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CAST IRON
Use & Care

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This enameled cast iron range has been designed and developed by Swiss Diamond. The cast iron body has excellent heat conductivity and retention. The high-quality enamel offers improved resistance to thermal shocks and scratches. Favored by home and professional chefs alike, the enamel has anti-adhesive properties, allowing for a more thorough cleaning process and eliminating the need for pre-seasoning. Swiss Diamond Cast Iron is ideal for a range of uses such as slow cooking, searing, and more. Cast Iron can be used to chill cool dishes or heat warm meals as it retains temperature efficiently. Enhance your table setting with this exquisite line.

Swiss Diamond Cast Iron Cookware Key Features:

- PFOA Free, PTFE Free, CA65 and LFGB certified
- Exceptional thermal conductivity from base to rim
- Moisture return system with "rainforest effect"
- Cast stainless knobs
- Large handles for use with an oven mitt
- High quality enamel finish
- High chip resistance
- High thermal shock resistance
- Cooktop to oven versatility



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Use & Care Instructions

General Use

- **Use the right cookware for your cooktop.**
 - For best results and to maximize energy efficiency, match the base diameter of your cookware to the correct size burner or hot plate.
 - For gas cooktops, ensure the flame is centered beneath the cookware.
DO NOT allow the flame to extend up the sides of the cookware.
 - For electric cooktops, always make sure the base of your cookware and your cooktop are clean prior to use. Never drag or push your cookware as this may scratch your cooking surface.
 - For Induction cooktops, always make sure the base of your cookware and your cooktop are clean prior to use. Permanent marks may occur if this is not done. The "boost" function should not be used for searing or frying, as its purpose is to bring large quantities of liquid to a boil. While cooking, you may detect a low vibration noise. This is normal and will not affect the cooking performance.
- **Use low to medium heat.** High heat is never required due to the excellent thermal conductivity of Swiss Diamond cookware. Start with low heat and adjust gently upward as needed. Always place your cookware on the center of the heating surface. Do not overheat as this will damage the cooking surface.

NOTE: *Swiss Diamond Cast Iron cookware is oven safe up to 425°F (220°C), including lids and ergonomic handles. The handles and knobs will become extremely hot under these conditions. Always use pot holders when removing cookware from the cooktop or oven. Continue utilizing pot holders when handling the cookware as the handles and knobs will stay warm after removing the cookware from the cooktop or oven. Never put Swiss Diamond cookware in a microwave oven.*

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- **Preheat for optimal performance.** For optimal performance, place the cookware on the cooktop on low and gently increase to medium heat and preheat for 3 minutes. After this time you can add your food and you can turn down the heat during the cooking process. Note that the cookware has been specially designed to spread the heat evenly across the base and up the sides, so there is no need for high heat.
- **Use proper utensils.** Silicone, wooden and nylon tools are highly recommended. Any tool with a sharp point or edge should not be used. Do not chop or cut in the cookware. Never use an electric mixer in your Swiss Diamond Cast Iron cookware as the blades will scratch and chip the enamel. Do not leave utensils in cookware while cooking. Use a spoon rest and avoid tapping utensils on the rim of the cookware. Small scratches do not decrease the performance and are not covered under warranty.
- **If you use cooking oil, use it properly.** If you use oil, heating it above its smoke point, or to the point at which the oil will burn, will gradually lead to a thin layer of residue build-up on the surface of your cookware which may become carbonized over time. Carbonization can be difficult to remove and can interfere with your cookware's anti-adhesive properties. Refer to the chart on the next page for smoke points for commonly used oils as well as the section entitled **Removing Stubborn Residue**. Avoid using cooking sprays which may cause carbonization at even relatively low temperatures.



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Oil	Smoke Point	
Avocado Oil (Virgin)	375-400°F	190-205°C
Butter	350°F	175°C
Butter (Clarified)	450°F	230°C
Canola Oil	400°F	205°C
Coconut Oil	350°F	175°C
Corn Oil	450°F	230°C
Grapeseed Oil	390°F	195°C
Lard	370°F	185°C
Olive Oil (Extra-Virgin)	325-375°F	165-190°C
Olive Oil (Light/Refined)	465°F	240°C
Peanut Oil	450°F	230°C
Safflower Oil	510°F	265°C
Sesame Oil	350-410°F	175-210°C
Soybean Oil	450°F	230°C
Sunflower Oil	440°F	225°C
Vegetable Oil	400-450°F	205-230°C
Vegetable Shortening	360°F	180°C

- **Use cookware safely.** Never leave cookware unattended on a hot cooktop. Never allow cookware to reach boiling temperature without water. Be sure to use oven mitts/gloves when handling cookware.
- **Food storage.** Never store food in your cookware.

