



**HOT LOGIC™**  
**FAMILY SIZE**

**QUICKSTART  
GUIDE &  
COOKBOOK**

**10**  
**RECIPES  
INCLUDED**

## OUR STORY

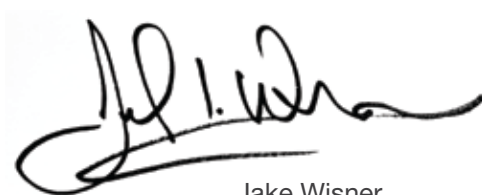
---

Hot Logic is a collection of sharp, good ol' fashion hardworking folks who have found a place where we can make some really cool things together. We started out — like most businesses — with the desire to escape the “rules” and claustrophobia of “Corporate Life” so we can be free to explore our curious and creative natures, and to work on interesting, challenging problems that other companies are ignoring. We are excited to get up every day and work on projects that help make peoples lives better.

The Hot Logic line of products is made intentionally better, it's our pride and joy. We get a real kick out of reading our reviews and hearing how we're making a positive difference in our customer's lives. It's a blessing to know you've helped make someone else's journey a little easier, a little more enjoyable.

We're interested in hearing about your journey as well. If we've succeeded in putting a smile on your face or making part of your world a little brighter, please drop us a line to let us know.

From our Family to yours, Happy Cooking!







Jake Wisner  
Hot Logic

**FOR MORE OPTIONS & ACCESSORIES VISIT: [www.hotlogicfamilysize.com](http://www.hotlogicfamilysize.com)**

### **HOT LOGIC**

1705 Eaton Drive  
Grand Haven, MI 49417  
[info@hotlogicfamilysize.com](mailto:info@hotlogicfamilysize.com)  
(616) 935-1040

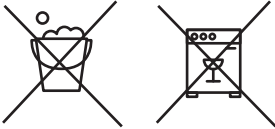
 [www.facebook.com/myhotlogic](https://www.facebook.com/myhotlogic)  
 [www.twitter.com/myhotlogic](https://www.twitter.com/myhotlogic)  
 [www.instagram.com/myhotlogic](https://www.instagram.com/myhotlogic)  
 [www.youtube.com/user/myhotlogic](https://www.youtube.com/user/myhotlogic)

# Care & Cleaning



**Unplug the unit and allow it to cool to room temperature before cleaning.**

Do not use abrasive or harsh cleaners or abrasive scrub pads.



**Do not submerge the device in water. The Hot Logic is not dishwasher safe.**

Use a soft, damp cloth or paper towel and a mild cleanser (if needed) to clean surfaces.



**Do not spray cleaner directly on surfaces to be cleaned.**

Spray cleaner into a cloth, then clean surfaces.

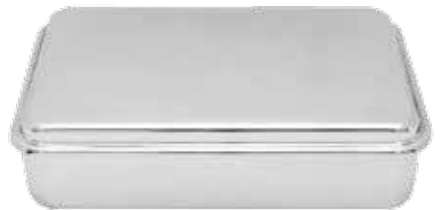
---

You can use any flat-bottomed sealed container in the Hot Logic. Any dishwasher or microwave-safe container will be safe to use as well.

## Containers



**Cardboard**



**Metal**



**Plastic**



**Glass**

# Cooking Hints

## LEFTOVERS

Leftovers are the most popular way to use the Hot Logic. Unlike the microwave, the Hot Logic will not dry out or burn your food nor do you need to set a timer. Most leftover meals will be warm enough to eat in 30-40 minutes, but will stay at the perfect eating temperature for hours. Don't be afraid to plug your Hot Logic in early.

### MEAT

Because the Hot Logic heats all food to 165°, your meat will become well done if you leave it for hours. Experiment with a shorter heat time to warm the meat perfectly and keep it as moist and tender as originally cooked.

### VEGETABLES

Vegetable based meals are perfect in the Hot Logic. They will maintain their moisture for hours and taste great. You can use two containers side by side if you want to keep your vegetables separate from your proteins.

