

TUXTON

VOLUME 1

PRO COOKWARE

PRODUCT COLLECTION

From your
favorite

**HOSPITALITY
PRODUCT
EXPERTS**

20⁺

YEARS OF
MANUFACTURING
EXPERIENCE

Family

OWNED +

OPERATED

Fully Integrated Supply Chain



Tuxton®
PRO COOKWARE





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Tuxton Pro Cookware brings a legacy of experience, service and quality to the back of the house
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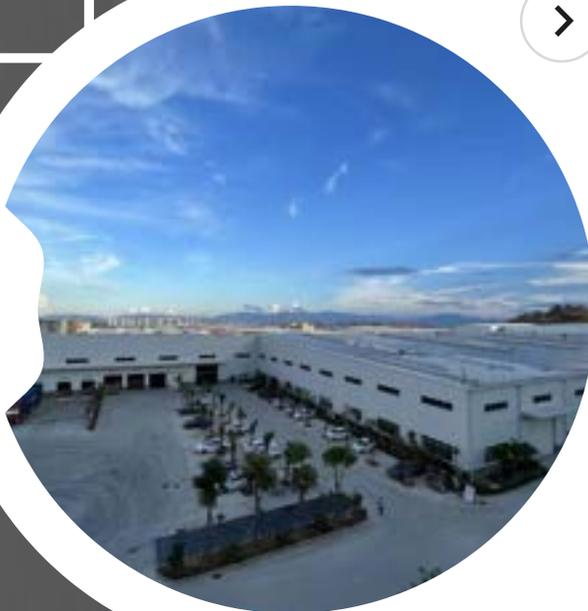
FROM THE **SAME PEOPLE** WHO BROUGHT YOU TUXTON CHINA..

A family-owned and operated company, we pride ourselves on fostering long-term relationships with our clients, providing exceptional customer service, and producing superior quality products.

20+ YEARS

**EXPERIENCE IN
MANUFACTURING &
HOSPITALITY
DISTRIBUTION**

**FULLY
INTEGRATED
SUPPLY
CHAIN**



Why **CHOOSE US?**

Supply Chain



Control

with the ability to take advantage of synergies across product categories



We Understand Distribution

after 20+ years supplying the foodservice industry



Durability Guarantee

Bringing the same premium, long-lasting quality that you know from Tuxton. Backed by our lifetime product warranty and exceptional customer service.



8 MILLION
PIECE
PRODUCTION
CAPACITY

WE CAN SCALE UP WITH YOU

- Low starting minimums for custom product
- Producing Aluminum, Stainless, Copper, and Multiclad cookware
- Consolidate your Tuxton orders with LTL shipments or maximize container shipments door to door directly with both!



TUXCLAD™

PREMIUM
TRI-PLY MULTICLAD



FRYPAN WITH DURATUX® NONSTICK



Item No.	Size	Case
WTCH-0701	7 inch	6
WTCH-0801	8 inch	6
WTCH-1001	10 inch	6
WTCH-1201	12 inch	6
WTCH-1401	14 inch	3

NATURAL FRYPAN



Item No.	Size	Case
WTPH-0701	7 inch	6
WTPH-0801	8 inch	6
WTPH-1001	10 inch	6
WTPH-1201	12 inch	6
WTPH-1401	14 inch	3

SAUCE PAN



Item No.	Size	Case
WTSH-0961	3qt	6
WTSH-1281	4qt	6
WTSH-1921	6qt	4
WTSH-2241	7qt	4



TUXCLAD™

PREMIUM TRI-PLY MULTICLAD

HEAVY GAUGE TRIPLE CLAD
material from base to rim
provides optimum heat
control + induction capability



EASY-POUR RIM WITH SEALED EDGE
to shield interior heat-control aluminum from contaminants



ERGONOMIC SPLIT HANDLE
to efficiently dissipate heat while maintaining comfort



INDUCTION READY COPPER FINISH
option available
made to order



See page 14

BRAZIER POT



Item No.	Size	Case
WTBH-4801	15qt	2

SAUCE POT



Item No.	Size	Case
WTDH-3841	12qt	4
WTDH-5121	16qt	2
WTDH-6401	20qt	2



PREMIUM STEEL LIDS
Available Separately. See page 14



TUXSTEEL™

INDUCTION-READY
STAINLESS





TUXCORE™ BONDED BASE
induction-ready front or back
of house applications



HOLLOW HANDLES
with heat dissipating, wide
comfort grip



FINELY POLISHED SURFACES
for premium release and ease
of cleaning



FRYPAN WITH DURATUX® NONSTICK



Item No.	Size	Case
WSCT-070	7 inch	6
WSCT-080	8 inch	6
WSCT-100	10 inch	6
WSCT-120	12 inch	6

