Structural Concepts®

DELIVERING FRESH. ALWAYS.™






REVEAL NR7247RSSV
Self-Service, Multi-Deck



OASIS B47R
Self-Service, Multi-Deck


ELEVATE BD3632IS
Self-Service, Autonomous Merchandiser

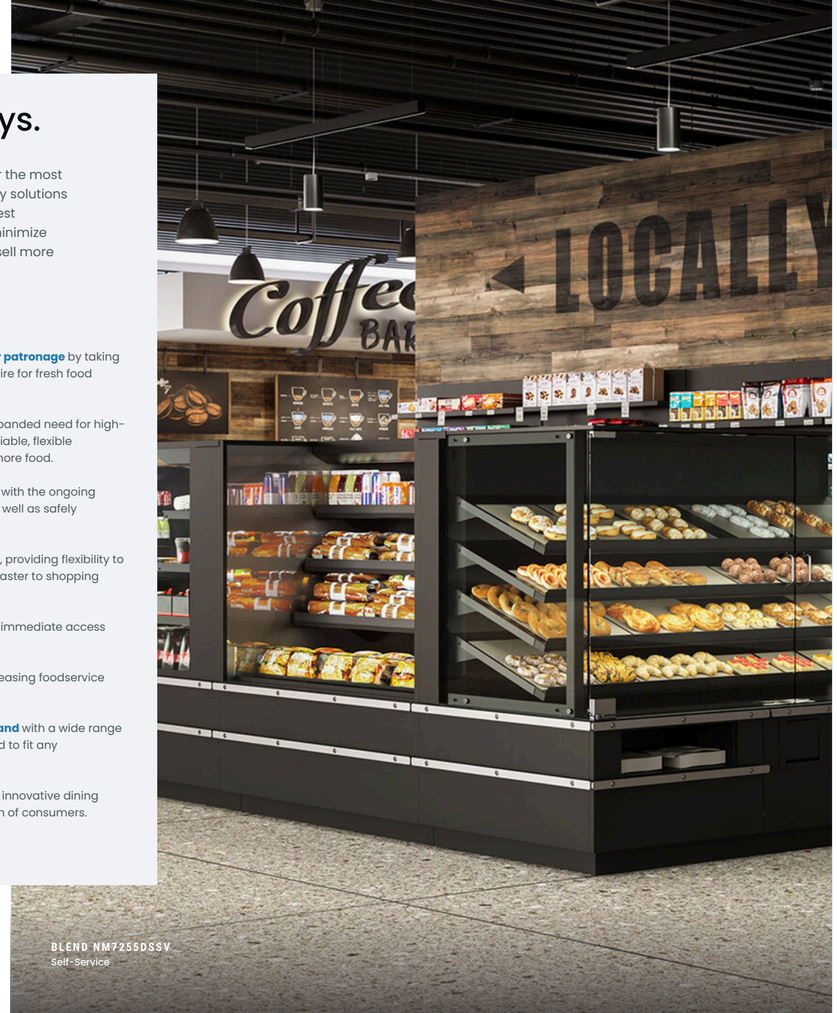
Foodservice Product Look Book

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 by building merchandisers with the shortest industry lead times that last longer, save energy, and minimize operating costs, making it easier to better display and sell more fresh food today – and tomorrow.

Maximizing Foodservice

- We can **create more opportunities to increase customer patronage** by taking advantage of thrifty and time-crunched meal-goer's desire for fresh food convenience with grab & go displays.
- We provide an unparallel value by meeting operator's expanded need for high-quality, fresh food offerings with a diverse collection of reliable, flexible merchandisers that work harder, better display and sell more food.
- We can **minimize the total cost of ownership** associated with the ongoing operation and upkeep of displays and merchandisers, as well as safely displaying fresh food over extended periods.
- We can **optimize floor space with multiple display areas**, providing flexibility to offer a variety of fresh foods by helping operators adapt faster to shopping trends with mobile and modular applications.
- We **solve for food deserts** by delivering convenience and immediate access with cashier-less automated merchandisers.
- We **reduce the need for additional staffing** while still increasing foodservice sales with customizable offerings.
- We can help **increase operating ROI by generating demand** with a wide range of heated and refrigerated foodservice solutions designed to fit any configuration.
- We can **support flexibility in facility design** for delivering innovative dining programs to meet the expectations of the next generation of consumers.



