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## Project: State Shaped Cutting Boards

**Overview:** Select any state from the provided All 50 States Cutting Board file, stretch it to any size one desires and turn it into your very own personal cutting board.

**Materials:** Maple is used for all of these examples. Select woods with tight grain patterns. Stay away from all softwoods and open grain woods like red oak.

**Minimum Cutting Area:** Boards can be as small or large as the user desires.

**Bit Size:** 1/4"

**Finishing:** A food grade finish will be appropriate for sealing these boards. Local hardware stores carry these types of finishes.



*\*\*Always read the entire project details before starting to cut the file yourself\*\**

*\*\*Account for the thickness of the physical material on hand and the material thickness in the file\*\**

*\*\*This file is zeroed to the tables surface, Zero your bit to the tables surface\*\**



Included with the cut file is a hold down toolpath that shows where it is safe to put screws. Run this file separately from the cut file so you can screw down the work piece, or if you have a different size board or different type of hold down disregard the file. Not all 50 states have hold down files provided.



As the file starts cutting the profile of the parts make sure the cut is going all the way through the work piece and into the table surface. If you need to adjust any part of the file make sure you do not remove the hold down or you will loose position.



Tabs are use to hold all the pieces to the scrap wood attached to them. Use a utility knife to score these edges. Never try to push a piece out without cutting the tab, it will tear the grain on your project. Sand remaining tab flat.



Start by sanding all the edges of the material. Certain states have more contours and could use a spindle sander or hand sanding in the harder to reach areas.



These cutting boards are typically used for slicing food or serving appetizers. It is important to take ones time sanding all the faces and edges of these boards so it will be safe for food handling.



Watco manufactures a very nice butcher block finish that works very well. Follow the manufactures directions for applications.



Try experimenting with different types of wood to add extra eye appeal to the cutting board. The above picture is 2" strips of maple and cherry alternating.



These cutting boards make wonderful gifts for friends and family. Add a touch of personalization with a V carving or have a hole drilled to hang the board in the kitchen. Washing these boards with soap and hot water in the sink is recommended, putting them in the dishwasher is not because it can lead to delaminating of the glue.