



PRODUCT LOOK BOOK

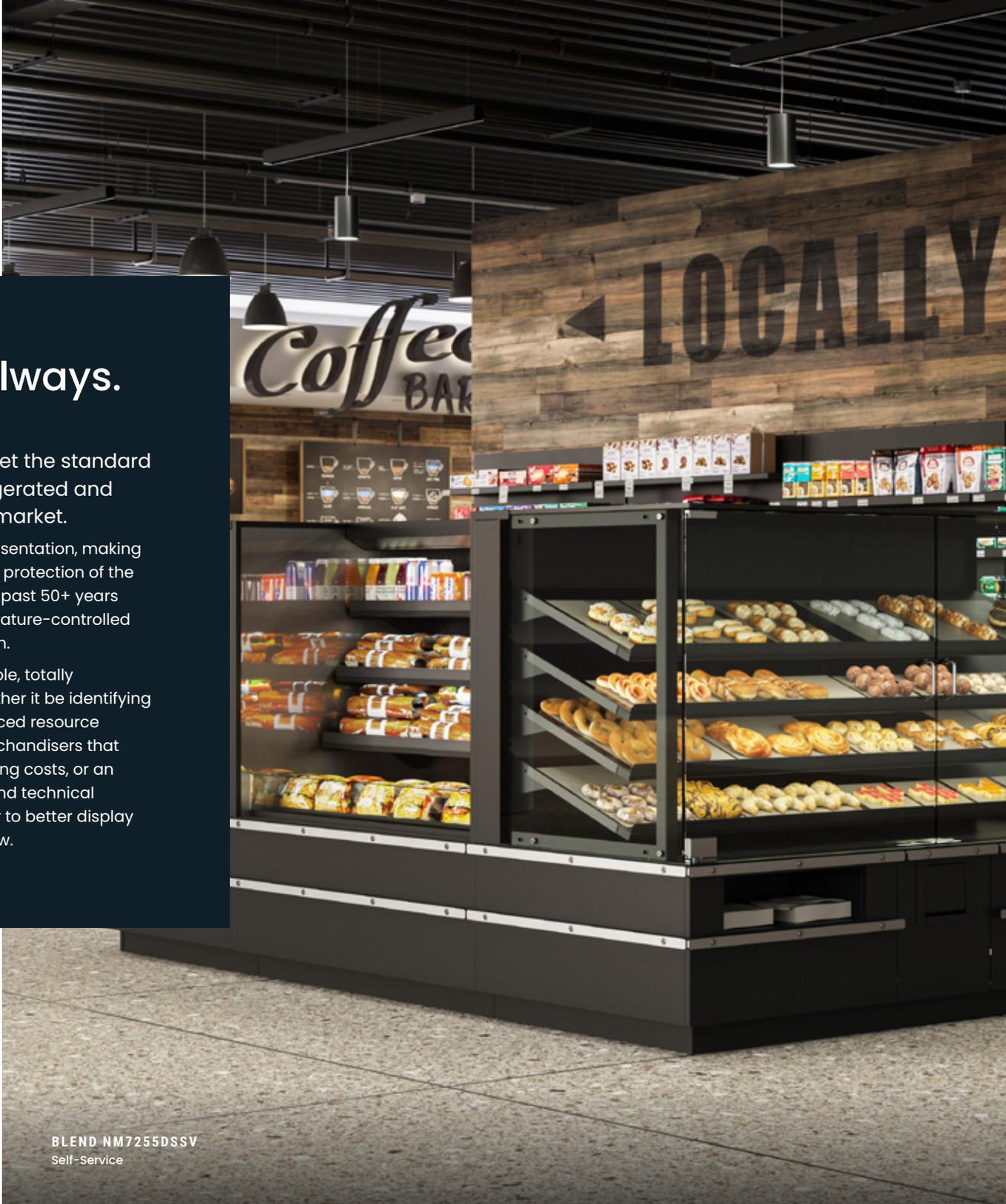
Let Us Show You  
What is Possible

## Delivering Fresh. Always.

Since 1972, Structural Concepts has set the standard for the most innovative, turnkey refrigerated and heated food display solutions in the market.

Constantly innovating the art of fresh food presentation, making the desired more desirable and improving the protection of the perishable, Structural Concepts has spent the past 50+ years delivering the most attractive, reliable, temperature-controlled display cases, when and where you need them.

