E-Control Systems, Inc.

Introducing IntelliCart™

E-Control Systems is proud to introduce **IntelliCart™**, a wireless temperature monitoring system for food carts, portable stations, equipment used for transporting food items between various locations and refrigerated and non refrigerated trucks.

The way IntelliCart™ works:

IntelliCart™ is a battery-operated, wireless unit capable of monitoring one or two temperatures per cart. **IntelliCart**™ is mounted inside a weatherproof box that is secured to the cart. There are two buttons - a green "**GO**" button and a red "**ARRIVE**" button which, when activated, indicate the segment during which the cart is transported in the reporting system; however, the data is collected continuously (24/7) whether or not the buttons are used. So, even is the operator forgets to activate the buttons, the temperature data is still captured and available. In this case, the time-stamp for the readings is used to identify segment in which the cart was transported.

IntelliCart™ works in conjunction with E-Control Systems' IntelliSense™ system. Wherever there is an IntelliSense™ system deployed with an IntelliGate™ at each site (the base location as well as all satellite locations), **IntelliCart**™ can be installed on any cart or one IntelliCart™ per truck for continuous (24/7) temperature monitoring.

IntelliCart™ allows real time temperature monitoring of transported food with GPS like indication about the location of the food during transportation and the actual food temperature when delivered to the various location. Alarms for food that may be delivered at temperatures that are beyond the requirement can be set.

Real time information is provided as to the location of the food during the whole delivery cycle.

The same platform that monitors the **IntelliCart**™ system allows the monitoring of all other solutions and services offered by E-Control Systems, such as:

- IntelliSense™ - Wireless temperature, humidity and pressure sensors
- IntelliCheck™- 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 unresolved and site-specific corrective actions.
- IntelliTrack™ - Temperature data loggers – information captured wirelessly through the IntelliCheck™ system
- IntelliQuip™ – Monitoring Blast chillers, Combi Ovens and other foodservice equipment with smart controllers
- IntelliMonitor™ - Wireless food temperature monitoring
- IntelliControl™ - A web-based solution for Monitoring and Control of integrating multiple Scotsman Ice Machine units and locations with a Prodigy remote-access module.
- IntelliRinse™ - Rinse temperature monitoring for new or existing dishwashers