



DINDINS

B2B SOLUTIONS

# KITCHEN OUTSOURCING SOLUTIONS

*Your representative:*

*Demi Hobbs*

*Head of Marketing & Sales*



+34 711 037 421



demi.hobbs@dindins.es



# KITCHEN OUTSOURCING

by Dindins

## Serve Great Food Without a Kitchen, Staff or Complexity

For many businesses, offering food is the easiest way to increase revenue, keep customers longer and elevate the overall experience.

But building and running a kitchen is expensive, risky and highly regulated – which is why most bars, cafés, clubs and small venues never take the step.

### **Dindins removes every barrier.**

With our kitchen outsourcing service, any business, even those with zero kitchen infrastructure, can start serving high-quality, chef-prepared dishes within days.

- No chef
- No equipment
- No certifications
- No inspections
- No operational stress

### **Just great food, ready to serve.**

Whether you want to expand your existing menu or you currently offer no food at all, Dindins gives you instant access to a fully certified, professionally run kitchen that produces consistent, restaurant-quality dishes for your business.

### **The result is simple:**

- Bars and cafés start offering food without building a kitchen
- Customers stay longer, spend more and enjoy a better experience
- Restaurants add capacity without hiring more staff
- Small businesses scale without infrastructure investment
- You remain fully compliant without navigating food regulations
- Your menu becomes consistent, profitable and easy to manage

**You focus on your customers**  
**We take care of the cooking.**



# Who This Service Is For

## From Bars With No Kitchen to Restaurants That Need Support

Dindins empowers businesses of all sizes to offer high-quality food, even if they have no kitchen, no equipment and no staff to cook.

Many venues want to serve food but are blocked by space, regulation or cost. With Dindins, those limitations disappear.

### **Perfect for venues with no kitchen**

If you run a bar, café, tasting room, lounge or club, you can now serve:

- Hot meals
- Bar bites and tapas
- Lunch and dinner dishes
- Small plates and shareable items
- Grab & go options
- Heat-and-serve items

A bar becomes a bistro.

A tasting room becomes a food destination.

A café becomes a lunch spot.

A club keeps guests longer.

A small venue gains a new revenue stream overnight.

### **Ideal for businesses that do serve food, but need backup**

Restaurants, caterers and small food brands use Dindins when they want:

- Extra production capacity
- Consistent batch cooking
- Less dependency on kitchen staff
- Lower operational pressure
- More time to focus on service

**\*\*Your food offering grows, without your workload growing with it.\*\***

**You keep the concept.  
We keep the kitchen running.**



# What You Can Outsource to Us

## Your Menu. Our Kitchen. Made to Your Standards.

Dindins produces a wide range of dishes and components that you can serve directly to your customers, fresh or frozen, ready-to-heat or ready-to-plate.

We prepare the items.

You add the finishing touch and serve.

### **We can produce for your business:**

#### **Ready-to-serve meals**

Complete dishes that need minimal preparation on site.

#### **Heat-and-eat dishes**

Ideal for bars, cafés and venues without cooking equipment.

#### **Tapas, snacks and side dishes**

Perfect for increasing bar spend and customer retention.

#### **•Sauces, meal components & bases**

For restaurants that want consistent production without staff stress.

#### **Daily specials & seasonal items**

Produced in batches to simplify your operations.

#### **Frozen stock for inventory**

Smart for venues with unpredictable traffic.

#### **Optional: custom recipes**

We can adapt dishes to your concept and flavour profile when needed.

**You choose what your guests enjoy**  
**We handle everything behind the scenes**



# Why Businesses Choose Dindins

**A professional kitchen behind your business — without the cost, risk or complexity**

## **Consistent, Chef-Led Quality**

Your dishes are prepared by a professional team in a certified environment, ensuring reliable flavour and presentation every time.

## **Serve Food Without a Kitchen**

Bars, cafés, lounges and tasting rooms can instantly offer a food menu, turning drinks-only venues into profitable food destinations.

