THE CUTTING EDGE IN GOURMET COOKING

BOOS® BUTCHER BLOCKS
There is no doubt that John Boos & Co. craftsmen love and know wood. We are experts in handcrafting American Hardwoods into quality products of beauty, durability and function. The Boos Block® brand represents John Boos & Co.’s commitment to quality and is proudly displayed as the final touch to many of our heirloom quality products.

North American Hard Rock Maple is the core species of the Boos Block legacy and is also one of the most durable and sought after food preparation surfaces. American Cherry, American Black Walnut and Appalachian Red Oak are also used extensively in the creation of our products.

Pride and Craftsmanship are the key ingredients in everything that we do.

Our Commitment To Environmental Sustainability

John Boos & Co. is firmly committed to the responsible management of environmental matters. As part of our standard business practice, John Boos & Co. maintains a high standard in meeting today’s manufacturing needs without compromising the environment for future generations.

For over 50 years, John Boos & Co. has been a member of NHLA and maintains a current NHLA Sustainability Certificate (National Hardwood Lumber Association). As an NHLA Member, the company is committed to sustainable forestry practices. We embrace the certificate’s statements of sustainability in the harvest and manufacture of all hardwood products. This includes the purchase of lumber from NHLA affiliated lumber mills that share the same values for sustainable forestry practices.

We take pride in sourcing our hardwood lumber from NHLA affiliated lumber mills in the United States.

Illinois, Indiana, Michigan, Tennessee, Ohio, Pennsylvania, and New York

MADE IN THE USA
Buyers Guide

**Edge Grain**
Made with 1.75” wide strips of wood that can be full length strips or finger jointed random length pieces glued together with the quarter sawn edge grain face up.

**End Grain**
Made up of many little squares of wood, cut and stood on “end”.

**Varnique Finish**
This beautiful semi-gloss finish is virtually maintenance free. It is impervious to most household chemicals and is easily cleaned with mild soap and water. The fine furniture look makes it the choice for kitchen island bars and eating counters. It is not meant to be used as a cutting surface but if minor cuts in the finish should appear, they will need to be resealed to prevent moisture from absorbing into the wood. Reseal any damaged areas with EZ-DO Poly Gel.

**Natural Oil Finish**
The Oil Finish is food safe and designed for the working chef’s kitchen. Whether used on a countertop or cutting board, the oil finish is intended to be used for a cutting surface. The oil finish has a natural matte appearance that helps to protect the wood from moisture and humidity exchange. With proper care and maintenance your natural wood surfaces will be beautiful and functional for years to come.

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**Care & Maintenance Instructions**
To prolong the life of your butcher block surface, follow these simple care and maintenance instructions.

1. A minimum of once a month (depending upon the use and household conditions), apply an even coat of Boos® Mystery Oil to your butcher block surface using the Applicator. Make sure the butcher block surface is clean from debris, dirt, oil, or grease before applying Mystery Oil.
2. Allow the Mystery Oil to fully penetrate into the wood fibers overnight, then wipe off any excess oil.
3. Apply additional oil to any visible dry spots. Do not over oil your wood surface.
4. It is recommended to use Boos Block® Board Cream to seal the top of the wood surface after applying the Mystery Oil. Apply an even coat of the Board Cream using the applicator. Allow the Board Cream to penetrate the wood surface overnight, then wipe off any excess Board Cream.

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**Limited Time Warranty**
The only warranty, expressed or implied, is a one year guarantee against defect in workmanship and material.

This warranty does not apply to damages which may result from neglect, accidental or intentional damage, damage or wear to any swivel mechanism, normal wear and tear, misuse of product, unauthorized repair, exposure to extremes in temperature and humidity, and alteration or abuse of the product. Wood products ordered “unfinished” do not come with a warranty.

