

# BOOS<sup>®</sup> BLOCK



COUNTERTOPS  
& SURFACES



BOOS  
BLOCK



**TIMELESS WOOD  
CRAFTED FOR  
THE HEART OF  
YOUR HOME.**

**IN THE MAKING  
SINCE 1887.**

# SUSTAINABLE CRAFTSMANSHIP ROOTED IN RESPONSIBILITY.

At the core of our identity lies a deep commitment to sustainability and stewardship, principles that have guided us since day one and will continue to shape our future. We believe in nurturing the planet, supporting our people, and producing exceptional products through the use of renewable and sustainable resources.



# BOOS<sup>®</sup>

## BLOCK

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# Northern Hard Rock Maple

Clean, bright, and timeless. Northern Hard Rock Maple is the most commonly chosen wood for kitchen countertops. Its light color and subtle grain give it a refined, consistent appearance that works well across a wide range of styles—from traditional to modern.

## WHY PEOPLE CHOOSE IT

- Naturally hard and durable
- Subtle grain for a clean, uniform look
- Brightens the kitchen and pairs easily with other finishes

## THINGS TO CONSIDER

- Its lighter tone can show marks and patina more readily over time
- Color will deepen slightly with age and exposure to light
- Color variation between boards is natural

Maple is a classic choice for kitchens where performance, versatility, and a clean aesthetic matter most.



# American Black Walnut

Rich, warm, and expressive. American Black Walnut is known for its deep color and distinctive grain. It brings a sense of warmth and character to a space and is often chosen to create contrast or serve as a focal element.

## WHY PEOPLE CHOOSE IT

- Naturally dark, rich tones with striking grain variation
- Adds warmth and depth to the kitchen
- Creates strong visual contrast in lighter spaces

## THINGS TO CONSIDER

- Softer than maple, so it may show wear more easily
- Color variation is part of its character and should be expected

Walnut is well suited for islands, accent areas, or kitchens where visual presence is part of the design.



# American Cherry

Warm, smooth, and quietly refined. American Cherry starts lighter and deepens beautifully over time. Its smooth grain and warm undertones give it a classic, understated elegance that becomes richer with age.

## WHY PEOPLE CHOOSE IT

- Develops a deep, warm patina over time
- Smooth, even grain with a refined appearance
- Feels traditional without being formal

## THINGS TO CONSIDER

- Darkens noticeably with exposure to light
- Color variation between boards is natural

Cherry is often chosen by those who appreciate materials that evolve and gain character with time.



# Appalachian Red Oak

Strong, textured, and full of character. Appalachian Red Oak features a more pronounced grain pattern and a substantial feel. It brings a sense of strength and tradition to a kitchen, with visual texture that stands out.

## WHY PEOPLE CHOOSE IT

- Distinctive grain with visible character
- Durable and well suited for everyday use
- Adds depth and a more rustic or architectural feel

## THINGS TO CONSIDER

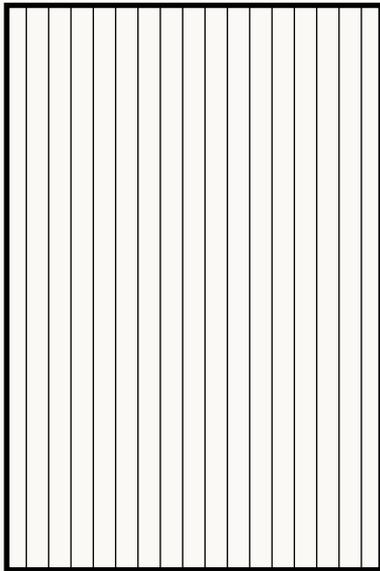
- Grain pattern is more prominent than maple or cherry
- Less uniform appearance, which is part of its appeal

Red Oak works well in spaces where texture and natural variation are meant to be seen and appreciated.

# Full Length

**Edge grain, continuous grain pattern.**

A clean, linear look with visible grain direction. Often chosen for kitchen countertops, longer runs, tables, and surfaces where a refined, uniform appearance matters.



