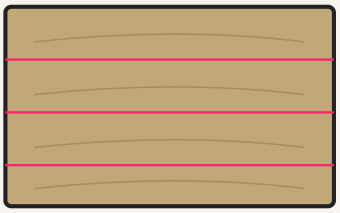
UNIQUE
WOOD PRODUCTS

A BUYER'S & SPECIFIER'S GUIDE

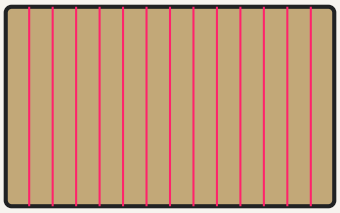
Wood Countertops.

Wide plank, edge grain & end grain — milled in Houston.



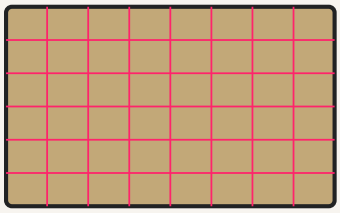
Wide Plank

FACE GRAIN



Edge Grain

BUTCHER BLOCK



End Grain

BUTCHER BLOCK

Solid hardwood countertops, milled to your spec at our NW Houston yard. This guide walks the three constructions, the five species we stock, and exactly how we supply a top — so your project specs cleanly the first time.

CUSTOM ONLY
Built to your dimensions — no stock sizes.

UNFINISHED
Sanded and raw — your finisher seals it.

THE TOP ONLY
We mill it; your contractor fits & installs.

WILL-CALL
Pickup at Tanner Rd, Houston, or Houston-metro delivery.

MOULDING · STAIR PARTS · MILLWORK

UWP-GDE-001 · May 2026

HOW WE SUPPLY

We mill the top. *Your team finishes & installs it.*

Knowing exactly who does what is the difference between a clean install and a callback. UWP fabricates the solid wood top — custom, unfinished, top only. Sealing, fitting, and installation are completed on site by your contractor.

UNIQUE WOOD PRODUCTS SUPPLIES

What we provide

- **The solid wood top — only**
  A single solid hardwood top, milled and glued up to your exact dimensions. Solid through and through, never veneered.
- **Custom only**
  Every top is built to order. We don't stock sizes — you spec the construction, species, and dimensions.
- **A solid, uncut block**
  We supply a finished-sanded solid block — no sink or cooktop cutouts. Your installer cuts every opening on site.
- **Delivered unfinished**
  Sanded smooth and raw, ready for finish. We do not apply finish — see why at right.
- **Standard eased edge**
  A clean 1/8" eased edge as standard; custom profiles quoted on request.

YOUR CONTRACTOR HANDLES

What your team provides

- **Field measure & final fit**
  Verify dimensions on site and scribe the top to walls and out-of-square conditions.
- **Cut sink & cooktop openings**
  Cut, fit, and seal every opening on site — sink, faucet, cooktop. We supply the block; you cut it.
- **Seal & finish the top**
  Apply the finish — and a food-safe finish on any prep surface. Your finisher owns the sealing.
- **Install on site**
  Fasten to the cabinets with expansion clearance (oversized holes + washers) so the wood can move.
- **Support & backsplash**
  Add corbels / steel for overhangs beyond ~14", and any backsplash.

Custom only

No stock sizes. Every top is built to your spec, so it fits the run it was made for.

Unfinished only

Supplied raw so your finisher matches your cabinets and owns the food-safe seal.

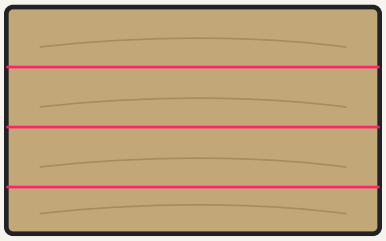
The top — not the install

We supply the countertop. Measuring, sealing, plumbing, and install stay with your trade.

THREE CONSTRUCTIONS, ONE SHOP

Pick the grain that fits *how the top will live.*

All three are solid hardwood, glued up and finish-sanded as one piece. They differ in how the wood is oriented — which changes both the look and the work surface.



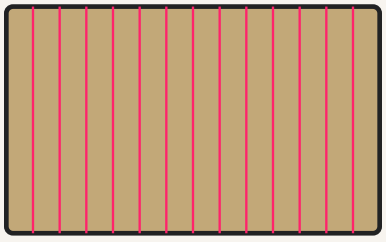
Wide Plank

FACE GRAIN

Wide, flat-sawn boards glued edge-to-edge and laid face up, so the broad cathedral grain runs the length of the top. The warmest and most furniture-like of the three — sweeping figure and natural board-to-board variation.

BEST FOR
Islands, bar tops, statement and perimeter runs where the grain is the feature.

GOOD TO KNOW
A showcase surface, not a cutting board — work on a board, not the top.