NATURAL FRYPAN



Item No.	Size	Case
WSPT-070	7 inch	6
WSPT-080	8 inch	6
WSPT-100	10 inch	6
WSPT-120	12 inch	6

SAUCE PAN



Item No.	Size	Case
WSST-096	3qt	6
WSST-128	4qt	6
WSST-192	6qt	4
WSST-224	7qt	4

SAUCE POT



Item No.	Size	Case
WSDW-512	16qt	2
WSDW-704	22qt	2

BRAZIER POT



Item No.	Size	Case
WSBW-480	15qt	2
WSBW-640	20qt	2

STOCK POT



Item No.	Size	Case
WSTW-352	11qt	2
WSTW-576	18qt	2



MATCHING STEEL LIDS
Available Separately. See page 14

TUXWARE[®] PERFORMANCE ALUMINUM





**EXTRA DURABLE
3004**
grade aluminum
for strength and
durability



**REMOVABLE
COMFORT GRIP**
ergonomic
removable stay cool
comfort grip handle



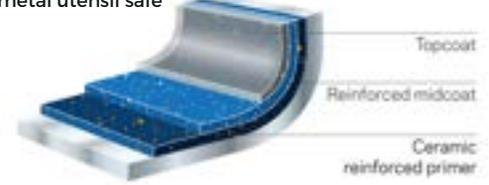
**TRIPLE
RIVETED**
plated cast iron
and stainless
steel handles



TUXWARE®
PERFORMANCE ALUMINUM

DURATUX® NONSTICK

- triple layered reinforced coating
- ceramic-infused base layer
- high performance topcoat
- metal utensil safe



SAUCE PAN



Item No.	Size	Case
WASEL096	3qt	6
WASEL128	4qt	6
WASEL160	5qt	6
WASEL192	6qt	4
WASEL224	7qt	4
WASEL256	8qt	4
WASPL296	9.25qt	2



**NONSTICK FRYPAN WITH
DURATUX® COATING**

NATURAL FRYPAN

Item No.	Size	Case	Item No.	Size	Case
WACE-070B	7"	8	WAPE-070B	7"	8
WACE-080B	8"	8	WAPE-080B	8"	8
WACE-100B	10"	6	WAPE-100B	10"	6
WACE-120B	12"	4	WAPE-120B	12"	4
WACE-140B	14"	4	WAPE-140B	14"	4

BRAZIER POT



Item No.	Size	Case
WABW-480	15qt	1
WABW-640	20qt	1
WABW-960	30qt	1

SAUCE POT



Item No.	Size	Case
WADW-480	15qt	1
WADW-576	18qt	1

STOCK POT



Item No.	Size	Case
WATW-384	12qt	1
WATW-640	20qt	1
WATW-768	24qt	1
WATW-1280	40qt	1
WATW-1920	60qt	1



MATCHING 3004 LIDS & COMFORT GRIP
Available Separately. See page 14

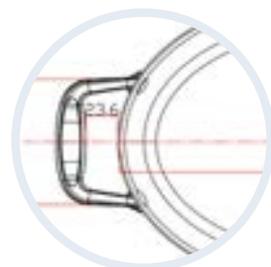


Have it Your Way NEED SOMETHING SPECIAL?

STUDIOTUX PERKS:

EXISTING TOOLING

years of manufacturing
experience = massive tooling
library of existing shapes and sizes



NSF CERTIFICATION

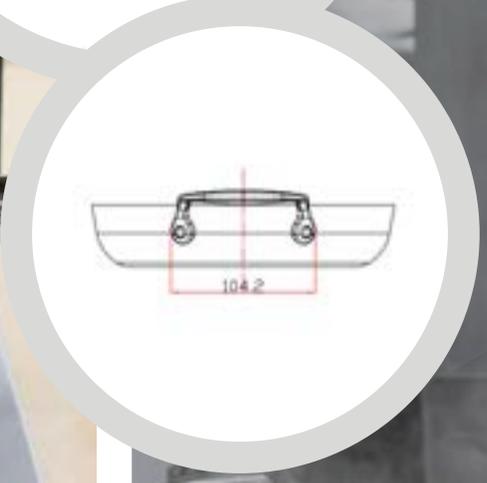
get certified quickly with our
pre-approved shapes and
formulations



