



Focus on what you do best

IntelliDish<sup>™</sup>  
CONTROL

We'll handle the rest

 **Diversey**  
A SOLENIS COMPANY



Imagine having the freedom to create exceptional food and deliver unforgettable dining experiences, without worrying about what's happening behind the scenes.

**IntelliDish CONTROL** is a **smart solution** designed specifically for **mechanical dishwashing** to monitor hygiene, control water and energy consumption, and reduce rewash.

## Gain control with peak performance — every service, every shift.

### Achieving excellence in professional kitchen operations can be a challenge

In today's fast-paced world, raising the standard of kitchen performance in Food Service, Hospitality, Catering and beyond has never been more demanding. Businesses face intense competition, increasingly discerning customers, and rising costs fueled by labor shortages and supply chain disruptions. At the same time, rapid digitalization is reshaping the landscape, requiring businesses to adopt new technologies faster than ever to stay competitive.



### Let kitchen staff focus on what they do best

Your team's passion lies in preparing delicious food and creating memorable dining experiences - not in managing inefficient operations. But to consistently delight guests, kitchens must operate efficiently, meet sustainability goals, and ensure the highest standards of hygiene and safety.

### The critical role of mechanical dishwashing in kitchen operations

Did you know that up to 60% of back-of-house activity is connected to the dishwasher? When this vital process breaks down, the consequences can be severe:

- Costly rewash slows down service
- A shift to manual dishwashing, increases labor and inconsistency
- Shortages of clean tableware, impacts guest satisfaction
- Excessive use of water, energy, and chemicals, hurts your bottom line and the environment

### The hidden risks of poor dishwashing performance

Independent research reveals alarming inefficiencies:

- 20% of racks aren't washed at the correct temperature, posing hygiene risks
- 60% of dishwashers overuse rinse water—wasting water, energy, chemicals, and money
- Dirty tableware is a deal-breaker: 70% of guests say it ruins their experience and undermines your brand, even more than poor food or service

# There's a smarter way to take control

## Let your team focus on great food and service. IntelliDish CONTROL takes care of the rest.

In busy professional kitchens, staff simply don't have the time, tools, or insights to look after the dishwash operation. That's where IntelliDish CONTROL comes in: your digital assistant for mechanical dishwashing operations. It monitors key metrics of the entire dishwash process ensuring consistent hygiene, improved sustainability outcomes and reduced rewash and breakage, while keeping your kitchen running smoothly.

## Discover the power behind IntelliDish CONTROL: A smart solution built on 3 core pillars

### Accuratic DS Dispenser – Precision, performance, peace of mind

IntelliDish CONTROL comes with Accuratic DS, a cutting-edge, ultra-reliable dispensing system. Built with the latest technology and Diversey's hallmark precision, it delivers consistent chemical dosing with zero guesswork. Say goodbye to unexpected breakdowns, productivity loss, and costly rewashes. Accuratic DS keeps your operation on track with unmatched reliability.

### IntelliCONTROL App – Smart insights at your fingertips

With a simple Bluetooth connection, the IntelliCONTROL App links to the Accuratic DS dispenser and instantly gives you access to the key metrics that matter most.

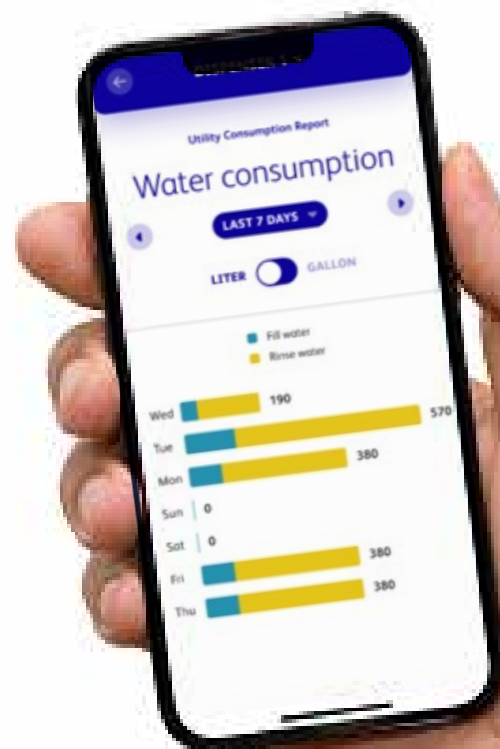
See at a glance if your dishwashing process is running smoothly from wash and rinse temperatures to water and chemical consumption. Easy-to-read dashboards and intuitive reports make performance monitoring effortless. Need to take action? Tooltips provide clear, corrective action when critical parameters fall out of range—so nothing gets missed.

### Cloud Access – Monitor sites, anytime, anywhere

Once connected to the internet, data from the app syncs seamlessly to the cloud giving you remote access through a secure web portal. Whether you're managing one kitchen or many across different locations, you'll get powerful reporting to compare performance, identify gaps, and drive improvements where they're needed most.

IntelliDish CONTROL isn't just a tool—it's your smart partner in running a more efficient, hygienic, and sustainable kitchen.

Because dishwashing shouldn't slow you down. It should power you forward.



## How IntelliDish CONTROL works



Go to dishwasher with  
Accuratic DS dispenser



Bluetooth connect  
to retrieve data <sup>1,4</sup>



Access status screen and  
reports with key metrics <sup>2</sup>



Go to area with internet  
to sync data to cloud <sup>3,4</sup>



View reports and analytics  
anytime, anywhere <sup>5</sup>



Drive improvements  
where it is most needed

<sup>1</sup> No internet needed, <sup>2</sup> Data visible in App for 24 hours, if you do not close App, <sup>3</sup> Data sync needs to happen within 72 hours after making bluetooth connection, <sup>4</sup> Make part of weekly checklist for staff, <sup>5</sup> Combines data from every sync



To learn more about how Diversey  
a Solenis Company can help your  
toughest challenges and more,  
please visit [solenis.com](https://www.solenis.com)

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