

INSIGNIA™

USER GUIDE

5.2 Qt Multi-Function Digital Rice Cooker

NS-RC50SS9/NS-RC50SS9-C



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-RC50SS9 or NS-RC50SS9-C represents the state of the art in rice cooker and steamer design and is designed for reliable and trouble-free performance.

IMPORTANT SAFEGUARDS

When using your cooker, always follow basic precautions, 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 your cooker in water or any other liquid. See instructions for cleaning.
- 4 Close supervision is necessary when you use your cooker by or near children.
- 5 Unplug your cooker from the outlet when not in use and before cleaning. Let your cooker cool before removing or replacing parts and before cleaning.
- 6 Do not operate your cooker with a damaged cord or plug or after your 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 Household use only.
- 10 Do not immerse in water.
- 11 Do not let the cord touch hot surfaces or hang over the edge of a counter or table.
- 12 Do not place on or near a hot gas or electric burner or in a heated oven.
- 13 Your cooker is intended for household use on a countertop.
- 14 Do not use your cooker for anything other than its intended purpose.
- 15 Use extreme caution when moving your cooker containing rice or liquids.
- 16 Do not touch, cover, or obstruct the steam vent on the top of your cooker as it is extremely hot and may cause scalding.
- 17 Use only with a 120V AC power outlet. Never use an outlet below the counter.
- 18 Always unplug by gripping the electrical plug. Never pull on the cord.
- 19 Your cooker should be operated on a separate electrical circuit from other operating cookers. If the electrical circuit is overloaded with other appliances, your cooker may not operate properly.
- 20 Always make sure that the outside of the inner cooking pot is dry prior to use. If the inner pot is returned to your cooker when wet, it may damage or cause your cooker to malfunction.
- 21 Use extreme caution when opening the lid during or after cooking. Hot steam can escape and cause scalding.
- 22 Rice should not be left in the inner cooking pot with the temperature preservation mode on for more than 12 hours.

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- 23 To prevent damage or deformation, do not use the inner cooking pot on a stovetop or burner.
- 24 Intended for countertop use only.
- 25 **WARNING:** Spilled food can cause serious burns. Keep your cooker and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
- 26 To disconnect, turn off any control, then remove the plug from the wall outlet.
- 27 **CAUTION:** To reduce the risk of electrical shock, cook only in the removable cooking pot provided.
- 28 **CAUTION:** Your cooker is not intended for deep frying foods.
- 29 **WARNING:** Do not use the handle to move the cooker when any food is in it.

Short cord instructions

A short power cord is provided to reduce the risks of entanglement or tripping. Never use an extension cord.

SAVE THESE INSTRUCTIONS

About the power cord

Your 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.

Features

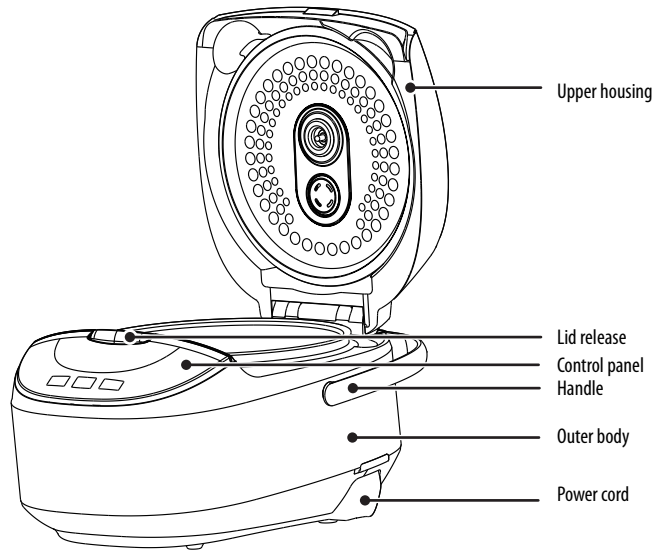
- 12 preset functions including Sauté, Rice, Slow Cook, Yogurt, Manual, Oatmeal, Brown Rice/Quinoa, Steam, Soup/Stew, Pasta, Cake, and Keep Warm.
- Delay timer ensures that your food will be ready on time
- Keep warm setting maintains your food at an ideal serving temperature
- 5.2-quart capacity holds up to 20 cups of cooked rice measured with the included measuring cup
- Dishwasher-safe, nonstick pot makes cleanup easy
- Steamer basket lets you cook multiple foods at the same time

