

The Best in Butcher Block for Professional Kitchens

Tables, Boards & Worksurfaces



Estab. 1881  Solid Wood

WOOD WELDED®

BALLY BLOCK CO.
MICHIGAN MAPLE BLOCK CO.



Wood Just Works

Solid worksurfaces for your foodservice operation

In the late 1800's, butchers worldwide replaced their giant sycamore tree trunk rounds with our exclusive Wood Welded® edge-grain butcher block. 125 years later, solid hardwood butcher block is still regarded as the preferred food preparation surface of kitchen professionals.

When specifying professional-grade worksurfaces for your food service operation, consider butcher block an essential element in your kitchen plan. Its utility and functionality are invaluable. And when properly maintained, your equipment investment will last a lifetime.

With a full portfolio of butcher block foodservice products like carving stations, sandwich boards and table tops for the front-of-the-house to prep tables for the back-of-the-house, the Wood Welded® Companies of Bally Block and Michigan Maple Block are positioned to provide you complete food preparation solutions.

For more information about incorporating the original Wood Welded® Butcher Block into your commercial foodservice design plan, consult your distributor or visit: www.butcherblock.com.

Table Talk

Product info for standard & custom configurations

All our butcher block commercial foodservice surfaces are crafted of solid northern hard maple. Staves are hand-selected and laminated edge-grain using our exclusive Wood Welded® gluing process. The result is a superior food preparation surface.

Standard table configurations:

- **Sizes:** Lengths: 60", 72", 84", 96", 120", 144"
Widths: 30" & 36"
Thickness: 1.75"
Working height: 34"
- **Wood species:** Northern hard maple
- **Lamination:** Edge-grain
- **Finish:** Satin finish DURAKRYL 102®, an environmentally-friendly, protective finish that is food-safe and resistant to stains and most cleaning products and solvents.
- **Table base material:** 1 5/8" diameter tubular stainless steel legs & cross supports, 16-gauge, 300-series stainless steel

Custom table configurations:

- **Sizes:** Lengths: 12"– 144"
Widths: 24", 30", 36" & 42"
Thickness: Up to 4"
 - **Wood species:** Red oak, lyptus, ash, cherry, black walnut, teak
 - **Lamination:** End-grain & double dovetail end-grain
 - **Finish:** Rubbed oil
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1 Covedge Baker's Tables



FC-Style Open Base Table

Sturdy edge-grain lamination with 4" covedge risers and corners. Perfect for bakeries, pizzerias and many other applications. Open below to accommodate trolleys and mobile bins. 1⁵/₈" diameter tubular stainless steel legs with adjustable feet. Stainless steel cross-members for support.



TC-Style Shelved Base

The same covedge table top as the FC-Style table with the added functionality of shelved storage below. Keep utensils close-at-hand with a built-in heavy-duty 16-gauge stainless steel shelf. 1⁵/₈" diameter tubular stainless steel legs with adjustable feet.

2 Versatable Prep Tables



F-Style Open Base

A sturdy and versatile prep table, adaptable enough for any foodservice application. Open below to accommodate trolleys and mobile bins. 1⁵/₈" diameter tubular stainless steel legs with adjustable feet. Stainless steel cross-members for support.



T-Style Shelved Base

Flexibility and functionality are the order of the day with the T-Style table. Approach prep from any angle. Cluster two or more together for a high-capacity island. Heavy-duty 16-gauge stainless steel shelf below. 1⁵/₈" diameter tubular stainless steel legs with adjustable feet.

3 PrepPro Tabletops



Covedge Baker's Tabletop

Have a trusty table base in your kitchen that needs a new top? Replace it with a Wood Welded® Covedge Baker's top. Ideal for bakeries, pizzerias and other applications. Offered in a variety of lengths and widths, surely there is a configuration to fit your base.



Versatable Tabletop

Breathe new life into your work area by switching out a worn table top with a Wood Welded® Versatable table top. Solid maple, edge-grain lamination for a lifetime of use. Available in a variety of lengths and widths.

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Buffet Boards (Heat Lamp Sold Separately)

Bring durability and timeless natural warmth to your buffet's carving station. Wood Welded® Buffet Boards are classic and cutlery-friendly. Available with or without a recessed ring and well for juices. Available in 8", 10" and 12" widths. Lengths up to 144". Standard 1¾" thickness. Heat lamp sold separately. Available with optional non-skid rubber feet.



