

ARE YOU READY FOR
TEXAS BIG?



The
TEXAS
BRUSH

THIS AIN'T YOUR MOMMA'S GRILL BRUSH

It was a mean, hot summer afternoon. After we ate a big, ole' picnic lunch, the grill sorely needed a good scrubbin'. Problem was, our wussy brushes did a piss-poor job. The grill was still nasty after those good-for-nuthin' brushes quit out on us. Now, this was a problem that needed solvin'. We had to make a better brush. 'Cause we're Texans, dammit.

And so the Texas Brush was born.





HANDCRAFTED IN TEXAS,

these brushes are things of beauty that you can actually use.

The wood block stabilizers come from actual trees, chosen for us in Gadsden, Alabama. We toss away any discolored or blemished wood, and then we dry, cut, and sand each block.

Our handles are cut thick— $1\frac{1}{4}$ " diameter—with a choice of either 2' or 4' in length. That's right: 4 feet. This baby's big, bold, and beautiful.

The bristles are $1\frac{1}{2}$ " long, and are made from tempered carbon steel designed to take the heat. But can *you* take the heat, pardner?



2-FOOT HANDLE



4-FOOT HANDLE



TEXAS JR. BRUSH

Item # TGB1500

Case Pack: 1 each

Weight: 5 lbs.

Double-sided industrial
brush with angled head



TEXAS GRILL BRUSH

Item # TGB1500

Case Pack: 1 each

Weight: 5 lbs.

Double-sided industrial
brush with angled head

2²/₃-FOOT HANDLE



TEXAS HORSESHOE BRUSH

Texas Horseshoe Brush

Item # THB1

Case Pack: 6 each

Weight: 14 lbs.

- Long-lasting, powder-coated steel handle
- Replaceable brush head

WONDERIN' WHY YOU SHOULD SWITCH TO THE TEXAS BRUSH?

Well, listen up, hoss. This here's no ordinary brush. With the angled-head design, you've never had an easier time cleaning the charbroiler. Every brush is handcrafted to achieve consistency and durability. All of its component parts have been carefully chosen and manufactured to our strict standards.

In fact, the Texas Brush is used at Chili's, TGI Fridays, Carrabba's, Houston's, and other nationally recognized restaurants. These folks appreciate the quality of the Texas Brush in their busy kitchens.



66 We could see right away that this is a serious brush—**bigger, stronger, and more durable** than anything we have used in the past. 66

SAM RICHARDSON
GEDDY'S
BAR HARBOR, MAINE

66 I count it as one of my most important tools in the kitchen and **a must-have for any real grillman worth his salt.**

Any other brush will have your neighbors questioning why you had a bar-be-que with warm beer and no tater salad? **Get the right tools for the job, otherwise, we will keep referring to you as, 'All Hat, No Cattle.'** 66

J. CHEF COMBO
INTERNATIONALLY KNOWN HAND PUPPET
AND FUSION COOKING PIONEER

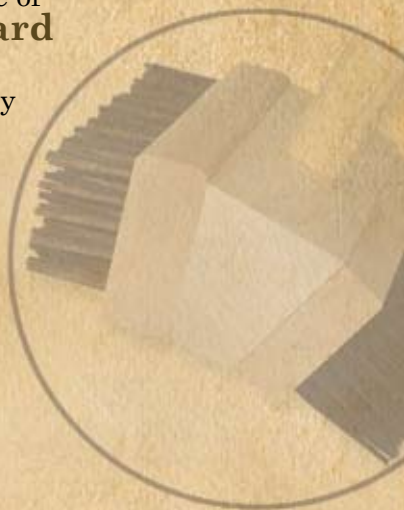


66 Getting that thang was one of my wisest purchases. **We go hard on all that equipment and it wont die.** I'd swere by the Texas Brush! 99

**D'SHAWN WITHERSPOON,
FRESH UP CLUB
EAST SIDE, A-TOWN, TEXAS**

66 The brush is exactly what I expected it to be... my cooks love it. **It works well with the type of volume we do,** and the guys get a kick out of the super long handle! 99

**EDWARD CASTRO
BANQUET SOUS CHEF
HYATT REGENCY,
NEW BRUNSWICK, NEW JERSEY**



**GRILL IT. EAT IT. CLEAN IT.
WEAR IT.**

If you've got a Texas-sized appetite for life, how's about showin' off with some Texas Brush duds?

Git yer t-shirts, BBQ aprons, and caps at WWW.CAFEPRESS.COM/TEXASBRUSH.





READY TO GO TEXAS BIG?

Mosey on over to WWW.TEXASBRUSH.COM
to see a list of restaurant supply dealers that
carry our line of commercial grill bushes.

Email your heated questions to
info@texasbrush.com. If you'd rather talk
to a real, live person, call 888-428-6675.