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GorillaRock GR-XCXG1

GorillaRock Commercial Waffle Cone Maker Instruction Manual

Model: GR-XCXG1

Introduction

Thank you for choosing the GorillaRock Commercial Waffle Cone Maker. This appliance is designed for efficient and consistent production of delicious waffle cones, suitable for both commercial and home use. Its robust stainless steel construction and non-stick baking plates ensure durability and ease of use. Please read this manual thoroughly before operating the machine to ensure safe and optimal performance.

Important Safety Instructions

To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer support for assistance.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

Product Overview

The GorillaRock Waffle Cone Maker is a robust unit designed for consistent performance. It features a durable stainless

steel housing and non-stick coated cast aluminum baking plates.

Main Components:

- Stainless Steel Housing
- Non-stick Waffle Plates
- Temperature Control Knob
- Timer Knob
- Power Switch
- Heat-Resistant Handle
- Plastic Waffle Cone Rolling Tool (Included)



Figure 1: The GorillaRock Commercial Waffle Cone Maker, showcasing its main components and a finished waffle cone.



Figure 2: The included plastic waffle cone rolling tool, essential for shaping hot waffle discs into cones.

Technical Specifications

Feature	Specification
Model Number	GR-XCXG1
Brand	GorillaRock
Voltage	110V
Material	Aluminum, Stainless Steel
Special Feature	Non-Stick Coating
Color	Black
Product Dimensions (D x W x H)	13" x 10" x 10" (330mm x 254mm x 254mm)
Item Weight	12 pounds (5.44 kg)
Number of Settings	1 (adjustable temperature and timer)
UPC	017222122380

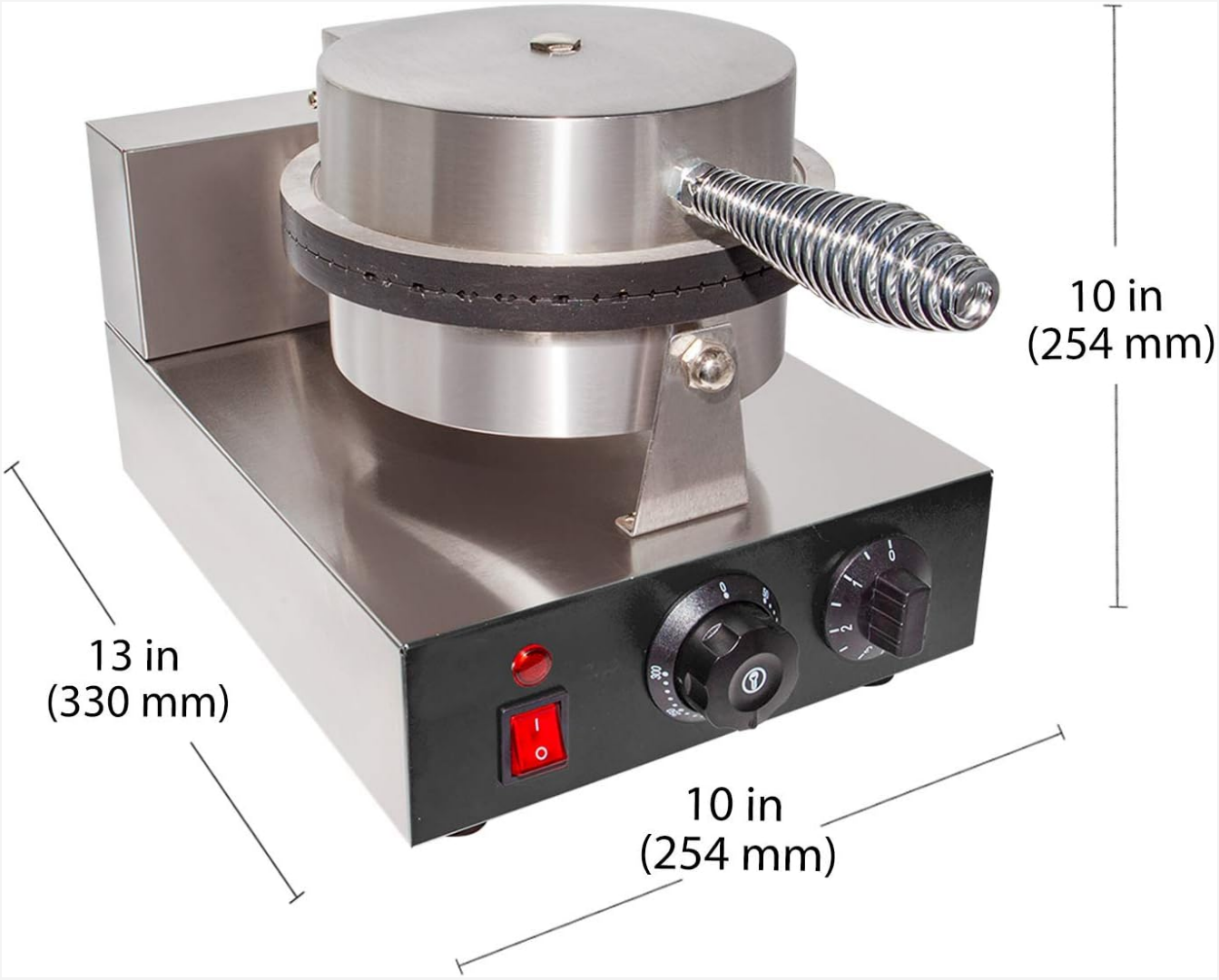


Figure 3: Product dimensions for the GorillaRock Waffle Cone Maker.

