



CRAFTED FOR EXCEPTIONAL HOSPITALITY CONCEPTS

Hospitality is more than serving food—it's about creating memorable experiences. Every detail, from presentation to functionality, reflects your commitment to excellence.

The Orchid Dinex Concept Catalogue presents thoughtfully curated hospitality concepts that inspire modern buffet presentations and elevate every dining environment. Each concept combines premium buffetware, innovative display solutions, and refined aesthetics to help create seamless, memorable guest experiences.

Designed for hotels, restaurants, cafés, caterers, and banquet professionals, our concepts blend timeless design with commercial durability —transforming ideas into exceptional hospitality.

Innovative Concepts • Premium Craftsmanship • Timeless Design • Professional Performance

BREAKFAST CONCEPT

Naturally Crafted. Thoughtfully Curated.

Breakfast is the first impression of every guest experience, where warmth, freshness, and presentation come together. The Orchid Dinex Breakfast Concept celebrates the timeless beauty of 100% Natural Acacia Wood, thoughtfully curated to create inviting and sophisticated breakfast environments.

Featuring premium display solutions for artisan breads, pastries, fresh fruits, cereals, and breakfast accompaniments each piece showcases the rich character of natural wood while offering exceptional durability for professional hospitality use. Designed for hotels, cafés, restaurants, resorts, and luxury buffet settings, this concept blends authentic craftsmanship with contemporary presentation to transform everyday breakfast service into a memorable dining experience.

100% Natural Acacia Wood

- Authentic Craftsmanship
- Timeless Design
- Inspired Breakfast Experiences



BREAD BOX 2 TIER
WOODEN/ACRYLIC FRONT
CODE: OC2516

LARGE DISPLAY BOX 10
CODE: OR2601

DISPLAY STAND
2 TIER
CODE: OC2605

DISPLAY STAND
3 TIER
CODE: OC2606

DISPLAY TRAY
CODE: OC2510

LARGE SLATTED BREAD
CODE: OCBSB53

PU BREADS
CODE: Y25C-239
CODE: Y25C-243
CODE: Y25C-266
CODE: Y25C-263



BREAD BOX WOODEN
CODE: KNDW-633

WOOD RISER
CODE: Y6C-232-1
CODE: Y6C-232-2
CODE: Y6C-232-3

PP BASKET
CODE: HT-1208 SET OF 3
CODE: HT-1122

PU BREADS
CODE: Y25C-239
CODE: Y25C-243
CODE: Y25C-266
CODE: Y25C-263

TOWER 1/1 DISPLAY STAND
CODE: 960105BK

Acacia Bread Display Collection for Refined Buffet Presentation



A SLATTED BREAD BOX
CODE: KNDW-653 Large

B PU BREAD
CODE: KNDW-653

C BREAD BOX 2 TIER
WOODEN/ ACRYLIC FRONT
CODE: Oc2516

D Riser
Large: MWOC1808
Med : MWOC1807
Small: MWOC1806

E Display Pc Tube
CODE: VR175-200
CODE: VR175-150

F Cereal Spoon
CODE: OC2623
G Wooden Lid (w/hole)
CODE: OC2622H

H ACACIA BREAD DRAWER
CODE: OCBB1719











(A) WOODEN STAND FOR 3 BOWL CODE: KNDW-653	(B) SALAD BOWL CODE: BF-SLB-280 - 11"	(C) SALAD BOWL CODE: BF-SLB-247 - 10"	(D) JUICE DISPENSER WITH STAND CODE: GZ1009-5550 SMALL CODE: GZ1010-8340 BIG	(E) WOODEN STAND FOR 2 BOWL CODE: KNDW-654	(H) SALAD BOWL CODE: BF-247-DOV 10"
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BEVERAGE CONCEPT

Refreshment, Perfectly Presented.

Every beverage station is an opportunity to create a lasting impression. The Orchid Dinex Beverage Concept is thoughtfully curated to elevate self-service experiences with a seamless blend of functionality, elegance, and modern hospitality.

