



**Pizzelle &  
Waffle Maker**  
Model 9705

**Waffler &  
Grill**  
Model 9700



Reversible  
Non-Stick Grids

## IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of electrical shock, do not immerse cord, plugs or cooking unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning, or to cool before putting on or taking off parts and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause hazards.
8. Do not use cutters.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, remove plug from wall outlet.
13. Do not use appliance for other than intended use.

## SAVE THESE INSTRUCTIONS

MERCHANDISE FOR HOUSEHOLD USE ONLY.  
NO USER SERVICEABLE PARTS INSIDE. REFER SERVICING  
TO QUALIFIED SERVICE PERSONNEL.

## TO USE FIRST TIME

Remove grids and wash in warm, soapy water. Rinse and dry.

Note: When first used, your appliance may smoke slightly. Any smoke or odor is normal and will not recur after a few uses.

## TO REMOVE AND REVERSE GRIDS

Unplug from wall outlet. Push spring clip back (see illustration) and lift out grid. To replace, wedge rim under back clip and press down so front edge snaps under other clip.

## PIZZELLE MAKER

Model 9705



1. Insert grid patterns as shown, with "finger" patterns positioned diagonally.
2. Plug into 120 volt AC outlet. Turn temperature control knob to High setting. With lid closed, preheat until light goes out (about 8 minutes).
3. Lightly brush grids with oil before first use. Place about one table-spoon of batter in center of both sections of grid.
4. Close lid. Bake about 45 to 60 seconds, or until steaming stops. (Signal light will go on and off while baking.)
5. After baking, unplug and leave open to cool.

## WAFFLE BAKER

Models 9700  
and 9705



1. Install grids with waffle side up.
2. Plug into 120 volt AC outlet. Turn temperature control knob to High setting (see illus., page 3). With lid closed, preheat until light goes out (about 2 minutes).
3. Lightly coat grids with vegetable oil before first use. Pour 1/2 cup batter onto each waffle section.
4. Close lid. Bake 2 1/2 to 3 1/2 minutes or until steaming stops. Light will go on and off while baking.
5. When finished baking, unplug and leave open to cool.

## OPEN GRILL

Model 9700

Designed for grilling sandwiches, French toast, pancakes, eggs. Because of shallow grease troughs, meats with a high fat content—such as bacon, sausage or steak—are not recommended.

SUGGESTED TIME (minutes)	
2-3	Pancakes
2-4	French Toast
1-1 1/2	Fried Eggs
1-1 1/2	English Muffin
2-4	Heaven Sandwich
2-3	Ham & Cheese
2-3	Cheese Sandwich

1. Raise lid and lift cover hinge stop so lid lies flat on counter.
2. Install grids with flat side up.
3. Place heatproof cup or saucer under drip spouts.
4. Plug into 120 volt AC outlet. Turn temperature control knob between Medium and High setting (see illus., page 3). Preheat until light goes out (about 8 minutes).
5. Grill food to desired doneness. See chart for suggested times. A light coating of butter may be added for flavor. Light will go on and off while cooking. Do not overload—unit is designed for small quantities.
6. Unplug. Allow to cool completely before draining grease or removing grids.

## CLOSED GRILL

Model 9700

Designed for grilling sandwiches but not for "fatty" meats such as hamburgers and bacon.

SUGGESTED TIME (minutes)	
1-2	Cheese Sandwich
2-3	Heaven Sandwich
	Hot Chicken or
	Tuna Salad Sandwich
2-3	English Muffin
3-4	Garlic Bread

1. Install grids with flat side up.
2. Plug into 120 volt AC outlet. Turn temperature control knob between Medium and High setting. Close lid. Preheat until light goes out (about 8 minutes). Note: for lighter settings, turn knob to 90°. Normal operating temperatures are between Medium and High (see illus., page 3).
3. When light goes off, open lid and place food on lower grid. Close lid. Remove food when grilled as you like it. See chart for suggested times.
4. After grilling, unplug and leave open to cool.

## STAND-UP STORAGE



A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, the marked electrical rating should be at least as great as the electrical rating of this appliance. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

## TO CLEAN

- Unplug. Allow to cool before cleaning. Never immerse appliance in water.
- Grids should be easy to rinse clean if seasoned and used properly. Wash grids in hot, soapy water only if necessary. Rinse and dry. Do not wash in dishwasher, as this may affect the non-stick coating. Do not use abrasive cleaners or steel wool on grids or exterior exterior.
  - The exterior may be wiped clean with a damp cloth or polished using a spray window cleaner.

## Italian Pizzelle

Water cookies... extra crisp 1/4 dozen

3 eggs, beaten  
1/2 cup sugar  
1/4 cup butter or margarine, melted

1/4-1 cup flour  
1 teaspoon baking powder  
2 teaspoons anise extract  
1 teaspoon vanilla

Add and beat ingredients together in order listed (use the smaller amount of flour for thinner pizzelle). Batter should be thick but flow from a spoon. Place about one tablespoon of batter in center of both sections of preheated grid, Close lid. Allow to cook until steaming stops—about 45 to 60 seconds. Remove with fork. Allow to cool on wire rack or towels. (While hot, they may be rolled into a cylinder or shaped into cone.) Dust with confectioners' sugar. Store in airtight container. Makes 2 dozen

### LEMON VARIATION

Omit vanilla and anise extract. Add 2 teaspoons lemon extract and 1 tablespoon grated lemon peel to Basic Pizzelle Recipe.

