

BLUE DIAMOND

TRIPLE STEEL COOKWARE

5X 10X 4X

HARDER COATING • LONGER LASTING • BETTER HEAT TRANSFER



INTRODUCING

TRIPLE STEEL

amazon exclusive

TRIPLE STEEL ▶

FEATURES ▶

NEW ON AMAZON ▶

FEATURED PANS ▶

EASY PASTA RECIPE ▶

DISCOVER **TRIPLE STEEL**

BLUE
DIAMOND
TRIPLE STEEL COOKWARE

We revolutionized cookware with our original Blue Diamond ceramic nonstick coating, which is 5x harder, and 10x longer lasting than traditional nonstick coatings. Diamonds also transfer heat 4x better than copper. That's how we became the new standard in nonstick. But we we're not done.

INTRODUCING THE NEW STANDARD IN STAINLESS STEEL.

Like deep-sea explorers, we've gone from a blue to black in search of new territory. Our Midnight Diamond coating offers all the benefits of our signature Blue Diamond nonstick, but it performs even better on this eye-catching stainless steel body.

NOW FEATURING

3X

LAYERED CONSTRUCTION

Triple layer stainless steel gives even heating, incredible durability, and dazzling results on all stovetops!



BLUE DIAMOND

TRIPLE STEEL COOKWARE



5X HARDER COATING

Our diamond-reinforced ceramic nonstick is metal utensil safe—this pan doesn't scratch!



10X LONGER LASTING

Outlasts and outshines traditional nonstick pans over and over again!



4X BETTER HEAT TRANSFER

Heats evenly and quickly every single time so you can focus on the flavor!

A CLOSER LOOK

**BLUE
DIAMOND**
TRIPLE STEEL COOKWARE

3-LAYER STAINLESS STEEL

Two layers of stainless steel surround an aluminum core to give this ultra-durable pan incredibly fast and even heating. The aluminum goes all the way up the walls of the pan, so you can cook without worrying about cold spots. For all stovetops including induction. Oven & broiler safe.



STACKING STAY-COOL HANDLES

This collection's stainless steel handle is angled so the frypans and wok stack to save space while the v-shaped cutout helps it stay cool.

MIDNIGHT DIAMOND NONSTICK COATING

The darker side of Blue Diamond, our ultra-durable diamond infused ceramic nonstick coating.



TRIPLE STEEL FEATURES

**BLUE
DIAMOND**
TRIPLE STEEL COOKWARE

OVEN & BROILER SAFE
(GLASS LIDS UP TO 425 ° F)

**METAL UTENSIL SAFE
CERAMIC NONSTICK**

**STACKING, STAY-COOL,
STAINLESS STEEL HANDLE**

**ALL STOVETOPS,
INCLUDING INDUCTION**

GLASS LIDS



BLUE
DIAMOND
TRIPLE STEEL COOKWARE

SHINE BRIGHTER

**BUT THIS GROUNDBREAKING
DESIGN ISN'T JUST GORGEOUS.**

Cutting-edge advancements have allowed us to create triple layer stainless steel cookware that is lightweight and extremely easy to use.

Two stainless steel layers surround an aluminum core that goes all the way up the walls of the pan to give you responsive performance with unbelievable power. That means fast and even heating, incredible durability, and dazzling results on all stovetops, including induction.

NOW AVAILABLE – AMAZON EXCLUSIVE



STARTING AT
\$29⁹⁹
8", 9.5", 11"
FRYPAN

SHOP NOW



\$69⁹⁹
CHEF'S PAN

SHOP NOW



\$69⁹⁹
SAUTÉ PAN

SHOP NOW



\$99⁹⁹
6PC SET

SHOP NOW



\$69⁹⁹
2PC SET

SHOP NOW



\$149⁹⁹
7PC SET

SHOP NOW

CHEF'S PAN

THIS PAN MAKES MEALS EASIER.

Specially shaped for frying and sautéing, this versatile pan is spacious enough for stews, braises, even soups. There's no reason to take it off the stovetop.

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SAUTÉ PAN

ROOM TO SHINE

This 3.75QT spacious sauté features a durable glass lid to give you everything you need to make one-pan meals. It's not bad to look at, either. And at this price, why not buy two?

FRYPAN

DAILY POLISH

Gorgeous stainless steel meets signature Blue Diamond performance in this versatile frypan. But it's not just a luxe refresh—it's incredibly durable, quick heating, and stacks easily.

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EASY WEEKNIGHT DINNER

PARMESAN TOMATO LINGUINI AL FORNO & ARUGULA

SERVES 4

INGREDIENTS

1 tsp olive oil
1 tsp Italian seasoning
1 lb sweet Italian sausage, ground
1/4 cup onion, finely chopped
1 tsp garlic, minced
12 oz marinara sauce
4 oz tomato sauce
16 oz linguini
1/2 cup of cherry tomatoes, halved
1 cup mozzarella cheese, shredded
1/4 cup of fresh basil (optional)
Arugula (optional)

1. Preheat the oven to 350°F. Heat the oil in your Blue Diamond Triple Steel Sauté Pan over medium high heat.
2. Add the onion to the pan and cook for 2 minutes until the onions are translucent. Add the sausage to the pan and cook for an additional 8 minutes or until it's browned and cooked through and the onion is golden. Add the garlic and cook for another minute. Add the marinara sauce, tomato sauce and the Italian seasoning to the pan and simmer for 10-15 minutes.
3. Toss the cooked pasta and halved cherry tomatoes with the sauce in your sauté pan and top with mozzarella cheese.
4. Cover the pan and bake in the oven for 20 minutes, then uncover and bake for another 15-20 minutes or until the pasta is bubbly and the cheese is melted and golden. Let stand for 5 minutes, top with fresh basil and serve with arugula.

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