









real time stock

digital catalog

THE TABLE OF

Contents

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	
\sim		
(3)	TuxSTEEL	10
	Our industry leading finish shines in this	
	induction-ready steel collection ready for	
	back-of-the-house or any exhibition cooking	
	TuxWARE	19
•		12
	Our most popular, heavy duty aluminum collection made for extra durability and	
	ease of use	
(5)	The Details	14
		Day 1

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



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.





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!



STUDIOTUX SPECIALTY MADE TO ORDER

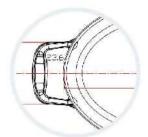


Have it your Way
NEED SOMETHING SPECIAL?

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



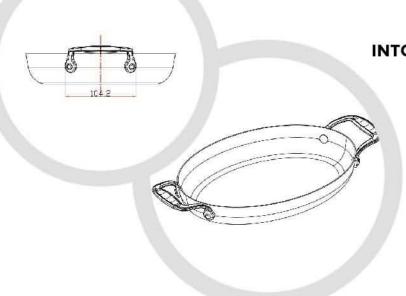






TURNING YOUR DREAMS...









FULL COPPER EXTERIOR

premium high gloss polished for maximum visual impact



COPPER TRIPLE CLAD OVAL PAN



NON-REACTIVE STAINLESS STEEL INTERIOR

to maximize durability, acidresistance, and versatility



TUXCORE™ ALUMINUM CORE

from base to rim for maximum heat control



INDUCTION READY COPPER BASE

option available by special order



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

MORE OPTIONS **AVAILABLE**

check out our latest **TUXTON THINKBOOK for** special order items:



TUXCLAD PREMIUM TRI-PLY MULTICLAD **TUXTON PRO COOKWARE**



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



HEAVY GAUGE TRIPLE CLAD

material from base to rim provides optimum heat control + induction capability



EASY-POUR RIM WITH SEALED EDGE

to shield interior heatcontrol aluminum from contaminants



ERGONOMIC SPLIT HANDLE

to efficiently dissipate heat while maintaining comfort



Size

Case

RIVETLESS SECURED

for easy and thorough cleaning

Item No.

SAUCE PAN

F	RTSHL0481*	1.5qt	1
(8000	RTSH-0961	3qt	1
١	WTSH-0961	3qt	6
-	RTSHL1121*	3.5qt	1
1000	RTSH-1281	4qt	1
	WTSH-1281	4qt	6
11500	RTSH-1921	6qt	1
	WTSH-1921	6qt	4

complimentary lid included while supplies last



PREMIUM STEEL LIDS
Available Separately. See page 15



TUXCORE™ BONDED BASE

induction-ready front or back of house applications



HOLLOW HANDLES

with heat dissipating, wide comfort grip



FINELY POLISHED SURFACES

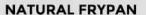
for premium release and ease of cleaning





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



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
	RSPT-070 WSPT-080 RSPT-080 WSPT-100 RSPT-100	

Size

Case

Item No.

SAUCE POT

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



	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





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



DURATUX® NONSTICK

- triple layered reinforced coating
- ceramic-infused base layer
- · high performance topcoat



Topcoat

Reinforced midcoat

Ceramic reinforced primer

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



*includes comfort grip

14"

BRAZIER POT



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

NONSTICK WITH DURATU		State Company	NATURAL	FRYPA	N
Item No.	Size	Case	Item No.	Size	Case
WACE-070B	7"	6	WAPE-070B	7"	6
WACE-080B	8"	6	WAPE-080B	8"	6
WACE-100B	10"	6	WAPE-100B	10"	6
WACE-120B	12"	4	WAPE-120B	12"	4

STOCK POT

WACE-140B



SAUCE POT

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



MATCHING LIDS & COMFORT GRIP Available Separately. See page 15



14"

