



product collections

VOL 33



Proud to be
an Official Purveyor
to Platform by the
James Beard
Foundation



21011 Commerce Pointe Drive
Walnut, CA 91789
909.595.2510
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real time stock



digital catalog

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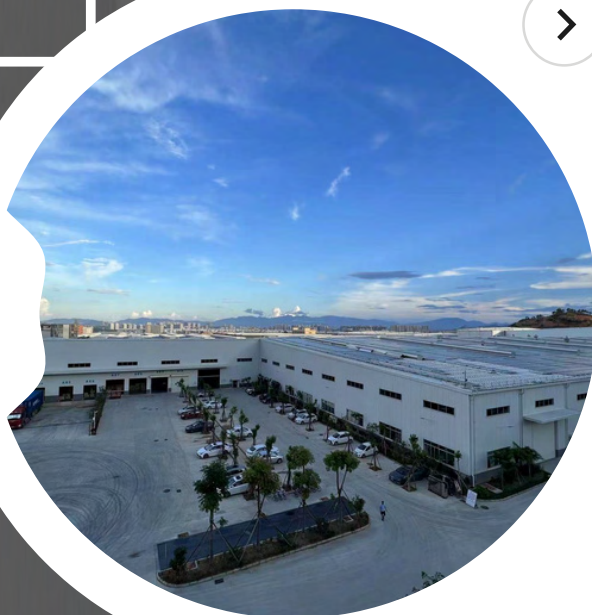
- 1 StudioTux & NEW 06**
Tuxton Pro Cookware brings a legacy of experience, service and quality from front to back of the house
- 2 TuxCLAD 08**
Rivaling the top brands in the world, this triple layered collection combines the best of both worlds in beauty and durability
- 3 TuxSTEEL 10**
Our industry leading finish shines in this induction-ready steel collection ready for back-of-the-house or any exhibition cooking
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Our most popular, heavy duty aluminum collection made for extra durability and ease of use
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StudioTux custom items, product matching guide, terms & conditions, lifetime warranty, shipping & handling

FROM THE **SAME** **PEOPLE** WHO BRING YOU TUXTON CHINA..

A third generation 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.

25+ 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!



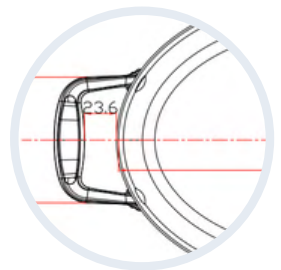


Have it Your Way
NEED SOMETHING SPECIAL?

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

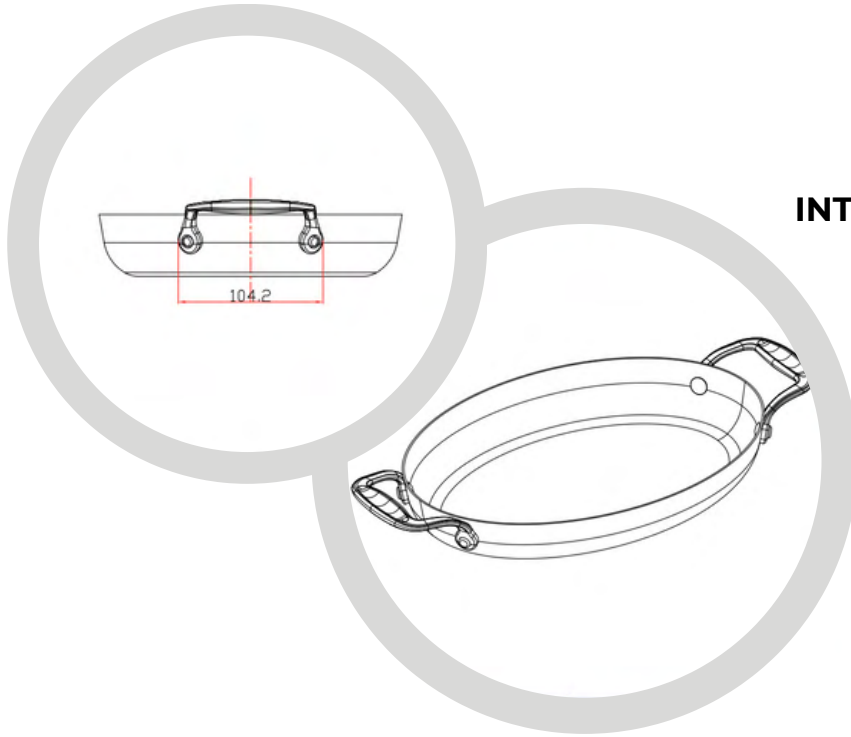
options available for gifting,
bundling and seasonal
opportunities



New BY POPULAR DEMAND

TUXCLAD^{cu}
PREMIUM COPPER TRI-PLY MULTICLAD

TURNING **YOUR** DREAMS..



