



Structural Concepts®

DELIVERING FRESH. ALWAYS.™



Business & Institution Solutions

Satisfy employees needs for convenient fresh, healthy snacks or meal options.

Structural Concepts can help businesses completely rethink their **post pandemic operational strategies** by offering more proper hot and cold holdings and batch-food safety, **adapting to menu changes**, and **improving the sustainability performance** in cafeterias with the industry's best lead times that will ensure immediate **product availability** and **on-time delivery**.



Business Campuses Add Recharge Zones for Quick Breaks

Creating spaces where employees can grab a quick bite and take a coffee break when they need to recharge is a growing trend on business campuses.

The Society for Hospitality and Foodservice Management's Semi-Annual Industry Standards and Benchmark Comparisons Report



Autonomous Retail Merchandiser

Improve the Overall Shopping Experience

Provide a cashier-less experience and increase the speed and accuracy of transaction for those looking for a convenient 24/7 fresh food selection. Offset labor challenges, create an appealing merchandising format with increased capacity, and seamlessly streamline inventory management to serve food deserts across office campuses.



ELEVATE BD3632IS
Self-Service



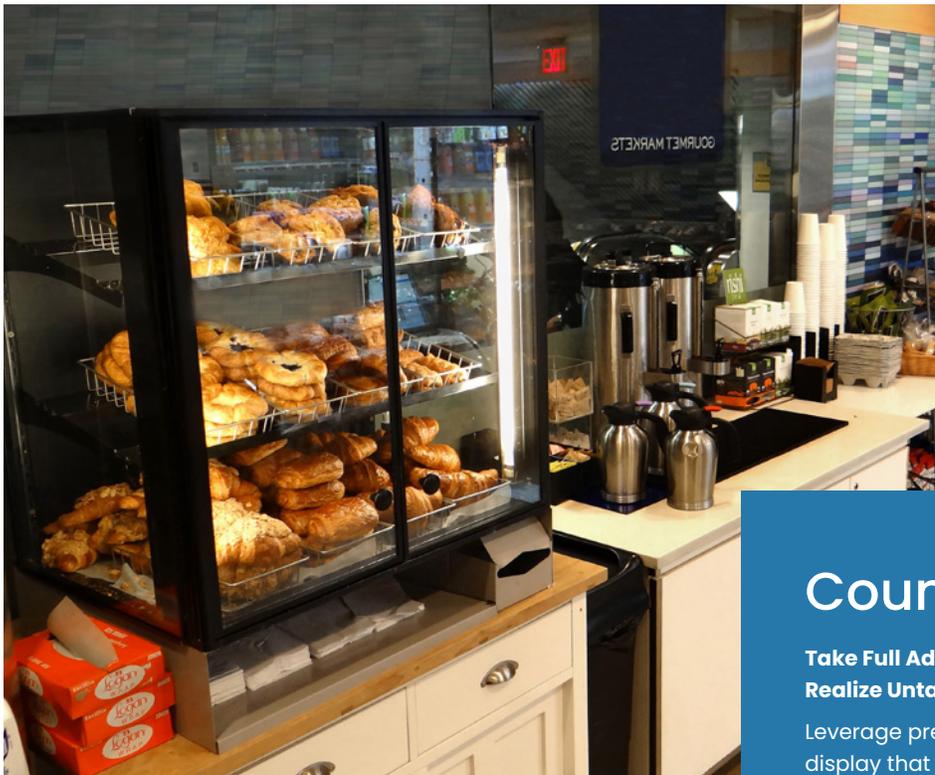
REVEAL NR3633RSV
Service



Service

Entice Customers with Visually Appealing Service Cases of Different Capacities

Keep food fresh longer within a fully enclosed display and interact with customers to provide a high level of service and satisfaction.

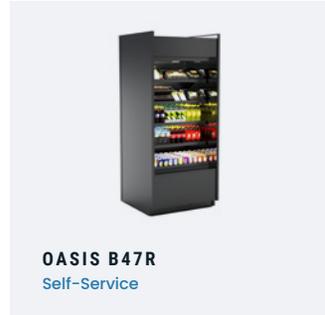


IMPULSE CSC3223
Counter

Counter

Take Full Advantage of Unused Space and Realize Untapped Profit Potential

Leverage premium counter space with a food display that entices customers to buy.



OASIS B47R
Self-Service

Self-Service

Enhance Convenience and Speed of Service to Time-Starved Staff and Visitors

Stimulate sales by offering a variety of grab & go options with self-service cases to accommodate modern consumer's fast-paced lifestyle and desire to make speedy selections and transactions.

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



More Companies are Investing in Their Kitchen and Dining Spaces

70% of US employees offer some kind of wellness program – many of them corporate dining services.

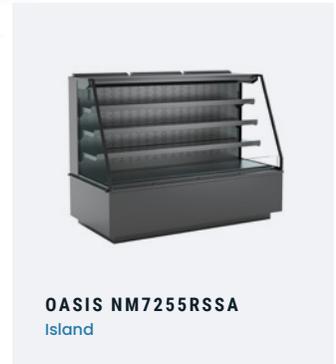
Food in the Workplace Survey Reveals Food Perks Influence Millennials



Islands

Increase Sales by Offering Busy Meal-Goers Healthy, Fresh Food Selections On-the-Go

Products can be displayed more dynamically, attracting more consumers, and increase opportunities to produce more revenue.



OASIS NM7255R SSA
Island



Endcaps

Create Opportunities for Add-Ons

Utilize displays that blend into high traffic areas to generate incremental sales.