### PASTA

The Hot Logic is MUCH better than the microwave for pasta. If there is plenty of sauce, the pasta will taste as good (some say better) than when it was first made. If it's not heavily sauced, add a tablespoon or two of water to ensure perfect reheated pasta.

### ONE POT MEALS

Because the Hot Logic heats evenly, your meals will not suffer from cold pasta or veggies, with burnt cheese or barely warmed meat. A very full container can take a few hours to warm through completely, but will never burn the bottom, so plug it in early and enjoy!

### BREAD (SANDWICHES)

Use the Hot Logic to warm your sandwiches, but do not put them in a sealed container. Instead, wrap them in parchment paper or foil and set directly on the heating element. Bread gets hard on the bottom after extended time, so check every 15 minutes.




### PIZZA

Put a slice or two of pizza on tin foil or parchment paper and place directly on the heating element. In 20-40 minutes you'll have a perfectly re-heated pizza with a nice crispy crust. Try that in the microwave!



## FROZEN MEALS

### KNOWN TO FIT:

-  Do not vent.
-  No need to stir.
-  No need to remove from box.



You can simply place your meal directly on the Hot Logic's heating element, no need to even remove it from the packaging. Allow 2+ hours for the meal to fully cook and enjoy. We guarantee that once you've had a frozen meal cooked this way, you'll never want to go back to the microwave again! It's that much better.



# Cooking Hints

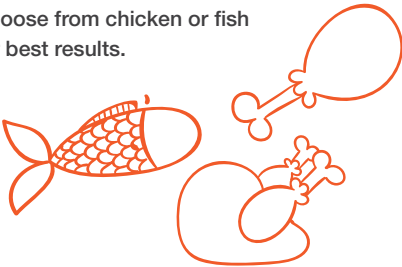
## COOK FROM SCRATCH

**YES**, you can cook from scratch in the Hot Logic! You can't cook everything, but what it does cook, it cooks well! The Hot Logic does not boil water, so pasta is best when reheated, and Minute Rice should be used for rice side dishes. It also does not bake, so cake and cookies aren't possible.

However, simple meals of meat and vegetables are hard to beat! Simply add your choice of meat and vegetable, some seasoning, and enjoy the most tender meat and wonderfully cooked veggies you could ask for. Best of all, the meal is created with the smallest of effort. If you use fresh meat and veggies, allow 1-2 hours for the meat to fully cook. If frozen, allow 2+ hours. As always, use a food thermometer to verify meat has reached 165° degrees.

### CHOOSE YOUR MEAT

Choose from chicken or fish for best results.



### CHOOSE YOUR VEGGIE

Choose an individual veggie like broccoli or green beans, or a mixed veggie blend if you prefer.



## ADD SOME FLAVOR

Experiment with your favorite spices and marinades to come up with 1000s of flavor combinations.



Or spice things up with your favorite barbecue sauce!



### NO BUTTONS OR DIALS?

Right. The Hot Logic is a FULLY AUTOMATIC OVEN. Just plug it in, it's that simple...just plug-n-play and the meal is ready when you are!

### EVEN COOKING?

Yes, Hot Logic uses conduction heating, which unlike microwaving, heats evenly - no hot spots, cold cold spots, or burnt edges.

### CAN YOU COOK FROM SCRATCH?

Absolutely! Add fresh or raw ingredients and cook them together or separate in a divided container.

### WHAT ABOUT FROZEN DINNERS?

Yes, the Hot Logic cooks frozen meals to a perfect 165 degree serving temperature.

### WHAT ABOUT LEFTOVERS?

Yes, leftovers come out tasting as good or better than the first time! Retaining moisture can improve the flavor of leftovers.

A circular orange badge with a serrated, sunburst-like edge. Inside the circle, the text 'No hot spots, cold spots, or burnt edges.' is written in a bold, white, sans-serif font. Below this text is a white double-headed horizontal arrow.

**No hot spots, cold spots, or burnt edges.**

**Say goodbye to over-cooked meals!**

### WILL IT KEEP MEALS READY TO EAT?

Yes, you can plug it in and let it heat. Once the meal is reheated, it will be held perfectly for you - not dry out or be overcooked.

