THE 306 BACKSTREET GUIDE

Kitchen Design

Layouts, finishes, and dimensions for a kitchen that fits your home



CONTENTS

Plan your kitchen

Use the style pages to compare looks, then work through the chapters in the order you'll make decisions.

Planning and designing

- Plan the way you use the room 3
- Measure and test the layout 4

Five kitchen styles

- Mountain Modern 5
- Traditional 6
- Transitional 7
- Modern 8
- Modern Farmhouse 9

Materials and decisions

- Cabinets 10
- Countertops 11
- Islands 12
- Fixtures and Appliances 13
- Flooring 14
- Lighting 15
- Easy Updates 16

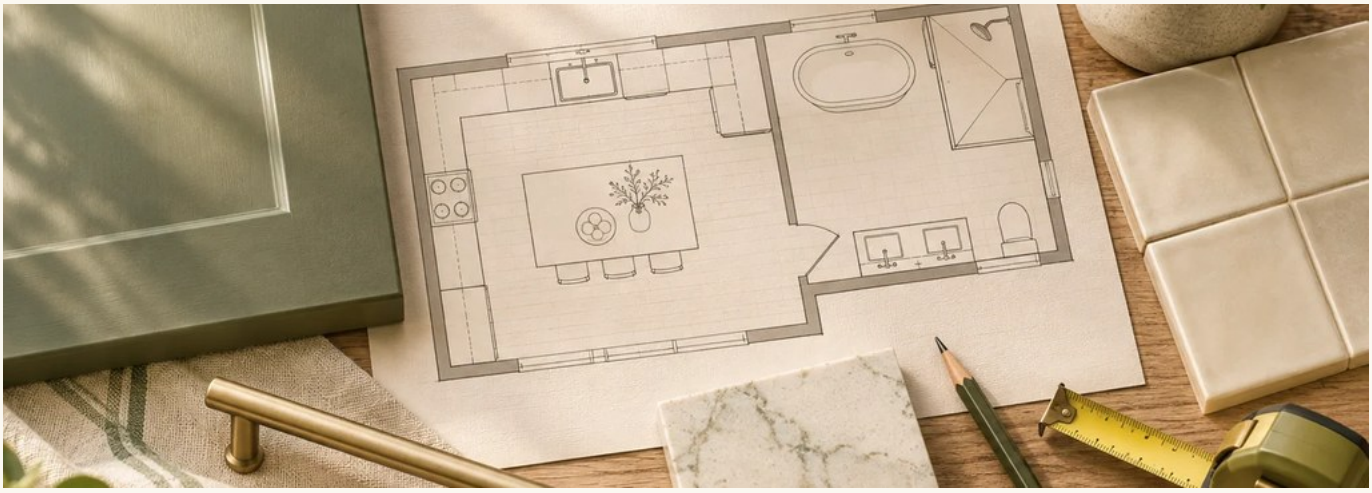
Reference pages

- Cabinet and backsplash dimensions 17
- Appliance and island clearances 18
- Preorder checklist 19
- Sources and image credits 20

PLANNING AND DESIGNING

Plan the way you use the room

A kitchen plan starts with what happens in the room on a normal day. List the people, tasks, and storage needs before choosing cabinets or appliances.



306 Backstreet planning illustration

List what the room needs to do

Write down how many people cook at once, where groceries land, what stays out on the counter, and whether people eat or work in the kitchen. Give daily needs priority over occasional ones.

Arrange the work zones

Put prep space near the sink and waste pullout. Keep cooking tools near the range and dish storage close to the dishwasher. Route traffic between rooms so it crosses the fewest active work areas.

Choose the layout around the room

A galley uses two facing runs. An L-shape opens to an adjacent room. A U-shape adds storage around three sides. A peninsula adds a work surface where a freestanding island would leave tight aisles.

Set the budget and order of decisions

Budget for cabinets, installation, counters, appliances, trade work, flooring, lighting, and a reserve for work revealed during demolition. Choose appliance models and confirm field dimensions before releasing cabinets.

> **DESIGN TAKEAWAY**
>
> Write three must-haves and three items you can defer. Use the list when comparing layouts and proposals.

PLANNING AND DESIGNING

Measure and test the layout

Draw a rough plan and label every wall. Record finished dimensions in inches and take photos to show how the walls, openings, and utility locations relate.

Record the room

Measure each wall at floor, counter, and upper-cabinet height. Record ceiling height, soffits, beams, and slopes. Measure diagonals if the room is out of square.

