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# John Boos & Co.

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See us at:

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Show 2006**

McCormick Place / Chicago, IL

March 12-14, 2006

**Booth # S768**

**K/BIS Kitchen & Bath Industry  
Show 2006**

McCormick Place/Chicago, IL

April 21-23, 2006

**Booth # 8714**

**Gourmet Housewares Show 2006**

Las Vegas Convention Center/Las

Vegas,NV

May 9-11, 2006

**Booth #2835**





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*Welcome to John Boos & Co.*


*Mission  
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The background image is a sepia-toned photograph of a kitchen. It features a double-basin sink with a curved faucet. To the left of the sink is a large potted plant with broad leaves and a tall, spiky flower. Above the sink is a window with a flower box. To the right of the sink is a bowl of fruit and a newspaper or magazine. The kitchen has wooden cabinets and a tiled backsplash.

## *Employment*



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## *Celebrity Chefs*

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[Boos News by Chef J. Warren](#)

[Boos Blocks Featured in New York Times](#)

[Susan Finiger at home with her new kitchen and Boos Block island top](#)

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Publications*

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*Aspen Food &  
Wine Festival*

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John Boos & Co.  
315 South First Street  
P.O. Box 609  
Effingham, IL 62401

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Phone: (217) 347-7701  
Fax: (217) 347-7705



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Name	Phone	Fax	E-mail	Web Address
CROOKED BROOK	8888159522	3157321667	<a href="mailto:info@crookedbrook.com">info@crookedbrook.com</a>	<a href="http://www.crookedbrook.com">www.crookedbrook.com</a>
EFFINGHAM ON THE NET	0000000000	0000000000	—	<a href="http://www.effingham.net">www.effingham.net</a>
MID-VALLEY PLUMBING SPLY.	5704898671	5704898487	<a href="mailto:gary@midvalleyplumbing.com">gary@midvalleyplumbing.com</a>	<a href="http://www.midvalleyplumbing.com">www.midvalleyplumbing.com</a>
NATIONAL BUILDING	8887477862	3126440310	<a href="mailto:nbmnda@sba.com">nbmnda@sba.com</a>	<a href="http://www.nbmnda.org">www.nbmnda.org</a>
NORTH AMERICAN FOOD	3126446610	3125276658	<a href="mailto:nafem_hq@sba.com">nafem_hq@sba.com</a>	<a href="http://www.nafem.org">www.nafem.org</a>
THE GOURMET PRODUCTS SHOW	6503445171	6503445270	<a href="mailto:Jenny_Henriques@glmshows.com">Jenny_Henriques@glmshows.com</a>	<a href="http://www.thegourmetshow.com">www.thegourmetshow.com</a>



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## *John Boos & Co. Order Status Inquiry*

Enter your six digit Customer. #: (required field) (Numbers only.)

Enter the first six digits of your Sales Order #: (required field)

Both of the above required fields are available on the ***John Boos & Co. ORDER ACKNOWLEDGMENT.***

Order Status information is available for all in-house orders and for any shipment made within the past 30 days.



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Architect*

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[COMMERCIAL GRADE STAINLESS STEEL COUNTER TOPS](#)

[BOOS BLOCKS - CUTTING BOARDS](#)

[BOOS BLOCKS - BUTCHER BLOCK](#)

[GOURMET - HANGING POT RACKS](#)

[CUCINA AMERICANA WORK TABLE COLLECTION](#)

[CUCINA AMERICANA CART COLLECTION](#)

[CUCINA AMERICANA STOOL & SHELF COLLECTION](#)

[BUTCHER BLOCK MAPLE WORK TABLES](#)



[300 SERIES SS WORK TABLES](#)

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[SS WALL SHELVES](#)

[DINING TABLE TOPS](#)

[HEAVY DUTY SS POLY TOP CUTTING TABLES](#)

[BDL DISPLAY PRODUCTS](#)

[MAPLE WORK BENCH TOPS](#)

[COMMERCIAL PRO CHEF COOKTOPS](#)



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## *Maintenance and Care Instructions*

[Sanitation](#)





- [\*\*KITCHEN COUNTER TOP INSTALLATION AND CARE\*\*](#)
  - [\*\*HOW TO MAINTAIN YOUR BUTCHER BLOCK\*\*](#)
  - [\*\*BLOCK CARE INSTRUCTIONS\*\*](#)
  - [\*\*CARE AND MAINTENANCE OF STAINLESS STEEL AND GALVANIZED TABLES\*\*](#)
  - [\*\*MAINTENANCE AND REPAIR OF VARNIQUE OR TUFF-VAR TOPS\*\*](#)
- 

## KITCHEN COUNTER TOP INSTALLATION AND CARE

### COUNTERTOP INSTALLATION TIPS

Congratulations! You have purchased the most beautiful, versatile, durable natural solid surface counter top made. If properly installed, this John Boos butcher block top will enhance your home for many years with only minimal care.

### WHERE TO USE YOUR BUTCHER BLOCK

Certainly the ultimate kitchen will have natural butcher block counter tops throughout. However, any design and decor can be enhanced by the addition of this gorgeous, yet useful, surface. Many home chef's appreciate a built-in cutting surface next to their cooktop. A small section is also often used over the built-in dishwasher. A butcher block island under a hanging pot rack makes a perfect prep area, or you may want to add the warmth and beauty of butcher block as a raised breakfast bar with stools.

### SELECTION OF FINISH

John Boos & Co. offers two unique finishes. One is perfect for your application.

**Penetrating Oil:** If you wish to use your butcher block top as a cutting surface, this is the only finish to purchase. Just like cutting boards and butcher blocks, the natural wood surface is protected by oil, which is actually absorbed into the fibers. It is advisable to periodically re-oil your butcher block tops to preserve their beauty and durability. If, after heavy usage, you wish to remove cut marks, just sand off the top and re-oil. It will look like new.

**Varnique:** This beautiful semi-gloss finish is virtually maintenance free. It is impervious to most household chemicals. Cleans up easily with mild soap and water. The fine furniture look makes it the choice for kitchen island bars and eating counters. Cuts into the finish should be resealed



immediately to prevent the exposed wood from absorbing moisture. John Boos EZ-DO a wipe on poly gel is recommended for use.

## CUTTING

Sink Installation And Other Cutting Alterations: Cutting a butcher block top exposes unprotected hardwood. This needs to be refinished immediately. Failure to do so could lead to cracking of the top. Once you have made a cutout in the top, you should coat the exposed area with EZ-DO poly gel or a silicon acrylic clear caulk. EZ-DO gel is available from your John Boos dealer, the caulk is available at most hardware stores. The EZ-DO poly gel or caulk should be spread evenly with a putty knife the full thickness of the cut portion. EZ-DO poly gel or caulk should also be spread one inch wide around the face side of the cutout perimeter. The bottom side of the top should have a three inch wide spread of caulk around the cutout perimeter. Allow EZ-DO poly gel or caulk to dry. Run a bead of caulk around perimeter of cutout where sink ring will rest. Once sink and ring are in place, wipe off excess caulk squeeze out from ring with a damp cloth. For other concealed cutting alterations apply caulk to unprotected area of cutout only. For areas above dishwashers apply caulk to bottom side of counter top that is overhung from the front of the dishwasher. The caulk should be applied with a putty knife and spread three inches past the unit's width on either side. All exposed edges that have been altered should be refinished w/oil or EZ-DO poly gel.

## INSTALLING COUNTER TOP

The wood in a John Boos butcher block top has been kiln dried to a 6% moisture content. During times of high humidity it tends to absorb moisture, which will cause it to expand in width. During low humidity (winter months) it will contract back to its original dimension. When installing a butcher block, allowances need to be made for the seasonal changes. Some cabinet manufacturers slot the top mounting bolt holes. If your cabinets have this feature, be sure the mounting bolts are centered in the slot to allow for both expansion and contraction. If the wood or metal mounting brackets are not slotted, allowance can be made by drilling the hole through the counter approximately 3/8" oversize, and using a washer under the head of the bolts, as shown in figure 1. Attach counter top to counter base using 1/4" lag bolts. The length will vary on the application, but a good rule of thumb is to use a bolt long enough to penetrate one half the top's thickness. Use one bolt per foot to attach the top widthwise. Use a minimum of four bolts on both ends. Use one bolt per every two feet to attach the length on both sides.

## WARPING

Warpage of butcher block occasionally occurs, if one surface expands at a greater rate than the other side. Since the moisture content of the wood used in producing butcher block counter tops



is tightly controlled, a warped top can be easily corrected. Placing the block onto your cabinet base, it can be drawn down to a flat condition by using 3 or 4 bolts across the width. (See figure 2.)

On an oiled butcher block top the warped condition can also be corrected by covering the convex side with mystery oil and plastic, and then rubbing oil into the concave side of the board repeatedly. This evens out the moisture content of the counter top, and will bring it back to its original flat condition.

## SPLITS

Minor splits may occur at the ends of your butcher block top, if it was cut for installation and the end not properly resealed. If you notice this condition, the cracks should be immediately filled with a matching color wood filler, sanded smooth, and refinished with Boos Mystery Oil.

Figure 1

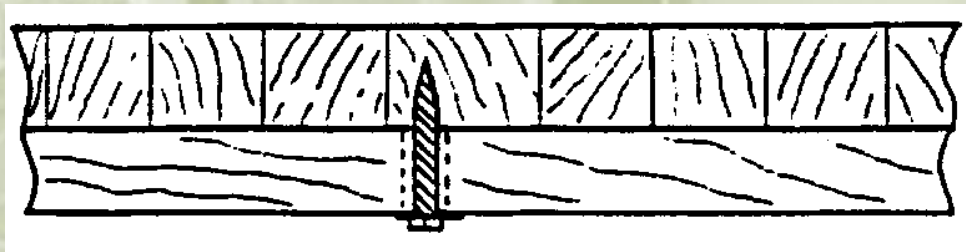
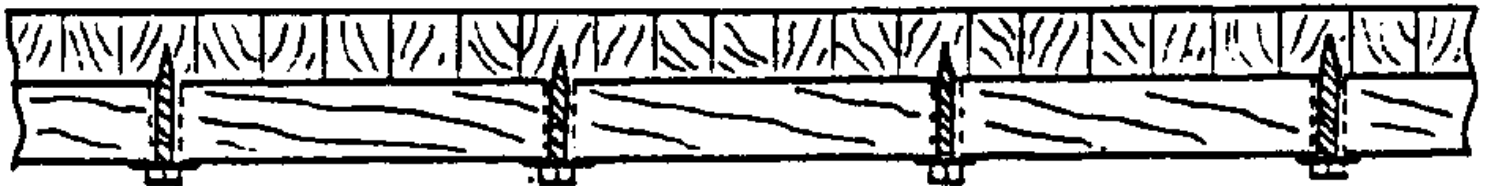
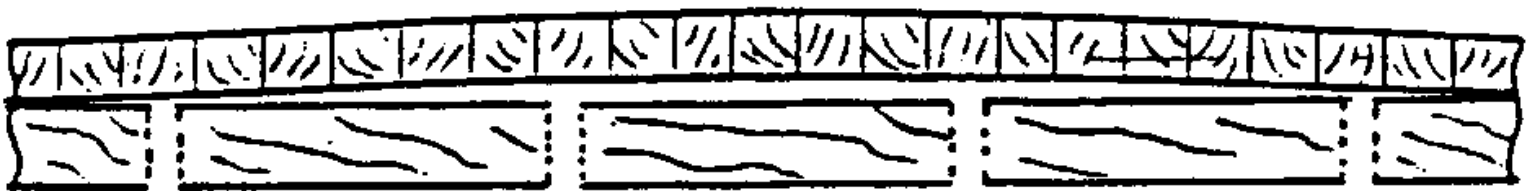


Figure 2



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## HOW TO MAINTAIN YOUR BUTCHER BLOCK

<b>Problem:</b>	<b>Description:</b>	<b>Cause:</b>	<b>To Repair:</b>
End Checks	Separation of the joints along the end of top or block	Excessive dryness. Not oiled frequently enough.	Apply white mineral oil to top of block and allow to soak in.
Splits	Separation of the joint along full length of top	Excessive dryness.	Proceed as above to seal split. If condition continues for an extended time period, contact your dealer.
Wind Shakes	Small portion of wood grain lifting up from table top.	Grain separation. Excessive dryness.	Clean and dry top. Apply portion of white glue to piece of paper. Slip paper under the shake and remove, leaving some glue for adhesion. Place heavy weight on area overnight, and let dry. Remove any excess glue using light sandpaper or fine steel wool. <b>WORK ONLY WITH THE GRAIN, NOT AGAINST IT!</b>
Warpage	Top cupping or bowing	Imbalance of moisture contact between top and bottom surfaces. Oiling only one surface.	Apply oil liberally to concave side. If not corrected within 2 weeks, tape plastic (i.e.: plastic liners, dry cleaning wrap, etc.) to the convex side, and oil the reverse concave side every day. Top will adjust to new humidity and correct itself.
Rail Expansion	One rail raised above balance of top	Raised rail expanding at faster rate than others.	Continue oiling, as instructed for regular maintenance. Top will adjust to new humidity and correct itself.
Stains	Water spots, food stains, etc.	Allowing food to remain on table top too long. Needs paraffin or wax.	Use light sandpaper or fine steel wool on stain. Continue regular maintenance. Stain will dissipate in wood grain.
Damage	Nicks, gouges, dents, etc.	External environment	If top is oiled, simply sand and reoil. If top is lacquered, lightly sand and refinish with EZ-DO poly gel or another compatible finish (consult a local finishing store).
Mineral Streaks	Dark streaks in the wood	Natural discoloring of the wood due to mineral deposits in the tree.	No repair needed - Adds to individuality of your Butcher Block.

**IMPORTANT:** If you make any cuts or alterations in your Butcher Block, be sure to refinish the exposed edge with mystery oil, or EZ-DO poly gel. Holes or notches that have been installed in the table top must also be refinished. If you do not refinish these edges, your top may crack due



to dryness or changes in humidity.

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## BLOCK CARE INSTRUCTIONS

**THE AVERAGE PERSON CAN LENGTHEN THE LIFE OF A MEAT BLOCK 5-10 YEARS THROUGH OBSERVING THE FOLLOWING RULES IN ITS CARE.**

- 1) Periodically (once every several weeks, depending upon the use and household conditions), apply an even coat of mineral oil or Boos Mystery Oil to the work surface of your butcher block. Sponge on with a rag!
- 2) DO NOT allow moisture of any type to stand on the block for long periods of time. Don't let fresh, wet meats lay on the block longer than necessary. Brine, water and blood contain much moisture, which soaks into the wood, causing the block to expand, the wood to soften, and affects the strength, of the glued joints.
- 3) Use a good steel scraper or spatula several times a day, as necessary, to keep the cutting surface clean and sanitary. Do not use a steel brush on the cutting surface of your block.
- 4) DO NOT cut fish or fowl on the work surface of your butcher block, unless you have thoroughly followed the instructions in step #1...as the moisture barrier must be intact prior to cutting any type of fish, seafood, or fowl on the work surface of your butcher block. **ALWAYS CLEAN THE BLOCK THOROUGHLY AFTER CUTTING FISH OR FOWL ON THE WORK SURFACE.**
- 5) Be sure NEVER to cut continuously in the same place on the top of your block. Distribute your cutting over the entire work surface so that it will wear evenly. DON'T use a razor-edged cleaver. It will chip or splinter the wood and produce soft spots. Your cleaver should have dull sharpened edge for best results.
- 6) NEVER wash your block with harsh detergents of any type. DON'T wash your butcher's tools on your block.
- 7) At the conclusion of a day's work preparing meat or food on your butcher block, scraping the block will remove 75% of the moisture. After scraping, immediately dry thoroughly with an absorbent towel. This assures an odorless, clean cutting surface for the next day, and prevents



premature quick deterioration of the work surface.

8) Maintain the same bevel on the edge of your block, as it had when you bought it. This prevents splitting or chipping of outside boards.

9) Your block, should be turned over periodically to allow even usage to both work surfaces.

Note: Butcher Block cutting boards are not dishwasher compatible.

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## CARE AND MAINTENANCE OF STAINLESS STEEL AND GALVANIZED TABLES

Stainless steel is durable, and can be long lasting, if proper care and maintenance is provided.

1) Keep table clean. DO NOT allow liquids to stand on stainless for prolonged periods. DO NOT allow food particles, dirt, or other foreign matter to stay in contact with stainless for prolonged periods. Keeping the shelf and legs clean assists in the deterring of bacterial growth.

2) It is recommended that Dow Fantastic or Glass Plus be used with a paper towel when cleaning stainless. DO NOT USE an abrasive cleaner! This will scratch the surface of the metal. Chlorine bleach should not be used to clean the stainless surfaces. If chlorine bleach is used, it must be thoroughly rinsed off immediately with water.

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## MAINTENANCE AND REPAIR OF VARNIQUE OR TUFF-VAR TOPS

1) Be sure any spills are cleaned up immediately. Excessive moisture and certain chemicals allowed to stand on a finished surface can cause damage.

2) Clean spills or soiled areas with a damp cloth and dry thoroughly.

3) Periodically, apply a coat of spray wax, paste wax, or lemon oil to finished surface. This will enhance and protect the finish and insure a moisture barrier is intact in the event the finish becomes scratched or worn.



4) Minor scratches and dents can be easily repaired by rubbing the affected area with steel wool or fine grit (#220) sandpaper. Remember, when rubbing or sanding always sand with the grain. Feather edges of repair into the surrounding area. Remove all dust and residue and apply EZ-DO poly gel or a clear lacquer type finish. EZ-DO poly gel can be purchased thru John Boos & Co.. Confine touch-up only to area which has been sanded. Remember, follow manufacturers directions on product label when refinishing.

5) Major scratches and gouges where large portions of wood have been removed or damaged should be handled by a professional experienced in furniture repair or a serious do-it-yourselfer with the proper tools and equipment.

6) Mineral streaks-Natural coloring of wood due to mineral deposits in the tree. Repair is not required and will add to the individuality of your table. Sizes can range up to a 1/4" wide and up to 3" in length.

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## *John Boos' Dealers, Distributors & Reps*

\*Note: You do not need to login to check an existing order's status. The login is only required for placing a new order. To check the status of an existing order click on the "Order/Status Tracking" button to the left of your screen and follow the instructions listed there.

In order to gain access to this section of our web site, you must meet the following criteria:

- You must have an account with John Boos & Co.
- You must be in good credit standing with our company.
- You must have made a purchase sometime within the last 12 months.
- You must have supplied us with a valid e-mail address through which we can conduct business correspondence (without a valid e-mail address, we cannot send you your password).

If you fail to meet any of the above criteria, you will not be able to advance beyond this point.

**Please enter both your 6-digit Account Number and your Password,  
then Click the Log-In button.**

**Account #:**

**(Numbers only - include all zeroes)**

**(If you previously entered a 10-digit Account #,  
the leading 01 and the trailing 00 are no longer required)**

**Password:**

If you have forgotten your password then click [HERE](#)





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## NSF/ANSI STANDARD 2 Food Equipment

### JOHN BOOS & COMPANY

315 SOUTH FIRST STREET  
EFFINGHAM, IL 62401  
217-347-7701

**Facility : # 1 EFFINGHAM, IL**

**Equipment custom built in compliance with NSF Standard 2‡**

‡ This manufacturer is not authorized to use the NSF Mark in association with any electrical or gas operated products that are designed to provide safe temperatures during the storage, holding, rethermalization, or rapid pull down of food products.

### Catalog Units:

#### Bakers Table Top (Hardwood)

Style BKSC  
Style IST  
Style SB  
Style SC-0  
Style SC-L

#### Cutting Board (Hardwood)

Bo-Co Sandwich Board  
E Carving Board  
L Steam Table Board  
Poly 1000 Cutting Board[4] [5]  
R Carving Board - Reversible

[4] Number suffix designations indicates size of board

[5] Color: Natural White only

#### Wood Top Bakers Table - Series[1] [2] [3]

BAK[6]



DNB  
DNS[6]  
DSB  
DSS  
HNB  
HNS[6]  
JNB  
JNS[6]  
SBO  
SBS  
SNB  
SNS[6]  
TKD  
TNB  
TNS[6]

[1] Models supplied with or without readily removable drawer  
[2] Number suffix designations indicate size of unit  
[3] The following suffixes may appear: R, G, RG, B, RB, GB, RGB, S, MS, O  
[6] Available with optional lower shelf

**Facility : # 2 EFFINGHAM, IL**

**Equipment custom built in compliance with NSF Standard 2†**

† This manufacturer is not authorized to use the NSF Mark in association with any electrical or gas operated products that are designed to provide safe temperatures during the storage, holding, rethermalization, or rapid pull down of food products.

**Catalog Items for Shelving Acceptable for All Environments (including Refrigerators, Freezers, and Warewashing Areas)**

Stainless Steel Wall Shelf[4]

BHS1236  
BHS1248  
BHS1260  
BHS1272  
BHS1284  
BHS1296  
BHS1636  
BHS1648  
BHS1660  
BHS1672  
BHS1684  
BHS1696

[4] Number suffix designations indicate size of unit

**Catalog Items for Shelving Acceptable for Dry Storage and Heated Environments Only**

Galvanized Wall Shelf[4]

BHSG1236  
BHSG1248  
BHSG1260



BHSG1272  
BHSG1284  
BHSG1296  
BHSG1636  
BHSG1648  
BHSG1660  
BHSG1672  
BHSG1684  
BHSG1696

[4] Number suffix designations indicate size of unit

## Catalog Items:

### Box Beef Cart

BXB01 thru BXB03

### Cooler Rack

CLR01 thru CLR24

### Enclosed Base Worktable[4]

140-1  
140-2  
140-3  
140-4  
160-1  
160-2  
160-3  
160-4  
170-1  
170-2  
170-3  
170-4  
BT1S  
BT3S  
BTNS  
ET1S  
ET3S  
ETNS

[4] Number suffix designations indicate size of unit

### Griddle Stand

GS01 thru GS30

### Meat Cutting Table - Series[3] [4]

GMT  
M  
M-1  
TC-1  
TC-2  
TC-3  
TC-4  
TC-6  
TC-7



- [3] Units have segmented readily removable tops which may or may not exceed 36" x 36" and 50 lbs. max. and are made of the following materials  
Listed under NSF Criteria C-2: Wood, Synthetic
- [4] Number suffix designations indicate size of unit

Stainless Steel Dunnage Rack  
JB01 thru JB09

Stainless Steel Sink[1]  
1PB  
2PB  
3PB  
4PB  
PBHS[2]

- [1] Number suffix designations indicate size of sink bowls, number of drawboards and size of drainboards.
- [2] Hand wash sinks

Stainless Steel Worktable - Series[4] [5] [6]  
ESS  
FBLG  
S-14  
S-16

- [4] Number suffix designations indicate size of unit
- [5] The following suffixes may appear: R, G, RG, B, RB, GB, RGB, S, MS, O
- [6] Available with optional lower shelf

COMPONENTS:

Lower Shelf[4]  
LS

- [4] Number suffix designations indicate size of unit

---

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Equipment has Partnered  
with The Firefly Grill &  
Head Chef Niall Campbell to  
Develop a Dining  
Experience like no Other.



