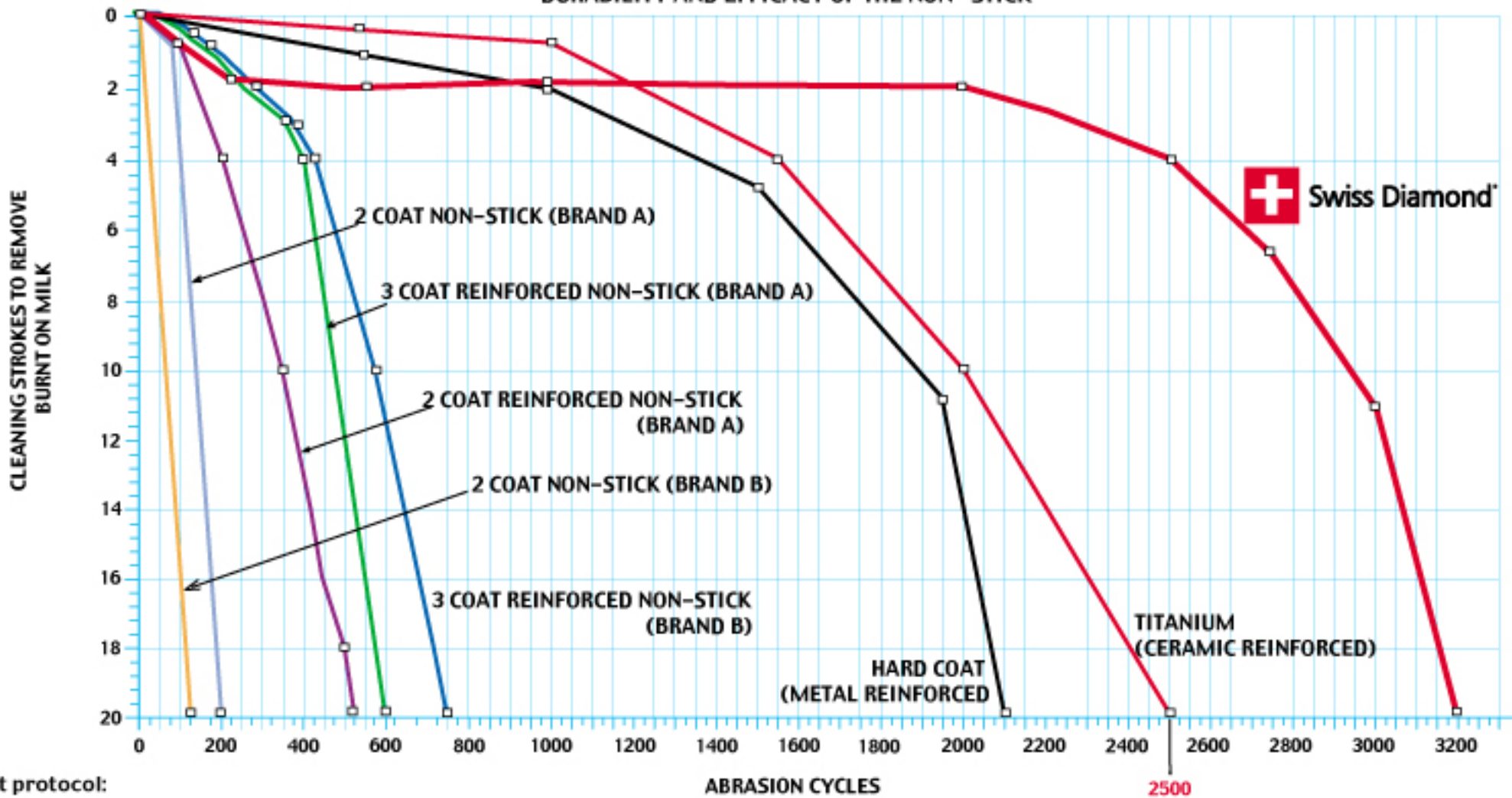




Swiss Diamond®

DIAMOND REINFORCED NON-STICK COOKWARE

SWISS DIAMOND VERSUS COMPETITION: DURABILITY AND EFFICACY OF THE NON-STICK



- Test protocol:**
1. The non-stick cooking surface is subjected to a series of aggressive abrasion cycles using sand paper (400 grain). The sand paper is changed after every 50 cycles. The number of cycles is indicated on the horizontal axis.
 2. Milk is burnt onto the non-stick surface after the abrasion cycles are completed.
 3. The burnt (carbonized) milk is then washed off. The number of cleaning strokes - vertical axis - needed to clean off the burnt milk is a measure of the durability, and the efficiency of the non-stick cooking surface after abusive use over time.

Conclusion: *Diamonds make the difference !*

Swiss Diamond's innovative diamond reinforced non-stick cooking surface is superior to all other non-stick surfaces for both durability, and non-stick efficacy, even after the most abusive conditions. as an example, after 2500 abrasion cycles, Swiss Diamond requires only 4 cleaning strokes to wash off the burnt milk while the Titanium Ceramic Reinforced surface requires more than 20.

Testing conducted by Swiss International LTD.

Swiss Diamond is a Registered Trade Mark.