Structural Concepts®

DELIVERING FRESH. ALWAYS.™





REVEAL NR7247RSSV
Self-Service, Multi-Deck



OASIS B47R
Self-Service, Multi-Deck



ELEVATE BD3632IS
Self-Service,
Autonomous Merchandiser

Healthcare Solutions

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, reliable, and flexible labor reducing** temperature-controlled display cases in the industry, **when and where** you need it.

ARM BD3632IS

Self-Service, Autonomous Merchandiser



Generate More Sales and Profits with Autonomous Shopping

71% of healthcare operators indicate that they are likely to invest in replacing equipment, and 68% said they are likely to invest in technology within the next 24 months.

Source: AHF State of the industry Report

22% say that automation and technology is the biggest trend in healthcare dining right now, and 9% say they'reusing it to help them with their laborshortage issues.

Source: FSD's Healthcare Survey

72% of sellers of fresh food are using, or planning to use, automation to decrease their team's time on hands-on work to combat the increased complexity caused by the foodservice labor shortage.

Source: Foodservice Director

ARM SD2826IS

Self-Service, Autonomous Merchandiser



Autonomous Retail Merchandiser

Improve the Overall Shopping Experience

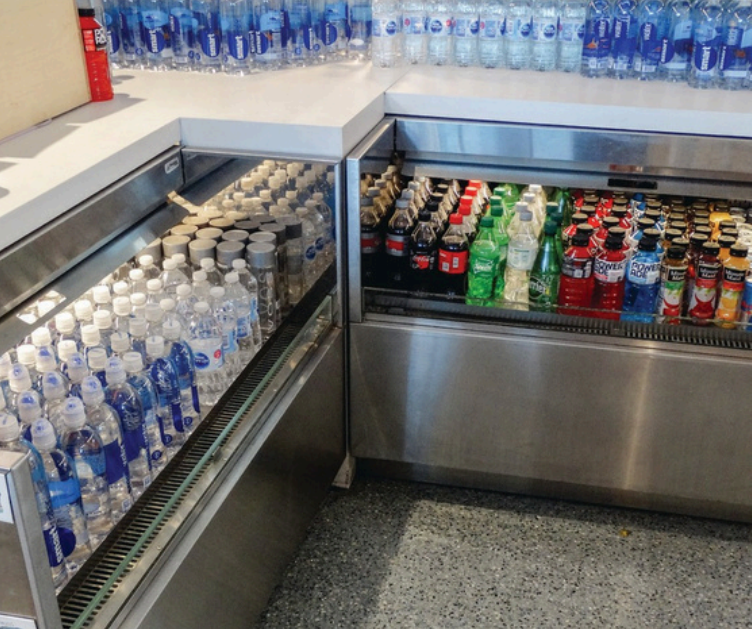
Provide a cashier-less experience and increase the speed and accuracy of transaction for those looking for a convenient 24/7 fresh food selection. Offset labor challenges, create an appealing merchandising format with increased capacity, and seamlessly streamline inventory management to serve food deserts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

Available in two sizes: ARMXL or ARMSLIM

The new Autonomous Retail Merchandiser (ARM) satisfies growing appetites for smaller portions, more variety, and healthy options on an anywhere/anytime accessible basis.

Autonomous stores offering 24/7 convenience can support many other healthcare foodservice operations including those of the staff during afterhours when formal dining facilities are not open.

Streamline bulk merchandising and maximize product visibility with the Autonomous Retail Merchandiser Flock Stock feature for enhanced operational efficiency.





