

INSIGNIA™

## USER GUIDE

# 8 Qt. Dual Basket Air Fryer

NS-AF8DBD2 / NS-AF8DBD2-C



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

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## 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.
- 5 **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 Cleaning your air fryer on page 16 for regular maintenance of the appliance.

## SAVE THESE INSTRUCTIONS



### California Residents

**WARNING:** Cancer and reproductive harm -  
[www.p65warnings.ca.gov](http://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.



**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.



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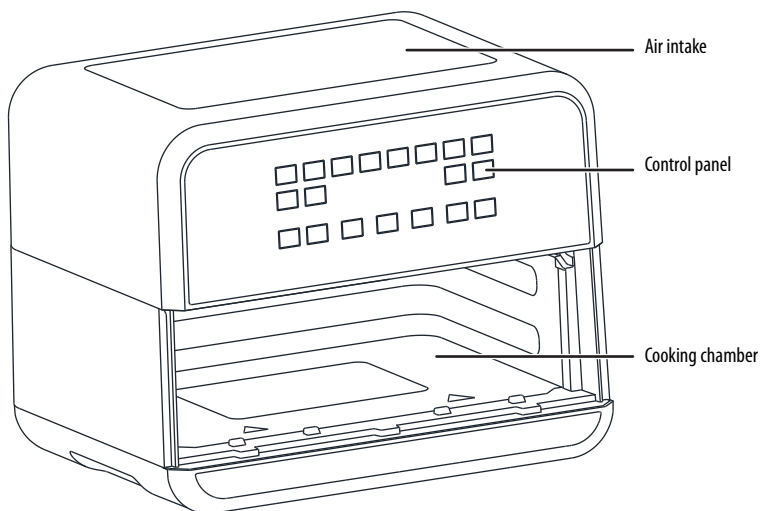
## Features

- Air fryer circulates hot air, efficiently cooking your food without oil
- Two baskets operate independently to let you cook two separate items at the same time
- 8 qt (7.6 l) capacity without crisper plate — 7.6 qt (7.2 l) capacity with crisper plate makes enough food for the whole family
- Digital controls with an easy-to-read display makes adjusting your settings a breeze
- 8 preset functions let you bake, roast, or fry all your favorite foods
- Temperature ranges from 175–400° F (80–204° C), giving you precise control
- Timer lets you cook your food anywhere from 1–60 minutes, while auto shut-off grants you peace of mind
- Dishwasher-safe baskets and crisper plates make clean-up a breeze

