

  Swiss Made
  Brands Pty Ltd.

 **Swiss Diamond**®
SWISS MADE + DIAMOND REINFORCED COOKWARE



Best Nonstick Cookware

as ranked by the leading U.S. consumer reporting organization

To place an order:

Tel: +61 3 9338 3519 | Fax: +61 3 9338 8751

sales@swissmadebrands.com.au

Swiss Made Brands Pty Ltd.

Exclusive distributor of Swiss Diamond in Australia and New Zealand

74 Lillie Crescent Tullamarine, 3043 Victoria, Australia

Swiss Diamond®

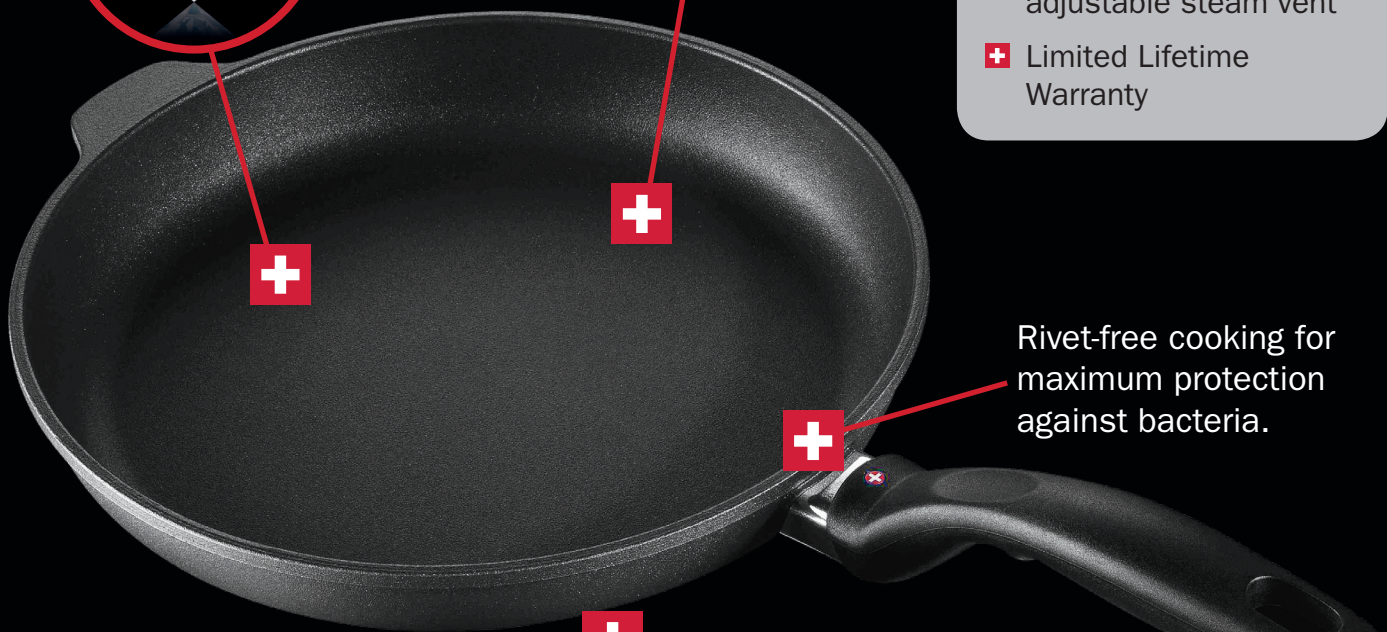
SWISS MADE + DIAMOND REINFORCED COOKWARE

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 up to 260°C
- + Tempered glass lids with adjustable steam vent
- + Limited Lifetime Warranty



Rivet-free cooking for maximum protection against bacteria.

Perfectly flat base will not tip or spin.

Comfortable, ergonomic handles stay cool on the stovetop.

Suitable for:



Also available:

Swiss Diamond® **HD PRO**

SWISS MADE + DIAMOND REINFORCED COOKWARE

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

- + Tri-ply stainless steel body
- + Suitable for all cooktops including induction