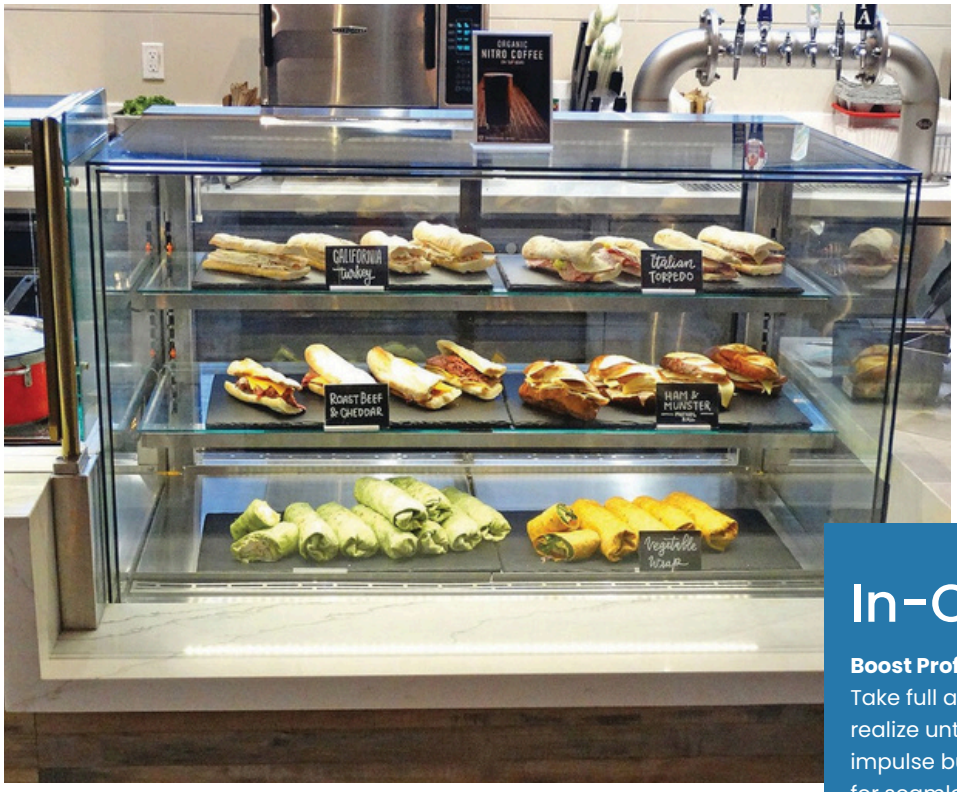
OASIS C53R-UC
Self-Service, Undercounter

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.

Some healthcare providers have limited serving space making it challenging to accommodate large numbers of meal goers creating efficiencies and bottlenecks.



REVEAL NE4827RSV
Service, In-Counter



REVEAL NE4820RSV
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.

Foodservice is Critical to the Healthcare Experience.

