



# Swiss Diamond®

## FINE COOKING

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#### Swiss Diamond

##### Diamond-Reinforced Nonstick Cookware

10-inch fry pan, \$59.99 at [Cutlery.com](http://Cutlery.com)  
Available in sets and in a variety of pan types and sizes.

##### Claims

Could this diamond be forever? The folks at Swiss Diamond think so, touting their nonstick pans as "virtually indestructible." The pans are made by fusing nonstick compounds to tiny diamond crystals using technology that applies the coating molecule by molecule rather than in the usual layers. The diamonds play two roles. They're incredibly hard, so you can safely use metal utensils with the pans. They're also good heat conductors, so foods brown extremely well.

##### Performance

We can't vouch that this pan will last forever, but we did like how it performed on the stovetop. The fry pan evenly browned food at moderate heat and, unlike most nonstick pans, it even developed the rich brown drippings that add depth of flavor to pan sauces. We appreciate the pan's thick, pressure-cast aluminum base that's perfectly flat and gives the pan a sturdy feel.

##### User tips

Metal utensils are safe to use. The pans are oven-safe to 500°F.

*"Virtually  
indestructible"*

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