

MISSISSAUGA QUICK SHIP 2018



Prepaid freight to dealer dock for minimum orders of \$2000 NET, otherwise FOB Mississauga. Drop ship orders will only be arranged using dealer LTL or courier account. Pricing and availability are subject to change. CUSTOM PIECES ARE SUBJECT TO DEPOSIT. NON-STOCK ITEMS ARE NOT RETURNABLE.

Prices effective: November 16th, 2017




The Trusted Tradition for the World's Finest Kitchens





With over 125 years of adaptation to the markets, John Boos & Co. has become a primary provider of gourmet products and foodservice equipment throughout the industry. John Boos & Co., is one of the oldest manufacturers of premium quality foodservice equipment and butcher blocks in the U.S.A. Boos has been in business continuously since 1887. Having adapted to market changes through the years, the company continues to grow in its service to the gourmet, foodservice, residential, supermarket, and industrial markets.

Total Tabletop Plus
3330 Ridgeway Drive., Unit 15,16
Mississauga, ON
L5L 5Z9
Phone: 905-607-4893
Fax: 905-607-9836
Website: www.totaltabletopplus.com



CODE		LBS.		LIST
R-Board Collection				
R Maple, Reversible, Edge Grain: 18"x12"x1 1/2"	R01	10		\$ 113.00
R Maple, Reversible, Edge Grain: 24"x18"x1 1/2"	R02	18		\$ 182.20
R Maple, Reversible, Edge Grain: 20"x15"x1 1/2"	R03	12		\$ 145.00
R Walnut, Reversible, Edge Grain: 18"x12"x1 1/2"	WAL-R01	9		\$ 217.60
R Walnut, Reversible, Edge Grain: 24"x18"x1 1/2"	WAL-R02	17		\$ 371.20
R Walnut, Reversible, Edge Grain: 20"x15"x1 1/2"	WAL-R03	12		\$ 268.20
R Walnut, Reversible, Edge Grain: 18" Dia x 1-1/2"	WAL-R18	9		\$ 268.20
R Cherry, Reversible, Edge Grain: 18"x12"x1-1/2"	CHY-R01	7		\$ 146.80
RA-Board Collection				
RA Maple, Reversible, Edge Grain: 18"x12"x2 1/4"	RA01	13		\$ 155.20
RA Maple, Reversible, Edge Grain: 20"x15"x2 1/4"	RA02	19		\$ 199.00
RA Maple w/ groove, Reversible, Edge Grain: 20"x15"x2 1/4"	RA02GRV	17		\$ 217.60
RA Maple, Reversible, Edge Grain: 24"x18"x2 1/4"	RA03	28		\$ 236.20
Chop-N-Slice Collection				
Maple Board w/groove: 12"x8"x1"	209	3		\$ 45.40
Maple Board, NSF Certified: 18"x12"x1 1/4"	213	8		\$ 72.40
Maple Board, NSF Certified: 20"x15"x1 1/4"	214	10		\$ 101.20
Maple Board, NSF Certified: 10"x10"x1"	215	4		\$ 42.20

CODE		LBS.		LIST
Professional Collection: Reversible				
AU JUS Maple w/ Groove: 24"x18"x1 1/2"	AUJUS	18		\$ 236.20
BBQBD Maple w/ groove: 18"x12"x1 1/2"	BBQ	9		\$ 128.20
Chopping Block Collection				
CCB-S Maple Block: 18"x18"x4"	CCB18S	36		\$ 361.20
CCB24S Maple Block: 24"x24"x4"	CCB24-S	64		\$540.00
CCB-R Maple Block: 18" Dia.x3"	CCB183R	22		\$ 327.40
Gift Collection				
Walnut Edge Grain Cutting Board with 4 Stainless Steel Feet w/ grips - 12 x12x1.5"	WAL-12SS	5		\$ 227.80
20X15X1.5 Wal-Edge GR-Tenmoku- Juice Grv-SS Flat Feet	WAL-TEN-2015	11		\$ 371.20
B12R Maple w/ Bun feet, Edge Grain: 12" Dia. x 1 1/2"	B12R	6		\$ 81.00
B12S Maple w/ Bun feet, Edge Grain: 12"x12"x1 1/2"	B12S	6		\$ 72.40
B9S Maple w/ Bun feet, Edge Grain: 9"x 9"x1 1/2"	B9S	4		\$ 62.40
MCR Maple w/ feet, end grain: 12"Diax3"	MCR1	12		\$ 217.60
MCS Maple w/ feet, end grain: 12"x12"x3"	MCS1	13		\$ 217.60
New RAD 1 side w/ groove, grips, pour spout 18" x18" x 2.25"	RAD1818GRVS	22		\$ 243.00