Package contents

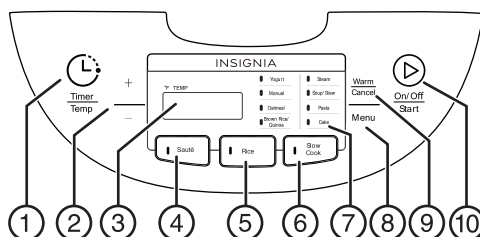
- 5.2 Qt Multi-Function Digital Rice Cooker
- Cooking pot
- Serving spatula
- Soup ladle
- Measuring cup (3/4 C capacity)
- Steamer basket
- *User Guide*

5.2 Qt Multi-Function Digital Rice Cooker

Components



Control panel



#	ITEM	FUNCTION
1	Timer/Temp button	Adjusts the cooking time for a preset cooking mode. Adjusts the temperature for manual cooking mode.
2	+ and – buttons	Increases or decreases the cooking time or temperature.
3	Display	Displays the cook time, delay time, temperature preservation time, and other messages.
4	Sauté	Selects the sauté mode. See Sautéing on page 12.
5	Rice	Selects the rice mode. See Cooking rice on page 8.
6	Slow Cook	Selects the slow cook mode. See Slow cooking on page 13.
7	Menu options list	Selects a cooking mode. You can select: <ul style="list-style-type: none"> • Yogurt (see Making yogurt on page 13) • Manual (see Using the manual cooking mode on page 14) • Oatmeal (see Cooking oatmeal on page 11) • Brown Rice/Quinoa (see Cooking brown rice and quinoa on page 9) • Steam (see Steaming food on page 9) • Soup/Stew (see Cooking soups and stews on page 11) • Pasta (see Cooking pasta on page 10) • Cake (see Making cakes on page 12)
8	Menu button	Accesses the menu options list.
9	Warm/Cancel button	Turns the temperature preservation mode on or off. See Using the temperature preservation mode on page 15.
10	On/Off/Start button	Turns your cooker on (Standby mode) and off (ECO mode). When a cooking mode is selected, starts cooking.

Accessories

Serving spatula



Soup ladle



Measuring cup



Steamer basket



Using your cooker

Preparing to cook

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

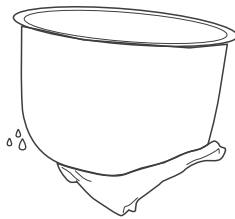
CAUTION: Do not use abrasive cleaners or scouring pads. They can damage your cooker.

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

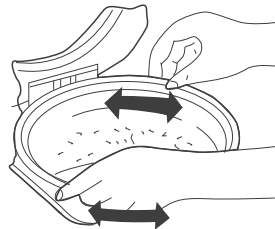
Using the cooking pot

- Make sure that the outside of the cooking pot is clean and dry. If the outside of the pot is wet, your cooker can be damaged or can malfunction.

Dry and clean



Rotate to make good contact



- Place the cooking pot into your cooker, then slightly rotate the pot two or three times to make sure that the pot bottom and the heating element in the bottom of your cooker make good contact.
- Do not use the cooking pot on stoves. High temperatures can damage the pot.
- Do not use other containers in your cooker. Using other containers can damage your cooker.

Cooking rice

- 1 Rinse the rice to remove the excess starch, then drain.
- 2 Make sure that the outside of the cooking pot is dry and free of debris, then place it into your cooker.
- 3 Add the rice and water. Using the measuring cup that came with your cooker, you can add between 2 and 10 cups of uncooked rice.
For information about the rice to water ratio, see [Rice and water measurement table](#) on page 8.
- 4 Press the lid down until it clicks into place.
- 5 Turn on your cooker, then press the **Rice** button. The Rice light turns on.
- 6 Press the **On/Off/Start** button. The On/Off/Start and Rice lights stay on and a *running circle* appears on the display. After cooking is complete, your cooker enters the temperature preservation mode and 0 to 12 hours appear on the display. When 12 appears on the display, your cooker goes into Standby mode.
- 7 Press the lid release to open your cooker.
- 8 Stir the rice with the serving spatula to distribute any remaining moisture.
- 9 Unplug your cooker when it is not in use.