John Boos & Co, a Provider of Both  
Custom Wood & Stainless Steel  
Products. Meeting the Needs of the  
Ever Developing Chef. From Front of  
the House Tables to a Full Line of  
Stainless Steel Fixtures for the Kitchen









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## *Mission Statement*

**Boos**  
*Block*

John Boos & Co. is in business to supply quality butcher block and stainless steel products designed to give our customers superior value and service.

In support of this, we are committed to:

- Being responsive to customer needs
- Being acknowledged as providing the finest in workmanship and design
- Expanding our product offerings to meet the changing needs of our customers and within our manufacturing capabilities
- Providing a stable working environment where our employees can achieve personal growth

We are proud of our people, proud of the products we produce, and proud of our company.



*History*

*Plant Tour*

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# John Boos & Co.

*Since 1887*

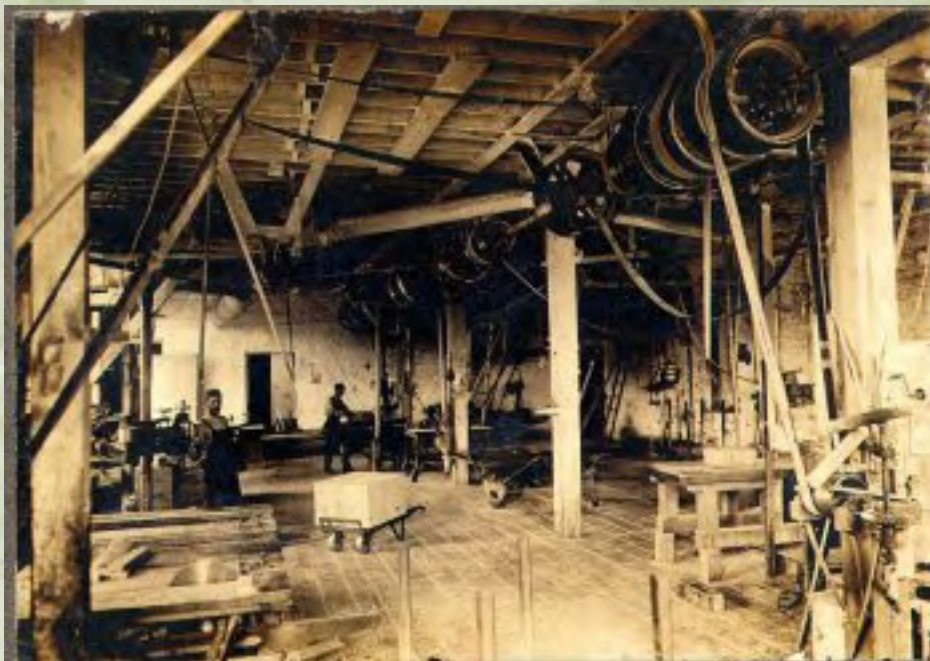
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## *John Boos & Co. History*



John Boos Circa 1899

### **How It All Started**

John Boos & Co. is the oldest industry in Effingham, Illinois. It has been in business continuously since



1887. Conrad Boos Sr. founded the business in 1887 and named it for his son, John. For many years he worked out of the blacksmith shop, which was located at what is now 406 West Jefferson Street in Effingham, Illinois. The wood for his blocks was cut in wooded areas surrounding Effingham and was mostly sycamore lumber. The lumber was processed in his sawmill and sent to his shop for finishing. The plant operated from a blacksmith shop until 1892 and then it moved across town, and began producing the blocks as we know them now.

The blacksmith used a sycamore tree placed on three legs to straighten horseshoes. The wooden block absorbed the shock of the smith's hammer. When the butcher saw the block where the anvil was resting, he realized he could use one in his meat market. So John Boos made him one and the rest is history. In the early days the butcher blocks were built for commercial meat markets. At the turn of the century meat purchased at the local market was not refrigerated or frozen, but hung.

## The Early Years

In 1892 the Boos family sold interest in the company to the Gravenhorst family. (There is currently a fifth generation Gravenhorst working for the company. T.S. Gravenhorst, III was named President in 1978 and held that office until retirement in 2002.) In 1895 the building burned and was rebuilt; however, in 1899 it was decided that more space was needed, and it was then that they moved to the present site of 315 South First Street. The building was purchased from the old Effingham furniture manufacturing company.



Albert Gravenhorst - John Boos & Co. President 1892



In 1920, extra buildings and kiln capacity were added. By the 1940s, butcher blocks were found in every restaurant, food store and butcher shop in America. Then came World War II, which was instrumental in changing the manufacturing philosophy of the management at John Boos and also the course of the business.

## **Support For WWII**

Up until the war, the company made the old-fashioned butcher block. The war brought about a need for other items, however, including foodservice tables, work tables and tabletops. The Granite City (Ill.) Ordinance Depot was in charge of buying these items for the Army, Navy and Marines for the mess halls and kitchens. These government contracts took up approximately 90 percent of Boos' business, and the company wasn't allowed to solicit any other business until it met the needs of the military. However, this led to the realization that John Boos & Co. could build other items besides butcher blocks.

## **Last Half Of The 20th Century**

In 1955, the company expanded by adding a dry kiln, increasing its office space and adding more manufacturing space. The shipping docks were enlarged, warehousing space added and new products added. In addition to the standard old-style butcher blocks, butcher block tops, which are laminated strips of northern hard rock maple or Appalachian red oak, were in great demand, not only in the foodservice industry, but also in the home.



**Largest block ever produced at JB&C - Circa 1954**

The company continued to expand during the late 1960s and early '70s with the growth of its metal fabricated table market. Metal tables had replaced the butcher block as a necessary product in the majority of foodservice/supermarket establishments. Tables with poly or synthetic tops, stainless steel tops and maple tops were being manufactured.



And even though the government was tough on wood products through the 1970s and '80s, the company continued to grow with its new line of BDL store fixtures, park benches and other butcher block furniture items.

## Facilities

The company currently occupies approximately 150,000 sq.ft. of total production capacity in Effingham, IL and approximately 65,000 sq.ft. of manufacturing capacity in Philipsburg, PA and Suring, WI, which produce wooden school furniture. The company has four dry kilns that will dry up to 210,000 board feet of lumber on a continual basis. There are 140 employees in the Effingham facility. Most of the hardwoods used for manufacturing is shipped from Great Lakes states via truck, while our second largest commodity, stainless steel, comes from steel warehouses and distribution centers in Chicago, Indianapolis, and St.Louis. The company currently is cutting up about five million feet of maple and oak each year.

## Current Products & Markets

The wood and metal products are listed with the National Sanitation Foundation, the leader in sanitation agencies for approving equipment to be installed in foodservice and supermarket operations. The products must have approval of various sanitation agencies in order to be accepted by the industry. The stainless steel product group, which continues to expand, now includes stainless steel sinks, shelves, carts, etc. One of the outgrowths of our stainless steel plant and our wood plant is the new Cucina series of foodservice carts made from northern hard rock maple and foodservice grade stainless steel. The product has received instant acceptance from professional, as well as domestic chefs throughout North America. Sales are made through major gourmet catalog companies, as well as foodservice equipment dealers. Mixing the two materials provides John Boos & Co. with a competitive edge as the manufacturing begins and ends in Effingham, IL.

John Boos & Co. Cucina products, butcher blocks and cutting boards are being used by celebrity chefs throughout the United States. Celebrity chefs currently using John Boos products are Charlie Trotter, Ming Tsai, Paul Kahan, Susan Spicer at Bayona Restaurant in New Orleans, and Mary Sue Milliken and Susan Feninger at Border Grill in Santa Monica, California. In addition, the country's premier food channel, "THE FOOD NETWORK" features chefs, such as Mario Batali and Emeril Lagasse, who prepare meals every day on John Boos cutting boards. In most cases Boos cutting boards are used on the daily and weekly television programs sponsored for the chefs.





In 1994 we were awarded the Gold Medal for Excellence in Foodservice Equipment by the Chefs of America. This ceremony was conducted at Carnegie Hall in New York City, and we were one of only 22 companies receiving awards.

The company sells its products under the registered trade names, "BOOS BLOCKS", "PRO-CHEF", "CUCINA AMERICANA", "PRO-BOWL" and "STALLION" work tables.







## **The Future**

On January 1st, 2003, John Boos & Co. will be under new leadership. Joseph Emmerich will assume the Presidency, Eric Johnson will become Executive Vice President, and Phillip Jeska will assume the Presidency of John Boos Holding Co. Louis Kenter is Chairman of the Board of Directors of John Boos Holding Co., the parent company of John Boos & Co.

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Employees



Outlet Store

*Wood Plant*





Lumber Air Drying



Dry lumber shown in one of our kilns



Rough lumber being fed into our sizing planer



Wood Milling Department



Long tops stacked behind our glue press



The blocks that made Boos famous being sanded and finished



Varnique Finish Line



The famous "Boos Blocks" logo being branded on our cutting boards



Boos Blocks Chinese Chopping Blocks Awaiting Shipment



Butcher Block Countertops Awaiting Shipment



## ***Metal Plant***



Stainless sheet inventory



Our two CNC Accu-Presses



Our do everything machine



Stainless tables production line

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## *Employment*

*Build your future by helping us build America's future*

*Job  
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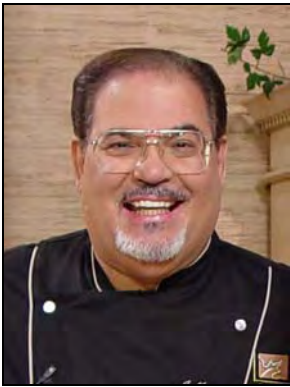
## MEET NATIONALLY KNOWN MEDIA PERSONALITY AND CELEBRITY CHEF J. WARREN

Chef Warren is the second generation food professional in his family to use and depend on the solid line of Boos products. He says, “I remember my dad’s butcher shop back in the ‘50s when I was growing up – the Boos block was the backbone of the store, it gave him a sense of pride”. He adds, “I still have the original in my home, and it is going to my son’s home. It’s time for one of the newly designed island blocks introduced this year. My wife already picked the color and style. When you select from all the incredible new kitchen appliances out there, remember – a professional kitchen just isn’t complete without a Boos block”.

Chef J. Warren







## ***BOOS NEWS.....***

VOLUME 1

HELLO....

THIS IS THE FIRST IN A SERIES DOCUMENTING MY TRAVELS AROUND THE COUNTRY RELATIVE TO THE PERCEPTIONS OF THE BOOS PRODUCTS OF YEARS PAST AND THE INTRODUCTION OF THE NEW BOOS PRODUCTS FOR HOME AND INDUSTRY .

I HAVE THE ADVANTAGE OF APPEARING AND PERFORMING IN MORE THAN 26 CITIES EACH YEAR. THE PRIMARY VENUE IS THE UPSCALE HOME AND GARDEN SHOW PRODUCED BY THE HOME BUILDERS ASSOCIATIONS. I ALSO APPEAR AT THE MAJOR INDUSTRY TRADE SHOWS(KITCHEN AND BATH ,FOR EX.) WHILE MY SHOW IS A COOKING SHOW, IT IS MORE AN INTRODUCTION TO NEW KITCHEN PRODUCTS AND NEW APPLICATIONS FOR LONG EXISTING PRODUCTS.

LET ME OFFER SOME OBSERVATIONS.....

FASCINATING!!!! ..... THAT'S THE ONLY WAY TO DESCRIBE THE REACTION OF MY AUDIENCE WHEN I TALK ABOUT THE BENEFITS OF BOOS PRODUCTS.

WHAT TO BUY?.....IT WILL ALWAYS BE A COMBINATION OF EDUCATION ,VALIDATION, AND CONFIRMATION FROM A CREDIBLE SOURCE.

THE MOST FREQUENTLY ASKED QUESTION IS ABOUT FOOD SAFETY AND CLEANLINESS. THIS IS THE TOPIC THAT HAS CONFUSED CONSUMERS MORE THAN ANYTHING ELSE. IT IS ALSO THE DETERMINING FACTOR THAT RESULTS IN THE DECISION TO PURCHASE WOOD OVER PLASTIC.

THE ANSWERS ARE CLEAR AND THE INFORMATION IS READILY AVAILABLE. ONCE I HAVE CONFIRMED THAT THE BOOS BOARD BY VIRTUE OF THE MATERIALS AND THE MANNER IN WHICH THEY HAVE BEEN CONSTRUCTED FOR THE PAST 114 YEARS IS THE ONLY REASONABLE CHOICE, THE FACIAL EXPRESSION IS ALWAYS THE SAME.....IT



SAYS, "I THOUGHT SO" ! AFTER ALL, THINK BACK TO THE BUTCHER BLOCKS WITH YEARS OF USE THAT BECAME SO WORN A VALLEY WAS CREATED IN THE SURFACE. THE BUTCHER WOULD NEVER HAVE CONSIDERED THAT A DETRIMENT, AFTER ALL, THIS WAS HIS STOCK IN TRADE. WITHOUT THAT VENERABLE PIECE OF EQUIPMENT, HE WOULD BE OUT OF BUSINESS.....OH, AND BY THE WAY...NO ONE EVER BECAME ILL FROM BACTERIA LURKING IN THE BUTCHER'S WOODEN BOARD...OR FOR THAT MATTER, EVER DULLED A KNIFE TO BLUNTNESS !

OF COURSE, HOW DO I CLEAN THE BOARD AND HOW DO I PRESERVE IT AND WHAT IS MYSTERY OIL ARE SURE TO COME UP.

ONCE I HAVE ANSWERED THE QUESTIONS AND PUT THE NEGATIVE MYTHS TO REST, MY INTRODUCTION OF FUNCTIONAL ART, THE FORM AND FUNCTION OF THE **GATHERING BLOCK AND THE HARVEST TABLE**...KITCHEN FURNITURE, IF YOU WILL, IS WELL RECEIVED.

I FIND THAT THE KITCHEN DESIGNERS WHO ATTEND THESE SHOWS ARE MOST IMPRESSED BY THE ABILITY TO COMBINE MATERIALS INTO A WARM, COHESIVE CENTRAL HEART OF THE HOME. THEY CONSIDER THE BOOS PRODUCT LINE ADDITIONAL TOOLS OF THEIR TRADE TO EXPRESS THEIR CREATIVITY.

NOW, THERE'S A CHALLENGE FOR YOU !!!!

MORE OBSERVATIONS NEXT TIME..... PLEASE E-MAIL YOUR OBSERVATIONS AND ANY QUESTIONS YOU MAY HAVE. I WOULD ENJOY HEARING FROM YOU.

SINCERELY,

CHEF J. WARREN



# Fancy Handwork On a Cutting Board

By ELAINE LOUIE

**F**OUR years ago, Wylie Dufresne, 32, the chef who later opened 71 Clinton Fresh Food on Manhattan's Lower East Side, had an epiphany. He saw a tool that changed his life.

Mr. Dufresne was visiting Singapore, and there, in the Club Chinois, he watched as the Chinese chefs, each wielding a simple cleaver, deboned chickens, hacked ducks into perfect quarters and whacked garlic so that the peel flew. Using the same cleaver, they slivered ginger into pale golden threads, sliced celery so thin it was translucent and minced shiitake mushrooms into tiny, precise squares.

At that moment, Mr. Dufresne, who was trained at the French Culinary Institute in Manhattan, saw a difference between East and West.

"In France, there are hundreds of knives," he said, "and I have hundreds of knives. But the Chinese chefs did virtually all of their work with cleavers. I was amazed. They were on to something."

When he returned to Manhattan, Mr. Dufresne went to Chef Restaurant Supply on the Bowery and bought a No. 2 stainless-steel cleaver for \$12.95. "The Chinese have three different cleavers, at different weights and sizes," he said. "But at the end of the day, I like this one. It's the smoothness of the handle. It has a nice long blade. I can do fine work using the front."

At his apartment near Union Square, Mr. Dufresne slivered basil leaves into wavy wisps of green. He cut a scallion at a 45-



## ENLIGHTENMENT

Wylie Dufresne, below, has been one happy chef since he discovered that he can do with a cleaver what he previously did with dozens of knives.

degree angle, creating slender, pointy ovals, which make straight-cut scallions look crude. His movements were so quick, so rhythmic, so effortless, that the chopping could almost be missed in a blink.

The handle of the cleaver is welded onto the blade so that it is a sturdy, balanced instrument. "I can chop bones from here," Mr. Dufresne said, running his finger back from the center of the blade. "I've taken apart 25 ducks. I butcher chickens with it. You don't need anything else."

Well, maybe the Chinese don't, but he does. "I have not yet reached the level of manual dexterity of the Chinese chefs," he said. "I still reach for a serrated knife. I need a paring knife. And even this can't fillet a fish. You need a point."

A great cutting tool needs the right chopping board, and Mr. Dufresne found it in the most logical place: in the hands of another chef. Paul Kahan of Blackbird in Chicago introduced him to Boos Blocks, made since 1887

by John Boos & Company in Effingham, Ill. The board is a 10-pound chunk of maple, 20 by 15 inches and an inch and a half thick.

"I love the weight of it, the height of it, and it doesn't slide," he said. It makes other boards look ill proportioned. And unlike resin boards, this one does not nick deeply. (It sells for \$54 at [www.johnboos.com](http://www.johnboos.com).)

In October, Mr. Dufresne will take his cleaver and board to WD-50, his new restaurant at 50 Clinton Street. There, he will turn out some of his signature dishes, like marinated hamachi topped with duck cracklings and drizzled with walnut oil, and begin, cleaver in hand, to invent new ones.



Photographs by Tony Cendola/The New York Times



## KITCHENS

# Home Cooking

Finally, chef Susan Feniger cooks like a pro at home too

EDITOR WENDY SILVERSTEIN

PHOTOGRAPHER EDMUND BARR



**1** Susan Feniger, co-owner of the Border Grill restaurants ([bordergrill.com](http://bordergrill.com)) in California and Nevada, outside her kitchen in Crestwood Hills, California.

Until recently, the kitchens where chef Susan Feniger cooked were alarmingly disparate: state of the art at work, while at home, she says, "it took 40 minutes to boil water on an ancient electric range." Feniger remedied the situation by hiring Los Angeles architect Josh Schweitzer—who's married to her business partner, Mary Sue Milliken—to create a "very basic, functional" kitchen. "There isn't a lot of sophisticated equipment," she says, "but there's a super sink, an enormous cutting surface, and a great Viking range." •

focus

**2** The smooth stainless steel countertop, backsplash, and extra-deep sink meld a professional kitchen's prep and dishwashing stations into one compact unit. A Grohe pullout spray faucet (630-582-7711) allows for easy cleaning.

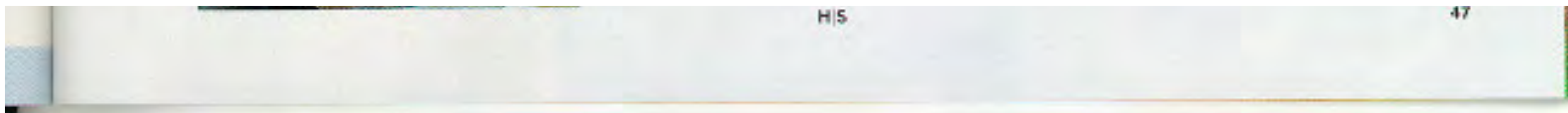
**3** "I love the look and power of the Viking range and hood [800-645-4641]," says Feniger. The stainless shelf above the range keeps freshly baked cookies warm.

**4** Feniger calls the 5-by-5-foot island her "Mesa Grande"; it's topped with a butcher block from John Boos (217-347-7701), which she treats weekly with mineral oil. The open shelves, lined with protective stainless steel, make it easy to access pans.

**5** The Fisher & Paykel dishwasher (800-863-5394) has two separate drawers "so it accommodates small loads without wasting water," says Feniger.

**6** Architect Josh Schweitzer took Ikea cabinets (800-434-4532) and faced them with custom pull-up doors that, he says, "get out of your way instead of sticking in your face." Feniger likes them because "I can keep them open and see all my dishes at once." A butter yellow KitchenAid mixer (800-541-6390) complements the woodwork.







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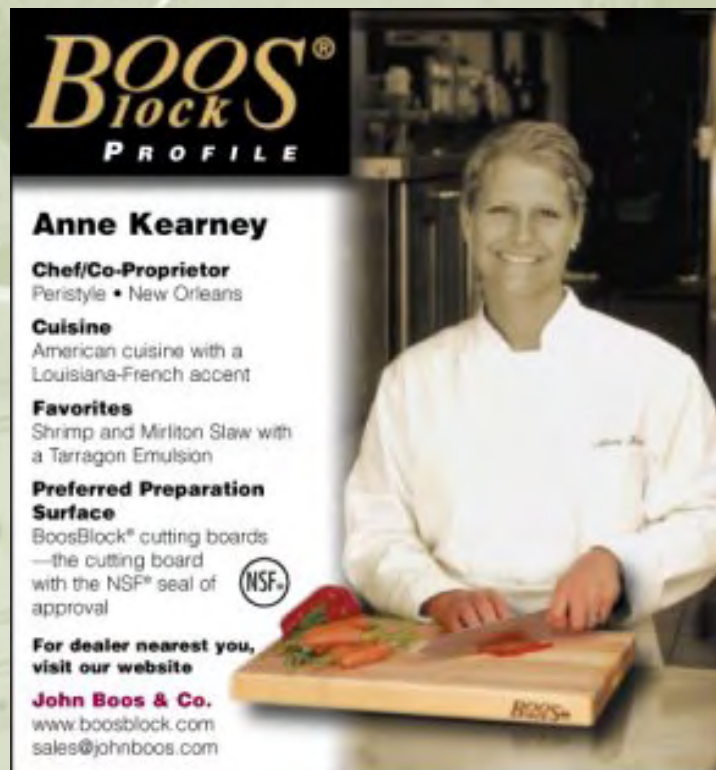
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## *Celebrity Chefs - Ads/Publications*



**BoosBlock®**  
PROFILE

**Anne Kearney**  
**Chef/Co-Proprietor**  
Peristyle • New Orleans

**Cuisine**  
American cuisine with a  
Louisiana-French accent

**Favorites**  
Shrimp and Mirliton Slaw with  
a Tarragon Emulsion

**Preferred Preparation  
Surface**  
BoosBlock® cutting boards  
—the cutting board  
with the NSF® seal of  
approval

**For dealer nearest you,  
visit our website**

**John Boos & Co.**  
www.boosblock.com  
sales@johnboos.com

The advertisement features a photograph of Chef Anne Kearney, a woman with blonde hair, wearing a white chef's coat. She is standing behind a wooden cutting board that has the BoosBlock logo on it. The background of the photo shows a kitchen setting with white cabinets and a countertop.