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

WAPE-140B

Product MATCHING GUIDE

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-0 WACE-080B 8" Fry Pan WIHX-0 WACE-100B 10" Fry Pan WIHX-0 WACE-120B 12" Fry Pan WIHX-0	40В 50В 70В
WABW-960 30 Quart Brazier Pot WAZB-181 WACE-070B 7" Fry Pan WIHX-0 WACE-080B 8" Fry Pan WIHX-0 WACE-100B 10" Fry Pan WIHX-0 WACE-120B 12" Fry Pan WIHX-0	40B 50B 70B
WACE-070B 7" Fry Pan WIHX-0 WACE-080B 8" Fry Pan WIHX-0 WACE-100B 10" Fry Pan WIHX-0 WACE-120B 12" Fry Pan WIHX-0	40B 50B 70B
WACE-080B 8" Fry Pan WIHX-0 WACE-100B 10" Fry Pan WIHX-0 WACE-120B 12" Fry Pan WIHX-0	40B 50B 70B
WACE-100B 10" Fry Pan WIHX-0 WACE-120B 12" Fry Pan WIHX-0	50B 70B
WACE-120B 12" Fry Pan WIHX-0	70B
	70B
WACE-140B 14" Fry Pan WIHX-0	
WADW-480 15 Quart Sauce Pot WAZB-116	
WADW-576 18 Quart Sauce Pot WAZB-130	
WAPE-070B 7" Fry Pan WIHX-0	40B
WAPE-080B 8" Fry Pan WIHX-0	40B
WAPE-100B 10" Fry Pan WIHX-0	50B
WAPE-120B 12" Fry Pan WIHX-0	70B
WAPE-140B 14" Fry Pan WIHX-0	70B
WASEL096 3 Quart Sauce Pan WAZB-084 WIHX-0	50B
WASEL128 4 Quart Sauce Pan WAZB-087 WIHX-0	50B
WASEL160 5 Quart Sauce Pan WAZB-095 WIHX-0	50B
WASEL192 6 Quart Sauce Pan WAZB-102 WIHX-0	50B
WASEL224 7 Quart Sauce Pan WAZB-104 WIHX-0	70B
WASEL256 8 Quart Sauce Pan WAZB-107 WIHX-0	70B
WASPL296 9.25 Quart Sauce Pan WAZB-113 WIHX-0	70B
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	/ Ot Sauce Dan	1
WSZH-086	4 Qt Sauce Pan	10
RSZH-102	10" Fry Pan and 6 Qt	1
WSZH-102	Sauce Pan	10



Item No.	Matches	Case
WSZW-071	7º Co. Don	10
RSZW-071	7" Fry Pan	1
WSZW-077	8" Fry Pan and 3 Qt	10
RSZW-077	Sauce Pan	1
WSZW-086	/ Ot C D	10
RSZW-086	4 Qt Sauce Pan	1
WSZW-093	11 Qt Stock Pot	10
RSZW-093	II QL SLOCK POL	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" En. Don	10
RSZW-116	12" Fry Pan	1
WSZW-125	16 Ot Sauca Dat	10
RSZW-125	16 Qt Sauce Pot	1
WSZW-142	15 Qt Brazier Pot	5
RSZW-142	and 22 Qt Sauce Pot	1



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		



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 7gt, 8gt, 10gt Sauce Pan	12

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



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.

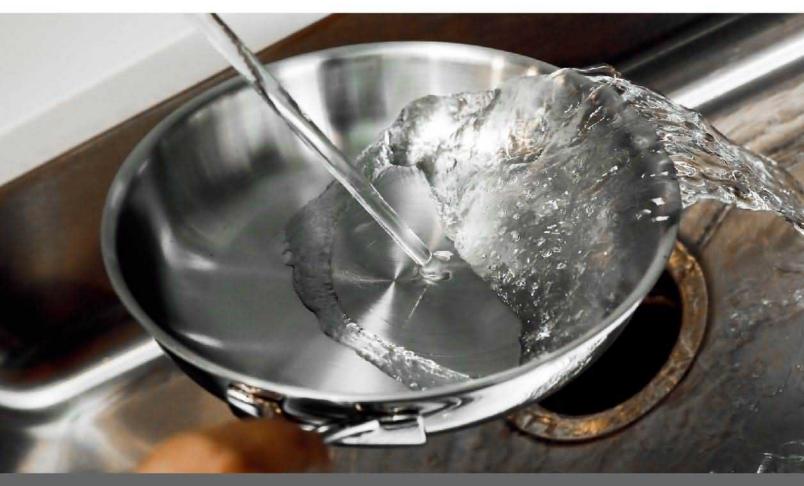
Collection: The buyer agrees to pay all attorney's fees and costs of collection. Buyer also agrees to pay all costs associated with returned checks. Liability is not limited to bank charges.