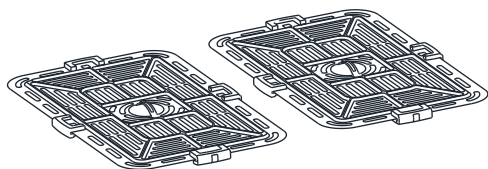
## Package contents

- Air Fryer
- Baskets (2)
- Nonstick crisper plates (2)
- *User Guide*

## Components

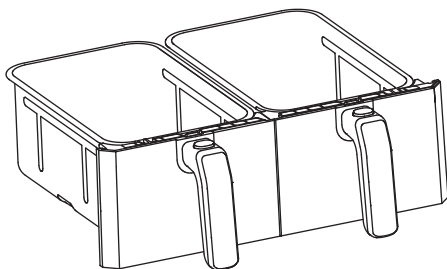


**Note:** The air outlet is located on the back of your air fryer.

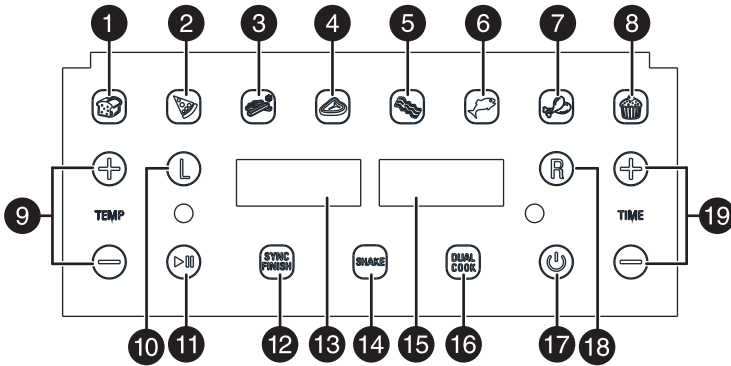


Nonstick crisper plates



Nonstick baskets



## Control and display panel



#	BUTTON	DESCRIPTION
1	(bread)	Cooks bread.
2	(pizza)	Cooks pizza.
3	(French fries)	Cooks French fries..
4	(steak)	Cooks steak.
5	(bacon)	Cooks bacon.
6	(fish)	Cooks fish.
7	(chicken)	Cooks chicken.
8	(pastries)	Cooks pastries.
9	TEMP +/-	Increases or decreases the temperature before and during cooking.
10		Controls the output for the basket on the left side (zone 1).
11	(start/pause)	Starts or pauses cooking.
12	SYNC FINISH	Automatically syncs the cook times so that both baskets finish cooking at the same time, even if you are using different cook times.
13	Left display	Displays settings for the basket on the left.
14	SHAKE	Beeps when either 1/2 or 1/3 of the cook time has elapsed. The Pizza, Bacon, Cake presets do not have the shake reminding setting.
15	Right display	Displays settings for the basket on the right.

#	BUTTON	DESCRIPTION
16	DUAL COOK	Automatically matches the zone 2 (right) settings to the zone 1 settings (left). Use to cook large amounts of the same food or different foods when using both baskets.
17	 (power)	Turns your air fryer on or off.
18		Controls the output for the basket on the right side (zone 2).
19	TIME +/-	Increases or decreases the cook time before and during cooking. Press and hold both + and – for several seconds to turn the beep sound on or off.

## Setting up your air fryer

### WARNING:

- Read the **IMPORTANT SAFEGUARDS** on page 2 before using your air fryer. Failure to read and follow those instructions for safe use may result in damage to your air fryer, property damage, or personal injury.
- To avoid property damage, do not place your air fryer on a stove top, on another appliance, or in a heated oven. Heat from an external source may damage your air fryer.
- To avoid the risk of fire, property damage, or personal injury, do not place anything on top of air fryer, and do not block the air vents.

### Before using your air fryer

- 1 Remove and discard all packaging material, promotional labels, and tape from your air fryer.

**Note:** Don't remove the safety warning stickers or the rating label from the air fryer.

- 2 Remove all accessories from the package and read this manual carefully. Pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
- 3 Wash the baskets and crisper plates in hot, soapy water, then rinse and dry thoroughly. The crisper plates and baskets are the **ONLY** dishwasher-safe parts. **NEVER** clean the main part of your air fryer in the dishwasher.

### Finding a suitable location

- Do not place your air fryer on top of another appliance (such as a stove top).
- Place the air fryer on a stable, level surface, away from combustible material and external heat sources.
- Leave at least 5 in. (13 cm) of space above and around all sides of your air fryer.

### Connecting to power

- Connect the power cord to a standard 120 V wall outlet.



## Using your air fryer

**Note:** The first few times you use the air fryer, you may notice a strong plastic smell. This is normal, non-toxic, and goes away quickly. You can press and hold both + and – for several seconds to turn the beep sound on or off.

### Cooking tips

- For consistent browning, make sure that ingredients are arranged in an even layer on the bottom of the basket with no overlapping. If ingredients are overlapping, shake them halfway through cooking.
- You can adjust the cook temperature and time at any time during cooking. Press **L** for the left side (zone 1) or **R** for the right side (zone 2), then press **TEMP +/-** to adjust the temperature or **TIME +/-** to adjust the time.
- To convert recipes for a traditional oven, reduce the temperature by 25°F. Check food frequently to avoid overcooking.
- Occasionally, the fan from your air fryer may blow lightweight foods around. Use wooden toothpicks to secure loose, lightweight food, like the top slice of bread on a sandwich.
- The crisper plates elevate ingredients in the baskets so air can circulate under and around ingredients for even, crisp results.
- After selecting a cooking function, you can press **▶||** (start/pause) to begin cooking immediately. Your air fryer runs at the default temperature and time.
- To avoid overcooking or burning:
  - Check progress throughout cooking and remove food as it reaches the level of brownness you want. We recommend using an instant-read thermometer to monitor the internal temperature of proteins.
  - Remove food directly after the cook time is complete to avoid overcooking.