Repairs or replacement under this limited warranty will be made through an authorized John Boos & Co. distributor, if possible the same dealer/distributor from which the product was purchased. Should the dealer or factory representative find return of the product to the factory necessary, all packing and shipping costs will be the responsibility of the customer. If a dealer/distributor is not available, contact the Customer Service Department at John Boos & Co. 3601 S. Banker St, Effingham, IL 62401 for the name and location of the nearest authorized distributor.

Factory obligation under this warranty, is limited, at the option of John Boos & Co. to repair or replacement of the product (or one of equal type and quality if the product is no longer available), within 90 days after receipt of written recommendation from the dealer, provided none of the above exceptions are evident. John Boos & Co. shall not be liable for any loss or damage arising from use, or for consequential damages. This warranty gives certain legal rights and there may be other rights that vary from state to state.
PCA Block

Features:
• Model: PCA
• 10” Thick Northern Hard Rock Maple Top
• End Grain Construction Top
• Boos Block® Cream With Beeswax Finish

Sizes:
• 34” Overall Height
• Available In Multiple Sizes
• Weight: Starting at 115 lbs

Standard Accessories:
• Wood Knife Holder (Model #: TKS)
• Pencil Legs

Additional Options:
• Optional 2-1/2” Commercial Grade Locking Casters
• See Color Chart On Page 5 For Additional Painted or Stained Base Color Options

Walnut PCA Block

Features:
• Model: WAL-PCA
• 10” Thick American Black Walnut
• End Grain Construction Top
• Boos Block® Cream With Beeswax Finish
  On Cutting Surface Only

Sizes:
• 34” Overall Height
• Available In Multiple Sizes
• Weight: Starting at 103 lbs

Standard Accessories:
• Pencil Legs In Caviar Black Color
• Additional Options: Optional 3” Black Locking Casters
Saratoga Farm Block

Features:
- Model: SARB
- 4” Thick Northern Hard Rock Maple
- End Grain Construction Top
- Boos Block® Cream With Beeswax Finish

Sizes:
- 32” Overall Height
- Available Sizes:
  - 24” x 24” x 32”
  - 30” x 24” x 32”
- Weight: Starting at 105 lbs

Additional Options:
- Optional 2-1/2” Commercial Grade Locking Casters

AB Block

Features:
- Model: AB
- 10” Thick Northern Hard Rock Maple
- End Grain Construction Top
- Boos Block® Cream With Beeswax Finish On Cutting Surface Only

Sizes:
- 34” Overall Height
- Available In Multiple Sizes
- Weight: Starting at 135 lbs

Standard Accessories:
- AB-LEGS Standard

Additional Options:
- Optional 2-1/2” Commercial Grade Locking Casters
- See Color Chart On Page 5 For Additional Painted or Stained Base Color Options

Choose Your Preferred Color Base Options!

John Boos & Co. gives you the option of choosing from a variety of base colors to fit your kitchen preference. Choose from 13 different base colors. (Note: Finished product color may vary from actual color swatches. Only specific products are allowed base color options.)

- Caviar Black (-BK)
- Slate Gray (-SG)
- Walnut Stain (-WT)
- Useful Gray Stain (-UG)
- Natural Maple (-N)
- Warm Cherry Stain (-CR)
- Barn Red (-BN)
- Alabaster (-AL)
- Basil (-BS)
- French Roast (-FR)
- Spicy Latte (-SL)
- Clover Green (-CG)
- Caribbean Blue (-CB)
Boos® Butcher Blocks

**PLATINUM**

- **1-3/4" THICK**
- **NORTHERN HARD ROCK MAPLE**
  - Premium Foodservice Quality
- **EASED EDGE**
- **RECESSED FINGER GRIPS**
- **HANDCRAFTED IN THE USA**
- **NSF CERTIFIED**
  - Safe for all Food Preparations
Boos Block® Platinum Commercial Series Wood Cutting Boards are designed for foodservice professionals, restaurants, catering services, food trucks and cooking enthusiasts alike. Handcrafted from sustainable Northern Hard Rock Maple, these cutting boards are premium foodservice quality and are NSF (National Sanitation Foundation) certified for any commercial foodservice establishment. The 1-3/4" thickness provides a sturdy cutting surface for chopping, prepping, and slicing while keeping your gourmet knives sharp and damage-free. The recessed finger grips give you the flexibility for easy handling and the reversible design provides you with an additional cutting surface. Available in various sizes to fit your specific commercial kitchen.