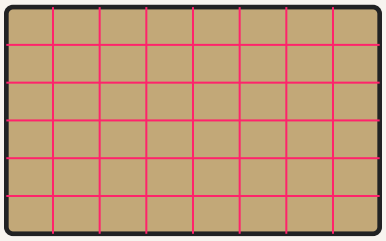
Edge Grain

BUTCHER BLOCK

Narrow staves turned on edge and laminated, showing tight, linear grain lines. The classic butcher-block look — a harder, more uniform, dimensionally stable work surface that wears clean.

BEST FOR
Working kitchens, prep counters, and the trade's default butcher block.

GOOD TO KNOW
Takes light knife work depending on the finish; the everyday workhorse top.



End Grain

BUTCHER BLOCK

Short blocks stood on end in a checkerboard, so the cut fiber ends face up. The surface absorbs impact, is gentlest on knife edges, and is self-healing — the traditional chopping block, and the most labor-intensive to build.

BEST FOR
Chopping stations and gourmet kitchens where the block is genuinely used.

GOOD TO KNOW
Built thicker (1½" and up) and moves in both width and length — plan for it.

COMPARE AT A GLANCE

One material, *three working surfaces.*

CONSTRUCTION	SURFACE LOOK	WORK SURFACE	MOVEMENT	CHOP ON IT	BEST FOR
Wide Plank	Sweeping face grain	Furniture-grade	Width only	No	Islands, bar & statement tops
Edge Grain	Tight linear staves	Hard-wearing	Width only	With care*	Working kitchens, prep counters
End Grain	Checkerboard ends	Self-healing	Width + length	Yes	Chopping stations, gourmet kitchens

*Depends on the finish — a film finish can't be cut on; an oil finish takes light knife work.

WHY SOLID HARDWOOD

A top that *refinishes for decades.*

Solid, never veneered

Full-thickness hardwood the whole way through — sand into it and you find more of the same wood.

Refinishable for life

Sand and re-oil it over the years. A solid top outlasts the cabinets, the appliances, and usually the kitchen.

Finish to your spec

Delivered raw so your finisher controls sheen, color, and the food-safe seal for the way the top is used.

Milled in Houston

Cut and glued up in-house at Tanner Rd — a short supply chain, consistent stock, will-call pickup.

THE SPECIES WE STOCK

Five woods on the floor — *and nearly any other to order.*

Five hardwoods are stocked and ready to run for countertops. Color shown is unfinished, raw wood — finish deepens and warms every one of them.



White Oak

STOCKED

Light tan to brown, straight open grain. Refined and dimensionally stable — the designer's default.

1360
JANKA (LBF)



Red Oak

STOCKED

Warm red-brown with bold, open grain. The classic, value hardwood top.

1290
JANKA (LBF)



Hard Maple

STOCKED

Pale cream, tight uniform grain. Bright and modern — the traditional butcher-block wood.

1450
JANKA (LBF)

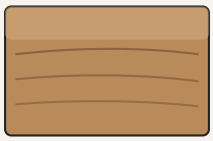


Walnut

STOCKED

Deep chocolate heartwood, straight grain. Premium and dramatic; softer, so it lives in.

1010
JANKA (LBF)



Hickory

STOCKED

Light-to-medium brown with strong color variation. The hardest of the five — rustic, high-contrast.

1820
JANKA (LBF)

Janka hardness measures dent and wear resistance — higher is harder. All five are well within range for a countertop.

SPECIAL ORDER — ANY SPECIES

Beyond the five, we run nearly any species to order — **Cherry, Ash, Sapele / African Mahogany**, and most domestic and imported hardwoods — subject to the lumber on hand. Name the species in the configurator or on your quote request and we'll confirm availability and lead time.

SPECIFYING THE TOP

Dimensions, edges, *seams & cutouts.*

DIMENSIONS

THICKNESS	1¼" – 1½"	Standard. Thicker is available on request — and recommended for end grain, which is traditionally built heavier (1½"+).
WIDTH / DEPTH	18" – 72"	Specify the finished depth of the run, including any overhang.
LENGTH	24" – 192"	Up to 16 ft. A single solid slab runs roughly to 12 ft; longer than that carries a glue-seam (below).
EDGE	1/8" eased	Standard — a clean, lightly softened square edge. Custom profiles quoted on request.
OVERHANG	14" max	Unsupported overhang up to about 14". Beyond that, your installer adds corbels or steel support.

SEAMS

Depending on species and the boards on hand, a single solid top runs roughly 10–12 ft seamless. Longer runs — up to the 192" max — carry a glue-seam, placed where it reads best in the run. We confirm seam placement on your quote.

EDGE PROFILES

The 1/8" eased edge is standard and included. Custom profiles — roundover, chamfer, ogee, or a waterfall miter — are quoted on request; note the profile on your request.

