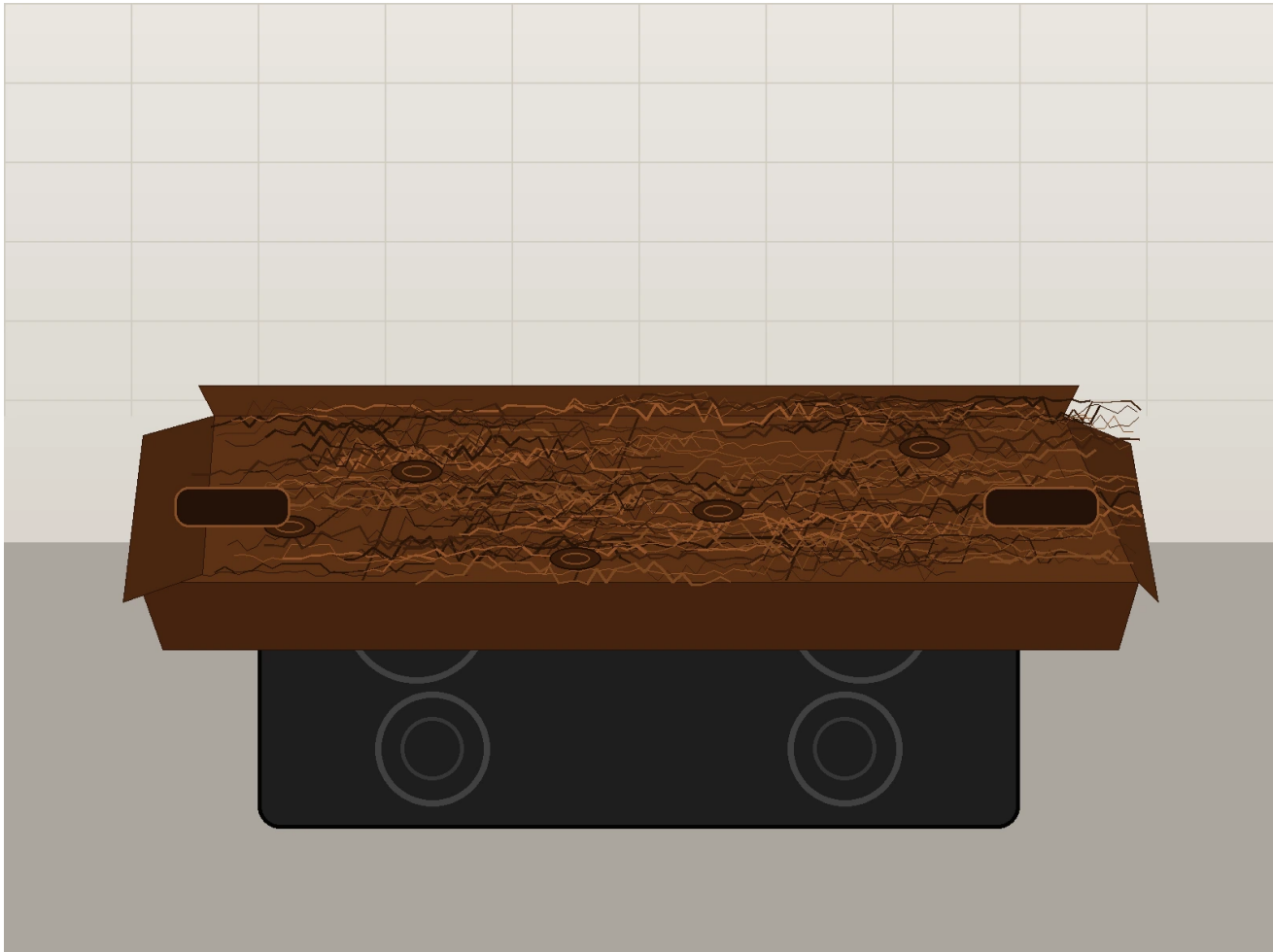




Custom Walnut Noodle Board Plans

Beginner-friendly woodworking plan for a decorative stovetop cover / noodle board built from walnut.



Important safety note: A noodle board is decorative counter space only. Never place it on a hot stove, never use it over active burners, and never leave it on a stove with pilot lights, residual heat, or appliance controls that can be turned on accidentally.

