

Boos[®] BlockS

The Cutting Edge In Gourmet Cooking
CUTTING BOARDS & CHOPPING BLOCKS



JOHN BOOS & CO. HISTORY / ENVIRONMENTAL SAFETY

HISTORY

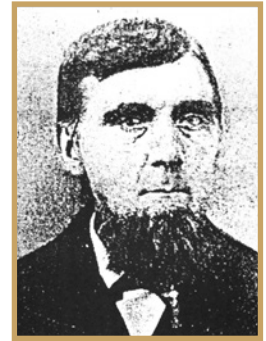
John Boos & Co., based in Effingham, IL, is one of the oldest manufacturers of premium quality butcher blocks in the U.S.A. John Boos & Co. has been in business continuously since 1887. It was in his Effingham, IL blacksmith shop that founder Conrad Boos first invented what would become the original Boos Block®. Having harvested sycamore from local wooded areas and processing it in his sawmill, Conrad brought it to his blacksmith shop for finishing. That first block of sycamore was placed on three legs to absorb the shock of the blacksmith's hammer against the anvil. It was the local butcher, who having seen and admired Conrad's block, became impassioned about owning a block for his meat market. Unknowingly, Conrad's son, John, who made and sold that first block to the butcher, took John Boos & Co. into the infancy of serving customers since 1887.

Beginning in the mid 1960's, John Boos & Co. made its first stainless steel table and quickly expanded its stainless steel fabricated table business to accommodate changing market requirements. The company's stainless steel business continues to grow and now includes an entire range of stainless steel products including custom fabrication. The company combines the art of stainless steel fabrication and woodworking to create a blend of quality kitchen carts, furniture, worktables and much more. John Boos & Co. continues to be the only company in the U.S.A. having both stainless steel and wood manufacturing facilities on location, and is well recognized as a leading manufacturer of quality products.

In 2017, John Boos & Co. marked the completion of the company's multi year relocation of its corporate and manufacturing facilities from the central Effingham area to the present South Banker Street location. With the completion of the 116,000 square foot, state of the art, wood manufacturing facility, John Boos & Co. will be positioned to continue to provide the best products and service in the markets it serves while allowing for additional new product development, which will continue to stimulate growth.



JOHN BOOS & CO. WOOD MANUFACTURING FACILITY
EFFINGHAM, IL



CONRAD BOOS

OUR COMMITMENT TO ENVIRONMENTAL SAFETY

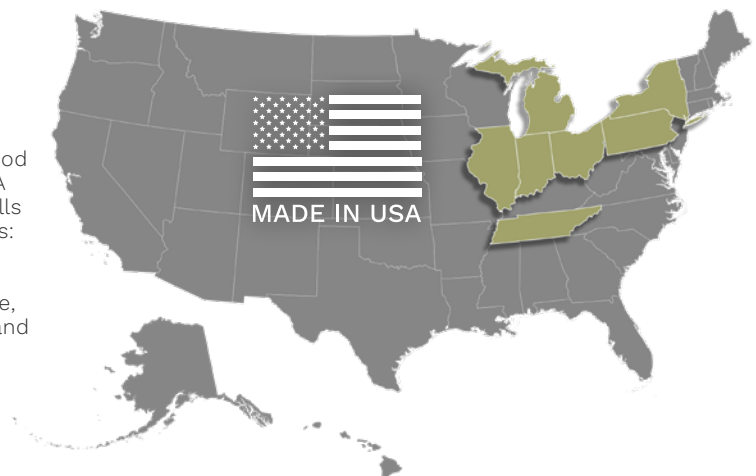
John Boos & Co. is firmly committed to the responsible management of environmental matters. As part of our standard business practice, John Boos & Co. maintains a high standard in meeting today's manufacturing needs without compromising the environment for future generations.