BLEND NM7255DSSV
Self-Service

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.

OPERATIONAL EXCELENCE

- **Certified to UL and NSF** performance standards and **compliant to EPA and DOE** requirements
- **Fully equipped ETL satellite-certified R&D test labs** that are UL approved and designed to test for optimum refrigeration performance and **NSF 7 certification**
- **ISO 9001:2015 Certified**

PRODUCT INNOVATION



- The preferred merchandiser manufacturer to **design and offer a complete smart solution for autonomous shopping**
- **The first refrigeration system designed to slide out**, making it faster and easier to maintain.
- **Award-winning Clean Sweep®** technology that solves the problem of dirty, clogged condenser coils by automatically cleaning dust and debris from the condenser coil daily

CUSTOMER INTIMACY



- **Created the shortest lead times**, setting the industry standard for **speed to market**, delivering solutions everywhere and when our customers need them
- Providing customers with a seamless and **hassle free experience**, meeting their needs with **innovative state-of-the-art design, operational reliability, and maximum efficiency**



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, Multi-Deck

62%

Operators Expand Prepared Foods to Meet Growing Demand

of operators expect to add more prepared food SKUs, while 57% plan to devote more square footage to the category.

Source: NACS Research

70%

Foodservice Innovation a Top Priority for Growth

of operators are considering innovating their foodservice offering as one of the top priorities for growing their overall business.

Source: NACS Research



OASIS B47R
Self-Service, Multi-Deck





OASIS C33R-UC
Self-Service, Undercounter







OASIS FSI660R
Self-Service, Island



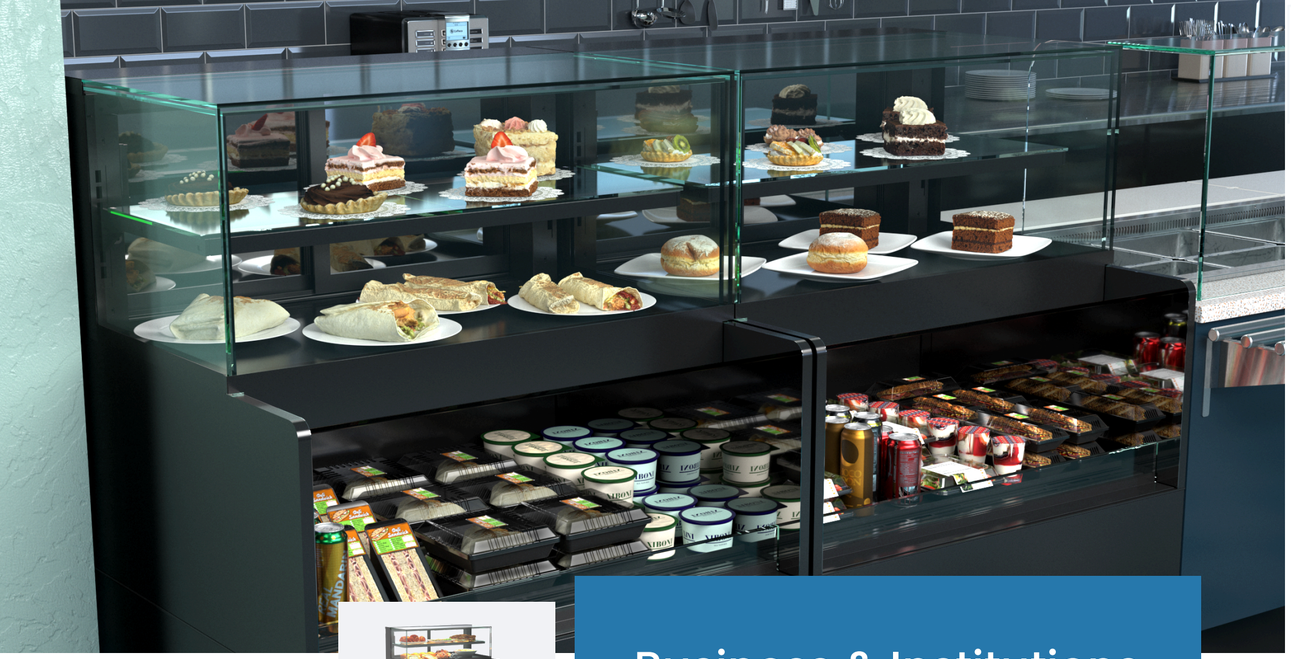
OASIS FSE460R
Self-Service, Endcap







IMPULSE CSC3223
Self-Service, Countertop





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.