## **Zero Staff Hiring, Training or Turnover**

No chefs to recruit, no sick days, no training issues, no payroll risk. We remove the hardest part of hospitality.

## **Fully Certified, Fully Compliant**

You skip inspections, HACCP complexity and regulatory hurdles — we handle it all in our facility.

## **Lower Operational Costs**

No equipment, no kitchen investment, no maintenance, no energy bills. You pay only for the food you sell.

## **Scale Without Stress**

Busy weekend? Seasonal peaks? Expanding your concept? You get instant additional capacity without changing your operations.

## **Consistent Supply, Week After Week**

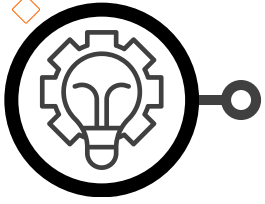
Your menu becomes reliable, predictable and easy to manage, even during staff shortages or busy periods.

## **Better Customer Experience & Higher Revenue**

Offering food keeps guests longer, increases spend per visit and turns casual visits into complete experiences.

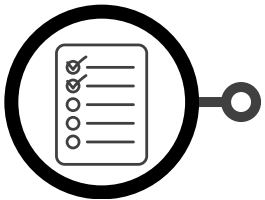
**\*\*Dindins gives you the freedom to grow - without growing your kitchen.\*\***

# HOW IT WORKS — SIMPLE, CLEAR, FAST



## INTRODUCTION (VIDEO)CALL

We learn about your brand, target audience and product goals.



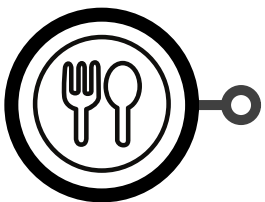
## MENU SELECTION

Choose from 175+ dishes across all collections or request custom meals tailored to your concept.



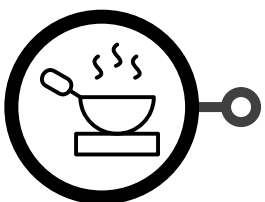
## BRANDING SETUP (OPTIONAL)

We can assist with artwork/branding.



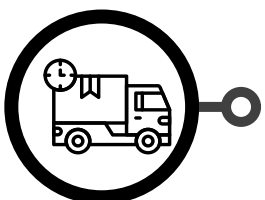
## SAMPLE ORDER

Low-minimum test batch for internal tasting or small customer pilots.



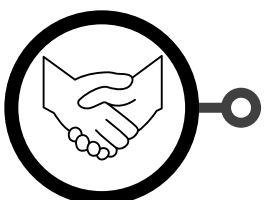
## PRODUCTION AT SCALE

Your meals are cooked by our chef team, blast frozen at -18°C, labelled and packed with consistent quality.



## DELIVERY

We ship across mainland Spain.



## ONGOING SUPPORT

Dedicated customer rep, new dish releases, regular check-ins and volume optimization.





# Let's Build Your Food Offering Together

## **You've seen what's possible:**

A fully certified, chef-led kitchen producing your dishes, without the cost, risk or complexity of running one yourself.

Whether you want to add food to a bar with no kitchen, expand a café's menu, support a restaurant during busy periods, or take pressure off your current team, our kitchen becomes your silent partner behind the scenes.

No staff issues.

No inspections.

No investments.

Just consistent, high-quality dishes that help your business grow.

## **We're here to help you take the next step:**

- Menu recommendations based on your concept
- Pricing and portioning guidance
- Sample batches to test in your venue
- Delivery planning and logistics
- Smooth onboarding with minimal effort
- Scalable production solutions as you grow

### **Ready to get started?**

Reach out today and let's build something extraordinary together.

Email: [info@dindins.es](mailto:info@dindins.es)

Website: [dindins.es](https://dindins.es)

**Your business.**

**Our kitchen.**

**A partnership built for growth.**