**profile**

**Paul Kahan**  
Chef: *Blackbird* • Chicago  
Cuisine: A blend of New American and French Classic  
Favorites: Seared sea scallops with fennel broth and orange.  
Preferred preparation surfaces: *Boosblock*® cutting boards by John Boos & Co.

Edge grain or end grain hard rock maple in more than 39 multi-functional designs and sizes.

*Boosblock*®, the board with the NSF® seal of approval.

Call: 426.342.7304  
John Boos & Company  
www.johnboos.com  
sales@johnboos.com/cuttingboards  
\*National Sanitation Foundation - New York, NY

**Boosblock**



**Boosblock**

**profile**

**Todd Slossberg**  
Executive Chef: The Century Room • Hotel Jerome • Aspen, CO  
Cuisine: American Regional Cuisine with Classic Influences  
Favorites: Grilled Colorado Trout with Lemon Sage Brown Butter and Spinach Orzo Pasta  
Preferred preparation surfaces: *Boosblock*® cutting boards by John Boos & Co.

*Boosblock*®, the cutting board with the NSF® seal of approval.

\*National Sanitation Foundation - New York, NY

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*Anne Kearney  
James Beard  
Award*





ANNE KEARNEY



PAUL KAHAN

[Biography Sketch](#)



TODD SLOSSBERG



*Ads &  
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## TV Shows

Ted Gravenhorst , standing by a famous sign etched into a "Boos Block" cutting board.



Chef Michael Lomonoco of N.Y. City's "Wild Blue" pictured





with Ted & Gail Gravenhorst in the TV kitchen. Notice the "Boos Block" in the background.



Preparing the set for Michael.



Standing in front of a very large "Boos Block" - a make-up artist prepares Chef Michael Lomonoco for live action.



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## *Aspen Food and Wine Festival 2002*

Ted Gravenhorst Sr. pictured w/10 best student chefs at the recent 2002 Food & Wine Festival in Aspen, Co.



Anne Kearney, a John Boos Profile Chef is flanked by Ted Gravenhorst Sr. on the left and husband Tom on the right. Photo is from the recently concluded 2002 Aspen Food & Wine Festival.



Ted Gravenhorst Sr. pictured w/Thomas Keller owner/chef of the French Laundry. Time Magazines Best USA Restaurant in 2001.



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*Anne Kearney  
James Beard  
Award*



Ted and Gail Gravenhorst pictured w/Carolyn O'Neil, noted TV Food Show personality. Carolyn will have a new show airing on PBS TV entitled "THE DISH".



Ted Gravenhorst , President of John Boos and Co. pictured with Jacques Pepin in front of a CUCINA GRANDE at the recent Gourmet Products Show. Jacques was doing demonstration cooking in the Lunt Silversmiths booth utilizing John Boos products.



Ted Gravenhorst, President of JB&C shown with wife Gail, conversing with Chef Todd Slossberg about the great meal they had just finished at the Hotel Jerome. They were attending the Aspen Food and Wine Show in Aspen, Colorado. Chef Todd is one of the John Boos profile chefs.



Ted Gravenhorst accepting award at the 1993 "Chefs in America Awards Ceremony" held in New York City's Carnegie Hall.





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Name:

Business Name

Address:

City, State & Zip Code

Type of Business

E-Mail:

(Required Field)

Phone:

Fax:



How did you hear about us?:

**Check the box next to the desired information:**

	Butcher Block Cutting Boards		Butcher Block Traditional
	Cucina Americana Work Tables		Cucina American Butcher Block and Stainless Carts
	Butcher Block Maple Work Tables		Stainless Steel Work Tables and Cabinets
	Poly Top Cutting Tables		Convenience Benches
	ProBowl Stainless Steel Sinks		BDL Wood Merchandising Display
	Butcher Block Counter & Island Tops		Butcher Block Work Bench (Tops Only)



Comments for additional information:





# John Boos & Co.

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Phone: (217) 347-7701 Fax: (217) 347-7705  
Web Site: [www.johnboos.com](http://www.johnboos.com) E-Mail: [sales@johnboos.com](mailto:sales@johnboos.com)



## CONFIDENTIAL CUSTOMER CREDIT APPLICATION

Legal Name of Business: \_\_\_\_\_  
Trade Style Name (if different from legal name): \_\_\_\_\_  
Address of Business: \_\_\_\_\_  
City, State, Zip Code: \_\_\_\_\_  
Phone Number: \_\_\_\_\_ Fax: \_\_\_\_\_ E-Mail Address: \_\_\_\_\_  
Years in Business: \_\_\_\_\_ Financial Statement: Attached \_\_\_\_\_ Will Send \_\_\_\_\_  
Ownership: Corporation \_\_\_\_\_ Partnership \_\_\_\_\_ Proprietorship \_\_\_\_\_

### Principal Owners or Stockholders:

Name	Street Address	City, State, Zip
_____	_____	_____
_____	_____	_____
_____	_____	_____

### Bank References: (At least one complete bank reference is required.)

Name	Mailing Address	Account Number
_____	_____	_____
_____	_____	_____

### Trade References: ( 6 complete trade references are required.) PLEASE INCLUDE FAX NUMBERS!

Company Name	1. _____	4. _____
Mailing Address	_____	_____
City, State, Zip	_____	_____
Phone Number	_____	_____
Fax Number	_____	_____
E-Mail Address	_____	_____

Company Name	2. _____	5. _____
Mailing Address	_____	_____
City, State, Zip	_____	_____
Phone Number	_____	_____
Fax Number	_____	_____
E-Mail Address	_____	_____

Company Name	3. _____	6. _____
Mailing Address	_____	_____
City, State, Zip	_____	_____
Phone Number	_____	_____
Fax Number	_____	_____
E-Mail Address	_____	_____

\_\_\_\_\_  
Authorized Signature

\_\_\_\_\_  
Title

\_\_\_\_\_  
Date



# MAPQUEST

- Effingham Apartment Movers
- Effingham Dentists
- Fishing Trips in IL
- Italy Vacation Packages



MAPQUEST

W Virginia Ave  
W Saint Louis Ave  
W Franklin Ave  
W Jefferson Ave  
W Shelby Ave  
W Edgar Ave  
W Richland Ave  
W Clinton Ave  
W Crawford Ave  
W Clark Ave  
W Lawrence Ave  
W Wabash Ave

N 4th St  
N 2nd St  
N 1st St  
N Engbring St  
N Willow St  
N Long St  
N Forest St  
N Oakridge St  
N Haney St

E Saint Louis Ave  
Market Ave  
E Jefferson Ave  
E Gordon Ave  
E Grove Ave  
E Temple Ave

Effingham

US 45  
US 33  
Conrail

Goodlife Dr  
Oakridge Cr  
Oakridge St  
Gordon Ave  
E Grove Ave  
Lynn Dr

S Linden St  
S Banker St  
S 5th St  
S 3rd St  
S 2nd St  
S 1st St  
S Rosewood St  
S Glenwood St  
S Oakwood St

Alley  
South St  
Old Maple St  
Linden St

0 300m 900ft

▲ NORTH ▲  
▲ WEST ▲  
▲ EAST ▲

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# John Boos & Co.

Since 1887

*Dealer/Rep  
Locator*

*John Boos  
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(AutoQuotes  
Format)*

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**Boos  
BlockS**

*Cutting Boards*

*Commercial  
Work Tables*



John  
**BOOS**  
Since 1887



*Kitchen  
Home Products*

*Commercial  
Sinks*

**PRO • BOWL**

**Boos  
BlockS**  
1887

*Kitchen  
Counter Tops*

*Display  
Fixtures*





[Merchants Selling John Boos' Products On-Line](#)

[Factory Rep Locator](#)





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## Dealers Selling On-Line

Websites not listed here, but offering John Boos & Co. products for sale, may not be authorized John Boos & Co. Dealers. Please e-mail us at [sales@johnboos.com](mailto:sales@johnboos.com) for further inquiries.

Name	Phone	Fax	E-mail	Web Address
125WEST, INC.	4102953917	4102953918	<a href="mailto:concierge@125west.com">concierge@125west.com</a>	<a href="http://www.125west.com">www.125west.com</a>
A-BEST FIXTURE COMPANY	3305352811	3305359950	<a href="mailto:ali@abestkitchen.com">ali@abestkitchen.com</a>	<a href="http://www.abestkitchen.com">www.abestkitchen.com</a>
BEYOND GOURMET	8779994940	4158410963	<a href="mailto:info@beyondgourmet.com">info@beyondgourmet.com</a>	<a href="http://www.beyondgourmet.com">www.beyondgourmet.com</a>
BOWL AND BOARD	6176610350	6176610305	<a href="mailto:info@bowlandboard.com">info@bowlandboard.com</a>	<a href="http://www.bowlandboard.com">www.bowlandboard.com</a>



<b>CAMPBELL'S GOURMET CTG</b>	5028936700	5028952796	<a href="mailto:mail@gourmetcottage.com">mail@gourmetcottage.com</a>	<a href="http://www.gourmetcottage.com/johnboos.htm">www.gourmetcottage.com/johnboos.htm</a>
<b>CHEF DEPOT</b>	6304347768	6308395252	<a href="mailto:chefdepot@yahoo.com">chefdepot@yahoo.com</a>	<a href="http://www.chefdepot.net/kitchentables.htm">www.chefdepot.net/kitchentables.htm</a>
<b>CHEF'S RESOURCE</b>	9499008081	9495819503	<a href="mailto:inforequest@chefsresource.com">inforequest@chefsresource.com</a>	<a href="http://www.chefsresource.com/kitfurjohboo.html">www.chefsresource.com/kitfurjohboo.html</a>
<b>CUTLERY AND MORE</b>	8006509866	8475451723	<a href="mailto:purchases@cutleryandmore.com">purchases@cutleryandmore.com</a>	<a href="http://www.cutleryandmore.com/boos.htm">www.cutleryandmore.com/boos.htm</a>
<b>FRONTGATE</b>	8004362100	8004362105	<a href="mailto:productspecialists@frontgate.com">productspecialists@frontgate.com</a>	<a href="http://www.frontgate.com/pdp.jsp?prod_key=2018">www.frontgate.com/pdp.jsp?prod_key=2018</a>
<b>GALASOURCE, INC.</b>	3037161319	3032258643	<a href="mailto:jimc@galasource.com">jimc@galasource.com</a>	<a href="http://www.galasource.com">www.galasource.com</a>
<b>GOURMET GALLERY</b>	7077764574	7077760798	<a href="mailto:bonet@widerview.com">bonet@widerview.com</a>	<a href="http://www.widerview.com/gourmet.html">www.widerview.com/gourmet.html</a>
<b>HOMECLICK.COM</b>	8006439990	7325931292	—	<a href="http://www.homeclick.com">www.homeclick.com</a>
<b>KESSENICH'S, LTD.</b>	6082495391	6082491628	—	<a href="http://www.kessenichs.com/boos.htm">www.kessenichs.com/boos.htm</a>
<b>KITCHEN ACCESSORIES UNLTD</b>	2033745425	2033730810	<a href="mailto:ack@kitchensource.com">ack@kitchensource.com</a>	<a href="http://www.johnboos-kau.com/welcome.html">www.johnboos-kau.com/welcome.html</a>
<b>KITCHEN KAPERS</b>	8564243400	8564244039	<a href="mailto:kitchenkapers@comcast.net">kitchenkapers@comcast.net</a>	<a href="http://www.kitchenkapers.com/johnboosbutbl.html">www.kitchenkapers.com/johnboosbutbl.html</a>



<b>KITCHEN UNIVERSE</b>	3054938737	3094159303	<a href="mailto:info@kitchen-universe.com">info@kitchen-universe.com</a>	<a href="http://www.kitchen-universe.com">www.kitchen-universe.com</a>
<b>METROKITCHEN. COM</b>	4043679993	4134512130	<a href="mailto:cs@metrokitchen.com">cs@metrokitchen.com</a>	<a href="http://www.metrokitchen.com/john_boos/">www.metrokitchen.com/john_boos/</a>
<b>REGESTER EQUIPMENT CO.</b>	3014479990	3014476306	<a href="mailto:mr55@mr55.com">mr55@mr55.com</a>	<a href="http://www.mr55.com/johnboos.html">www.mr55.com/johnboos.html</a>
<b>RESTAURANT EQUIP. WORLD</b>	4076799004	4076791699	<a href="mailto:shipconfirm@REWonline.com">shipconfirm@REWonline.com</a>	<a href="http://www.REWonline.com">www.REWonline.com</a>
<b>SELECT APPLIANCE</b>	6505889100	6505889108	—	<a href="http://www.selectappliance.com">www.selectappliance.com</a>
<b>SUR LA TABLE</b>	2066827175	2066136237	<a href="mailto:customerservice@surlatable.com">customerservice@surlatable.com</a>	<a href="http://www.surlatable.com">www.surlatable.com</a>
<b>WOOD, IRA &amp; SONS, INC.</b>	2706831233	2706831312	—	<a href="http://www.irawoodonline.com">www.irawoodonline.com</a>



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## *Care & Maintenance Products Dealers*

Please contact a dealer closest to you for purchase and shipment of our Mystery Oil and Ez-Do products.

Name & Address	Phone	Fax	E-mail	Web Address
WEST HAVEN LUMBER 741 WASHINGTON AVE.  <b>WEST HAVEN, CT</b> 06516	2039331641	0000000000	—	—
RICHELIEU BOSTON 51 CONCORD STREET  <b>NORTH READING, MA</b> 01864	9786640982	9786640983	—	<a href="http://www.richelieu.com">www.richelieu.com</a>



RICHELIEU AMERICA 7021 STERLING PONDS CT.  <b>STERLING HEIGHTS,            MI</b> 48312	8006195446	8008767454	—	<a href="http://www.richelieu.com">www.richelieu.com</a>
BETTER PLASTICS, INC. 1 MALLORY AVENUE  <b>JERSEY CITY, NJ</b> 07305	2013326777	2013324223	<a href="mailto:betterplastics@hotmail.com">betterplastics@hotmail.com</a>	<a href="http://www.betterplastics.com">www.betterplastics.com</a>
PACIFIC COAST SY L. L.C. -  <b>CLACKAMAS, OR</b> 00000	8777478021	5035577150	—	<a href="http://www.richelieu.com">www.richelieu.com</a>
NASHVILLE PLYWOOD INC. 415 27TH AVENUE NORTH  <b>NASHVILLE, TN</b> 37209	6153207877	6153200364	<a href="mailto:nashvilleplywood@aol.com">nashvilleplywood@aol.com</a>	—
PACIFIC COAST SY L. L.C. 16621 110TH AVE E.  <b>PUYALLUP, WA</b> 98374	8002276846	2538411429	—	<a href="http://www.richelieu.com">www.richelieu.com</a>



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## *Export Dealers*

Name & Address	Phone	Fax	E-mail	Web Address
BALTER SALES CO., INC. 209 BOWERY  NEW YORK, NY 10002	2126742960	2124605269	<a href="mailto:lorib@baltersales.com">lorib@baltersales.com</a>	—



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## *Factory Rep Locator*

Select Industry Type:



[Chef Jackets, Chef Coats, Chef Uniforms, Hotel and Restaurant Uniforms](#)

Crooked Brook's greatest asset (other than our apparel design studio in New York City, the gastronomic capital of the world ) is our international brand name recognition as the maker of the "World's Highest Quality Chef Jackets"™ (chef coats) and uniforms.

[ENTER](#)



Egyptian Cotton Chef Coats





For years chefs have been led to believe that Egyptian cotton is the premium fiber for chef's jackets; nothing could be further from the truth. With cotton, as with any agricultural product, there are many species, each with its own characteristics. These individual characteristics make some species more suitable for certain purposes than others (think of the many varieties of apples, rice, mushrooms, or potatoes and their differences). The growing region, soil, climate, skill of the grower, when and how it is harvested and processed, among other things, all have an effect on the results.

"Egyptian cotton chef coats" is about as descriptive as "Indian Ocean fish fillets". It sounds exotic but, "Egyptian cotton chef coats" only tells you that the chef's coats are made from some type of cotton, that came from somewhere in Egypt. It gives you no information about the variety of cotton, grade or staple length (short, medium, long or extra long), weave (twill? poplin? corduroy?), or the actual percentage of Egyptian cotton. Even if all of this information were available, what is the guarantee that you are really getting Egyptian cotton, if Egyptian cotton is one of your criteria for buying chef's jackets?

In the final analysis, all cotton grown in Egypt is Egyptian cotton, regardless of the variety, staple length or quality.

[Supima®](#)





One of the cottons that we use is the finest, most sophisticated cotton in the world, American Pima cotton, woven to our specifications into two fabrics: gabardine and pique. Grown exclusively in the American West and Southwest, this special fiber is up to 50% stronger than other cotton varieties, and is so rare that it represents just 3% of all the cotton grown in the United States.

The name Supima® is a licensed trademark owned by the Supima® Association of America, and is the consumer's only guarantee that a product is made of 100% Extra-Long Staple American Pima cotton.

Because of our unparalleled attention to detail in tailoring, we were awarded a Supima® Licensing agreement. These contracts are not awarded lightly. The applicants must meet requirements insuring the highest level of quality and integrity for any products bearing the Supima® brand. This is the only cotton used in Crooked Brook® chef jackets and uniforms.

Custom Made and Made to Order Chef Uniforms





All of our chef pants, coats, hats, aprons, and uniforms are designed, custom made or made to order in the U.S.A. by master tailors and their assistants. Our garments are not mass-produced by machine operators on an assembly line. You order it; we make it. We do not stock chef uniforms.

Many of our chefs (male and female), restaurants and hotels have their own uniform (pants, jacket, vest, shirt or apron) patterns.

We constantly search for unique buttons made of shell, horn, bone, leather, and nut that are hand picked and hand sewn on to each chef jacket.

With our large variety of styles, fabrics, collars, cuffs and pockets, more than 450 embroidery thread colors, 56 piping colors, and extensive line of buttons to choose from, your custom chef's coats and uniforms can be personalized in ways you never imagined.

#### The Original Women's Princesse Chef Coat <sup>TM</sup>

Our women's chef jackets have become the uniform for the most recognized women in the art and noble science of gastronomy. In the



late 80's - early 90's women began to choose cooking as a profession in unprecedented numbers, but chef uniforms for women were a sad state of affairs.

In order for a man's chef coat to fit a woman properly throughout the bust, hips and rear, more often than not; the back, neck, shoulders, and waist are too big and the sleeves are too wide and long.

Aware of the need for REAL women's chef coats; President, fashion designer, and patternmaker Pam Geren developed patterns to fit the neck, shoulders, bust, waist, rear, and hips of the female figure.

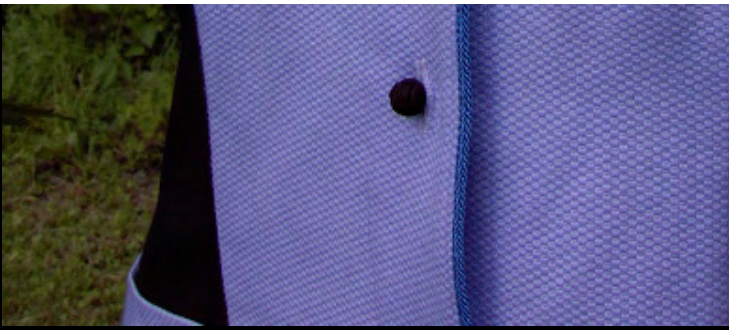
Women's chef coats are available in numerical sizes 2-26. For women whose size is considered petite, plus size or over size 20, we recommend that you call us to discuss your measurements to ensure a proper fit.

Knowing that very few women's body measurements correlate with the garment specifications of a given size, we offer women's chef jackets in what we call combination sizes. For example, if a woman's body measurements were 39-31-41 according to our size chart she would be our size 14. However, if her measurements were 39-33-43, she could order a 14 top, 16 bottom women's chef coat.

By using combination sizes maternity chef jackets can be made. The most popular style for a maternity chef coat is CBW106 because of the adjustable tie sides.







The feminine cut and impeccable tailoring of our women's fitted chef jackets, combined with the irresistible drape of Supima®, creates a look that personifies professional elegance.

### Custom Logo Embroidery

In addition to your uniform, your logo is one of many visual elements that is part of your business or corporate identity.

Not only will we custom design and manufacture your uniform; using our state-of-the-art digitizing and embroidery system, we can also embroider your logo.

Send us the artwork for your logo and we will give you a free estimate of the cost to digitize it, and the cost per embroidery stitch-out.

Chef jackets and uniforms are not the only items we can embroider your logo on. Once we have a digital embroidery file of your logo or design, we can embroider jackets, sweatshirts, fleece pullovers, baby bibs, blankets, shirts, caps, hats, tote bags, and just about any other wearable or promotional product that can be embroidered.

For more information and pricing on custom embroidery, please call us.





Not everything we do, have done, or are capable of doing is shown on our web site (we don't do "chili pepper pants"). We also design and manufacture casino, cruise line, yacht, resort, spa, restaurant and hotel uniforms. If you don't see what you are looking for, or have an idea, please call us to discuss details and we will try to design a chef coat or uniform tailored to your needs.

Since 1989, we have designed and manufactured chef jackets and uniforms for the world's most distinguished and discerning chefs, prestigious casinos, caterers, spas, hotels and restaurants. Our clients include *America's Test Kitchen* (the cooking program brought to you by *Cook's Illustrated*), *Food Network* hosts Mario Batali, Cat Cora, Rocco DiSpirito, Gale Gand and Sara Moulton among others. In addition, we also provide Alumni and Olympic team chef coats for the *Culinary Institute of America*.

You have probably seen our chef coats or uniforms and didn't know it, because we don't put our logo on the outside collar, cuff, pocket, or sleeve of our culinary apparel. On our chef jackets or uniforms, the only logo you will see is yours.