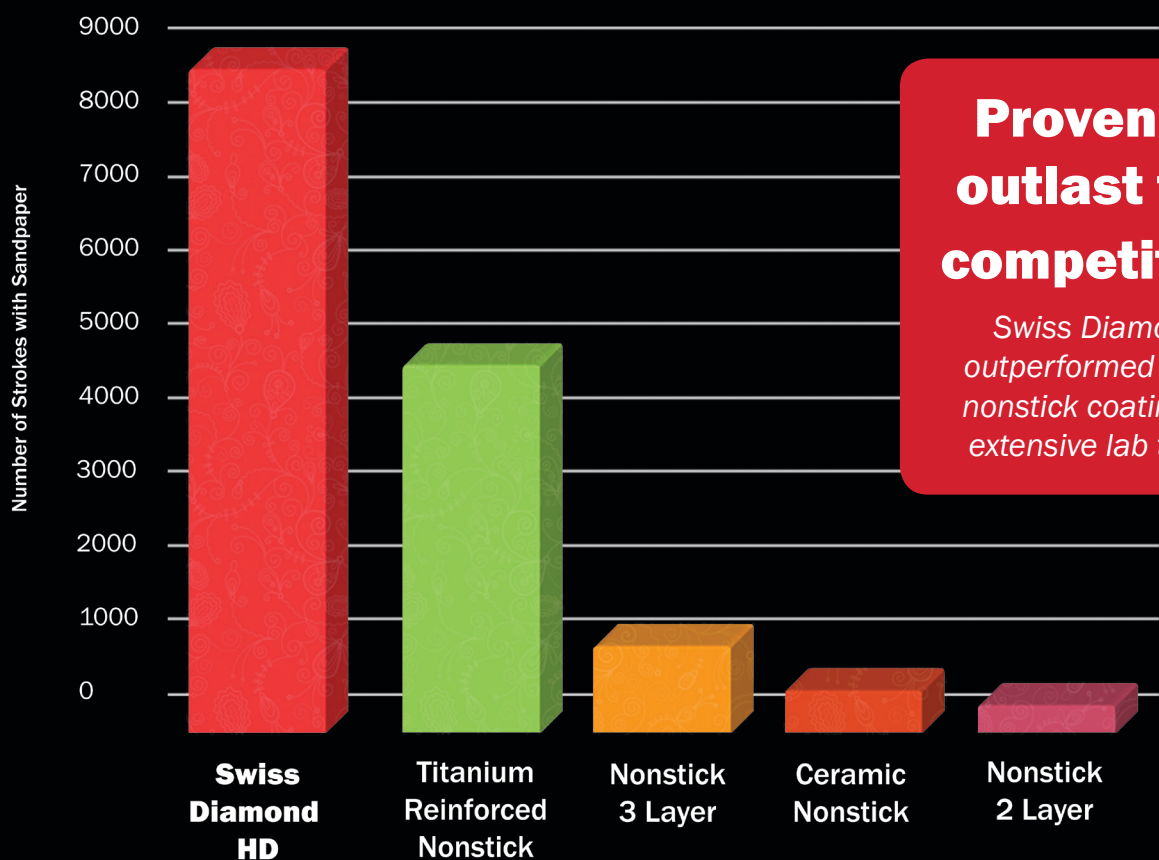
- + Waffle-style interior finish
- + Corrosion resistant
- + Rounded edges for safety
- + Stainless steel handle
- + Oven-safe to 260°C (500°F)
- + Dishwasher safe



THE DIAMOND ADVANTAGE

Swiss Diamond's nonstick formula contains real diamond crystals

NONSTICK LIFE EXPECTANCY



**Proven to
outlast the
competition**

*Swiss Diamond
outperformed other
nonstick coatings in
extensive lab tests.*



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.



Swiss Diamond®
SWISS MADE • DIAMOND REINFORCED COOKWARE


CATALOGUE

FRY PANS



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




6420 
Fry Pan
20 cm (8")




6424 
Fry Pan
24 cm (9.5")



6428 
Fry Pan
28 cm (11")



6432 
Fry Pan
32 cm (12.5")



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




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



Denotes models with **induction** version available.

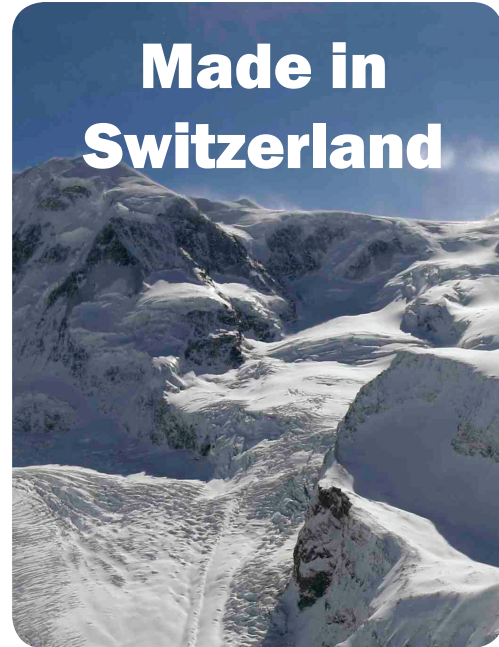


6328 
Square Fry Pan
28x28 cm (11x11")



6538c
Oval Fry with Lid
38x26 cm
(15x10.25")