Platinum Commercial Series Wood Cutting Boards
1-3/4" Thick - Reversible

Features:
- Available In:
  - Northern Hard Rock Maple (NSF)
  - Premium Foodservice Quality
  - Eased Edges
  - Reversible With Recessed Finger Grips
  - Edge Grain Construction
  - Boos Block® Cream With Beeswax Finish

Sizes:
- Thickness: 1-3/4"
- Available In Multiple Sizes
- Weight: Starting at 11 lbs
The Boos 1887 Collection was inspired by the original Boos® butcher blocks that were made from a solid piece of hardwood. Our Boos 1887 Rustic-Edge Design cutting board is as close to nature as you can get and has a unique story. Each board is kiln-dried, with rustic edges and slight variances. You can even count the age-rings. Some of our boards will have more grain than others; some will have knotholes, and discolorations. All these features make each board beautiful, unique and full of character just like we made them since 1887. Which one of our all-natural Rustic-Edge Design cutting boards speaks to you?

**Boos 1887 Rustic-Edge Design**

1-3/4" Thick - Reversible

**Features:**
- Available In:
  - Northern Hard Rock Maple
  - American Black Walnut
  - American Cherry
- Crafted Of One Solid Piece Of Renewable And Sustainable American Hardwood
- Energy Efficient: 25% Less Carbon Footprint And Utilizes 25% Less Material Waste
- Reversible
- Boos Block® Cream With Beeswax Finish

**Sizes:**
- Thickness: 1-3/4"
- Available In Multiple Sizes
- Weight: Starting at 8 lbs
RA-Board Collection
2-1/4" Thick - Reversible

Features:
• Model: RA
• Available In:
  • Northern Hard Rock Maple (NSF)
  • American Cherry
• Reversible With Recessed Finger Grips
• Edge Grain Construction
• Boos Block® Cream With Beeswax Finish

Sizes:
• Thickness: 2-1/4"
• Available In Multiple Sizes
• Weight: Starting at 13.5 lbs
R-Board Collection (Round)
1-1/2" Thick - Reversible

Features:
- Model: R, WAL-R, CHY-R
- Available In:
  - Northern Hard Rock Maple (NSF)
  - American Black Walnut
  - American Cherry
  - Reversible
  - Edge Grain Construction
  - Boos Block® Cream With Beeswax Finish

Sizes:
- Thickness: 1-1/2"
- Available In Multiple Sizes
- Weight: Starting at 7 lbs
**BBQ Cutting Board**

**1-1/2” Thick - Juice Groove**

**Features:**
- Model: BBQBD
- Available In:
  - Northern Hard Rock Maple (NSF)
  - Juice Groove (ONE SIDE)
  - Reversible With Recessed Finger Grips
  - Edge Grain Construction
  - Boos Block® Cream With Beeswax Finish

**Sizes:**
- Thickness: 1-1/2”
- Size: 18” x 12” x 1-1/2” (L x W x H)
- Weight: 8.5 lbs

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**RAD Cutting Boards**

**2-1/4” Thick - Juice Groove**

**Features:**
- Model: RAD
- Available In:
  - Northern Hard Rock Maple
  - Juice Groove (ONE SIDE) & Optional Pour Spout
  - Reversible With Recessed Finger Grips
  - Edge Grain Construction
  - Boos Block® Cream With Beeswax Finish