Tips:

- 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 or stock to rice is the same as water to rice.
- For suggested rice to water ratios, see [Rice and water measurement table](#) on page 8.

Rice and water measurement table

The cooking pot has scale marks inside to help you measure the amount of water you need to add.

UNCOOKED RICE	WATER/SCALE MARK	COOKED RICE YIELD
2 measuring cups*	Mark 2	4 cooker cups
3 measuring cups*	Mark between 2 and 4	6 cooker cups
4 measuring cups*	Mark 4	8 cooker cups
5 measuring cups*	Mark between 4 and 6	10 cooker cups
6 measuring cups*	Mark 6	12 cooker cups
7 measuring cups*	Mark between 6 and 8	14 cooker cups
8 measuring cups*	Mark 8	16 cooker cups
9 measuring cups*	Mark between 8 and 10	18 cooker cups
10 measuring cups*	Mark 10	20 cooker cups

*Use the provided measuring cup, which equals 3/4 the capacity of a standard 1-cup measuring cup.

Cooking brown rice and quinoa

- 1 Make sure that the outside of the cooking pot is dry and free of debris, then place it into your cooker.
- 2 Add rice or quinoa and water to the cooking pot. For information about the rice to water ratio, see [Rice and water measurement table](#) on page 8.
- 3 Press the lid down until it clicks into place.
- 4 Turn on your cooker, then press the **Menu** button repeatedly to select the **Brown Rice/Quinoa** mode.
- 5 Press the **On/Off/Start** button. The On/Off/Start and Brown Rice/Quinoa lights stay on and a *running circle* appears on the display. When the water is almost absorbed, the countdown time appears on the display.
After cooking is complete, your cooker enters the temperature preservation mode and 0 to 12 hours appear on the display. When 12 appears on the display, your cooker goes into Standby mode.
- 6 Press the lid release to open your cooker.
- 7 Stir the rice with the serving spatula to distribute any remaining moisture.
- 8 Unplug your cooker when it is not in use.

Steaming food

- 1 Make sure that the outside of the cooking pot is dry and free of debris, then place it into your cooker.
- 2 Add water up to the number 2 scale mark inside the pot.
- 3 Place the steamer basket in the pot, then place the food you want to steam in steamer basket.
- 4 Press the lid down until it clicks into place.
- 5 Turn on your cooker, then press the **Menu** button repeatedly to select the **Steam** mode.
- 6 If you want to change the cooking time, press the + or – button. The default time is 5 minutes. You can select from 5 to 30 minutes. Each button press changes the time by 1 minute.
- 7 Press the **On/Off/Start** button. The On/Off/Start and Steam lights stay on and a *running circle* appears on the display.
When the water begins to boil, the countdown timer appears on the display.
After cooking is complete, your cooker enters the temperature preservation mode and 0 to 12 hours appear on the display. When 12 appears on the display, your cooker goes into Standby mode.
- 8 Press the lid release to open your cooker.
- 9 Unplug your cooker when it is not in use.

Tips:

- 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.

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Vegetable steaming guide

The cooking pot has scale marks inside to help you measure the amount of water you need to add.

VEGETABLE	WATER/SCALE MARK	COOKING TIME
Asparagus	Mark 2	7 minutes
Broccoli	Mark 2	5 minutes
Cabbage, Carrots, Cauliflower, or Corn	Mark 2	15 minutes
Eggplant	Mark 2	15 minutes
Green Beans	Mark 2	15 minutes
Peas, Spinach, Squash, or Zucchini	Mark 2	7 minutes

Meat steaming guide

The cooking pot has scale marks inside to help you measure the amount of water you need to add.

