



**E-Control Systems, Inc.**

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FusionLive™

## FusionLive™

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

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™ features its own dashboard interface, MyFusion™, which allows full-screen customization so that you can centrally monitor your IntelliProducts™ in a single view. With FusionLive™ and MyFusion™, 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 preparation 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

Daily Summary Report												
Start Date: 2006-12-10 End Date: 2006-12-16 Report Created on: 2007-06-22 10:26:09												
Location: Sample ISD - Lassen Elementary												
Cooler Temperature												
Time	1	2	3	4	5	6	7	8	9	10	11	Avg
2006-12-10 08:47	38.1	35.2	35.3	35.6	36.7	36.8	36.4	37.8	38.4	38.1	38.9	37.7
2006-12-11 08:27	38.1	37.4	36.7	36.8	36.8	36.4	36.3	36.2	37.9	36.2	36.3	37.7
2006-12-12 06:59	39.8	37.3	35.4	37.1	36.9	36.4	36.5	36.5	36.7	36.4	36.2	36.4
2006-12-13 08:59	40.3	40.1	39.8	38.8	38.3	39.0	37.7	38.1	38.7	38.8	38.5	38.4
2006-12-14 08:59	38.8	37.3	36.8	36.8	36.8	36.8	37.9	38.3	38.4	38.3	38.9	38.7
2006-12-15 08:47	38.8	37.8	36.3	36.8	36.8	36.2	36.8	37.7	36.2	37.3	36.7	36.8
2006-12-16 07:19	39.2	38.4	37.6	36.5	37.0	36.9	37.0	37.1	36.8	36.9	36.9	36.2

  

Freezer Temperature												
Time	1	2	3	4	5	6	7	8	9	10	11	Avg
2006-12-10 08:47	-1.47	-1.8	-4.0	-1.7	-1.9	-3.4	0.8	0.2	0.1	0.7	0.7	0.3
2006-12-11 08:27	-2.1	0.3	0.2	-1.1	-1.8	-1.9	0.2	-1.5	1.8	0.9	0.3	0.2
2006-12-12 06:59	-2.8	0.8	0.3	-3.4	-4.3	-2.6	-2.8	-1.0	1.0	2.4	-1.0	0.9
2006-12-13 08:59	-1.8	-0.3	0.7	-2.7	-2.7	1.3	-1.2	-1.6	4.4	0.8	-4.2	-3.2
2006-12-14 08:59	-3.19	-2.8	0.9	0.2	-2.9	-3.6	-2.9	-3.4	2.92	0.5	0.5	0.2
2006-12-15 08:47	2.2	2.8	11.0	1.8	1.4	0.0	11.0	1.9	3.7	2.2	0.3	0.3
2006-12-16 07:19	2.29	2.2	1.0	0.0	2.4	2.0	2.5	2.0	0.7	7.3	1.2	0.8

Daily IntelliCheck Report By PDA					
Start Date: 2006-11-14 End Date: 2006-11-30 Report Created on: 2007-06-17 11:38:54					
Lassen_PDA1					
Time	Item	Check Name	Value	Corrective Action	User
2006-11-14 11:08:07	Big Daddy's Pizza	Cooking #1	152.28 F		jen
2006-11-14 11:08:07	Big Daddy's Pizza	Cooking #2	158.88 F	Continue cooking until 165 F	jen
2006-11-14 11:08:08	Cheese on the Cab	Cooking #1	167.0 F		jen
2006-11-14 11:08:10	Combi on the Cab	Heating #1	152.0 F		jen
2006-11-14 11:11:43	Minion	Heating #1	169.4 F	Preheat to 165 or higher (15 Sec)	jen
2006-11-14 11:11:43	Turkey & Cheese Center	Heating #1	174.8 F	Preheat to 165 or higher (15 Sec)	jen
2006-11-14 12:43:38	Big Daddy's Pizza	Heating #1	148.8 F	Preheat to 165 or higher (15 Sec)	jen
2006-11-14 12:43:38	Combi on the Cab	Heating #2	143.1 F		jen
2006-11-15 10:20:20	Infused Rice	Cooking #1	166.8 F	Continue cooking until 165 F	jen
2006-11-15 10:21:51	Pinto Beans	Cooking #1	212.24 F		jen
2006-11-15 10:21:52	Infused Rice	Cooking #1	151.24 F		jen
2006-11-15 10:24:59	Taco's	Heating #1	165.2 F		jen
2006-11-15 11:04:00	Taco's	Heating #1	165.2 F		jen
2006-11-15 11:05:47	Infused Rice	Heating #1	152.0 F		jen
2006-11-15 11:07:23	Pinto Beans	Heating #1	162.8 F		jen
2006-11-15 11:08:46	Taco's	Heating #2	166.28 F		jen
2006-11-15 11:21:20	Pinto Beans	Heating #1	166.28 F		jen
2006-11-15 11:21:20	Infused Rice	Heating #2	155.48 F		jen
2006-11-15 11:24:59	Infused Rice	Heating #2	155.48 F		jen
2006-11-16 10:00:20	Mashed Potatoes	Cooking #1	125.42 F		jen
2006-11-16 10:00:21	Mashed Potatoes	Cooking #1	130.88 F	Continue cooking to 142	jen
2006-11-16 10:33:36	Mashed Potatoes	Cook #2	138.84 F	Continue cooking until 142 F	jen
2006-11-16 10:30:00	Minion	Cooking #1	171.4 F		jen
2006-11-16 11:21:07	Chicken Nuggets	Cooking #1	142.54 F		jen
2006-11-16 11:21:07	Chicken Nuggets	Cooking #2	166.88 F		jen
2006-11-16 12:15:30	Minion	Heating #1	166.88 F		jen
2006-11-16 12:15:30	Chicken Nuggets	Heating #1	166.88 F	Preheat to 165 F or higher (15Sec)	jen



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