For over 50 years, John Boos & Co. has been a member of NHLA and maintains a current NHLA Sustainability Certificate (National Hardwood Lumber Association). As an NHLA Member, the company is committed to sustainable forestry practices. We embrace the certificate's statements of sustainability in the harvest and manufacture of all hardwood products. This includes the purchase of lumber from NHLA affiliated lumber mills that share the same values for sustainable forestry practices.



We take pride in sourcing our hardwood lumber from NHLA affiliated lumber mills in the United States:

Illinois, Indiana, Michigan, Tennessee, Ohio, Pennsylvania, and New York



BUTCHER BLOCK

CARE & MAINTENANCE KIT

REPLENISH | RESTORE | PROTECT



BEFORE



AFTER

BOOS BLOCK MYSTERY OIL **NSF**

Boos Block® Mystery Oil contains all natural food safe ingredients. The oil penetrates deep into the grains of the wood to protect and revitalize the wood fibers. Applying a generous amount and letting it sit overnight, will help reduce dryness to your wood surface. Wipe off any excess in the morning. Do not over oil your wood products. (Available in different sizes.)

BOOS BLOCK BOARD CREAM **NSF**

Boos Block® Board Cream is recommended to be used in conjunction to the Boos Block® Mystery Oil. The Board Cream contains unbleached beeswax and food grade mineral oil. The higher wax content provides a long lasting moisture barrier that is perfect for periods of storage or light use.

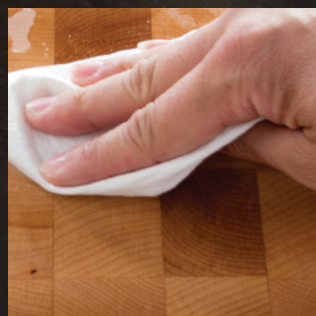
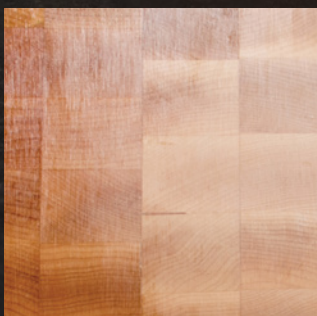
BOOS BLOCK APPLICATOR

Boos Block® Applicators provide a fast, professional and easy way to apply Boos Block® Mystery Oil and Board Cream to your cutting boards, butcher blocks, wooden bowls and utensils. The solid hardwood handle provides a perfect grip for ease of control. The special silver ion treated anti-bacterial sponge prevents bacteria growth within the sponge and on wood surfaces. Applies smoothly, evenly and consistently with no waste or mess of oils or creams. Includes a cap for easy storage and protection.

CARE & MAINTENANCE INSTRUCTIONS

To prolong the life of your butcher block surface, follow these simple care and maintenance instructions.

1. A minimum of once a month (depending upon the use and household conditions), apply an even coat of Boos® Mystery Oil to your butcher block surface using the Applicator. Make sure the butcher block surface is clean from debris, dirt, oil, or grease before applying Mystery Oil.
2. Allow the Mystery Oil to fully penetrate into the wood fibers overnight, then wipe off any excess oil.
3. Apply additional oil to any visible dry spots. Do not over oil your wood surface.
4. It is recommended to use Boos Block® Board Cream to seal the top of the wood surface after applying the Mystery Oil. Apply an even coat of the Board Cream using the applicator. Allow the Board Cream to penetrate the wood surface overnight, then wipe off any excess Board Cream.



BOOS BLOCK® BUYERS GUIDE & INFORMATION

STANDARD SPECIES



NORTHERN HARD ROCK MAPLE

Northern Hard Rock Maple is the strongest and most dense of all species of maple. Used primarily for furniture and flooring, Northern Hard Rock Maple makes a great, affordable cutting board.



AMERICAN BLACK WALNUT

Prized for its dark tones and tough structure, American Black Walnut is a sought after species for cutting boards. The white sapwood intertwined with the chocolate/light brown heartwood gives this species a beautiful contrast.