Project Overview

Finished size	30 in wide x 22 in deep x approx. 2 1/4 in tall
Material	Walnut boards, 3/4 in thick
Skill level	Beginner to intermediate
Joinery	Edge-glued top, glued and screwed side rails, optional plugs
Finish	Food-safe hardwax oil, Danish oil, wiping varnish, or oil-based polyurethane
Estimated build time	One weekend, not including finish cure time

Measure your actual stove before cutting. This plan is sized for a common 30-inch range, but the best custom noodle board should leave a small amount of clearance around the cook surface and should not interfere with knobs, controls, ventilation, hinges, or raised trim.

Recommended clearance: leave about 1/8 in to 1/4 in of breathing room where the board fits around raised stove edges. If your stove has front knobs, avoid a front lip that could press against them.

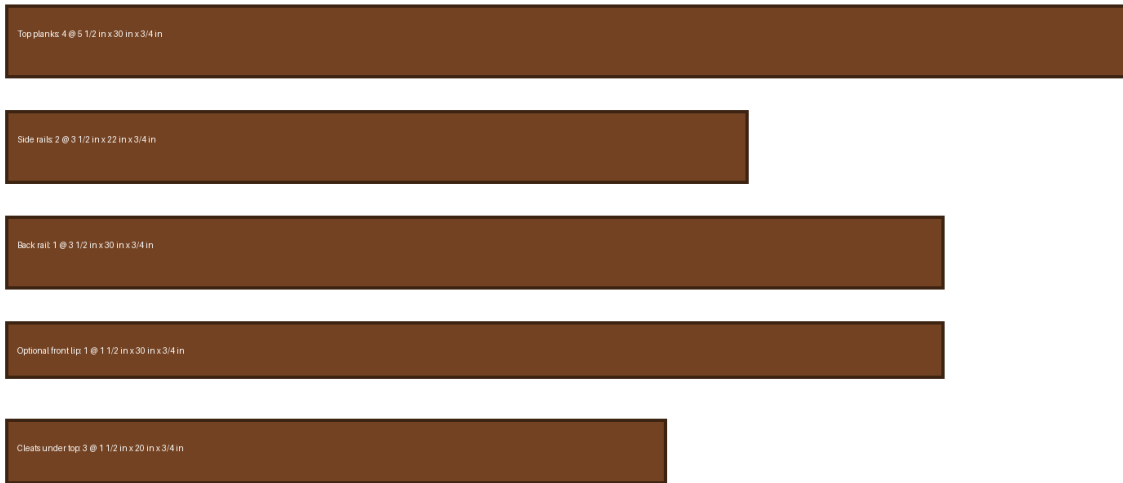
Materials

Qty	Material	Notes
4	1x6 walnut boards, 30 in long	Top planks. Select straight, dry stock.
2	1x4 walnut boards, 22 in long	Side rails / handles.
1	1x4 walnut board, 30 in long	Back rail / raised stop.
1	1x2 walnut board, 30 in long	Optional front lip. Omit for front-control stoves.
3	1x2 walnut or hardwood cleats, 20 in long	Under-side support cleats.
1 box	1 1/4 in wood screws	Use countersunk holes.
1	Waterproof wood glue	Titebond III or equivalent.
1	Finish of choice	Hardwax oil or wipe-on polyurethane works well.