UNIQUE PACKAGING

options available for gifting,
bundling and seasonal
opportunities





POPULAR ITEMS FROM OUR TOOLING LIBRARY:

TUXCLAD^{cu} COPPER TRIPLY

Item No.	Size	Case
WRPS-080	8" Fry Pan	6
WRPS-090	9" Fry Pan	6
WRPS-100	10" Fry Pan	4
WRVS-100	10" Oval Pan	4
WRVS-120	12" Oval Pan	4
WRVS-140	14" Oval Pan	4
WRSS-032	1qt Saucepan	6
WRSS-064	2qt Saucepan	6
WRSS-096	3qt Saucepan	6
WRSS-224	7qt Saucepan	2

TUXCLAD INDUCTION TRIPLY

Item No.	Size	Case
WTDHL1921-TH	6 Qt Sauce/ Stock Pot	2
WTDHL2561-TH	8 Qt Sauce/ Stock Pot	1
WTPH-0801-TH	8" Fry Pan	6
WTPH-1001-TH	10" Fry Pan	4
WTSHL0481-TH	1.5 Qt Sauce Pan	6
WTSHL1121-TH	3.5 Qt Sauce Pan	6



Product

MATCHING GUIDE

ITEM NO.	DESCRIPTION	LID	GRIP
WABW-480	15 Quart Brazier Pot	WAZB-141	
WABW-640	20 Quart Brazier Pot	WAZB-161	
WABW-960	30 Quart Brazier Pot	WAZB-181	
WACE-070B	7" Fry Pan		WIHX-040B
WACE-080B	8" Fry Pan		WIHX-040B
WACE-100B	10" Fry Pan		WIHX-050B
WACE-120B	12" Fry Pan		WIHX-070B
WACE-140B	14" Fry Pan		WIHX-070B
WADW-480	15 Quart Sauce Pot	WAZB-116	
WADW-576	18 Quart Sauce Pot	WAZB-130	
WAPE-070B	7" Fry Pan		WIHX-040B
WAPE-080B	8" Fry Pan		WIHX-040B
WAPE-100B	10" Fry Pan		WIHX-050B
WAPE-120B	12" Fry Pan		WIHX-070B
WAPE-140B	14" Fry Pan		WIHX-070B
WASEL096	3 Quart Sauce Pan	WAZB-084	WIHX-050B
WASEL128	4 Quart Sauce Pan	WAZB-087	WIHX-050B
WASEL160	5 Quart Sauce Pan	WAZB-095	WIHX-050B
WASEL192	6 Quart Sauce Pan	WAZB-102	WIHX-050B
WASEL224	7 Quart Sauce Pan	WAZB-104	WIHX-070B
WASEL256	8 Quart Sauce Pan	WAZB-107	WIHX-070B
WASPL296	9.25 Quart Sauce Pan	WAZB-113	WIHX-070B
WATW-1280	40 Quart Stock Pot	WAZB-144	
WATW-1920	60 Quart Stock Pot	WAZB-173	
WATW-384	12 Quart Stock Pot	WAZB-100	
WATW-640	20 Quart Stock Pot	WAZB-116	
WATW-768	24 Quart Stock Pot	WAZB-130	