**Made in
Switzerland**



SAUCE PANS




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




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




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



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



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



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



66283c
Square Sauté
Pan with Lid
5 L (5.3 QT)
28x28 cm
(11x11")

SAUTE PANS

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SAUTEUSES AND BRAISERS



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



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

WOKS *Flat base - no wok ring required!*



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



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

**"The Rolls-Royce of
Nonstick Fry Pans"**
Wall Street Journal

CASSEROLES



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



66282c
Square Casserole
with Lid
4.8 L (5 QT)
28x28 cm (11x11")



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



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

SPECIALTY PANS



6224
Crepe Pan
24 cm (9.5")



6226
Crepe Pan
26 cm (10.25")



62283
Square Griddle
28x28 cm (11x11")



63281
Square Grill Pan
28x28 cm (11x11")



64328 Double
Burner Griddle
(43x28 cm)
(17x11")



63225
Roasting Pan
4.5 L (4.8 QT)
32x25 cm
(12.5x10")



63526
Roasting Pan
5 L (5.3 QT)
35x26 cm
(14x10.25")



6318
Japanese Omelet Pan
13x18 cm (5.1x7.1")



6526c
EDGE™ Stir Fry Pan
with Lid
26 cm (10.2")

Swiss Diamond® CATALOGUE

SWISS MADE • DIAMOND REINFORCED COOKWARE

SETS Cookware bodies and lids are counted as separate "pieces"



SET 282
2 Piece Set:
-6424 Fry Pan 24 cm
-63281 Grill Pan



SET 602
2 Piece Set:
- 6424 Fry Pan 24 cm
- 6428 Fry Pan 28 cm



SET 606
6 Piece Set:
- 6420 Fry Pan 20 cm
- 6424 Fry Pan 24 cm
- 6718c Saucepan
2.1 L with Lid
- 6124c Soup Pot 5.2 L with
Lid *Lid fits 6424!*



SET 6008
3 Piece Set:
- 6424 Fry Pan 24 cm
- 6824c Casserole
3 L with Lid
Lid fits both items!



SET 609
9 Piece Set:
- 6420 Fry Pan 20 cm
- 6426c Fry Pan
26 cm with Lid
- 6718c Saucepan
2.1 L with Lid
- 6724c Saute Pan 3 L with
Lid
- 6124c Soup Pot 5.1 L with
Lid



SET 628
3 Piece Set:
- 6428 Fry Pan 28 cm
- 6728c Saute Pan
4.1 L with Lid
Lid fits both items!



SET 6010
10 Piece Set:
- 6420 Fry Pan 20 cm
- 6424 Fry Pan 24 cm
- 6716c Saucepan 1.3 L
with Lid
- 6718c Saucepan 2.1 L
with Lid
- 6724c Saute Pan 3 L with
Lid *Lid fits 6424!*
- 6128c Stock Pot 8with Lid



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TEMPERED GLASS LIDS Adjustable steam vent to release or contain moisture!



C16
Glass Lid
16 cm (6.3")



C18
Glass Lid
18 cm (7")



C20
Glass Lid
20 cm (8")



C24
Glass Lid
24 cm (9.5")



C26
Glass Lid
26 cm (10.25")



C28
Glass Lid
28 cm (11")



C32
Glass Lid
32 cm (12.5")



C36
Glass Lid
36 cm (14")



CS228
Glass Lid Square
28x28 (11x11")



C2638
Lid for Oval Fry
(Model #6538)

Swiss Diamond® HD PRO
SWISS MADE • DIAMOND REINFORCED COOKWARE

Coming Soon

Stainless steel tri-ply with Swiss Diamond nonstick interior.



99524
Fry Pan
24 cm (9.5")



99528
Fry Pan
28 cm (11")

USE & CARE INSTRUCTIONS

1 Use low to medium 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.



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

5

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



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.

4

Proper Utensils: Silicone and wooden tools are recommended - all utensils should be used with care. Any tool with a sharp point or edge should not be used. Do not chop, cut, or use an electric beater in the pan.



6

Cleaning: Dishwasher safe; hand wash recommended. Before using for the first time and after each use, wash thoroughly with hot, very 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.





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