Featuring premium beverage dispensers, juice stations, cereal dispensers, and presentation accessories, this concept is designed to complement breakfast buffets, banquet services, cafés, hotels, resorts, and corporate dining spaces. Every element is carefully selected to ensure effortless service while enhancing the visual appeal of every refreshment station.

Created for hospitality professionals, the Beverage Concept delivers an inviting presentation that combines contemporary design with dependable commercial performance.

- Innovative Beverage Concepts
- Elegant Presentation
- Reliable Performance
- Exceptional Guest Experiences

Food-Grade Unbreakable Beverage Dispenser Collection

A



B



C



D



E



A

BEVERAGE DISPENSER
10 LTR
CODE: DS-13456

B

BEVERAGE DISPENSER
5 LTR
CODE: DS-40136

C

BEVERAGE DISPENSER
5 LTR
CODE: GZ1008-4800

D

BEVERAGE DISPENSER
5 LTR
CODE: GZ1009-5550

E

BEVERAGE DISPENSER
5 LTR
CODE: GZ1010-8340





LIVE STATION CONCEPT

Where Culinary Performance Meets Guest Experience.

Live cooking transforms dining into an engaging experience, bringing together exceptional cuisine, skilled craftsmanship, and interactive presentation. The Orchid Dinex Live Station Concept is thoughtfully curated to create elegant, functional cooking and serving environments that captivate every guest

Designed to support a wide range of hospitality experiences, this concept is ideal for Pasta Stations, Live BBQ Stations, Carving Stations, Chaat Stations, Dosa & Uttapam Counters, Wok Stations, Taco & Mexican Stations,, Seafood Grills, Omelette Stations, and Chef's Special Live Kitchens.

Featuring premium live cooking stations, induction counters, carving stations, and presentation solutions, every element combines durability, mobility, and contemporary design to deliver seamless performance across hotels, luxury buffets, banquets, weddings, catering events, and fine dining venues.

- Interactive Dining
- Innovative Live Concepts
- Professional Performance
- Memorable Culinary Experiences

Live Tawa Station for Modern Hospitality

Enhance buffet presentations with a professional live cooking solution designed for fresh preparation, efficient service, and exceptional guest experiences.



A STRAIGHT BOWL 9" X 3.5" CODE: 264650BR	B 3D DISPLAY STAND-STAR 4" CODE: 920704BK	C 3D DISPLAY STAND-STAR 8" CODE: 920708BK	D CAST IRON GRILL PLATE CODE: KNDCI559	E BURNER COVER WITH LEGS CODE: MOBC-400 GAS BURNER SMALL CODE: MOD-400	F BUFFET LAMP 28" CODE: 240276-B
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Freshly Crafted. Served Live.

Engineered for hotels, restaurants, and catering professionals to deliver seamless live cooking with refined presentation.



(A)

Serving Bowl

CODE: VD6988-75OS 7.5"

CODE: VD6505-82OS 8.2"

CODE: VD6505-72OS 7.2"

(B)

Iron 3 Layer Self

CODE: IZ-113

(C)

Garlic Mill

13"

CODE: Y25C-299

(D)

Round Stand

CODE: OC2403-6 7X6"

CODE: OC2403-6 7X10"

(E)

Induction Cooker

CODE: H35F-P3X

(F)

Fry Pan

CODE: XD-614-28





LIVE
COOKING
STATION

INDUCTION COOKER
1800W
110V 60Hz
3000W

Power ○

work ○



DINEX
INDUCTION COOKER



Power Control

DINEX
FOOD SERVICE COLLECTION





Gol
Gappa

Cook Live. Serve Fresh. Impress More.
A sophisticated live station designed for memorable hospitality experiences



(A) Food Tag
CODE: KNDFT-596-S

(B) Gamma Crock Grey
CODE: 114503GS
CODE: 114555GS

(C) GN Stand Black
2 TIER
CODE: 902814BK

(D) Iron Wok
CODE: Y25C-408-32

(E) Induction Cooker
CODE: H35F-P3X

(F) Table Lamp
CODE: 2317-B
(G) Little Chef
Mini RD Pan (13")
CODE: 53041GS

(H) 3D DISPLAY STAND-STAR
CODE: 920704BK (4")
CODE: 920708BK (8")



Soup Station





DIM SUM CONCEPT

Authentic Tradition. Modern Hospitality.