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Cutting Boards

A key piece of equipment in every professional's kitchen, cutting boards need to be cutlery-friendly and durable. Wood Welded® cutting boards are rock-solid and promise to perform for a lifetime. Reversible with radius edges and recessed finger grips. Available in a variety of sizes: 18"x12", 20"x15" and 24"x18" in 1¾" and 3" thicknesses. Natural oil finish.



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Carving Boards

Front-of-the-house warmth and style meets back-of-the-house functionality. Wood Welded® food prep boards for sandwich stations are sturdy and cutlery-friendly. Easy to clean with a durable food-safe acrylic-based finish. Radius edges. Available in 8", 10" and 12" widths. Lengths up to 144". Standard 1¾" thickness.

Custom Projects

Solid wood solutions for front to back-of-the-house

More than just its warmth and character, the beauty of wood is its flexibility in fabrication. With our state-of-the-art CAD-CAM system, we can produce virtually any size and shaped butcher block surface, including:

- Dining room table bases and tabletops
- Bar tops
- Cut-outs for sinks, cook tops and knife storage

Architects, designers and specifiers call (800) 678-8459 for assistance in planning and pricing your custom project.



Clean, modern design meets the enduring warmth and timelessness of wood.



A center prep island outfitted completely in butcher block offers the best combination of functionality and flexibility.

“Green” By Nature

Manufacturing processes that are eco-excellent

Every year we fashion 8,000,000 board feet of hardwood into butcher block of beauty and function. So, respect for our resources comes naturally. Our eye on sustainability and low-impact manufacturing are the reasons we'll be into wood for good.

- **Sustainable harvesting:** Our forest stewardship team manages company-owned tracts of land. With sensible harvesting and managed re-growth, we give back to the land what we take.
- **No wood waste:** The scrap and sawdust generated in the production process is burned to heat our plant and fire our kilns.
- **VOC-free finishes and adhesives:** Our state-of-the-art finish and formaldehyde-free glue produces no Volatile Organic Compounds.
- **Extended product lifecycle:** In a disposable world, butcher block, when properly maintained, will last a lifetime. Tops can be resurfaced, repurposed or recycled.
- **Minimally processed:** Relative to many complex, highly processed modern materials, solid hardwood butcher block requires less energy to produce.
- **Reduced shipping:** With Bally Block Co. in the east and Michigan Maple Block Co. in the midwest, shipping distance and thus fossil fuel use is greatly reduced.

Healthy Food Prep

Butcher block is safe, sanitary and certified

Good food, happy customers and profits are the tell-tale signs of a thriving restaurant or foodservice facility. Keep the folks in the front-of-the-house happy and success is almost inevitable. A key component to a successful operation is maintaining a healthy food preparation environment in the back-of-the-house.

Wood Welded® Butcher Block is certified by the National Sanitation Foundation. A 1993 study concluded solid wood preparation surfaces are sanitary and food-safe. In the study, the University of Wisconsin compared the growth and viability of E. Coli on wood and plastic surfaces and concluded that bacteria cannot survive on wood surfaces, while plastic cutting surfaces can actually harbor and promote bacteria growth.

For further peace-of-mind in safe food prep, we also offer Emmet's Elixir, the only NSF®-certified, all natural, anti-microbial cutting surface sealer and conditioner.

7 Emmet's Elixir Wood Conditioner

Emmet's Elixir is an easy-to-use, anti-microbial conditioner for butcher block surfaces. Formulated from beeswax and food-safe mineral oil, Emmet's provides a restorative, protective sealant that extends the life of wood and protects your equipment investment. After cleaning, wipe on and buff off. Clean rosemary lemon scent. Available in 4- and 16-ounce squeeze bottles or one-gallon jugs with pump.



Wood for Good

125 Years of Building the World's Best Butcher Block

The Wood Welded® companies of Michigan Maple Block and Bally Block have been crafting solid hardwood into objects of beauty and function for over 125 years.

There is a simple pride of craftsmanship ingrained in all we do. It's evident in our products, processes and people. They are the reason we endure as the world's oldest and largest manufacturer of butcher block. So, if the warmth of wood fits into your commercial kitchen, be sure to specify the original, Wood Welded® Butcher Block.

For More Information on the Wood Welded® Companies:

Michigan Maple Block Company
PO Box 245 • 1420 Standish Avenue
Petoskey, Michigan 49770
T (800) 678-8459 • F (800) 447-7975

Bally Block Company
PO Box 188 • 30 S. Seventh Street
Bally, Pennsylvania 19503
T (610) 845-7511 • F (610) 845-3910

www.butcherblock.com



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