

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.



Saphir Bleu



Rubis Rouge



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

PC1020cB PC1020cR



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

PC42626cB PC42626cR



Cast Iron
25cm Round Casserole
4.7 L (5 Qt)
25cm by 12cm (9.8" by 4.7")

PC1225cB PC1225cR



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

PC932cB PC932cR



Cast Iron
28cm Round Casserole
6.5 L (6.9 Qt)
28cm by 13cm (11" by 4.3")

PC1328cB PC1328cR



Cast Iron
29cm Oval Casserole
5.3 L (5.6 Qt)
29cm by 13cm (11" by 4.3")

PC1329cB PC1329cR



Cast Iron
34cm Oval Casserole
8.5 L (9 Qt)
34cm by 14cm (13.4" by 5.5")

PC1434cB PC1434cR