### Turning your air fryer on and off

Plug the power cord, into a power outlet, then press **⏻** (power). Your air fryer turns on and enters standby mode. Press again to turn off your air fryer.

### Choosing the cooking zone









Your air fryer uses DualZone™ technology that lets you use two cooking zones to increase versatility. See [Understanding DualZone™ technology](#) on page 12.

When you turn on your air fryer, it automatically defaults to the left side (zone 1).

- To select the right side, (zone 2), press **R**.
- To switch back the left side (zone 1), press **L**.

## Preset food temperatures and times

This table shows the default temperature and times settings for items on the preset menu. You can use the **TEMP +** or **TEMP –** or **TIME +** and **TIME –** to change the preset temperature and time, as needed.

	SINGLE BASKET		BOTH BASKETS	
	DEFAULT TIME	DEFAULT TEMP	DEFAULT TIME	DEFAULT TEMP
 French fries	20 min.	400° F (204° C)	30 min.	400° F (204° C)
 Chicken	25 min.	400° F (204° C)	30 min.	400° F (204° C)
 Steak	15 min.	360° F (182° C)	20 min.	360° (182° C)
 Pizza	12 min.	300° F (149° C)	12 min.	300° F (149° C)
 Bread	6 min.	400° F (204° C)	6 min.	400° F (204° C)
 Fish	15 min.	360° F (182° C)	20 min.	360° F (182° C)
 Bacon	6 min.	400° F (204° C)	8 min.	400° F (204° C)
 Pastries	12 min.	300° F (149° C)	12 min.	300° F (149° C)

## Setting the temperature

- Press **TEMP +** or **TEMP –** to raise or lower the temperature.

## Setting the cooking time

- Press **TIME +** or **TIME –** to increase or decrease the cook time.

## Pausing or ending cooking

### Pausing both zones

- In Sync Finish or Dual Cook mode, press **▶||** (start/pause). Press again to resume cooking.

### Pausing one zone when using both zones

- Press **L** for the left side (zone 1) or **R** for the right side (zone 2), then press **▶||** (start/pause). Press again to resume cooking.

### Pausing when using one zone

- Press **▶||** (start/pause). Press again to resume cooking.

**Ending cooking in one zone when using both zones**

- If you want to end cooking in a zone before the cook time runs out, press **L** for the left side (zone 1) or **R** for the right side (zone 2), then press **▶||** (start/pause). Cooking continues in the other zone.

**Ending cooking using one zone**

- If you want to end cooking before the cook time runs out, press **▶||** (start/pause).

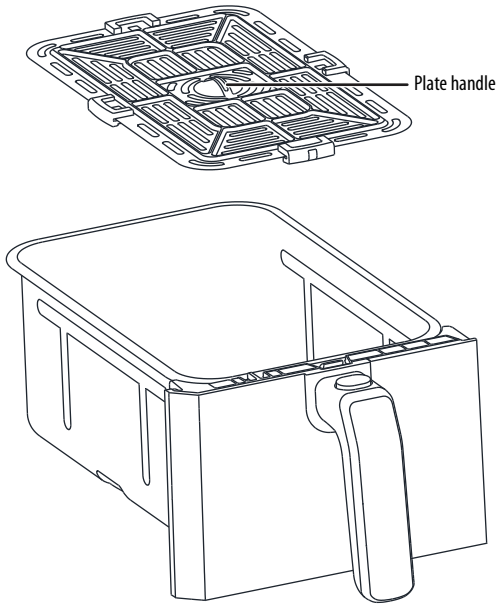
**Turning the shake food beep on or off**

By default, your air fryer beeps when either 1/2 or 1/3 of the cook time has elapsed (depending on the cooking preset) to remind you to shake the food in the basket.

- To turn off the shake food beep, press **SHAKE**. To turn it back on press **SHAKE** again.