Locate the openings

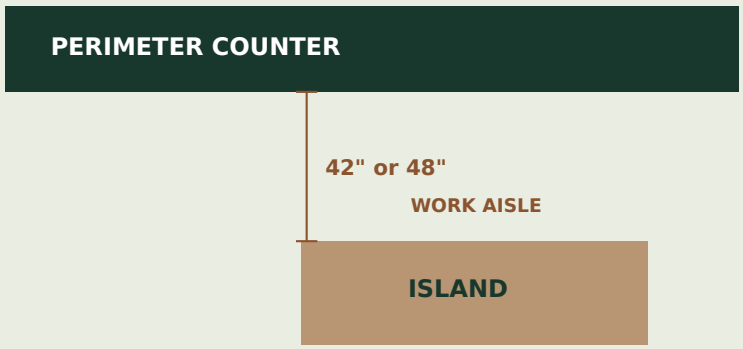
Record the width and height of each door and window, trim edges, sill height, door swing, and the distance from a known corner.

Locate the services

Mark water, drains, gas, electrical, vents, and registers. Photograph the panel and utility areas that matter to your trade team.

Confirm the finished surfaces

Note proposed wall and floor changes. Recheck dimensions after demolition or framing changes and before cabinets are released.



PLAN VIEW / SCHEMATIC

42" for one cook

48" for multiple cooks

Measure between the finished counter fronts, tall cabinets, or appliances that define the aisle.

Test with the doors open

Draw refrigerator, oven, dishwasher, and pantry door swings. Check opposing drawers and stools, as well as the route for bringing appliances into the room. A workable aisle on paper still needs an open-door check.

DESIGN TAKEAWAY

Tape the island footprint on the floor. Walk the route from the fridge to the sink and range, then test it with someone else in the room.

KITCHEN STYLE 1 OF 5

Mountain Modern

Natural wood and stone give this kitchen its character. Simple cabinet fronts and restrained hardware keep the room feeling open, even when the materials have strong grain and texture.



306 Backstreet concept rendering

Cabinets and surfaces

Pair white oak, walnut, or an alder stain with quiet stone. Use a slab or narrow Shaker door and carry one wood tone through the largest cabinet run.

Light and hardware

Use aged brass or black in small doses. Put warm task lighting on the countertops so dark stone and wood remain easy to work on after sunset.

Where it works

A room with mountain views or timber details can support richer finishes. In a smaller kitchen, concentrate darker materials on the island or range wall.

> **DESIGN TAKEAWAY**
>
> Try a warm wood perimeter, a charcoal island, and a lightly textured backsplash.

KITCHEN STYLE 2 OF 5

Traditional

Framed doors, furniture-like details, and a clear focal point give a traditional kitchen depth. A balanced range wall or a shaped island can do most of the work.



Kitchen inspiration from Jarlin Cabinetry

Cabinets and surfaces

Choose a detailed door, warm stain, or creamy paint. Use crown molding and a small run of glass doors to add detail at eye level.

Light and hardware

Classic knobs, lantern pendants, and an understated countertop edge support the cabinet detailing. A quiet backsplash leaves room for the hood to stand out.

Where it works

Use taller ceilings for stacked cabinets or a substantial hood. In a compact kitchen, limit decorative panels to the areas you see first.

> **DESIGN TAKEAWAY**
>
> Choose one decorative focal point, then repeat its finish or shape in two smaller details.

KITCHEN STYLE 3 OF 5

Transitional

Transitional kitchens combine familiar cabinet profiles with simpler lines. They work well when adjoining rooms have a mix of old and new furnishings.



Kitchen inspiration from Dura Supreme Cabinetry

Cabinets and surfaces

Start with a Shaker door. Combine a quiet painted perimeter with a wood island, or use one color and let hardware and countertop texture set the tone.

Light and hardware

Try simple pendants, modest pulls, and a low-contrast backsplash. A plain counter edge and consistent cabinet lines give the room a calm rhythm.

Where it works

This approach suits remodels that keep existing floors or trim. Compare the new finish with what will remain in the room before ordering.

> **DESIGN TAKEAWAY**
>
> Try soft white or sage Shaker cabinets, a warm wood accent, and brushed hardware.

KITCHEN STYLE 4 OF 5

Modern

Flat fronts and clean lines put the focus on proportion. Fewer visible details make alignments, panel seams, and finish quality more noticeable.



Kitchen inspiration from Prodigy Cabinetry

Cabinets and surfaces

Use slab fronts, an integrated pull, or simple linear hardware. Group tall cabinets and align visible drawer lines where the cabinet system allows.

Light and hardware

Conceal undercabinet light sources and favor a simple pendant or continuous fixture. Matte or low-sheen finishes can reduce distracting reflections.

