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Be sure to tag us @TuxtonChina for a chance to be featured!

featured installs.

some of our favorite real-world applications











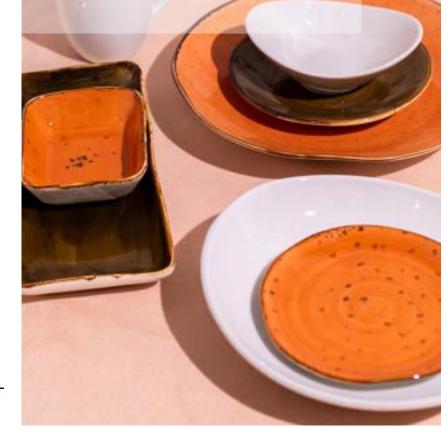




clockwise from top:
@eastendbistrotraleigh /
Raleigh, NC; @casino.ny (via
@eater_ny) / New York, NY;
@peterlugersteakhouse /
Brooklyn, NY;
@district.dallas / Dallas, TX

inspiration: ready to ship

make the most of your budget with conscious pairings



porcelain white + artisan geode











Ready to Get Started? Request Our Latest Catalog:





update an existing tabletop with trend-forward accents

new items: sneak peek from walnut, california

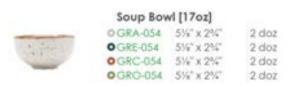
in stock and ready to ship





Salad Bowl [26oz] OGRA-410 8½" x 1½" 1 doz Pasta Bowl [43oz] OGRA-412 10" x 150" 1 doz Pasta Bowl [67oz] OGRA-414 11%" x 2%" 6 pcs Salad Bowl [26oz]

1 doz



OGRM-410 8%" x 1%"



Rectangular Plate GGAR553 14"x8" 1 doz **Assorted Collections** Plate GRZ-004 | 8" 2 doz Bouillon [71/20z] GRZ-052 | 31/8" x 21/8" 2 doz Soup Bowl [17oz]

GRZ-054 | 51/8" x 23/4"

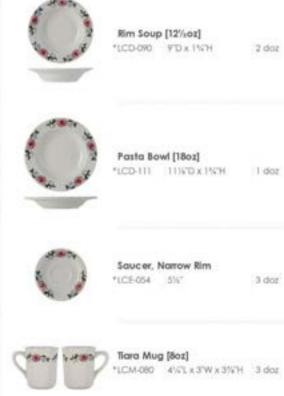
2 doz



*LRH-1159 115\" x 854"

*LRH-1259 1256" x 856"

Nappie [10oz] *LCB-1003 5%*D x 1%*H



Fruit Dish, Narrow Rim [31/202]

*LCD-045 416'D x 116'H 3 doz

2 doz

3 doz



-1 doz

I doz

3 doz

inspiration: studiotux

some of our favorite made-to-order concepts





reactive teal

















community outreach.

encouraging education & supporting our industry



Tuxton Pro Cookware is proud to be the official Purveyor of Cookware at Platform by the James Beard Foundation --Come see us in action in NYC!

Cook like you're a Chef in Residence. Check out the Pro Cookware catalog here:









Along with seven annual **Plate Your Way to Success** scholarships, Tuxton is proud to be a Champion Legacy Supporter of the Culinary Institute of America in the effort to help build the future of the foodservice industry.

From left: Hyde Park Recipient Kyle Huang, Stuys Lam (Tuxton), International Recipient Lazima Chowdhury, Hyde Park Recipient Xiana Avalos

Tuxton donates the plating dishes for the Careers through Culinary Arts (C-CAP) annual competitions to win scholarships for high school students to get them on a path to success.

Krystal Lewis, Executive Chef - Nordstrom NYC & C-CAP alum at the 2023 C-CAP Annual Benefit



Hear how Tuxton's contribution to C-CAP has helped Chef Krystal in her



As a Patron Sponsor for The International Corporate Chefs Association, Tuxton supports industry education and networking for corporate chefs from the nation's largest chains and multi-unit operations.

As a sponsor of The Global Culinary Innovators Association, Tuxton promotes the coming together of multi-unit menu developers to elevate all aspects of the restaurant business and experience.









For all our latest events and how to get involved, be sure to follow us on social media!

team tuxton.

sustainability:

We aim to leave the world a better place than we found it















NAFEM 2023 our first show back in person and we couldn't be more thrilled with the response!



Above: Pam Perkins (VP Sales) learns to make mole at the ICCA Culinary Immersion in Oaxaca, Mexico

Congratulations to our Tuxton MVP award winners at our Rep Appreciation Party!



Opening Night of Platform by James Beard Foundation come see Tuxton Pro Cookware in Action!

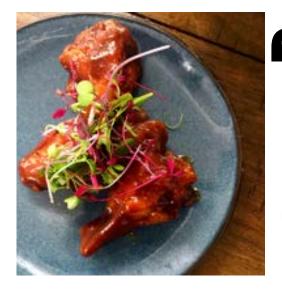
what we've been up to

so far in 2023



testimonials.

what real-life operators have to say



Durable, nice, smooth, honestly unbreakable..
I know I can rely on Tuxton.

CHEF HUGO MIRANDA Executive Chef, @chefhugomiranda Anaheim. CA







it looked really cool for our art design, our atmosphere, our vibe. They're really sturdy; they feel really good in your hand.. sometimes, we put them in the oven.



Owner/Chef, @yangskitchenla Alhambra. CA







One of the best quality plates that we've ever used. We use them at our sister concepts as well; they have great customer service.

DIANAManager, @iniristorante
Fountain Valley, CA





in the wild.

tag us on socials for a chance to be featured!









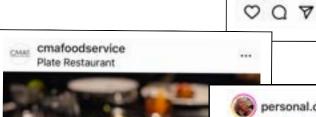
















5 likes - 1 comment

cmafoodservice @plate.kc offers a full modern take on traditional Italian and here for it! And all of the food is gorge plated on @tuxtonchina so it's a feast your eyes, too! ••





34 likes • 1 comment chef_reid_sj Pork Belly Coo

chef_reid_sj

chef_reid_sj Pork Belly Cochinita Pibil • Habeñero Pickled Onions • Radish • House Nixtamalized Corn Tortillas

@acopiosj

OOA

 \square

