



Structural Concepts®

DELIVERING FRESH. ALWAYS.®



OASIS B47R
Self-Service, Multi-Deck



OASIS FSC660R
Self-Service, Island



OASIS C43R-CH
Self-Service, Single Deck

K-12 Education

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

Structural Concepts can help schools **rethink their operational strategies by offering more proper hot and cold holdings and batch-food safety**, quickly adapt to menu changes, and improve the sustainability of dining halls.



Generate More Sales and Profits with Autonomous Shopping

Realizing the proliferation in contactless devices, members of Gen-Z (and Gen Alpha which is next) prefer convenience of getting their food when and where they want it, school districts today are exploring their options for distributed cashierless dining.

Source: Foodservice Director



Autonomous Retail Merchandiser

Enhance Convenience with Automation

Provide a cashier-less experience and increase the speed and accuracy of transactions 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 schools.



Modern students want access to food outside of traditional mealtimes as well as during normal operating hours, while school dining foodservice operators are striving to strike a balance between efficiency, self-service, reducing labor, and other needs.



OASIS C33R-UC

Self-Service, Undercounter

Undercounter

Meet Customers on the Way in and Out

Increase sales potential with appealing grab & go displays. Can be integrated into millwork and other counter materials to bring fresh food and chilled beverages directly in front of customers.



Student meal participation jumped **15% - 20%** as a result of having the correct equipment in place to safely cook and serve meals on-site in schools.

Source: Food Action and Resource Center

REVEAL NE3627RSV

Service, In-Counter



REVEAL NE4820RSSV
Service, In-Counter



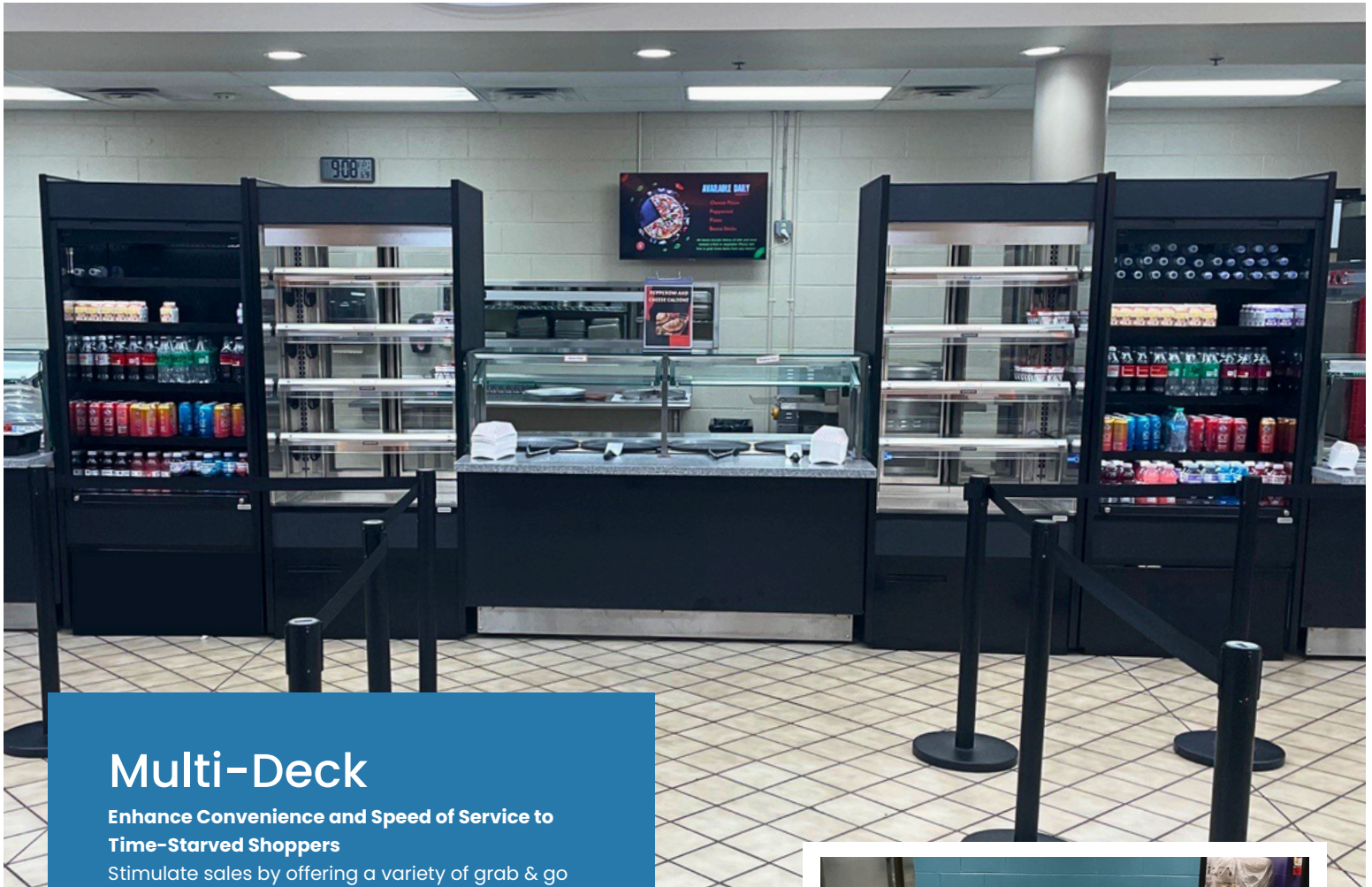
In-Counter

Boost Profits with Sleek Frameless Merchandisers

Take full advantage of premium counter space and realize untapped profit potential by capitalizing on impulse buys. Consider frameless glass merchandisers for seamless presentation and integration of the surroundings, placing the focus on the food inside.