CODE		LBS.		LIST
Butcher Blocks				
AA Block: Solid Hard Rock Maple, 24" x 24" x 16" (34" high)	AA02	287		\$ 1956.00
AB Block: Solid Hard Rock Maple, 24" x 24" x 10" (34" high)	AB05	205		\$ 1939.20
Gourmet Furnishings				
Cucina D`Amico 5" Thick Hard Maple Top 30X24X5 (Butcher Block Style)	CUCD15	135		\$2,006.60
Maintenance Products				
Boos Stainless Steel Cleaner	BSC		8 OZ.	\$ 21.50
Boos Mystery Oil	MYS		16 OZ.	\$ 16.90
Boos Board Cream	BWC		5 OZ.	\$ 15.50
Oil & Cream Round Applicator	APPLICRND-CRM			\$ 33.80



Cutting Boards: Care & Maintenance

1. Periodically (once every 3-4 weeks, depending upon the use and household conditions), apply an even coat of Boos ® Mystery Oil and Boos Block ® Board Cream to all surfaces of your wood cutting board. The Boos ® Mystery Oil acts as a shampoo that contains oils and minerals that penetrates through the wood surface to increase its longevity. Next, you will want to use the Boos Block ® Board Cream, that acts as the conditioner, to seal the top coating of the wood surface.
2. DO NOT allow moisture of any type to stand on the cutting board for long periods of time. Don't let fresh, wet meats lay on the board longer than necessary. Brine, water and blood contain much moisture, which soaks into the wood, causing the cutting board to expand, the wood to soften, and affects the strength, of the glued joints.
3. Use a good steel scraper or spatula several times a day, as necessary, to keep the cutting surface clean and sanitary. Scraping the surfaces will remove 75% of the moisture. Do not use a steel brush on the cutting surface of your board.
4. DO NOT cut fish or fowl on the work surface of your cutting board, unless you have thoroughly followed the instructions in step #1. The moisture barrier must be intact prior to cutting any type of fish, seafood, or fowl on the work surface of your cutting board. ALWAYS CLEAN THE CUTTING BOARD SURFACE THOROUGHLY AFTER CUTTING FISH OR FOWL ON THE WORK SURFACE.
5. Be sure NEVER to cut continuously in the same place on the top of your cutting surface. Distribute your cutting over the entire work surface so that it will wear evenly. DO NOT use a razor-edged cleaver. It will chip or splinter the wood and produce soft spots. Your cleaver should have dull sharpened edge for best results.
6. Sanitize cutting board by wiping all surfaces down with mild dish soap and water. Dry thoroughly. DO NOT wash your wood cutting board with harsh detergents of any type. DO NOT wash your butcher's tools on your cutting board surface. DO NOT put Boos Block ® wood cutting boards into dishwasher.
7. Maintain the same bevel on the edge of your cutting board, as it had when you bought it. This prevents splitting or chipping of outside boards.
8. If cutting board is reversible, your cutting board should be turned over periodically to allow even usage to both work surfaces.

Butcher Blocks - Oil Finish: Care & Maintenance

1. Butcher Blocks with a oil finish periodically (once every 3-4 weeks, depending upon the use and household conditions), apply an even coat of Boos ® Mystery Oil and Boos Block ® Board Cream to all surfaces of your butcher block. The Boos ® Mystery Oil acts as a shampoo that contains oils and minerals that penetrates through the wood surface to increase its longevity. Next, you will want to use the Boos Block ® Board Cream that acts as the conditioner to seal the top coating of the wood surface.
2. DO NOT allow moisture of any type to stand on the butcher block for long periods of time. DO NOT let fresh, wet meats lay on the block surface longer than necessary. Brine, water and blood contain much moisture, which soaks into the wood, causing the butcher block to expand, the wood to soften, and affects the strength

of the glued joints.

3. Use a good steel scraper or spatula several times a day, as necessary, to keep the butcher block surface clean and sanitary. Scraping the surfaces will remove 75% of the moisture. DO NOT use a steel brush on the surfaces of your butcher block.
4. DO NOT cut fish or fowl on the work surface of your butcher block unless you have thoroughly followed the instructions in step #1. The moisture barrier must be intact prior to cutting any type of fish, seafood, or fowl on the work surface of your butcher block. ALWAYS CLEAN THE BUTCHER BLOCK SURFACE THOROUGHLY AFTER CUTTING FISH OR FOWL ON THE WORK SURFACE.
5. Be sure NEVER to cut continuously in the same place on the top of your cutting surface. Distribute your cutting over the entire work surface so that it will wear evenly. DO NOT use a razor-edged cleaver. It will chip or splinter the wood and produce soft spots. Your cleaver should have dull sharpened edge for best results.
6. Sanitize your butcher block by wiping all surfaces down with mild dish soap and water. Dry thoroughly. DO NOT use harsh detergents of any type to wash your butcher blocks. DO NOT wash your butcher's tools on your butcher block surface.
7. Maintain the same bevel on the edge of your butcher block, as it had when you bought it. This prevents splitting or chipping of outside blocks.

