# FusionLive™

FusionLive<sup>™</sup> is an enterprise-wide paperless and wireless solution for HACCP compliance and remote temperature monitoring for the Foodservice Industry. FusionLive<sup>™</sup> is a single platform for monitoring all of E-Control Systems IntelliProducts<sup>™</sup>.

FusionLive™ is a flexible and comprehensive solution that integrates hardware and software for all your HACCP and Foodservice controls in Schools, Hospitals, Restaurants, Casinos, and Hotels. FusionLive™ management and information software allows easy integration, automation, and HACCP control of any size restaurant or commercial kitchen, whether it is a single site or an organization with multiple locations.

FusionLive<sup>™</sup> features its own dashboard interface, MyFusion<sup>™</sup>, which allows full-screen customization so that you can centrally monitor your IntelliProducts<sup>™</sup> in a single view. With FusionLive<sup>™</sup> and MyFusion<sup>™</sup>, all your food safety, temperature monitoring, and HACCP controls are centrally managed and easy to monitor.

### IntelliSense™ - Built around FusionLive™

A family of low-cost, wireless temperature monitoring solutions (hardware and software) for temperature monitoring in refrigeration and warming equipment.

Sensor data is measured by a battery-powered IntelliSensor™ which can accommodate up to 4 inputs and transmits wirelessly to the IntelliGate™. The IntelliGate™ temporarily stores and processes all of the data from the IntelliSensor™ units and transmits the data over Ethernet or WiFi using its built-in server. The data can be viewed with a standard web browser.



### IntelliCheck™ - Built around FusionLive™

A web-based, handheld PDA and wireless IntelliProbe™ system for HACCP and food temperature monitoring during preperation and service. PDAs can be monitored from a central location, enabling real-time management intervention for all unresolved and/or site-specific corrective actions.





With other solutions in the marketplace, Foodservice personnel still face major concerns:

- If the cable that ties the probe to the PDA is damaged, a replacement may not be readily available as PDA models frequently change and become obsolete, sometimes in a matter of just months.
- There is the danger of losing the PDA stylus in the food. IntelliCheck™ eliminates ALL of these concerns! The IntelliProbe™ can communicate wirelessly to any Bluetooth enabled PDA (there is no cable attaching the probe to the PDA), and the PDA is operated by finger-tip (no need for a stylus).











# Other E-Control Systems' IntelliProducts™ Built around FusionLive™

#### IntelliTrack™

A logging device for wireless data collection of air and food temperatures. Ideal solution for monitoring temperatures during transportation (i.e. from central to satellite kitchens).



#### IntelliRinse™

A pioneering, wireless dishwasher rinse temperature monitoring solution for new or existing dishwasher upgrades.



#### IntelliControl™

A web-based solution for monitoring and control of Scotsman Ice Machine units in multiple locations with Prodigy remote-access modules.



#### IntelliCart™

Wireless temperature monitoring system for food carts, portable stations, and equipment used while transporting food items between various locations.



## IntelliQuip™

Wireless and paperless HACCP monitoring of NAFEM Data Protocol compliant foodservice equipment, including blast chillers, combi-ovens, food carts, warmers, etc.

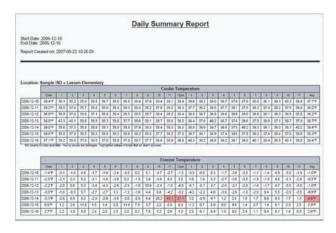


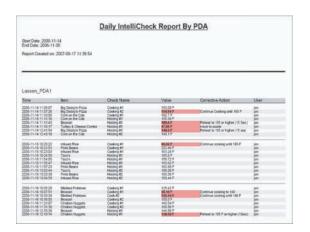
#### IntelliMonitor™

A wireless temperature and HACCP monitoring solution for prep tables, food wells, and other portable or fixed food stations.



# FusionLive™ - Integrated Reporting Options







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