Structural Concepts can **help control foodservice equipment costs** to offset those rising across the supply chain and inflammatory food choices that have hampered school programs.

OASIS B37R, B3632H
Self-Service, Multi-Deck



Multi-Deck
Enhance Convenience and Speed of Service to Time-Starved Shoppers
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.



With ever-changing governmental regulations, fluctuating enrollment sizes, and shrinking budgets, it continues to be a challenge.

Source: Foodservice Director



of school foodservice directors noted that they are downsizing their menus due to shortages and loss of staff.

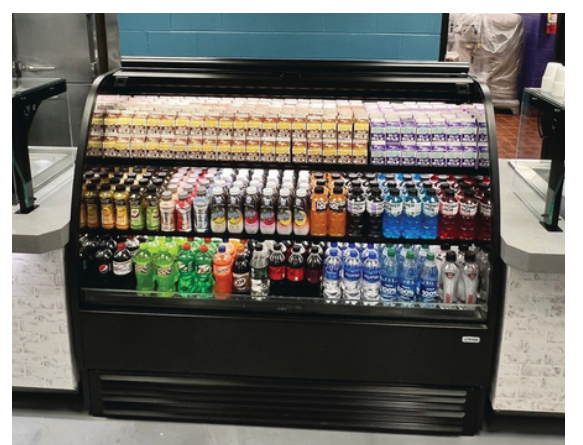
Source: Foodservice Director

According to the School Nutrition Trends Report with regards to challenges facing equipment and parts shortages with school foodservice programs:

39% of operators reported significant challenges.

48% of operators said there are moderate challenges.

Source: Foodservice Director



HARMONY 3953R
Self-Service, Multi-Deck



OASIS MI33R
Self-Service, Island

Islands

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

Adapt faster to shopping trends with mobile and modular applications. Mobile refrigerated displays on casters use less floor space by displaying product vertically. Easy delivery through standard size doorways.

OASIS FSC460R
Self-Service, Island



Students feel they don't have enough time for lunch, especially when dealing with long lunch lines. As a solution, many schools have started offering grab-and-go items.

Source: Food Action and Resource Center



Some schools have introduced c-store formats for quick access to ready-to-eat sandwiches, salads, and snacks with the goal of providing more variety to students and faster speed of service.

Source: Technomic



OASIS FSE660R
Self-Service, End Cap

End Caps

Create Opportunities for Add-Ons

Utilize displays that blend into high traffic areas to generate incremental sales. Promote popular and profitable items that help create a point of destination and accommodate on-the-go consumers to make speedy selections and transactions.

Structural Concepts can adjust **to keeping up with the everchanging trends** in school foodservice.



REVEAL NR3651RRSSV
Combination



HARMONY HMBC4
Combination

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.



With space being so precious in the typical K-12 foodservice environment, making greater use of vertical space is trending when it comes to space savings at the school cafeteria level.

Source: Food Action and Resource Center



Schools can see a significant boost to their meal programs when students aren't deterred by long lines.

Source: Food Action and Resource Center



Making it easier for students to access meals tends to increase participation by as much as 20%

Source: Food Action and Resource Center



Hot and Cold Combinations

Elevate the Customer Experience by Offering More Options

Provides a vertical combination of grab & go refrigerated and heated display offering both hot and cold temperatures in the same case. Designed with self-contained refrigeration that affords operators the flexibility to relocate the merchandiser to different areas. Contains individually controlled heated shelf temperatures allowing more product diversity.

OASIS B3924RH
Self-Service, Multi-Deck



The demand for flexibility in building design in dining halls includes the ability to adapt to different meal parts by reconfiguring equipment.

Source: Food Action and Resource Center

FUSION MD685DR
Self-Service, Multi-Deck



OASIS BD3632
Self-Service, Multi-Deck



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%**.

Structural Concepts Can Help School Foodservice Operators Maximize Their Programs



OASIS B37R, B3632H

Self-Service, Multi-Deck



FUSION GLDS6R

Service, Single-Deck

We can help meet the demand for healthier options and better-for-you foods with temperature-controlled merchandisers that perform at the highest levels.

We can help serve more types of meals via turnkey display cases encourages students to spend more money on food in the dining halls, while also reducing the reliance on labor.

We can help streamline student and faculty traffic flow with a variety of solutions within serving lines and/or near checkout with full service and self-service options to complement existing foodservice menus.

We solve for campus food deserts by delivering convenience and immediate access with cashierless automated merchandisers.

We can support flexibility in facility design for delivering innovative dining programs to meet the expectations of the next generation of students.

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.



LEARN MORE

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A HOSHIZAKI COMPANY