INTO REALITY:



**COPPER TRIPLE CLAD OVAL PAN
WITH SOLID STAINLESS STEEL HANDLES**

Item No.	Size	Case
RRVS-100	10" Oval Pan	1
RRVS-120	12" Oval Pan	1
RRVS-140	14" Oval Pan	1

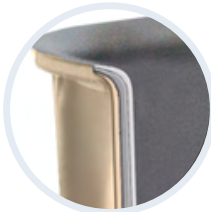
FULL COPPER EXTERIOR
premium high gloss
polished for maximum visual
impact



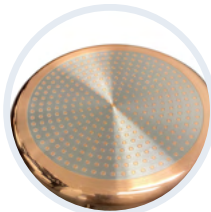
**NON-REACTIVE STAINLESS
STEEL INTERIOR**
to maximize durability, acid-
resistance, and versatility



TUXCORE™ ALUMINUM CORE
from base to rim for
maximum heat control



**INDUCTION READY
COPPER BASE**
option available
by special order



**MORE OPTIONS
AVAILABLE**

check out our latest
TUXTON THINKBOOK for
special order items:



TUXCLAD™ PREMIUM
TRI-PLY MULTICLAD



FRYPAN WITH DURATUX® NONSTICK



Item No.	Size	Case
RTCH-0801	8 inch	1
WTCH-0801	8 inch	6
RTCH-1001	10 inch	1
WTCH-1001	10 inch	6
RTCH-1201	12 inch	1
WTCH-1201	12 inch	6

NATURAL FRYPAN



Item No.	Size	Case
RTPH-0801	8 inch	1
WTPH-0801	8 inch	6
RTPH-1001	10 inch	1
WTPH-1001	10 inch	6
RTPH-1201	12 inch	1
WTPH-1201	12 inch	6

SAUCE POT WITH LID

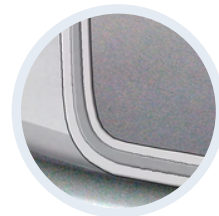


Item No.	Size	Case
RTDHL1921	6qt	1
RTDHL2561	8qt	1

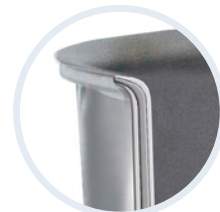


TUXCLAD™
PREMIUM TRI-PLY MULTICLAD

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



RIVETLESS SECURED
for easy and thorough
cleaning

SAUCE PAN



Item No.	Size	Case
RTSHL0481	1.5qt	1
RTSH-0961	3qt	1
WTSH-0961	3qt	6
RTSHL1121	3.5qt	1
RTSH-1281	4qt	1
WTSH-1281	4qt	6
RTSH-1921	6qt	1
WTSH-1921	6qt	4



PREMIUM STEEL LIDS
Available Separately. See page 15

TUXSTEEL™

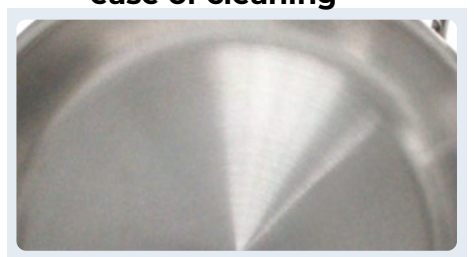
INDUCTION-READY
STAINLESS



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
RSCT-070	7 inch	1
WSCT-080	8 inch	6
RSCT-080	8 inch	1
WSCT-100	10 inch	6
RSCT-100	10 inch	1
WSCT-120	12 inch	6
RSCT-120	12 inch	1

NATURAL FRYPAN



Item No.	Size	Case
WSPT-070	7 inch	6
RSPT-070	7 inch	1
WSPT-080	8 inch	6
RSPT-080	8 inch	1
WSPT-100	10 inch	6
RSPT-100	10 inch	1
WSPT-120	12 inch	6
RSPT-120	12 inch	1

SAUCE POT



Item No.	Size	Case
WSDW-512	16qt	2
RSDW-512	16qt	1
WSDW-704	22qt	2
RSDW-704	22qt	1