Where it works

Open rooms and long wall runs highlight the uninterrupted lines. Plan appliance panels, ventilation, and service access early.

> **DESIGN TAKEAWAY**
>
> Mock up the pull or channel detail. Check how it feels on a heavy drawer or refrigerator panel.

KITCHEN STYLE 5 OF 5

Modern Farmhouse

A relaxed kitchen with familiar cabinet lines, practical storage, and a few vintage cues. The style works well with understated colors and materials you can use every day.



Kitchen inspiration from Hallmark Cabinetry

Cabinets and surfaces

Use white or muted Shaker cabinetry with a wood or painted island. A simple tile backsplash and an apron-front sink can provide the main accents.

Light and hardware

Use schoolhouse, lantern, or simple metal pendants. Coordinate pulls and faucets with the tones in the flooring and countertop.

Where it works

In an older home, keep the original trim or floors when they suit the room. Confirm the apron sink cabinet and support requirements before ordering.

> **DESIGN TAKEAWAY**
>
> Choose two farmhouse details and give them space. A quiet cabinet palette ties the room together.

CHAPTER 1

Cabinets

Decide what each cabinet needs to hold before choosing the door. An attractive elevation is more useful when drawers, shelves, and appliances are placed around how you actually work.



Kitchen inspiration from Bridgewood Cabinetry

Choose the box and door together

Framed and frameless cabinets organize openings differently. Compare usable interior widths, shelves, hardware, and available sizes. Full overlay, partial overlay, and inset describe how fronts sit relative to the opening or frame.

Put storage where you use it

Put everyday dishes near the dishwasher, prep tools beside the sink, and pots near the range. Try deep drawers for heavy cookware and tray dividers near the oven. Inventory the largest items before specifying sizes.

Review the parts that finish the job

Check fillers, end panels, toe kicks, molding, and appliance panels on the elevation. Make sure handles and drawers clear corners, casing, and adjacent appliances. Review physical finish samples against your countertop and floor.

> **DESIGN TAKEAWAY**
>
> Before ordering, approve the dimensioned plan, elevations, finish schedule, and complete cabinet list.

CHAPTER 2

Countertops

The right surface suits your cooking habits, maintenance preferences, and budget. Compare full slabs where possible, especially when veining or color varies significantly.



Kitchen inspiration from Designer’s Choice Cabinetry

Compare materials in person

Engineered quartz offers a predictable look. Granite and quartzite vary by slab. Marble can etch and develop patina. Butcher block adds warmth and needs finish maintenance. Ask about cleaning, sealing, heat, and stain care for the exact product.

Design the edge and seams

Review the edge profile, visible thickness, seam placement, and direction of veining. Coordinate waterfall panels, inside corners, sink cutouts, and dishwasher support with the fabricator before the template visit.

Coordinate backsplash and sink

Choose a short splash, tile up to the uppers, or a full-height slab at the range. Confirm sink model, faucet hole locations, outlet locations, and the finished underside of any seating overhang.

> **DESIGN TAKEAWAY**
>
> Have cabinets secured and leveled, with the sink and appliance specifications available for templating.

CHAPTER 3

Islands

Size the island from the clear floor area. Tape the footprint on the floor and walk around it with a dishwasher door, stools, and refrigerator door imagined in their open positions.



Kitchen inspiration from Dura Supreme Cabinetry

Give it one main job

Decide whether the island is mainly for prep, storage, serving, or seating. Adding a sink or cooking surface brings plumbing, ventilation, electrical, and landing-area decisions into the layout.

Plan seating and circulation

For a 36-inch counter, use 24 inches of width and about 15 inches of knee depth per person as planning guidance. Allow room behind occupied stools wherever people need to pass. See the clearances in the dimension guide.

Detail the underside

Check the countertop maker’s support limits before approving the overhang. Align supports with stool positions and coordinate plumbing, electrical, and decorative panels before installation.

> **DESIGN TAKEAWAY**
>
> If the aisles are tight, test a narrower island, a peninsula, or an open layout with a movable worktable.

CHAPTER 4

Fixtures and Appliances

Choose appliances early enough to design around their cutouts, doors, and utility connections. Collect model numbers and installation sheets before cabinetry goes into production.



306 Backstreet concept rendering

Sink and faucet

Confirm the sink’s minimum base-cabinet width, bowl depth, mounting method, and drain position. Check that the faucet handle clears the backsplash or window sill and that the sink leaves space for the disposal and plumbing.

Refrigerator and dishwasher

Check fridge body, doors, handles, hinge clearance, ventilation gaps, and the path for delivery. For a dishwasher, confirm the opening, finished-floor height, and how the door clears adjacent cabinets and handles.