Lack of variety, rising prices, and lack of authenticity are cited as the main reasons why there is a decline in cafeteria participation.

Source: Fooda

62% of operators believe that a flexible employee food option should replace the cafeteria in their workplace.

Source: ezCater



IMPULSE CSC3223
Self-Service, Countertop





REVEAL NR3658RRSSV
Combination, Multi-Deck





ARM SD2826IS
Self-Service,
Autonomous Merchandiser







BLEND NM7255RSSV
Self-Service, Island





OASIS B47R
Self-Service, Multi-Deck

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.





ARM BD3632IS
Self-Service,
Autonomous Merchandiser

71%

Opportunities Exist on the Horizon

of operators indicate that they are likely to invest in replacing equipment, and 68% of said they are likely or extremely likely to invest in technology within the next 24 months.

Source: AFH State of the Industry Report

Retaining Staff Dining Needs

Just over one-third of employee meals are from on-site offerings. Most employee meals are brought from home, though nearly 20% of healthcare employees are getting their food from an off-site provider.

Source: Datassential





OASIS FSI660R
Self-Service, Island



OASIS C33R-UC
Self-Service, Undercounter



OASIS B3924RH
Self-Service, Multi-Deck



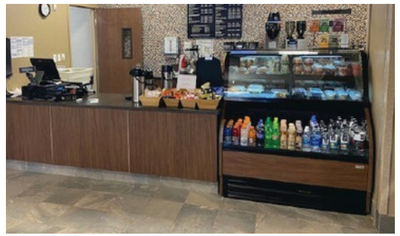




OASIS B47R
Self-Service, Multi-Deck



HARMONY HMBC4
Combination







REVEAL NE4827RSV
Self-Service, In-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.

OASIS FSE660R
Endcap

Competition from C-Stores, QSRs and Other Off-Campus Temptations

69% of students eat off-campus at least 1x/week with convenience and menu innovation being their top priorities.