TUXSTEEL™
INDUCTION-READY STAINLESS

SAUCE PAN



Item No.	Size	Case
WSST-096	3qt	6
RSST-096	3qt	1
WSST-128	4qt	6
RSST-128	4qt	1
WSST-192	6qt	4
RSST-192	6qt	1
WSST-224	7qt	4
RSST-224	7qt	1

BRAZIER POT



Item No.	Size	Case
WSBW-480	15qt	2
RSBW-480	15qt	1

STOCK POT



Item No.	Size	Case
WSTW-352	11qt	2
RSTW-352	11qt	1
WSTW-576	18qt	2
RSTW-576	18qt	1



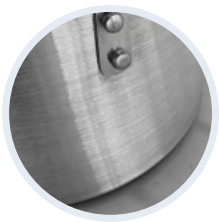
MATCHING STEEL LIDS

Available Separately. See page 15

TUXWARE[®]

PERFORMANCE
ALUMINUM

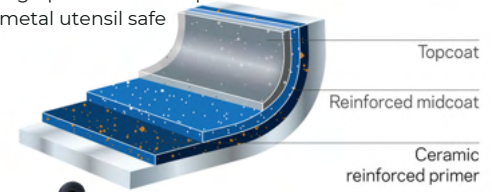




TUXWARE®
PERFORMANCE ALUMINUM

DURATUX® NONSTICK

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



*includes comfort grip

**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

TAPERED SAUCE PAN WITH LID



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

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



MATCHING LIDS & COMFORT GRIP
Available Separately. See page 15

**NONSTICK FRYPAN
WITH DURATUX® COATING**

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

NATURAL FRYPAN

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

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

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
W/RSBW-480	15 Qt Brazier Pot	W/RSZW-142
W/RSCT-070	7" Fry Pan	W/RSZW-071
W/RSCT-080	8" Fry Pan	W/RSZW-077
W/RSCT-100	10" Fry Pan	W/RSZW-102
W/RSCT-120	12" Fry Pan	W/RSZW-116
W/RSDW-512	16 Qt Sauce Pot	W/RSZW-125
W/RSDW-704	22 Qt Sauce Pot	W/RSZW-142
W/RSPT-070	7" Fry Pan	W/RSZW-071
W/RSPT-080	8" Fry Pan	W/RSZW-077
W/RSPT-100	10" Fry Pan	W/RSZW-102
W/RSPT-120	12" Fry Pan	W/RSZW-116
W/RSST-096	3 Qt Sauce Pan	W/RSZW-077
W/RSST-128	4 Qt Sauce Pan	W/RSZW-086
W/RSST-192	6 Qt Sauce Pan	W/RSZW-102
W/RSST-224	7 Qt Sauce Pan	W/RSZW-110
W/RSTW-352	11 Qt Stock Pot	W/RSZW-093
W/RSTW-576	18 Qt Stock Pot	W/RSZW-110
W/RTCH-0801	8" Fry Pan	W/RSZH-077
W/RTCH-1001	10" Fry Pan	W/RSZH-102
W/RTCH-1201	12" Fry Pan	W/RSZH-116
W/RTPH-0801	8" Fry Pan	W/RSZH-077
W/RTPH-1001	10" Fry Pan	W/RSZH-102
W/RTPH-1201	12" Fry Pan	W/RSZH-116
W/RTSH-0961	3 Qt Sauce Pan	W/RSZH-077
W/RTSH-1281	4 Qt Sauce Pan	W/RSZH-086
W/RTSH-1921	6 Qt Sauce Pan	W/RSZH-102



TUXCLAD PREMIUM STAINLESS LID

Item No.	Matches	Case
RSZH-077	8" Fry Pan and 3 Qt	1
WSZH-077	Sauce Pan	10
RSZH-086	4 Qt Sauce Pan	1
WSZH-086		10
RSZH-102	10" Fry Pan and 6 Qt	1
WSZH-102	Sauce Pan	10