The Orchid Dinex Dim Sum Concept brings together authentic Asian culinary traditions with contemporary hospitality design, creating elegant steaming and presentation solutions for luxury hotels, premium restaurants, banquet venues, and high-end catering.

Thoughtfully curated for Dim Sum Buffets, Bao Stations, Dumpling Counters, Cantonese Live Kitchens, Asian Brunch Buffets, Sushi & Dim Sum Concepts, Noodle Stations, or Chef's Signature Asian Specialties, every solution is designed to preserve freshness, maintain optimal serving temperatures, and deliver an exceptional guest experience.

From handcrafted bamboo steamers and professional electric steamers to induction-ready serving systems and live presentation stations, each element combines commercial durability, operational efficiency, and refined aesthetics to support modern hospitality professionals.

- Authentic Asian Concepts
- Professional Steaming Solutions
- Elegant Presentation
- Premium Hospitality Performance

Professional Dim Sum Solutions for Hotels & Banquets



www.orchiddinex.com

(A)
Luk Fook Steamer
CODE: WJ-5 5"
CODE: WJ-6 6"
CODE: WJ-7 7"

(B)
Electric Steamer
CODE: VZL-822

(C)
Square Cage
CODE: ZZB-40X40

(D)
Stainless Steel Basket
CODE: VZL-160

(E)
Square Steamer
CODE: T- 6 6"
CODE: T- 6 7"

SERVE BETTER. PERFORM FASTER
A complete dimsum steaming and induction solution for modern hospitality



www.orchiddinex.com

(A)
Artificial Plant
CODE: Y25C-476 120CM
CODE: Y25C-466-B

(B)
Induction Cooker
CODE: H35F-P3X

(C)
Induction Cooker
CODE: JQD-01 Plate
CODE: KNDW572G
Stand

(D)
SS Steamer 32 cm
CODE: Z-1735
CODE: Y25C-404

(E)
Table Lamp
CODE: MBS-017RG

Orchid [®]DINEX

THE ART OF FOOD PRESENTATION



ASIAN CULINARY CONCEPT

Authentic Tradition. Modern Hospitality.

The Orchid Dinex Asian Culinary Concept draws inspiration from the rich culinary heritage of Japanese, Chinese, Thai, Korean, and Pan-Asian cuisines, combining authentic aesthetics with contemporary hospitality. Thoughtfully curated to create immersive buffet and live dining experiences, this concept transforms every presentation into a refined expression of Asian culture, craftsmanship, and elegance.

Designed for Sushi Bars, Teppanyaki Counters, Ramen Stations, Wok Kitchens, Dim Sum Buffets, Hot Pot Experiences, Asian Street Food Concepts, Japanese Izakayas, Chinese Banquets, and Luxury Hotel Buffets, every display solution seamlessly blends premium materials, artistic presentation, and commercial functionality to elevate the guest dining experience.

From handcrafted wooden display stands and sushi presentation accessories to oriental buffetware, live cooking stations, and decorative serving solutions, every element is designed to showcase Sushi, Sashimi, Dim Sum, Bao Buns, Tempura, Teppanyaki, Ramen, Stir-Fried Specialties, Noodles, Rice Dishes, and Asian Desserts with sophistication. The Orchid Dinex Asian Culinary Concept brings together tradition, innovation, and premium presentation to create unforgettable Asian dining experiences.


DINEX
FOOD SERVICE COLLECTION



THE ART OF ASIAN HOSPITALITY
Inspired by Asian Traditions, Crafted for Modern Dining





THANK YOU

For exploring the Orchid Dinex Catalogue Range More Collection Visit.

WWW.ORCHIDDINEX.COM

Inspired by innovation and crafted for modern hospitality, our concepts are designed to transform every dining space into an unforgettable guest experience.

We look forward to partnering with you in creating presentations that reflect excellence, elegance, and timeless craftsmanship.

Orchid   **DINEX**®

THE ART OF FOOD PRESENTATION