





Family owned and operated since 1999, Tuxton is a leading designer and manufacturer of high quality tabletop products for the foodservice industry.

Tuxton products are designed specifically to meet foodservice requirements, with over 20 years of experience going into each and every piece. Durability comes guaranteed, backed by thoughtful hospitality design, features such as full vitrification, dishwasher, microwave and oven safe, and enhanced chip resistance.

Operating on a Reduce, Recycle, Reuse program for all product manufacturing, Tuxton utilise multiple solutions to restore the global ecosystem and reduce their impact on the environment.







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# CHARLESTON



The Charleston collection by Tuxton brings a sense of tradition and warmth to the table. The scalloped profile offers a refined nod to classic American dining, ideal for venues looking to add elegance to their presentation.

Charleston is available in two finishes: a classic white, and the contrasting Charleston Blue Band, featuring a timeless deep blue line along the edge.

Made from fully vitrified ceramic and designed for hospitality, Charleston offers exceptional durability.





# CHARLESTON



Round Plate WIDE RIM

Item No. TX120115
Diameter 272mm



Round Plate WIDE RIM

Item No. TX120113
Diameter 230mm



Round Plate
WIDE RIM

Item No. TX120112 Diameter 192mm



Round Plate WIDE RIM

Item No. TX120111
Diameter 166mm



Oval Plate
WIDE RIM

Item No.	TX120133
Length	320mm
Width	225mm



Oval Plate
WIDE RIM

Item No.	TX120132
Length	270mm
Width	197mm



Oval Plate
WIDE RIM

tem No.	TX120131
ength	230mm
Nidth	152mm



Soup / Pasta Bowl WIDE RIM

Item No.TX120135Diameter228mmCapacity266ml



**Bouillon Bowl** 

Diameter 95mm
Capacity 240ml



Stackable Cup

Item No. TX120102 Capacity 240ml



Saucer

Item No. TX120103 Diameter 155mm







# **CHARLESTON - BLUE BAND**



Round Plate WIDE RIM

Item No. TX120215
Diameter 272mm



Round Plate WIDE RIM

Item No. TX120213
Diameter 230mm



Round Plate
WIDE RIM

Item No. TX120212 Diameter 192mm



Round Plate WIDE RIM

Item No. TX120211 Diameter 166mm



Oval Plate WIDE RIM

Item No.	TX120233
Length	320mm
Width	225mm



Oval Plate
WIDE RIM

Item No.	TX120232
Length	270mm
\A/id+b	107mm



Oval Plate
WIDE RIM

tem No.	TX120231
ength.	230mm
Nidth	152mm



Soup / Pasta Bowl

Item No. TX120221
Diameter 228mm
Capacity 266ml



**Bouillon Bowl** 

Item No.	TX120201
Diameter	95mm
Capacity	240ml



Stackable Cup

Item No. TX120202 Capacity 240ml



Sauce

Item No. TX120203 Diameter 155mm







# CHARLESTON











With its creamy white body and deep green banding, Green Bay is a vintage throwback with a modern approach. The double-line detail adds retro character, offering a sense of nostalgia to the dining experience. Green Bay is made from fully vitrified ceramic with enhanced chip resistance.







