



## Cutting Boards

Quality cutting boards begin with quality wood and craftsmanship. The wood used in the crafting of our products are all natural, solid, American hardwood. Primarily used is hard rock maple; a premium, tight grain wood. Therefore, is dense, strong & possesses a uniform texture, sanding to a beautiful finish. Hard rock maple is excellent in resisting abrasion, indentation and shock; perfect for withstanding knives, cleavers, and rigorous food prepping. We have hand crafted a glorious selection of Boos Block® cutting boards in various thicknesses, sizes, and models to fit your personal preference.

### Features To Consider When Choosing A BBQ Board



Northern Hard Rock Maple      Juice Groove      Stainless Steel Catch Pan      Pour Spout



Sharp high quality kitchen knives and utensils provide a perfect BBQ combination with Boos Block® cutting boards. The hard rock maple surface is easy on your knives and will keep your cutting boards lasting a lifetime.

## Care & Maintenance

Care & Maintenance is an important process that will prolong the life, usage, and preserve the quality of your Boos Blocks®. A minimum of once a month (depending upon the use and household conditions), apply an even coat of Boos Block Mystery Oil and Board Cream to the wood top surface. This process will replenish the moisture lost from repeated washing, keeping your wood top surface from drying, bleaching, and cracking.



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# Boos Block®

## Professional Kitchen Equipment For Culinary Grill Masters





# Professional Kitchen Equipment For Culinary Grill Masters

Grill, entertain, and explore your true cooking talents! John Boos & Co. has created the ultimate collection of professional kitchen equipment for the culinary grill masters. Besides fresh ingredients and quality kitchen knives, Boos Block® cutting boards and our professional Elegante Kitchen Carts are must-have tools culinary enthusiasts need in their cooking arsenal.



Always store your kitchen carts indoors after outdoor use. Outdoor weather conditions can damage the quality of your kitchen cart.



CUCE30

CUCE40

CUCE50

WAL-CUCE30

# Cucina Americana Elegante Kitchen Cart

The Cucina Elegante Kitchen Cart Collection is hand crafted with the finest American Hardwood butcher block tops and foodservice grade stainless steel bases. These kitchen carts are not only stunning, they contain the cooking “chaos” in one centralized work space. With locking casters, it is easy to roll from place to place. Store in your kitchen, and roll it outside at your next backyard cookout. Grab your Boos Block® Cutting Boards and Kitchen Cart, and master the art of creating great culinary food.

## Product Features



Self Closing Drawer  
(Specific Models)



Galley Rails  
(Optional)



Towel Bar  
(Specific Models)



Drop Leaf  
(Specific Models)

### ELEGANTE KITCHEN CART WITH NORTHERN HARD ROCK MAPLE TOP

MODEL	TOP SIZE	HEIGHT	DROP LEAF	DRAWER
CUCE30	30-3/4" X 20" X 1-1/2"	34-3/4"	-	YES
CUCE30-ND	30-3/4" X 20" X 1-1/2"	34-3/4"	-	NO
CUCE40	40-3/4" X 20" X 1-1/2" (FULLY EXTENDED)	34-3/4"	(1) 10" DROP LEAF	YES
CUCE40-ND	40-3/4" X 20" X 1-1/2" (FULLY EXTENDED)	34-3/4"	(1) 10" DROP LEAF	NO
CUCE50	50-3/4" X 20" X 1-1/2" (FULLY EXTENDED)	34-3/4"	(2) 10" DROP LEAVES	YES
CUCE50-ND	50-3/4" X 20" X 1-1/2" (FULLY EXTENDED)	34-3/4"	(2) 10" DROP LEAVES	NO

### ELEGANTE KITCHEN CART WITH AMERICAN BLACK WALNUT TOP

MODEL	TOP SIZE	HEIGHT	DROP LEAF	DRAWER
WAL-CUCE30	30-3/4" X 20" X 1-1/2"	34-3/4"	-	YES
WAL-CUCE30-ND	30-3/4" X 20" X 1-1/2"	34-3/4"	-	NO

### OPTIONAL GALLEY RAILS

MODEL	DESCRIPTIONS	# RAILS
GRK10-8	GALLEY RAILS (INSTALLATION HARDWARE INCLUDED)	SET OF 8