ITEM NO.	DESCRIPTION	LID
WSBW-480	15 Qt Brazier Pot	WSZW-142
WSBW-640	20 Qt Brazier Pot	WSZW-156
WSCT-070	7" Fry Pan	WSZW-071
WSCT-080	8" Fry Pan	WSZW-077
WSCT-100	10" Fry Pan	WSZW-102
WSCT-120	12" Fry Pan	WSZW-116
WSDW-512	16 Qt Sauce Pot	WSZW-125
WSDW-704	22 Qt Sauce Pot	WSZW-142
WSPT-070	7" Fry Pan	WSZW-071
WSPT-080	8" Fry Pan	WSZW-077
WSPT-100	10" Fry Pan	WSZW-102
WSPT-120	12" Fry Pan	WSZW-116
WSST-096	3 Qt Sauce Pan	WSZW-077
WSST-128	4 Qt Sauce Pan	WSZW-086
WSST-192	6 Qt Sauce Pan	WSZW-102
WSST-224	7 Qt Sauce Pan	WSZW-110
WSTW-352	11 Qt Stock Pot	WSZW-093
WSTW-576	18 Qt Stock Pot	WSZW-110
WTBH-4801	15 Qt Brazier Pot	WSZH-142
WTCH-0701	7" Fry Pan	WSZH-071
WTCH-0801	8" Fry Pan	WSZH-077
WTCH-1001	10" Fry Pan	WSZH-102
WTCH-1201	12" Fry Pan	WSZH-116
WTCH-1401	14" Fry Pan	WSZH-142
WTDH-3841	12 Qt Sauce/Stock Pot	WSZH-116
WTDH-5121	16 Qt Sauce/Stock Pot	WSZH-125
WTDH-6401	20 Qt Sauce/Stock Pot	WSZH-142
WTPH-0701	7" Fry Pan	WSZH-071
WTPH-0801	8" Fry Pan	WSZH-077
WTPH-1001	10" Fry Pan	WSZH-102
WTPH-1201	12" Fry Pan	WSZH-116
WTPH-1401	14" Fry Pan	WSZH-142
WTSH-0961	3 Qt Sauce Pan	WSZH-077
WTSH-1281	4 Qt Sauce Pan	WSZH-086
WTSH-1921	6 Qt Sauce Pan	WSZH-102
WTSH-2241	7 Qt Sauce Pan	WSZH-103

TUXCLAD PREMIUM STAINLESS LID

Item No.	Matches	Case
WSZH-071	7" Fry Pan	10
WSZH-077	8" Fry Pan and 3 Qt Sauce Pan	10
WSZH-086	4 Qt Sauce Pan	10
WSZH-102	10" Fry Pan and 6 Qt Sauce Pan	10
WSZH-103	7 Qt Sauce Pan	10
WSZH-116	12" Fry Pan and 12 Qt Sauce/Stock Pot	10
WSZH-125	16 Qt Sauce/Stock Pot	10
WSZH-142	14" Fry Pan, 15 Qt Brazier Pot, and 20 Qt Sauce/Stock Pot	5

TUXSTEEL 304 STEEL LID

Item No.	Matches	Case
WSZW-071	7" Fry Pan	10
WSZW-077	8" Fry Pan and 3 Qt Sauce Pan	10
WSZW-086	4 Qt Sauce Pan	10
WSZW-093	11 Qt Stock Pot	10
WSZW-102	10" Fry Pan, 6 Qt Sauce Pan, and 11 Qt Stock Pot	10
WSZW-110	7 Qt Sauce Pan and 18 Qt Stock Pot	10
WSZW-116	12" Fry Pan	10
WSZW-125	16 Qt Sauce Pot	10
WSZW-142	15 Qt Brazier Pot and 22 Qt Sauce Pot	5
WSZW-156	20 Qt Brazier Pot	5

TUXWARE 3004 LID

Item No.	Matches	Case
WAZB-084	3 Qt. Sauce Pan	6
WAZB-087	4 Qt. Sauce Pan	6
WAZB-095	5 Qt. Sauce Pan	6
WAZB-100	12 Qt. Stock Pot	6
WAZB-102	6 Qt. Sauce Pan	6
WAZB-104	7 Qt. Sauce Pan	6
WAZB-107	8 Qt. Sauce Pan	6
WAZB-113	9.25 Qt. Sauce Pan	6
WAZB-116	20 Qt. Stock Pot and 15 Qt. Sauce Pot	6
WAZB-130	18 Qt. Sauce Pot and 24 Qt. Stock Pot	6
WAZB-141	15 Qt. Brazier Pot	6
WAZB-144	40 Qt. Stock Pot	6
WAZB-161	20 Qt. Brazier Pot	6
WAZB-173	60 Qt. Stock Pot	6
WAZB-181	30 Qt. Brazier Pot	6

TUXWARE STAY COOL GRIP

Item No.	Matches	Case
WIHX-040B	7", 8" Fry Pan	100
WIHX-050B	10" Fry Pan 3qt, 4qt, 5qt, 6qt Sauce Pan	100
WIHX-070B	12" & 14" Fry Pan 7qt, 8qt, 10qt Sauce Pan	100

Conditions AND TERMS OF SALE

Terms: Net 30 days from date of invoice with approved credit check on file.

