Structural Concepts®

DELIVERING FRESH. ALWAYS.™





ELEVATE BD3632IS
Self-Service,Autonomous Merchandiser



FUSION MD685R
Self-Service, Multi-Deck



OASIS FSE660R
Self-Service, End Cap

Travel & Entertainment Solutions

Provide convenient, fresh food options to travelers and event goers in high-traffic areas looking for quick, healthy alternatives.

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.

ARM DUO BD3632-IS

Self-Service, Autonomous Merchandiser



Generate More Sales and Profits with Autonomous Shopping

Ensures travelers can quickly get the items they need and get back to their travel adventures in minutes.

Locations hosting business networking conferences or cultural events can benefit greatly, as attendees are able to quickly grab food and drinks and return to their activities.

Speeds up concessions at sporting events and enables fans to get the items they need and get back to their seats in record time.

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 airports, stations, terminals, and office spaces.

Available in two sizes: ARMXL or ARMSLIM

59% of sports fans and concert goers would spend more on food & beverages if wait times were shorter.

30% of fans believe being able to stay in their seat is the most important way to improve the food and beverage experience at an event, closely followed by faster transactions.

10 minutes is the maximum acceptable time amusement park attendees will wait to purchase food and beverages.





OASIS C33R-UC
Self-Service, Undercounter

Undercounter

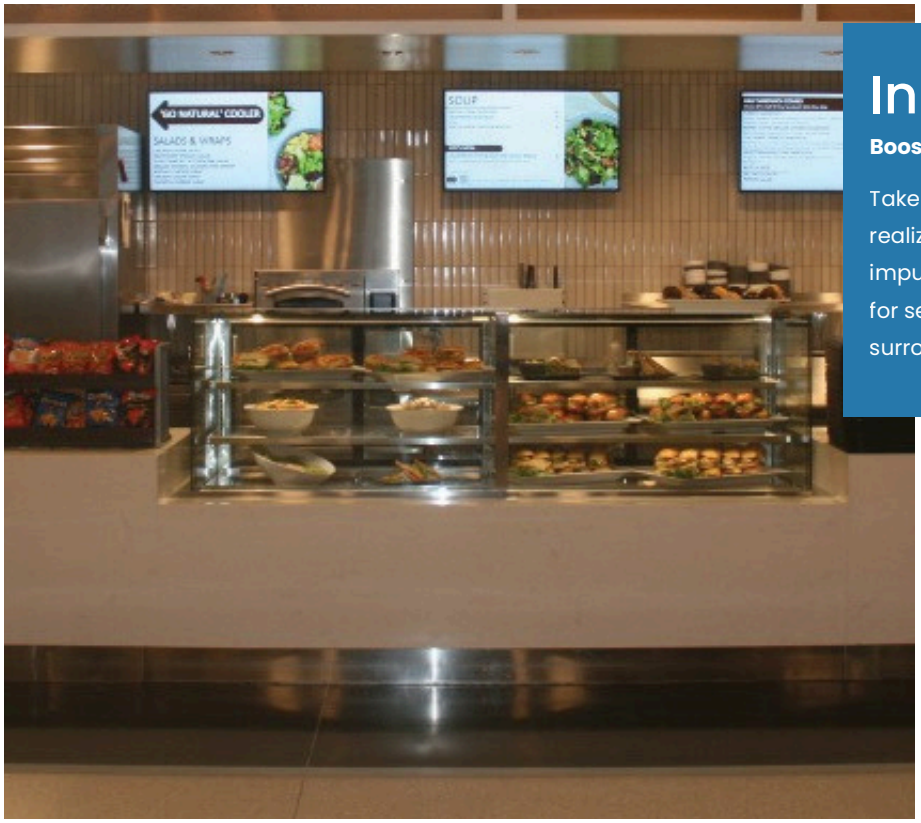
Meet Customers On the Way In and Out

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.

Flexibility Has Become the Top Event Venue Foodservice Trend.

Changing events within the same venue over days means having the ability to adapt foodservice menus and locations.

REVEAL NE4827RSV
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.