TUXSTEEL 304 STEEL LID

Item No.	Matches	Case
WSZW-071	7" Fry Pan	10
RSZW-071		1
WSZW-077	8" Fry Pan and 3 Qt	10
RSZW-077	Sauce Pan	1
WSZW-086	4 Qt Sauce Pan	10
RSZW-086		1
WSZW-093	11 Qt Stock Pot	10
RSZW-093		1
WSZW-102	10" Fry Pan, 6 Qt	10
RSZW-102	Sauce Pan	1
WSZW-110	7 Qt Sauce Pan and	10
RSZW-110	18 Qt Stock Pot	1
WSZW-116	12" Fry Pan	10
RSZW-116		1
WSZW-125	16 Qt Sauce Pot	10
RSZW-125		1
WSZW-142	15 Qt Brazier Pot	5
RSZW-142	and 22 Qt Sauce Pot	1

Accessory ITEMS



TUXWARE SPACE SAVER LID

Item No.	Matches	Case
WAZB-084	3 Qt. Sauce Pan	1
WAZB-087	4 Qt. Sauce Pan	1
WAZB-095	5 Qt. Sauce Pan	1
WAZB-100	12 Qt. Stock Pot	1
WAZB-102	6 Qt. Sauce Pan	1
WAZB-104	7 Qt. Sauce Pan	1
WAZB-107	8 Qt. Sauce Pan	1
WAZB-113	9.25 Qt. Sauce Pan	1
WAZB-116	20 Qt. Stock Pot, 15 Qt. Sauce Pot	1
WAZB-130	18 Qt. Sauce Pot, 24 Qt. Stock Pot	1
WAZB-141	15 Qt. Brazier Pot	1
WAZB-144	40 Qt. Stock Pot	1
WAZB-161	20 Qt. Brazier Pot	1
WAZB-173	60 Qt. Stock Pot	1
WAZB-181	30 Qt. Brazier Pot	1



TUXWARE STAY COOL GRIP*

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

***want to make it your own?
Ask us how to add your own logo!**

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:

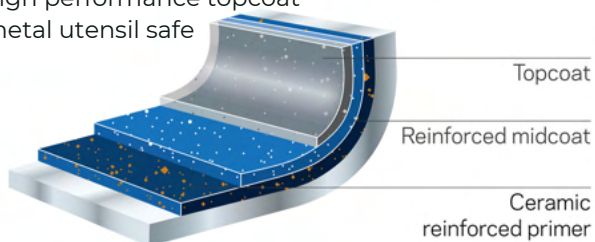
Tuxton Pro Cookware
21011 Commerce Pointe Drive
Walnut, CA 91789
Attn: Claims Department

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

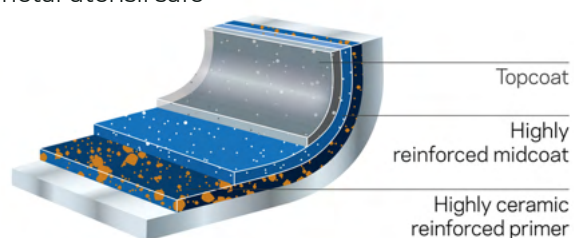
DURATUX® NONSTICK

- 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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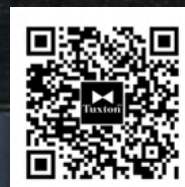
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WAPE-100B	13	WAZB-144	13	WSPT-100	11	WSZW-110	11	RTSH-1921	9
WAPE-120B	13	WAZB-161	13	RSPT-120	11	RSZW-116	11	WTSH-1921	9
WAPE-140B	13	WAZB-173	13	WSPT-120	11	WSZW-116	11	RTSHL0481	9
WASEL096	13	WAZB-181	13	RSST-096	11	RSZW-125	11	RTSHL1121	9
WASEL128	13	WIHX-040B	13	WSST-096	11	WSZW-125	11	RSZH-077	9
WASEL160	13	WIHX-050B	13	RSST-128	11	RSZW-142	11	WSZH-077	9
WASEL192	13	WIHX-070B	13	WSST-128	11	WSZW-142	11	RSZH-086	9
WASEL224	13	RSBW-480	11	RSST-192	11	RTDHL1921	9	WSZH-086	9
WASEL256	13	WSBW-480	11	WSST-192	11	RTDHL2561	9	RSZH-102	9
WASPL296	13	RSCT-070	11	RSST-224	11	RTCH-0801	9	WSZH-102	9
WATW-1280	13	WSCT-070	11	WSST-224	11	WTCH-0801	9	RRVS-100	7
WATW-1920	13	RSCT-080	11	RSTW-352	11	RTCH-1001	9	RRVS-120	7
WATW-384	13	WSCT-080	11	WSTW-352	11	WTCH-1001	9	RRVS-140	7
WATW-640	13	RSCT-100	11	RSTW-576	11				



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