[ENTER](#)

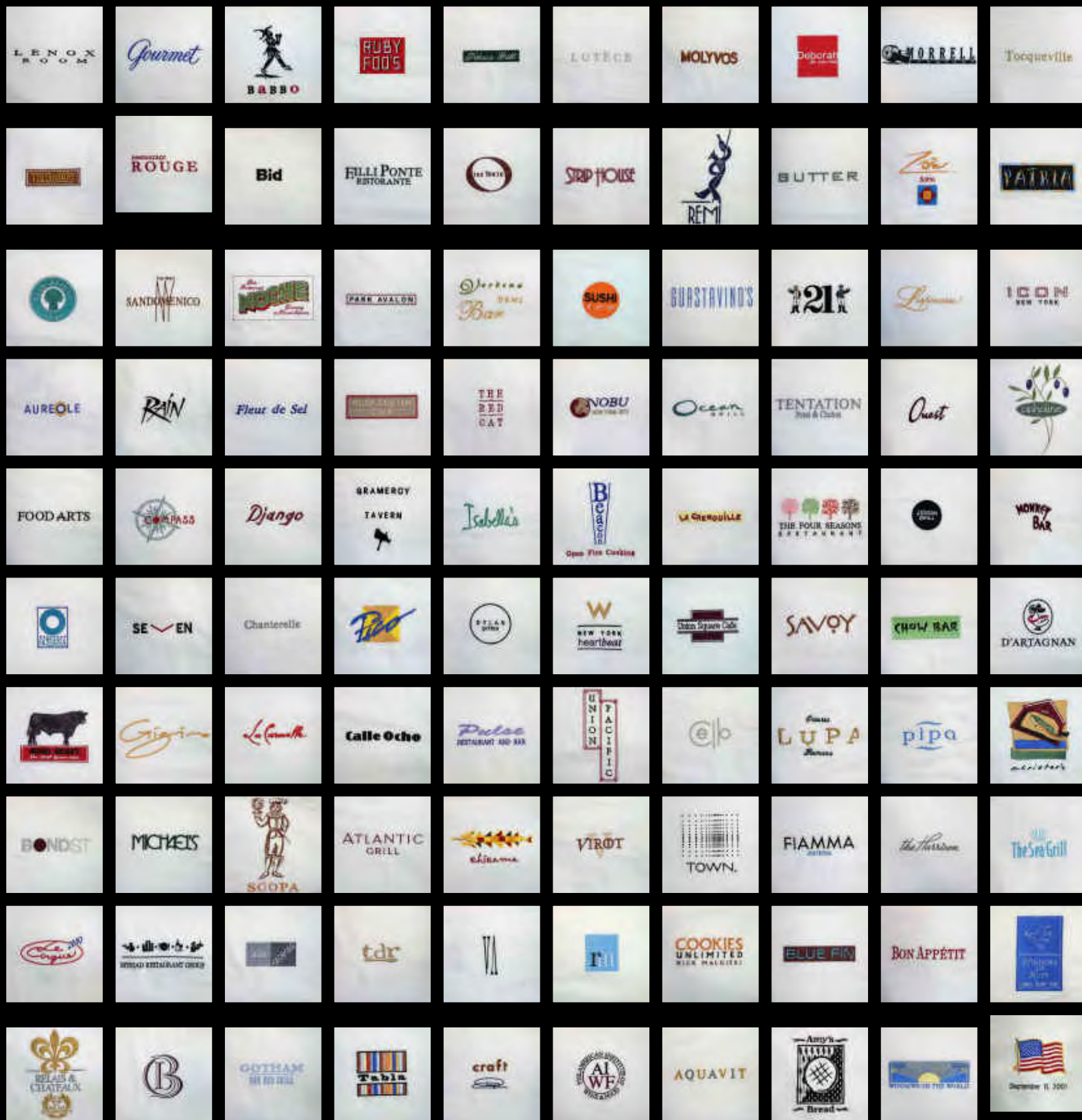
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Below is an image of the quilt (wall hanging) donated by Crooked Brook® and the Supima® Association of America to raise money for the [Windows of Hope Family Relief Fund](#).

It is made of Supima® cotton, with the embroidered logos of 109 New York City restaurants, epicurean organizations, and publications. This is a one-of-a-kind quilt and will not be reproduced.







From October 16-20, 2002, [Bon Appétit](#) presented a lifestyle event at Vanderbilt Hall in Grand Central Station, New York, NY, where this quilt was displayed for a silent auction. The minimum bid was not met. It will be put up for auction again; the place and date is yet to be determined.

[ENTER](#)

[BACK TO TOP](#)



7:00am - 7:00pm - 7 Days a Week

*Tel 315-733-1992 • Fax 315-292-1901 • 901 Broad St, 3rd Floor • Utica, NY 13501*

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# Effingham on the Net

[This is the Code](#)

[Amber Amber](#)

**Alert Ticker:**

During an active  
AMBER Alert the  
ticker changes to  
a yellow

background and  
provides details  
of the abduction.

[Click Here](#) to  
learn more about  
the AMBER Alert  
system and to  
add this ticker to  
your Web Site  
and your  
computer  
desktop, you  
could save a life.

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[Amber Sponsor](#)

[Dots - Click for](#)

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[Information.](#)





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**NEW!** -Premium  
Service

Online Payment

Your Account

Spam & Virus Center

Dial-Up Prices

Wireless Prices

**NEW RATES!**

Terms

**E-Mail**

Web Based E-Mail

Contact Us

**Support**

Network Status

Tech Support

Downloads

Knowledge Base

**Web Pages**

Local Links

Local Personal Pages

Local Business Pages

**Services**

Web Design

Web Hosting

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**Bsafe**  
**ONLINE.COM**  
Total Internet Security

It's about **MORE** than  
your computer's security.  
filter - anti-virus - firewall - more

**TRY US FREE**



**Effingham, IL**

Get the 10 day forecast

**63°F**  
Cloudy

**Feels Like: 63°F**  
**Humidity: 94%**  
**Wind: SE at 7 mph**

**Severe Weather**  
Garden Calendar  
For Your Lawn  
For Your Garden

The Weather Channel  
weather.com

Download Desktop Weather





**Mid-Valley Plumbing Supply Inc.**

**[www.midvalleyplumbing.com](http://www.midvalleyplumbing.com)**

**Store Hours (EST): Mon-Tues-Wed-Fri 8:00AM-4:30PM Thurs 8:00AM-7:00PM Sat 8:00AM-Noon  
PH: 800-378-7001**

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## **Welcome!**

**Mid-Valley Plumbing Supply** has been offering quality products for the home **since 1958**. Not an internet "e-tailer", we invite you to come visit our extensive showroom located in Northeast PA. However, for our friends out of the area, please browse through our site and feel free to [contact us](#) with any questions you might have.



Store Front

## **SHOWROOMS**

Click above to take a virtual tour of our products...





Pearl by Maax Sonnet Whirlpool



John Boos Harvest Table



KWC Systema Commercial Kitchen  
Faucet



Franke Manor House Kitchen Sink



Rohl's P

To receive a price, click here...

[Quote Request](#)

The official web-sites for the products that we are proud to showcase can  
be found here...

[Links](#)

Are you looking for the right person to do the job? Look no further...

[Local Contractor Listing](#)



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**Cut Costs  
Not Corners**



**dmsi** Software  
The Right Tools for Building Profit.



MARCH 12-13, 2006

TUCSON, AZ

**Registration for the NBMDA Spring Convention is  
now Open!**

Mark your calendar for the Spring Executive Management

Conference on **March 12-13, 2006** and plan to be in

**Tucson, AZ** at the **Omni Tucson National Golf Resort &**

**Spa.** The valuable networking and educational sessions are

designed exclusively for senior management from both

distributor and manufacturing firms. This event is designed for

members in both of our membership segments - SBPD & CIDA.

[Click here](#) to register.

NBMDA members receive deep discounts on most services offered at any

FedEx Kinko's 1000+ domestic locations. This service extends the

convenience and quality of FedEx Kinko's business services to members

when they are outside the office, with 24-hour access to the FedEx Kinko's

Network. [Activate Your Discounts Today!](#)



**The 2006 NBMDA Annual Convention and Tabletop**

**Business Session** will be held **November 3-4, 2006** at the

**Walt Disney World Dolphin Hotel in Orlando, Florida.**

Join your colleagues for two days of networking, education and

exhibits. [Click here](#) to learn more about exhibiting and

attending the Fall Convention.



**The deadline for submissions has been extended until March**

**15th!** How does your firm's employee compensation package stack up in the industry? The **2006 Compensation Survey** is a valuable tool which helps you determine where your compensation plan stands not only within the industry but also compared to other companies in distribution. The survey was be **distributed by e-mail in early January**. Don't miss the opportunity to participate in this extremely valuable survey. [Click here for more information.](#)

2002  
EMPLOYEE  
COMPENSATION  
REPORT

VOLUME I

**Allegory**



[What is NAFEM?](#)
[The NAFEM Show](#)
[Find Manufacturers](#)
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[For Members](#)


## Highlights ▶

### Mark Your Calendars

The NAFEM Show in 2007 takes place October 11-13 at the Georgia World Congress Center in Atlanta.

### Hot Off the Press!

NAFEM is pleased to announce that its CFSP Textbook, originally produced in 1995, has been revised and reissued as the **CFSP Study Guide**, "*An Introduction to the Foodservice Industry*." Featuring a soft cover and new and updated material, the study guide is a comprehensive resource tool to use in preparation for the CFSP written examination, or just to keep pace with the ever-changing foodservice equipment & supplies manufacturing industry. [Order yours today!](#)

### 2005 Programs & Services

See all the NAFEM activities slated this year in a convenient, month-by-month outline of events. [▶Read More](#)

### NAFEM's 2004 Size & Shape of the Industry Study

More comprehensive than ever before! Order your copy of the 2004 results [today](#).

### NAFEM in print

Read the recent edition of NAFEM's quarterly membership publication. [▶Read More](#)

### NAFEM for operators

Read this informative quarterly newsletter, produced for 10,000+ foodservice operators. [Read More](#)

## Quick Resources ▶

- [Archives](#)
- [CFSP](#)
- [Directories & Links](#)
- [Industry Calendar](#)
- [International](#)
- [Publications](#)
- [Resources](#)
- [Standards & Research](#)



[What is NAFEM?](#) | [The NAFEM Show](#) | [Find Manufacturers](#) | [Events](#) | [For Members](#)

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161 North Clark Street, Suite 2020  
Chicago, IL 60601

T: +1.312.821.0201 • F: +1.312.821.0202 • e: [info@nafem.org](mailto:info@nafem.org)



## LOCATION

Las Vegas Convention Center  
3150 South Paradise Road, North Hall  
Las Vegas, NV 89109-9096  
[View Map for Las Vegas Convention Center](#)

## DATES

**Tuesday, May 9, through  
Thursday, May 11, 2006**

Tuesday, May 9th: 9:30AM-5PM  
Wednesday, May 10th: 9:30AM-5PM  
Thursday, May 11th: 9:30AM-3PM

## MARKETS REPRESENTED

Cookware, kitchen gadgets, cutlery, specialty appliances (electric and non-electric), tabletop, decorative accessories, and kitchen textiles, home storage items, lifestyle furnishings, specialty foods.

## PROFILE OF ATTENDEES

Specialty & department stores, mail order/catalog companies, gift/gourmet shops; mass merchandisers/discounters; hardware stores, home & garden centers, e-tailers, importers/exporters, distributors and manufacturers representatives.

## PRE-SHOW WORKSHOP:

### THE PHILOSOPHY, THE ART, THE SCIENCE OF BUYING

Date: Monday, May 8, 2006  
10:30 A.M. - 5:00 P.M.

Are you an independent specialty retailer looking to put more profits on the bottom line? Then be sure to attend this pre-Show workshop, brought to you by The Las Vegas Gourmet Housewares Show® and HTI Buying Group.

**This is the only time this workshop will be presented in 2006 and there will be no ticket sales at the door, so reserve your spot now!**

Fee Includes Workshop, All Materials, Buffet Lunch, Break and Cocktail Party.

[Click here to register for this event](#)



# SHOW RULES

- This Show is for trade only. Individuals who cannot document their direct, professional affiliation to the trade will not be admitted.
- Anyone registering on-site will be charged an admission fee.
- Suppliers to the trade and non-exhibiting manufacturers must register on-site as guests and will be charged a registration fee.
- Advertising agencies and Public Relations firms of exhibitors must register on-site at Exhibitor Registration where they may receive complimentary guest badges. Please bring documentation of your affiliation to the exhibitors you represent.
- Children under the age of 14 are strongly discouraged from attending and are only eligible to receive guest badges on-site. They must be accompanied by a registered attendee and will be charged an admission fee.
- Luggage carts on the Show floor are strongly discouraged
- Registration closes at 5:00 pm on Tuesday through Wednesday, and at 3:00 pm on Thursday.
- Under no circumstances will strollers be allowed on the exhibit floor.
- Permission must be granted by the exhibitor before taking any photographs.
- This is a wholesale market and attendees will not be allowed to remove merchandise from the Show. All orders must be shipped.

[Contact Us](#) | [Sitemap](#) | [Terms & Conditions](#)



co-located with  
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See us at:

**International Home & Housewares  
Show 2006**

McCormick Place / Chicago, IL  
March 12-14, 2006  
**Booth # S768**

**K/BIS Kitchen & Bath Industry  
Show 2006**

McCormick Place/Chicago, IL  
April 21-23, 2006  
**Booth # 8714**

**Gourmet Housewares Show 2006**

Las Vegas Convention Center/Las  
Vegas, NV  
May 9-11, 2006  
**Booth #2835**





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## John Boos & Co. Order Status Inquiry

Enter your ten digit Acct. #: (required field) (Numbers only - no dashes.)

Enter your six digit Acknow. #: (required field) (Do not include the leading "C")

Both of the above required fields are available on the ***John Boos & Co. ORDER ACKNOWLEDGMENT.***

Order Status information is available for all in-house orders and for any shipment made within the past 30 days.



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## *Dealer Locator - Cutting Board Products*

Select a State/Country:



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## *Dealer Locator - Home Products*

Select a State/Country:



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## *Dealer Locator - Kitchen Counter Tops*

Select a State/Country:



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## *Dealer Locator - Commercial Products*

Select a State/Country:



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## *Company News*

*Anne Kearney  
James Beard  
Award*

*Ming Tsai &  
John Boos & Co.*

*Ming Tsai  
James Beard  
Award*

[Mosshaim/Boos Press Release](#)

[Boos Blocks Featured in New York Times](#)

[Testimonials](#)

*Industry News*

*New Products*

*New Dealers  
& Distributors*

*Publicity*



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James Beard  
Award*

*Ming Tsai &  
John Boos & Co.*

*Ming Tsai  
James Beard  
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[Testimonials](#)

[Ted Gravenhorst and Sam Goldwyn](#)

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## *New Products*

[Commercial Pro Chef Cooktops](#)

[American Heritage Collection](#)

[Hanging Pot Racks](#)

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## *New Dealers & Distributors*

[Direct Link to Ming Tsai's On-Line Store](#)  
[Dealer Testimonial - "Someone's In The Kitchen"](#)

*Food Service*

*Gourmet*



*KCT Distrib.  
"Maple Counter  
Tops"*

*Dealers Selling  
On-Line*



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## *New Food Service Dealers & Distributors*

Harry C. Danciger & Associates  
3427 Park Avenue  
P. O. Box 11183  
Memphis, TN 38111  
Phone/Fax: (901) 323-1005  
E-Mail: [Danciger@earthlink.net](mailto:Danciger@earthlink.net)

Dickinson Contract Marketing  
900 Apple Hill Road  
Cincinnati, OH 45228  
Phone: (513) 231-3733  
Fax: (513) 231-3722  
E-Mail: [jaydick@one.net](mailto:jaydick@one.net)

*Gourmet*

*KCT Distrib.  
"Maple Counter  
Tops"*

*Dealers Selling  
On-Line*



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*Food Service*

*KCT Distrib.  
"Maple Counter  
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*Dealers Selling  
On-Line*



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**WE GOT IT COVERED**

*Food Service*

*Gourmet*

*Dealers Selling  
On-Line*



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*Food Service*

*Gourmet*

*KCT Distrib.  
"Maple Counter  
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[Meet Nationally Known Media Personality and Celebrity Chef J. Warren](#)  
[Direct Link to Ming Tsai's On-Line Store](#)

*Anne Kearney  
James Beard  
Award*

*Ming Tsai &  
John Boos & Co.*

*Ming Tsai  
James Beard  
Award*

*Consumer  
Publications*



*TV Shows*

*Aspen Food &  
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*Press  
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[New Counter Top Ad](#)

[New Trade Ad](#)

*TV Shows*

*Aspen Food &  
Wine Festival*

*Press  
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## TV Shows

Ted Gravenhorst , standing by a famous sign etched into a "Boos Block" cutting board.



Chef Michael Lomonoco of N.Y. City's "Wild Blue" pictured





with Ted & Gail Gravenhorst in the TV kitchen. Notice the "Boos Block" in the background.



Preparing the set for Michael.



Standing in front of a very large "Boos Block" - a make-up artist prepares Chef Michael Lomonoco for live action.



***Consumer  
Publications***

***Aspen Food &  
Wine Festival***

***Press  
Releases***



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## *Aspen Food and Wine Festival 2002*

Ted Gravenhorst Sr. pictured w/10 best student chefs at the recent 2002 Food & Wine Festival in Aspen, Co.



Anne Kearney, a John Boos Profile Chef is flanked by Ted Gravenhorst Sr. on the left and husband Tom on the right. Photo is from the recently concluded 2002 Aspen Food & Wine Festival.



Ted Gravenhorst Sr. pictured w/Thomas Keller owner/chef of the French Laundry. Time Magazines Best USA Restaurant in 2001.



***Consumer  
Publications***

***TV Shows***

***Press  
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[Lyptus Case Study](#)

[Boos Blocks Featured in New York Times](#)

[Ted Gravenhorst and Sam Goldwyn](#)

[Aspen Food & Wine Festival 2002](#)

[Susan Finiger at home with her new kitchen and Boos Block Island top](#)

*Consumer  
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*TV Shows*

*Aspen Food &  
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**Boos**<sup>®</sup> *Kitchen Counter Tops*  
**Block**















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**More than just a countertop:** Butcher block countertops are a perfect melding of beauty and function. Made from hard rock maple or Appalachian red oak, these natural solid-surface tops impart a warm friendly glow to any kitchen.

**Ultra Premium Countertops:** The Logical Choice Chefs prefer butcher block maple for all slicing, dicing, and chopping duties. Bakers choose it for preparation and rolling dough. No other countertop surface offers the functional advantages of butcher block, and they are priced far below other solid-surface tops.

**The Beauty:** Ultra Premium says it all. These counter tops are manufactured from the finest hard rock maple. Rails are cut, selected, and matched for appearance, thus assuring the uniformly rich and clean appearance that is desired by many discriminating customers. These rails are bonded edge to edge with FDA approved adhesives and then subjected to applied heat under enormous pressure to build the counter top. The full length rails that comprise the top provide an unbroken appearance over the length of the product. As one



can readily imagine, it is extremely difficult to process the natural wood into a product that provides the desired uniformity and appearance that customers prefer, but John Boos & Co. has been doing an excellent job of it for more than 100 years.

We're proud that we remain the standard by which all others are measured when it comes to providing Boos Block Counter Tops.

**Hard Sugar Maple:** Northern sugar maple is one of the hardest and most durable woods known to man. Nearly 115 years experience building quality butcher block assures you of a kitchen countertop that will last a lifetime.

**Easy Care:** The penetrating oil finish can be quickly wiped clean with a damp cloth. If scars or stains do appear, they can be easily removed by sanding the area. An application of mineral oil brings the area back to like-new condition. Your solid wood countertop is the only area in the kitchen with a renewable surface.



#### [Hard Rock Maple Kitchen Counter Tops & Backsplashes](#)

[Click Here For Sizes & Pricing](#)

[Spec. Sheet \(PDF Format\)](#)

- John Boos Ultra Premium Countertops Shown In Hard Rock Maple. Available In A Variety Of Depths And Lengths.
- 1-1/2" Thickness (48" Wide Tops 1-3/4" Thick)
- Standard Penetrating Oil Finish
- Optional Semi-Gloss Varnique Finish
- All Full Length Rails
- Edge Grain Construction





## [2-1/4" & 3" Thick Hard Rock Maple Kitchen Counter Tops](#)

[Click Here For Sizes & Pricing](#)

[Spec. Sheet \(PDF Format\)](#)

- New Ultra Premium Island Tops In Hard Rock Maple
- 2-1/4" & 3" Thickness
- Standard Penetrating Oil Finish
- Optional Semi-Gloss Varnique Finish
- All Full Length Rails
- Edge Grain Construction



## [Appalachian Red Oak Counter Tops & Backsplashes](#)

[Click Here For Sizes & Pricing](#)

[Spec. Sheet \(PDF Format\)](#)

- John Boos Countertops Shown In Appalachian Red Oak. Available In A Variety Of Depths And Lengths.
- 1-1/2" Thickness (48" Wide Tops 1-3/4" Thick)
- Standard Penetrating Oil Finish
- Optional Varnique Finish
- All Full Length Rails
- Edge Grain Construction

## [End Grain Island Tops](#)

[Click Here For Sizes & Pricing](#)

[Spec. Sheet \(PDF Format\)](#)

- John Boos Hard Rock Maple End Grain Butcher Block Island Tops
- Thickness: 2-1/4", 3", 4" or 7"
- Widths: 25", 27", 32", or 38"
- Oil Finish
- 1/4" Radius Top Edges & Corners





- True Butcher Block Construction



[EZ-DO Non-toxic Polyurethane Gel](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- EZ-DO Wipe On Polyurethane Gel Is The Best Product For Dining, Furniture Finishes. This Gel Seals And Protects Wood Surfaces In One Easy Step. This Food-Safe Poly Gel Is Recommended For Our Varnique And Oil Finish Tops.

[Boos Mystery Oil](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- John Boos Mystery Oil Is Recommended For Care Of Tops And Blocks That Are Used As A Working, Cutting Surface. This Fine Oil Is A Mixture Of Mineral Oil, Linseed Oil And Tung Oil And Will Give Your John Boos Product The Same Quality Finish As The Factory.
- We Recommend Oiling Your Tops Or Blocks Every 4-6 Weeks. This Food-Safe Oil Finish Keeps Your Blocks Looking New.





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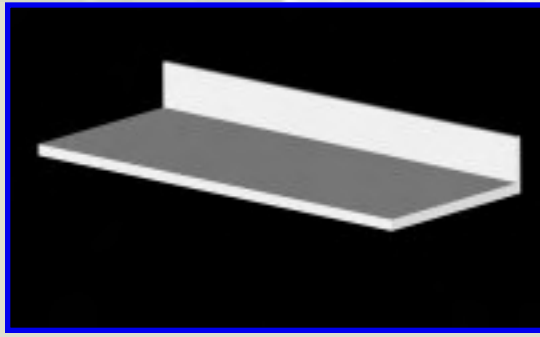
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## ***Commercial Grade Stainless Steel Counter Top***

*Adding beauty to the kitchens of today and the future.*







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**Stainless Steel:** Heavy duty 16ga thickness; high nickel content type 304 stainless; #3 polish

**Underlayment:** 1-1/2" thick premium MDF; Melamine backing, finished on all edges

**Options:** 4" Stainless steel backsplash material (5-1/2" OAH) drilled for attachment to counter or wall.

Also available with integral 6" boxed backsplash on 25" widths only

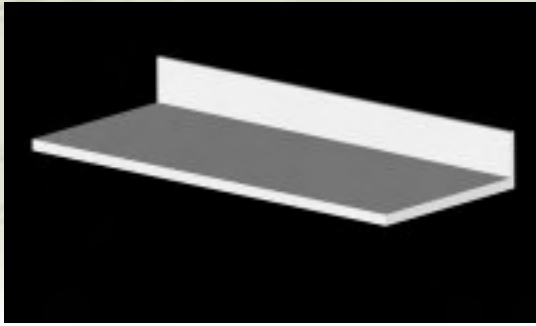
\*For quote contact our countertop distributors and dealers



[SS Counter Tops](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)

- Sink Or Stove Cutout Available
- Rectangles Available Only, No Miters Or Special Edges
- Available In Standard Widths Of 25", 32" And 38". Standard Length 24"-120" Finished On All Four Sides Ready For Installation.