Cooking and ventilation

Select the range or cooktop and hood as a pair. Check both installation manuals for permitted mounting height and clearances, then coordinate duct route, exhaust sizing, and any makeup-air requirements with the installer and local authority.

> **DESIGN TAKEAWAY**
>
> Use the exact model’s installation drawing to size the opening. Measure appliance clearance with doors and drawers open.

CHAPTER 5

Flooring

Evaluate flooring for comfort, maintenance, moisture exposure, and the transition to adjoining rooms. Bring a large sample into the kitchen and compare it with the cabinets under your actual lighting.



Kitchen inspiration from Mantra Cabinets

Compare common options

Porcelain tile is easy to wipe but can feel hard underfoot. Engineered wood offers the look of wood with product-specific installation and moisture requirements. Luxury vinyl plank can be practical for busy kitchens. Read the warranty and installation instructions for each product.

Plan finished-floor height

Add the thickness of underlayment, tile or plank, and setting materials. Coordinate dishwasher removal clearance, toe-kick height, and door swings at transitions.

Set the installation sequence

Ask the flooring and cabinet installers to agree on the sequence before demolition. For a floating floor, follow the flooring instructions for fixed cabinetry, islands, perimeter gaps, and transitions.

> **DESIGN TAKEAWAY**
>
> Record the finished floor height on the plan so appliance openings are measured from the right surface.

CHAPTER 6

Lighting

Light the counters, the room, and the details with separate controls. A bright ceiling can still leave the cook working in a shadow if task lights sit behind the body.



Kitchen inspiration from Mid Continent Cabinetry

Ambient lighting

Use ceiling fixtures or recessed lights for general illumination. Coordinate positions with tall cabinets, beams, and ceiling slopes. Check the actual fixture beam spread before laying out spacing.

Task lighting

Use undercabinet lighting across the prep run and aim it toward the work surface. Plan drivers, wiring, dimmers, and access before the backsplash is installed. Compare 2700 K and 3000 K alongside physical finish samples.

Accent and island lighting

Pendants bring light and scale to an island. Mock up the fixture bottom about 30 to 36 inches above the counter, then adjust for sightlines, glare, and fixture instructions. Give pendants and undercabinet lighting separate controls.

> **DESIGN TAKEAWAY**
>
> Review cabinet and countertop samples in daylight and under the exact fixtures you plan to use.

CHAPTER 7

Easy Updates

A kitchen can feel substantially different after a few targeted updates. Start with the parts you touch and see every day, then decide how much of the room needs deeper work.



Kitchen inspiration from Blue Valley Cabinets

Start with hardware and light

Match the existing hole spacing when replacing pulls, or plan to fill and refinish holes. Upgrade undercabinet lighting or pendants and check the new fixture’s mounting and dimmer compatibility.

Refresh the visible surfaces

Try a new backsplash, wall paint, or updated faucet. If cabinet boxes and doors are sound, get quotes for painting or refacing and inspect the finish process, hinge condition, and edge treatment.

Improve the inside of the cabinets

Add tray dividers, drawer inserts, rollouts, or a better waste station. Measure the usable opening with the door and hinges in place and check accessory load limits.

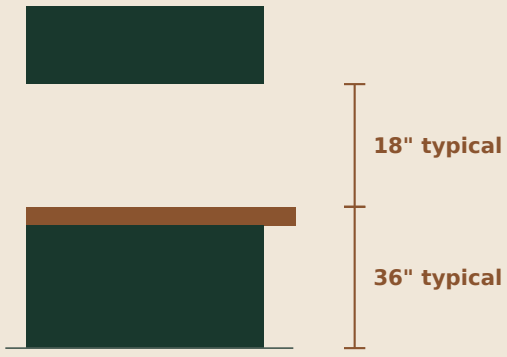
> **DESIGN TAKEAWAY**
>
> Work in this order when possible. Repair defects, improve lighting and storage, then select decorative finishes.

DIMENSION GUIDE

Cabinets and backsplash

Typical U.S. residential dimensions in inches. Measure heights from the finished floor and verify the cabinet line, countertop thickness, and appliance details.

Item	Common starting point	What to check
Base cabinet	34 1/2" high × 24" deep	Cabinet box dimensions. Check door thickness and any custom or vanity-depth boxes.
Finished countertop	About 36" above finished floor	Base height plus countertop buildup. Check floor variation and appliance height.
Perimeter counter depth	About 25" to 26" overall	Allow for front overhang, door profile, wall variation, and appliance projection.
Wall cabinet depth	12" is common	Deeper cabinets and over-fridge units vary. Check trim and door swing.
Wall cabinet heights	30", 36", or 42" are common	Choose around ceiling height, crown, stacked uppers, and reach.
Underside of standard uppers	About 54" above finished floor	A 36" finished counter leaves about 18" below the uppers.
Backsplash	About 18" to standard uppers	Measure after the counter is installed. A short splash is often about 4". Range and window areas vary.



