



- IntelliTec 2™ control communicates with the operator through a multiline graphics LCD display using full text instructions.
- One control operates one or multiple barrels.
- Programmable and configurable through touchpad controls.
- Fault tolerant feature provides ability to run on timers if an error occurs.
- Self diagnostics system shows errors on the LCD display.
- Upload firmware and download statistics through a USB connection.
- Performance and error history log provided for quick troubleshooting.
- Control senses product consistency to provide accurate and repeatable high quality frozen products.
- Standby mode reduces product breakdown and conserves energy during slow periods while allowing a quick freeze back to serve mode.
- Sleep modes control the melting and overnight storage to ensure the mix is properly blended for fresh product the next day.

# IntelliTec 2™ Features & Benefits

## Hardware

- One control for all configurations: single or twin barrel, gravity or pressure, single or dual power supply and single or three phase power.
- In a dual power supply machine, the control and storage refrigeration take power from either side.
- The main control board is modular and consists of a power board and a relay board making it easy to service.
- Control has the ability to run a single side independently.

## Display

- Multi-line graphics LCD display with a blue backlight operates both cylinders.
- USB connector for uploading firmware and downloading statistics.
- Display Screen shows the following:
  - Current status of cylinders and storage refrigeration.
  - Time and date.
  - Service contact information.
  - Messages like 'Spigot Open', and 'Cab Door Open'.
  - Error messages, 'Storage Too Warm' warnings, and mix pump status.
  - 'Rotate Hose' warnings.
  - Freezing status bars.
  - Low mix warnings with flashing back light.
  - 'Clean Cycle' alarms.

## Statistics

- Data for time in serve mode, off mode, low mix mode, last clean cycle including duration.
- Data for spigot open time, with estimated serve amounts.
- Compressor run time with number of cycles. Reset option available.
- Drive motor and pump motor run time with number of cycles. Reset option available.
- Pressurized machines record current hose usage with last reset history.
- Power up time with estimated power consumption.

## Operational Features

- Product Consistency based on motor torque.
- Can be configured to be used as temperature control.
- Password levels for Associate, Manager, and Technician.
  - Associate: Access to Startup, and Fine Consistency Adjustment.
  - Manager: Access to Basic Settings, Errors and Statistics.
  - Technician: Access to Utilities, and Advanced Settings.
- Performance screen captures live data for cylinder & storage temps, voltages, ambient temp, number of cycles, and any error conditions.
- Toggle between cylinders by pressing Select button.
- Programmable Service Contact information.
- Utilities menu gives the option of manually controlling any outputs for service including the motors, solenoids and the compressor.
- Factory Default Restore option.
- Option to clear old error logs and statistics.

## Errors

- Error log with complete data snapshot for easy diagnosis.
- Error help information provided for all errors.
- All errors and statistics can be exported to a flash drive and sent for factory or distributor analysis.
- Statistics can be used by owners or managers for performance information.

## Other Features

- Programmable clean lockout timer with alarms.
- Single SKU is configurable for all kinds of machines with minimal or no programming changes.
- Help available on every screen with error diagnosis and detailed operational information.
- Start up screens help users when starting the machine.



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