OASIS FSE460R
Endcap

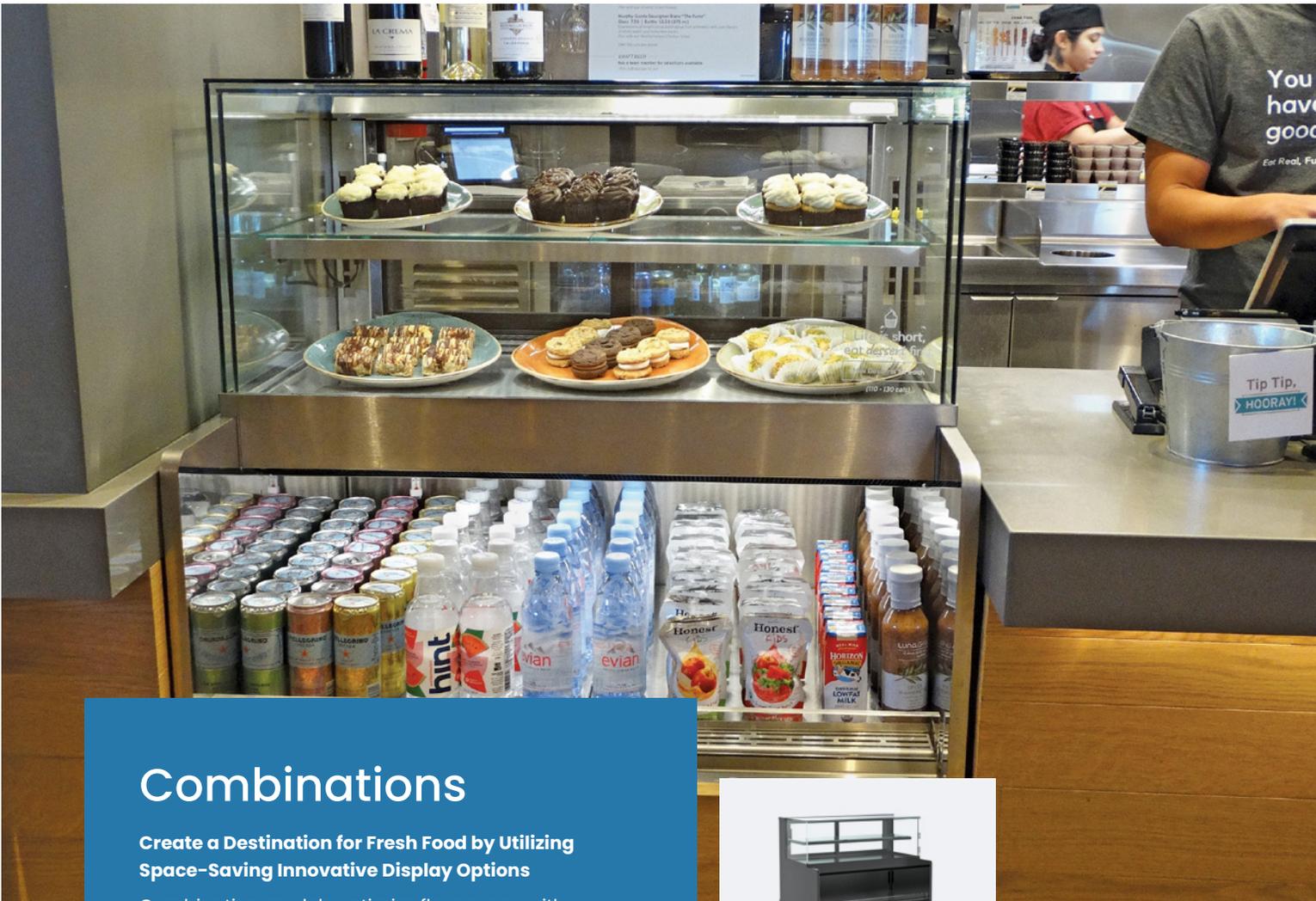
Structural Concepts **reduces the need for additional staffing** while increasing foodservice sales with **customizable solutions** that are **designed with self-service in mind** for employees throughout an entire office campus.



Create Smaller Office Eating Spaces

More pleasant team lunch spaces, where staff can socialize and engage during meal breaks, is a corporate dining trend that is growing in popularity.

Cook Unity



Combinations

Create a Destination for Fresh Food by Utilizing Space-Saving Innovative Display Options

Combination models optimize floor space with multiple display areas in a single piece of equipment, providing flexibility to offer a variety of fresh foods within different methods for serving the customer.



REVEAL NR3651RRSSV
Combination



Hot and Cold Combinations

Elevate the Customer Experience by Offering More Options

The refrigerated & heated self-service case provides a vertical combination of grab & go refrigerated and heated display offering both hot and cold temperatures in the same case.



OASIS B3924RH
Combination



OASIS BD4732
Self-Service



OASIS BD3632
Self-Service

Refrigerated Door Merchandisers

Open the Door to Profitability

Create a seamless transition from open cooler merchandisers that create more merchandising space to satisfy customers' desire for fresh food while reducing energy costs by 82%.

Whether it be identifying more ways to be the **most reliable and advanced foodservice resource** to our customers, designing and building merchandisers that **last longer, save energy, and minimize operating costs**, or an unparalleled **commitment to providing technical support**, Structural Concepts delivers food display solutions when and where you need them to **perform at the highest level**.



OASIS B47R
Self-Service



LEARN MORE

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