AMERICAN CHERRY

The highly sought after American Cherry has unique grain patterns and a reddish brown color. Used in high end furniture and cabinetry worldwide, American Cherry makes for a beautiful cutting surface.

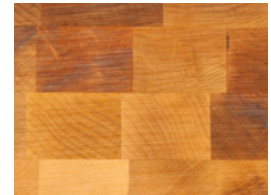
EDGE GRAIN

Made with 1-3/4" wide strips of wood that can be full length strips or finger jointed random length pieces glued together with the edge grain face up.



END GRAIN

Made up of many little squares of wood, cut and stood on "end". Glued together with steel fasteners randomly placed inside the top for stability.



OIL FINISH

Oil Finish is food safe and designed for the working chef's kitchen. Whether used on a countertop or cutting board, the oil finish is intended to be used for a cutting surface. The oil finish has a natural matte appearance that helps to protect the wood from moisture and humidity exchange. With proper care and maintenance, your natural wood surfaces will be beautiful and functional for years to come.



LIMITED TIME WARRANTY

The only warranty, expressed or implied, is a one year guarantee against defect in workmanship and material.

This warranty does not apply to damages which may result from neglect, accidental or intentional damage, damage or wear to any swivel mechanism, normal wear and tear, misuse of product, unauthorized repair, exposure to extremes in temperature and humidity, and alteration or abuse of the product. Wood products ordered "unfinished" do not come with a warranty.

Repairs or replacement under this limited warranty will be made through an authorized John Boos & Co. distributor, if possible the same dealer/distributor from which the product was purchased. Should the dealer or factory representative find return of the product to the factory necessary, all packing and shipping costs will be the responsibility of the customer. If a dealer/distributor is not available, contact the Customer Service Department at John Boos & Co. 3601 S. Banker St, Effingham, IL 62401 for the name and location of the nearest authorized distributor.

Factory obligation under this warranty, is limited, at the option of John Boos & Co. to repair or replacement of the product (or one of equal type and quality if the product is no longer available), within 90 days after receipt of written recommendation from the dealer, provided none of the above exceptions are evident. John Boos & Co. shall not be liable for any loss or damage arising from use, or for consequential damages. This warranty gives certain legal rights and there may be other rights that vary from state to state.

1887 RUSTIC-EDGE DESIGN COLLECTION

Looking for a unique, one of a kind cutting board? Handcrafted in 1887 from a single solid piece of hardwood, our Boos 1887 Rustic-Edge Design cutting boards are as close to nature as you can get. They are kiln-dried, with rustic edges. You can even count the age-rings within the rich tones of the wood grain. Each board is slightly different and has its own unique story to tell. Some will have more rustic characteristics than others, like knot holes, and vibrant color variations. All these features make each board beautiful, unique and chock-full of marvelous character.



PRO-CHEF COLLECTION

Cut it, prepare it, serve it! With so many sizes and styles, this professional cutting board collection is sure to win over any chef in the kitchen. These boards are sure to impress which is why we have named them the "Chef's Collection". Whether you are just starting your culinary journey or simply need to add to your collection these are the right accessory cutting boards for you.

CHOP-N-SERVE COLLECTION

Whatever the occasion, you will love these wood cutting boards! Simple yet elegant in design, these cutting boards are your helping hand in all your catering needs. The ideal boards for serving or to simply display in your kitchen when not in use. The various shape designs make a pleasing display for entertaining guests. Great for cheese, breads, pastries or appetizers. This collection is sure to give your dinner parties a fabulous presentation.