[SS Counter Tops With SS 6" Boxed Backsplash](#)

[Click Here For Sizes & Pricing](#)

[Spec. Sheet \(PDF Format\)](#)

- Stainless Steel Tops With 6" Boxed Backsplash In 25" Width Only.



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**Boos**<sup>®</sup> *Cutting Boards*  
**Block**



















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**Paul Kahan**  
Head Chef  
Blackbird  
Chicago, IL

*Paul Kahan, known for his "crisp, clean food," which is a blend of new American and French classic, was chosen as a Food and Wine magazine Best New Chef in 1999.*

*"BoosBlock® cutting boards are made with the best materials and are built to last under the duress of any chef. They've stood the test of time in my kitchen," said Kahan. "I'm proud to say that I use, and will continue to use, BoosBlock® professional products."*

BoosBlock® professional cutting boards are FDA-approved and are used in some of the finest restaurants in the country. Pro-Chef professional cutting boards are manufactured from hard rock maple.

Available in end grain and edge grain. BoosBlock® Professional Cutting Boards are used by professional chefs throughout the United States and have been awarded the Gold Medal Award by Chefs of America. Available in more than 39 shapes and sizes to fit any need. All boards are manufactured with hard rock maple and are National Sanitation Foundation (NSF) approved.

John Boos & Co. is the number one supplier of butcher blocks, countertops and cutting boards to restaurants, butchers...and even the White House.

BoosBlock® cutting boards are manufactured by John Boos & Co. based in Effingham, Illinois. Since its inception in 1887, John Boos & Co. strives to provide the highest quality products to the most discriminating consumers.

John Boos & Co. BoosBlock® butcher blocks and cutting boards can be seen in the restaurants of celebrity chefs across the United States. They are used in high profile television programs weekly, such as those on The Food Network. John Boos & Co. has the distinct honor of being one of the 22 companies awarded the Gold Medal for Excellence in Foodservice Equipment by the Chefs of America in 1994.





[R-Boards 1-1/2" Thick - Reversible](#)

[Click Here For Sizes & Pricing](#)

[Spec. Sheet \(PDF Format\)](#)

- Hard Maple Edge Grain Construction
- 1-1/2" Thick - Reversible
- Hand Grips
- Natural Oil Finish



[RA-Boards 2-1/4" Thick - Reversible](#)

[Click Here For Sizes & Pricing](#)

[Spec. Sheet \(PDF Format\)](#)

- Hard Maple Edge Grain Construction
- 2-1/4" Thick - Reversible
- Hand Grips
- Natural Oil Finish



[Countertop Boards - Gravy Groove \(Lip\) - Reversible](#)

[Click Here For Sizes & Pricing](#)

[Spec. Sheet \(PDF Format\)](#)

- Hard Maple Edge Grain Construction
- 1-1/4" Thick - Reversible
- One Side With Gravy Groove
- Natural Oil Finish





### [Chinese Chopping Block - Non-Reversible](#)

[Click Here For Sizes & Pricing](#)

[Spec. Sheet \(PDF Format\)](#)

- Hard Maple End Grain Construction
- 4" Thick - Non-Reversible
- Natural Oil Finish



### [Mezzulana Board](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- End Grain Northern Hardwood Construction
- 10"x10"x2" Thick
- Concave Bowl Rotates Product Being Chopped To The Center
- Stainless Steel Double Bladed Rocker Knife
- Cut-out Base Permits Dish To Be Partial Slid Underneath For Ease Of Emptying Contents
- Natural Oil Finish



### [Professional - Reversible](#)

[Click Here For Sizes & Pricing](#)

[Spec. Sheet \(PDF Format\)](#)

- Hard Maple Edge Grain Construction
- Available 1-1/4" or 1-1/2" Thick - Reversible
- Gravity Groove (All Models); Model SLIC With Tree Pattern Liquid Moat And Stainless Pins
- Natural Oil Finish



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[Gift Collection - w/ 4 Wood Legs](#)

[Click Here For Sizes & Pricing](#)

[Spec. Sheet \(PDF Format\)](#)

- Hard Maple
- Available Edge Grain (Models B9S, B12R, B12S) or End Grain (Models MCB1, MCR1, MCS1) Construction
- W/ 4 Wood Legs
- Available In Several Thicknesses
- Natural Oil Finish



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[Chop-N-Slice - Reversible](#)

[Click Here For Sizes & Pricing](#)

[Spec. Sheet \(PDF Format\)](#)

- Hard Maple Edge Grain Construction
- Available In Several Thicknesses - Reversible
- Radius Corners
- Natural Oil Finish

[Cutting Board Display Rack \(Cutting Boards not included\) Shipped KD](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available





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### [EZ-DO Non-toxic Polyurethane Gel](#)

[Click Here For Sizes & Pricing](#)

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- EZ-DO Wipe On Polyurethane Gel Is The Best Product For Dining, Furniture Finishes. This Gel Seals And Protects Wood Surfaces In One Easy Step. This Food-Safe Poly Gel Is Recommended For Our Varnique And Oil Finish Tops.







[Boos Mystery Oil](#)  
[Click Here For Sizes & Pricing](#)  
Spec. Sheet Not Available

- John Boos Mystery Oil Is Recommended For Care Of Tops And Blocks That Are Used As A Working, Cutting Surface. This Fine Oil Is A Mixture Of Mineral Oil, Linseed Oil And Tung Oil And Will Give Your John Boos Product The Same Quality Finish As The Factory.
- We Recommend Oiling Your Tops Or Blocks Every 4-6 Weeks. This Food-Safe Oil Finish Keeps Your Blocks Looking New.



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*Butcher Block Collection*

**Boos<sup>®</sup>**  
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**A gourmet's dream comes true!** With design and workmanship that embody many years of experience, the White House table is functional as a work table against the wall or as an island



centerpiece.

**Professional Butcher Blocks and Work Tables!** Built from select Northern hard rock maple, our butcher blocks will last for generations.

They're made to professional standards by John Boos & Co., supplier to butchers, restaurants, and the White House kitchen. The end grain work surfaces are easy on knives and resist nicks and gouges. Unique features, such as the coved backsplash, are why the White House table and other John Boos products are preferred by many consultants, designers, and architects. High standards further attribute to the FDA and NSF safety listings.



["A" Block 10" Deep](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)

- Stands 34" Tall
- Solid Hard Rock Maple With End Grain
- Butcher Block Is 10" Thick
- Varnique/Oil Finish



["PCA" Block 10" Deep](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)

- Stands 34" Tall
- Solid Hard Rock Maple With End Grain
- Butcher Block Is 10" Thick
- Legs Tapered At The Bottom
- Knife Holder
- Oil Finish





[Gathering Block](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)

- 4" Thick End Grain Hard Maple Top With Varnique Finish
- One Wicker Basket (Accessible Either Side)
- Slatted Shelf
- Distressed Finish
- Various Stain Options Available
- 36" High Overall



["GB" Gourmet Block Cart](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)

- Stands 36" Tall
- Solid Hard Rock Maple With End Grain
- Butcher Block Is 4" Thick
- Tapered Legs
- Slatted Lower Storage Shelf
- Optional: Heavy Duty Casters





["SARB" Saratoga Farm Block](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)

- Stands 32" High
- Solid Hard Rock Maple With End Grain Work Surface
- Butcher Block Is 4" Thick



["PPB" Pro Prep Block](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)

- Stands 36" High
- Solid Hard Maple With End Grain Work Surface
- Butcher Block Is 4" Thick
- Maple Slatted Undershelf
- Available With Dovetailed Drawer With Natural Maple Front (Sold Separately)
- Two 1-1/4" Round Stainless Steel Towel Bars
- Available With Maple Pot Rack With Stainless Steel Bar & Hooks (Sold Separately - See Below)





["POTR" Pro Prep Pot Rack](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)

- 1" Thick Hard Rock Maple
- Oil Finish
- With A 3/16" Stainless Bar And Stainless Hooks
- Stands 34" Above Work Surface



["AA" Block 16" Deep](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)

- Stands 34" Tall
- Solid Hard Rock Maple With End Grain
- Butcher Block Is 16" Thick
- Square Legs
- Varnique/Oil Finish



["BB" Reversible Block 6" Thick \(Note: Block Only\)](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)

- Solid Hard Rock Maple With End Grain
- Reversible Butcher Block Is 6" Thick
- With Optional Commercial Foodservice Grade 300 Series Stainless Base Stands 34" Tall





["BBS" Stainless Steel Stand for "BB" Block](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)



[Cucina Macellaio](#)  
[Click Here For Sizes & Pricing](#)  
Spec. Sheet Not Available

- 12" Thick End Grain Hard Maple Block With Varnique Finish
- Available In Natural Maple Only
- 34" High Overall





### Ragazzo II

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 16" Thick End Grain Hard Maple Block
- Stainless Steel Corner Plates
- Available In Natural Maple Only
- 34" High Overall



### Cucina Laforza 6" Thick Hard Maple Butcher Block (End Grain)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 24" x 24" x 35-1/2" High
- 6" Thick, End Grain Maple Butcher Block
- Varnique Semi-Gloss Finish
- Food Service Grade Type 304 SS Frame
- Stainless Steel Lower Shelf
- Adjustable Feet For Leveling





[CUCINA PREMO 4" Thick Hard Maple \(Butcher Block Style\)](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- Hard Maple Butcher Block Top 4" Thick
- Food Service Grade Stainless Steel Shelf
- Maple Legs
- Dovetailed Maple Drawer With SS Front
- SS Towel Bars
- Maple Pot Rack With SS Bar & Hooks
- 36" High Overall



[Cucina Rustica - 4" Thick Hard Maple Top \(End Grain\)](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- Stands 34-1/2" High
- Solid Hard Rock Maple With End Grain
- Butcher Block Is 4" Thick
- Larger Size Includes Two Dovetailed Maple Drawers, Smaller Size Includes One Drawer





[Appliance Center](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)

- Stands 36" High
- Solid Hard Maple
- 1-1/2" Thick Edge Grain Work Surface
- Two Solid Lower Shelves
- Radius Corners
- Electrical Outlet Strip



[Cucina Rustica With Shelf 4" Thick End Grain Maple](#)  
[Top](#)

[Click Here For Sizes & Pricing](#)  
Spec. Sheet Not Available

- Stands 34-1/2" Overall
- 4" Thick End Grain Top
- 48" Length Standard With Two Drawers
- 30" Length Standard With One Drawer
- Solid Maple Shelf



[Country Work Table](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)

- Stands 36" Tall
- Solid Hard Rock Maple With 1-3/4" Edge Grain
- Standard Oil Finish
- Shown With Optional Lower Shelf
- Maximum Of Two Shelves
- Optional Accessories: Towel Rack, Casters, Drawer And Shelf





[White House Table](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)

- Overall Dimensions: 48" x 24" - Stands 36"
- Solid Hard Rock Maple With Edge Grain Top, 1-3/4" Thick With A 4" Tapered Coved Backsplash
- Slatted Lower Storage Shelf
- Standard Oil Finish
- Optional Accessories: Wicker Baskets



[Deluxe Culi Cart](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)

- Overall Dimensions: 36" x 24" - Stands 36"
- Solid Hard Maple 1-1/2" Thick Edge Grain Top
- Standard Oil Finish
- 12" Drop Leaf, Two Towel Pegs, Slatted Lower Shelf, Casters, Knife Holder With Blade Shield, 15" Utensil Drawer, And Electrical Outlet Strip



[TownHouse Table](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)

- Stands 36" High
- 1-1/2" Thick Solid Hard Maple Edge Grain Top
- Slatted Lower Shelf
- Standard Oil Finish





[Kitchen Island Bar](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)

- Stands 36" High
- Solid Hard Rock Maple 1-3/4" Edge Grain Top
- Standard Oil Finish
- 8" Drop Leaf, Drawer And Two Slatted Lower Shelves
- Wood Utensil Drawer Is Standard But Not Pictured
- Two Corners With 2" Radius



["CPB" Park Bench With Back](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)

- Solid Hard Rock Maple Or Appalachian Red Oak
- Heavy-Duty 2" Square Black Base
- Clear Tuff-Var Finish



["CPF" Park Bench Without Back](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)

- Solid Hard Rock Maple Or Appalachian Red Oak
- Heavy-Duty 2" Square Black Base
- Clear Tuff-Var Finish





### [EZ-DO](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- EZ-DO Wipe On Polyurethane Gel Is The Best Product For Dining, Furniture Finishes. This Gel Seals And Protects Wood Surfaces In One Easy Step. This Food-Safe Poly Gel Is Recommended For Our Varnique And Oil Finish Tops.



### [Boos Mystery Oil](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- John Boos Mystery Oil Is Recommended For Care Of Tops And Blocks That Are Used As A Working, Cutting Surface. This Fine Oil Is A Mixture Of Mineral Oil, Linseed Oil And Tung Oil And Will Give Your John Boos Product The Same Quality Finish As The Factory.
- We Recommend Oiling Your Tops Or Blocks Every 4-6 Weeks. This Food-Safe Oil Finish Keeps Your Blocks Looking New.



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## *Hanging Pot Racks*







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### About This Collection:

A fresh new look in ceiling hung pot racks offers the appearance of custom design at the price of the mundane standard racks you see everywhere else. Rise above the ordinary with the Boos Gourmet Pot Rack offerings. New for 2003.



[Etegere de Pot](#)  
[Click Here For Sizes & Pricing](#)  
Spec. Sheet Not Available

- Accented With Warm LYPTUS Frame
- Black Powder Coat Support Arms
- Stainless Steel Tubular Inset Partitions Allow For Hanging Stainless Pot Hooks (12 Each) Included
- Includes (2) 1 Foot Sections Of Chain & (2) `S` Hooks





[Gourmet - POT TRAK](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)

- 3 Concentric Rectangles Of Beautiful Northern Hard Rock Maple
- Stainless Steel Connector/Spacers Allow For Hanging Items Around Circumference Of Entire Rack
- Overall Size Is 48"x24"
- 12 Heavy Stainless Steel `S` Hooks
- 2 One Foot Sections Of Chain Included For Hanging



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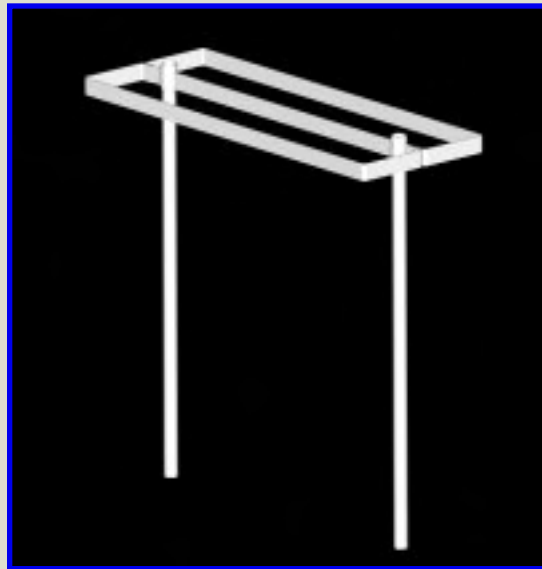
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## *Cucina Americana Work Table Collection*





























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### About This Collection:

The hottest new look in kitchen equipment combines BUTCHER BLOCK with food service grade stainless steel. We use only the finest hard rock maple and Food service grade steel in creating this collection.

Manufactured exclusively by John Boos & Co., the Cucina Americana line features European designs in carts, blocks, and kitchen work tables. Unique, attractive, functional - Cucina Americana. Creating tomorrow's traditions, today.



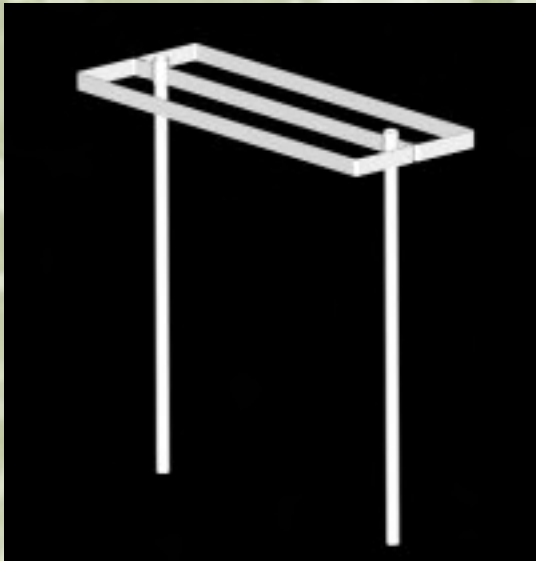
#### [CUCINA GRANDE` 2-1/4" Thick Hard Maple Top \(Edge Grain\)](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 2-1/4" Thick Hard Maple Top (Edge Grain)
- Food Service Grade Stainless Steel Shelf
- Dovetailed Maple Drawer With Stainless Steel Front
- Available With Or Without 8" Drop Leaf (Length Of Table)
- Heavy Duty Square Stainless Steel Legs
- Stainless Steel Towel Bar
- 35" High Overall
- Pot Rack As Shown Not Included - Order Separately Below





### [CUCINA POT RACK \(GRANDE\)](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- Food Service Grade Stainless Steel
- 2" x 3/16" Bar With 15 Stainless Steel Hooks
- Height Above Table Top - 48"



### [Harvest Table](#)

[Click Here For Sizes & Pricing](#)

[Spec. Sheet \(PDF Format\)](#)

- 4" Thick End Grain Hard Maple Top With Varnique Finish
- Three Wicker Baskets
- Slatted Shelves
- Various Stain Options Available
- 36" High Overall



### [Calais](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 7" Thick End Grain Hard Maple Top With Varnique Finish
- 4" Square Solid Maple Turned Legs
- Solid Maple Lower Shelf
- Distressed Finish
- Various Stain Options Available
- 36" High Overall





[CUCINA CLASSICO](#)  
[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- Food Service Grade Stainless Steel 300 Series - 18/8
- Polished Bullnose Corners & Edges
- Adjustable Feet
- Open Base Accommodates Two Counter Stools (Not Included - See Below)
- Available 36" Or 40" High Overall



[CUCINA STOOLS](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- Solid Wood Swivel Seats
- Chrome Base
- Available 24" Or 30" Height Overall

[CUCINA GRANDIOSO](#)  
[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- Hard Maple 1-3/4" Thick Top
- Food Service Grade 300 Series 18/8 Stainless Base
- Includes (1) 20" x 15" Stainless Drawer With Roller Bearing Drawer Slides
- Adjustable Stainless Steel Undershelf
- Overhead Stainless Pot Rack With 15 Stainless Hooks
- 36" Table Height





- 84" Hight Overall



Cucina Laforza 6" Thick Hard Maple Butcher Block  
(End Grain)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 24" x 24" x 35-1/2" High
- 6" Thick, End Grain Maple Butcher Block
- Varnique Semi-Gloss Finish
- Food Service Grade Type 304 SS Frame
- Stainless Steel Lower Shelf
- Adjustable Feet For Leveling





[CUCINA MARCELLA](#)  
[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- Enclosed Base Cabinet
- Food Service Grade 300 Series 18/8 Stainless
- 16 Gauge Stainless Steel Top Available With Or Without Riser
- Doors With Recessed Handles And Nylon Roller Bearing Glides
- Strongest And Most Durable Table Available
- 36" High Overall



[CUCINA TAVALO - With 6" Riser](#)  
[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- Food Service Grade 300 Series 18/8 Stainless
- 16 Gauge Stainless Steel Top With 6" Coved Rear Riser
- Adjustable Stainless Undershelf
- Trade Mark - Stallion Safety Edge
- 36" High Overall



[CUCINA TAVALO - Without Riser](#)  
[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- Food Service Grade 300 Series 18/8 Stainless
- 16 Gauge Stainless Steel Flat Top
- Adjustable Stainless Undershelf
- Trade Mark - Stallion Safety Edge
- 36" High Overall





### CUCINA FORTE

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- Food Service Grade 300 Series 18/8 Stainless
- Adjustable Stainless Undershef
- Includes (1) 20" x 15" Stainless Drawer With Roller Bearing Drawer Slides
- 16 Gauge Stainless Steel Top With Polished Bullnosed Corners And Edges
- Storage Bar With 6 Stainless Hooks
- 36" High Overall



### CUCINA MILANO 1-1/2" Thick Top (Food Service Grade Stainless 18/8)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 1-1/2" Thick Food Service Grade 300 Series 18/8 Stainless Steel Top
- Top Reinforced With 1-1/2" Thick Solid Underlayment
- Hard Maple Base
- Dovetailed Maple Drawers
- Available In Two Heights - 30" and 36"



### CUCINA PALAZZO 1-1/2" Thick Top Food Service Grade Stainless (18/8)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 1-1/2" Thick Food Service Grade Stainless (18/8) Top Reinforced With Solid Underlayment
- Dovetailed Drawers
- White Base
- 35" High Overall



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## *Cucina Americana Carts Collection*





















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### About This Collection:

The hottest new look in kitchen equipment combines BUTCHER BLOCK with food service grade stainless steel. We use only the finest hard rock maple and food service grade steel in creating this collection.

Manufactured exclusively by John Boos & Co., the Cucina Americana line features European designs in carts, blocks, and kitchen work tables. Unique, attractive, functional - Cucina Americana. Creating tomorrow's traditions, today.



