



IntelliCheck™ Product Description

IntelliCheck™ is a complete HACCP inspection system designed to automate food temperature data logging and eliminate cumbersome form-based solutions. No more filling out checklists by hand and stuffing them into a filing cabinet. With IntelliCheck™, you simply choose an option on your touchscreen and the system does the rest.



IntelliCheck™ System Features

- ▶ Wireless solution operates via Wi-Fi
- ▶ HACCP menu plan and control points pre-programmed and automated, including walk-in coolers/freezers, reach-in coolers, warmers, ovens, cooking temperatures, holding temperatures, reheating temperatures, and any other user-specified temperatures
- ▶ Integrated corrective action with pull-down menu allows operators to fix problems as soon as they are detected, making sure to fully comply with HACCP safe ranges
- ▶ Automated checklists help reduce labor costs by minimizing time needed to complete food safety inspections
- ▶ Helps maintain accurate, consistent, and complete records to comply with standard operating procedures (SOP)
- ▶ All data logged in real time
- ▶ Available for use with iPad, iPhone, and iPod touch
- ▶ Touchscreen allows for easy use and view of entire operation
- ▶ IntelliCheck™ and FusionLive™ software apps available for FREE DOWNLOAD
- ▶ View and print HACCP compliant temperature reports and graphs for food safety audits

IntelliCheck™ Specifications

- ▶ Stainless Steel Probe
- ▶ Measurement and Operating Range of -60 °F to 480 °F
- ▶ Factory or on-site calibration and re-calibration
- ▶ 0.1 °F Display Resolution
- ▶ ±0.9 °F Accuracy
- ▶ Large touchscreen display
- ▶ FusionLive™ Software Application
- ▶ Communicates via existing Wi-Fi infrastructure/network
- ▶ Rechargeable battery
- ▶ iPad, iPhone, and iPod touch requires iOS 5.0 and higher

