

Caterconsult, Inc. is proud to introduce our partnership with
Lean Kitchen Solutions and The Diner-Mite®



Diner-Mite® by Lean Kitchen Solutions, LLC

The **Diner-Mite®** is a modular & ultra efficient commercial kitchen design concept with endless applications for any foodservice operator looking to capture the attention of “on the run” consumers. With the explosion and growth of quick service concepts and the demand for a healthier approach to quick eating, the opportunities for the Diner-Mite® applications are endless and include:

- Colleges and Universities
- Restaurants
- Sports venues
- Hospitals
- Entrepreneur Start-ups
- Elder Care and Memory Care facilities.

Designed to fit one or two chefs or cooks, **The Diner-Mite®** allows for minimal site improvements, display cooking and a reduction of collision zones, equipment, inventory, and personnel. The modular design is ergonomically superior, code compliant, portable, space saving and will lower operational costs and create downstream value.

All **Diner-Mite®** applications can be fully customizable to fit a client’s menu and service needs. Lean Kitchen Solutions, LLC offers an array of equipment choices: from top name and Energy Star rated brands, to fabricated solutions and alternative needs based on budget, production, energy saving and “green” kitchen goals.

The Diner-Mite® Foodservice system is a complete Code Compliant modular commercial kitchen, utilizing proven energy efficient equipment. Footprints from 90 SQ ft. to 2,000 SQ ft.



Modular commercial kitchens doing more ... with less.



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“A kitchen should perform to its highest level, not just cook stuff.” Tom Ligocki

Lean Kitchen Solutions, LLC distinguishes itself from other kitchen design and restaurant consulting companies by using the principles adapted from lean manufacturing to improve and streamline processes and improve a commercial kitchen’s flow and energy use.

Lean Kitchen Solutions focuses on ergonomically correct equipment and layouts as well as reducing other waste in terms of space, equipment, inventory, personnel and movement.

Owners Tom Ligocki and Michael Toska work diligently to ensure their kitchen designs help clients building new or remodeling existing kitchens achieve the following:

- Reduce or stay within budgets
- Reduce collision zones
- Use kitchen space wisely
- Improve staff comfort and morale
- Better control inventory and purchasing
- Lower construction and operational costs
- Reduce clean-up time
- Increase seating capacity
- Increase service time
- Improve the quality of the environment and dining experience



Lean Kitchen Solutions, LLC is the premier Lean Commercial Kitchen Consulting and Design team in the country. A team of hard working and focused professionals with great integrity who are a step ahead of their peers. Some of the industries we have served include:

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| • Colleges and Universities | • Military bases |
| • Restaurants | • Commercial Kitchen Equipment Suppliers |
| • Sports venues | • Sorority & Fraternity Housing |
| • Entrepreneur Start Ups | • Airports |
| • Hospitals, Elder Care and Memory Care facilities | • Kiosks |
| • Business and Industry accounts | • Summer Camps |
| • Schools & Churches | • Prisons |
| • Franchises | • Government facilities |
| • Cruise ships / Cruise lines | • Train Stations |
| • Mobile Serveries | • Zoos |
| • Clubs & Associations | • Park & Recreational |

Please contact Caterconsult, Inc. for any additional information or feel free to visit:
www.leankitchensolutions.com and **www.diner-mite.com**.