Butcher Blocks - Varnique Finish: Care & Maintenance

1. Varnique is a beautiful semi-gloss finish that is virtually maintenance free. It is impervious to most household chemicals. Cleans up easily with mild soap and water. Wipe dry.
2. DO NOT cut into a Varnique finish butcher block. Cuts into the finish should be resealed immediately to prevent the exposed wood from absorbing moisture. If needed, varnique finish can be spot sanded and finished with EZ-DO wipe-on poly gel.

Kitchen Counter Tops - Wood: Care & Maintenance

Extremes of humidity and dryness can swell and shrink hard rock maple and/or oak enough to cause small seasonal checks to appear, usually at the ends of tops or at the end of a lamination. This possibility, though remote, is an unavoidable condition of enjoying the character and beauty of a living material. Cracks filled with a cellulose filler of the right tint become practically invisible. You can help preserve your wood table top by keeping your home humidified in the winter and by refreshing your table often with Boos ® Mystery Oil and/or Boos Block ® Board Cream. All Butcher Block products is recommended to be oiled on all surfaces with Boos ® Mystery Oil and/or Boos Block ® Board Cream at least once every 1-2 weeks depending on the use or household conditions. This will help protect the wood from damage. With a minimum amount of care and maintenance on your Wood Table Top, you can lengthen the life of the top for many years.

Wood Table Top - Oil Finish: Care & Maintenance

Extremes of humidity and dryness can swell and shrink hard rock maple and/or oak enough to cause small seasonal checks to appear, usually at the ends of tops or at the end of a lamination. This possibility, though remote, is an unavoidable condition of enjoying the character and beauty of a living material. Cracks filled with a cellulose filler of the right tint become practically invisible. You can help preserve your wood table top by keeping your home humidified in the winter and by refreshing your table often with Boos ® Mystery Oil and/or Boos Block® Board Cream. All Butcher Block products is recommended to be oiled on all surfaces with Boos ® Mystery Oil and/or Boos Block ® Board Cream at least once every 3-4 weeks depending on the use or household conditions. This will help protect the wood from damage. With a minimum amount of care and maintenance on your Wood Table Top, you can lengthen the life of the top for many years.

1. DO NOT wash knives and forks or other utensils on the work surface of your top.
2. DO NOT wash your top with harsh detergents of any type.
3. DO NOT place counter tops near excessive heat (such as stove) without proper insulation between heat source and the edge of the counter top.
4. DO NOT cut off ends, drill holes, make cut-outs or otherwise deface tops without refinishing exposed unfinished wood. Guarantee is voided if tops are modified.

The table top is made of kiln dried wood and dried to a moisture content of 6% making it very susceptible to water and dampness. When cleaning the table top, we ask that the following directions be followed very closely:

1. Scrape loose with a steel scraper or spatula any heavy food particles or foreign matter that may have adhered to the surfaces.
2. Brush or scrap all loose particles from the surface.
3. Take clean dish cloth and dip it into warm soapy, or a very mild detergent water and wash top by wiping the top thoroughly.
4. Wash out the dish cloth in clear warm water, wring out, and go over the surface again.
5. Take a dry cloth and go over all surfaces to dry thoroughly.
6. Periodically (once every 3-4 weeks, depending upon the use and household conditions), apply an even coat of Boos® Mystery Oil and Boos Block® Board Cream to all surfaces of your wood top. The Boos® Mystery Oil acts as a shampoo that contains oils and minerals that penetrates through the wood surface to increase its longevity. Next, you will want to use the Boos Block® Board Cream that acts as the conditioner, to seal the top coating of the wood surface. If any method, other than the ones outlined above, is used in cleaning this top, very serious damage may result.

Stainless Steel: Care & Maintenance

1. Keep Stainless Steel clean. DO NOT allow liquids to stand on stainless steel for prolonged periods of time. DO NOT allow food particles, dirty, or other foreign matter to stay in contact with stainless steel for prolonged periods of time. Keeping stainless steel clean assists in the deterring of bacterial growth.
2. It is recommended that Boos® Stainless Steel Cleaner is used with a disposable towel when cleaning the stainless steel. DO NOT USE an abrasive cleaner! This will scratch the surface of the metal. Chlorine bleach should not be used to clean the stainless surfaces. If chlorine bleach is used, it must be thoroughly rinsed off immediately with water.

Product Warranty

The only warranty, expressed or implied, is a 1-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, and 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. Total Tabletop Plus shall not be liable for any loss or damage arising from use, or for consequential damages.