**Inserting a crisper plate**

- 1 Hold the crisper plate by the handle, and align it with the cooking chamber opening.



- 2 While gently pressing the sides of the crisper plate, lower the plate into a basket.

Removing a basket

- 1 Pull your air fryer’s handle out to slide the pan out.
- 2 Remove the food by dumping it in a container or by using silicone-tipped tongs or utensils. DO NOT place a basket on the top of your air fryer.


**CAUTION:** After cooking, the basket handle and food are hot. Use a potholder or oven mitt to avoid injury.









Understanding DualZone™ technology

Your air fryer is designed with DualZone™ technology that lets you use two cooking zones to increase versatility.

The left side of the cooking chamber is zone 1. The right side is zone 2. Each zone has its own settings and display. With DualZone™ technology, you can use both zones with the different settings, use both zones with the same settings, and sync cook times so that both zones end cooking at the same time.









Syncing cook finish times

- 1 Press  (power).
- 2 Place a crisper plate into the bottom of each basket, then add food to the baskets.
- 3 Insert the baskets into the cooking chamber. Your air fryer automatically defaults the left side (zone 1).
- 4 Press a cooking function. You can select:

 Bread	 Pizza	 French fries	 Steak
 Bacon	 Fish	 Chicken	 Pastries

**Note:** You can cancel your selection by pressing the cooking function again.

- 5 Press **TEMP +** or **TEMP –** to set the temperature. The temperature appears in the left display.
- 6 Press **TIME +** or **TIME –** to set the cook time in increments from one minute to one hour. The time appears in the left display.
- 7 Press **R** to select the right side (zone 2).
- 8 Press a cooking function. You can select:

 Bread	 Pizza	 French fries	 Steak
 Bacon	 Fish	 Chicken	 Pastries

**Note:** You can cancel your selection by pressing the cooking function again.

- 9 Enter the temperature and cook time for the food in the right side.
- 10 Press **SYNC FINISH**, then press ►|| (start/pause).  
Your air fryer starts cooking in the zone with the longest cook time. *Hold* appears in the display for the zone with the shortest cook time. When both zones have the same remaining time, your air fryer beeps and starts cooking in the zone that was on hold.  
When cooking has finished, *End* appears on both displays.

**Note:** We recommend that you shake or toss the food in both baskets to make sure that the food is cooked evenly.

After you remove a basket:

- Replace the basket within 90 seconds to continue with the original cook settings.
- If you replace the basket within five minutes (but after 90 seconds), the DUAL/SYNC setting turns off and each zone works separately.
- If you replace the basket after five minutes, the zone turns off and you must to reset the cook time and temperature.


See [Pausing or ending cooking](#) on page 10.









- 11 Remove the food by dumping it in a container or by using silicone-tipped tongs or utensils. DO NOT place a basket on the top of your air fryer.

**CAUTION:** After cooking, the basket handles and food are hot. Use a potholder or oven mitt to avoid injury.

### Cooking in both zones with the same settings

If the settings for both zones are the same, you can select the settings for the left side (zone 1), then copy the settings to right side (zone 2) using the Dual Cook feature.

- 1 Press  (power).
- 2 Place a crisper plate into the bottom of each basket, add food to the baskets, then insert them into the cooking chamber. Your air fryer automatically selects the left side (zone 1).
- 3 Press a cooking function. You can select:

 Bread	 Pizza	 French fries	 Steak
 Bacon	 Fish	 Chicken	 Pastries

**Note:** You can cancel your selection by pressing the cooking function again.

- 4 Press **TEMP +** or **TEMP -** to set the temperature. The temperature appears in the display.
- 5 Press **TIME +** or **TIME -** to set the cook time in increments from one minute to one hour. The time appears in the display.

- Press **DUAL COOK** to copy the setting from left side (zone 1) to the right side (zone 2), then press **▶||** (start/pause) to start cooking in both zones.

When cooking has finished, *End* appears in both displays.

**Note:** We recommend that you shake or toss the food in both baskets to make sure that the food is cooked evenly.

After you remove a basket:

- Replace the basket within 90 seconds to continue with the original cook settings.
- If you replace the basket within five minutes (but after 90 seconds), the DUAL/SYNC setting turns off and each zone works separately.
- If you replace the basket after five minutes, the zone turns off and you must to reset the cook time and temperature.