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 Para

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





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

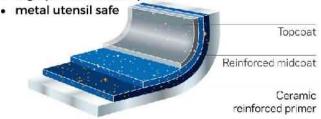
UNDER NO CIRCUMSTANCES WILL TUXTON BE LIABLE TO THE ORIGINAL END USER OR ANY THIRD PARTY FOR ANY INCIDENTAL, CONSEQUENTIAL OR SPECIAL DAMAGES ARISING OUT OF THE SALE OR USE OF THE PRODUCTS, INCLUDING DAMAGES FOR LOST PROFITS, LOSS OF USE OR LABOR COSTS.

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.



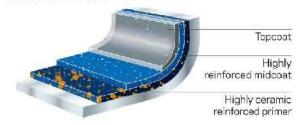
DURATUX® NONSTICK

- triple layered reinforced coating
- · ceramic-infused base layer
- high performance topcoat



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





Item No.	Page	Item No.	Page	Item No.	Page	Item No.	Page	Item No.	Page
RRVS-100	7	RSZW-093	15	WACE-140B	13	WAZB-107	15	WSST-192	11
RRVS-120	7	RSZW-102	15	WADW-480	13	WAZB-113	15	WSST-224	11
RRVS-140	7	RSZW-110	15	WADW-576	13	WAZB-116	15	WSTW-352	11
RSBW-480	11	RSZW-116	15	WAPE-070B	13	WAZB-130	15	WSTW-576	11
RSCT-070	11	RSZW-125	15	WAPE-080B	13	WAZB-141	15	WSZH-077	15
RSCT-080	11	RSZW-142	15	WAPE-100B	13	WAZB-144	15	WSZH-086	15
RSCT-100	11	RTCH-0801	9	WAPE-120B	13	WAZB-161	15	WSZH-102	15
RSCT-120	11	RTCH-1001	9	WAPE-140B	13	WAZB-173	15	WSZW-071	15
RSDW-512	11	RTCH-1201	9	WASEL096	13	WAZB-181	15	WSZW-077	15
RSDW-704	11	RTDHL1921	9	WASEL128	13	WIHX-040B	15	WSZW-086	15
RSPT-070	11	RTDHL2561	9	WASEL160	13	WIHX-050B	15	WSZW-093	15
RSPT-080	11	RTPH-0801	9	WASEL192	13	WIHX-070B	15	WSZW-102	15
RSPT-100	11	RTPH-1001	9	WASEL224	13	WSBW-480	11	WSZW-110	15
RSPT-120	11	RTPH-1201	9	WASEL256	13	WSCT-070	11	WSZW-116	15
RSST-096	11	RTSH-0961	9	WASPL296	13	WSCT-080	11	WSZW-125	15
RSST-128	11	RTSH-1281	9	WATW-384	13	WSCT-100	11	WSZW-142	15
RSST-192	11	RTSH-1921	9	WATW-640	13	WSCT-120	11	WTCH-0801	9
RSST-224	11	RTSHL0481	9	WATW-768	13	WSDW-512	11	WTCH-1001	9
RSTW-352	11	RTSHL1121	9	WATW-1280	13	WSDW-704	11	WTCH-1201	9
RSTW-576	11	WABW-480	13	WATW-1920	13	WSPT-070	11	WTPH-0801	9
RSZH-077	15	WABW-640	13	WAZB-084	15	WSPT-080	11	WTPH-1001	9
RSZH-086	15	WABW-960	13	WAZB-087	15	WSPT-100	11	WTPH-1201	9
RSZH-102	15	WACE-070B	13	WAZB-095	15	WSPT-120	11	WTSH-0961	9
RSZW-071	15	WACE-080B	13	WAZB-100	15	WSST-096	11	WTSH-1281	9
RSZW-077	15	WACE-100B	13	WAZB-102	15	WSST-128	11	WTSH-1921	9
RSZW-086	15	WACE-120B	13	WAZB-104	15				