

The top-notch burger joint

(by Thilo Gross)

I would like to open a top-notch burger joint. A really nice expensive restaurant, but only for burgers. If you tried my burgers, you would understand. Of course this quality cannot be mass produced, so it will have to be a small place.

I might actually need your help to figure out how small. Please estimate the number of burgers that I can prepare myself within an hour.

Given the number of burgers that I can make, what is the approximate number of customers that I can serve in an evening?

What I really want to know is, given the number of customers, how much space do I need to rent to seat all the customers on tables such that there is still enough space left that they can actually get to the tables.