**Round Plate** 

TX110120 Item No. Diameter 305mm



**Round Plate** WIDE RIM

TX110118 Item No. Diameter 266mm



**Round Plate** WIDE RIM

TX110116 Item No. Diameter 244mm



**Round Plate** WIDE RIM

TX110114 Item No. Diameter 212mm



**Round Plate** WIDE RIM

TX110112 Item No. Diameter 169mm



**Oval Plate** WIDE RIM

Item No.	TX110148
Length	342mm
Width	228mm



**Oval Plate** WIDE RIM

Item No.	TX110146
Length	292mm
Width	203mm



**Oval Plate** WIDE RIM

Item No.	TX110144
Length	264mm
Width	187mm



WIDE RIM

Item No.	TX110142
Length	212mm
Width	1/16mm



Oval Plate

WIDE RIM

Item No.	TX110140
Length	178mm
Width	117mm



Soup / Pasta Bowl

WIDE RIM

Item No. TX110164 Diameter 324mm Capacity 769ml



Soup / Pasta Bowl

WIDE RIM

Item No. TX110160 Diameter 220mm Capacity 266ml







### **Bouillon Bowl**

Item No. TX110150
Diameter 100mm
Capacity 236ml



### Fruit / Sides Bowl

Item No. TX110154
Diameter 168mm
Capacity 325ml



### Fruit / Sides Bowl

Item No.TX110152Diameter120mmCapacity133ml



### Nappie Bowl

Item No.TX110158Diameter148mmCapacity443ml



tem No.	TX110156
_ength	140mm
Canacity	70.4ml



Muc

Item No. TX110107 Capacity 255ml



Tea / Coffee Cup

Item No. TX110103 Capacity 198ml



Stackable Cup

Item No. TX110104
Capacity 200ml



Espresso Cup

Item No. TX110108
Capacity 100ml



Saucer COUPE

Item No. TX110105 Diameter 152mm



Espresso Saucer

Item No. TX110109
Diameter 127mm



Ramekin

Item No. TX110102
Diameter 64mm
Capacity 60ml



Creame

ltem No. TX110101
Diameter 54mm
Height 76mm
Capacity 100ml

















# SHELL



Shell brings a romantic softness to the table. A creamy white body, floral-inspired scalloped edges, and steep rims offer a delicate vintage aesthetic that feels right at home in today's dining spaces. The considered range of plates, bowls, and beverage items offer a beautifully soft addition to the table, whether as a standalone range, or to mix-and-match with other service pieces for a curated look.

Crafted with sustainability in mind, Shell is part of Tuxton's commitment to responsible manufacturing, combining thoughtful design with long-lasting quality. Each piece is microwave, oven and dishwasher safe, and fully vitrified to withstand the rigours of hospitality service.





# SHELL



Round Plate
SCALLOPED WIDE RIM

Item No. TX100120
Diameter 277mm



Round Plate
SCALLOPED WIDE RIM

Item No. TX100118

Diameter 243mm



Round Plate SCALLOPED WIDE RIM

Item No. TX100116

Diameter 228mm



Round Plate SCALLOPED WIDE RIM

Item No. TX100114
Diameter 184mm



Round Plate SCALLOPED WIDE RIM

Item No. TX100112
Diameter 161mm



Oval Plate SCALLOPED WIDE RIM

Item No.	TX100134
Length	317mm
Width	238mm



Oval Plate SCALLOPED WIDE RIM

Item No.	TX100132
Length	292mm
Width	222mm



Oval Plate SCALLOPED WIDE RIM

ltem No.	TX100130
Length	243mm
Width	181mm



Soup Plate /Bowl SCALLOPED WIDE RIM

Item No.TX100144Diameter225mmCapacity325ml



Round Bowl

Item No.TX100146Diameter163mmCapacity220ml



**Bouillon Bowl** 

Item No. TX100142
Diameter 98mm
Capacity 207ml



Fruit / Side Bowl

Item No. TX100148
Diameter 122mm
Capacity 88ml



Tea Cup

Item No. TX100101
Capacity 198ml



Saucer

Item No. TX100102
Diameter 139mm







Commercial crockery is designed to withstand heavy use in busy environments such as restaurants, hotels, and catering services. Proper care and maintenance ensure longevity, hygiene, and a professional appearance. Follow these steps to keep your commercial crockery in peak condition:



### 1 Handwash

- Pre-Rinse: Pre-rinse crockery to remove food residues and prevent stains.
- Use Mild Detergent: Clean with a mild, non-abrasive dish soap to avoid surface damage.
- **Soft Sponge:** Use a soft sponge or cloth. Avoid abrasive materials such as scourers that can cause scratches.
- Warm Water: Wash in warm, not hot, water to prevent thermal shock and potential cracking.

### 2 Dishwasher

- Commercial Dishwashers: Use commercial-grade dishwashers designed for heavy use.
- Appropriate Detergent: Use detergents specifically formulated for commercial dishwashers.
- Avoid Overloading: Do not overload the dishwasher to ensure proper cleaning and prevent chipping.
- Regular Maintenance: Regularly clean and maintain the dishwasher to prevent buildup and ensure efficient operation.

### O Drying

- Air Dry: Allow crockery to air dry completely before stacking to prevent moisture buildup and bacterial growth.
- Avoid Towels: Avoid towel drying to prevent lint transfer and potential scratching.

### Storing

• **Proper Stacking:** Stack crockery properly, ensuring items are dry and not stacked too high to prevent stress fractures, chipping and cracking.

### 6 Usage Tips

- Avoid Extreme Temperatures: Do not expose crockery to extreme temperature changes. Avoid placing hot items directly in cold water and vice versa.
- Proper Handling: Handle crockery with care. Do not bang or drop items, as this can cause cracks and chips.

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### 6 Stain and Cutlery Mark Removal

- Baking Soda Paste: For stains, create a paste of baking soda and water. Gently scrub the stained area with a soft cloth or sponge, then rinse thoroughly.
- Creme Cleanser or Mild Abrasive Paste Cleaner:
   Marks, especially on matte finished crockery is common due to the surface finish. To remove marks and keep your crockery looking fresh, frequent use of a creme cleanser or mild abrasive paste cleaner applied with a soft cloth is recommended.

### Avoiding Damage

- Avoid Impact: Do not drop or knock crockery against hard surfaces.
- Prevent Thermal Shock: Avoid rapid temperature changes to prevent cracking.
- Use Cutlery Carefully: Avoid using low quality metal cutlery that can scratch and damage the surface.





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