MEAT	WATER/SCALE MARK	COOKING TIME	SAFE TEMPERATURE
Fish	Mark 2	15 minutes	140°
Chicken	Mark 2	20 minutes	165°
Pork	Mark 2	20 minutes	160°
Beef	Mark 2	Medium - 15 minutes	160°
		Medium-Well - 20 minutes	
		Well - 23 minutes	

Cooking pasta

- 1 Add water and salt to the pot. For information about the pasta to water ratio, see [Pasta and water measurement table](#) on page 11.
- 2 Make sure that the outside of the cooking pot is dry and free of debris, then place it into your cooker.
- 3 Turn on your cooker, then press the **Menu** button repeatedly to select the **Pasta** mode
- 4 If you want to change the cooking time, press the + or – button. The default time is 10 minutes. You can select from 10 to 35 minutes. Each button press changes the time by 1 minute.
- 5 Press the lid down until it clicks into place.
- 6 Press the **On/Off/Start** button. The On/Off/Start and Rice lights stay on and a *running circle* appears on the display.
When the water begins to boil, the countdown timer appears on the display.

- 7 Press the lid release to open your cooker.
- 8 Add the pasta, stir for one to two minutes, then close the lid.
After cooking is complete, your cooker enters the temperature preservation mode and 0 to 12 hours appear on the display. When 12 appears on the display, your cooker goes into Standby mode.
- 9 Press the lid release to open your cooker.
- 10 Unplug your cooker when it is not in use.

Pasta and water measurement table

WATER	PASTA
2 cups	3.5 oz. (100g)
4 cups	7 oz. (200g)
6 cups	10.5 oz. (300g)
8 cups	14 oz. (400g)

Cooking soups and stews

- 1 Make sure that the outside of the cooking pot is dry and free of debris, then place it into your cooker.
- 2 Place the soup or stew ingredients in the pot.
- 3 Press the lid down until it clicks into place.
- 4 Turn on your cooker, then press the **Soup/Stew** button. The Soup/Stew light turns on.
- 5 If you want to change the cooking time, press the + or – button. The default time is 2 hours. You can select from 2 to 4 hours. Each button press changes the time by 30 minutes.
- 6 Press the **On/Off/Start** button. The On/Off/Start and Soup/Stew lights stay on and the countdown timer appears on the display.
After cooking is complete, your cooker enters the temperature preservation mode and 0 to 12 hours appear on the display. When 12 appears on the display, your cooker goes into Standby mode.
- 7 Press the lid release to open your cooker.
- 8 Unplug your cooker when it is not in use.

Cooking oatmeal

- 1 Make sure that the outside of the cooking pot is dry and free of debris, then place it into your cooker.
- 2 Place the oatmeal and water in the pot, according to your recipe.
- 3 Press the lid down until it clicks into place.
- 4 Turn on your cooker, then press the **Menu** button repeatedly to select the **Oatmeal** mode. The Oatmeal light turns on.

- 5 Press the **On/Off/Start** button. The On/Off/Start and Oatmeal lights stay on and the countdown timer appears on the display.
After cooking is complete, your cooker enters the temperature preservation mode and 0 to 12 hours appear on the display. When 12 appears on the display, your cooker goes into Standby mode.
- 6 Press the lid release to open your cooker.
- 7 Unplug your cooker when it is not in use.

Making cakes

- 1 Mix the cake ingredients ahead of time, stirring the cake into a paste. See [Example of baking ingredients and amounts](#) on page 12.
- 2 Make sure that the outside of the cooking pot is dry and free of debris, then place it into your cooker.
- 3 Lightly coat the inside of the pot with vegetable oil, then pour the cake mixture in the pot.
- 4 Press the lid down until it clicks into place.
- 5 Turn on your cooker, then press the **Menu** button repeatedly to select the **Cake** mode. The Cake light turns on.
- 6 Press the **On/Off/Start** button. The On/Off/Start light stay on, the Cake flashes, and a *running circle* appears on the display.
After cooking is complete, your cooker enters the temperature preservation mode and 0 to 12 hours appear on the display. When 12 appears on the display, your cooker goes into Standby mode.
- 7 Press the lid release to open your cooker.
- 8 Unplug your cooker when it is not in use.