## Scandinavian Krumkake

Serve flat or as cones filled with whipped cream and fruit

2 eggs, well beaten  
1/2 cup sugar  
6 tablespoons butter or margarine, melted

1/2 cup flour  
1/2 teaspoon lemon extract  
1/2 teaspoon ground cardamom

Using an electric mixer, beat all ingredients together until smooth. Bake as directed for Pizzelles. Remove. While hot, shape into cone or roll into cylinder. Makes 2 dozen

## Italian Cialde

Roll 'em into tight, tasty cylinders

1 cup sugar  
1 egg  
2 teaspoons vanilla  
2 teaspoons anise-flavored liquor (or 2 teaspoons anise extract plus 1 tablespoon water)

2 tablespoons salad oil  
1/2 cup water  
1 1/2 cups flour  
1 teaspoon whole anise seed

Combine all except last two ingredients. Beat well to blend. Stir in the flour and anise seed. Bake as directed for Pizzelles. Roll hot cookie into cylinder. Dust with confectioners' or cinnamon sugar. Makes approx. 2 1/2 dozen

6

## French Gaufrette

Perfect for ice cream sandwiches

1 cup whipping cream  
1/2 cup flour  
1/4 cup confectioners' sugar

2 tablespoons vanilla  
1/2 teaspoon salt

Using an electric mixer, beat cream just until it begins to thicken. Blend in remaining ingredients. Bake as directed for Pizzelles. To make homemade ice cream sandwiches, cut hot cookie in half. When cold, add generous slice of ice cream. Makes approx. 1 1/2 dozen

## Ice Cream Cups

An ice cream cone you eat with a spoon

To shape, place a hot Gaufrette in a tea cup or small bowl. Remove when cool. Just before serving, fill with ice cream. Add topping if desired.

## Cannoli

A homemade dessert came with a fruited, cheesy filling

2 eggs, well beaten  
1/2 cup sugar  
1/2 cup butter or margarine, melted

1/2 teaspoon soda  
1 teaspoon cinnamon  
2 tablespoons white vinegar  
2 tablespoons cold water

1 cup flour  
Add ingredients in order listed; beat well after each. Bake as directed for Pizzelles. Shape hot cookie into cone or roll into cylinder. Makes 1 1/2 dozen

### FILLING

2 cups (about 1 pound) ricotta cheese  
1/2 to 3/4 cup sugar  
1 1/2 teaspoons vanilla  
Using an electric mixer, beat ricotta cheese and sugar thoroughly (about 10 minutes). Add remaining ingredients. Chill. Stuff into baked cannoli shells. Makes 1 1/2 dozen

## Crispy Tortillas

Brush tortillas with oil. Place 2 tortillas on preheated grid. Cook about 60 seconds. Mound with refried beans, shredded lettuce and cheese... or serve with a taco sauce dip.

7



## Waffles

2 eggs, separated  
1½ cups flour  
1 tablespoon sugar  
2 teaspoons baking powder  
½ teaspoon salt  
1¼ cups milk  
5 tablespoons solid vegetable shortening

Beat egg whites until stiff.  
Stir dry ingredients together. Mix milk and egg yolks. Beat liquid ingredients into dry ingredients. Beat in shortening. Fold in beaten egg whites. On preheated waffle baker, pour ¼ cup batter onto each waffle section. Bake until lightly brown and crisp (about 3 minutes).  
Makes 1 dozen 5" x 6" waffles

## Dessert Waffles

3 eggs, separated  
1 cup flour  
½ cup sugar  
1¼ teaspoons baking powder  
½ teaspoon salt  
¼ teaspoon cinnamon (optional)  
1½ cups dairy cream, whipped  
1½ tablespoons butter, melted

Beat egg whites until stiff.  
Stir together dry ingredients. Beat egg yolks well. Combine egg yolks, whipped cream and butter. Fold in dry ingredients. Fold in beaten egg whites.  
Bake on preheated waffle baker until lightly brown and crisp. Serve with ice cream, fruit or syrup.  
Makes 1 dozen 5" x 6" waffles

**When ordering replacement parts**, state model number, color and description of parts needed. Send this information with your name and address to: Service Department, Rival Manufacturing Company, 16th and Lamine, Sedalia, Missouri 65301 or to an authorized Rival Service Station.

### FULL ONE YEAR WARRANTY

This Rival product is warranted against defects in materials or workmanship for one (1) year from date of original purchase. Rival will repair, or replace at its option, if the defective product is delivered prepaid during that period to:

Service Division • Rival Manufacturing Company • 16th & Lamine • Sedalia, Missouri 65301 or to an authorized service station.

This warranty does not apply to commercial use, unreasonable use, or to damage to the product (not resulting from defect or malfunction) while in the possession of the consumer.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

**RIVAL MANUFACTURING CO.**

**Kansas City, Mo. 64129**

Printed in U.S.A. R1-82

427-797