**Sizes:**
- Thickness: 2-1/4”
- Size: Available In Multiple Sizes
- Weight: Starting at 13 lbs

**Additional Options:**
- Certain Models Available With or Without Pour Spout

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**RAPA Cutting Boards**

**2-1/4” Thick - Juice Groove & Pour Spout**

**Features:**
- Model: RAD
- Available In:
  - Northern Hard Rock Maple
  - Juice Groove (ONE SIDE) & Pour Spout
  - Reversible With Recessed Finger Grips
  - Edge Grain Construction
  - Boos Block® Cream With Beeswax Finish

**Sizes:**
- Thickness: 2-1/4”
- Size: Available In Multiple Sizes
- Weight: Starting at 13 lbs

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**Slicer Cutting Board**

**1-1/4” Thick - Juice Groove & Stabilizing Pins**

**Features:**
- Model: SLIC
- Available In:
  - Northern Hard Rock Maple (NSF)
  - Juice Groove (ONE SIDE)
  - Stabilizing Pins
  - Reversible With Recessed Finger Grips
  - Edge Grain Construction
  - Boos Block® Cream With Beeswax Finish

**Sizes:**
- Thickness: 1-1/4”
- Size: 20” x 15” x 1-1/4”
- Weight: 13 lbs
**Prestige Cutting Boards**
1-1/4" Thick - Juice Groove & Finger Grip Hole

**Features:**
- Available In:
  - Northern Hard Rock Maple
  - Juice Groove (ONE SIDE)
  - Reversible With Finger Grip Hole
  - Edge Grain Construction
  - Boos Block® Cream With Beeswax Finish

**Sizes:**
- Thickness: 1-1/4"
- Size: Available In Multiple Sizes
- Weight: Starting at 6 lbs

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**AUJUS Cutting Board**
1-1/2" Thick - Sloped Juice Groove & Well

**Features:**
- Model: AUJUS
- Available In:
  - Northern Hard Rock Maple (NSF)
  - Sloped Juice Groove And Well (ONE SIDE)
  - Reversible With Recessed Finger Grips
  - Edge Grain Construction
  - Boos Block® Cream With Beeswax Finish

**Sizes:**
- Thickness: 1-1/2"
- Available In Multiple Sizes
- Weight: Starting at 12 lbs

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**RA Cutting Board w/Juice Groove**
2-1/4" Thick

**Features:**
- Model: RA02-GRV
- Available In:
  - Northern Hard Rock Maple (NSF)
  - Juice Groove (ONE SIDE)
  - Reversible With Recessed Finger Grips
  - Edge Grain Construction
  - Boos Block® Cream With Beeswax Finish

**Sizes:**
- Thickness: 2-1/4"
- Size: 20" x 15" x 2-1/4"
- Weight: 20 lbs

**Additional Options:**
- Optional 7" Santoku Knife and 7" Forged Stainless Steel Carving Fork
Chopping Block Collection
Non-Reversible

3" or 4" Thick

Features:
• Model: CCB
• Available In (Specific wood species may not be available in certain sizes.):
  • Northern Hard Rock Maple
  • American Black Walnut
  • American Cherry
• Non-Reversible
• End Grain Construction
• Boos Block® Cream With Beeswax Finish

Sizes:
• Thickness: 3" or 4"
• Available In Multiple Sizes
• Weight: Starting at 12.5 lbs

Chopping Block Collection Reversible

2-1/4", 3", or 6" Thick

Features:
• Model: CCB & BB
• Available In (Specific wood species may not be available in certain sizes.):
  • Northern Hard Rock Maple
  • American Black Walnut
• Reversible With Hand Grips
• End Grain Construction
• Boos Block® Cream With Beeswax Finish

Sizes:
• Thickness: 3" or 4"
• Available In Multiple Sizes
• Weight: Starting at 11 lbs

I-Block

Cutting Board, Device Stand
& 3 Protective Sleeves

Features:
• Available In:
  • Northern Hard Rock Maple
  • American Black Walnut
  • American Cherry
• Includes: Cutting Board, Device Stand, 3 Protective Device Sleeves
• Side Grip Handles
• Edge Grain Construction
• Boos Block® Cream With Beeswax Finish