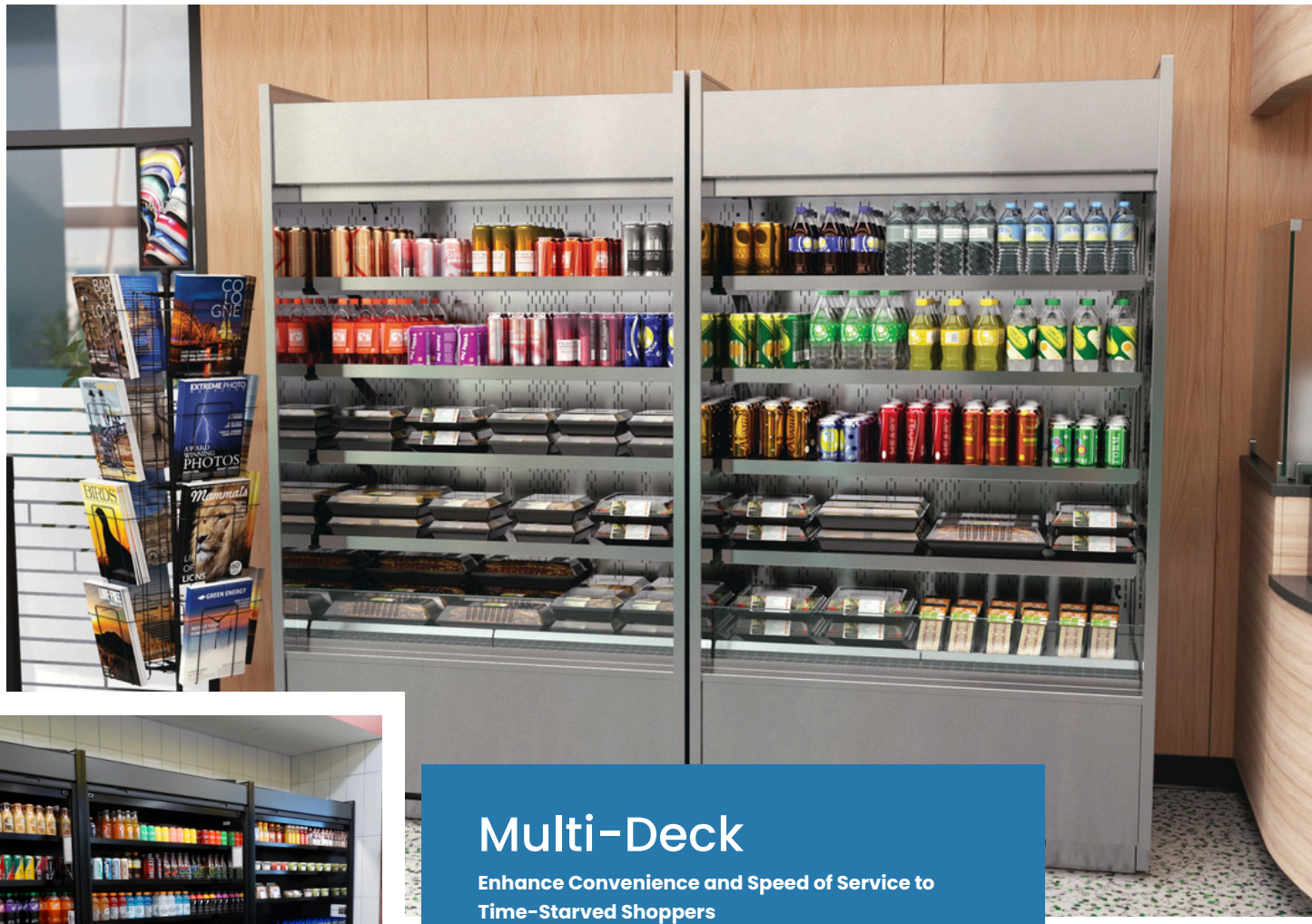


REVEAL NE3627RSV
Service, In-Counter

Structural Concepts reduces labor challenges by providing convenient, fresh food options to travelers and eventgoers with **grab & go displays and self-service merchandisers** that **meet industry requirements**, **unarticulated needs**, and existing **market demands**.

Airline passenger numbers could double to **8.2 billion** by **2037**, and an average **50%** of passengers are eating and drinking at airports.
Source: Food Merchandiser Market, Global Outlook and Forecast 2024-2032