Example of baking ingredients and amounts

INGREDIENT	AMOUNT
Egg	3
Milk	7 tbsp. (100 ml)
Vegetable oil	5 tbsp. (70 g)
Package of brownies	About 13 oz. (380g)

Sautéing

The following example details how to use the sautéing feature.

- 1 Prepare the ingredients you want to sauté.
- 2 Make sure that the outside of the cooking pot is dry and free of debris, then place it into your cooker.
- 3 Leave the lid open.
- 4 Press the **Sauté** button. The Sauté light turns on.
- 5 Press the **On/Off/Start** button. The On/Off/Start light turns on, the Sauté light flashes, and a running circle appears on the display.
- 6 Pour the oil in the pot, and let it heat with the lid open for about five minutes.

- 7 When the oil is heated, add the prepared sauté ingredients and stir with the lid open until they reach the desired color and consistency.
- 8 Optionally, you can continue to cook your ingredients in the sauté mode with the lid closed.
- 9 Press the lid down until it clicks into place. Your cooker detects that the lid is closed, and the Sauté light stays on and the countdown timer appears in the display.
After cooking is complete, your cooker enters Standby mode.
- 10 Press the lid release to open your cooker.
- 11 Unplug your cooker when it is not in use.

Making yogurt

- 1 Heat milk to 180°F (82°C) in a sauce pan on a stovetop, stirring constantly to prevent scalding.
- 2 Let the milk cool to 115°F (46°C) for approximately one to two hours.
- 3 Add the yogurt culture and stir mixture thoroughly.
- 4 Make sure that the outside of the cooking pot is dry and free of debris, then place it into your cooker.
- 5 Pour the milk mixture into the cooking pot.
- 6 Press the lid down until it clicks into place.
- 7 Turn on your cooker, then press the **Menu** button repeatedly to select the **Yogurt** mode. The Yogurt light turns on.
- 8 If you want to change the cooking time, press the + or – button. The default time is 8 hours. You can select from 6 to 12 hours. Each button press changes the time by 1 hour.
- 9 Press the **On/Off/Start** button. The On/Off/Start and Yogurt lights stay on and the countdown timer appears on the display. When cooking is complete, your cooker returns to Standby mode.
- 10 Press the lid release to open your cooker.
- 11 After incubation is complete, store the yogurt in an air tight container in the refrigerator. Do not leave it in your cooker.
- 12 Unplug your cooker when it is not in use.

Slow cooking

- 1 Make sure that the outside of the cooking pot is dry and free of debris, then place it into your cooker.
- 2 Place the food you want to cook in the pot.
- 3 Press the lid down until it clicks into place.
- 4 Turn on your cooker, then press the **Slow Cook** button.
- 5 If you want to change the cooking time, press the + or – button. The default time is 2 hours. You can select from 2 to 10 hours. Each button press changes the time by 1 hour.

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- 6 Press the **On/Off/Start** button. The On/Off/Start and Slow Cook lights stay on and the countdown timer appears on the display.
After cooking is complete, your cooker enters the temperature preservation mode and 0 to 12 hours appear on the display. When 12 appears on the display, your cooker goes into Standby mode.
- 7 Press the lid release to open your cooker.
- 8 Unplug your cooker when it is not in use.

Using the manual cooking mode

The manual cooking mode lets you set the cooking time and temperature.

- 1 Make sure that the outside of the cooking pot is dry and free of debris, then place it into your cooker.
- 2 Place the food you want to cook in the pot.
- 3 Press the lid down until it clicks into place.
- 4 Turn on your cooker, then press the **Menu** button repeatedly to select the **Manual** mode.
- 5 If you want to change the cooking time, press the + or – button. The default time is 1 minute. You can select from 1 minute to 4 hours. Each button press changes the time by 10 minutes.
- 6 Press the **Timer/Temp** button, then press the + or – button to select a temperature. You can select 95°F (35°C), 105°F (40°C), 120°F (49°C), 140°F (60°C), 160°F (71°C), 175°F (79°C), 195°F (90°C), 210°F (99°C), 230°F (110°C), 250°F (121°C), or 275°F (135°C). The default temperature is 95°F (35°C). The temperature you selected appears on the display.

