Cast Iron

■ Swiss Diamond_®



Cast Iron

Swiss Diamond Cast Iron is held to the high standards of the Swiss Diamond cookware that you know and love. With careful design and manufacturing, this durable line will exceed your expectations.

This exquisite line will cook and reheat your delicious meals with even heat distribution on any cooktop or in the oven.



Cast Iron Features

- Machine Casting for consistency in shape and high quality results.
- PFOA Free, PTFE Free, CA65 and LFGB Certified for Lead and Cadmium
- Exceptional thermal conductivity from base to rim
- Cast Stainless Knobs

- · Large handles for use with an oven mitt
- High-quality enamel finish that prevents rust
- High Chip Resistance
- High thermal shock resistance
- · Cooktop to oven versatility

Lids produce a "rainforest effect"

The Cast Iron lids are produced with a moisture retention system. The nodules on the underside of each lid collect moisture and return it to the meal during the cooking process. Add ice to the valley of your lid to increase the moisture inside of your cast iron.



Each piece of Swiss Diamond Cast Iron is available in two different color options: Saphir Bleu and Rubis Rouge.







Cast Iron
20cm Round Casserole
2.5 L (2.65 Qt)
20cm by 10cm (7.8" by 4")
PC1020cR



Cast Iron 26cm Square Grill 26cm by 4.5cm (10.25" by 1.8") PC42626cR



Cast Iron 25cm Round Casserole4.7 L (5 Qt)
25cm by 12cm (9.8" by 4.7")



PC42626cB

Cast Iron 32cm Shallow Casserole 6 L (6.3 Qt) 32cm by 9cm (12.5" by 3.5")



PC1225cR



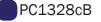
PC932cR



Cast Iron 28cm Round Casserole6.5 L (6.9 Qt)
28cm by 13cm (11" by 4.3")



Cast Iron 29cm Oval Casserole5.3 L (5.6 Qt)
29cm by 13cm (11" by 4.3")



PC1328cR



Cast Iron 34cm Oval Casserole8.5 L (9 Qt)
34cm by 14cm (13.4" by 5.5")



PC1434cB PC1434cR