Sizes:
• Thickness: 1-1/2"
• Cutting Board Size: 12" x 12" x 1-1/2"
• Device Stand Size: 12" x 4" x 1-1/2"
• Weight: Starting at 7 lbs
Countertop Board Collection

1-1/4” Thick - Juice Groove & Countertop Lip

**Features:**
- Model: KNEB
- Available In:
  - Northern Hard Rock Maple
  - Juice Groove (ONE SIDE)
  - Reversible
- Lip Hangs Over Countertop To Keep Board From Sliding
- Edge Grain Construction
- Boos Block® Cream With Beeswax Finish

**Sizes:**
- Thickness: 1-1/4”
- Available In Multiple Sizes
- Weight: Starting at 13 lbs

Corner Countertop Saver

1-1/4” Thick - Countertop Clip

**Features:**
- Model: CCS
- Available In:
  - Northern Hard Rock Maple
  - Non-Reversible
- Designed To Utilize Corner Countertops For Extra Countertop Work Surface
- Includes Countertop Clip For Stabilization
- Edge Grain Construction
- Boos Block® Cream With Beeswax Finish

**Sizes:**
- Thickness: 1-1/4”
- Size: 24” x 18” x 1-1/4”
- Weight: 18 lbs

Chop-N-Slice Collection

1” or 1-1/4” Thick - Eased Corners

**Features:**
- Model #: 200
- Available In:
  - Northern Hard Rock Maple
  - Reversible
  - Eased Corners
  - Edge Grain Construction
  - Boos Block® Cream With Beeswax Finish

**Sizes:**
- Thickness: 1” or 1-1/4”
- Available In Multiple Sizes
- Weight: Starting at 3 lbs

**Additional Options:**
- Certain Models Available With A Juice Groove And Paring Knife
Newton Prep Master Collection
2-1/4" Thick - Sloped Groove With Stainless Steel Tray

Features:
- Available In:
  - Northern Hard Rock Maple
  - Sloped Juice Groove (One Side) & Stainless Steel Tray
  - Reversible
  - Edge Grain Construction
- Boos Block® Cream With Beeswax Finish

Sizes:
- Thickness: 2-1/4"
- Size: Available In Multiple Sizes and Styles.
- Weight: Starting at 14 lbs

Additional Options:
- Optional Concaved Center For Herb Prep

Mezzaluna Herb Board Collection
1-1/2" and 2-1/4" Thick - Concave Center For Herb Prep

Mince and dice herbs, spices, and condiments! The concave herb board keeps herbs centralized in the middle of the cutting board. An optional 6" double bladed stainless steel rocker knife is contoured to coincide with the concave inset.

Features:
- Available In:
  - Northern Hard Rock Maple
  - American Black Walnut
  - American Cherry
- Concave Center For Herb Prep
- 1-1/2" Thick Is Non-Reversible
- 2-1/4" Thick Is Reversible
- Edge Grain Construction
- Boos Block® Cream With Beeswax Finish

Sizes:
- Thickness: 1-1/2" and 2-1/4"
- Available In Various Sizes
- Weight: Starting At 5 lbs

Additional Options:
- Optional 6" Double Bladed Stainless Steel Rocker Knife
**Ultimate Carving Board**

2-1/4" Thick - New Pyramid Design, Sloped Juice Groove & Stainless Steel Pan

**Features:**
- Available In:
  - Northern Hard Rock Maple
  - New Pyramid Design: Stabilizes Food During Carving
  - Reversible With Recessed Finger Grips
  - Edge Grain Construction
  - Boos Block® Cream With Beeswax Finish

**Sizes:**
- Thickness: 2-1/4"
- Size: 24" x 18" x 2-1/4"
- Weight: 31 lbs

**Additional Options:**
- Retractable And Replaceable Knife Sharpener

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**Mayan Carving Board Collection**