#### CUCINA TOSCANO 3" Thick Hard Maple Top (Butcher Block Style)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 3" Thick Hard Maple Butcher Block Top (End Grain)
- Channeled Groove On Top To Keep Liquids Or Juices From Spilling Over
- Food Service Grade Stainless Steel Removable Shelf (Serving Tray)
- Dovetailed Maple Drawers
- Stainless Steel Towel Bar
- Commercial Grade 3" Locking Casters
- 35" High Overall





[CUCINA ROSATO 1-3/4" Thick Hard Maple Top \(Edge Grain\)](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 1-3/4" Thick Hard Maple Top (Edge Grain)
- Food Service Grade Stainless Steel Shelves
- Towel Bar
- Commercial Grade 3" Locking Casters
- 35" High Overall



[CUCINA VENETO 2-1/4" Thick Hard Maple Top \(Edge Grain\)](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 2-1/4" Thick Hard Maple Top (Edge Grain)
- Food Service Grade Stainless Steel 18/8
- Four Dovetailed Maple Drawers
- Commercial Grade 3" Locking Casters
- 35" High Overall

[CUCINA D`AMICO 5" Thick Hard Maple Top \(Butcher Block Style\)](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- Hard Maple Butcher Block Top (End Grain)
- Food Service Grade Stainless Steel Shelf
- Round Stainless Steel Legs
- Stainless Steel Towel Bar
- Commercial Grade 3" Locking Casters
- 35" High Overall





[CUCINA TECHNICA 4" Thick Hard Maple Top  
\(Butcher Block Style\)](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 4" Thick Hard Maple Butcher Block Top (End Grain)
- Food Service Grade Stainless Steel Shelf
- Square Stainless Steel Legs
- Stainless Steel Towel Bar
- Commercial Grade 3" Locking Casters
- 35" High Overall



[CUCINA TECHNICA 2-1/4" Thick Hard Maple Top  
\(Edge Grain\)](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 2-1/4" Thick Hard Maple Top (Edge Grain)
- Food Service Grade Stainless Steel Shelf
- Square Stainless Steel Legs
- Stainless Steel Towel Bar
- Commercial Grade 3" Locking Casters
- 35" High Overall







[CUCINA ELEGANTE 1-3/4\" Thick Hard Maple \(Edge Grain\)](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 1-3/4\" Thick Hard Maple Top (Edge Grain)
- 2 Food Service Grade Stainless Steel Shelves
- Middle Shelf Reversible
- Dovetailed Maple Drawer With Stainless Steel Front
- Available With 10\" Drop Leaves
- Stainless Steel Legs
- Commercial Grade 3\" Locking Casters
- 35\" High Overall



[Cucina Avanti Indoor Cart 1-1/2\" Thick Hard Maple Top \(Edge Grain\)](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 1-1/2\" Thick Hard Maple Top (Edge Grain)
- Food Service Grade Stainless Steel Shelves
- Stainless Steel Legs
- Stainless Steel Towel Bar
- (2) Legs With Glides, (2) Legs With Rigid Casters
- 35\" High Overall
- Indoor Use Only





Cucina Avanti Outdoor Cart Food Service Grade  
Stainless Steel Top

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- Food Service Grade Heavy Duty Stainless Steel Top
- Food Service Grade Stainless Steel Shelves
- Stainless Steel Legs
- Stainless Steel Towel Bars
- (2) Legs With Glides, (2) Legs With Rigid Casters
- 35" High Overall
- Outdoor Use



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## *Cucina Americana Stool & Shelf Collection*



### CUCINA STOOLS

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Spec. Sheet Not Available

- Solid Wood Swivel Seats
- Chrome Base
- Available 24" Or 30" Height Overall





[CUCINA MENSOLA GRANDE With Pot Rack Bar & Hooks](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- Food Service Grade 300 Series 18/8 Stainless
- Galley Rail
- Polished Welded Joints
- Stainless Pot Rack Bar With Adjustable Stainless Hooks



[CUCINA MENSOLA GRANDE Without Pot Rack Bar & Hooks](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- Food Service Grade 300 Series 18/8 Stainless
- Galley Rail
- Polished Welded Joints



[CUCINA MENSOLA](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- Food Service Grade 300 Series 18/8 Stainless
- Polished Welded Joints
- Stainless Pot Rack With SS Adjustable Hooks



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***BUTCHER BLOCK MAPLE WORK TABLES***

***Boos  
Block***









Bakery - Deli - Pizza - Supermarket - Restaurant



## Quality Unsurpassed In The Industry

At John Boos & Co., we cheerfully, willingly give a little bit extra. And sometimes a lot. It's that shared attitude along with over 100 years experience that has made us the leader in our industry today.

A strong knowledge of our customer's needs, work efficiency and grade A materials has allowed John Boos & Co. to enter diverse markets. And although varied, each product has been specifically researched and designed for each market whether it be our traditional butcher block products or stainless steel work stations.

We know that a close relationship and industry knowledge lead to increased efficiency and/or sales for you and success for both of us. We take considerable pride in our customer's accomplishments.. and we share each customer's concern for a positive and prosperous future.

---

The ONLY manufacturer of both the maple tops and metal bases.



- 1-3/4" or 2-1/4" thick maple tops
- Flat or coved riser
- Type 300 SS or galvanized bases



- Open base or with undershelf
- All NSF listed Optional drawers, casters, bin stops, pot racks, overshelves.



NSF

["JNS" Tables w/1-1/2" "SCT" Maple Top, Galvanized  
Base & Shelf](#)  
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[Spec. Sheet \(PDF Format\)](#)



NSF

["HNS" Tables w/1-3/4" "SC" Maple Top, Galvanized  
Base & Shelf](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)





**NSE**

"JNB" Tables w/1-1/2" "SCT" Maple Top, Galvanized  
Base

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[Spec. Sheet \(PDF Format\)](#)



**NSE**

"HNB" Tables w/1-3/4" "SC" Maple Top, Galvanized  
Base

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[Spec. Sheet \(PDF Format\)](#)



**NSE**

"SNS" Tables w/1-3/4" "SC" Maple Top, Stainless Steel  
Base & Shelf, Type 304

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[Spec. Sheet \(PDF Format\)](#)





["TNS" Tables w/2-1/4" "BKSC" Maple Top, Stainless Steel Base & Shelf, Type 304](#)  
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[Spec. Sheet \(PDF Format\)](#)



["SNB" Tables w/1-3/4" "SC" Maple Top, Stainless Steel Base, Type 304](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)



["TNB" Tables w/2-1/4" "BKSC" Maple Top, Stainless Steel Base, Type 304](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)





**NSF**

["DNS" Tables w/1-3/4" "SB" 4" Coved Riser Maple Top,  
Galvanized Base & Shelf  
Click Here For Sizes & Pricing  
Spec. Sheet \(PDF Format\)](#)



**NSF**

["DNB" Tables w/1-3/4" "SB" 4" Coved Riser Maple  
Top, Galvanized Base  
Click Here For Sizes & Pricing  
Spec. Sheet \(PDF Format\)](#)



**NSF**

["DSS" Tables w/1-3/4" "SB" 4" Coved Riser Maple Top,  
Stainless Base & Shelf, Type 304  
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Spec. Sheet \(PDF Format\)](#)





NSF

["DSB" Tables w/1-3/4" "SB" 4" Coved Riser Maple Top,  
Stainless Steel Base, Type 304  
Click Here For Sizes & Pricing  
Spec. Sheet \(PDF Format\)](#)



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["BAK" Bakery Preparation Tables w/Stainless Steel Base  
Click Here For Sizes & Pricing  
Spec. Sheet \(PDF Format\)](#)



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[Baker's Tables Style SBO - Stainless Steel Frames  
Without Bin Stops \(For Complete Table Add BKSC 2-  
1/4" Maple Top\)  
Click Here For Sizes & Pricing  
Spec. Sheet \(PDF Format\)](#)





**NSF**

Baker's Tables Style SBO - Galvanized Frames Without  
Bin Stops (For Complete Table Add BKSC 2-1/4" Maple  
Top)

[Click Here For Sizes & Pricing  
Spec. Sheet \(PDF Format\)](#)



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Baker's Tables Style SBS - Stainless Steel Frames With  
Bin Stops And Glides (For Complete Table Add BKSC 2-  
1/4" Maple Top)

[Click Here For Sizes & Pricing  
Spec. Sheet \(PDF Format\)](#)



**NSF**

Baker's Table Style SBS - Galvanized Frames With Bin  
Stops And Guides (For Complete Table Add BKSC 2-  
1/4" Maple Top)

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Spec. Sheet \(PDF Format\)](#)



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Style BKSC 2-1/4" Thick Maple Top with Natural Oil  
Finish

[Click Here For Sizes & Pricing  
Spec. Sheet \(PDF Format\)](#)





**NSF**

"ET" Stainless Steel Enclosed Base Tables - ETNS w/  
Flat Maple Top-Oil - w/1-3/4" Thick Hard Rock Maple  
Top

[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)



**NSF**

"ET" Stainless Steel Enclosed Base Tables - ET1S w/4"  
Coved Riser Back Only-Oil - w/1-3/4" Thick Hard Rock  
Maple Top

[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)



**NSF**

"ET" Stainless Steel Enclosed Base Tables - ET3S w/4"  
Coved Riser on Back & Both Ends-Varnique w/1-3/4"  
Thick Hard Rock Maple Top

[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)





**NSF**

["BT" Bakers Tables w/3-Drawer Tier - BTNS w/Flat Maple Top-Oil - w/1-3/4" Thick Hard Rock Maple Top](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)



**NSF**

["BT" Baker's Tables w/3-Drawer Tier - BT1S w/4" Coved Riser On Back Only-Oil - w/1-3/4" Thick Hard Rock Maple Top](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)



**NSF**

["BT" Bakers Tables w/3-Drawer Tier - BT3S w/4" Coved Riser on Back & Both Ends-Varnique w/1-3/4" Thick Hard Rock Maple Top](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)



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## *300 series SS Work Tables*

John Boos quality production tables are fabricated entirely of high grade #300 series stainless steel or 100% pre-galvanized steel (not plated) to provide extra strength and durability. These tables are ideal for supermarkets, deli's, restaurants, and all other areas of food preparation. Tables are specifically designed for versatility to increase work efficiency. 16ga tops provide durability needed for most applications at a low cost. 14ga tops are available when extra strength is required in heavy duty applications.





Model S16025 w/D09 drawer

Supermarkets - Institutions - Restaurants







## The industry LEADER in supplying VALUE



- Flat top or 6" boxed riser
- Originator of safe, sanitary 'stallion' edge
- Open or enclosed bases
- NSF listed
- U.S. Department of Agriculture approved
- Open tables ship KD, available welded, set-up at no additional charge
- Wide variety of options available





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["ESS" w/Galvanized Shelf & Legs](#)

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[Spec. Sheet \(PDF Format\)](#)

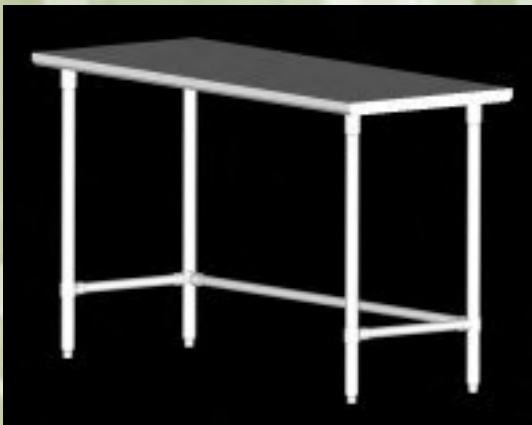


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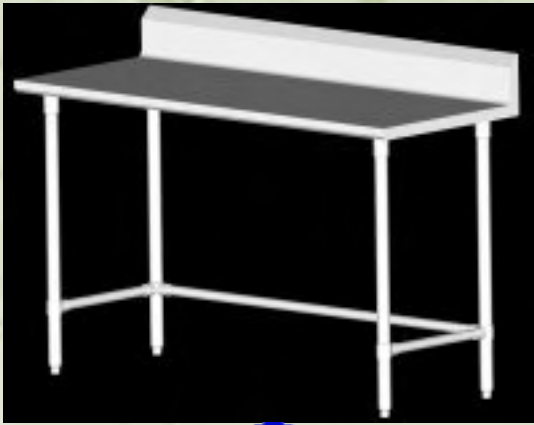
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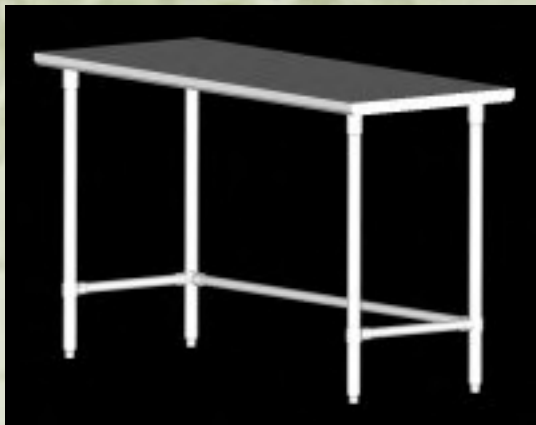
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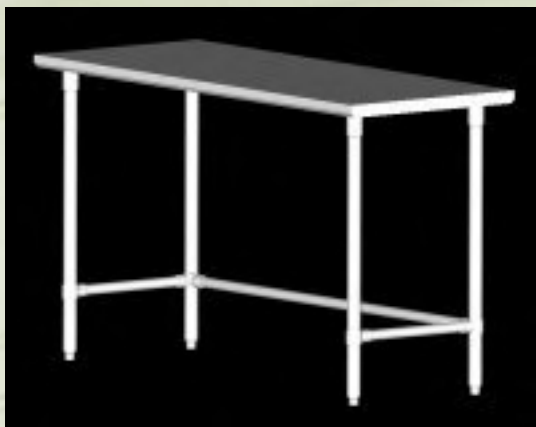


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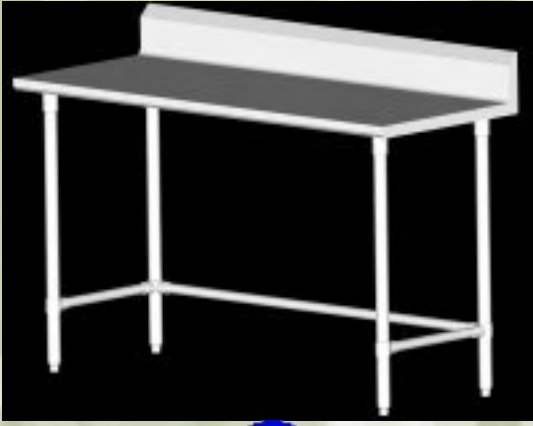
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[140-4 Stainless Enclosed Table w/ Sliding Doors & 6" Riser](#)

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Pro Bowl stainless steel sinks are designed and built to withstand the rigors of daily heavy duty usage in supermarkets, restaurants, and institutions. Sink bowls are fabricated of 14 ga or 16 ga 300 series high nickel content stainless steel alloy. Unlike other manufacturer's drawn bowl construction, Pro Bowl sinks guarantee full gauge thickness even in the coved corners. And of course, all Pro Bowl sinks are built to NSF requirements.

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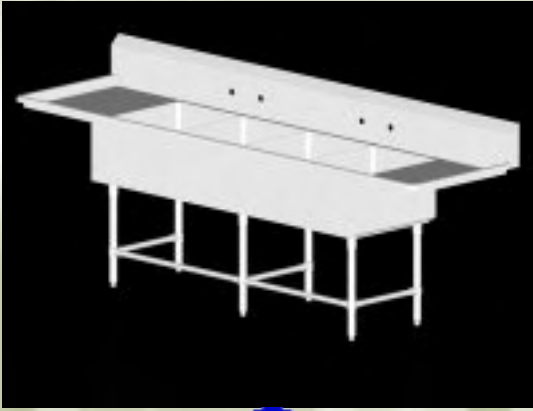
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## *Convenience Benches*



Your employees work hard. Give them a place to relax during breaks and at lunch, and they'll return to work rejuvenated. John Boos benches are the answer. Constructed of heavy gauge steel and hard rock maple, they'll withstand years of abuse. Ergonomically designed to support the human torso comfortably. Attractive and economical. The best answer for your employee and/or customer seating requirements. John Boos benches are used by major discount retailers, major supermarkets, and drug store chains, and in shopping malls throughout the U.S.A.





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["CPF" Park Bench Without Back](#)  
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## SS Wall Shelves

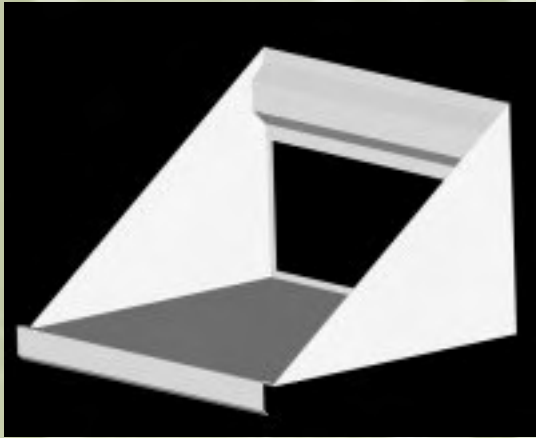


John Boos & Co. stainless steel wall shelves can be used to add storage space almost anywhere. Made entirely from sanitary, corrosion resistant type 304 stainless steel, these heavy 18 gauge shelves come in 12" and 16" depths. 3', 4', and 5' long shelves include two supports; 6', 7', and 8' lengths have three supports. A 1-1/2" turned up back protects the wall and makes it easier to clean. From the lab to the office, to the shop floor, wherever additional convenient storage space is needed, John Boos & co. wall shelves are the answer





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## *Dining Table Tops*



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[Hard Maple Butcher Block Tops - Square](#)  
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[Hard Maple Butcher Block Tops - Rectangular](#)  
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[Hard Maple Butcher Block Tops - Oval](#)  
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[Hard Maple Butcher Block Tops - Four Corner Drop Leaf](#)

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[Hard Maple Butcher Block Tops - Octagonal](#)

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[Red Oak Butcher Block Tops - Round](#)

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[Red Oak Butcher Block Tops - Square](#)

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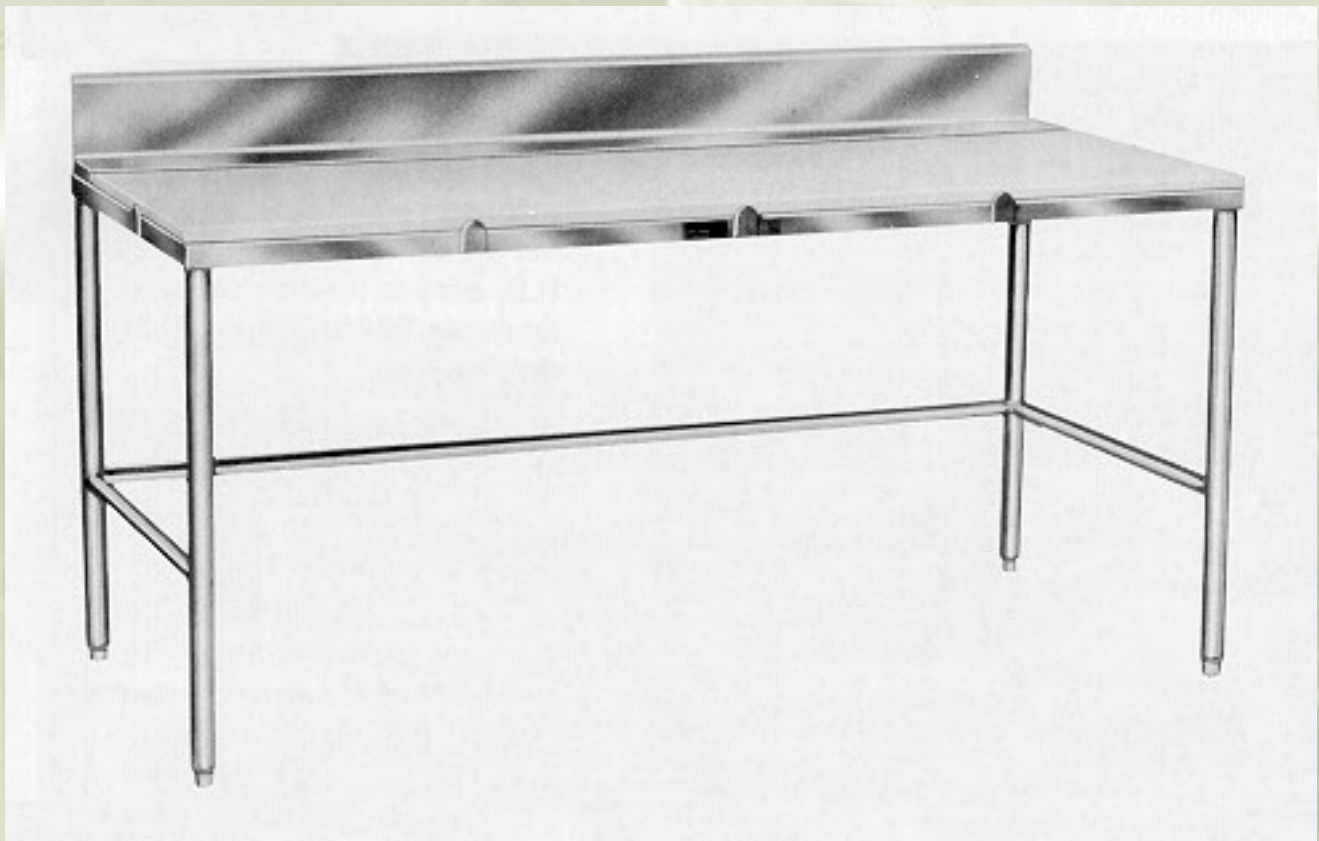
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## *Heavy Duty SS Poly Top Cutting Tables*

BOOS Model "TC" Tables are ideal boning and trimming tables for supermarkets, deli's, restaurants and all other areas of food preparation. Stainless Steel Frames give you more return on your dollar. Model "TC" Tables provide high quality and superior strength and durability for a minimal investment. Available with white Poly 1000 or sanitary reversible, maple butcher block tops. Both are NSF listed.