See [Pausing or ending cooking](#) on page 10.

- Remove the food by dumping it in a container or by using silicone-tipped tongs or utensils. **DO NOT** place a basket on the top of your air fryer.

**CAUTION:** After cooking, the basket handles and food are hot. Use a potholder or oven mitt to avoid injury.

## Cooking in both zones with different time settings

- Press **⏻** (power).
- Place a crisper plate into the bottom of each basket, add food to the baskets, then insert them into the cooking chamber. Your air fryer automatically selects the left side (zone 1).
- Press a cooking function. You can select:

 Bread	 Pizza	 French fries	 Steak
 Bacon	 Fish	 Chicken	 Pastries

**Note:** You can cancel your selection by pressing the cooking function again.

- Press **TEMP +** or **TEMP -** to set the temperature. The temperature appears in the display.
- Press **TIME +** or **TIME -** to set the cook time in increments from one minute to one hour. The time appears in the display.
- Press **R** to select the right side (zone 2).
- Set the temperature and time for the right side.
- Press **▶||** (start/pause) to start cooking in both zones.

- 9 If you want to stop or pause cooking in a zone before the cook time runs out, press **L** for the left side (zone 1) or **R** for the right side (zone 2), then press **▶||** (start/pause).

When cooking has finished, *End* appears in both displays.









**Note:** We recommend that you shake or toss the food in both baskets to make sure that the food is cooked evenly. See [Pausing or ending cooking](#) on page 10.

- 10 Remove the food by dumping it in a container or by using silicone-tipped tongs or utensils. DO NOT place a basket on the top of your air fryer.

**CAUTION:** After cooking, the basket handles and food are hot. Use a potholder or oven mitt to avoid injury.

### Cooking in one zone

- Press **⏻** (power).
- Place a crisper plate into the bottom of a basket, add food to the basket, then insert the basket into the cooking chamber. Your air fryer automatically selects the left side (zone 1).
- If you want to use the right side (zone 2), press **R**.
- Press a cooking function. You can select:

 Bread	 Pizza	 French fries	 Steak
 Bacon	 Fish	 Chicken	 Pastries

**Note:** You can cancel your selection by pressing the cooking function again.

- Press **TEMP +** or **TEMP –** to set the temperature. The temperature appears in the display.
- Press **TIME +** or **TIME –** to set the cook time in increments from one minute to one hour. The time appears in the display.
- Press **▶||** (start/pause) to start cooking. When cooking is complete, your air fryer beeps and *End* appears in the display.
- Remove the food by dumping it in a container or by using silicone-tipped tongs or utensils. DO NOT place a basket on the top of your air fryer.

**CAUTION:** After cooking, the basket handle and food are hot. Use a potholder or oven mitt to avoid injury.

## Cleaning your air fryer

- Clean your air fryer and accessories after each use.
- Always unplug your air fryer and let it cool to room temperature before cleaning.
- Never use harsh chemical detergents, scouring pads, or powders on any of the parts or components.
- Let all surfaces dry thoroughly before use and before storage.

**WARNING:** To avoid risk of electrical shock and personal injury:

- Do not immerse your air fryer in water.
- Do not rinse your air fryer under a tap.
- Do not wet prongs of the power cord.

**WARNING:**

Without proper cleaning, food and grease splatter may build up around the heating element, causing the risk of smoke, fire, and personal injury.

**WARNING:**

If you see or smell smoke, press ►|| (start/pause), unplug your air fryer, and let it cool. Remove food splatter or grease with a soft cloth and dish detergent.

## Air fryer basket

- Wash the baskets by hand or in a dish washer. If hand-washing, air-dry or towel dry.
- If food residue is stuck on the baskets, place them in a sink filled with warm, soapy water and let them soak.

## Crisper plate

- Wash the crisper plates by hand or in a dish washer. If hand-washing, air-dry or towel dry.
- If food residue is stuck on the crisper plates, place them in a sink filled with warm, soapy water and let them soak.
- The crisper plate has a non-stick coating. To avoid damage to the non-stick coating, DO NOT use metal cleaning utensils.