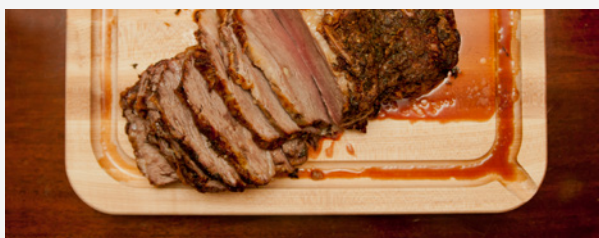


COUNTERTOP BOARD COLLECTION

Need a space saver cutting board? We got you covered. Two well crafted boards give you the space and flexibility you need. First is the Boos Block that features a counter lip with a built-in juice groove. This board is also reversible and fits snug to our countertop for a sturdy working surface. Our second design is our popular oval-shaped counter saver that clips to the corner of your countertops giving you some added space to cut and prepare your foods.

CHOPPING BLOCK COLLECTION

Give your kitchen a creative and unique look with these eye-catching end grain chopping blocks. The checkerboard design will compliment any kitchen with light and dark color tones. It's thick end grain construction will not disappoint. The durable construction means these boards are built to last and saves wear and tear on your knives. This collection makes a great display piece for your kitchen as well. The various light and dark colors of the wood make it an ideal showpiece that will add that extra warmth to your kitchen.



CARVING COLLECTION

Consider this one of your must-haves if you are true lover of meat or poultry. This Carving Board collection has so much to offer, especially if you often entertain large parties. The center design of the board helps to stabilize while cutting meats. As an added benefit juice grooves are provided where the juices can be collected. These are also reversible cutting boards with options including a food pan to make cleanup easier. Heavyweight for cutting large cuts of meat and perfect for holidays and large family gatherings.

Boos® 1887

1887 RUSTIC-EDGE DESIGN COLLECTION

The Boos 1887 Collection was inspired by the original Boos® butcher blocks that were made from a solid piece of hardwood. The Boos 1887 Rustic-Edge Design cutting board is as close to nature as you can get and has a unique story. Each board is kiln-dried, with rustic edges and slight variances. You can even count the age-rings. Some of our boards will have more grain than others; some will have knotholes, and discolorations. All these features make each board beautiful, unique and full of character just like we made them since 1887.



WAL-RST1312175

RUSTIC EDGE SERIES

FEATURES:

- Available In:
 - Northern Hard Rock Maple
 - American Black Walnut
 - American Cherry
- Crafted From One Solid Piece Of Renewable And Sustainable American Hardwood
- Energy Efficient: 25% Less Carbon Footprint And Utilizes 25% Less Material Waste
- Reversible
- Oil Finish

SIZES:

- Thickness: 1-3/4"
- Available In Multiple Sizes
- Weight: Starting at 8 LBS



MPL-RST



WAL-RST



CHY-RST



Boos[®] BlockS

PRO-CHEF COLLECTION

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R18

PRO-CHEF COLLECTION

R-BOARD SERIES

FEATURES:

- Available In:
 - Northern Hard Rock Maple (NSF)
 - American Black Walnut
 - American Cherry
- Reversible With Recessed Finger Grips
- Edge Grain Construction
- Oil Finish

SIZES:

- Thickness: 1-1/2"
- Available In Multiple Sizes
- Weight: Starting at 7 LBS



PRO-CHEF COLLECTION

R-BOARD ROUND SERIES

FEATURES:

- Available In:
 - Northern Hard Rock Maple (NSF)
 - American Black Walnut
 - American Cherry
- Reversible
- Edge Grain Construction
- Oil Finish

SIZES:

- Thickness: 1-1/2"
- Diameter: 18"
- Weight: Starting at 7 LBS



PRO-CHEF COLLECTION

RA-BOARD SERIES

FEATURES:

- Available In:
 - Northern Hard Rock Maple (NSF)
 - American Cherry
- Reversible With Recessed Finger Grip
- Edge Grain Construction
- Oil Finish

SIZES:

- Thickness: 2-1/4"
- Available In Multiple Sizes
- Weight: Starting at 13.5 LBS





BBQBD



BBQBD

PRO-CHEF COLLECTION

BBQ SERIES



FEATURES:

- Available In:
 - Northern Hard Rock Maple
- Juice Groove (One Side)
- Reversible With Recessed Finger Grips
- Edge Grain Construction
- Oil Finish

SIZES:

- Thickness: 1-1/2"
- Size: 18"x12"x1-1/2"
- Weight: Starting at 8.5 LBS



PRO-CHEF COLLECTION

PRESTIGE SERIES

FEATURES:

- Available In:
 - Northern Hard Rock Maple
- Juice Groove (One Side)
- Reversible With Finger Grip Hole
- Edge Grain Construction
- Oil Finish

SIZES:

- Thickness: 1-1/4"
- Available In Multiple Sizes
- Weight: Starting at 6 LBS



MPL-FH-GRV



PRO-CHEF COLLECTION

AUJUS SERIES

FEATURES:

- Available In:
 - Northern Hard Rock Maple (NSF)
 - American Black Walnut
- Sloped Juice Groove/Well (One Side)
- Reversible With Recessed Finger Grips
- Edge Grain Construction
- Oil Finish

SIZES:

- Thickness: 1-1/2"
- Available In Multiple Sizes
- Weight: Starting at 12 LBS



AUJUS



PRO-CHEF COLLECTION

RA JUICE GROOVE SERIES

FEATURES:

- Available In:
 - Northern Hard Rock Maple (NSF)
- Juice Groove (One Side)
- Reversible With Recessed Finger Grips
- Edge Grain Construction
- Oil Finish

SIZES:

- Thickness: 2-1/4"
- Size: 20"x15"x2-1/4"
- Weight: Starting at 20 LBS



RA02-GRV



PRO-CHEF COLLECTION

PLATINUM COMMERCIAL FOODSERVICE SERIES



FEATURES:

- Available In: Northern Hard Rock Maple (NSF)
- Premium Foodservice Quality
- 1/4" Radius Edges
- Reversible With Recessed Finger Grips
- Edge Grain Construction
- Oil Finish

SIZES:

- Thickness: 1-3/4"
- Available In Multiple Sizes
- Weight: Starting at 11 LBS



R

PRO-CHEF COLLECTION

NEWTON PREP MASTER SERIES

FEATURES:

- Available In:
 - Northern Hard Rock Maple
- Sloped Juice Groove (One Side) & Stainless Steel Tray
- Optional Stainless Steel Double Bladed Rocker Knife
- Reversible
- Edge Grain Construction
- Oil Finish

SIZES:

- Thickness: 2-1/4"
- Available In Multiple Sizes
- Weight: Starting at 14 LBS



PM-P



PM-P-RK

PRO-CHEF COLLECTION

CB SERIES

FEATURES:

- Available In:
 - Northern Hard Rock Maple
- Includes Juice Groove and Recessed Finger Grips
- Reverse Side Flat
- Edge Grain Construction
- Oil Finish

SIZES:

- Thickness: 1-1/2" or 1-3/4"
- Available In Multiple Sizes and Styles
- Weight: Starting at 7 LBS



CB1050-1M2014150



CB1051-1M1212175



CB1052-1M1212175



CB1054-1M2015150



PRO-CHEF COLLECTION

CHOP-N-SLICE SERIES

FEATURES:

- Available In:
 - Northern Hard Rock Maple
- Reversible
- Eased Corners
- Edge Grain Construction
- Oil Finish

SIZES:

- Thickness: 1"-1-1/4"
- Available In Multiple Sizes
- Weight: Starting at 3 LBS



214



Boos[®] Block[®]

CHOP-N-SERVE COLLECTION

Whatever the occasion, you will love these wood cutting boards! Simple yet elegant in design, these cutting boards are your helping hand in all your catering needs. The ideal boards for serving or to simply display in your kitchen when not in use. The various shape designs make a pleasing display for entertaining guests. Great for cheese, breads, pastries or appetizers. This collection is sure to give your dinner parties a fabulous presentation.