## STANDARDS

Width: 25" - 48"

Length: 12" - 144"

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

Finish: Oil Finish (Standard) or Varnique Finish

Edge Detail: Eased Edge





# Full Length Available Species & Edge Styling Options



**NORTHERN HARD  
ROCK MAPLE**



**AMERICAN  
BLACK WALNUT**



**AMERICAN  
CHERRY**



**APPALACHIAN  
RED OAK**



### **EASED EDGE | STANDARD**

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



### **CHAMFERED | ADD-ON**

Top Bevel: 1/2"



### **RADIUS EDGE | ADD-ON**

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



### **BULLNOSE EDGE | ADD-ON**

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



### **ROMAN OGEE EDGE | ADD-ON**

1-1/2" Thick Profile, Available in all thicknesses.



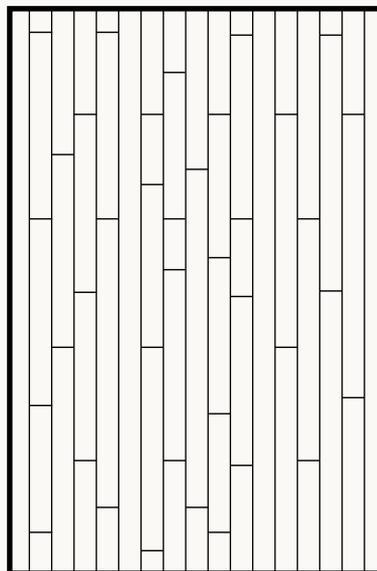


# Blended

**Edge grain, staggered, patchwork grain pattern.**

A more varied grain pattern with visible transitions between boards. Blended countertops are full of character.

Manufactured with random lengths of finger-jointed interior rails, the blended countertop series offers a blend of heartwood, sap, natural mineral, and grain. Often selected for work surfaces, utility areas, and spaces where function comes first. While it can be used in kitchens, it's typically better suited for applications where a more industrial or work-focused look is desired.



## STANDARDS

Width: 25" - 42"

Length: 12" - 144"

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

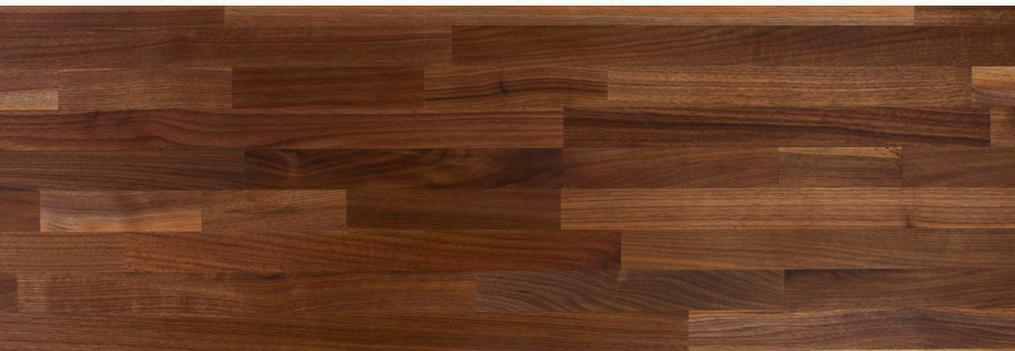
Finish: Oil Finish (Standard) or Varnique Finish

Edge Detail: Eased Edge (Standard)

# Blended Available Species & Edge Styling Options



**NORTHERN HARD  
ROCK MAPLE**



**AMERICAN  
BLACK WALNUT**



**AMERICAN  
CHERRY**



**APPALACHIAN  
RED OAK**



### **EASED EDGE | STANDARD**

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



### **CHAMFERED | ADD-ON**

Top Bevel: 1/2"



### **RADIUS EDGE | ADD-ON**

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



### **BULLNOSE EDGE | ADD-ON**

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



### **ROMAN OGEE EDGE | ADD-ON**

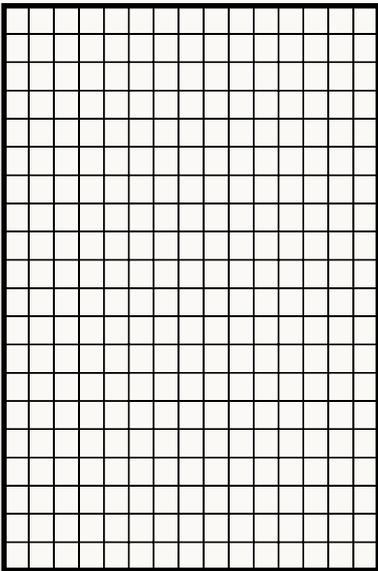
1-1/2" Thick Profile, Available in all thicknesses.

