Muffins	1.25 cups	15-18	400° F (200° C)	Use baking tin
Sweet snacks	1.5 cups	20	320° F (160° C)	Use baking tin/oven dish
Frozen onion rings	1 lb	15	400° F (200° C)	

Note: The dehydrate function has a minimum temperature of 90° F and a maximum temperature of 200° F for 2-24 hours. The temperature/time range for the other functions is 180-400° F for 1-60 minutes.

Cooking with your air fryer oven

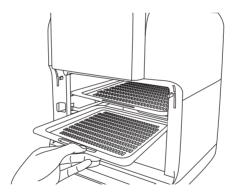
- 1 Place the food to be cooked on the cooking rack(s), then place the cooking rack(s) into the air fryer oven and close the door.
- 2 Press the preset button for the food you are preparing, or set the time and temperature using the +/- buttons.
- 3 Press the (b) (power) button to begin cooking, or wait five seconds and cooking begins automatically.
- 4 When cooking begins, the cooking indicator the flashes. When the food is done cooking, the fan and the cooking indicator the remain on for 20 seconds. The display will then show "OFF" for 20 seconds followed by a beep for five seconds.
- 5 Remove the food from your air fryer oven.

Using the accessories

Using the proper accessory will help you achieve a satisfactory result and will improve your cooking experience.

Using the cooking racks

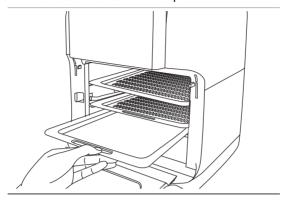
Note: The cooking racks have a non-stick coating which makes them easy to clean. The use of foil on the cooking racks is not recommended because the holes in the rack provide air circulation for even cooking.



Slide the cooking racks into the upper two pairs of rails for dehydration or to cook crispy snacks. The cooking racks are also useful for cooking items like pizza (up to 7.4 in. (18.8 cm).

Using the drip tray

Slide the drip tray onto the lowest rails to collect dripping oils, sauces, or other dripping residue. Makes for an easier clean up.



Using the rotisserie spit

Use to roast whole chickens, pork roasts, or other large cuts of meat.

WARNING:

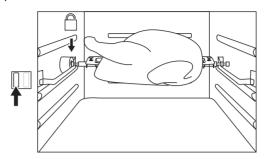
- Meat forks and other accessories are sharp. Pay special attention during use to avoid personal injury.
- When cooking is complete, the accessories are very hot. To avoid burns, use a hot pad or oven mitt.
- 1 Loosen the wing nuts, then remove the meat forks (2) from the rotisserie spit.
- 2 Pass the shaft through the length of the whole chicken, roast, or cut of meat.



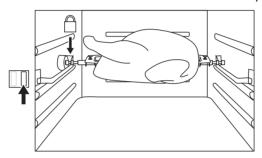
3 Mount the meat forks (one on each end) on the rotisserie spit, insert into the meat to hold it in place, then tighten the wing nuts to hold the meat forks in place.



4 Move the shaft lock switch to the right to unlock it, then place the rotisserie shaft into position in the rotisserie shaft rotator.

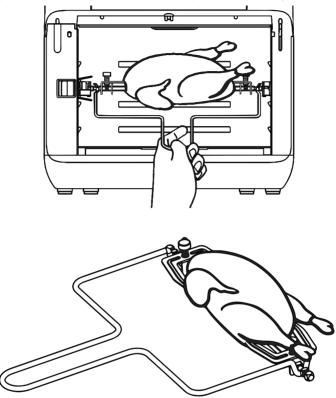


5 Move the shaft lock switch to the left to lock the rotisserie spit in position.



6 Begin cooking (see <u>Choosing the cooking mode</u> on page <u>9</u> for information on how to begin cooking).

7 To remove the rotisserie spit from the air fryer oven when cooking is complete, move the shaft lock switch to the right to release the rotisserie spit, then reach into the air fryer oven with the removal tool, engage the ends of the rotisserie spit with the tool and lift the rotisserie spit out of the air fryer oven.



Maintaining your air fryer oven

Cleaning your air fryer oven

Clean your air fryer oven after each use. Unplug your air fryer oven and make sure that the appliance is thoroughly cooled before cleaning.

- The accessories are dishwasher safe but never use abrasive cleaning materials or utensils on their surfaces to avoid scratches.
- Soak caked-on food in warm, soapy water for easier removal.
- Wipe the outside of the appliance with a warm cloth slightly wet with mild detergent.
- Clean the inside of the appliance with a warm, nonabrasive sponge slightly wet with mild detergent.
- If necessary, remove unwanted food residue from the control panel with a soft cleaning brush.

Storing your air fryer oven

- 1 Unplug the appliance and let it cool thoroughly.
- 2 Make sure that all components are clean and dry.
- 3 Place the appliance in the clean, dry place.

Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
The air fryer oven does not work	The air fryer oven is not plugged in.	Make sure that the power cord is plugged in and the wall outlet works. If not, check the circuit breaker and reset if necessary.
	You have not started the cooking process by setting the cooking time and temperature.	Set the temperature and time as instructed.
	The door is not closed properly.	Make sure that the door is closed.
The food is not done	Too much food in the air fryer oven.	Reduce the amount of food you are attempting to cook.
	The cooking temperature was set too low.	Set the temperature higher.
The food is not cooked evenly	The cooking tray was not positioned correctly.	Adjust the cooking tray position correctly.

PROBLEM	POSSIBLE CAUSE	SOLUTION
White smoke comes out of the air fryer oven	The food you are preparing is greasy.	When you fry greasy ingredients in the air fryer oven, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan. Make sure that you clean the pan properly after each use.
French fries are not crispy	The crispiness of the fries depends on the amount of water in the potatoes.	 Make sure that you dry the potato sticks properly. Cut the potato sticks smaller for a crispier result.
Fried snacks are not crispy	Use the type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks.
The cooking rack will not slide into	There is too much food on the cooking rack.	Do not fill the cooking rack beyond the MAX indicator.
the air fryer oven correctly.	The cooking rack isn't placed in the air fryer oven correctly.	Push the cooking rack into the pan until you hear a click.

Specifications

Volume	10.5 Qt. (10 L)
Dimensions (H x W x D)	14.5 x 12.9 x 13.2 in. (36.9 x 32.8 x 33.6 cm)
Weight	14.7 lb. (6.7 kg)
Power	120 V ~ 60 Hz
Power consumption	1500 W
Power cord length	3.3 ft. (1 m)

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 a 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.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 and Canada call 1-877-467-4289. 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 country where the original purchase was made.

What does the warranty not cover?

This warranty does not cover:

- Food loss/spoilage due to failure of refrigerator or freezer
- · 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.

REPAIR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS YOUR EXCLUSIVE REMEDY FOR BREACH OF WARRANTY. INSIGNIA SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR THE BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT, INCLUDING, BUT NOT LIMITED TO, LOST DATA, LOSS OF USE OF YOUR PRODUCT, LOST BUSINESS OR LOST PROFITS. INSIGNIA PRODUCTS MAKES NO OTHER EXPRESS WARRANTIES WITH RESPECT TO THE PRODUCT, ALL EXPRESS AND IMPLIED WARRANTIES FOR THE PRODUCT, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTIES OF AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED IN DURATION TO THE WARRANTY PERIOD SET FORTH ABOVE AND NO WARRANTIES, WHETHER EXPRESS OR IMPLIED, WILL APPLY AFTER THE WARRANTY PERIOD. SOME STATES, PROVINCES AND JURISDICTIONS DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.

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