1-1/2" Thick - Pyramid Design & Juice Groove

**Features:**
- Model: MN2418150-SM, WAL-MN2418150-SM
- Available In:
  - Northern Hard Rock Maple
  - American Black Walnut
  - Juice Groove (ONE SIDE)
  - Pyramid Design: Stabilizes Food During Carving
  - Reversible With Recessed Finger Grips
  - Edge Grain Construction
  - Boos Block® Cream With Beeswax Finish

**Sizes:**
- Thickness: 1-1/2"
- Size: 24" x 18" x 1-1/2"
- Weight Starting At: 16 lbs
End Grain - Gift Collection With Feet

Features:
• Available In:
  • Northern Hard Rock Maple
  • American Black Walnut (Select Models)
• Includes Feet
• Non-Reversible
• End Grain Construction
• Boos Block® Cream With Beeswax Finish

Sizes:
• Available In Various Styles, Thicknesses and Sizes
• Weight: Starting At 5 lbs

End Grain - Gift Collection With Stainless Steel Bun Feet

Features:
• Available In:
  • Northern Hard Rock Maple
  • American Black Walnut
  • American Cherry
• Juice Groove
• Non-Reversible
• Includes Non-Slip Stainless Steel Bun Feet
• End Grain Construction
• Boos Block® Cream With Beeswax Finish

Sizes:
• Size: 18” x 12” x 1-3/4”
• Weight: Starting At 10 lbs
Edge Grain - Gift Collection With Feet

Features:
- Available In:
  - Northern Hard Rock Maple
  - American Black Walnut
  - American Cherry (Select Models)
- Non-Reversible
- Includes Feet
- Edge Grain Construction
- Boos Block® Cream With Beeswax Finish

Sizes:
- Available In Various Styles, Thicknesses and Sizes
- Weight: Starting At 3 lbs

Edge Grain - Gift Collection With Stainless Steel Feet

Features:
- Available In:
  - Northern Hard Rock Maple (Select Models)
  - American Black Walnut (Select Models)
  - Juice Groove (Select Models)
- Non-Reversible
- Includes Non-Slip Stainless Steel Feet
- Edge Grain Construction
- Boos Block® Cream With Beeswax Finish

Sizes:
- Available In Various Styles, Thicknesses and Sizes
- Weight: Starting At 3 lbs
Gift Collection With Stainless Steel Accents

Features:
- Available In:
  - Northern Hard Rock Maple
  - Juice Groove (One Side) (Select Models)
  - Stainless Steel Handles
  - Stainless Steel Band (Select Models)
  - Reversible
- Available In:
  - End Grain Construction (Select Models)
  - Edge Grain Construction (Select Models)
  - Boos Block® Cream With Beeswax Finish

Sizes:
- Available In Various Styles, Thicknesses and Sizes
- Weight: Starting At 15 lbs
Chef-Lite Cutting Boards

Light, Durable, and Easy-To-Clean! Chefs who prefer the warmth and characteristics of natural wood now have a lighter, alternative choice. Chef-Lite cutting boards are made of natural wood. That means they’re easy on the environment and your gourmet knives. Cleaning is easy! Just wash with soap and water, or place it in the dishwasher.

Features:
- Dishwasher Safe
- Light, Durable And Strong
- Easy On Knives
- Eco Friendly Made From All Natural Wood
- NSF Certified

Sizes:
- Thickness: 1/4”
- Available In Various Styles & Sizes
- Weight: Starting At 0.88 lbs

Boos Block Lazy Susans

Features:
- Available In:
  - Northern Hard Rock Maple
  - American Black Walnut
  - American Cherry
- Smooth Ball-Bearing 360° Swivel
- Non-Slip Padding
- Edge Grain Construction
- Varnique Finish

Sizes:
- Thickness: 1-1/4”
- Available In: 14” & 18” Diameter
- Weight: Starting At 6 lbs

Poly 1000 Pure White Cutting Boards

Any size cutting board cut to your specifications. When ordering custom boards, go to next 12” increment in length and the next 6” increment in width. Note: 12 or more of the same custom size figure exact square footage.