Note: When the cooking time is more than 2 hours, 250°F (121°C) and 275°F (135°C) are not available.

- 7 Press the **On/Off/Start** button. The On/Off/Start and Manual lights stay on and a running circle appears on the display.
When your cooker reaches the temperature you selected, the countdown timer appears on the display.
- 8 To view the remaining time, press the **Timer/Temp** button. The time appears on the display for about three seconds, then the temperature appears.
After cooking is complete, your cooker enters the temperature preservation mode and 0 to 12 hours appear on the display. When 12 appears on the display, your cooker goes into Standby mode.
- 9 Press the lid release to open your cooker.
- 10 Unplug your cooker when it is not in use.

Setting a delayed completion time

You can prepare food for cooking, then set a delayed completion time of up to 24 hours.

- 1 Follow the instructions for the preparing food based on the cooking mode you selected.
- 2 Before you press the **On/Off/Start** button, press the **Timer/Temp** button, then press the + or – button to select a completion time. Each time you press a button, the time changes by 1 hour. The maximum time you can select is 24 hours.

- 3 Press the **On/Off/Start** button. The delayed completion time appears in the display, then the countdown time appears.

Note: We recommend that the delayed completion timer is no more than 12 hours to avoid food deterioration.

Using the temperature preservation mode

The temperature preservation mode keeps food warm for up to 12 hours after the cooking cycle is complete. In most cooking modes, the temperature preservation mode automatically starts when the cooking is complete.

Notes:

- We recommend that you consume food within five hours after cooking so that flavor and taste do not deteriorate.
- Sauté and Yogurt modes do not have the temperature preservation feature.

To manually start or stop the temperature preservation mode:

- Press the **Warm/Cancel** button. 0 to 12 hours appear on the display. After 12 hours, --- appears on the display and your cooker returns to Standby mode.
- Press the **Warm/Cancel** button again to turn off the temperature preservation mode.

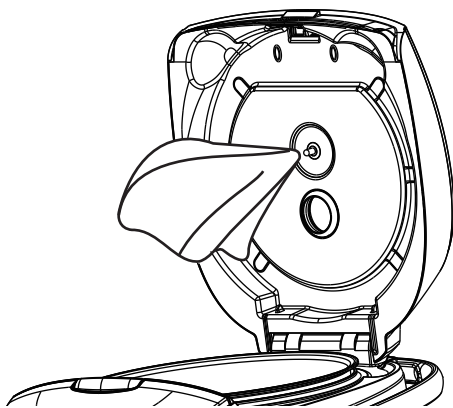
Maintaining your cooker

Cleaning the cooking pot and outer body

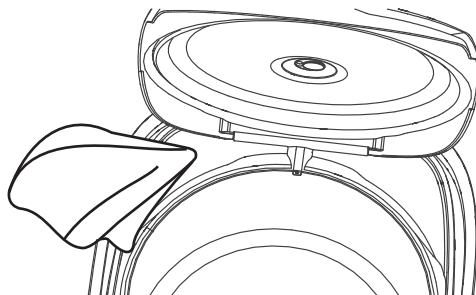
- 1 Lift the cooking pot out of your cooker.
- 2 Wash the pot with warm, soapy water and rinse thoroughly. You can also wash the pot in a dishwasher.
- 3 Make sure that the outside of the cooking pot is dry and free of debris before you place it into your cooker.
- 4 Wipe the outer body with a damp cloth. Do not immerse in water.

Cleaning the cooker's interior

- 1 Lift the cooking pot out of your cooker.
- 2 Wipe the heat preservation cover with a wet cloth. Do not wash with water.

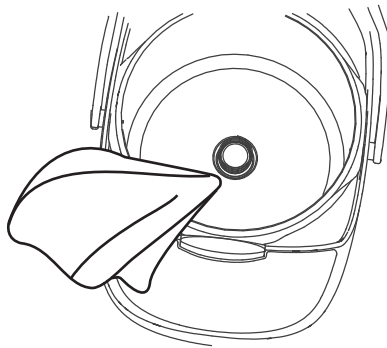


- 3 Wipe dry any water in the condensation collector with a dry cloth.



