



Wood Welded® Maple LAMINATED BUTCHER BLOCKS

Beautiful
Functional
Enduring

Wood Welded[®] Maple

The Logical Choice For A Work Surface That Must Remain Beautiful

BEAUTY and CONVENIENCE FOR ALL HOMES

The rich, mellow grain of Northern hard maple adds a natural touch of beauty in any kitchen while contributing functionally. A hard maple block is the ideal surface for the preparation of fruits, meats, pastries and vegetables.

ECONOMY

and beauty go hand in hand with Wood Welded Maple Blocks. Being rigid and self supporting, installation is much simplified while eliminating the worries of BLISTERING, CHIPPING and PEELING! Scratches, burns and other signs of use are easily removed without replacement and the worry of matching color and pattern is eliminated. Wood Welded Maple Blocks mellow with usage and age, have the ability to withstand punishment and save the plastic, solid surface or tile tops from normal abuse.

DESIGN AND COLOR

Wood Welded Maple Blocks blend in well with all architectural styles from contemporary through the most traditional, lending their touch of rich and mellow beauty.

DURABILITY

The rock-hard, edge grained laminates of Wood Welded Maple assure durability and the greatest construction strength. Over one hundred years of experience in the fabrication of these materials guarantees the highest degree of craftsmanship.

MATERIAL

Great care in the selection of materials and craftsmanship have gone into the manufacturing of this top. The Top's rich appearance, distinctive grains, character marks, and color variations are the purest expressions in nature. Just as no two trees are alike, no piece of wood in the fabrication of this quality top looks exactly like another. No man-made material can duplicate hardwoods variety, natural integrity and authenticity. As with any natural wood product, it is not unusual for some areas to appear darker in color than others. These are naturally occurring characteristics.

FINISH AND CARE

This Butcher Block top is intended to be used as a true cutting surface. It is coated with an acrylic finish, DURAKRYL 102, which does not require any maintenance. It is not necessary to sand off this finish prior to using the top, as it is approved for food service use. The finish is formulated to repel most household solvents. Stains can be cleaned off with finger nail polish remover or bleach, neither of these two substances can hurt the finish. Although the finish is durable, it will scratch.

Clean the top like you would any cutting surface, not allowing water to remain on the block for any length of time. To help preserve your block if used as a cutting surface it would be advisable to periodically reseal ONLY the area in which you cut on. Mineral oil can be used. If it becomes necessary to refinish your block due to usage, we suggest sanding the finish off and applying either an oil finish or resealing with "Good Stuff" Urethane Gel clear protective finish.

EDGE STYLE



Straight Edge

Hard Maple Butcher Block Tops

	Available Lengths (Inches) at 1 1/2" Thickness										
	18	24	30	36	48	60	72	84	96	120	144
25" Depth											
30" Depth	•	•	•	•							
36" Depth	•	•	•	•							

25" Depth
 30" Depth
 36" Depth

Additional Sizes available on request.

•Not available at these sizes.

Acceptable tolerances $\pm 1/16$ "

www.mapleblock.com

A Wood Welded[®] Product by:
Since 1881

Michigan Maple Block Company

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~ Bally Block Company

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