



John
BOOS

Since 1887

BOOS BLOCK® COUNTER TOPS



BUTCHER BLOCK co.

ButcherBlockCo.com

1-877-845-5597



ULTRA PREMIUM Kitchen Counter Tops/Island Tops - (KCT Models)

Built on a history of over 125 years of American craftsmanship, Boos® butcher block surfaces fill your kitchen with timeless tradition in counter top appearance while maintaining a natural food safe element for food preparation. Ultra premium counter tops are manufactured with full length continuous rails from our choice selections of American hardwoods as noted below. Standard models ship with oil finish; optional finish: Varnique conversion varnish. Care and maintenance: soap and water clean-up. Revitalize with Boos® Mystery Oil every 3-4 weeks. (Note: Photo Branded - KCT models do not ship branded.)

Standards

Width: 25" - 48"

Length: 12" - 145"

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

Detached Riser Options

The Boos® Extra 1" Edge: All Boos® counter tops in standard lengths of 8' or longer are manufactured with 1" added to the length. This is another exclusive Boos® bonus offering for fabricating a long block into two shorter blocks, allowing room for the saw cut, yet maintaining the full length of both block requirements.



Northern Hard Rock Maple



American Black Walnut
(Standard 2-3 finger joint per interior rail on 8' or longer Walnut KCT.)



American Cherry



Appalachian Red Oak

END GRAIN ISLAND TOPS Kitchen Counter Tops - (BBIT Models)

Easy on the eye, easy on the knife - Boos® end grain island tops are manufactured in a vertically glued "checkerboard" lay-up. This unique island top offering reveals the best of the natural elements in hardwood grain. BBIT's ship standard with contrasting walnut plug facades and the Boos Block® brand. Standard models ship with Boos® Board Cream finish. Care and maintenance: soap and water clean-up. Renew with Boos Block® Board Cream every 5-6 weeks.

Standards

Width Sizes: 25" - 38"

Length Sizes: 24" - 60"

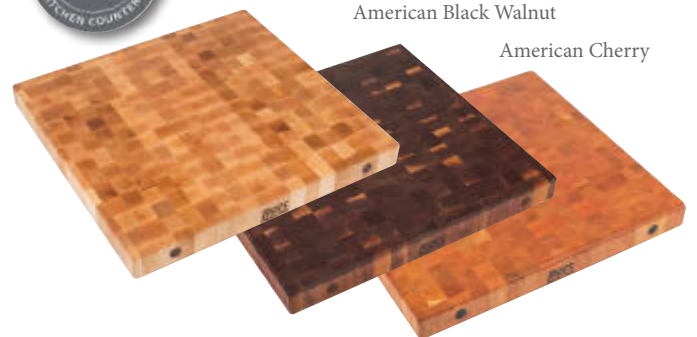
2 Thickness: 2-1/4", 3", 4", 7"



Northern Hard Rock Maple

American Black Walnut

American Cherry





BLENDED

Kitchen Counter Tops - (KCT-BL Models)

Boos® Blended kitchen counter tops are a full character offering of nature's design at its best. Manufactured with random lengths of finger-jointed interior rails, the Blended KCT series offers a harmonious blend of heartwood, sap, natural mineral, and grain. Standard models ship with oil finish; optional finish: Varnique conversion varnish. Care and maintenance: soap and water clean-up. Revitalize with Boos Block® Mystery Oil every 3-4 weeks.



Standards

Width: 25" - 42"

Length: 12" - 145"

Thickness: 1-1/2"

Detached Riser Options

The Boos® Extra 1" Edge: All Boos® counter tops in standard lengths of 8' or longer are manufactured with 1" added to the length. This is another exclusive Boos® bonus offering for fabricating a long block into two shorter blocks, allowing room for the saw cut, yet maintaining the full length of both block requirements.



Northern Hard Rock Maple

American Black Walnut

American Cherry

Appalachian Red Oak

STAINLESS STEEL

Kitchen Counter Tops



Boos® commercial grade stainless steel counter tops feature heavy duty 16GA. stainless fabrication, #4 polish. Built to withstand heavy residential/commercial use, Boos® counters are constructed with 1-1/2" thick MDF core and melamine backing. Care and maintenance: soap and water clean-up. Polish and revitalize with Boos Block® Stainless Steel Cleaner proportionate to your counter top usage.

Standards

Width 25", 32", 38"

Length: 24" - 120"

Options: Integral backsplash offering on 25" depth models.

Separate, detached 16GA. stainless available for flat backsplash option.

EDGE DETAIL

EASED EDGE

Sanded edge just enough to break sharp edge. (Standard on all KCT and KCT-BLENDED models.)

CHAMFERED EDGE

Bevel: 1/4"

RADIUS EDGE

Radius: 1/4" (Standard on BBIT models and Stainless Steel Counters.)

BULLNOSE EDGE

Radius: 7/8" continuous radius top to bottom. Available on 1-1/2" and 1-3/4" thickness only.

ROMAN OGEE EDGE

1-1/2" Thick Profile Shown





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