



**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	35.7	35.8	35.4	35.4	35.4	35.4	35.4	35.4
2006-12-11 08:27	38.1	37.4	35.7	35.6	35.8	35.4	35.3	35.2	37.9	35.2	35.3	37.7
2006-12-12 06:59	39.8	37.3	35.4	37.1	35.8	35.4	35.5	35.7	35.4	35.2	35.4	35.5
2006-12-13 08:59	40.3	45.1	35.8	35.8	35.3	35.3	37.7	35.8	35.7	35.8	35.5	37.4
2006-12-14 08:59	35.8	37.3	35.8	35.8	35.8	35.8	37.9	35.3	35.3	35.3	35.3	35.3
2006-12-15 08:47	35.8	37.3	35.3	35.3	35.4	35.2	35.8	37.7	35.2	37.3	35.7	35.8
2006-12-16 07:19	35.2	35.4	37.1	35.5	37.2	35.9	37.3	35.9	35.9	35.3	35.3	35.4

  

Freezer Temperature												
Time	1	2	3	4	5	6	7	8	9	10	11	Avg
2006-12-10 08:47	-1.8	-1.8	4.0	1.7	-1.9	-3.4	3.8	5.2	5.1	3.7	3.7	3.3
2006-12-11 08:27	-2.1	0.3	5.2	-1.1	-1.8	-3.9	2.2	-1.5	3.8	3.9	6.3	3.2
2006-12-12 06:59	-2.8	0.8	5.3	-3.4	-2.6	-2.8	-1.0	1.9	2.4	-1.0	4.9	-0.1
2006-12-13 08:59	-1.8	-0.3	5.7	-2.7	-2.7	1.3	-1.2	-1.6	4.4	5.8	-4.2	-3.2
2006-12-14 08:59	-3.19	-2.8	8.9	8.2	-3.9	-3.6	-2.9	-3.4	2.92	2.92	3.2	-4.8
2006-12-15 08:47	3.2	3.8	11.0	1.8	1.4	0.0	11.0	7.9	3.7	2.2	5.3	5.3
2006-12-16 07:19	2.29	2.2	1.0	8.0	2.4	2.0	2.5	2.0	5.7	7.3	1.2	5.8

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					
Title	Item	Check Name	Value	Corrective Action	User
2006-11-14 11:05:07	Big Daddy's Pizza	Cooking #1	152.29 F		jen
2006-11-14 11:05:07	Big Daddy's Pizza	Cooking #2	158.89 F	Continue cooking until 165 F	jen
2006-11-14 11:05:05	Cheese on the Cab	Cooking #1	167.1 F		jen
2006-11-14 11:05:05	Combi on the Cab	Heating #1	152.0 F		jen
2006-11-14 11:13:43	Minion	Heating #1	169.4 F	Preheat to 165 or higher (15 Sec)	jen
2006-11-14 12:41:37	Turkey & Cheese Center	Heating #1	174.8 F	Preheat to 165 or higher (15 Sec)	jen
2006-11-14 12:41:38	Big Daddy's Pizza	Heating #1	168.8 F		jen
2006-11-14 12:41:38	Combi on the Cab	Heating #2	143.1 F		jen
2006-11-15 10:20:22	Infused Rice	Cooking #1	163.8 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 11:04:20	Taco's	Heating #1	165.2 F		jen
2006-11-15 11:05:47	Infused Rice	Heating #1	152.02 F		jen
2006-11-15 11:07:23	Pinto Beans	Heating #1	162.84 F		jen
2006-11-15 13:00:46	Taco's	Heating #2	165.20 F		jen
2006-11-15 13:01:20	Pinto Beans	Heating #2	165.20 F		jen
2006-11-15 13:04:59	Infused Rice	Heating #2	155.40 F		jen
2006-11-16 10:50:20	Mashed Potatoes	Cooking #1	125.42 F		jen
2006-11-16 10:52:51	Mashed Potatoes	Cook #2	138.84 F	Continue cooking to 142 F	jen
2006-11-16 10:53:36	Mashed Potatoes	Cooking #1	125.4 F	Continue cooking until 142 F	jen
2006-11-16 10:53:50	Minion	Cooking #1	142.54 F		jen
2006-11-16 11:21:07	Chicken Nuggets	Cooking #1	142.54 F		jen
2006-11-16 11:31:50	Chicken Nuggets	Cooking #2	140.00 F		jen
2006-11-16 12:15:35	Minion	Heating #1	166.80 F		jen
2006-11-16 12:15:35	Chicken Nuggets	Heating #1	166.80 F	Preheat to 165 F or higher (15Sec)	jen



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