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Swiss Diamond 6424

Swiss Diamond 9.5 Inch Frying Pan User Manual

Model: 6424

INTRODUCTION

Thank you for choosing the Swiss Diamond 9.5 Inch Frying Pan. This premium nonstick frying pan is crafted with a durable, diamond-reinforced coating and a cast aluminum body for superior heat distribution and effortless cooking. This manual provides essential information for the proper setup, operation, maintenance, and troubleshooting of your new frying pan to ensure long-lasting performance and culinary excellence.



Image: The Swiss Diamond 9.5 Inch Frying Pan, showcasing its sleek design and nonstick interior.

SETUP

Unpacking and Initial Cleaning

Upon receiving your Swiss Diamond frying pan, please follow these steps:

- Carefully remove all packaging materials and labels from the pan.
- Wash the pan thoroughly with hot, soapy water using a soft cloth or sponge.
- Rinse the pan completely and dry it with a clean towel.

Before First Use

To optimize the nonstick performance and longevity of your pan:

- Pour a small amount of cooking oil (e.g., vegetable, canola) into the pan.
- Wipe the oil over the entire nonstick surface with a paper towel.
- Heat the pan over low heat for 1-2 minutes.
- Remove from heat and wipe off any excess oil. This conditioning step helps maintain the nonstick properties.

OPERATING INSTRUCTIONS

Heat Management

The Swiss Diamond frying pan is designed for efficient heat distribution. Always use appropriate heat settings:

- **Low to Medium Heat:** Most cooking tasks, including frying, sautéing, and simmering, can be performed effectively on low to medium heat. The diamond-reinforced coating conducts heat exceptionally well, eliminating the need for high heat.
- **High Heat:** Avoid using high heat, as it can damage the nonstick coating over time and is generally unnecessary due to the pan's superior heat conductivity.
- **Preheating:** Preheat the pan for 1-2 minutes on low to medium heat before adding food.



Image: The frying pan in use on a gas stovetop, demonstrating its compatibility with various cooktop types.

Cooking Tips

- **Oil Usage:** While the nonstick coating allows for cooking with little to no oil, a small amount can enhance flavor and browning.
- **Utensils:** Always use wooden, silicone, or plastic utensils to prevent scratching the nonstick surface. Metal utensils are not recommended.
- **Oven Safe:** The pan is oven-safe up to 500°F (260°C), allowing for versatile cooking from stovetop to oven.



Image: Cooked food in the frying pan, illustrating the effective nonstick release.

CARE AND MAINTENANCE

Cleaning

Proper cleaning is crucial for maintaining the nonstick properties and appearance of your pan:

- **Cool Down:** Always allow the pan to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Hand Washing:** Hand washing with hot, soapy water and a soft sponge or cloth is recommended for best results and to prolong the life of the nonstick coating.
- **Dishwasher Use:** While the pan is dishwasher-safe, frequent dishwasher use may dull the exterior finish over time. Ensure no harsh detergents or abrasive scrubbers are used.
- **Stubborn Residue:** For stubborn food residue, soak the pan in warm, soapy water for a few minutes before cleaning. Avoid using steel wool or abrasive cleaners.

*An
invaluable utility
player on your
pots-and-pans
team.*



Image: A close-up view of the pan's nonstick surface, highlighting its texture and ease of cleaning.

Storage

Store your pan carefully to prevent damage to the nonstick surface:

- If stacking pans, place a soft cloth or pan protector between them to prevent scratches.
- Hang the pan by its handle if space allows to avoid contact with other cookware.

TROUBLESHOOTING

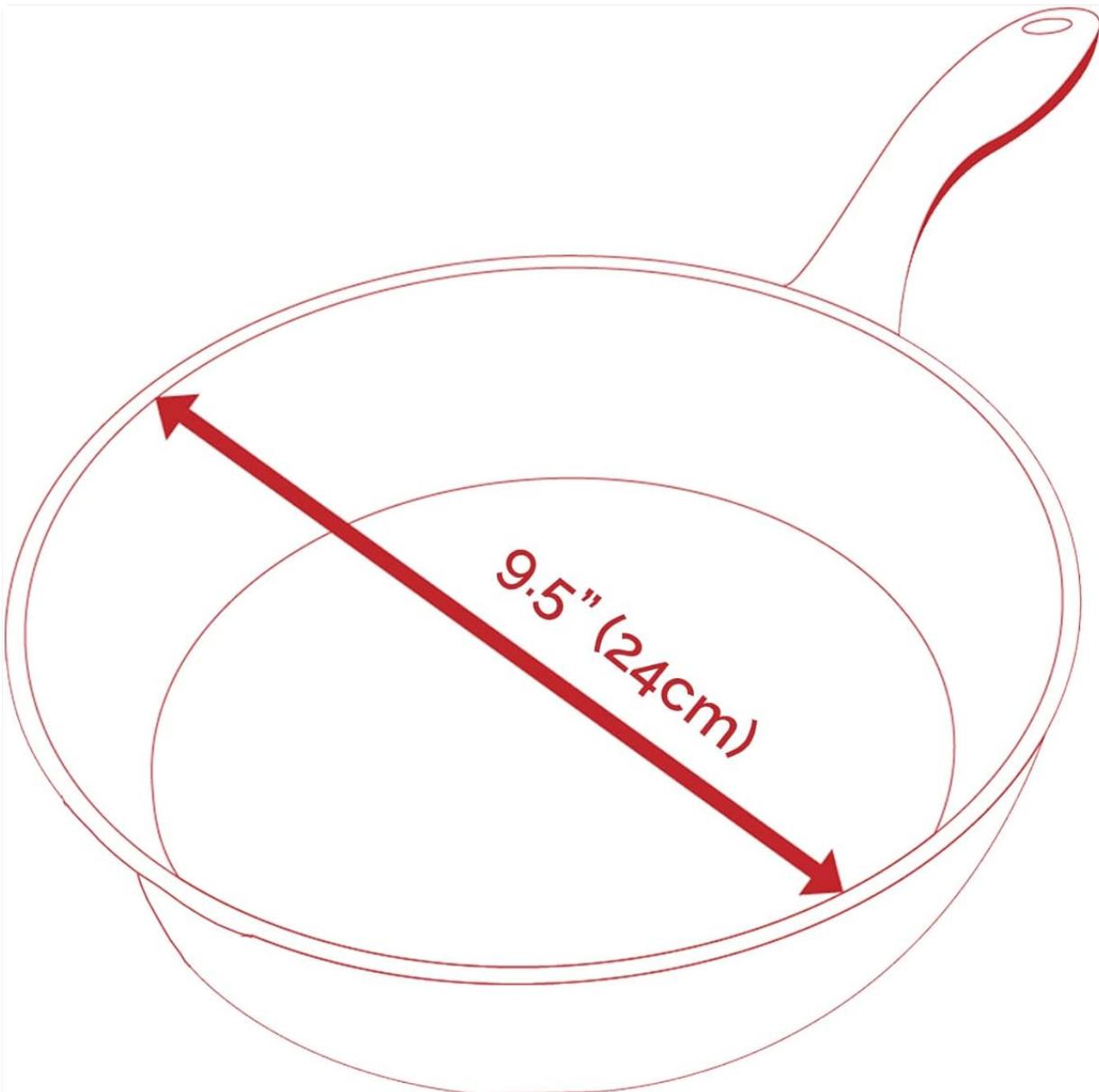
Refer to the table below for common issues and their solutions:

Issue	Possible Cause	Solution
Food sticking	Too high heat, insufficient oil, residue buildup.	Use low to medium heat. Add a small amount of oil. Ensure pan is thoroughly cleaned after each use to prevent residue.
Pan warping/spinning	Sudden temperature changes (thermal shock).	Always allow the pan to cool down naturally before washing. Avoid placing a hot pan under cold water.

Issue	Possible Cause	Solution
Discoloration of exterior	Normal wear and tear, high heat exposure.	This is generally cosmetic and does not affect performance. Ensure you are not consistently using excessively high heat.
Scratches on nonstick surface	Use of metal utensils or abrasive cleaning tools.	Only use wooden, silicone, or plastic utensils. Avoid abrasive sponges or cleaners.

PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Swiss Diamond
Model Name	9.5 Inch Frying Pan HD Classic (Model 6424)
Material	Cast Aluminum with Diamond-Reinforced Nonstick Coating
Product Dimensions	17.52 x 10 x 3.14 inches (44.5 x 25.4 x 7.98 cm)
Item Weight	1.8 pounds (0.82 kg)
Oven Safe Temperature	Up to 500°F (260°C)
Compatible Cooktops	Gas, Electric, Ceramic, Halogen (<i>Not compatible with Induction</i>)
Dishwasher Safe	Yes (Hand washing recommended)
Handle Material	Plastic



Measure Inside Edge to Inside Edge

Image: A diagram illustrating the 9.5-inch (24cm) internal diameter of the frying pan.

WARRANTY AND SUPPORT

Warranty Information

Swiss Diamond products are manufactured to the highest quality standards and are backed by a limited lifetime warranty against defects in materials and workmanship. This warranty does not cover damage caused by misuse, abuse, overheating, or commercial use. For full warranty details, please refer to the official Swiss Diamond website or the documentation included with your purchase.

Customer Support

For further assistance, product inquiries, or support, please visit the official Swiss Diamond website or contact their customer service department. You can also refer to the comprehensive User Guide available in PDF format:

[Download User Guide \(PDF\)](#)

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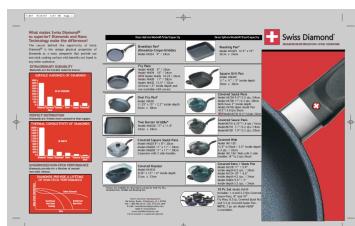
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untitled What makes Swiss Diamond so superior Diamonds and Nano Everything Kitchens DIAMOND REINFORCED NON STICK COOKWARE EXTRAORDINARY DURABILITY are the hardest material known UNSURPASSED PERFORMANCE provide for a lifetime of smooth Diamond® Cookware like no other in world Solid Plate The call it remarkable innovation You ll perfection Nothing conducts heat more efficiently or quickly than diamonds up to 200 000 diamond crystals per pan guarantee lifetime Title Created Date 9 28 2007 4 08 12 PM 6428C 66282 61033 6008 603 everythingkitchens media manual files

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Diamonds are hard, helping the coating last longer. Diamonds conduct heat better than any metal four times better than any metal for advanced browning and searing. Diamonds are naturally nonstick, for years of excellent performance.

Swiss Diamond Innovative Products #1 Ranked Nonstick Cookware

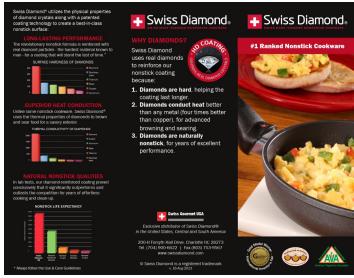
Product Features

- Heat for healthy cooking, no oil needed
- Safe, non-toxic products, no PFOA
- Open safe, 500 °F (260 °C)
- Non-reactive
- Living Kitchen

Swiss Diamond USA

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