



EXQUISITE

HANDCRAFTED

SOLID WOOD

COUNTERTOPS


Café Countertops™

COVER PHOTO:
IROKO



CaféCountertops™ is a supplier of premium handcrafted solid wood countertops that add natural beauty to any décor. Our company began with a desire to find the perfect material for building fine countertops that complement custom-built kitchens. After careful research, we found the perfect solution in beautiful solid wood—a material whose quality, appearance, and hygienic benefits simply cannot be matched.

The intrinsic beauty of solid wood countertops comes from the fact that no two countertops are exactly alike—nature astounds and rewards us with infinite variation. And since our countertops are derived from nature, they create a warm and welcome sense of tranquility when used in fine homes. CaféCountertops™ is **America's Top Supplier!**



EUROPEAN WALNUT

The CaféCountertops™ Difference

Trees aren't straight. Lumber sawn from a tapering hardwood trunk will have tighter ring patterns on the upper end. As these boards age, they will naturally seek to warp, twist and otherwise deviate from straightness, as the wood reacts to the stresses of the uneven radial pattern of the growth rings.

CaféCountertops™ is the one manufacturer to turn to when you need a solid wood countertop product that won't split, warp or otherwise fail and lead to callbacks. We recognize that the beauty of full-length-stave and wide-plank countertops fades quickly when problems develop, and since we know you don't have time for problems, we developed Euro-Star™, the solid wood joinery method specifically engineered for worktops. Each wood block is hand-selected and placed to balance any curving tendencies of adjacent wood staves so that the assembled slab will remain straight, flat and true.

Beautiful Kitchens & Baths



MAHOGANY

Solid wood countertops are prominently featured in homes of distinction throughout the world. No other material echoes the welcoming invitation of home, family and warm satisfaction quite like solid wood.



RED BEECH

A Global Outlook & Conscience

We bring the world of beautiful timbers to your door, but there's one commitment that is not open to discussion. Our beautiful wood tops are fabricated from timbers harvested in a renewable manner from some of the world's most well-managed forests. The policy on rainforest and protected timber is clear: we will not purchase that wood or allow it in our facility, ever.



MAHOGANY

EUROPEAN Solid Wood Countertops



EURO MAPLE

Work Tops

Suitable for all types of sinks including undermount sinks and farm sinks. Perfect for food prep- won't ruin expensive knives.

Protected against

common stains such as mustard, red wine, or alcohol.

Urban Living

Solid wood tops are the perfect focal point for urban dwellings and loft condominiums. The warm, organic richness of wood is highly desirable in this modern-industrial atmosphere.



BLACK CHERRY

CaféCountertops™ ... Defining Style & Quality Throughout Fine Homes Across North America

Throughout your home, CaféCountertops™ offers a quality, upscale alternative to most synthetic products in today's kitchens. Beyond the cooking prep area, our countertops add the richness of handcrafted European wood to bath areas, laundry centers, bar counters, and islands.



WENGE



BLACK WALNUT

Our unique finish protects these tops in a host of different environments. Proven over 50 years, our

proprietary blend of all-natural European linseed

oil and waxes stands up to daily use. This durable factory-applied finish is food-safe, and can be quickly refreshed using the maintenance kit provided with each of our countertops.



TEAK

Profiles

Type A	1/8" Round Over Top & Bottom
Type B	Ogee
Type D	3/8" Round Over with Bead
* Type E	Double Ogee
Type H	9/16" Round Over
Type J	1/2" Round Over with Bead
Type K	3/8" Round Over Top & Bottom
* Type L	Large Roman Ogee
Type M	1/4" Round Over Top & Bottom with Bead
* Type N	Roman Ogee
* Type P	French Baroque
* Type Q	Cove & Bead
Type R	1/4" Bevel Top & Bottom
Type T	1/2" Bevel
Type U	3/8" Bevel Top & Bottom
Type V	1/2" Cove
* Type W	Bull Nose
* Premium Edges	Custom edges available.

Wood Countertops are Food-Safe


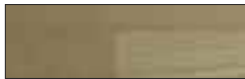

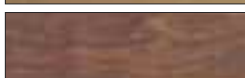
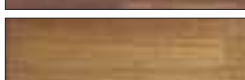
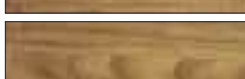
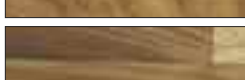
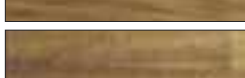
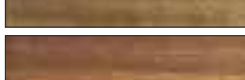

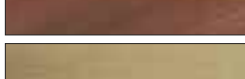

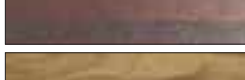

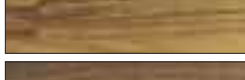



Solid wood's naturally anti-microbial properties are an asset in any kitchen.

Consider the humble 'butcher block', the cutting surface of choice for meat-cutters since the Middle Ages. Modern science reveals the intelligence in this selection. Studies by microbiologists at leading US, German and Swiss research institutions prove that solid wood countertops contain naturally-occurring enzymes and tannic acids which destroy 99.9% of common food-borne illness-causing bacteria.

You may ask, how can wood be superior to non-porous surfaces such as quartz or stainless steel? This is simply explained. While it is true that these materials prohibit organisms from penetrating the worktop, bacteria and organisms may remain on the worksurface, where the homeowner prepares the family meal. Only solid wood has the inherent ability to 'grab' these bacteria and dispose of them permanently.

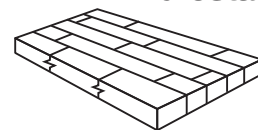
In order for this natural process to be effective CafeCountertops™ proprietary all-natural oil finish, is essential. Hardening finishes including lacquers and polyurethanes defeat wood's natural antimicrobial advantages. For the ultimate in food prep safety, insist on a properly finished and maintained solid wood worktop from CafeCountertops™, **America's Top Supplier.**

Wood Species

	Alder
	Light Ash
	Red Beech ●
	Bubinga
	Black Cherry ●
	European Cherry
	Elm ●
	Iroko ●
	Jatoba
	Mahogany ●
	European Maple ●
	Merbau
	European Oak
	Teak ●
	European Walnut ●
	Black Walnut ●
	Wenge ●
	Zebrano

● Our 10 most popular species!

EuroStar



Standard finger-jointed staves create a unique countertop pattern.



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