## Cooking chamber

- Clean the cooking chamber with a sponge or soft cloth and warm water and dish soap.
- To remove baked-on grease and food residue from the cooking chamber, spray with a mixture of baking soda and vinegar and wipe clean with damp cloth.
- For stubborn stains, let the mixture sit on the affected area for several minutes before scrubbing clean.
- Check the heating coil for oil spatter and food debris. Clean the heating coil with a damp cloth as needed. Make sure that the heating coil is completely dry before the next use.



## Exterior and control panel

- Clean with a soft, damp cloth or sponge and wipe dry.

**Note:** NEVER immerse your air fryer in water or any other liquid. NEVER clean your air fryer in a dishwasher.

## Troubleshooting

**CAUTION:** Use extreme caution with children. DO NOT let children play with your air dryer.


### Error codes

If a fault is detected, the display shows one of the following codes:

FAULT CODE	E1	E2	E3	E4
Description	Temperature sensor error in the upper zone	Temperature sensor error in the lower zone	DC electric fan error in the upper zone	DC electric fan error in the lower zone

If any of these error codes appears on the display, contact your local dealer or service center. Do not try to repair your air fryer yourself.

PROBLEM	SOLUTION
How do I adjust the temperature or time while using one zone?	Press <b>TEMP +/-</b> to adjust the temperature or <b>TIME +/-</b> to adjust the time.
How do I adjust the temperature or time while using both zones?	Press <b>L</b> for the left side (zone 1) or <b>R</b> for the right side (zone 2), then press <b>TEMP +/-</b> to adjust the temperature or <b>TIME +/-</b> to adjust the time.
Can I cook different foods in each zone without worrying about cross contamination?	Yes, both zones are self-contained with separate heating elements and fans.
How do I pause or stop one zone when using both zones?	Press <b>L</b> for the left side (zone 1) or <b>R</b> for the right side (zone 2), then press <b>▶  </b> (start/pause).
Are the baskets safe to put on my countertop?	The baskets heat up during cooking. Use caution when handling, and place them on heat-safe surfaces only. DO NOT place the baskets on the top of your air fryer.
When should I use a crisper plate?	Use a crisper plate when you want food to come out crispy. The plate elevates the food in the basket so that air can flow under and around it to cook ingredients evenly.

PROBLEM	SOLUTION
Why didn't my food cook fully?	Make sure that the basket is fully inserted during cooking. For consistent browning, make sure that ingredients are arranged in an even layer on the bottom of the basket with no overlapping. Shake the basket to toss ingredients for even crispiness. Cook temperature and time can be adjusted at any time during cooking by pressing <b>TEMP</b> +/- to adjust the temperature or <b>TIME</b> +/- to adjust the time.
Why is my food burned?	For best results, check progress throughout cooking and remove food when it reaches the level of brownness you want. Remove food immediately after the cook time is complete to avoid overcooking.
Why do some ingredients blow around when air frying?	Occasionally, the fan from the air fryer can blow lightweight foods around. Use wooden toothpicks to secure loose, lightweight food, like the top slice of bread on a sandwich.
Can I air fry wet, battered ingredients?	Yes, but use the correct breading technique. Batter foods with flour, then with egg. Press bread firmly onto the battered food so crumbs won't be blown off by the fan.
Why did the display screen go black?	Your air fryer is in standby mode. Press  (power) to turn it back on.

## Specifications

Dimensions (H x W x D)	12 x 15 x 14.6 in. (30.7 x 38.2 x 37.3 cm)
Weight	16.3 lbs. (7.4 kg)
Power requirements	120V~60Hz
Wattage	1,700 W
Capacity	8 qt. (7.5 L) without crisper plate 7.6 qt (7.2 l) capacity with crisper plate

# 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](http://www.bestbuy.com) or [www.bestbuy.ca](http://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](http://www.bestbuy.com) or [www.bestbuy.ca](http://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.

Contact Insignia:

**1-877-467-4289**

[www.insigniaproducts.com](http://www.insigniaproducts.com)

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