All Stainless T-304 18-8 Heavy Gauge



Model TC052 w/MBR02A meat boat rack



## Supermarkets - Butcher Shop - Deli - Fish

- Flat top or 6" backsplash
- Open or enclosed cabinet bases
- 300 series stainless steel or galvanized frames
- Removable 3/4" reversible poly top
  - NSF listed, USDA approved
- Wide variety of options available



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1000 w/ 6" Removable Backsplash  
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["TC-3" Stainless Steel Trimming Tables w/ 3/4" Poly  
1000 Flat Top Table  
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["TC-6" Stainless Steel Trimming Tables w/ 3/4" Poly  
1000 w/ 6" Boxed Backsplash Non-Removable  
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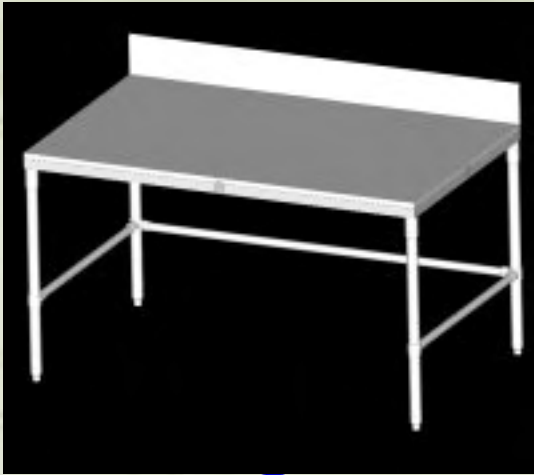


["GMT" Stainless Steel Breaking Table w/2 - 3/4" Poly  
1000 \(1-1/2" Thick Overall\)  
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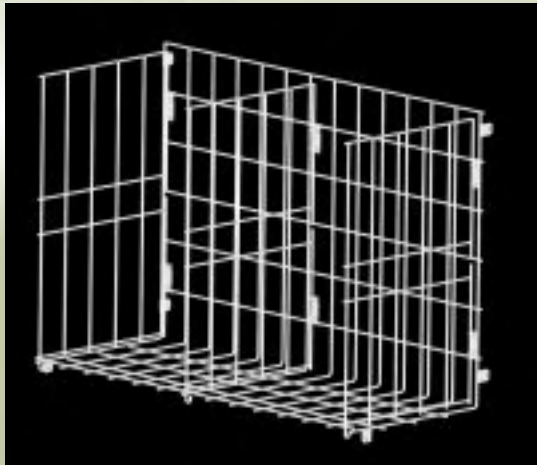


["M" Economy KD Galvanized Base Cutting Tables  
w/3/4" Poly 1000 Flat Top Table  
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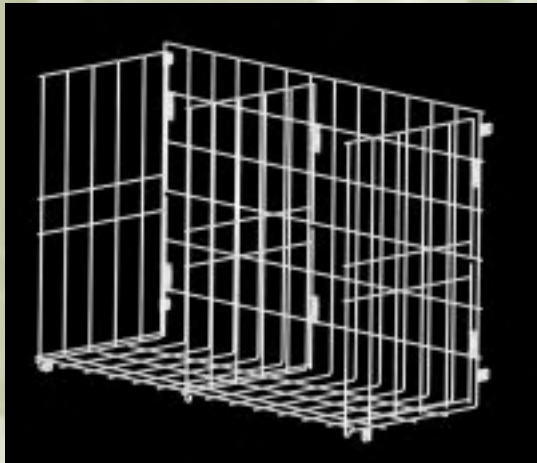




["M-1" KD Galvanized Base Cutting Tables w/ 3/4" Poly 1000 and 6" Stainless Steel Backsplash Removable](#)  
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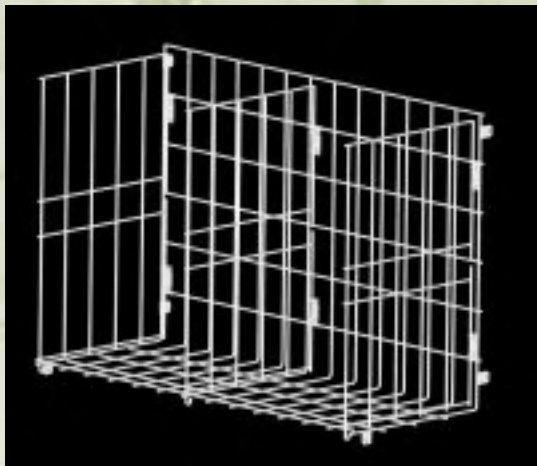


[Stainless Steel Meat Boat Racks-Ceiling Mount](#)  
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***BDL Display Products***











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by John Boos & Co.

## Effective Merchandising Displays

The hottest trend in supermarket merchandising is the warm natural look of wood. BDL leads the way with custom looking hardwood fixtures at mass produced prices. All are designed with features and options to allow you to tailor them to your specific requirements. Whether you're looking for merchandising solutions for a complete store, or just one special application, BDL has the answers.





### Tilt Top Tables

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- Adjustable Deck Angles
- 2 Styles, 6 Sizes
- Strongest Unit On The Market
- Options Include: Signage, Product Stops, Bins, Connectors, Shelves



### End Cap For Tilt Top Tables

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- Match Up To Tilt-Top Tables
- All Steel Welded Base
- Many Merchandising Options



### Floral Displays

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- Modular Step Tables
- Hanging Plant Rack





### Bakery Racks

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- Mobile 4 And 6 Shelf
- Angled Display
- Header For Signage



### Convenience Benches

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- 4', 5', 6' And 8' Sizes
- Models With Or Without Back
- Simply The Best



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## *Butcher Block Maple Work Bench Tops*



The ultimate work bench surface for heavy duty industrial use. Hard Maple butcher block construction shows minimal wear under constant heavy loads and hard blows. Years from now it can be made to look like new by sanding.



Many sizes are available to match any requirement 1-1/2", 1-3/4", and 2-1/4" thicknesses means John Boos has the perfect work bench top for any application and budget. And, all sizes come in your choice of two finishes, penetrating oil that protects the wood fibers deep into the heart of the top is the preferred finish for most wood and metal working operations; and Varnique semi-gloss seal, which is best for assembly and clean area usage.



[Style "IST" Hard Maple Tops, 1-3/4" Thick With Penetrating Oil Finish Or Varnique Finish, Widths: 24", 28", 30"](#)

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[Style "IST" Hard Maple Tops, 1-3/4" Thick With Penetrating Oil Finish Or Varnique Finish, Widths: 34", 36", 48"](#)

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[Style "BKSC" Hard Maple Tops - Extra Thick, 2-1/4" Thick With Penetrating Oil Finish Or Varnique Finish, Widths: 24", 28", 30"](#)

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[Style "BKSC" Hard Maple Tops - Extra Large, 2-1/4" Thick With Penetrating Oil Finish Or Varnique Finish, Widths: 34", 36", 48"](#)

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[Pro Chef Cooktops](#)

[Product Comparison](#)

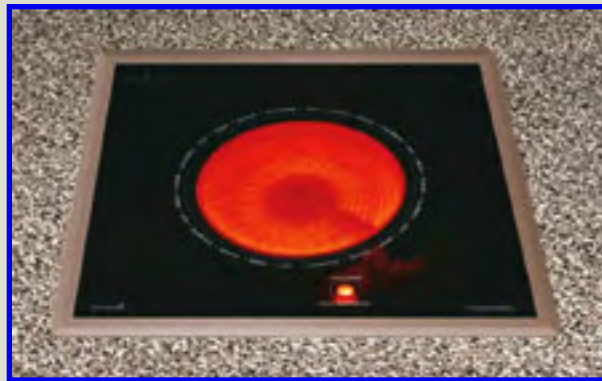
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## *Commercial Pro Chef Cooktops*









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The ***Pro Chef***<sup>™</sup> line of commercial electric cooktops from John Boos & Co. are the most innovative products of their kind in the foodservice industry. From portables to built-ins, from 120V to 240V models, all ***Pro Chef***<sup>™</sup> cooktops combine patented **mosshaim** Heat Containment technologies with the latest in infrared, radiant burners and durable ceramic surfaces. All ***Pro Chef***<sup>™</sup> cooktops are UL listed and NSF certified for the demanding foodservice market.

Unlike induction cookers, these amazing cooktops require No Special Cookware, are incredibly reliable and energy efficient, and professional chefs love to cook with them. For all "front-of-the-house" cooking challenges... for hotels, resorts, restaurants, casinos, cruise ships, caterers and many more... ***Pro Chef***<sup>™</sup> from John Boos & Co. has a cost-effective and stylish answer for any operator.



[Commercial Pro Chef Single Burner Portable Cooktop](#)  
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- Elegant, Brushed Stainless Steel
- Beautiful, Tough and Easy to Clean Ceramic Glass Surface
- High Heat Infrared Ribbon Burner
- Precise Temperature Control
- Full Power in Just Seconds (Up to 750 deg F)
- Patented Heat Containment Design
- NO Special Cookware Required





### [Commercial Pro Chef Double Burner Portable Cooktop](#)

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- Elegant, Brushed Stainless Steel
- Beautiful, Tough and Easy to Clean Ceramic Glass Surface
- Two High Heat Infrared Ribbon Burners
- Precise Temperature Control
- Full Power in Just Seconds (Up to 750 deg F)
- Patented Heat Containment Design
- NO Special Cookware Required



### [Commercial Pro Chef Standard Single Burner Built-In Cooktop](#)

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- Beautiful, Tough and Easy to Clean Ceramic Glass Surface
- High Heat Infrared Ribbon Burner
- Precise Temperature Control
- Full Power in Just Seconds (Up to 750 deg F)
- Patented Heat Containment Design
- NO Special Cookware Required



### [Commercial Pro Chef Standard Double Burner Built-In Cooktop](#)

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- Beautiful, Tough and Easy to Clean Ceramic Glass Surface
- High Heat Infrared Ribbon Burner
- Precise Temperature Control
- Full Power in Just Seconds (Up to 750 deg F)
- Patented Heat Containment Design



- NO Special Cookware Required
- Most Reliable Cooktop on the Market

[Commercial Pro Chef Fondue Single Burner Built-In Cooktop](#)

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- Beautiful, Tough and Easy to Clean Ceramic Glass Surface
- High Heat Infrared Ribbon Burner
- Precise Temperature Control
- Full Power in Just Seconds (Up to 750 deg F)
- Patented Heat Containment Design
- NO Special Cookware Required
- Most Reliable Cooktop on the Market



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## How Safe is Your Kitchen?

WHEN mad cow disease was discovered in Washington State recently, it made headlines for days and brought action from the federal government. Coupled with a number of E. coli scares, it caused some Americans to swear off hamburger. But most people don't seem to worry about what experts say is a petri dish for food-borne illness: the home kitchen. "Everybody is so acutely aware of mad cow disease," said Janet Anderson, a clinical associate professor of nutrition and food sciences at Utah State University, "but people aren't aware of the fact that they don't even wash their hands when they enter their kitchens, which is a much greater risk." Professor Anderson filmed more than 100 people preparing dinner and found that only two did not cross-contaminate raw meat with fresh vegetables. It is not only people's hands, though. Dish towels, sinks, refrigerator door handles and warm, moist, crevice-filled sponges are also breeding grounds for bacteria. "A sponge that's been in use for no more than two or three days in a kitchen will harbor millions of bacteria," said Elizabeth Scott, co-director of the Simmons Center for Hygiene and Health in the Home at Simmons College in Boston. That's a problem, she said, "if you pick up the pathogen or a pathogenic E. coli, salmonella or campylobacter on the sponge." She added: "That means that any time you use the sponge to wipe up a surface you are potentially spreading those pathogens." These pathogens are a potential problem mainly for infants, the sick elderly and people with compromised immune systems. But when allowed to multiply on food, they can make the average person sick. The basic reality is that the risks that scare people and the risks that kill people are very different," said Dr. Peter M. Sandman, a risk communication consultant in Princeton, N.J. "Risks that you control," Dr. Sandman said, "are much less a source of outrage than risks that are out of your control. In the case of mad cow, it feels like it's beyond my control. I can't tell if my meat has prions in it or not. I can't see it, I can't smell it. However, dirt in my own kitchen is very much in my own control. I can clean my sponges. I can clean the floor." Dread is another factor, Dr. Sandman said. People can deal with sick stomachs, but they absolutely dread the idea of rotting brains. Fair enough, except that many of the estimated 76 million cases of food-borne illnesses in the United States each year are contracted in the home, and many can be prevented. Dean Cliver, a professor of food safety at the University of California, Davis, found that microwaving sponges? cellulose sponges, not the natural kind "We did soak sponges in some pretty bad things," he said, "and one minute in the nuke and that pretty much did it." A great way to sanitize your kitchen sponge is to wet it and put it in the microwave for 60 seconds (or until it is steaming). Wait a minute or two before removing it from the microwave. Take extra care as it might be hot when you remove it and let it air dry. Dishcloths also become saturated with



bacteria, although since they dry more quickly than sponges, bacteria are less likely to breed. They can be microwaved, too, or simply laundered regularly. Professor Cliver's other notable discovery involved cutting boards. "Somewhere along the line, wood got a bad name," Professor Cliver said. Part of the blame, he said, must go to the rubber industry, which assailed wood cutting boards in order to promote hard rubber and plastic. In recent years, it has become conventional wisdom that plastic cutting boards are safer and easier to clean than wood cutting boards. Even the Food and Drug Administration says that plastic is less likely to harbor bacteria and easier to clean. But in a study Professor Cliver conducted, he found that cellulose in wood absorbs bacteria but will not release it. "We've never been able to get the bacteria down in the wood back up on the knife to contaminate food later," he said. Plastic absorbs bacteria in a different way. "When a knife cuts into the plastic surface, little cracks radiate out from the cut," Professor Cliver said. The bacteria, he said, "seem to get down in those knife cuts and they hang out. They go dormant. Drying will kill, say, 90 percent of them, but the rest could hang around for weeks." In one test he did, raw chicken juices were spread on samples of used wood and plastic cutting boards. Both boards were washed in hot soapy water and dried, then knives were used to simulate cutting vegetables for a salad. No bacteria appeared on the knives cut on wood, but there were plenty on the knives and on the plastic board. Professor Cliver found that running plastic boards through the dishwasher only spread the bacteria around. The bacteria in the cracks remained. He said that the water in dishwashers must get hotter than 140 degrees or all sorts of bacteria can survive. Wood cutting boards may be microwaved for five minutes, but Professor Cliver warned that some wood cutting boards contain metal pieces within. He added, "Some people who tried their boards in the microwave had some spectacular fireworks." Even with clean sponges and cutting boards, no one's kitchen will ever be germ-free because the food supply is not sterile. In 1998, Consumer Reports, for instance, found that 71 percent of store-bought chicken contained harmful bacteria. Most bacteria in food can be killed if the food is cooked properly. But much of the harm happens before the food gets near the oven. In an experiment performed by Professor Anderson of Utah State University, she and her colleagues covered a chicken with a product called Glo Germ, which is invisible in daylight but visible when exposed to ultraviolet light. The chicken was given to a home cook, who was asked to prepare it. By the time the chicken was done, Professor Anderson said, the light revealed chicken juices everywhere ? On the counter and in the sink, on cabinet handles and even on the sippy cup of the cook's 2-year-old child. Chuck Gerba, a professor of environmental microbiology at the University of Arizona who has studied bacteria in home kitchens, said that he found that people who had the cleanest-looking kitchens were often the dirtiest. Because "clean" people wipe up so much, they often end up spreading bacteria all over the place. The cleanest kitchens, he said, were in the homes of bachelors, who never wiped up and just put their dirty dishes in the sink. The biggest obstacle seems to be simply getting people to wash their hands. Professor Anderson found that only 34 percent of her subjects washed their hands before cooking, and most failed to use soap. Washing hands in hot soapy water for at least 20 seconds rinses off surface bacteria and makes it difficult for bacteria to cling to skin. The less bacteria that you pick up, the less likely you will fall ill. Getting people to change their habits, however, is a big mountain to climb. The truth is, as Dr. Sandman pointed out, bacteria in the home kitchen is simply not mysterious or weird enough. To respond to it, you have to do something very simple: wash your hands. And that's just not as compelling as taking a dramatic stand and halting beef consumption. Chefs Note: Wash your hands as often as possible, teach others to do the same. Clean as you go. Sanitize everything on a regular basis! Use John Boos Maple Cutting boards! Visit [www.chefdepot.com](http://www.chefdepot.com) and please tell your friends!





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Drinking Water Treatment Units

[Tom Bruursema](#)

Wastewater Treatment Units

General Manager



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Drinking Water System Components

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Account Executive  
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Drinking Water Treatment Units

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General Manager  
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Federal Programs

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Food Equipment

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Mechanical Plumbing

[Jeremy Brown](#)  
Business Unit Manager  
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Pool Equipment

[Tom Gloden](#)  
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Toxicology Services

[Clif McLellan](#)  
Director Toxicology  
Services  
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Water Treatment Chemicals

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Field Services

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[Dyan Sturdy](#)

Field Services Staff  
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(NSF-ISR)

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Fax: 734-827-6801  
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Quality Management Systems  
ISO 9000, QS-9000, and AS9000

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General Manager

Environmental Management Systems ISO 14001

[Christian Lupo](#)

General Manager



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## *Boos Blocks-Lyptus Counter Tops*







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The rich warmth of Lyptus appeals to the many who desire the color red in their wood countertops. Supplied from sustainable forests, developed in South America by the Weyerhaeuser Company over the last 3 decades, this exotic wood is similar to maple in hardness and durability. John Boos & Co. has worked with Weyerhaeuser for an extensive period of time to develop a product offering that meets the company's legendary commitment to quality and customer satisfaction. John Boos & Co. is pleased to provide this marvelous addition to the maple, oak, and stainless countertops offered by the company.



#### [LYPTUS Butcher Block Kitchen Counter Tops](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 1-1/2" Thickness
- Standard Penetrating Oil Finish
- Optional Semi-Gloss Varnique Finish
- All Full Length Rails
- The Boos Extra 1" Edge on Lengths 8' and Longer (97", 109", 121", 145")
- Depth Available: 25", 30", 36", 42", 48"
- Length 12" up to 145"





### [2-1/4" and 3" LYPTUS Butcher Block Island Tops](#)

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Spec. Sheet Not Available

- 2-1/4" and 3" Thickness
- Standard Penetrating Oil Finish
- Optional Semi-Gloss Varnique Finish
- All Full Length Rails
- Edge Grain Construction

### [LYPTUS Butcher Block End Grain Island Tops](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 4" Through 7" Thickness
- Standard Finish is Varnique
- Depth Available: 25", 32", 38"
- Length Available: 24", 30", 36", 48", 60"
- 1/4" Radius on all Corners





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## *Boos Blocks-Classic Butcher Block Kitchen Counter Tops*





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Boos Classic Butcher Block Counter Tops are the finest of hard maple, offered with rails of different length which are rich in defined grain and varied color. These tops are an outstanding illustration of what the warmth of wood is all about. This product comes with the durability and quality that John Boos and Co. has been bringing to the market for more than 117 years, and is evocative of product that was available in the earlier history of the company. We're delighted to once again offer this product to all that desire the character that the Classic edition offers.



[Hard Rock Maple Kitchen Counter Tops & Backsplashes](#)

[Jointed Flat Grain Construction](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 1-1/2" Thickness
- Standard Penetrating Oil Finish
- Optional Semi-Gloss Varnique Finish
- Jointed Flat Grain Construction



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## *4Cooks Cutting Board/Knife Gift Packs*



















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NEW 4Cooks ensembles make great gifts for all the cooks in your life. Whether they're gourmet chefs or just like to putter around the kitchen, every cook will appreciate the quality and versatility of every 4Cooks ensemble. 4Cooks ensembles feature professional grade Boos Blocks cutting boards, Pro Chef cutlery and great accessories. And each is priced substantially less than if you purchased the items individually.



[4Cooks Mezzaluna Ensemble](#)  
[Click Here For Sizes & Pricing](#)  
Spec. Sheet Not Available

- 10x10x2 End Grain Hard Rock Maple Mezzaluna Board
- 6" Forged Premium SS Double-Bladed Pro Chef Rocker Knife
- Bottle of 4Cooks Board Creme
- Beautiful Wooden Box With Plexiglass Lid
- MRK10-3 Pack of 3





[4Cooks Mezzaluna Ensemble](#)  
[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 10x10x2 End Grain Hard Rock Maple Mezzaluna Board
- 6" Forged Premium SS Double-Bladed Pro Chef Rocker Knife
- Bottle of 4Cooks Board Creme
- Pro Chef Blue Denim Apron
- Beautiful Wicker Picnic Basket



[4Cooks Standard Cutting Board Ensemble](#)  
[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 10x10x1-1/2 Edge Grain Hard Rock Maple Cutting Board
- Forged Stainless Steel Pro Chef Paring Knife
- Bottle of 4Cooks Board Creme
- Beautiful Wooden Box with Plexiglass Lid
- B10PK30-3 Pack of 3



[4Cooks Standard Cutting Board Ensemble](#)  
[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 10x10x1-1/2 Edge Grain Hard Rock Maple Cutting Board
- Forged Stainless Steel Pro Chef Paring Knife
- Pro Chef Blue Denim Apron
- Bottle of 4Cooks Board Creme
- Beautiful Wicker Picnic Basket





#### [4Cooks Standard Cutting Board Ensemble](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 10x10x1-1/2 Edge Grain Hard Rock Maple Cutting Board
- 7" Forged Stainless Steel Pro Chef Santoku Knife
- Pro Chef Blue Denim Apron
- Bottle of 4Cooks Board Creme
- Beautiful Wicker Picnic Basket



#### [4Cooks Large Cutting Board Ensemble](#)

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Spec. Sheet Not Available

- 12x8x1 Edge Grain Hard Rock Maple Cutting Board with Juice Groove
- Forged Stainless Steel Pro Chef Paring Knife
- Pro Chef Blue Denim Apron
- Bottle of 4Cooks Board Creme
- Beautiful Wicker Picnic Basket



#### [4Cooks Large Cutting Board Ensemble](#)

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Spec. Sheet Not Available

- 18x12x1-1/2 Edge Grain Hard Rock Maple Cutting Board with Juice Groove
- 7" Forged Stainless Steel Pro Chef Santoku Knife
- Pro Chef Blue Denim Apron
- Bottle of 4Cooks Board Creme
- Beautiful Wicker Picnic Basket





#### [4Cooks Large Cutting Board Ensemble](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 12x12x3 End Grain Hard Rock Maple Cutting Board
- 7" Forged Stainless Steel Pro Chef Santoku Knife



#### [4Cooks Specialty Cutting Board Ensemble](#)

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Spec. Sheet Not Available

- 20x12x2 End Grain Hard Maple Cutting Board
- Integral Brushed Nickel Handles
- Reversible - Flat Surface One Side; Stair-Step Juice Moat On Other
- 7" Forged Stainless Steel Pro Chef Santoku Knife and Pro Chef Fork



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*Rouge Et Noir*











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Rouge. Red is the color of passion. It brings to mind sun-warmed tomatoes and freshly washed cherries. It's remembered in vintage Bordeaux on an autumn afternoon. Red is the color of Lyptus®. The deep, rich wood top of Rouge et Noir. It's as hard as maple and warm as cherry. Let it inspire cooking artistry, and your heart.

Noir. Black is the color of mystery. It's the essence of steaming espresso and Mexican cacao. It's bitter chocolate, fresh ground pepper and cognac at midnight. Black is the finish of Rouge et Noir. Hand rubbed and artfully crafted, the tone is effortlessly



sophisticated. In settings ranging from clubby mahogany to contemporary birch, it feels decidedly at home.