Setup and First Use

Before using your waffle cone maker for the first time, please follow these steps:

1. **Unpack:** Carefully remove the appliance from its packaging. Retain packaging for future storage or transport.
2. **Inspect:** Check the appliance for any signs of damage. Do not use if damaged.
3. **Clean:** Wipe down the exterior with a damp cloth. Clean the non-stick plates with a soft, damp cloth or sponge. Do not use abrasive cleaners or immerse the unit in water.
4. **Placement:** Place the waffle cone maker on a stable, heat-resistant, and dry surface. Ensure there is adequate ventilation around the unit.
5. **Power Connection:** Ensure the power switch is in the "OFF" position. Plug the power cord into a standard 110V electrical outlet.



Figure 4: Rear view of the waffle cone maker, illustrating the power cord connection.

Initial Burn-Off: It is recommended to heat the unit empty for about 5-10 minutes during the first use to burn off any manufacturing residues. A slight odor or smoke may be present; this is normal. Ensure the area is well-ventilated during this process.

Operating Instructions

Follow these steps to make perfect waffle cones:

1. **Preheat:** Close the waffle maker. Turn the power switch to "ON". Set the temperature control knob to your desired temperature (e.g., 180-200°C for typical waffle cones). Allow the unit to preheat until the indicator light (if present) signals it has reached the set temperature, or for approximately 5-7 minutes.
2. **Prepare Batter:** Use your preferred waffle cone batter recipe. Ensure the batter is smooth and free of lumps.
3. **Pour Batter:** Open the waffle maker. Pour a suitable amount of batter (typically 1/2 to 3/4 cup, depending on desired

thickness) onto the center of the lower baking plate. Do not overfill.

4. **Close and Cook:** Carefully close the top plate. Set the timer knob to the desired cooking time (typically 1-3 minutes, depending on desired crispness and browning). The timer will alert you when cooking is complete.
5. **Check Doneness:** Once the timer sounds, open the waffle maker. The waffle should be golden brown and easily liftable from the non-stick surface. If not, close and cook for a short additional period.
6. **Roll Cone:** Immediately after removing the hot waffle disc, place it on a clean, heat-resistant surface. Using the provided plastic cone rolling tool, quickly and carefully roll the hot waffle into a cone shape. Press the edges together to seal.
7. **Cool:** Hold the cone shape for a few seconds until it sets. Place the finished cone on a wire rack to cool completely before serving or filling with ice cream.
8. **Repeat:** Repeat the process for additional waffle cones.



Figure 5: The control panel with power switch, temperature, and timer knobs.



Figure 6: Top view of the non-stick waffle plates.

Cleaning and Maintenance

Proper cleaning and maintenance will extend the life of your waffle cone maker:

- **Always Unplug:** Before cleaning, ensure the appliance is unplugged from the power outlet and has completely cooled down.
- **Clean Baking Plates:** Use a soft, damp cloth or sponge to wipe the non-stick baking plates. For stubborn batter residue, dampen a cloth with a small amount of cooking oil and wipe the plates while they are still slightly warm (but unplugged). Never use abrasive pads, steel wool, or harsh chemicals, as these can damage the non-stick coating.
- **Clean Exterior:** Wipe the stainless steel exterior with a damp cloth. For a streak-free shine, follow with a dry cloth.
- **Do Not Immerse:** Never immerse the entire unit, cord, or plug in water or any other liquid.
- **Storage:** Store the waffle cone maker in a clean, dry place when not in use.

Troubleshooting

If you encounter issues with your waffle cone maker, refer to the table below for common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power switch off; no power at outlet.	Ensure unit is securely plugged in. Turn power switch to "ON". Check circuit breaker or try another outlet.
Waffles stick to plates.	Plates not properly seasoned; insufficient oil/butter in batter; plates not hot enough.	Ensure plates are clean. Lightly brush plates with cooking oil before first use or if sticking occurs. Ensure unit is fully preheated. Adjust batter recipe.
Waffles are not crispy.	Cooking time too short; temperature too low; batter too thin.	Increase cooking time. Increase temperature setting. Adjust batter consistency.
Waffles are too dark/burnt.	Cooking time too long; temperature too high.	Decrease cooking time. Decrease temperature setting.
Smoke or odor during first use.	Manufacturing residues burning off.	This is normal. Ensure good ventilation. It should dissipate after initial use.

Warranty and Customer Support

GorillaRock is committed to providing high-quality products and excellent customer service. This product comes with a commitment to quality, including a flexible return policy and a money-back guarantee.
For any questions, concerns, or support needs regarding your GorillaRock Commercial Waffle Cone Maker, please contact our customer support team. We are dedicated to ensuring your satisfaction and are constantly working to improve our service.
Please refer to your purchase documentation or the retailer's website for specific warranty terms and contact information.

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