

Swiss Diamond 6432.00

Swiss Diamond 12.5 Inch Frying Pan Instruction Manual

Model: 6432.00

INTRODUCTION

Thank you for choosing the Swiss Diamond 12.5 Inch Nonstick Frying Pan. This premium cookware is designed for exceptional performance and durability, featuring a diamond-reinforced nonstick coating and a cast aluminum body for even heat distribution. This manual provides essential information for the proper setup, operation, maintenance, and care of your new frying pan to ensure long-lasting satisfaction.



Image: The Swiss Diamond 12.5 Inch Frying Pan, showcasing its grey nonstick surface and ergonomic black handle.

SETUP AND FIRST USE

- Unpacking:** Carefully remove the frying pan from its packaging. Retain packaging for future storage or transport if needed.
- Initial Cleaning:** Before first use, wash the pan thoroughly with hot, soapy water and a soft sponge or cloth. Rinse well and dry completely.

3. **Conditioning (Optional but Recommended):** For optimal nonstick performance, lightly wipe the interior surface of the pan with a small amount of cooking oil (e.g., vegetable, canola, or grapeseed oil) using a paper towel. Heat the pan over low heat for 1-2 minutes, then remove from heat and wipe off any excess oil. This helps to condition the nonstick surface.



Image: A Swiss Diamond frying pan on a stovetop, containing chopped bell peppers and an egg, illustrating its nonstick surface.

OPERATING INSTRUCTIONS

Heat Settings

- **Compatible Cooktops:** This pan is compatible with gas, electric, ceramic, and halogen cooktops. It *is not* compatible with induction cooktops.
- **Medium to Low Heat:** Swiss Diamond cookware is designed for efficient heat distribution. Use medium to low heat settings for most cooking tasks. High heat is rarely necessary and can potentially damage the nonstick coating over time.
- **Preheating:** Allow the pan to preheat for a few minutes on medium-low heat before adding food. This ensures even cooking and optimal nonstick performance.

Cooking Tips

- **Oil Usage:** While the nonstick coating allows for cooking with little to no oil, a small amount of oil or butter can enhance flavor and browning. Avoid aerosol cooking sprays as they can leave a residue that may affect the nonstick surface.
- **Utensils:** Use only wooden, silicone, or heat-resistant plastic utensils to protect the nonstick surface. Metal utensils can scratch and damage the coating.
- **Oven Safe:** The pan is oven-safe up to 500°F (260°C), allowing for versatile cooking from stovetop to oven.



Image: A Swiss Diamond frying pan on a stovetop, containing chicken pieces and broccoli, demonstrating its use for cooking a meal.

Your browser does not support the video tag.

Video: An official product video demonstrating the Swiss Diamond 12.5" Nonstick Fry Pan in use, highlighting its nonstick properties and ease of cooking various foods like chicken and broccoli, and scrambled eggs.

MAINTENANCE AND CARE

Cleaning

- **Cool Down:** Always allow the pan to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Hand Washing (Recommended):** For best results and to prolong the life of the nonstick coating, hand wash with hot, soapy water and a soft sponge or cloth. For stubborn food residue, soak the pan in warm soapy water for a few minutes before cleaning.
- **Dishwasher Safe:** The pan is dishwasher safe, but hand washing is recommended to maintain the nonstick surface and appearance over time. If using a dishwasher, use a mild detergent and avoid harsh abrasive cleaners.
- **Exterior Cleaning:** Clean the exterior of the pan regularly to prevent grease buildup, which can become difficult to remove.

Storage

- When stacking pans, place a soft cloth or pan protector between them to prevent scratching the nonstick surface.



Image: A close-up view of the Swiss Diamond pan's nonstick surface with chopped vegetables and an egg, emphasizing its easy-clean properties.

