

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



+ Swiss Made
+ Brands USA Inc.

*Exclusive distributor of Swiss Diamond®
in the United States, Central and South America*

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www.SwissDiamond.com

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PREMIUM STEEL

+ Swiss Diamond



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.

FRY PANS



PSL3520i
20cm - 8"



PSL3524i
24cm - 9.5"



PSL3528i
28cm - 11"

SET



PSL10SET

- | | | |
|----------|-----------|-----------|
| PSL3524i | PSL31016i | PSL3728i |
| PSL3528i | PSL31220i | PSL31324i |

SAUCEPANS



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



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



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



SAUTÉ PANS



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



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