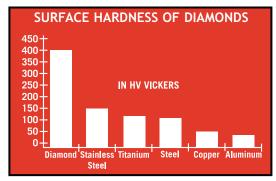
## What makes Swiss Diamond® so superior? Diamonds and Nano Technology make the difference!

The secret behind the superiority of Swiss Diamond® is the unique physical properties of diamonds as a nano composite that provide our non-stick cooking surface with benefits not found in any other cookware.

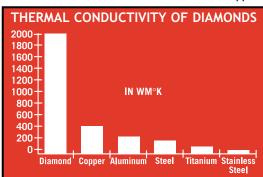
#### **EXTRAORDINARY DURABILITY**

Diamonds are the hardest material known.



#### PERFECT DISTRIBUTION

Diamonds are 4 times more conductive than copper.



#### UNSURPASSED NON-STICK PERFORMANCE

Diamonds provide for a lifetime of smooth non-stick release.



### Description/Model#/Size/Capacity

#### Description/Model#/Size/Capacity



Breakfast Pan\* (Omelette-Crepe-Griddle) Model #6224 9" / 24cm

Model #6420 8" / 20cm

Model #6424 10" / 24cm

Model #6428 11" / 28cm

are available with covers

Model #6432 12.5" / 32cm

All have 1.5" inside depth and

NEW Model #6426 10.25 / 26cm

Fry Pans



Roasting Pan\* Model #63225 12.5" x 10" 32cm x 24cm



Square Grill Pan Model #66281 11" x 11" / 3" inside depth 28cm x 28cm





**Covered Sauté Pans** Model #6724 9.5"/3.2 qts./24cm Model #6728 11"/4.3 gts./28cm Both have 3" inside depth Model #6726 Open Sauté Pan 10.2"/3.8 qts/26cm NEW Model #6732 12.5"/5.2gts./32cm





**Covered Sauce Pans** Model#6716 6.25"/1.4 gts./16cm Model#6718 7.1"/2.2 qts./18cm Model#6720 7.9"/3.2 gts./20cm



Covered Square Sauté Pans Model #6620 8" x 8"/ 20cm Model #66283 11" x 11" / 28cm Model #66282 11" x 11" / 28cm Casserole with 2 side handles



Covered Wok Model #611321 12.5" w/Rack / 3.5" inside depth 5.3 qts. / 32cm Model #611361 Wok with 2 side handles 14"/6.3 qts/36cm



Breakfast Pan, Griddle and Roasting Pan.

\*Covers are available for all products except for Oval Fry Pan,

North American Headquarters:

156 Halsey Road • Parsippany, N.J. 07054

Tel: 1.800.969.2518 • Fax: 973.515.3467

E-mail: swissdiamond@optonline.net Made in Switzerland

www.swissdiamondusa.com ©Swiss Diamond is a registered trademark

**Covered Roaster** Model #61033 8.25" x 13" / 4" inside depth 21cm x 33cm



Covered Stew / Stock Pot Model #6128 11" / 5.9" inside depth 8.5 qts. / 28cm Model #6124 10" / 4.6" inside depth 4.2 gts. / 24cm Model #6824 9.5" / 3" inside depth 3.2 qts. / 24cm



**10 Pc Set** Model #6010 Includes: 1.4 and 2.2 Ots Covered Sauce Pans, 8" and 10" Fry Pans, 8.5 qt. Covered Stock Pot and 3.2 qt Covered Saute Pan. NOTE: 7 pc set Model #6007 is available.





# Swiss Diamond<sup>®</sup>... **How Swiss Innovation Produces Cooking** Perfection.

Introducing Swiss Diamond<sup>©</sup> a revolutionary cooking surface like no other in the world.

Diamond Crystals combined with nano-technology (the science of arranging substances at the molecular level) is the key! Swiss Diamond<sup>©</sup> uses up to 200,000 diamond crystals in each pan to reinforce the premium non-stick composite. This patented process forms an incredibly durable cooking surface that is totally superior to all other non-stick cookware. It's so durable Swiss Diamond<sup>©</sup> carries a lifetime warranty against cracking, blistering or peeling.

Since diamonds are four times more conductive than copper, ten times that of aluminum, and a hundred times better than titanium, no other non-stick pan can compare to the uniform heat conductivity of Swiss Diamond<sup>©</sup>--- from the center of the pan to the outer edge without hotspots! You will simply be astonished at how masterfully Swiss Diamond<sup>©</sup> browns, sautés, deglazes, and even produces a fond - the pan drippings that brown and add such rich flavor and taste to gravies and sauces.

Most people are aware of the unsurpassed hardness of diamonds; but did you know that diamonds are naturally non-porous and have intrinsic non-stick properties. When diamond crystals are combined in a non-stick composite the result is a cooking surface with unequaled non-stick release and effortless clean up that lasts for a lifetime.

Swiss Diamond<sup>©</sup>, handcrafted in Switzerland, simply the best cooking surface you'll ever cook on.



# Swiss Diamond®

DIAMOND REINFORCED NON-STICK COOKWARE



Nothing conducts heat more efficiently or quickly than diamonds, up to 200,000 diamond crystals per pan

The Swiss call it a

remarkable innovation.

You'll call it perfection.

Diamonds guarantee a liftime of non-stick performance

Pressure cast aluminum body will never warp

Ergonomic handle design for comfort and balance, oven safe up to 500°F

Heavy duty, professional quality 6mm precision cast aluminum

Vented, heat tempered, stainless steel rimmed glass covers for see through convenience

Metal utensil and dishwasher safe

Perfectly flat base for use on all ceramic, gas and electric cook tops

















Discover the greatest advancement in cookware since the introduction of the non-stick pan.



Swiss Diamond®. Cookware like no other in the world.

200,000 Diamond Crystals form an virtually Indestructible Non-Stick Cooking Surface that will not Crack, Blister or Peel!

Member of IACP, International Association of Culinary Professionals