Source: The Chronical of Higher Education



ARM BD3632IS
Self-Service, Autonomous Merchandiser





FUSION MD685R
Self-Service, Multi-Deck







OASIS BD3632
Self-Service, Multi-Deck



OASIS BD4732
Self-Service, Multi-Deck



OASIS C63R-UC
Self-Service, Undercounter





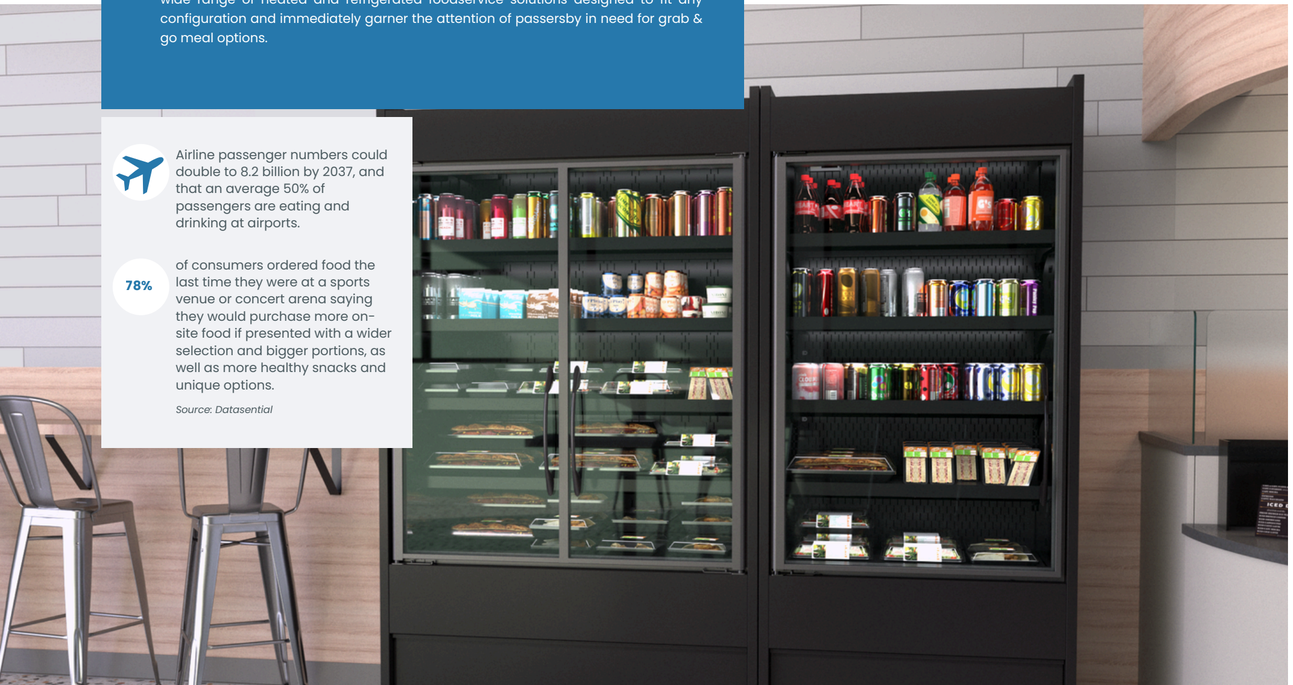


OASIS FSC460R
Self-Service, Island

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.



Airline passenger numbers could double to 8.2 billion by 2037, and that an average 50% of passengers are eating and drinking at airports.

78% of consumers ordered food the last time they were at a sports venue or concert arena saying they would purchase more on-site food if presented with a wider selection and bigger portions, as well as more healthy snacks and unique options.

Source: Datasential



OASIS BD4732
Self-Service, Multi-Deck



OASIS BD3632
Self-Service, Multi-Deck



REVEAL NR4858RRSSV
Combination, Multi-Deck





FUSION MD485R
Self-Service, Multi-Deck

Create a Cohesive Experience

Consumers want food that travels well from a go-to menu that is optimized for convenience and travel.

Source: State of the Global Hospitality







ARM SD2826IS
Self-Service,
Autonomous Merchandiser



OASIS C33R-UC
Self-Service, Undercounter







OASIS FSI660R
Self-Service, Island





OASIS B67R
Self-Service

QSR

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

Restaurants have long relied on Structural Concepts as a resource for innovative, wide-ranging unit designs and convenient service formats that fit most applications to help them remain competitive.

25% of operators are investing in restaurant redesign and modernization to increase customer conversion.

Source: Restaurant Industry Trends for 2025, KPMG



OASIS B47R
Self-Service, Multi-Deck







REVEAL NE3635RSSV
Self-Service, Multi-Deck



OASIS BN57R
Service, Multi-Deck









REVEAL NE4820RSV
Service, Multi-Deck



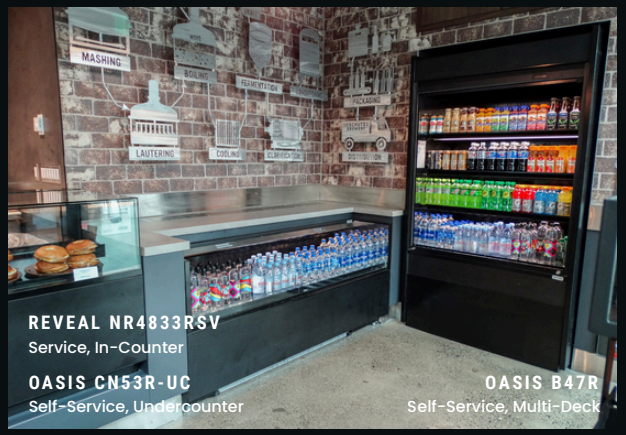
OASIS C33R-UC
Self-Service, Undercounter

18% of operators say improving kitchen and serving equipment is their highest financial priority investments (ranking 2nd after opening a new location).

Source: Restaurant Industry Trends for 2025, KPMG



OASIS FSE660R
Self-Service, Endcap



REVEAL NR4833RSV
Service, In-Counter

OASIS CN53R-UC
Self-Service, Undercounter

OASIS B47R
Self-Service, Multi-Deck



REVEAL NR6051RRSSV
Combination



FUSION GMDSV8R
Self-Service, Multi-Deck

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