WALL SECTION

The backsplash gap runs from the top of the finished counter to the underside of the upper cabinet. The 36-inch counter height is measured from the finished floor.

SCHEMATIC / NOT TO SCALE

DIMENSION GUIDE

Appliances and clearances

Nominal appliance sizes help you sketch the room. Size openings and clearances from the installation sheets for the models you buy.

Item	Common starting point	What to check
Range or cooktop	30" is common. 36" is another common option.	Confirm cutout, counter height, handle and door projection, and side clearances.
Dishwasher	24" nominal width. Compact units often use 18".	Check opening height and depth from finished floor, leveling range, and door clearance.
Refrigerator	30", 33", and 36" nominal widths are common.	Check actual depth and height, door and handle swing, ventilation gaps, and access to pull out drawers.
Range hood height	Many models use about 24" to 30" from cooking surface to hood bottom.	Use the exact hood and cooking appliance instructions and applicable local requirements. Other heights are possible.
Island work aisle	42" for one cook. 48" for multiple cooks.	Measure between finished counter fronts, tall cabinets, or appliances. Check open doors separately.
Through walkway	36" starting width	Plan more room where traffic passes seats, doors, or the cooking zone.
Behind occupied seating	32" with no traffic, 36" to edge past, 44" to walk past	Measure from the counter edge to the wall or obstruction.
Island seat at 36" counter	24" width × 15" knee depth per seat	Confirm supports, overhang, stool dimensions, and clear path behind seating.
Island pendant height	30" to 36" from counter to fixture bottom	Use as a mock-up range. Check glare, sightlines, and fixture instructions.

Aisle and seating figures are NKBA planning recommendations. Confirm project-specific accessibility requirements, local rules, and equipment instructions with your design and installation team.

PROJECT CHECKLIST

Before you order

Use this list at the final design review with your designer, cabinet supplier, fabricator, and installer.

- ☐ **Field measurements**
  Check finished wall lengths, ceiling heights, window and door locations, and any changes from demolition.
- ☐ **Plans and elevations**
  Review cabinet sizes, drawer directions, finished ends, fillers, hardware, trim, and door and appliance swings.
- ☐ **Appliance and fixture schedule**
  Attach exact model numbers and installation sheets for the range, hood, fridge, dishwasher, sink, and faucet.
- ☐ **Countertop details**
  Confirm the slab or material, edge, seams, sink mounting, cutouts, and island overhang supports.
- ☐ **Flooring and lighting**
  Agree on finished-floor height and installation sequence. Confirm fixture locations, switching, dimmers, and undercabinet wiring.
- ☐ **Finish approvals**
  Compare physical cabinet, countertop, backsplash, hardware, and flooring samples together in your home.
- ☐ **Scope and timeline**
  Confirm who measures, orders, receives, inspects, and installs. Review what is included, payment milestones, and delivery access.

Plan your kitchen with 306 Backstreet

West Jefferson, North Carolina | 828.783.3533

306backstreet.com

REFERENCES

Sources and image credits

The planning references below give context for the dimensions and clearances in this guide. The manufacturer’s installation sheet for your selected model is the source for its exact requirements.

National Kitchen & Bath Association

Kitchen Planning Guidelines with Access Standards. Work aisles, walkways, seating, and dishwasher placement.

Open source ↗

KraftMaid

Care and installation guide. Wall cabinet reference height and filler considerations.

Open source ↗

Hampton Bay and Home Depot

Cabinet specification examples. Base and wall cabinet dimensions.

Base cabinet guide ↗ Wall cabinet guide ↗

Whirlpool

Residential appliance dimensions. Range, dishwasher, and refrigerator size examples.

Ranges ↗ Dishwashers ↗ Refrigerators ↗

Broan-NuTone

Range hood catalog. Mounting-height and blower-selection guidance.

Open source ↗

ENERGY STAR

Builder tips for LED lighting. Kitchen color temperature and fixture types.

Open source ↗

National Wood Flooring Association

Problem prevention. Wood flooring and moisture management.

Open source ↗

Images

306 Backstreet branding, design illustrations, and kitchen inspiration images from the studio’s site. Image captions name the featured cabinetry brands. The dimension diagrams were drawn for this guide.