

The Best in Butcher Block

Residential Kitchens

Countertops, Islands & Worksurfaces



Estab. 1881  Solid Wood

WOOD WELDED®

BALLY BLOCK CO.
MICHIGAN MAPLE BLOCK CO.



Wood Just Works

Outfit your home with nature's solid surface

Today's kitchens are the hub of the household—a gathering place for cooking, conversation, the evening craft project and just catching up.

When choosing a countertop surface to stand-up to the rigors of everyday living, wood is the natural choice. Its warmth, beauty and durability are timeless. Maybe it's because our butcher block is solid through and through and what living brings in, sandpaper takes out. Or perhaps it's our inherent human affinity to all things natural. Whatever it is, wood just works.

Used alone or as a complement to tile, granite, solid surface, concrete or laminates, solid hardwood butcher block is at home in any kitchen or bath design plan.

Wood Welded®, the original innovator of laminated Butcher Block surfaces, offers countertops and kitchen island tops in a variety of wood species, sizes and edge styles. From stock sizes to custom configurations, our flexible fabrication methods allow us to craft a butcher block surface specific to your needs.

For more information about incorporating butcher block into your design plan, consult with your kitchen designer, home center or check out: www.butcherblock.com.

Standard Sizes & Wood Types

Choosing a stock countertop configuration.

The chart below indicates stock sizes and wood types for Wood Welded® Butcher Block countertop surfaces.

Standard Size Chart

Length (in.)	Width (in.)		
	25"	30"	36"
12"	•		
18"	•		
24"	•		
30"	•		
36"	•		
48"	•	•	•
60"	•	•	•
72"	•	•	•
84"	•	•	•
96"	•	•	•
120"	•	•	•
144"	•	•	•

• Denotes availability in these sizes

Standard Wood Types: Hard Maple, Red Oak, Lyptus

Standard Thickness: 1.5"

Backsplash Available: Lengths: 12-144"; Height: 4"; Thickness: .75"

Custom Sizes & Wood Types

Choosing a custom countertop configuration

The beauty of choosing solid hardwood butcher block for a countertop or island is that wood can be fashioned into almost any size, shape or configuration. If you have a vision, our craftsmen can see it through. Below are Wood Welded® Butcher Block configurations available for custom order.

Custom Configurations	
Sizes:	Length: 12-144"+ Width: 12-48"+
Thicknesses:	1.5"; up to 4"+
Wood Types:	Ash, Black Walnut, Cherry, Teak

Customization Options

Cut-outs and custom shapes

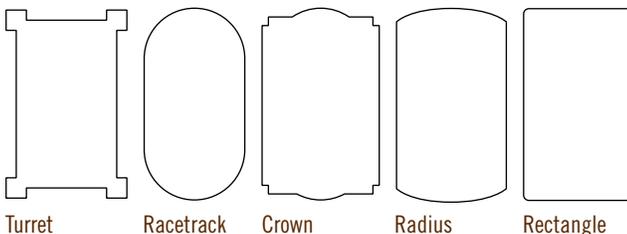
With our CAD-CAM system, we can produce virtually any shaped butcher block surface, including cut-outs for sinks, cooktops, knife storage or custom insets.



Above: 3" thick hard maple kitchen island with undermount sink installation.

Custom Shapes

Our computer-aided machining process allows us to precisely and accurately produce any shape imaginable. If you have an idea, we can work with your designer to make it possible. Below are common shapes for islands:



Turret

Racetrack

Crown

Radius

Rectangle

Island Tops

Add dimension to your design

Wood Welded® Butcher Block island tops lend a dynamic dimension to kitchen and bath design and functionality when coupled with a complementary natural solid surface such as granite. Standard or custom, the options are endless.



Above: Standard thickness lyptus kitchen island with a cooktop installation.

Island Grain-Pattern Options

Depending upon thickness, Wood Welded® Butcher Block Islands are available in three distinct grain patterns.



Edge-grain

- Standard for 1.5" thickness
- Available up to 3"+ thickness
- Edge-grained
- Butt joints



End-grain

- Custom order
- Available 3"+ thickness
- Butt joints
- Durable, beautiful, original



Double-dovetail end-grain

- Custom order
- Available in 4" thickness
- Exclusive Wood Welded® double-dovetail joinery process
- Original, heirloom-quality

Island Availability Chart

	Standard	Custom
Size:	Length: 18"-108"; Width: 12"-56"	
Thicknesses:	1.5"	1.75" - 4"+
Wood Types:	Maple, Oak, Lyptus	Ash, Blk. Walnut, Cherry, Teak
Grain Pattern:	Edge-grain	End-grain, Double-dovetail

Wood Types

Color and grain with character

Wood Welded® Butcher Block surfaces are available in seven species. From timeless maple and red oak to exotic teak and plantation-grown lyptus, there is a color and texture to fit any design plan.