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: Datassential





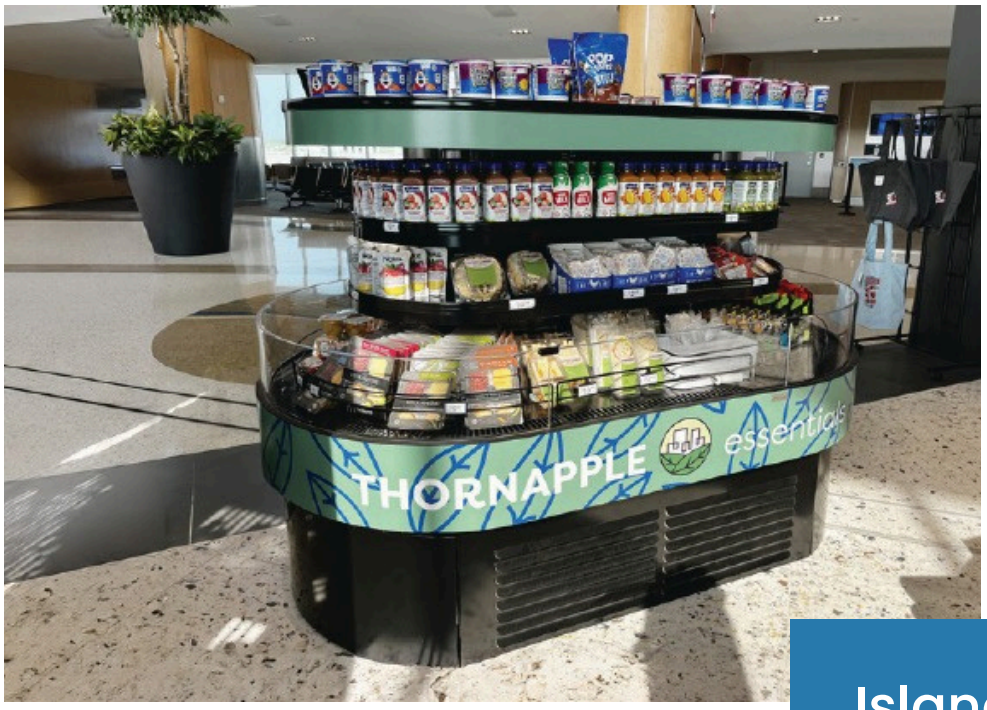
Multi-Deck

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.

FUSION MD485R
Self-Service, Multi-Deck

Today's airline travelers expect more than just the basics. For an airport to set itself apart as a premier foodservice venue in the country, options must be enticing and different.
Source: FoodServices & Hospitality



OASIS FSI660R
Self-Service, Island



Many airports do not have enough space to hold the necessary equipment for restaurant outlets. Airports are also struggling to get the best equipment as supply chain issues and financial constraints are major concerns. Labor issues have also created significant problems, leaving many jobs vacant.

Source: State of the Global Hospitality Industry, Lightspeed

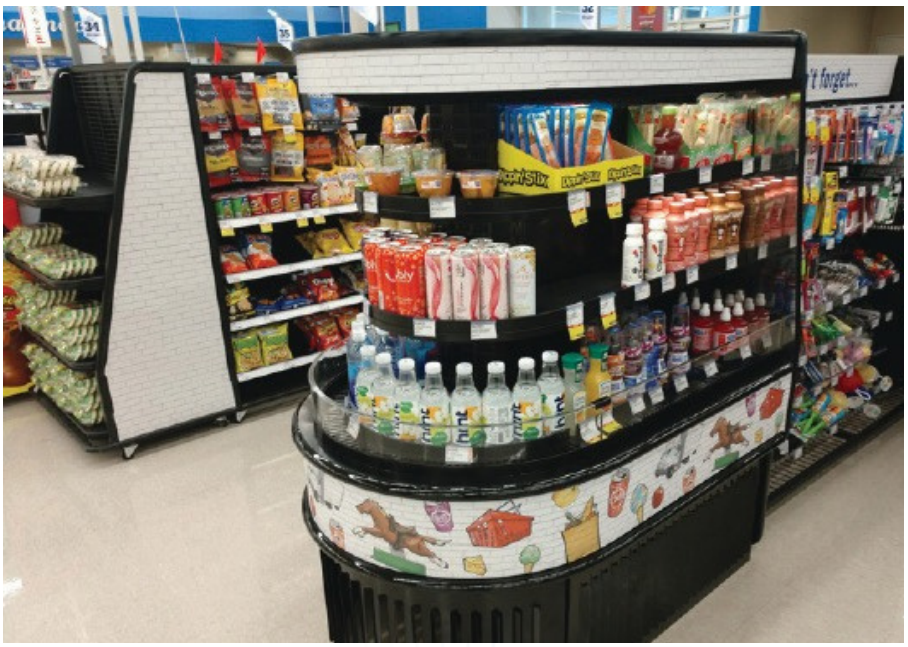
Islands

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.

FSE660R
Self-Service, End Cap





FSE460R
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 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.**



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 NR4858RRSSV
Combination

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

Source: State of the Global Hospitality Industry, Lightspeed



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.



OASIS BD4732, BD3632
Self-Service, Multi-Deck

What Event-Goers Crave Most

- **17%** Wider selections
- **17%** Healthier Options
- **16%** More Snack Options
- **11%** Sharable Portion Sizes

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 Create Cohesive Foodservice Programs and Experiences



REVEAL NR6047RSV
Service, Multi-Deck



REVEAL NE3627RSV
Service, Multi-Deck

We help our customers benefit from the sheer volume of foot traffic by maximizing food merchandising capacity using versatile displays that draw in the consumer.

We reduce labor challenges by providing convenient, fresh food options to travelers and eventgoers with displays that meet industry requirements and existing market demands.

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

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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TRAVEL & ENTERTAINMENT SOLUTIONS

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