

The Best in Butcher Block for  
**Residential Kitchens**

Countertops, Islands & Work Surfaces



Estab. 1881  Solid Wood

**WOOD WELDED®**  
BALLY BLOCK CO.



## Wood Just Works

Nature's original 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 easily 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 standard 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](http://www.butcherblock.com).

## Standard Sizes & Wood Types

Choosing a countertop configuration

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

### Standard Size Countertops: 1-1/2" Thick

Length	25" Depth	30" Depth	36" Depth
18	A, L, W, P, C	A, L, W, P, C	A, L, W, P, C
24	A, L, W, P, C	A, L, W, P, C	A, L, W, P, C
30	A	A, L, W, P, C	A, L, W, P, C
36	A, L, W, P, C	A, L, W, P, C	A, L, W, P, C
48	A, L, W, P, C	A, L, W, P, C	A, L, W, P, C
60	A, L, W, P, C	A, L, W, P, C	A, L, W, P, C
72	A, L, W, P, C	A, L, W, P, C	A, L, W, P, C
84	A	A, L, W, P, C	A, L, W, P, C
96	A, L, W, P, C	A, L, W, P, C	A, L, W, P, C
120	A, L, W, P, C	A, L, W, P, C	A
144	A	A	A

Maple (A) Lyptus (L) Walnut (W) Red Oak (P) Cherry (C)

### Backsplash

Solid hardwood backsplash is available in lengths from 12"—144". Standard backsplash thickness is 3/4" thick and 4" high.

## Island Tops

Add dimension to your kitchen 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 quartz or granite. All butcher block countertops and islands are crafted of solid laminated edge-grain hardwood.



Above: An Eco-Lyptus kitchen island adds dimension to this design.

### Island Availability Chart

<b>Size</b>	Length: 18" – 108"; Width 12" – 56"
<b>Thicknesses</b>	1-1/2", 1-3/4", 2-1/4", 3"
<b>Wood Types</b>	Maple, Eco-Lyptus, Red Oak, White Oak, Cherry, Black Walnut, Teak, Ash
<b>Grain Pattern</b>	Laminated Edge-grain

## Customization Options

Cut-outs, custom shapes and sizes

With our computer-aided manufacturing system, we can precisely and accurately produce virtually any shaped butcher block surface, including cut-outs for sinks, cook tops, knife storage or custom insets.



Above: A maple countertop shown with a cook top cut-out.

## Wood Types

Color and grain with character

Wood Welded® Butcher Block surfaces are available in eight distinct wood species—from timeless maple and red oak to chic black walnut and plantation-grown Eco-lyptus. Each wood type is unique in character, color, texture and subtle grain patterns. There is a color and texture to fit any design plan.



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



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



**Red Oak**  
Timeless. Golden-brown color. Distinct and varied grain patterns.



**White Oak**  
Light yellowish cream color. Tight, clear grain with striations.



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



**Black Walnut**  
Stunning. Chocolate brown with light variations. Diverse grain pattern.



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



**Ash**  
Light blonde with brown. Straight, consistent grain pattern.

# Product Information

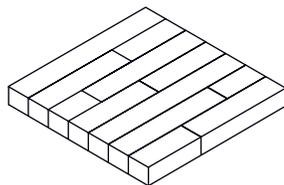
## Fabrication and technical details

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

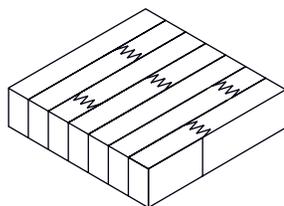
#### Butt Joint Lamination

- For thicknesses up to 1-3/4"
- Hand-placed, edge-grained staves
- Radio frequency-cured gluing system



#### European Stitch Lamination

- For thicknesses greater than 1-3/4"
- 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

Chamfer

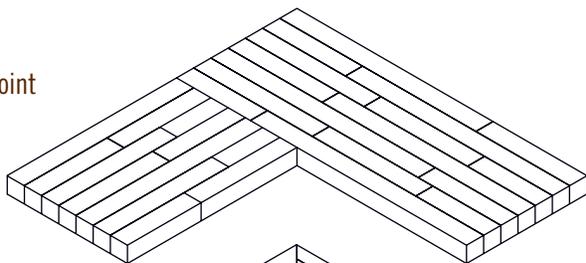
Bull nose

Ogee

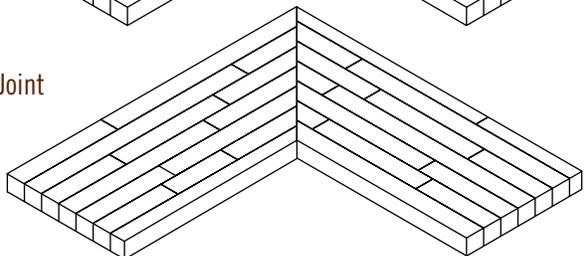
### Joinery Options

Solid wood 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 urethane-based finish is resistant to stains, most cleaning products and solvents. Tops are also available with a rubbed oil finish for any wood type, upon request.

### Maintenance Products

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

#### 'The Good Stuff' Urethane Gel

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



#### Emmet's Elixir Wood Conditioner

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



## Wood for Good

### 140 Years of Building the World's Best Butcher Block

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 are the world's oldest and largest manufacturer of butcher block. Specify the original, Wood Welded® Butcher Block.

For More Information:

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