Hard Maple

Blonde to light brown. Close, faint grain definition. Uniform texture.



Lyptus

Deep reddish-brown. Rich, warm with a tight, fine grain pattern.



Red Oak

Timeless. Golden-brown color. Distinct and varied grain patterns.



Black Walnut

Stunning. Chocolate brown with light variations. Diverse grain pattern.



Cherry

Warm, reddish-brown. Satiny, fine texture. Straight-grain pattern.



Ash

Light blonde with brown. Straight, consistent grain pattern.



Teak

Exotic. Highly-varied light-to-dark brown. Unique grain characteristics.

Design Tip:

Consider complementing butcher block with other solid surfaces for a dramatic design effect.



Product Information

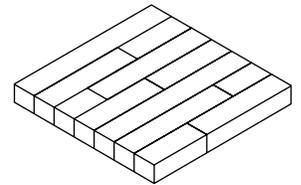
Fabrication and technical details

Our craftsman carefully inspect and sort solid hardwood staves for lamination into edge-grain butcher block. The result is a surface with all the beauty and grain character only nature can create.

Standard Lamination Methods

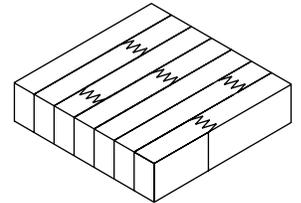
Butt Joint Lamination

- For thicknesses up to 1.75"
- Hand-placed, edge-grained staves
- Radio frequency-cured gluing system



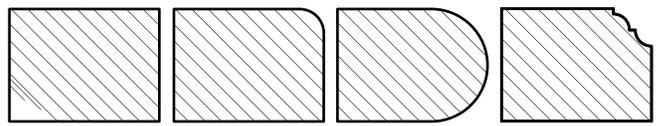
European Stitch Lamination

- For thicknesses greater than 1.75"
- Edge-grained, stitch joints
- Environmentally-friendly



Edge Profiles

Although the square-edge profile is standard, we also offer other custom edge profiles to fit the character of your interior design. Other examples include:



Square (Standard)

Radius

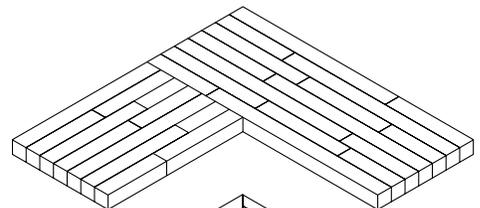
Bullnose

Ogee

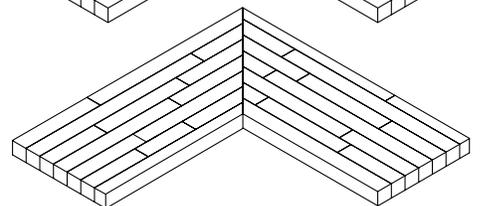
Joinery Options

Solid butcher block surfaces are easy to work with and install. Shown below are typical options when joining two surfaces in a corner installation. Note: when specifying sizes for a miter joint, be sure to measure the longest side.

Butt Joint



Miter Joint



Maintenance & Care

A surface to stand up to your lifestyle

Butcher Block is virtually maintenance free. The surface can be simply cleaned with a mild soap and warm water. Should a spill like red wine stain the surface, it can easily be removed with a bleach solution or fingernail polish remover with no damage to the factory finish.

Factory Finish

Wood Welded® Butcher Block surfaces come standard satin finished with DURAKRYL 102®, an environmentally-friendly, protective finish. This food-safe urethane-based finish is resistant to stains, most cleaning products and solvents.

Maintenance Products

We offer products to maintain each of our factory finishes, rubbed oil and DURAKRYL 102®:

Emmet's Elixir Wood Conditioner

- Food-safe beeswax and mineral oil formula with an anti-microbial agent
- Use regularly to condition cutting areas
- Restores luster to rubbed oil finished surfaces
- Easy-to-use, rosemary-lemon scent

'The Good Stuff' Urethane Gel

- For new, unfinished wood surfaces or for refinishing stripped surfaces
- Food-safe, urethane-based formula
- Stain-resistant
- Easy rub-on application, clear satin, non-yellowing

Specifying Butcher Block

Eight easy steps to picking the perfect surface

1 Choose a Wood Type

Pick from 7 species. Specify standard or custom wood type:

2 Choose a Thickness

1.5" (Standard) 3" Custom: _____

3 Take Measurements

Note: For miter joinery, measure for long-side.

_____ " L x _____ " W

4 Choose an Edge Profile

Square (Standard) Radius Bullnose Ogee

5 Choose a Grain-Pattern

Edge-grain End-grain Double-dovetail

6 Choose a Finish

DURAKRYL 102® Rubbed Oil

7 Cut-outs & Customization

Note an undermount sink, cooktop inset or other custom feature:

8 Contact the Distributor or Wood Welded® below.

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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