

Swiss Diamond®

SWISS MADE NONSTICK COOKWARE



Innovative Products

from the

#1 Ranked Nonstick Cookware









Swiss Diamond® SWISS MADE NONSTICK COOKWARE

Real diamond particles in a high-quality nonstick formula.



Cast aluminum heats evenly and will never warp.

-  Made in Switzerland
-  Ideal for healthy cooking: no oil needed
-  Safe, eco-friendly production: no PFOA, made with 100% hydroelectric power
-  Oven-safe: 500 °F 260 °C
-  Tempered glass lids with adjustable steam vent
-  Limited Lifetime Warranty



Rivet-free cooking for maximum protection against bacteria.

Suitable for:



Solid
Plate



Radiant
Ring



Ceramic



Halogen



Gas



Induction
series also
available

Perfectly flat base will not tip or spin.

Comfortable, ergonomic handles stay cool on the stovetop. Oven-safe up to 500 °F (260 °C).



WHY DIAMONDS?

Diamonds are hard, creating a coating that can last for years.

Diamonds conduct heat better than any metal, for superior browning and searing.

Diamonds are naturally nonstick, giving the coating advanced nonstick performance.



"We have bought many brands of cookware, nothing has held up like Swiss Diamond does."



USE & CARE INSTRUCTIONS

1 Use low to medium-high heat:

High heat is never required due to the excellent thermal conductivity of Swiss Diamond cookware. Start with medium heat and adjust gently upward as needed.

Always place your pan on the center of the heating surface. CAUTION: Overheating will damage the cooking surface.



2 Preheating:

For optimal performance, place the pan on medium heat for 2 to 3 minutes before adding food.



To test if the pan is hot enough, sprinkle a few drops of water on the surface. If the water sizzles or beads, the pan is ready. Do not overheat the pan. If the water evaporates instantly, turn the heat down and test again in 3 minutes. There is no need to pre-heat an empty pan longer than 5 minutes.

3

Cooking with oil: Swiss Diamond is designed for cooking without oil. If you choose to use oil, always use it at the proper heat setting. For example, extra virgin olive oil and butter should only be used over low heat. CAUTION: Never use nonstick sprays.



High temperature cooking oil



Olive oil and butter



Non stick spray

4

Proper Utensils:

Silicone and wooden tools are recommended. Any tool with a sharp point or edge should be used with care. Do not chop, cut, or use an electric beater in the pan. Scratches do not decrease pan's performance.



5

Oven Use:

Swiss Diamond cookware is oven safe up to 500°F (260°C), including lids and ergonomic handles.



6

Cleaning:

Dishwasher safe; hand wash recommended. Before using for the first time and after each use, wash thoroughly with hot, soapy water. Do not use abrasive detergents, oven cleaners or scouring pads. To maintain performance, clean thoroughly after each use. When cookware is not cleaned properly, a thin layer of food residue remains on the surface and may become carbonized when reheated. Carbonized layers will cause food to stick.



7

Storing:

If the pans are nested one on top of the other, we recommend placing a paper towel between each pan to prevent scratches.



FRY PANS



6418T
Fry Pan TRY ME
7" (18 cm)



6420
Fry Pan
8" (20 cm)



6424
Fry Pan
9.5" (24 cm)



6426
Fry Pan
10.25" (26 cm)



6428
Fry Pan
11" (28 cm)



6432
Fry Pan
12.5" (32 cm)



6420c
Fry Pan with Lid
8" (20 cm)



6424c
Fry Pan with Lid
9.5" (24 cm)



6426c
Fry Pan with Lid
10.25" (26 cm)



6428c
Fry Pan with Lid
11" (28 cm)



6432c
Fry Pan with Lid
12.5" (32 cm)



All products are
oven safe up to
500°F (260°C).



All products are
suitable for **all**
electric and gas
cooktops.