### [Le Bloc](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 10" Deep End Grain LYPTUS
- Face And Sides Standard With Varnique Finish
- Stands 34" High
- L-4 Legs (Pencil) Standard



### [Bloc de Foyer](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 5" Thick End Grain LYPTUS Top With Varnique Finish
- Apron Drawer
- Slatted Lower Shelf





### Etegere de Pot

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- Accented With Warm LYPTUS Frame
- Black Powder Coat Support Arms
- Stainless Steel Tubular Inset Partitions Allow For Hanging Stainless Pot Hooks (12 Each) Included
- Includes (2) 1 Foot Sections Of Chain & (2) `S` Hooks



### Le Rustica

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 4" Thick LYPTUS End Grain Top With Varnique Finish
- 48" Length Standard With 2 Dovetailed Drawers
- 30" Length Standard With 1 Dovetailed Drawer
- 34-1/2" High Overall



### Le Rustica with Shelf

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 4" Thick LYPTUS End Grain Top With Varnique Finish
- 48" Length Standard With 2 Dovetailed Drawers
- 30" Length Standard With 1 Dovetailed Drawer
- LYPTUS Slatted Shelf
- 34-1/2" High Overall





[Le Classique](#)  
[Click Here For Sizes & Pricing](#)  
Spec. Sheet Not Available

- 1-1/2" Thick Edge Grain LYPTUS Top With Varnique Finish
- Available With 1 Or 2 Slatted Shelves Painted Black
- Stands 35" High



# John Boos & Co.

Since 1887

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## *American Heritage Collection*



















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Presenting the American Heritage Collection from John Boos & Co., America's oldest manufacturer of premium quality kitchen equipment designed to the exacting standards of professional chefs. Since 1887, John Boos & Co. has proudly offered fine butcher blocks, cutting boards, kitchen workstations and carts, and other food preparation products. Generations of professionals have used them in restaurants, commercial and institutional foodservice, government and educational foodservice, even the White House. Now, the



American Heritage Collection brings this level of quality and unparalleled craftsmanship to products designed to be at home in the finest kitchens in America, including yours!



### [Butlers Block](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 5" Thick End Grain Hard Maple Top With Varnique Finish
- Maple Slatted Shelf For Storage
- 2 Bronze Towel Hooks On Each Side Of Apron
- Distressed Finish
- Various Stain Options Available
- 34" High Overall



### [Steamer Block](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 5" Thick End Grain Hard Maple Top With Varnique Finish
- 2 Drawers For Storage With Brass Square Knobs
- 2 Vintage Leather Steamer Trunk Handles
- Various Stain Options Available
- 34" High Overall





[Cucina Macellaio](#)  
[Click Here For Sizes & Pricing](#)  
Spec. Sheet Not Available

- 12" Thick End Grain Hard Maple Block With Varnique Finish
- Available In Natural Maple Only
- 34" High Overall



[Ragazzo II](#)  
[Click Here For Sizes & Pricing](#)  
Spec. Sheet Not Available

- 16" Thick End Grain Hard Maple Block
- Stainless Steel Corner Plates
- Available In Natural Maple Only
- 34" High Overall





[Gathering Block](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)

- 4" Thick End Grain Hard Maple Top With Varnique Finish
- One Wicker Basket (Accessible Either Side)
- Slatted Shelf
- Distressed Finish
- Various Stain Options Available
- 36" High Overall



[Gathering Block II](#)  
[Click Here For Sizes & Pricing](#)  
Spec. Sheet Not Available

- 4" Thick End Grain Hard Maple Top With Varnique Finish
- 2 Wicker Baskets (Accessible Either Side)
- Slatted Shelf
- Distressed Finish
- Various Stain Options Available
- 36" High Overall





[Gathering Block III](#)  
[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 4" Thick End Grain Hard Maple Top With Varnique Finish
- 3 Wicker Baskets (Accessible Either Side)
- Slatted Shelf
- Distressed Finish
- Various Stain Options Available
- 36" High Overall



[Harvest Table](#)  
[Click Here For Sizes & Pricing](#)  
[Spec. Sheet \(PDF Format\)](#)

- 4" Thick End Grain Hard Maple Top With Varnique Finish
- Three Wicker Baskets
- Slatted Shelves
- Various Stain Options Available
- 36" High Overall



[Calais](#)  
[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 7" Thick End Grain Hard Maple Top With Varnique Finish
- 4" Square Solid Maple Turned Legs
- Solid Maple Lower Shelf
- Distressed Finish
- Various Stain Options Available
- 36" High Overall





[Classic Country Work Table](#)

[Click Here For Sizes & Pricing](#)

Spec. Sheet Not Available

- 1-3/4" Thick Hard Maple Edge Grain Top With Oil Finish
- Optional Slatted Lower Shelves
- Other Options Available: 15" Utensil Drawer, Locking Casters, Wicker Baskets
- Various Stain Options Available
- Stands 36" High



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## Factory Reps

Territory		Rep #	Name & Address	Phone	Fax	E-mail	Web Address
ALABAMA	ALL	57	CARMAN-GIRARD ASSOCIATES 3157 PRESIDENTIAL DRIVE SUITE 200 ATLANTA , GA 30340	7704576548	17704512091	<a href="mailto:tcarman@carmangirard.com">tcarman@carmangirard.com</a>	



ALASKA	ALL	37	SCHULZ & ASSOC. 711 KIRKLAND AVENUE  KIRKLAND , WA 98033	4258284557	000000000000	<a href="mailto:jwschulz@aol.com">jwschulz@aol.com</a>	—
ARIZONA	ALL	84	INTERMOUNTAIN FOOD EQUIP. 1057 SOUTH 300 WEST  SALT LAKE CITY , UT 84101	8015341964	18013639411	—	—
ARKANSAS	ALL	87	HOTTUM AND ASSOCIATES 50 AVEBURY CV  EADS , TN 38028	9018671660	19018671664	<a href="mailto:ghottum@midsouth.rr.com">ghottum@midsouth.rr.com</a>	—
CALIFORNIA	ZIPS 900-935	999	INTEGRA MARKETING 15613 SOUTH BLACKBURN AVE  NORWALK , CA 90650	5622290404	15622290999	<a href="mailto:miles@integra-marketing.com">miles@integra-marketing.com</a>	<a href="http://www.integra-marketing.com">www.integra-marketing.com</a>



<b>CALIFORNIA</b>	<b>ZIPs</b> 936-966	5	PACIFIC MKTING ASSC INC 3401 ENTERPRISE AVENUE  HAYWARD , CA 94545	5107861144	15107863536	<a href="mailto:ron@pmareps.com">ron@pmareps.com</a>	<a href="http://www.pmareps.com">www.pmareps.com</a>
<b>CANADA</b>	<b>ALL</b>	999	COLLEDGE, W.D. CO. LTD. 3220 ORLANDO DR., UNIT #3 MISSISSAUGA, ONTARIO CANADA L4V 1R5 , CD 00000	9056774428	19056775357	<a href="mailto:kbrearley@wdcolledge.com">kbrearley@wdcolledge.com</a>	—
<b>COLORADO</b>	<b>ALL</b>	60	CULINARY EQUIPMENT, LLC 11095 E. 45TH AVENUE UNIT C DENVER , CO 80239	3033719544	13033713147	<a href="mailto:mail@culinaryequipment.com">mail@culinaryequipment.com</a>	<a href="http://www.culinaryequipment.com">www.culinaryequipment.com</a>
<b>CONNECTICUT</b>	<b>ALL</b>	27	SPENCE, ROBERT E. & CO. 34 CENTRAL AVENUE P.O. BOX 512 NEEDHAM , MA 02494	7814491040	17814558592	<a href="mailto:BSPENCECO@AOL.COM">BSPENCECO@AOL.COM</a>	—



DELAWARE	ALL	56	MANCINI & ASSOC., INC. 319 DEAN STREET  WEST CHESTER , PA 19382	6106963654	16106961326	<a href="mailto:manciniandassociates@comcast.net">manciniandassociates@comcast.net</a>	—
DISTRICT OF COLOMBIA	ALL	94	RJR MARKETING 617 MANOR BROOK DRIVE  SILVER SPRING , MD 20905	3012360398	13012360937	<a href="mailto:rjrmarketing1@juno.com">rjrmarketing1@juno.com</a>	—
FLORIDA	ALL	9	TEPPER & ASSOCIATES, INC. 5330 CENTRAL AVENUE  SAINT PETERSBURG , FL 33707	7273221212	17273221313	<a href="mailto:rtepper@tepperreps.com">rtepper@tepperreps.com</a>	<a href="http://www.tepperreps.com">www.tepperreps.com</a>
GEORGIA	ALL	57	CARMAN- GIRARD ASSOCIATES 3157 PRESIDENTIAL DRIVE SUITE 200 ATLANTA , GA 30340	7704576548	17704512091	<a href="mailto:tcarman@carmangirard.com">tcarman@carmangirard.com</a>	—



HAWAII	ALL	5	PACIFIC MKTING ASSC INC 3401 ENTERPRISE AVENUE  HAYWARD , CA 94545	5107861144	15107863536	<a href="mailto:ron@pmareps.com">ron@pmareps.com</a>	<a href="http://www.pmareps.com">www.pmareps.com</a>
IDAHO	ZIPs 832-834 & 836- 837	84	INTERMOUNTAIN FOOD EQUIP. 1057 SOUTH 300 WEST  SALT LAKE CITY , UT 84101	8015341964	18013639411	—	—
IDAHO	ZIPs 835 & 838	37	SCHULZ & ASSOC. 711 KIRKLAND AVENUE  KIRKLAND , WA 98033	4258284557	00000000000	<a href="mailto:jwschulz@aol.com">jwschulz@aol.com</a>	—
ILLINOIS	ALL	70	CLEMENS PROFIT GROUP 1232 CAPITOL DRIVE  ADDISON , IL 60101	6304589091	16304589092	<a href="mailto:clemensprofitgroup@ameritech.net">clemensprofitgroup@ameritech.net</a>	—



INDIANA	ALL	70	CLEMENS PROFIT GROUP 1232 CAPITOL DRIVE  ADDISON , IL 60101	6304589091	16304589092	<a href="mailto:clemensprofitgroup@ameritech.net">clemensprofitgroup@ameritech.net</a>	—
IOWA	ALL	55	APEX COMMERCIAL KITCH. CO 4218 ROANOKE ROAD SUITE APEX KANSAS CITY , MO 64111	8167537355	18167531833	<a href="mailto:wma333@aol.com">wma333@aol.com</a>	—
KANSAS	ALL	55	APEX COMMERCIAL KITCH. CO 4218 ROANOKE ROAD SUITE APEX KANSAS CITY , MO 64111	8167537355	18167531833	<a href="mailto:wma333@aol.com">wma333@aol.com</a>	—
KENTUCKY	ALL	65	DICKINSON CONTRACT MKTG. 900 APPLE HILL ROAD  CINCINNATI , OH 45228	5132313733	15132313722	<a href="mailto:DCM4@zoomtown.com">DCM4@zoomtown.com</a>	—



LOUISIANA	ALL	87	HOTTUM AND ASSOCIATES 50 AVEBURY CV  EADS , TN 38028	9018671660	19018671664	<a href="mailto:ghottum@midssouth.rr.com">ghottum@midssouth.rr.com</a>	—
MAINE	ALL	27	SPENCE, ROBERT E. & CO. 34 CENTRAL AVENUE P.O. BOX 512 NEEDHAM , MA 02494	7814491040	17814558592	<a href="mailto:BSPENCECO@AOL.COM">BSPENCECO@AOL.COM</a>	—
MARYLAND	ALL	94	RJR MARKETING 617 MANOR BROOK DRIVE  SILVER SPRING , MD 20905	3012360398	13012360937	<a href="mailto:rjrmarketing1@juno.com">rjrmarketing1@juno.com</a>	—
MASSACHUSETTS	ALL	27	SPENCE, ROBERT E. & CO. 34 CENTRAL AVENUE P.O. BOX 512 NEEDHAM , MA 02494	7814491040	17814558592	<a href="mailto:BSPENCECO@AOL.COM">BSPENCECO@AOL.COM</a>	—
MICHIGAN	ALL	70	CLEMENS PROFIT GROUP 1232 CAPITOL DRIVE  ADDISON , IL 60101	6304589091	16304589092	<a href="mailto:clemensprofitgroup@ameritech.net">clemensprofitgroup@ameritech.net</a>	—



MINNESOTA	ALL	16	NORTH STAR AGENCY 1405 LILAC DRIVE N.  MINNEAPOLIS , MN 55422	7635451400	17635457158	<a href="mailto:sales@northstaragencyinc.com">sales@northstaragencyinc.com</a>	—
MISSISSIPPI	ALL	87	HOTTUM AND ASSOCIATES 50 AVEBURY CV  EADS , TN 38028	9018671660	19018671664	<a href="mailto:ghottum@midsouth.rr.com">ghottum@midsouth.rr.com</a>	—
MISSOURI	ALL	55	APEX COMMERCIAL KITCH. CO 4218 ROANOKE ROAD SUITE APEX KANSAS CITY , MO 64111	8167537355	18167531833	<a href="mailto:wma333@aol.com">wma333@aol.com</a>	—
MONTANA	ALL	60	CULINARY EQUIPMENT, LLC 11095 E. 45TH AVENUE UNIT C DENVER , CO 80239	3033719544	13033713147	<a href="mailto:mail@culinaryequipment.com">mail@culinaryequipment.com</a>	<a href="http://www.culinaryequipment.com">www. culinaryequipment. com</a>



NEBRASKA	ALL	55	APEX COMMERCIAL KITCH. CO 4218 ROANOKE ROAD SUITE APEX KANSAS CITY , MO 64111	8167537355	18167531833	<a href="mailto:wma333@aol.com">wma333@aol.com</a>	—
NEVADA	ZIP 890-891	999	INTEGRA MARKETING 15613 SOUTH BLACKBURN AVE  NORWALK , CA 90650	5622290404	15622290999	<a href="mailto:miles@integra-marketing.com">miles@integra-marketing.com</a>	<a href="http://www.integra-marketing.com">www.integra-marketing.com</a>
NEVADA	ZIP 893-898	5	PACIFIC MKTING ASSC INC 3401 ENTERPRISE AVENUE  HAYWARD , CA 94545	5107861144	15107863536	<a href="mailto:ron@pmareps.com">ron@pmareps.com</a>	<a href="http://www.pmareps.com">www.pmareps.com</a>
NEW HAMPSHIRE	ALL	27	SPENCE, ROBERT E. & CO. 34 CENTRAL AVENUE P.O. BOX 512 NEEDHAM , MA 02494	7814491040	17814558592	<a href="mailto:BSPENCECO@AOL.COM">BSPENCECO@AOL.COM</a>	—



NEW JERSEY	ZIPs 070-079, 088, 089	8	YOUNG/BLOCK ASSOC., INC. 514 MAIN STREET  FORT LEE , NJ 07024	2014613333	12014613233	<a href="mailto:customerservice@youngblockassociates.com">customerservice@youngblockassociates.com</a>	—
NEW JERSEY	ZIPs 080-087	56	MANCINI & ASSOC., INC. 319 DEAN STREET  WEST CHESTER , PA 19382	6106963654	16106961326	<a href="mailto:manciniandassociates@comcast.net">manciniandassociates@comcast.net</a>	—
NEW MEXICO	ALL	40	ANNABELLE SYSTEMS, INC. P.O. BOX 25404  ALBUQUERQUE , NM 87125	5058425724	15058425731	<a href="mailto:annabellesystems@mcleodusa.net">annabellesystems@mcleodusa.net</a>	—
NEW YORK	ZIPs 120-123 AND 128-149	30	LAW, JIM & ASSOC., INC. 122 WATER STREET P.O. BOX 206 JOHNSTOWN , NY 12095	5187620015	15187620016	<a href="mailto:jimlaw@frontiernet.net">jimlaw@frontiernet.net</a>	—
NEW YORK	ZIPs 100-119 & 124- 127	8	YOUNG/BLOCK ASSOC., INC. 514 MAIN STREET  FORT LEE , NJ 07024	2014613333	12014613233	<a href="mailto:customerservice@youngblockassociates.com">customerservice@youngblockassociates.com</a>	—



NORTH CAROLINA	ALL	77	SWANSON-GIRARD & ASSOC. 9600 SOUTHERN PINES BLVD. SUITE E CHARLOTTE , NC 28273	7045218811	17045218801	<a href="mailto:sgirard@swanson-girard.com">sgirard@swanson-girard.com</a>	—
NORTH DAKOTA	ALL	16	NORTH STAR AGENCY 1405 LILAC DRIVE N.  MINNEAPOLIS , MN 55422	7635451400	17635457158	<a href="mailto:sales@northstaragencyinc.com">sales@northstaragencyinc.com</a>	—
OHIO	ALL	65	DICKINSON CONTRACT MKTG. 900 APPLE HILL ROAD  CINCINNATI , OH 45228	5132313733	15132313722	<a href="mailto:DCM4@zoomtown.com">DCM4@zoomtown.com</a>	—
OKLAHOMA	ALL	68	DUNNE GROUP, THE 3710 RAWLINS STREET SUITE 1440 DALLAS , TX 75219	2144434450	12144434451	<a href="mailto:jkd@dunnegroup.com">jkd@dunnegroup.com</a>	—



OREGON	ALL	37	SCHULZ & ASSOC. 711 KIRKLAND AVENUE  KIRKLAND , WA 98033	4258284557	000000000000	<a href="mailto:jwschulz@aol.com">jwschulz@aol.com</a>	—
PENNSYLVANIA	ZIPS 150-167	2	ROBERT EMIG & ASSOC, INC. 2560 FAIRMOUNT CHURCH RD.  SEWICKLEY , PA 15143	4126359909	14126359908	<a href="mailto:carey@emigandassoc.com">carey@emigandassoc.com</a>	—
PENNSYLVANIA	ZIPS 168-196	56	MANCINI & ASSOC., INC. 319 DEAN STREET  WEST CHESTER , PA 19382	6106963654	16106961326	<a href="mailto:manciniandassociates@comcast.net">manciniandassociates@comcast.net</a>	—
RHODE ISLAND	ALL	27	SPENCE, ROBERT E. & CO. 34 CENTRAL AVENUE P.O. BOX 512 NEEDHAM , MA 02494	7814491040	17814558592	<a href="mailto:BSPENCECO@AOL.COM">BSPENCECO@AOL.COM</a>	—



<b>SOUTH CAROLINA</b>	<b>ALL</b>	77	SWANSON- GIRARD & ASSOC. 9600 SOUTHERN PINES BLVD. SUITE E CHARLOTTE , NC 28273	7045218811	17045218801	<a href="mailto:sgirard@swanson-girard.com">sgirard@swanson-girard.com</a>	—
<b>SOUTH DAKOTA</b>	<b>ALL</b>	16	NORTH STAR AGENCY 1405 LILAC DRIVE N.  MINNEAPOLIS , MN 55422	7635451400	17635457158	<a href="mailto:sales@northstaragencyinc.com">sales@northstaragencyinc.com</a>	—
<b>TENNESSEE</b>	<b>ZIPs 370-379, 384-385</b>	57	CARMAN- GIRARD ASSOCIATES 3157 PRESIDENTIAL DRIVE SUITE 200 ATLANTA , GA 30340	7704576548	17704512091	<a href="mailto:tcarman@carmangirard.com">tcarman@carmangirard.com</a>	—
<b>TENNESSEE</b>	<b>ZIPs 380-383</b>	87	HOTTUM AND ASSOCIATES 50 AVEBURY CV  EADS , TN 38028	9018671660	19018671664	<a href="mailto:ghottum@midsouth.rr.com">ghottum@midsouth.rr.com</a>	—



TEXAS	ALL EXCEPT ZIPS 798-799	68	DUNNE GROUP, THE 3710 RAWLINS STREET SUITE 1440 DALLAS , TX 75219	2144434450	12144434451	<a href="mailto:jkd@dunnegroup.com">jkd@dunnegroup.com</a>	—
TEXAS	ZIPS 798-799	40	ANNABELLE SYSTEMS, INC. P.O. BOX 25404  ALBUQUERQUE , NM 87125	5058425724	15058425731	<a href="mailto:annabellesystems@mcleodusa.net">annabellesystems@mcleodusa.net</a>	—
UTAH	ALL	84	INTERMOUNTAIN FOOD EQUIP. 1057 SOUTH 300 WEST  SALT LAKE CITY , UT 84101	8015341964	18013639411	—	—
VERMONT	ALL	27	SPENCE, ROBERT E. & CO. 34 CENTRAL AVENUE P.O. BOX 512 NEEDHAM , MA 02494	7814491040	17814558592	<a href="mailto:BSPENCECO@AOL.COM">BSPENCECO@AOL.COM</a>	—



<b>VIRGINIA</b>	<b>ALL</b>	94	RJR MARKETING 617 MANOR BROOK DRIVE  SILVER SPRING , MD 20905	3012360398	13012360937	<a href="mailto:rjrmarketing1@juno.com">rjrmarketing1@juno.com</a>	—
<b>WASHINGTON</b>	<b>ALL</b>	37	SCHULZ & ASSOC. 711 KIRKLAND AVENUE  KIRKLAND , WA 98033	4258284557	000000000000	<a href="mailto:jwschulz@aol.com">jwschulz@aol.com</a>	—
<b>WEST VIRGINIA</b>	<b>ALL</b>	2	ROBERT EMIG & ASSOC, INC. 2560 FAIRMOUNT CHURCH RD.  SEWICKLEY , PA 15143	4126359909	14126359908	<a href="mailto:carey@emigandassoc.com">carey@emigandassoc.com</a>	—
<b>WISCONSIN</b>	<b>ZIPs 540 &amp; 546-548</b>	16	NORTH STAR AGENCY 1405 LILAC DRIVE N.  MINNEAPOLIS , MN 55422	7635451400	17635457158	<a href="mailto:sales@northstaragencyinc.com">sales@northstaragencyinc.com</a>	—



WISCONSIN	ZIPS 530-538, 541-543, 549	70	CLEMENS PROFIT GROUP 1232 CAPITOL DRIVE  ADDISON , IL 60101	6304589091	16304589092	<a href="mailto:clemensprofitgroup@ameritech.net">clemensprofitgroup@ameritech.net</a>	—
WYOMING	ALL	60	CULINARY EQUIPMENT, LLC 11095 E. 45TH AVENUE UNIT C DENVER , CO 80239	3033719544	13033713147	<a href="mailto:mail@culinaryequipment.com">mail@culinaryequipment.com</a>	<a href="http://www.culinaryequipment.com">www. culinaryequipment. com</a>



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### NOTES

Click on underlined Model Numbers for additional information.

Model #	Description	Weight	List Price
<b><u>EZ-16C</u></b>	<b>PINT EZ-DO FINISH 6/CASE</b>	<b>9.00</b>	<b>\$97.00</b>
<b><u>EZ-32C</u></b>	<b>QUART EZ-DO FINISH 6/CASE</b>	<b>18.00</b>	<b>\$176.00</b>
<b><u>EZ-8C</u></b>	<b>HALF-PINT EZ-DO FINISH 12/CASE</b>	<b>9.00</b>	<b>\$109.00</b>