Features:
- Available In Multiple Sizes
- Reversible
- Standard pack of 6 per carton on sizes 18” x 30” and smaller.
- NSF Certified

Sizes:
- Thickness:
  - 1” = 5/16”
  - 3/4” = 11/16”
  - 1/2” = 7/16”
- Available To Be Cut To Your Specifications
Cutting Board Display Rack

Proudly display your Boos Block® cutting boards on your Cutting Board Display Rack. The perfect solution for any retail store or showroom! Made of solid Northern Hard Rock Maple, it is sturdy and easy for customers to shop.

**Features:**
- Northern Hard Rock Maple
- Slatted Maple Shelves
- Boos Block® Sign
- Available In The Following Sizes:
  - Model DRACKB4: 27” x 27” x 48”
  - Model DRACKB6: 27” x 27” x 72”
- Display Rack Does Not Include Cutting Boards

*Fill your display rack with our recommended product listings below. Three different cutting board options to choose from!*

Products Sold Separately.

### DRACKB4
**OPTION #1**

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### DRACKB6
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Boos Block Applicator
Boos Block® Applicators provide a fast, professional and easy way to apply Boos Block® Mystery Oil and Board Cream to your cutting boards, butcher blocks, wooden bowls and utensils. The solid hardwood handle provides a perfect grip for ease of control. The special silver ion treated anti-bacterial sponge prevents bacteria growth within the sponge and on wood surfaces. Applies smoothly, evenly and consistently with no waste or mess of oils or creams. Includes a cap for easy storage and protection.

Boos Block Mystery Oil
Boos Block® Mystery Oil contains all natural food safe ingredients. The oil penetrates deep into the grains of the wood to protect and revitalize the wood fibers. Applying a generous amount and letting it sit overnight, will help reduce dryness to your wood surface. Wipe off any excess in the morning. Do not over oil your wood products. (Available in different sizes.)

Boos Block Board Cream
Boos Block® Board Cream is recommended to be used in conjunction to the Boos Block® Mystery Oil. The Board Cream contains unbleached beeswax and food grade mineral oil. The higher wax content provides a long lasting moisture barrier that is perfect for periods of storage or light use.

Care & Maintenance Instructions
To prolong the life of your butcher block surface, follow these simple care and maintenance instructions.
1. A minimum of once a month (depending upon the use and household conditions), apply an even coat of Boos® Mystery Oil to your butcher block surface using the Applicator. Make sure the butcher block surface is clean from debris, dirt, oil, or grease before applying Mystery Oil.
2. Allow the Mystery Oil to fully penetrate into the wood fibers overnight, then wipe off any excess oil.
3. Apply additional oil to any visible dry spots. Do not over oil your wood surface.
4. It is recommended to use Boos Block® Board Cream to seal the top of the wood surface after applying the Mystery Oil. Apply an even coat of the Board Cream using the applicator. Allow the Board Cream to penetrate the wood surface overnight, then wipe off any excess Board Cream.

Boos EZ-DO
Used On Varnique Finish Products
EZ-DO is a polyurethane gel that is a perfect match for varnique finish butcher block products. It can also be used to convert a penetrating oil finish top to a varnique finish. Seals and protects wood surfaces in one easy step. Makes repairs and fabrication a fool-proof operation. Easy to apply and fast drying. Water and alcohol resistant. Non-toxic, lead free. Self leveling, no runs, no lap marks. Sold in case lots only.

Half Pints: 12 per case - Model (EZ-8C)
Pints: 6 per case - Model (EZ-16C)
Quarts: 4 per case - Model (EZ-32C)