MCR1

CHOP-N-SERVE COLLECTION

MC SERIES

FEATURES:

- Available In:
 - Northern Hard Rock Maple
- Includes Feet
- Non-Reversible
- End Grain Construction
- Oil Finish

SIZES:

- Thickness: 3"-4" Thick
- Available In Multiple Sizes
- Weight: Starting at 5 LBS



MCS1



MCR1



MCB1

CHOP-N-SERVE COLLECTION

BUN FEET SERIES

FEATURES:

- Available In:
 - Northern Hard Rock Maple
 - American Black Walnut
- Non-Reversible
- Includes Bun Style Feet
- Edge Grain Construction
- Oil Finish

SIZES:

- Available In Various Styles, Thicknesses and Sizes
- Weight: Starting at 9 LBS



B12R



WAL-B12R



B12S



WAL-B12S

CHOP-N-SERVE COLLECTION

4-COOKS SERIES

FEATURES:

- Available In:
 - Northern Hard Rock Maple
 - American Black Walnut
- Includes Finger Grips
- Reversible
- Edge Grain Construction
- Oil Finish

SIZES:

- Thickness: 1"
- Available In Multiple Sizes
- Weight: Starting at 2 LBS





CHY-1812175-SSF

CHOP-N-SERVE COLLECTION

SS BUN FEET SERIES

FEATURES:

- Available In:
 - Northern Hard Rock Maple
 - American Black Walnut
 - American Cherry
- Non-Reversible
- Juice Groove
- Includes Non-Slip Stainless Steel Bun Feet
- End Grain Construction
- Oil Finish

SIZES:

- 18"x12"x1-3/4"
- Weight: Starting at 10 LBS



WAL-1812175-SSF



MPL1812175-SSF



CHY-1812175-SSF

CHOP-N-SERVE COLLECTION

SS HANDLE SERIES

FEATURES:

- Available In:
 - Northern Hard Rock Maple
- Juice Groove (One Side)
- Stainless Steel Handles
- Reversible
- Available In:
 - Edge Grain Construction (Rectangle)
 - End Grain Construction (Round)
- Oil Finish

SIZES:

- Available In Round or Rectangular Styles
- Size Dependent On Style
- Weight: Starting at 15 LBS



RAFR2418



CCB183-R-H

Boos[®] BlockS

COUNTERTOP BOARD COLLECTION



KNEB17

COUNTERTOP BOARDS

FEATURES:

- Available In:
 - Northern Hard Rock Maple
- Reversible
- Includes Counter Lip and Juice Groove
- Edge Grain Construction
- Oil Finish

SIZES:

- Available In Multiple Sizes
- Weight: Starting at 13 LBS



KNEB

Boos[®] Block

CHOPPING BLOCK COLLECTION

Give your kitchen a creative and unique look with these eye-catching end grain chopping blocks. The checkerboard design will compliment any kitchen with light and dark color tones. It's thick end grain construction will not disappoint. The durable construction means these boards are built to last and saves wear and tear on your knives. This collection makes a great display piece for your kitchen as well. The various light and dark colors of the wood make it an ideal showpiece that will add that extra warmth to your kitchen.



CHY-CCB183-R



CHOPPING BLOCK COLLECTION

CCB SERIES

FEATURES:

- Available In (Specific Wood Species May Not Be Available In Certain Sizes):
 - Northern Hard Rock Maple
 - American Black Walnut
 - American Cherry
- Select Models Are Non-Reversible
- Shapes Available: Rectangular, Square, Round
- 2-1/2"-4" Thick
- End Grain Construction
- Oil Finish

SIZES:

- Thickness: 2-1/2"-4"
- Available In Multiple Sizes
- Weight: Starting at 13 LBS



CCB

CHOPPING BLOCK COLLECTION

BB SERIES

FEATURES:

- Available In:
 - Northern Hard Rock Maple
- Reversible
- 6" Thick
- End Grain Construction
- Oil Finish

SIZES:

- Thickness: 6"
- Available In Multiple Sizes
- Weight: Starting at 96 LBS



BB01

Boos[®] BlockS

CARVING COLLECTION

Consider this one of your must-haves if you are true lover of meat or poultry. This Carving Board collection has so much to offer, especially if you often entertain large parties. The center design of the board helps to stabilize while cutting meats. As an added benefit juice grooves are provided where the juices can be collected. These are also reversible cutting boards with options including a food pan to make cleanup easier. Heavyweight for cutting large cuts of meat and perfect for holidays and large family gatherings.



