

Boos[®] BlockS

RESIDENTIAL KITCHEN COUNTERTOPS & ISLAND TOPS





FULL LENGTH RAILS - EDGE GRAIN

Residential Kitchen Countertops / Islands Tops

Built on a history of over 130 years of American craftsmanship, Boos Block® surfaces fill your kitchen with timeless tradition in countertop appearance while maintaining a natural food safe element for food preparation. Residential Kitchen Countertops are manufactured with full length continuous rails from our choice selections of American hardwoods. Standard models ship with an oil finish.

Care/Maintenance: Soap and water clean-up. Revitalize with our Boos Block® Mystery Oil a minimum of once a month (depending upon the use and household conditions). Use our Boos Block® Board Cream to seal the surface after oiling. (Note: Countertop photo branded - countertops/islands do not come standard with Boos Block® brand. Boos Block® brand available on countertops upon request only.)

STANDARDS

Width: 25" - 48"

Length: 12" - 144"

Thickness: 1-1/2", 1-3/4", 2-1/4", 3"

Finish: Oil Finish (Standard) or Varnique Finish (Optional)

Edge Detail: Eased Edge

Detached Riser Options

Optional Finish: "Varnique" Conversion Varnish





AVAILABLE 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 kitchen countertop.



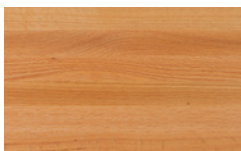
AMERICAN BLACK WALNUT

Prized for its dark tones and tough structure, American Black Walnut is a sought after surface for countertops. 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 kitchen surface.



APPALACHIAN RED OAK

A traditional choice, Appalachian Red Oak has similar heartwood and sapwood colors, with sapwood slightly lighter. Appalachian Red oak is dense and has a high shock resistance making it a great countertop.

EDGE STYLING OPTIONS

EASED EDGE (STANDARD)

Sanded edge just enough to break sharp edge. (Standard on all Premium and Blended models.)



CHAMFERED EDGE (ADD-ON)

Top Bevel: 1/2", Call Factory For Pricing



RADIUS EDGE (ADD-ON)

Radius: 1/4" (Standard on BBIT models and Stainless Steel Counters) Call Factory For Pricing



BULLNOSE EDGE (ADD-ON)

Radius: 7/8" continuous radius top to bottom. Available on 1-1/2" (Shown) & 1-3/4" thickness only. Call Factory For Pricing



ROMAN OGEE EDGE (ADD-ON)

1-1/2" Thick Profile Shown, Available in all thicknesses. Call Factory For Pricing





END GRAIN

Residential Kitchen Countertops / Islands Tops

Easy on the eye, easy on the knife - Boos Block® End Grain Island Tops are made up of many little squares of wood, cut and stood on "end". This unique island top reveals the best of the natural elements in the hardwood grain. Island tops ship standard with contrasting walnut plug facades and the Boos Block® brand. Standard models ship with our Boos Block® board cream finish and radius edge. Optional finish: Varnique conversion varnish. Care and maintenance: soap and water clean-up. Revitalize with our Boos Block® Mystery Oil a minimum of once a month (depending upon the use and household conditions). Use Boos Block® Board Cream to seal the surface after oiling.

STANDARDS

Width: 25" - 42"

Length: 24" - 96"

Thickness: 2-1/4", 3", 4", 7"

Finish: Oil Finish (Standard) or Varnique Finish (Optional)

Edge Detail: 1/4" Radius Edge

Cutouts Not Available



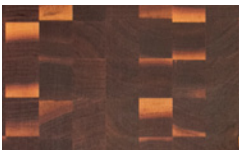


AVAILABLE SPECIES



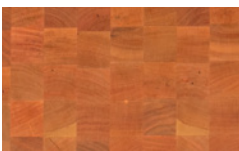
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EDGE STYLING OPTIONS

RADIUS EDGE (ADD-ON)

Radius: 1/4" (Standard on BBIT models and Stainless Steel Counters) Call Factory For Pricing





BLENDED RAILS - EDGE GRAIN

Residential Kitchen Countertops / Islands Tops

Boos Block® blended kitchen countertops are full of character offering nature's design at its best. Manufactured with random lengths of finger-jointed interior rails, the blended kitchen countertop series offers a harmonious blend of heartwood, sap, natural mineral, and grain. Standard models ship with our oil finish.

STANDARDS

Width: 25" - 42"

Length: 12" - 144"

Thickness: 1-1/2" or 1-3/4"

Finish: Oil Finish (Standard) or Varnique Finish (Optional)

Edge Detail: Eased Edge (Standard)

Detached Riser Options

Optional Finish: "Varnique" Conversion Varnish

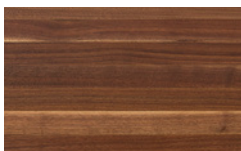
Care/Maintenance: Soap and water clean-up. Revitalize with our Boos Block® Mystery Oil a minimum of once a month (depending upon the use and household conditions). Use our Boos Block® Board Cream to seal the surface after oiling. (Note: Countertop photo branded - countertops/islands do not come standard with Boos Block® brand. Boos Block® brand available on countertops upon request only.)

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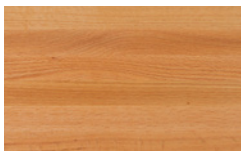
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Sanded edge just enough to break sharp edge. (Standard on all Premium and Blended models.)



CHAMFERED EDGE (ADD-ON)

Top Bevel: 1/2", Call Factory For Pricing



RADIUS EDGE (ADD-ON)

Radius: 1/4" (Standard on BBIT models and Stainless Steel Counters) Call Factory For Pricing



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Radius: 7/8" continuous radius top to bottom. Available on 1-1/2" (Shown) & 1-3/4" thickness only. Call Factory For Pricing



ROMAN OGEE EDGE (ADD-ON)

1-1/2" Thick Profile Shown, Available in all thicknesses. Call Factory For Pricing





STAINLESS STEEL - 16GA

Residential Kitchen Countertops / Islands Tops

Boos Block® commercial grade stainless steel countertops feature heavy duty 16GA. stainless fabrication, #4 polish. Built to withstand heavy residential/commercial use, Boos Block® countertops are constructed with 1-3/8" thick particle board backing. Care and maintenance: soap and water clean-up. Polish and revitalize with John Boos Stainless Steel Cleaner proportionate to your countertop usage. (Note: Straight Runs Only)

STANDARDS

Width: 25" - 48"

Length: 12" - 144"

Thickness: 1-7/16"

Edge Detail: 1/4" Radius Edge

Finish: Integral backsplash offering on 25" depth models. Separate, detached 16GA. stainless available for flat backsplash option.

Stove & Drop In Sink Cut Outs Available



EDGE STYLING OPTIONS



RADIUS EDGE

Radius: 1/4" (Standard on all Stainless Steel Counters.)

WOOD CARE & MAINTENANCE

BOOS BLOCK® MYSTERY OIL

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

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® EZ-DO

EZ-DO is a polyurethane gel that is a perfect match for varnique finish butcher block products. It can also be used to convert a penetrating oil finish top to a varnique finish. Seals and protects wood surfaces in one easy step. Makes repairs and fabrication a fool-proof operation. Easy to apply and fast drying. Water and alcohol resistant. Non-toxic, lead free. Self leveling, no runs, no lap marks. Sold in case lots only.





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