



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