

USE & CARE INSTRUCTIONS

Thank You: You are the proud owner of high-quality cookware hand crafted in Switzerland. When properly maintained and cleaned, your SWISS DIAMOND cookware will provide a lifetime of unsurpassed nonstick performance and easy clean convenience. Always be sure to follow the Use & Care instructions in this booklet. Failure to follow these guidelines may void the SWISS DIAMOND Limited Lifetime Warranty.

1 Use low to medium-high heat: High heat is never required because of the 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 can damage the cooking surface.

2 Preheating: When recipes recommend preheating, 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: Designed for healthy cooking, SWISS DIAMOND allows cooking with little or no oil. If you choose to use oil, always use it at the proper heat setting. Caution: Never use nonstick sprays.

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.

5 Oven Use: SWISS DIAMOND cookware is oven safe up to 500°F (260°C). The handles will get hot under these conditions - always use pot holders when removing pans from the oven.

6 Cleaning: Before using for the first time and after each use, wash cookware thoroughly with hot soapy water. Do not use abrasive detergents, oven cleaners or scouring pads, which may affect the quality of the non-stick surface. Although your cookware may be cleaned in the dishwasher, we recommend washing by hand.

To maintain cooking efficiency, it is important that your cookware be thoroughly cleaned after each use. When any cookware is not cleaned properly, thin layers of food particles remain 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. If need be, the handles may be tightened with a #2 Phillips head screwdriver.

LIMITED LIFETIME WARRANTY

SWISS DIAMOND warrants to the original owner of the cookware that it is free of defects in materials and workmanship for the lifetime of the product. This warranty does not cover glass lids or handles.

This warranty does not apply if the Use and Care instructions published in our literature have not been followed. This warranty does not cover damage or destruction caused by misuse, abuse, accident, overheating, alterations or commercial use. This warranty does not cover stains, discoloration, scratch marks or dents. Incidental or consequential damages are expressly excluded by this warranty.

SWISS DIAMOND will repair or replace, at SWISS DIAMOND's discretion, any item found to be defective. Should the defective item no longer be available, for whatever reason, an item of similar function and value will be substituted. This warranty is expressly not a money-back guarantee.

In the event the cookware needs to be returned for repair or replacement, it must be mailed back prepaid.

If your SWISS DIAMOND cookware is found to be defective in materials or workmanship, please contact:

Swiss Diamond International
CH 3960 Sierre Switzerland
www.swissdiamond.com
service@swissdiamond.com

SWISS DIAMOND® is a registered trademark.

DIAMOND CERTIFICATION

SWISS DIAMOND hereby certifies that the nonstick coating used on our products contains genuine diamond crystals. Additionally, we certify that the diamonds used in our products are industrial grade, purchased from a non-conflict source through a reputable supplier, subject to all international regulations.