

Finely Crafted
**Custom Solid
Wood Tops**



COUNTERTOPS
SINCE 1977 *Inc.*



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Commitment to *Quality*

In business for 40 years, Countertops, Inc. is proud to be now making solid wood countertops and island tops for the homes of New England.

We hand select the North Eastern U.S. hardwoods that go into each carefully made top. Every top is scrutinized at every step of the fabrication process. Then it is inspected after your choice of finish is applied – the final step in the process.





The *Warmth* of Wood

They say home is where the heart is, and the heart of every home is in the kitchen. A wood topped island or cabinet area will become the focal point and gathering area for your friends and family. The warmth and richness of wood is beckoning. Also, the beauty of wood is timeless, enduring and comforting.





Types of *Construction*




We offer **Plank Style**, **Edge Grain** and **End Grain** construction. For the plank and edge grain styles, we use full length boards and not short wood remnants.

Edge Profiles include 1/8", 1/4", 3/8" Round Over Radius, 1/4", 1/2" Bevel and Ogee edges.

You specify the **Shape** and **Size** and we will fabricate it. Arcs, radii, sink cutouts, waterfalls and insets are no problem.



A photograph showing three wooden boards. The top left board is light-colored with a fine grain, labeled 'Cherry'. The top right board is also light-colored with a slightly different grain, labeled 'Maple'. The bottom board is dark with a prominent, wavy grain, labeled 'Black Walnut'.

Cherry

Maple

Black Walnut

A photograph showing a wooden board with a light-colored grain, labeled 'Oak'.

Wood *Species & Finishes*

Our most popular woods are **Maple, Cherry** and **Black Walnut**. Maple is the hardest wood, then Cherry and finally Black Walnut. We take pride in using locally sourced woods but we will work with any wood species of your choice.

Our **Finishes** are chosen to keep the maintenance of your wood top to a minimum, while also maintaining it's beauty. For a stain resistant, waterproof surface you won't be cutting on, we recommend MinWax Antiquing Oil with a beeswax top coat or a durable satin urethane finish. For a food preparation/cutting surface, we use a combination of food safe penetrating oil and beeswax. Other finishes are available.



Enduring *Performance & Beauty*

If properly cared for, you can expect your wood tops to last a lifetime and still look beautiful. Natural wood features, variations in color and texture of the wood and the patina of age are not considered defects but add to the character of the wood tops.

On all our wood tops used as a cutting surface, we recommend applying a food safe penetrating coating every 4 to 8 weeks. For wood tops that have the Minwax Antique Oil finish, we recommend applying the beeswax, every 8 to 12 weeks. The Antique Oil finish will last 8 to 10 years. We provide complete care instructions with each wood top. Urethane finishes require no maintenance.

Our products are warrantied for one year. We do not warranty tops damaged due to moisture and/or improper care or installation. Extreme changes in atmospheric conditions such as humidity can affect natural wood products. Wood products ordered “unfinished” do not come with a warranty.





For more information, please contact us.

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