MN2418150-SM

CB1053-1M2418225



CARVING COLLECTION

ULTIMATE CARVING BOARD SERIES

FEATURES:

- Available In:
 - Northern Hard Rock Maple
- Sloped Juice Groove (One Side) & Stainless Steel Tray
- Pyramid Design: Stabilizes Food During Carving
- Reversible With Recessed Finger Grips
- Edge Grain Construction
- Oil Finish

SIZES:

- Thickness: 2-1/4"
- Size: 24"x18"x2-1/4"
- Weight: 31 LBS



CB1053-1M2418225



CARVING COLLECTION

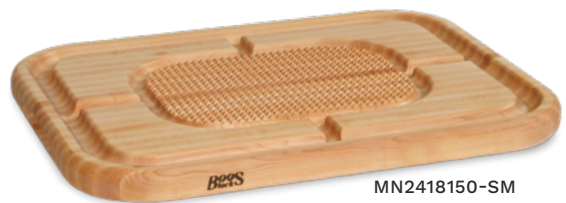
MAYAN CARVING BOARD

FEATURES:

- Available In:
 - Northern Hard Rock Maple
 - American Black Walnut
- Juice Groove (One Side)
- Pyramid Design: Stabilizes Food During Carving
- Reversible With Recessed Finger Grips
- Edge Grain Construction
- Oil Finish

SIZES:

- Thickness: 1-1/2"
- Size: 24"x18"x1-1/2"
- Weight: 16 LBS



MN2418150-SM



WAL-MN2418150-SM

Boos[®] Block[®]

CUTTING BOARD DISPLAY RACKS

Proudly display your Boos Block[®] cutting boards on your Cutting Board Display Rack. The perfect solution for any retail store or showroom! Made of solid Northern Hard Rock Maple, it is sturdy and easy for customers to shop.



CUTTING BOARD DISPLAY RACKS

FEATURES:

- Northern Hard Rock Maple
- Slatted Maple Shelves
- Boos Block® Sign
- Available In The Following Sizes:
 - Model DRACKB4: 27"x27"x48"
 - Model DRACKB6: 27"x27"x72"
- Display Rack Does Not Include Cutting Boards

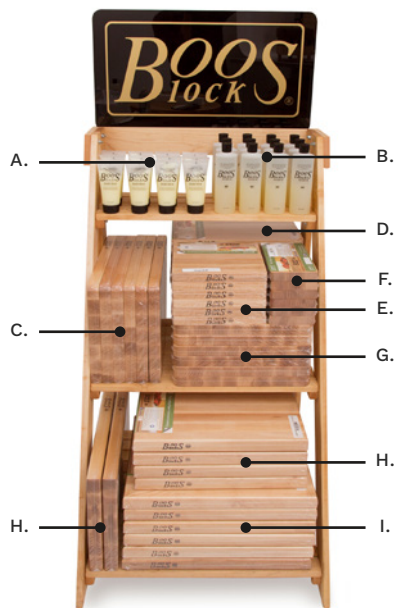
FILL YOUR DISPLAY RACK WITH OUR RECOMMENDED PRODUCT LISTINGS BELOW. THREE DIFFERENT CUTTING BOARD OPTIONS TO CHOOSE FROM!



