Commercial
Food Service

The Best in Butcher Block for

Professional Kitchens

Tables, Boards & Work Surfaces

Wood Just Works

Solid work surfaces for your food service operation

In the late 1800's, butchers worldwide replaced their giant sycamore tree trunk rounds with our exclusive Wood Welded® butcher block. 140 years later, solid hardwood butcher block is still regarded as the preferred food preparation surface of kitchen professionals.

When specifying professional-grade work surfaces 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 food service products like dining table tops, condiment station tops or buffet tops for the front-of-the-house to deli boards, bakery and prep table tops for the back-of-the-house, Bally Block provides a complete line of food preparation solutions.

All our butcher block commercial food service 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.

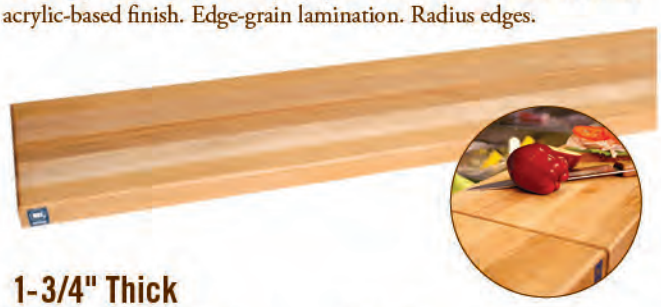
For more information about incorporating the original Wood Welded® Butcher Block into your commercial food service design plan, consult your distributor or visit: **www.butcherblock.com.**

ProGrade Kitchen Products

Get cooking with the best

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. Edge-grain lamination. Radius edges.



1-3/4" Thick

Length	8" Depth	10" Depth	12" Depth
30	•	•	•
36	•	•	•
48	•	•	•
60	•	•	•
72	•	•	•
84	•	•	•
96	•	•	•
120	•	•	•
144	•	•	•

Cove Edge Baker's Tabletop

Ideal for bakeries, pizzerias and other food service applications, the Cove Edge Baker's Tabletop is durable edge-grain laminated, with a 4" coved riser. These tops fit many existing table bases.

1-3/4" Thick w/4" Riser

Length	24" Depth	30" Depth	36" Depth
48	•	•	•
60	•	•	•
72	•	•	•
84	•	•	•
96	•	•	•
120	•	•	•

VersaTable Tabletop

Breathe new life into your prep 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.

1-3/4" Thick

Length	24" Depth	30" Depth	36" Depth	42" Depth	48" Depth
30	•	•			
36	•	•			
48	•	•	•	•	
60	•	•	•	•	•
72	•	•	•	•	•
84	•	•	•	•	
96	•	•	•	•	•
120	•	•	•	•	•
144	•	•	•	•	•

3" Thick

Length	24" Depth	30" Depth	36" Depth
48	•	•	•
60	•	•	•
72	•	•	•
96	•	•	•

Custom Butcher Block

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 or shape butcher block in any of seven wood species, including:

- Dining room tabletops and service station tops
- Bar tops
- Deli boards and carving stations

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

Top: Two-top tabletops offer a simple, elegant solution for this little café. **Center:** A custom butcher block bar top brings warmth and contrast to this industrial-themed microbrewery. **Bottom:** This back-of-the-house center prep island offers the best combination of functionality and flexibility.

Healthy Prep, Happy Customers

Butcher block is safe, sanitary and certified

Good food, happy customers and profits are the tell-tale signs of a thriving restaurant or food service 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 (NSF®). 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. Other studies have proven that plastic cutting surfaces can actually harbor and promote bacteria growth.

For further peace-of-mind, we offer a variety of maintenance and refinishing products, including Emmet's Elixir, the only NSF®-certified, all natural, anti-microbial cutting surface sealer and conditioner.

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®:

For Oil Finish Tops:
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

For Durakryl 102® Finish Tops:
'The Good Stuff' Urethane Gel

- For new, unfinished wood surfaces or for refinishing tabletops
- Urethane-based formula
- Safe for incidental food contact
- Stain-resistant
- Easy rub-on application, clear satin, non-yellowing

"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 purchases raw lumber from reputable mills. 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 heats our plant and fires our kilns.
- **VOC-free finishes and adhesives:** Our state-of-the-art finish and formaldehyde-free glue produces no V.O.C.'s.
- **Extended product life cycle:** In a disposable world, butcher block, when properly maintained, will last a lifetime. Tops can be resurfaced, re-purposed or recycled.
- **Minimally processed:** Relative to many complex, highly processed modern materials, solid hardwood butcher block requires less energy and chemicals to produce.

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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NSF CERTIFIED

Estab. 1881 Solid Wood
WOOD WELDED®
BALLY BLOCK CO.