We are transforming the idea of what is possible, totally redefining the experience in the process. Whether it be identifying more ways to be the most reliable and advanced resource to our customers, designing and building merchandisers that last longer, save energy, and minimize operating costs, or an unparalleled commitment to providing backend technical support, we are committed to making it easier to better display and sell more fresh food today – and tomorrow.



Structural Concepts strives to be the first choice for **workmanship, reliability, and sustainability** of products in the food merchandiser industry. With **operational excellence** as our cornerstone, we pride ourselves on **strong partnerships** with our team members, customers, suppliers, shareholders, and community.

The vertical integration we've established gives us more control over the quality and availability of the solutions we design, engineer, and manufacture creating the shortest lead times and setting the industry standard for speed to market.



### Certified R&D Labs

We have fully equipped ETL satellite-certified test labs. All the labs are UL approved and designed to test display cases for optimum refrigeration performance and NSF 7 certification. As each case is completed during the final assembly stage it is transferred to a Production Test Lab. All of our refrigerated cases are certified to Type I at a minimum, with a great many certified to Type II. Our heated merchandisers are certified to NSF 4, UL197.



### Proprietary Refrigeration Design

Our company's foundation of unprecedented expertise in self-contained refrigeration has allowed us to pioneer award-winning technology that sets the standard for reliable products with unmatched ease of operation and strong performance. Rather than relying on third-party refrigeration, we engineer and manufacture purpose-built solutions for performance that brings peace of mind that your display is performing as intended.



### Refrigeration Assembly

Structural Concepts designs and assembles its own refrigeration packages. These refrigeration units are built specifically to the requirements needed for the case in which they will be used. This is a key factor in our strong refrigeration performance and energy-saving capabilities and affords us the flexibility to respond to changing regulatory standards.



### Sheet Metal Lasers

Structural Concepts is vertically integrated to optimize cost and lead time. We operate fully automated metal cutting with 3K and 6K fiber lasers, which are capable of running lights out.

## Comprehensive and All-Inclusive

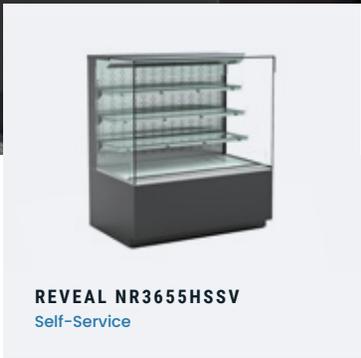
We also conduct our own in-house metal forming, fabrication, and finishing using a highly and dynamic systematic process. Our woodshop provides customer specified and designed insulated panels and our UV bonded glass production allows us to produce our frameless display merchandisers. All our self-contained refrigerated cases and heated cases are pretested to meet performance requirements.



# C-Store

Increase Sales by Offering Shoppers **Healthy, Fresh Food Selections On-the-Go**

Structural Concepts has long recognized the growing trend of convenience stores seen as a destination for fresh food by proactively delivering innovative display options that not only blend in with the store format but also offer cost-effective configurable turnkey solutions when merchandising strategies change over time.



**REVEAL NR3655HSSV**  
Self-Service





**OASIS B4732**  
Self-Service



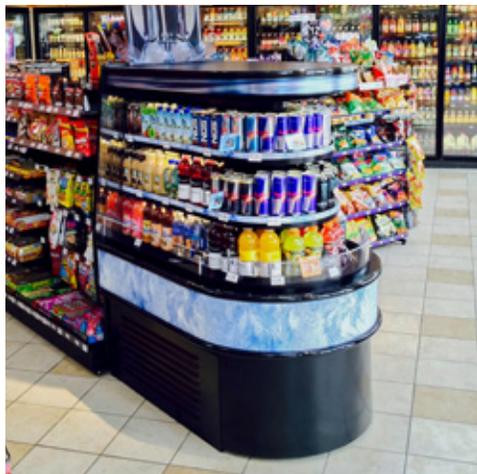
**OASIS C033R**  
Self-Service



**OASIS FS1663R**  
Island



**OASIS FSE45R**  
Endcap



**IMPULSE CSC3223**  
Counter



**REVEAL NR3651RRSSV**  
Combination

## Business & Institutions

Satisfy Employees Needs for **Convenient Fresh, Healthy Snacks or Meal Options**

From the corporate cafeteria to areas with limited space, Structural Concepts provides adaptable, multi-purpose options ranging from full service to grab & go to micromarkets that fit any space and safety requirements to visually present fresh food selections and drive sales.