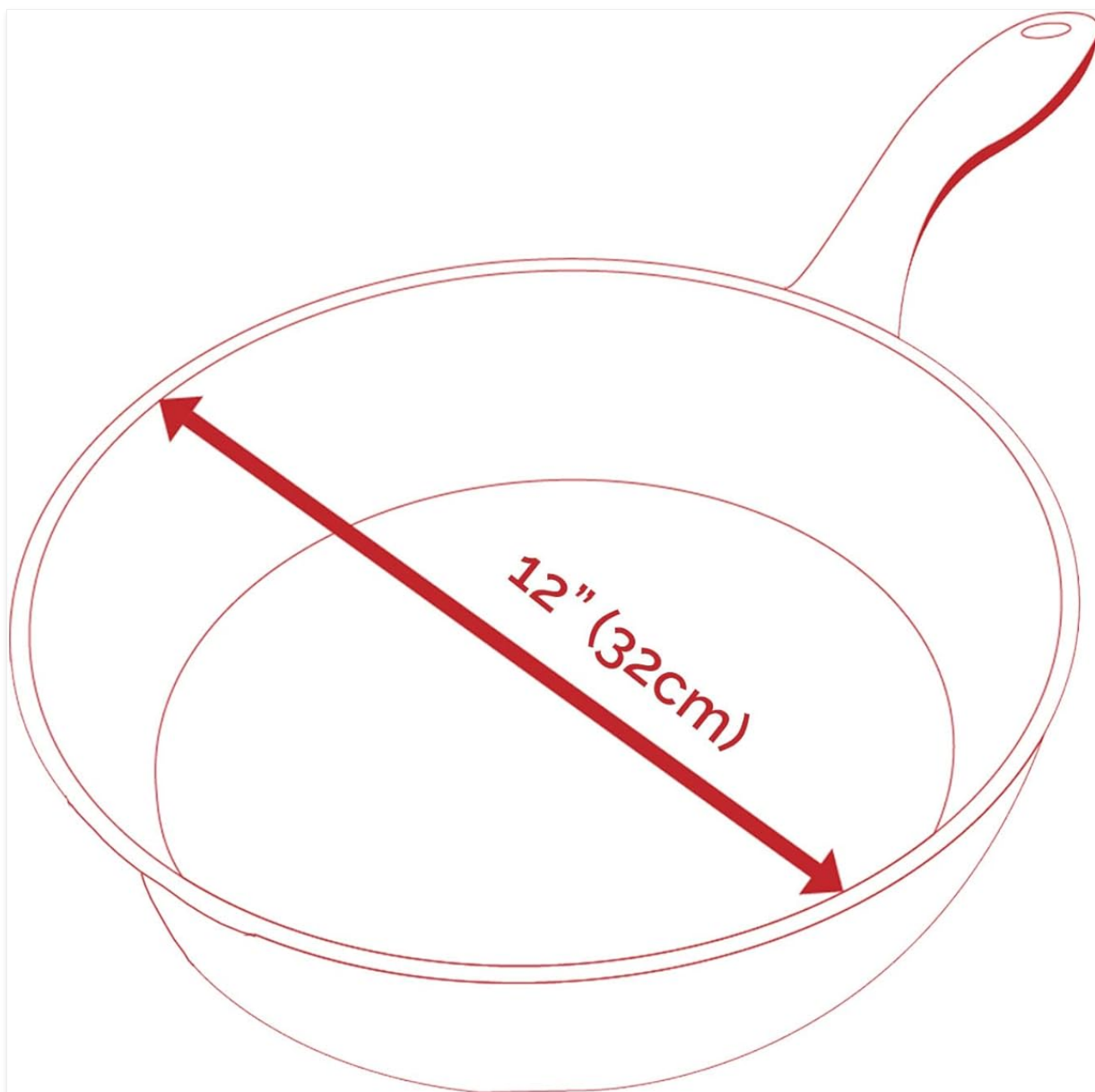
TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to the pan.	Too high heat, insufficient oil, residue buildup from cooking sprays, or pan not properly conditioned.	Use medium to low heat. Ensure pan is clean and free of residue. Re-condition the pan as described in the "Setup" section.

Problem	Possible Cause	Solution
Pan warping or spinning on the stovetop.	Sudden temperature changes (e.g., placing a hot pan under cold water).	Always allow the pan to cool naturally before washing. The cast aluminum body is designed to resist warping under normal use.
Discoloration on the exterior.	Grease buildup or high heat.	Clean the exterior regularly. Avoid using excessively high heat.

SPECIFICATIONS

Feature	Detail
Brand	Swiss Diamond
Model Name	6432
Material	Aluminum (Cast)
Coating	Diamond-reinforced Nonstick
Color	Gray
Capacity	3.2 Quarts
Product Dimensions	12.6 x 12.6 x 1.57 inches
Item Weight	4.14 pounds (1.88 Kilograms)
Oven Safe Temperature	Up to 500°F (260°C)
Dishwasher Safe	Yes (Hand washing recommended)
Compatible Cooktops	Gas, Electric, Ceramic, Halogen (Not Induction)
Handle Material	Composite



Measure Inside Edge to Inside Edge

Image: A diagram illustrating the 12-inch (32cm) internal diameter measurement of the frying pan.

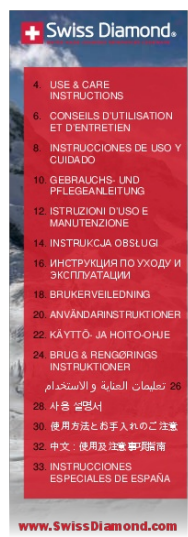

WARRANTY AND SUPPORT

For detailed warranty information and customer support, please refer to the official Swiss Diamond website or the documentation included with your purchase.

A user guide in PDF format is available for download: [Swiss Diamond User Guide \(PDF\)](#).

For frequently asked questions, you may also visit the [Swiss Diamond Store on Amazon](#).

Related Documents - 6432.00

	<p>Swiss Diamond Cookware: Use, Care, and Limited Lifetime Warranty Guide</p> <p>Comprehensive guide for Swiss Diamond cookware, covering optimal use, cleaning, maintenance, storage, and limited lifetime warranty details. Learn how to care for your nonstick cookware for lasting performance.</p>
	<p>Swiss Diamond Cookware Use and Care Guide</p> <p>Comprehensive guide to using, cleaning, and maintaining Swiss Diamond XD Series nonstick cookware, featuring diamond reinforcement and PFOA-free technology. Includes warranty information and product registration details.</p>
	<p>Swiss Diamond Cookware: Comprehensive Use, Care, and Warranty Guide</p> <p>A detailed guide for Swiss Diamond cookware, covering essential use and care instructions, warranty information, and diamond certification. Learn how to maintain your cookware for optimal performance and longevity.</p>



A comprehensive guide for the use and care of the Cook's Essentials 10" Forged Aluminum Nonstick Skillet, detailing its features, cleaning instructions, and safety precautions.

