



Preserving freshness standard one cycle at a time

Why INTELLIREFV2 Low Temperature?

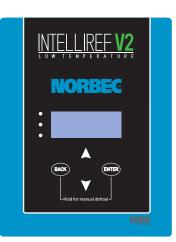
The INTELLIREFV2 Low Temperature controller simplifies refrigeration control by combining the functions of a thermostat and defrost timeclock. This robust design provides a wide range of medium & low temperature applications with air or electric defrost.

The built-in defrost clock performs defrost cycles according to scheduled intervals or at precise times.

The INTELLIREFV2 Low Temperature provides an easy-to-understand thermostat that eliminates end used frustrations that come with overly complicated modules available today.

The INTELLIREFV2 Low Temperature provides precise system operation, a user-friendly interface, and a battery powered real-time clock, that won't shut off during a power outage.

The INTELLIREFV2 Low Temperature can be connected to the Edge Manager EM-PLUS for monitoring and adjusting systems operation + Data Logging & Alarms locally via WIFI to Phone /PC/ Lab Top/Tablet Wireless or cable. As an option, alarms notifications can be sent to multiples people such as Restaurant Owners , Refrigeration Contractors , Managers by text messages or e-mails (must be connected to SMARTACCESS which is encrypted for a minimal monthly fee).



Features

- Off time defrost on schedule or custom defrost
- Regulates th amount of defrost heat to reduce steaming
- Service Call Saver defrost indicator (dEF)
- Manual defrost
- 1st defrost 2hrs after start up
- Digital Thermostat
- Compressor protection Maximum starts per hour
- Visual Alarms High temp/Low temp/Sensor Failure
- Simple wiring, reduced installation time
- Can control a 2 speed EC Motor (energy efficiency requirements)
- 120/208-240V

Hardware

- Pre-assembled in factory
- Relays for solenoid / compressor, heating elements, fan
- 4 digit 7-segment display
- 4-button user interface
- Modbus terminals
- Low battery indicator: Blinking red light indicates the Real Time Clock battery needs to be replaced.

Service Call Saver - post defrost indicator

To eliminate unnecessary service calls, the INTELLIREFV2 Low Temp alerts the user when coming out of a defrost cycle using the onboard display. The display alternates between dEF and the actual temperature measured by the air sensor. This continues until the temperature has reached setpoint, or for the amount of time set by dFt (defrost Time)

Controls









Quick & Easy remote Communication, Control & Alarming when used with EM-PLUS.







Food needs to be maintained at cold temperatures to prevent the growth of bacteria and other microbes that make food spoil—and can make people sick. If there is a problem with the refrigeration system, you want to know as quickly as possible to fix it to prevent food loss and money loss.





Edge Manager EM-PLUS

The Edge Manager **EM-PLUS** will give access to the Intellirefv2 Dashboard (See controllers settings , status , Temp alarms ,Data logging , change settings) locally via:

- WIFI to Phone
- PC / Lab Top
- Tablet Wireless or by Cable

EM-PLUS can take up to 35 KE2 objects (Ethernet or Modbus Technology)

As an option, High & Low temperatures alarms can be sent to restaurant owners store manager, refrigeration contractor throught email or text message (must be connected to Smartacces which is encrypted for a minimal monthly fee per month).

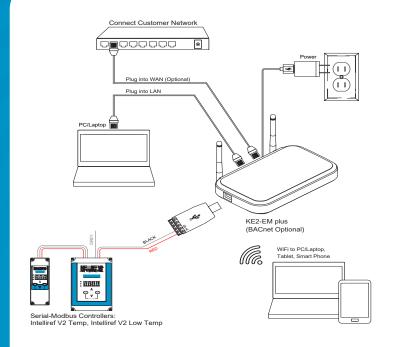
Therefore, the refrigeration contractor will be able to get information on the status of the alarm, evaluate the urgency level & troubleshoot at distance if necessary. Save on expensive service calls.

The alarms allow the detection of abnormal activity faster and maintain the cold chain (HACCP) to assure food safety and prevent costly food loss.

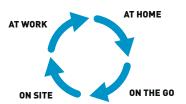
Data Logging: records temperature variations every 5 minutes to 24 hours

- The HACCP requires a data log of temperatures for sanitary purposes. With this data log, the records of temperature are accurate and precise. With this new technology, employees are released from having to do this task and there are less risks of error or inconsistency.
- Installation is fast and simple.
- Allows refrigeration contractors to establish precise and fast problem diagnosis by consulting historical data. This, in return, reduces the number of service calls related to the issue.

Simple tool, quick installation, automatic data records.



Alarms accessible at all times & everywhere



Imagine loosing thousands of dollars' worth of food!

The Edge Manager EM-PLUS (data Logging included) is a cost effective & worry-free solution to prevent food loss, save on expensive service calls and meet health and safety requirements.

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