

PREMIUM STEEL

 Swiss Diamond®



PREMIUM STEEL

From the makers of Swiss Diamond®
– revolutionary diamond-reinforced nonstick cookware.

Introducing a new product line suitable for all cooktops, offering unparalleled value:
Premium Steel. Beautifully crafted with 18/10 stainless steel,
Premium Steel is ideal for busy kitchens and family cooking. Durable, high-quality construction for even heat distribution, with riveted handles for extra stability.

The line consists of fry pans, saucepans, sauté pans, dutch ovens, and a stock pot!

Product Details

- + Dishwasher safe and corrosion resistant
- + Suitable for all cooktops, including Induction
- + Ergonomic, stainless steel handle and helper handles (on larger items) to easily lift and pour with a drip-free rim.
- + See-through tempered glass lid
- + Oven safe 500°F / 260°C
- + Heats evenly and will never warp
- + Designed by professionals for professional use
- + Limited Lifetime Warranty



FRY PANS



PSL3520i
20cm - 8"



PSL3524i
24cm - 9.5"



PSL3528i
28cm - 11"

SAUTÉ PANS



PSL3728i
28cm (11") 4.1 L (4.2 Qt)



PSL3732i
32cm (12.5") 4.7 L (5 Qt)

AVAILABLE SET



PSL10SET

PSL3524i
PSL3528i
PSL31016i
PSL31220i
PSL3728i
PSL31324i

SAUCEPANS



PSL31016i
16cm (6.5") 1.5 L (1.6 Qt)



PSL31118i
18cm (7") 2.2 L (2.3 Qt)



PSL31220i
20cm (8") - 3 L (3.1 Qt)

DUTCH OVENS



PSL31320i
20cm (8") - 4 L (4.2 Qt)



PSL31324i
24cm (9.5") - 6.1 L (6.4 Qt)

STOCK POT



PSL31724i
24cm (9.5") - 7.6 L (8 Qt)



This exquisite line is built with an 18/10 stainless steel body, an impact bonded encapsulated base on an aluminum core, and a soft satin finish.