Freight: "Freight Collect", "Freight 3rd Party", or "Freight Prepaid". Tuxton Pro Cookware does not pay for sorting, segregating, lift gate charges, lumper charges, limited access, inside residential delivery, detention times, address correction charge, or other charges for special equipment and arrangement on any shipment. We are not responsible for any costs related to refused shipments or redeliveries for refused shipments. All cookware shipped "Freight Collect" or "Freight Prepaid" will be listed as "Cookware" with "No Released Value", unless otherwise specified or requested on the purchase order. All freight quotes are good for one week from the date the quote is submitted.

Handling Fee: All orders shipped via courier service (ex. FedEx, UPS, etc.) will be subject to a \$5/case handling fee.

Standard Carton Packing: Orders accepted will be shipped in full standard case packs only.

Finishes/Measurements: All finishes have a tendency to vary slightly during the manufacturing process. Therefore, we can make no allowance or guarantee that the final finishes will hold true 100% of the time. Due to slight acceptable variations in the manufacturing process, all item capacities, dimensions, and weight listed are approximate.

Delivery Claims: THOROUGHLY INSPECT THE SHIPMENT before the driver leaves and note any damages or shortages on the Proof of Delivery (POD). Damage/shortage claims will not be honored unless noted on the POD. If any concealed loss or damages are discovered, notify the freight agent at once and have them note it on the POD. Proof of concealed damage is required for replacement or credit. All claims must be made within 14 days from the delivery date. No replacement or credit will be issued for will call, 3rd party, or freight collect orders. Signed bills of lading are proof of receipt of all merchandise in good condition by the signee; therefore, all claims must be filed against the delivering carrier.

Returns: Credit will not be issued for returns without our written permission in advance. Returned merchandise is subject to a minimum restocking charge of 25%. Return freight is the responsibility of the customer. No collect shipments will be accepted. We issue merchandise credits only (no cash refunds). Returns are only accepted on merchandise purchased within 45 days in original full cartons and resalable condition.

Replacement: Replacement can be requested for defective or missing items. Missing items must be noted on the Proof of Delivery (POD) and defective item claims must be submitted with a supporting photo and/or sample. All replacement requests must be submitted in writing. All replacement of goods will be in full case quantities. In situations where replacement is less than a full case, only credit will be given. In most cases, approved replacement requests will be shipped out by regular ground service within 14 working days.

Acceptance and Cancellation: Purchase order is subject to acceptance and approval by Tuxton Pro Cookware. We require written confirmation on all orders with missing or incorrect information (e.g. item#, description, pricing, etc.) and cancellations. Purchase orders cannot be accepted, confirmed, or cancelled verbally. Container orders are non-cancellable once they are confirmed.

Backorders: All Backorders will be fulfilled and shipped from stock via regular ground services as soon as available. If you wish to add on to **any back order, freight will be charged for the add-ons.**

Price: Prices subject to change without notice.

New Account: We require the following to establish new accounts: (1) Minimum of three trade references; (2) Bank reference with a letter to your bank authorizing release of information to Tuxton Pro Cookware; (3) Copy of State Resellers Certificate.

Collection: The buyer agrees to pay all attorney's fees and costs of collection. Buyer also agrees to pay all costs associated with returned checks. Liability is not limited to bank charges.

Printing: We are not responsible for printing errors.

Note: Possession of this catalog does not signify the holder as a Tuxton Pro Cookware distributor.



Please remove all labels and wash all pans and lids before cooking. As with all cookware, hand-washing with hot water and a mild detergent is preferred. Be sure cookware is completely dry before storing.

Aluminum Pans:

Salt solutions, acidic products like tomatoes, disinfectants or bleach can corrode aluminum cookware. Never store these items in cookware and avoid prolonged exposure to these and any strong alkali-based cleaners (lye, soda ash, or trisodium phosphate) or oven cleaners.

Natural Cookware Pans:

Tuxton Pro Cookware natural pans effectively distribute heat so foods are cooked more quickly and evenly. We recommend using low to medium heat settings for best cooking results. High heat flames extending beyond the diameter base of the pan or up the sides may cause unwanted discoloration. All metal parts of the pans are oven safe to 500°F. To keep your cookware looking like new, always scrub in the direction of the material grain.