**IMPULSE CSC3223**  
Counter



**REVEAL NR3655RSSA.MOB**  
Mobile



**ELEVATE BD3632IS**  
Self-Service



**OASIS B5932**  
Self-Service



**BLEND NM7255RSSV**  
Self-Service



# Healthcare

Provide Visitors and Staff **Fresh Food Options** that Can Be Displayed **Independently** or **Integrated** within Existing Serving Lines

Structural Concepts continues to support the mission of health and wellness by providing the most attractive, dependable, temperature-controlled display cases in the industry, when and where you need them.



**ELEVATE BD3632IS**  
Self-Service





**OASIS FS1656R**  
Island



**OASIS C033R**  
Self-Service



**OASIS B3924RH**  
Self-Service



**OASIS B4524**  
Self-Service



**HARMONY HMBC4**  
Combination



**REVEAL NR4847RSV**  
Counter



# Education

Serve More Students **Quickly** and **Efficiently**  
While Providing **Fresh Food Offerings**

The versatility Structural Concepts provides in serving more types of meals via turnkey merchandisers and display cases encourages students to spend more money on food in the dining halls rather than going elsewhere to eat, while also reducing the reliance on labor.



**ELEVATE BD36321S**  
Self-Service



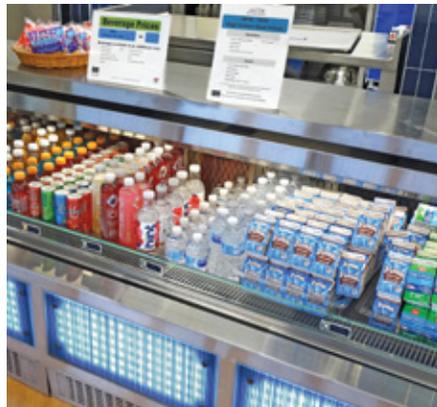
**FUSION MD685R**  
Self-Service



**OASIS B3632**  
Self-Service



**OASIS C063R**  
Self-Service



**OASIS B4732**  
Self-Service



**OASIS FSC463R**  
Island



# Travel & Entertainment

Provide **Convenient, Fresh Food Options** to Travelers and Eventgoers in **High-Traffic Areas**

Structural Concepts can help increase operating ROI by generating demand with a wide range of heated and refrigerated foodservice solutions designed to fit any configuration and immediately garner the attention of passersby in need for grab & go meal options.



**OASIS BD4732**  
Self-Service



**OASIS BD3632**  
Self-Service





**REVEAL NR4858RRSSV**  
Combination



**OASIS B4732**  
Self-Service



**ELEVATE BD36321S**  
Self-Service



**OASIS C033R**  
Self-Service



**OASIS FS1656R**  
Island



**OASIS B7132**  
Self-Service

## QSR

### Increase Customer Patronage by Taking Advantage of Thrifty and Time-Crunched Restaurant Goer's Desire for Fresh Food Convenience

Structural Concepts provides an unparalleled value by meeting restaurant's expanded needs for high-quality, fresh food offerings with a variety of reliable, flexible merchandisers and displays that work harder, better display and sell more food, and minimize operating costs.



**OASIS B4732**  
Self-Service



**REVEAL NR3655RSSV**  
Counter



**OASIS B6624**  
Service



**REVEAL NR4840RSV**  
Service



**OASIS C033R**  
Self-Service



**OASIS FSE663R**  
Self-Service



**REVEAL NE4813RSV**  
Service

**OASIS C05324R, B4732**  
Self-Service



**REVEAL NR6051RRSSV**  
Combination



**FUSION GMDSV8R**  
Service



SEE OUR ENTIRE PORTFOLIO OF SOLUTIONS  
[structuralconcepts.com](https://structuralconcepts.com)  
[product.info@structuralconcepts.com](mailto:product.info@structuralconcepts.com)

**Structural Concepts**<sup>®</sup>

DELIVERING FRESH. ALWAYS.<sup>™</sup>

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