



## TUXTON HOME PRODUCT WARRANTY

### **Thank you for choosing Tuxton Home® Stainless Steel Cookware.**

Properly cared for, Tuxton Home Cookware will give you years of cooking enjoyment. Please read through these instructions carefully. Featured are tips on how best to use and care for your new cookware.

### **IMPORTANT**

Remember safety first. Never leave cooking unattended, leave an empty pan on a hot burner or allow it to boil dry. Besides discoloring the pan, excessive heat can separate the layers in any pan. When this happens, do not pick up the pan. Switch off the burner if it is safe to do so, and let the pan cool gradually. Be especially careful when children are present.

#### **BEFORE USING:**

Remove all labels. Wash all pans and covers in hot water with a mild soap or dish detergent. Rinse and dry. Prompt drying will prevent water spots.

#### **DURING COOKING:**

Tuxton Home Stainless Steel Cookware may be used on gas, electric, ceramic hobs and induction range. For cooker compatibility information, please check the packaging for details. Where possible, adjust the gas burner or select the proper size of electric surface unit so that the heat touches only the bottom of the cookware. Heat that extends beyond the base diameter of the pan or up the sides may cause discoloration or even damage the handles. The aluminum clad heat distributor featured by Tuxton Home Stainless Steel Cookware on some selected items is very efficient so only low to medium heat settings should be required. High heat should only be used when bringing water to boil. **Never let the cookware boil dry.**

To maintain the attractive appearance, using this cookware in an oven is not recommended even though most Tuxton Home Stainless Steel Cookware is oven safe up to 350°F. Do not place cookware under the broiler. When the heat source is too high, the handles and knobs may become hot. Use of oven-gloves or hot pads is recommended.

#### **PANS WITH NONSTICK COATING:**

The use of metal utensils will harm the non-stick coating. Use plastic, nylon or wooden utensils to prevent marring of the surface. Cutting with sharp objects in the bottom of the cookware should be avoided. A small amount of oil, margarine, butter, or cooking spray will enhance the release properties of the pan's non-stick surface. Store carefully to prevent scratching.

## **CLEANING & MAINTENANCE:**

Tuxton Home Stainless Steel Cookware is dishwasher safe. However, as with all fine cookware, handwashing is preferred. In time, the cumulative effects of strong agitation and harsh detergent used with the dishwasher will dull the high-gloss exterior, although the performance of the pan will not be affected.

To remove stubborn food particles, soak in warm, soapy water and use a sponge or plastic spatula to loosen food. If soaking does not loosen it, add water to a depth of one inch in the pan, then add a tablespoon of dishwasher detergent. Bring to a boil, reduce heat and simmer for 15 minutes. Let cool in the pan, then drain and rinse. Loosen the residue with a sponge or dishcloth. Repeat if necessary. Caution: Carry out this procedure under a hood with an exhaust fan or in a well-ventilated room.

Do not use abrasive cleansers or scouring pads; a sponge or dishcloth cleans the surface thoroughly and safely. Calcium in your water may leave a rainbow colored stain or white spots on the surface of the cookware. This can be removed with a little warm vinegar or lemon juice.

Salt and minerals in food may leave a light residue or cloudy appearance. This can easily be removed with a stainless steel cleaner.

Stains on the outside bottom (not sides) of pans can be removed with an oven cleaner. Follow the manufacturer's directions and use the oven cleaner only on the outside bottom of the pan. Remove thoroughly after cleaning. If the directions call for using the cleaner in a warm oven, heat the pan before applying the cleaner.

### PANS WITH BAKELITE HANDLES:

It is possible that, over a period of time and constant use, the bakelite handle will become loose. In such a case, simply tighten the screw with a screw-driver. Failure to do so may eventually lead to disengagement of the handle. Pans with glass lid - Even though the glass lid is made of tempered glass, excessive force due to dropping may cause breakage. Handle the glass lid with care.

Pans with metallic-plated stainless steel handles - dishwasher is not preferred as the metal plated coating can fade or even be chipped off after vigorous washing cycles.

## **LIFETIME WARRANTY**

Tuxton Home<sup>®</sup> Cookware comes with a lifetime warranty against manufacturing defects to the original purchaser from Tuxton Home Inc. Under normal usage and handling conditions when stated use and care instructions are followed, Tuxton Home Inc. will replace or provide an equivalent substitute on one-for-one basis at no charge, excluding shipping and handling, for any cookware returned and found upon examination to be defective. Any material or workmanship defect may be returned by the original purchaser, postpaid to: Consumer Affairs Dept., Tuxton Home Inc., 21007 Commerce Pointe Dr., City of Industry, CA 91789. Claims must be submitted with the damaged/defective item, the original purchase receipt, return address, and contact information. Return freight is the responsibility of the customer. No collect shipments will be accepted. Within six weeks, the product will be repaired or replaced (a similar product of equivalent value will be substituted if the original product is no longer available). The product will not be returned if it fails to comply with the warranty instructions. This warranty does not cover loss or damage caused by misuse, accident, abuse, alteration, fire, theft, or commercial use, and does not apply to scratches, stains, discoloration or other damages to external or internal surfaces which do not impair the functional utility of the cookware. Incidental or consequential damages are expressly excluded by this warranty only to the extent allowed by your state. This warranty is valid only in the continental United States.



[info@tuxtonhome.com](mailto:info@tuxtonhome.com)  
[www.TuxtonHome.com](http://www.TuxtonHome.com)