DRACKB4

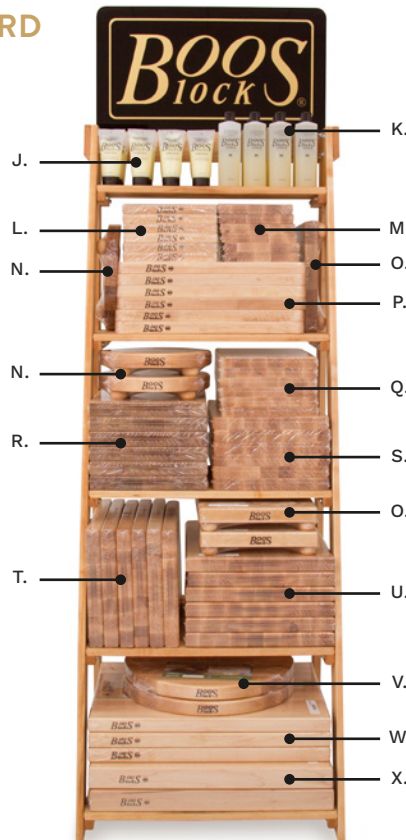


DRACKB6



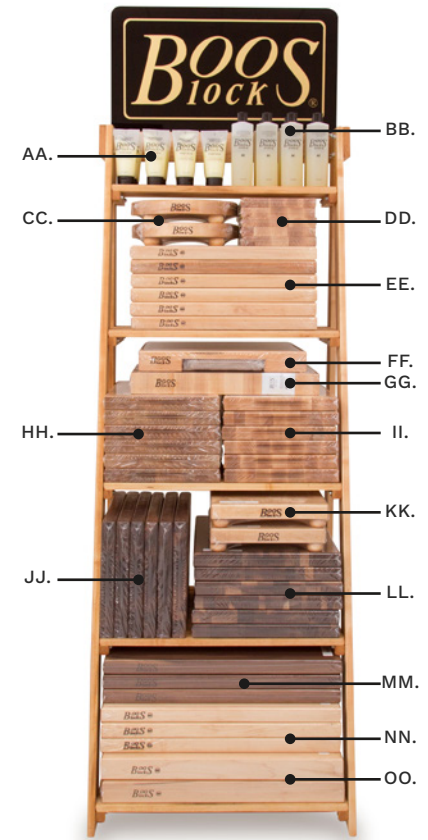
DRACKB4 - OPTION #1

	MODEL	QTY SHOWN
A.	BWC *	12
B.	MYSB *	12
C.	213 *	6
D.	212 *	6
E.	215 *	6
F.	211 *	6
G.	214 *	6
H.	R01 *	6
I.	R03 *	6



DRACKB6 - OPTION #2

	MODEL	QTY SHOWN
J.	BWC *	12
K.	MYSB *	12
L.	215 *	6
M.	209 *	6
N.	B12R	3
O.	B12S	3
P.	214 *	6
Q.	212 *	6
R.	BBQBD *	6
S.	213 *	6
T.	R01 *	6
U.	R03 *	6
V.	R18 *	3
W.	R02 *	3
X.	RA03 *	2



DRACKB6 - OPTION #3

	MODEL	QTY SHOWN
AA.	BWC *	12
BB.	MYSB *	12
CC.	B12R	3
DD.	209 *	6
EE.	R03 *	6
FF.	PM18180225-P	1
GG.	CCB2015-225	1
HH.	BBQBD *	6
II.	R01 *	6
JJ.	WAL-R01	6
KK.	B12S	3
LL.	WAL-R03	6
MM.	WAL-R02	3
NN.	R02 *	3
OO.	RA03 *	2



*NSF APPROVED PRODUCT



3601 S. BANKER ST. • EFFINGHAM, IL 62401
PH: (888) 431-2667 • FAX: (800) 433-2667 • JOHNBOOS.COM
EMAIL: SALES@JOHNBOOS.COM • PURCHASEORDERS@JOHNBOOS.COM