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Cleaning

Before Using New Cookware

- Hand-wash cookware thoroughly with hot, soapy water using a nylon brush, a nylon scourer, or a soft clean dish cloth or sponge.



Note: *Swiss Diamond Cast Iron cookware is considered dishwasher safe, but we recommend avoiding the dishwasher due to the harsh chemicals in dishwashing detergent.*

- Never plunge hot Swiss Diamond Cast Iron cookware into cold water as this may result in cracking and/or damage to the enamel surface.
- Never use a metal or abrasive scourer or harsh chemicals.
- Hand dry with a soft clean towel and ensure cookware is completely dry prior to storage.

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Removing Stubborn Residue

1. Remove food and allow cookware to cool.
2. Fill cooled cookware with hot, soapy water and soak for 10 to 15 minutes.
3. Scrub vigorously with a nylon brush or scourer, or a soft clean dish cloth or sponge.
4. Rinse clean and dry thoroughly
5. Never use a metal or abrasive scourer or harsh chemicals.



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Everyday Maintenance & Storage

- Remove your food and allow the cookware several minutes to cool prior to washing.
- Hand-wash cooled cookware thoroughly with hot, soapy water using a nylon brush, a nylon scourer, or a soft clean dish cloth or sponge.
- Never use a metal or abrasive scourer or harsh chemicals.
- Hand dry with a soft clean towel and ensure cookware is completely dry prior to storage.
- Your Swiss Diamond Cast Iron cookware comes with 4 bumpers. Place the bumpers on the rim of your cookware prior to putting the lid on it for storage. You can also use a clean paper towel, a cloth towel or felt pan protectors. Doing this prior to storage will help to prevent scratches.



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Cooking Tips

- Grill pans only: To achieve optimal grill lines, preheat grill to medium prior to adding meat. If the grill is too cold or meat is too moist, grill lines may not appear. To test if your grill is hot, add a few drops of water to the pan. If the water evaporates quickly, the pan is ready to use.



- Moisture retention: Swiss Diamond Cast Iron lids are produced with a moisture retention system. The nodules on the underside of each lid collect moisture and return it to the meal during the cooking process. The valley in the lid also ensures that the moisture is returned down the side walls thus reducing the possibility of food sticking to the sides and base. Adding ice into the valley of the lid increases the rainforest effect inside due to the vast temperature difference between the inside and the outside of the lid.





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 knobs.

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 any 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.

SWISS DIAMOND® is a registered trademark.

If your SWISS DIAMOND cookware is found to be defective in materials or workmanship, please visit www.swissdiamond.com or e-mail warranty@swissdiamond.com.

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Thank you for purchasing Swiss Diamond cookware! Our Cast Iron line includes all of the products listed below. If you are interested in purchasing additional Cast Iron pieces, visit your local Swiss Diamond retailer or order on-line at www.swissdiamond.com.

20cm Round Casserole


20cm by 10cm

(7.8" by 4")

2.5L (2.65 Qt)

 PC1020cB

 PC1020cR

 PC1020cBk



32cm Shallow Casserole


32cm by 9cm

(12.5" by 3.5")

6L (6.3 Qt)

 PC932cB

 PC932cR

 PC932cBk





25cm Round Casserole


25cm by 12cm

(9.8" by 4.7")

4.7L (5 Qt)

 PC1225cB

 PC1225cR

 PC1225cBk





29cm Oval Casserole


29cm by 13cm

(11" by 4.3")

5.3L (5.6 Qt)

 PC1329cB

 PC1329cR

 PC1329cBK





28cm Round Casserole


28cm by 13 cm

(11" by 4.3")

6.5L (6.9 Qt)

 PC1328cB

 PC1328cR

 PC1328cBk





34cm Oval Casserole


34cm by 14 cm

(13.4" by 5.5")

8.5L (9 Qt)

 PC1434cB

 PC1434cR

 PC1434cBk





26cm Square Grill

26cm by 4.5 cm

(10.25" by 1.8")

 PC42626cB

 PC42626cR

 PC42626cBk



Each piece of Swiss Diamond Cast Iron is available in three different color options:

 Saphir Bleu

 Rubis Rouge

 Opale Noir