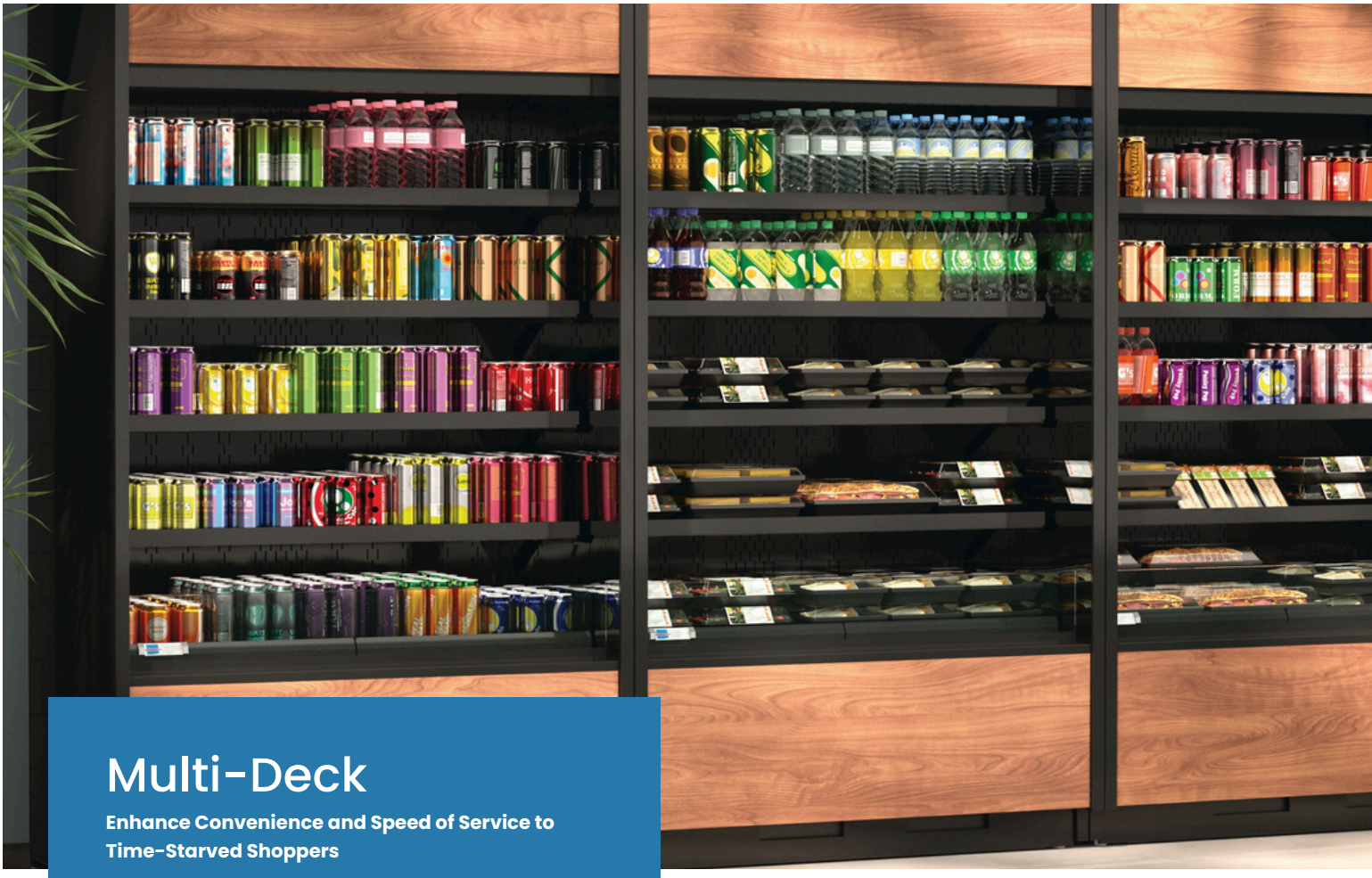


OASIS BN47R
Self-Service, Multi-Deck

42% of long-term care/senior-living residents say they considered food options early in the selection process.

70% of consumers would visit more frequently, and **92%** would return to an avoided location, if premium and fresh food items are menued.

Source: Hospital Food, Reimagined: Emerging Trends in Healthcare Foodservice



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.

OASIS B47R
Self-Service, Multi-Deck

To manage the labor shortage, operators indicated that they have adjusted menu offerings (88%), closed stations (78%), or adjusted hours of operation (55%).
Source: AHF State of the industry Report

For those looking to alter their foodservice model or make changes in the next three years, insufficient additional labor (30%) and capital funding resources (28%) continue to be the most significant challenges to making the changes.
Source: AHF State of the industry Report



OASIS FSI660R
Self-Service, Island

BLEND NM7255RSSV
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.

Foodservice operators are looking to streamline, simplify, and minimize disruptions. Many are moving to more limited menus and offerings. Retail and grab-and-go may be a short-term area of growth as operators look to supply critical employees with quick food alternatives.
Source: Datassential

End Caps

Create Opportunities for Add-Ons

Utilize displaysthat 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.



OASIS FSE460R
Self-Service, End Cap



Structural Concepts specializes in **visualizing a solution** and thoughtfully develop merchandisers that can be easily integrated into new or existing formats **to ensure continuity of fit and design.**

REVEAL NR6051RRSSV
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.



HARMONY HMBC4
Combination

Some healthcare providers have limited serving space making it challenging to accommodate large numbers of meal goers creating efficiencies and bottlenecks.



OASIS B3924RH
Self-Service, Multi-Deck

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.

The urgency to put new things on the menu is matched with a constant struggle on which patron to please: the patient/resident, or the employee/visitor.

Nearly half are using different menus for those two groups – not including the differences in dining venue formats and service styles.

Source: Datassential





OASIS BD3632, BD4732
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 Healthcare Facilities Maximize Their Onsite Foodservice Programs



OASIS BN37R
Self-Service, Multi-Deck



OASIS CO2739R
Self-Service, Single-Deck

We help streamline employee traffic flow with a variety of full service and self-service options to complement existing foodservice menus.

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 help promote increases in onsite patronage without the requirements of additional space or additional labor.

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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HEALTHCARE SOLUTIONS
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