



E-Control Systems, Inc.

## Introducing IntelliCart™



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

The way IntelliCart™ works:

**IntelliCart™** is a battery-operated, wireless temperature monitoring system capable of monitoring up to two temperatures per cart. **IntelliCart™** is secured onto the cart or truck in a weatherproof enclosure to protect it from external conditions. Operators switch the **IntelliCart™** "GO" button at the point of origin and the "ARRIVE" button at the destination. **IntelliCart™** sends the temperature data to the reporting system, identifying the segment during which the cart was transported or during the trip of the truck. Even if the operator forgets to activate the buttons, temperature data is collected continuously (24/7). In this case, the time-stamp for the readings can be used to identify the segment in which the food was transported. Ultimately, food temperatures are available every step of the way!

**IntelliCart™** works in conjunction with E-Control Systems' IntelliSense™ family of products. Wherever there is an IntelliSense™ system deployed, including an IntelliGate™ at base and satellite locations, **IntelliCart™** can be used to continuously (24/7) monitor temperatures in food carts, portable stations, trucks (refrigerated and non-refrigerated), and other equipment used for transporting food.



**IntelliCart™** allows real-time temperature monitoring of transported food with GPS-like indicators. Alarms can be set to flag any food temperature readings that are outside of acceptable parameters throughout the delivery cycle.

**IntelliCart™** operates on the same platform as all other solutions and services offered by E-Control Systems, including:

- 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™ - Web-based solution for monitoring and control of multiple Scotsman Ice Machine units and locations with a Prodigy remote-access module.
- IntelliRinse™ - Rinse temperature monitoring for new or existing dishwashers