- 4 Wipe the rim and interior of your cooker with a damp cloth. Do not immerse in water.

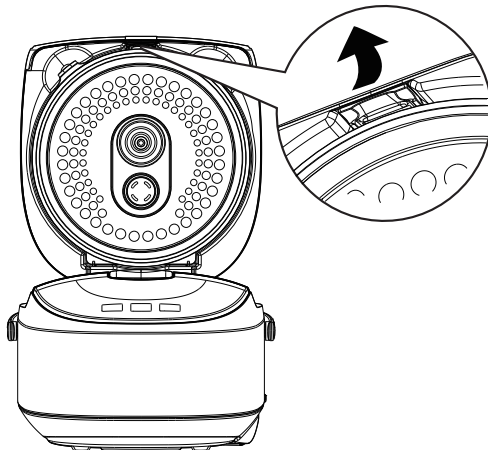
- 5 Clean any water on the heating plate with a cloth. Remove any burnt food on the plate with a steel scrubber or sand paper.



Cleaning the cover plate

CAUTION: Do not put the cover plate in a dishwasher. Hand wash only.

- 1 Open the lid, then pull up the latch that secures the cover plate and remove the plate.

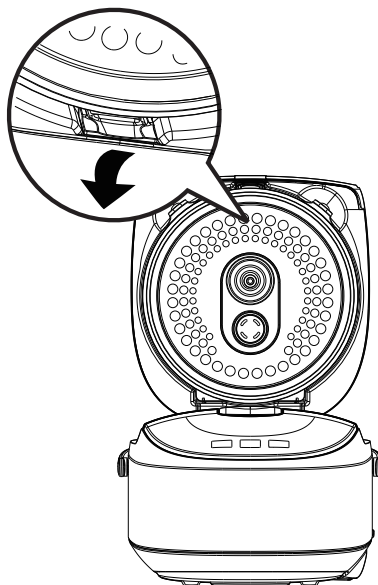


- 2 Wash the plate with soapy water, rinse thoroughly, then dry the plate.

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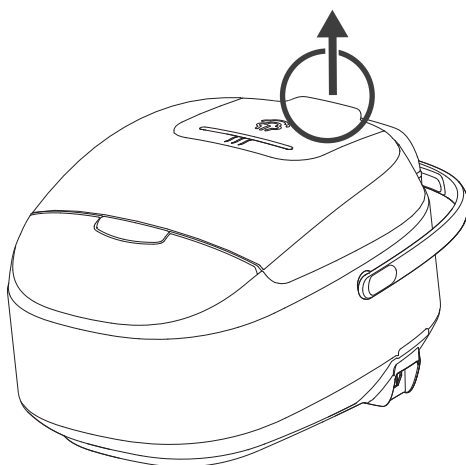
- 3 Position the plate back into the inside of the lid, align the plate with the latch, then push in the plate until the latch clicks into place. The plate only fits one way.



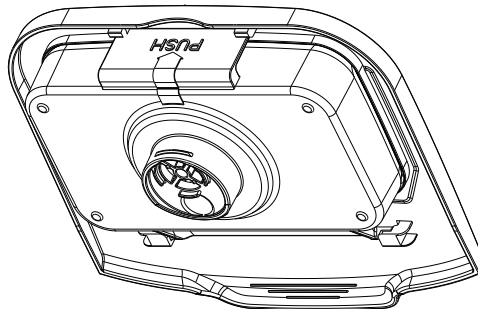
Cleaning the steam valve

You should clean the steam valve frequently so that the valve vents correctly.

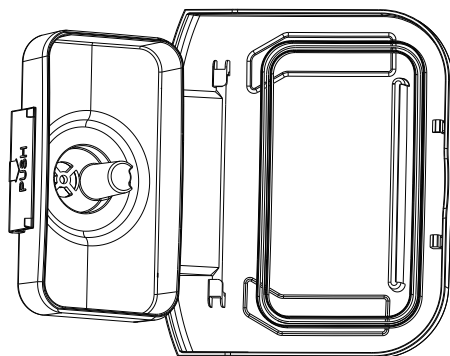
- 1 Grasp the handle of the steam valve and lift up.



