

NONSTICK CLAD

□ Swiss Diamond_®



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The Nonstick Clad line has a solid foundation built from FIVE LAYERS of steel comprised of an 18/0 magnetic stainless steel base layer, pure and alloy aluminum, and closed with an 18/10 stainless steel layer. A layer of plasma coating is applied next to eliminate oxidation and to form an extremely strong bond with our XD Nonstick coating. Swiss Diamond finishes each item with three layers of XD Nonstick diamond coating, making this the most prestigious line in stainless steel cookware.

The Nonstick Clad FIVE LAYER cookware line has been developed after many years of research and development. The Nonstick technology that is incorporated results in brilliant cooking performance and our patented Swiss Diamond nonstick coating results in the perfect food release every time.

The bonded layers allow the heat to be evenly distributed and retained around the pan, removing the possibility of hot spots. In saucepans, casseroles and stock pots, the layers also allow for a constant and even temperature in the walls, thus reducing energy loss. This will also have a positive effect on your cooking times, reducing the amount of energy that you have used to produce your meals.

Nonstick Clad cookware can be used on all cooktops including Induction and can easily be transferred to the oven, with our lids being oven safe up to 500°F (260°C). The handles are ergonomically designed to stay cool. Sauté pans, Woks, and the 20x12cm Saucepan have a helper handle for additional ease. Each product has a 2.8mm, 5ply body with a flare edge for a dripless pour.









