

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [Jocca](#) /

› [JOCCA 5555 Steamer System User Manual](#)

Jocca 5555

JOCCA 5555 Steamer System User Manual

Model: 5555

INTRODUCTION

The JOCCA 5555 Steamer System is an electric steam cooker designed for healthy and delicious cooking. This appliance allows you to prepare various foods by steaming, ensuring that food does not come into direct contact with water and eliminating the need for oil, thus preserving essential vitamins and nutrients.

Key Features:

- 60-minute mechanical timer for precise cooking control.
- Includes a lid and removable inserts for versatile use and easy cleaning.
- Two stackable steaming baskets provide double capacity, allowing you to cook multiple items simultaneously.
- Designed to preserve food vitamins during the steaming process.

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Do not immerse the electrical base unit, cord, or plug in water or any other liquid.
- Keep the appliance out of reach of children and pets.
- Unplug the steamer from the outlet when not in use and before cleaning.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Exercise extreme caution when moving an appliance containing hot oil or other hot liquids.
- Do not touch hot surfaces. Use handles or knobs. Steam is hot and can cause burns.
- Ensure the water reservoir is filled to the appropriate level before operation. Do not operate dry.
- Do not place the appliance near hot gas or electric burners, or in a heated oven.
- This appliance is for household use only.

COMPONENTS

Familiarize yourself with the parts of your JOCCA 5555 Steamer System:

1. Lid
2. Upper Steaming Basket
3. Lower Steaming Basket
4. Removable Inserts/Grids (for baskets)
5. Water Reservoir
6. Heating Element
7. Base Unit with Control Panel (Timer Dial, Power Indicator Light)
8. Power Cord and Plug



Image: The JOCCA 5555 Steamer System assembled with two empty steaming baskets and the lid, ready for use. This view highlights the clear plastic baskets and the white base unit with the timer dial.



Image: The disassembled components of the JOCCA 5555 Steamer System, including the main base unit with its power cord and the two steaming baskets with their lid. This image helps in identifying individual parts for assembly and cleaning.

SETUP

Before first use, wash all removable parts (steaming baskets, lid, inserts) in warm soapy water, rinse thoroughly, and dry. Wipe the base unit with a damp cloth.

- 1. Place the Base Unit:** Position the steamer base unit on a flat, stable, and heat-resistant surface, away from walls or cabinets to allow steam to escape freely.
- 2. Fill the Water Reservoir:** Open the water inlet and fill the water reservoir with clean tap water up to the MAX fill line. Do not overfill.
- 3. Assemble Steaming Baskets:** Place the removable inserts into the bottom of the steaming baskets. You can use one or both baskets depending on the amount of food. For double capacity, stack the upper basket onto the lower basket.



Image: An illustration highlighting the "x2" capacity of the JOCCA 5555 Steamer, demonstrating how the two steaming baskets can be stacked to double the cooking volume for various foods like vegetables and fish.

4. **Place Food:** Arrange food evenly in the steaming baskets. Do not overcrowd the baskets, as this can impede steam circulation and affect cooking efficiency.
5. **Cover with Lid:** Place the lid securely on top of the uppermost steaming basket.

OPERATING INSTRUCTIONS

Follow these steps to operate your JOCCA 5555 Steamer System:

1. **Plug In:** Once the steamer is assembled and filled with water and food, plug the power cord into a suitable electrical outlet (230V).
2. **Set Timer:** Turn the timer dial clockwise to the desired cooking time (up to 60 minutes). The power indicator light will illuminate, indicating that the steamer has started heating.



Image: The JOCCA 5555 Steamer System in active use, with various vegetables and fish steaming in its two transparent baskets. The timer dial on the base is visible, indicating ongoing operation.

3. **Steaming Process:** Water will begin to boil and produce steam, which will rise through the baskets to cook the food.
4. **Monitor Water Level:** If steaming for extended periods, you may need to add more water to the reservoir. Use the water inlet to carefully add water during operation if necessary.
5. **Completion:** Once the set time has elapsed, the timer will ring, and the steamer will automatically shut off. The power indicator light will turn off.
6. **Remove Food:** Carefully remove the lid, being mindful of hot steam. Use oven mitts or a towel to handle the hot baskets. Serve food immediately.
7. **Unplug:** Always unplug the appliance from the power outlet after use.

General Steaming Guidelines:

- Vegetables: 10-20 minutes (depending on type and desired tenderness)
- Fish/Seafood: 8-15 minutes
- Poultry (thin cuts): 15-25 minutes
- Rice (in a heat-proof bowl): 20-30 minutes

Note: Cooking times are approximate and may vary based on food quantity, size, and personal preference. Always ensure food is cooked thoroughly.

MAINTENANCE AND CLEANING

Regular cleaning will ensure the longevity and optimal performance of your steamer.

1. **Unplug and Cool:** Always unplug the steamer from the power outlet and allow it to cool completely before cleaning.
2. **Empty Water Reservoir:** Carefully pour out any remaining water from the reservoir.
3. **Wash Removable Parts:** Wash the lid, steaming baskets, and removable inserts in warm, soapy water. Rinse thoroughly and dry completely. These parts are generally dishwasher safe (top rack recommended), but hand washing is preferred to prolong their life.
4. **Clean Base Unit:** Wipe the exterior of the base unit with a damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the base unit in water or any other liquid.
5. **Descaling (if necessary):** Over time, mineral deposits (limescale) may build up on the heating element. To descale, fill the water reservoir with a mixture of equal parts white vinegar and water. Run the steamer for 20-30 minutes. After the cycle, unplug, let cool, and rinse the reservoir thoroughly several times with fresh water.
6. **Storage:** Ensure all parts are completely dry before storing. Store the steamer in a cool, dry place.

TROUBLESHOOTING

Refer to the table below for common issues and their solutions:

Problem	Possible Cause	Solution
Steamer does not turn on.	Not plugged in; Timer not set; No power at outlet.	Ensure plug is securely in outlet; Turn timer dial to desired time; Check household circuit breaker.
No steam is being produced.	Water reservoir is empty or too low; Heating element is scaled.	Fill water reservoir to MAX line; Perform descaling procedure.
Food is not cooking evenly or taking too long.	Baskets are overcrowded; Lid is not properly sealed; Insufficient water.	Reduce food quantity or arrange more loosely; Ensure lid is securely placed; Check water level.
Water leaks from the base.	Water reservoir overfilled; Baskets not seated correctly.	Do not fill past MAX line; Ensure baskets are properly aligned and seated on the base.

SPECIFICATIONS

Brand:	Jocca
--------	-------

Model Number:	5555
Color:	White/Blue
Capacity:	4.4 Liters
Power:	400 Watts
Voltage:	230 Volts
Material:	Plastic
Product Weight:	930 g
Dimensions (Package):	32.2 x 25.1 x 22.4 cm
Energy Efficiency:	A
Manufacturer:	Qualimax Interntaional,S.L.

WARRANTY AND SUPPORT

This JOCCA product is covered by a standard manufacturer's warranty against defects in materials and workmanship. Please refer to the warranty card included with your purchase for specific terms and conditions, including the warranty period and coverage details.

For technical support, troubleshooting assistance, or warranty claims, please contact the manufacturer or your local distributor. Keep your proof of purchase for warranty validation.

Contact information for support can typically be found on the product packaging or the manufacturer's official website.