# End Grain

**A statement surface, crafted one block at a time**

A distinctive, tactile surface known for durability. End Grain countertops are made of many little squares of wood, cut and stood on end. Often chosen for prep-heavy areas where performance is as important as appearance. Island tops ship standard with contrasting walnut plug facades and the Boos Block® brand.

Each construction style is designed for strength, stability, and everyday use—the difference is how it looks and how it feels in the space.



## STANDARDS

Width: 25" - 42"

Length: 24" - 96"

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

Finish: Oil Finish (Standard) or Varnique Finish

Edge Detail: 1/4" Radius Top Edges & Corners

Decorative Dowel Plugs (Standard)

Boos Block Brand Mark (Standard)

Cutouts Not Available





**BOOS**  
BLOCKS

# End Grain Available Species & Edge Styling Options



NORTHERN HARD  
ROCK MAPLE



AMERICAN  
BLACK WALNUT



AMERICAN  
CHERRY



### **RADIUS EDGE | STANDARD**

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



### **EASED EDGE | ADD ON**

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



# Boos Steel<sup>®</sup> - 16-Gauge Stainless

**Commercial grade performance, refined for the home.**

Boos Steel countertops are crafted from durable stainless steel and finished with a #4 brushed polish for a soft, matte appearance that resists fingerprints and blends easily into modern kitchens. The result is a clean, understated surface that feels refined without being delicate.

Beneath the surface, each countertop is built with a solid 1-3/8" backing to provide added strength, stability, and long-term performance. Naturally hygienic and easy to care for, stainless steel has long been trusted in professional kitchens—and brings that same confidence and reliability into the home.

## STANDARDS

Width: 25" - 48"

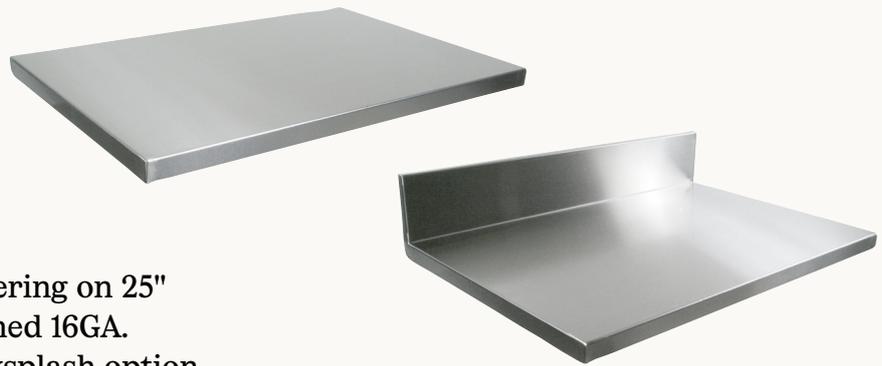
Length: 12" - 144"

Thickness: 1-7/16"

Finish: Integral backsplash offering on 25" depth models. Separate, detached 16GA.

Stainless available for flat backsplash option.

Stove & Drop-In Sink Cut Outs Available



# Care & Maintenance



## BOOS BLOCK® MYSTERY OIL

Boos Block Mystery Oil contains all natural food safe ingredients. The oil penetrates deep into the grains of the wood to protect and revitalize the wood fibers.



## BOOS BLOCK® BOARD CREAM

Boos Block Board Cream is recommended to be used in conjunction to the Boos Block Mystery Oil. The Board Cream contains unbleached beeswax and food grade mineral oil. The higher wax content provides a long lasting moisture barrier.



## BOOS BLOCK® EZ-DO

EZ-DO is a polyurethane gel that is a perfect match for Varnique finish. Seals and protects wood surfaces in one easy step. Water and alcohol resistant. Non-toxic, lead free. No runs, no lap marks. Sold in case lots only.



## BOOS STAINLESS STEEL CLEANER

All natural, streak-free formula that produces a beautiful shine on appliances and all stainless steel surfaces. Cleans food residue, fingerprints and kitchen grease. Safe for use in food handling environments.



**HANDMADE  
SINCE 1887**