6328
Square Fry Pan
11" x 11"
(28x28 cm)



6538
Oval Fry Pan
(Fish Pan)
15" x 10.25"
(38x26 cm)



6538c
Oval Fry (Fish
Pan) with Lid
15" x 10.25"
(38x26 cm)



SAUCE PANS



6716c
Sauce Pan
with Lid
1.4 QT (1.3 L)
6.3" (16 cm)



6718c
Sauce Pan
with Lid
2.2 QT (2.1 L)
7" (18 cm)



6720c
Sauce Pan
with Lid
3.2 QT (3 L)
8" (20 cm)



6724c
Sauté Pan
with Lid
3.2 QT (3 L)
9.5" (24 cm)



6726c
Sauté Pan
with Lid
3.8 QT (3.6 L)
10.25" (26 cm)



6728c
Sauté Pan
with Lid
4.3 QT (4.1 L)
11" (28 cm)



6732c
Sauté Pan with
Lid - Stainless
Steel Handle
5.8 QT (5.5 L)
12.5" (32 cm)



6620c
Square Sauté
Pan with Lid
2.1 QT (2 L)
8" x 8"
(20x20 cm)




66283c
Square Sauté
Pan with Lid
5.3 QT (5 L)
11" x 11"
(28x28 cm)

SAUTE PANS


To place an order: (704) 900-6622 or orders@swissgourmetusa.com

SAUTEUSES AND BRAISERS




6628c 
Sauteuse
with Lid
3.7 QT (3.5 L)
11" (28 cm)




6632c 
Sauteuse
with Lid
4.8 QT (4.5 L)
12.5" (32 cm)



6928c 
Braiser
with Lid
5.3 QT (5 L)
11" (28 cm)



6932c 
Braiser
with Lid
7.2 QT (6.8 L)
12.5" (32 cm)




6524c EDGE™ 
Stir Fry Pan
with Lid
2.2 QT (2.1 L)
9.5" (24 cm)




6526c EDGE™ 
Stir Fry Pan
with Lid
2.4 QT (2.3 L)
10.25" (26 cm)

WOKS




61128c 
Wok with Lid
3.9 QT (3.7 L)
11" (28 cm)




61130c 
Wok with Lid
4.9 QT (4.6 L)
11.8" (30cm)



61132c 
Wok with Lid
5.3 QT (5 L)
12.5" (32 cm)




61136c 
Wok with Lid
6.3 QT (6 L)
14" (36 cm)




6528c EDGE™ 
Stir Fry Pan
with Lid
3 QT (2.8 L)
11" (28 cm)

CASSEROLES




6820c 
Casserole
with Lid
2.3 QT (2 L)
8" (20 cm)




6824c 
Casserole
with Lid
3.2 QT (3 L)
9.5" (24 cm)




66282c 
Square Casserole
with Lid
5 QT (4.8 L)
11" x 11" (28x28 cm)



6124c 
Soup Pot
with Lid
5.5 QT (5.2 L)
9.5" (24 cm)




6128c 
Stock Pot
with Lid
8.5 QT (8 L)
8" (20 cm)


STOCK POTS

SPECIALTY PANS



6224 
Crepe Pan
9.5" (24 cm)




6226 
Crepe Pan
10.25" (26 cm)



6228-3 
Square Griddle
11" x 11" (28 cm)



6326 
Plett/Pancake Pan
10.25" (26 cm)



63281 
Square Grill Pan
11" x 11" (28 cm)



66281 
Deep Sq. Grill Pan
11" x 11" (28 cm)



6318 Japanese
Omelet Pan
7" x 5"
(18x13 cm)



64328 Double
Burner Griddle
17" x 11"
(43x28 cm)



64328-1 Double
Burner Grill
17" x 11"
(43x28 cm)



61033c
Roaster with Lid
5.3 QT (5 L)
13" x 8"
(33x21 cm)



63225
Roasting Pan
4.8 QT (4.5 L)
12.5" x 10"
(32x25 cm)



63526
Roasting Pan
5.3 QT (5 L)
14" x 10.25"
(35x26 cm)

**also available grill/griddle combo!*

SETS

Cookware bodies and lids are counted as separate "pieces"



SET 282  Only

2 Piece Set

- 6424 Fry Pan 9.5"
- 63281 Grill Pan



SET 601i  Only

Induction 2 Piece Set

- 6420i Fry Pan 8"
- 6426i Fry Pan 10.25"



SET 602

2 Piece Set

- 6424 Fry Pan 8"
- 6428 Fry Pan 11"



SET 603

3 Piece Set

- 6420 Fry Pan 8"
- 6716c Saucepan 1.4 QT with Lid



SET 6008 

3 Piece Set

- 6424 Fry Pan 9.5"
- 6824c Casserole 3.2 QT with Lid

Lid fits both items!