- 2 Push in the latch to open the valve cover.



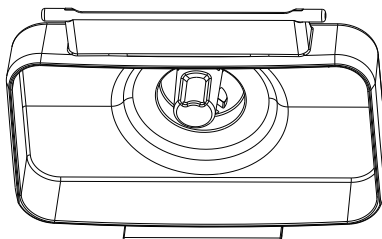
- 3 Remove the valve seat.



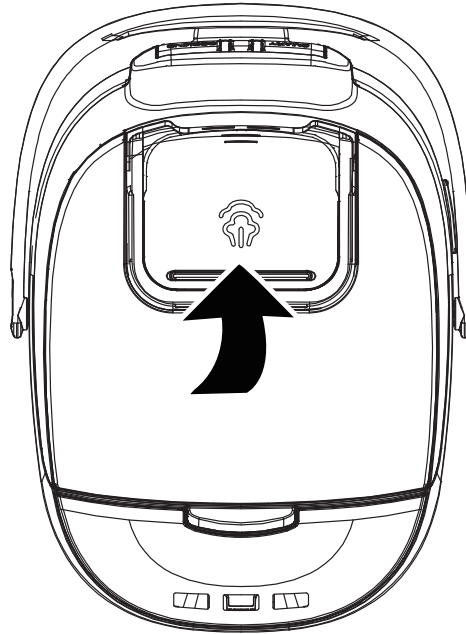
- 4 Wash with the valve seat cover and the valve seat in warm, soapy, water. You can also wash the cover and valve in a dishwasher. Make sure that both the cover and valve seat are dry.

IMPORTANT: If the seal slips out, make sure that you put it back in place.

- 5 Replace the valve seat.
- 6 Align the valve cover with the slot in the valve seat, then close the cover. When the cover is secure, you hear a click.



- 7 Align the valve assembly on the lid, then press down until the latch locks into place. When the latch is secure, you hear a click.



Troubleshooting

PROBLEM	SOLUTION
My cooker does not turn on.	Make sure that the power cord is plugged in and the wall outlet works. If not, check the circuit breaker and reset if necessary.
	There 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 is not damaged. If it is, take your cooker to a Best Buy authorized service center for repair.
My cooker does not stay on.	If you cannot press a button down to turn it on, or if a button is missing or broken, take your cooker to a Best Buy authorized service center for repair.
My cooker continues to cook after I remove the cooking pot.	If the rice cooker continues to heat up after you take out the cooking pot, take your cooker to a Best Buy authorized service center for repair.

PROBLEM	SOLUTION
The indicator light does not turn on.	If your cooker is heating correctly, but the light does not indicate whether the rice is cooked or being kept warm, the light bulbs are probably burnt out and need to be replaced. Take your cooker to a Best Buy authorized service center for repair. The light could be incorrectly 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 1/2 to 1 cup of water (depending on how dry it is) and stir thoroughly. Close the lid and press the On/Off/Start button. When your cooker switches to temperature preservation mode, check the consistency and repeat as necessary.
Rice is too moist or soggy after cooking.	You probably added too much water. Stir the rice to redistribute the bottom part of the rice, as well as release excess moisture. Close the lid and let your cooker remain in temperature preservation mode for 10 to 30 minutes as needed, stirring occasionally.

Any other servicing should be performed by an authorized service representative.

Specifications

Volume	5.2 qts. (20 cups of cooked rice)
Dimensions (H x W x D)	10 x 11.3 x 15.5 in (25.6 x 28.7 x 39.3 cm)
Weight	9.3 lbs (4.2 kg)
Power	120V ~ 60 Hz
Power consumption	890W
Power cord length	3 ft. (90 cm)

INSIGNIA™

NS-RC50SS9/NS-RC50SS9-C

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

5.2 Qt Multi-Function Digital Rice Cooker

- 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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