SINK & COOKTOP OPENINGS

We supply a **solid, uncut block** — every sink, faucet, and cooktop opening is cut on site by your installer. Plan the layout before you order so the run, the seam, and any overhang work around your sink and appliances. **Every cut edge must be sealed by the installer** (silicone at the seam; an undermount sink especially) — bare end grain around an opening wicks water and is the most common point of failure on a wood top.

- **Undermount & farmhouse:** cut and fully sealed on site before the sink is set.
- **Drop-in / top-mount:** simplest — the rim covers the cut; still seal the cut edge underneath.
- **Faucets & cooktops:** confirm clearances and seal every penetration; on thicker tops the installer relieves the underside so standard plumbing seats.

SUPPLIED UNFINISHED

Raw and ready — *your finisher seals it.*

Every top leaves our shop sanded and unfinished. That's deliberate: it lets your finisher match the sheen and color to your cabinets, and choose — and own — the food-safe seal for the way the top will actually be used. Below are the three finish families to choose from.

RECOMMENDED ALL-ROUNDER

Penetrating / hardwax oil

- Natural, low-sheen look and feel
- Food-safe; takes light knife work
- Water-resistant — fine around sinks
- Re-oil every 1–2 years
- Spot-repairable

LOWEST MAINTENANCE

Film finish / waterproof varnish

- Hardest, most water- & stain-proof
- Near-zero maintenance
- Food-safe once fully cured
- Cannot cut on it — breaks the film
- Best for non-chop & wet zones

DEDICATED CHOPPING SURFACE

Mineral oil + board wax

- Food-safe, simple, inexpensive
- For true butcher / chopping tops
- Little water protection
- Not for plank tops or tops with sinks
- Reapply often (monthly)

TELL US HOW IT'LL BE USED

Note the intended use on your quote request — **food-prep surface vs. perimeter / non-chop** — and any finish your finisher plans to use. We'll flag anything in the build (species, construction, thickness) that affects how a finish performs, before you order.

LIVING WITH A WOOD TOP

Treat it like wood, *and it lasts a lifetime.*

Wood is a working, natural material — it moves with the seasons and rewards a little care. Share these with your installer and your client; they protect both the top and its warranty.

BEFORE & DURING INSTALL

- **Acclimate 72 hours** flat and fully supported in the conditioned space — never stored or leaned upright.
- **Hold 35–55% RH** before, during, and after install. Wood moves: width on plank & edge grain, width + length on end grain.
- **Allow for movement** with oversized / slotted fastener holes and washers — never rigidly glue the top down.
- **Seal every cutout** and seal under appliances (dishwasher, oven, fridge) against heat and steam.

EVERY DAY

- **Keep it sealed** — re-oil or reseal on schedule for the finish in use. A dried-out top is an unprotected top.
- **No standing water** — wipe spills promptly; never let water pool at seams or cutouts.
- **Use trivets** — never set hot cookware directly on the wood.
- **Clean gently** — damp cloth and mild soap; no bleach, ammonia, or abrasive pads.
- **Cut on a board** — unless it's a dedicated end-grain chopping surface.

NATURAL BY DESIGN

Color, grain, figure, mineral streak, and sound knots vary board to board and from any sample — that variation is the character of solid wood, not a defect. And when a top finally shows its years, it sands back and re-oils to look new again.

Full detail in the **Butcher Block Countertop Installation Guide** and the **Wood Countertop Warranty** — both at uniquewoodproducts.com/resources.

HOW TO ORDER

From spec to *a top you can pick up.*

01	*Configure online*	Build your spec at uniquewoodproducts.com/custom-wood-countertop — construction, species, and size, with a live preview.
02	*Request a quote*	We price by hand — construction, species, size, and quantity all move the number — and follow up within 2–3 business days.
03	*We mill in Houston*	On approval we glue up and finish-sand your solid, uncut top with the eased edge.
04	*Will-call pickup*	Pick up at our Tanner Rd yard, or Houston-metro delivery scheduled on the quote.
05	*Cut, finish & install*	Your contractor acclimates the top, cuts every opening, seals, finishes, and installs it on site.

WHAT TO SEND WITH YOUR REQUEST

- ✓ Finished dimensions or a dimensioned drawing
- ✓ Species (or "special order" + the species you want)
- ✓ Sink & cooktop layout (so the slab works around them)
- ✓ Quantity and project timeline
- ✓ Construction — wide plank, edge grain, or end grain
- ✓ Thickness, and any custom edge profile
- ✓ Intended use — food-prep vs. non-chop

UNIQUE
WOOD PRODUCTS

CALL
(713) 462-5045

EMAIL
info@uniquewoodproducts.com

ONLINE
uniquewoodproducts.com

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