Nonstick Cookware Pans:

Tuxton Pro Cookware pans distribute heat effectively so using low to medium heat temperatures deliver the best cooking results. High heat can cause foods to stick and discolor or damage nonstick surfaces. Avoid using any sharp-edged objects such as grates, forks or knives directly on any nonstick surface. Sharp items may cut through the coated surface damaging your pans and voiding your product warranty. For best results, use only scouring pads approved for non-stick cookware.

Allow all cookware to cool completely before washing. Choosing to season your natural pans is an option to prolong the life of your pans. Learn how to season pans and more use and care information is available on our website: www.Tuxton.com/cookware

Warranty

LIFETIME GUARANTEE



Tuxton Pro Cookware takes great care and consideration in developing and manufacturing items that you'll love and quality is the number one priority at Tuxton. We are truly doing our best to give you the best!

We stand behind that by offering a LIFETIME warranty to the original purchaser against manufacturing defects in materials and workmanship, under normal usage and handling conditions when stated use and care instructions are followed, with the exception of nonstick coatings, which are warranted for a period of 120 days from the date of purchase by the end user. To be valid, a warranty claim must be asserted during the applicable warranty period. Tuxton Pro Cookware will replace or provide an equivalent substitute on a one-for-one basis at no charge, excluding shipping and handling, for any items found upon examination to be defective.

THIS WARRANTY DOES NOT APPLY TO PRODUCTS PURCHASED FOR PERSONAL, FAMILY, OR HOUSEHOLD USE.

Any damage caused by accident, neglect, or otherwise abnormal/abusive use (or "mishandling"), is excluded from the warranty. Tuxton Pro Cookware reserves the right to determine whether or not the damage is from normal usage or the result of mishandling. This warranty is non-transferable and is only valid to the original purchaser. It is NOT valid for items that have been altered, were giveaways, prizes, raffles, re-sold, donated, promotional gifts, or in any other case where you are not the first and original owner. All credits and exchanges are issued at the discretion of Tuxton Pro Cookware.

LIMITATION OF LIABILITY

UNDER NO CIRCUMSTANCES WILL TUXTON BE LIABLE TO THE ORIGINAL END USER OR ANY THIRD PARTY FOR ANY INCIDENTAL, CONSEQUENTIAL OR SPECIAL DAMAGES ARISING OUT OF THE SALE OR USE OF THE PRODUCTS, INCLUDING DAMAGES FOR LOST PROFITS, LOSS OF USE OR LABOR COSTS.

To receive replacement under this warranty, claims should be submitted to:

Tuxton Pro Cookware
21011 Commerce Pointe Drive
Walnut, CA 91789
Attn: Claims Department

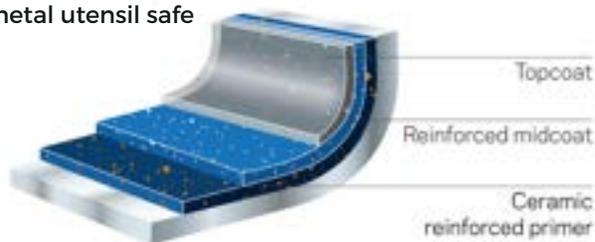
Claims must be submitted with the defective items and a copy of the authorized Tuxton Pro Cookware dealer invoice. Return freight is the responsibility of the customer. No collect shipments will be accepted. Replacements will be shipped freight prepaid. Please allow four to six weeks for delivery.

Nonstick

COATINGS

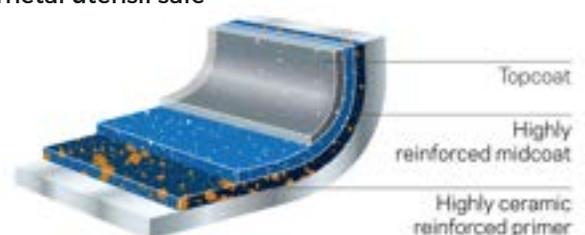
DURATUX® NONSTICK

- triple layered reinforced coating
- ceramic-infused base layer
- high performance topcoat
- metal utensil safe



DURATUX® PLUS+ NONSTICK

- an enhanced offering available by special order only
- thicker application for better durability
- triple layered reinforced coating
- ceramic-reinforced foundation
- premium performance topcoat
- metal utensil safe



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PRO COOKWARE

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