SET 628 

3 Piece Set

- 6428 Fry Pan 11"
- 6728c Saute Pan 4.3 QT with Lid

Lid fits both items!



SET 328i  Only

Induction 3 Piece Set

- 6432i Fry Pan 12.5"
- 66282ic Square Casserole 5 QT with Lid



SET 604

4 Piece Set

- 6426 Fry Pan 10.25"
- 6824c Casserole 3.2 QT with Lid




SET 606

6 Piece Set

- 6420 Fry Pan 8"
- 6424 Fry Pan 9.5"
- 6718c Saucepan 2.2 QT with Lid
- 6124c Soup Pot 5.5 QT with Lid *Lid fits 6424!*



SET 6006i  Only

Induction 3 Piece Set

- 6420 Fry Pan 8"
- 6424i Fry Pan 9.5"
- 6720i Saucepan 3.2 QT with Lid *Lid fits 6420!*
- 6124i Soup Pot 5.5 QT with Lid *Lid fits 6424!*



SET 609

9 Piece Set

- 6420 Fry Pan 8"
- 6426c Fry Pan 10.25" with Lid
- 6718c Saucepan 2.2 QT with Lid
- 6724c Saute Pan 3.2 QT with Lid
- 6124c Soup Pot 5.5 QT with Lid



SET 6010

10 Piece Set

- 6420 Fry Pan 8"
- 6424 Fry Pan 9.5"
- 6716c Saucepan 1.4 QT with Lid
- 6718c Saucepan 2.2 QT with Lid
- 6724c Saute Pan 3.2 QT with Lid *Lid fits 6424!*
- 6128c Stock Pot 8.5 QT with Lid

To place an order: (704) 900-6622 or orders@swissgourmetusa.com

TEMPERED GLASS LIDS

Adjustable steam vent to release or contain moisture!



C16

Glass Lid
6.3" (16 cm)



C18

Glass Lid
7" (18 cm)



C20

Glass Lid
8" (20 cm)



C24

Glass Lid
9.5" (24 cm)



C26

Glass Lid
10.25" (26 cm)



C28

Glass Lid
11" (28 cm)



C32

Glass Lid
12.5" (32 cm)



C36

Glass Lid
14" (36 cm)



CS220

Glass Lid Square
8" x 8" (20x20)



CS228

Glass Lid Square
11" x 11" (28x28)



C61033

Lid for Roaster
(Model #61033)



C2638

Lid for Oval Fry
(Model #6538)



TOOL SET



SDSET02

5 Piece Set

**Tools can be purchased individually*

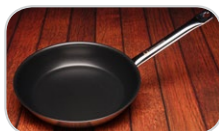


Swiss Diamond® HD PRO

SWISS MADE • DIAMOND REINFORCED COOKWARE

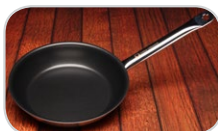
Featuring the same high-performance nonstick coating used on all Swiss Diamond cookware, the stainless steel HD PRO line is designed for the home professional.

- + Tri-ply stainless steel body
- + Suitable for all cooktops including induction
- + Waffle-style interior finish
- + Oven-safe to 500° F (260° C)
- + Rounded edges for safety
- + Stainless steel handle
- + Corrosion resistant
- + Dishwasher safe



99528

Fry Pan
11" (28 cm)



99524

Fry Pan
9.5" (24 cm)





To place an order:

Tel (704) 900-6622 | Fax (803) 753-9567
orders@swissgourmetusa.com



Swiss Gourmet USA

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www.SwissDiamond.com