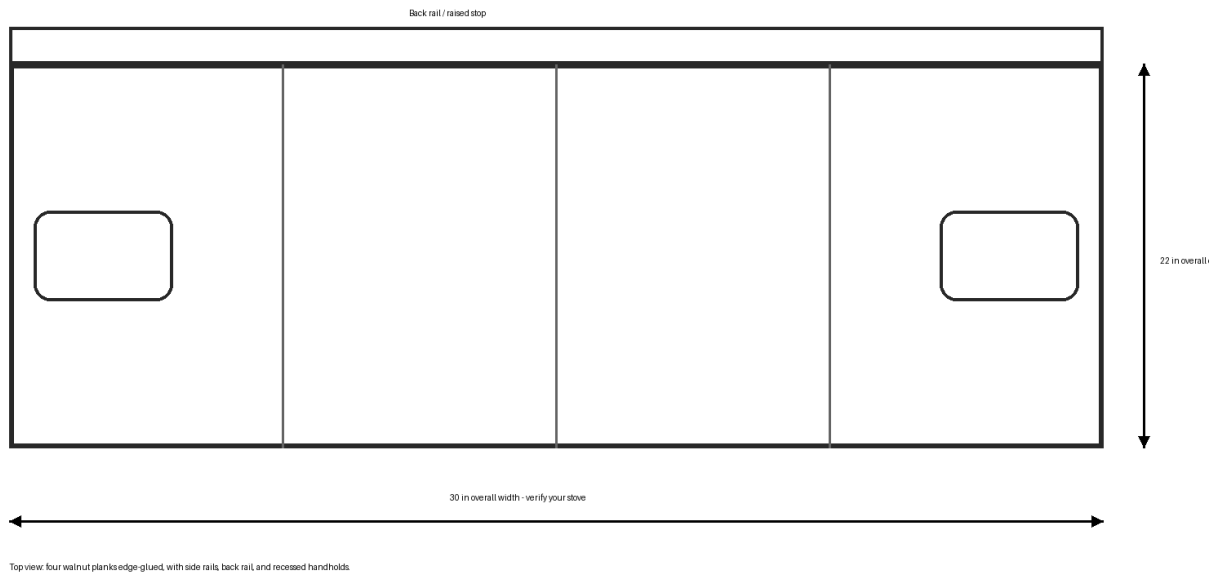
Cut Sheet

Part	Qty	Thickness	Width	Length	Notes
A - Top planks	4	3/4 in	5 1/2 in	30 in	Edge glue into one panel
B - Left/right side rails	2	3/4 in	3 1/2 in	22 in	Add recessed handhold or routed slot
C - Back rail	1	3/4 in	3 1/2 in	30 in	Raised stop at rear
D - Optional front lip	1	3/4 in	1 1/2 in	30 in	Omit if stove has front controls
E - Underside cleats	3	3/4 in	1 1/2 in	20 in	Install across underside; allow movement

Cut Diagram - Walnut Noodle Board Components



Schematics



Construction Notes

- The top is made from four 1x6 walnut boards edge-glued into a single panel. Joint or rip the edges clean before glue-up for tight seams.
- The side rails sit down along the left and right sides, creating the tray-like look and making the board easier to lift.
- A back rail helps keep small decorative items from sliding behind the stove.
- Underside cleats help keep the panel flat. Because walnut expands and contracts, elongate screw holes in the cleats across the grain. Do not glue the cleats across the full width of the top.
- Round over or soften all exposed edges. A 1/8 in roundover bit gives a comfortable finished feel.

Step-by-Step Assembly

1. Measure the stove

Measure the cooktop width, depth, raised rear lip, front controls, and side trim. Adjust the cut sheet before cutting. This plan uses 30 in x 22 in as the starting size.

2. Mill the walnut

Choose flat boards with attractive grain. Cut boards slightly oversized, joint or rip the mating edges, then bring all pieces to final length.

3. Glue up the top panel

Arrange the four top boards for the best grain flow. Apply glue to the edges, clamp the panel flat, and wipe away squeeze-out. Let cure fully.

4. Flatten and sand

Scrape dried glue, flatten any small ridges, then sand through 120, 150, and 180 grit. Do not skip the end grain.

5. Add rails and handholds

Cut side rails and the back rail. Rout or cut recessed handholds in the side rails, then sand them smooth. Attach rails with glue and countersunk screws from the underside or inside face.

6. Install underside cleats

Place three cleats under the panel: one near each end and one centered. Drill elongated screw holes so the top can move seasonally. Screw them in place without over-tightening.

7. Final shaping

Ease all corners, round over edges, and do a final hand sanding at 180 or 220 grit.

8. Apply finish

Apply your selected finish according to the manufacturer instructions. Walnut looks excellent with hardwax oil, Danish oil, or wipe-on poly. Allow the finish to fully cure before placing the board near the stove.

9. Use safely

Use the noodle board only when the stove is completely cool and off. Remove it before cooking.

Finishing Options for Walnut

Finish	Look	Notes
Hardwax oil	Natural, warm, low-sheen	Easy to apply and repair. Great for a hand-rubbed look.
Danish oil	Deepens walnut color	Simple wiping finish, but allow plenty of cure time.
Wipe-on polyurethane	More protection and mild sheen	Good if the board may see daily kitchen handling.
Oil-based polyurethane	Durable amber tone	Adds warmth, but takes longer to dry.

Care: wipe with a damp cloth and dry immediately. Do not soak, put in a dishwasher, place over heat, or use as a cutting board unless you are comfortable with knife marks in the finish.

Black Hut Woodworking - printable beginner woodworking plan