

Prestige Cast - New Product 2016

Swiss Diamond is excited to announce the new Swiss Diamond Prestige Cast!



Prestige Cast Iron is an enameled cast iron range that has been designed and developed specifically by Swiss Diamond. Our cast iron body has **excellent heat conductivity and retention** as well as a high-quality enamel with improved **resistance to thermal shocks and scratches!** Favored by amateurs and professional chefs alike, the enamel has anti-adhesive properties and requires no seasoning.

Prestige Cast has a vitreous enamel glaze that prevents rusting and allows for more thorough cleaning. Vibrant exterior colors allow Prestige Cast to be a wonderful tabletop addition and the black enamel adds a beautiful contrast to the interior. Our enameling process creates a seal to eliminate the need for seasoning.



The Prestige Cast lids are produced with a **moisture retention system**, which includes nodules underneath each lid. As the lid collects moisture, it is then returned to the meal during the cooking process creating a **“rainforest effect.”** This amazing feature also reduces the possibility of food sticking to the sides and base of your cookware. Each lid is also equipped with a valley to ensure all moisture is returned down the side walls. When ice is added to the valley, a vast temperature difference is created, which will increase the “rainforest effect” inside.



Product	Size Available	Rubis Rouge	Saphir Bleu
Round Casserole	20cm (7.8in)/1.7L (1.8Qt)	PC1020cR	PC1020cB
Round Casserole	25cm (9.8in)/4.7L (5Qt)	PC1225cR	PC1225cB
Round Casserole	28cm (11in)/6.5L (6.9Qt)	PC1328cR	PC1328cB
Shallow Casserole	32cm (12.5in)/5L (5.2Qt)	PC932cR	PC932cB
Oval Casserole	29cm (11in) /5L (5.2Qt)	PC1329cR	PC932cB
Oval Casserole	34cm (13.4in) /8.5L (9Qt)	PC1434cR	PC1329cB
Square Grill	26cm (10.25in)	PC42626cR	PC42626cB