### CAN I BOIL WATER IN THE HOT LOGIC?

No, the Hot Logic never reaches the boiling point. This protects your food from being overcooked and losing its nutrition!

### CAN I USE THE HOT LOGIC IN MY CAR?

The Hot Logic is a 120v product commonly used in cars and trucks with a standard power outlet or with an inverter for your cigarette lighter.

### WHERE CAN I FIND RECIPES?

See the "Recipes" section of this manual for some to get started! Also, check out: [www.hotlogicfamilysize.com](http://www.hotlogicfamilysize.com)

### POWER CONSUMPTION

The Hot Logic uses 100 watts (.8 amps). It does the job with minimum power usage without wasting energy.

### INTERNATIONAL USE

The Hot Logic is a 120v unit. To use outside the USA you'll need a step-down converter, available at: [www.hotlogicfamilysize.com](http://www.hotlogicfamilysize.com)

### HAVE MORE QUESTIONS?

Please ask us at: [www.hotlogicfamilysize.com](http://www.hotlogicfamilysize.com)



# Mexican Breakfast Casserole

## INGREDIENTS

1 bag (20 oz) cooked hash brown potatoes  
1 oz pack of taco seasoning  
1 medium diced onion  
12 eggs  
2 cup shredded cheese  
1/4 cup milk  
1.5 cups Salsa

## DIRECTIONS

Beat the eggs in your container and add everything but the cheese and mix well.

Spread the cheese on top, put the lid on, and cook for 3 hours.



Don't be afraid to experiment. Add as much heat as you want by adding chili powder or cayenne pepper to spice it up!

# Green Beans with Bacon

## INGREDIENTS

5 15 oz cans green beans  
1 lb bacon, cooked, diced  
2/3 cup of brown sugar  
1/4 cup melted butter  
1/4 cup soy sauce  
1.5 tsp garlic powder  
1/4 cup balsamic vinegar

## DIRECTIONS

Drain green beans and put in appropriate container.  
Mix rest of ingredients and pour over beans.

Cook for 2 hours.



This dish is delicious served hot or cold, so perfect as a side dish for tomorrow's dinner!

# Echilada Casserole



This recipe can easily be customized for heat and flavor by adding cayenne pepper for heat and flour tortillas for a different taste.

## INGREDIENTS

24 Corn Tortillas  
3.5 cups Enchilada Sauce  
1 Red Bell Pepper, diced  
1 Green Bell Pepper, diced  
1.5 cups cooked Corn  
2 15 oz cans of black beans, rinsed.  
green onion to taste  
2 cups shredded cheddar cheese

## DIRECTIONS

Lay first layer of tortillas on bottom of container. Mix sauce with other ingredients (except cheese) and lay 1/3rd of the mixture on this layer. Repeat twice, then top with cheese.

Cook 2-3 hours.

# Spinach Artichoke Dip



If you have your own favorite Spinach Dip recipe, give it a try....it's bound to work perfectly in the Hot Logic.

## INGREDIENTS

1 lb. bag of Baby Spinach  
1 14 oz. can of Artichoke Hearts  
1 8 oz. block of Cream Cheese  
1 cup Shredded Mozzarella  
1/2 cup grated parmesan  
1 Tbsp Garlic Powder  
1/3 cup finely diced Onion  
1 tsp Black Pepper  
1/2 tsp Salt

## DIRECTIONS

Rough chop spinach, then combine all ingredients into a proper container. Cook for 2 - 3 hours, season as necessary and serve.



# Baked Beans & Sausage

## INGREDIENTS

3-4 pre-cooked Sausage of choice, sliced.

32 oz of Baked Beans.

## DIRECTIONS

Slice the sausage into bite sized pieces. Stir into a large can of baked beans and cook for 2 hours.



Jalapeno infused sausage can add the desired level of heat. Experiment!

# Thai Chicken & Brussels Sprouts

## INGREDIENTS

1 lb. Brussels Sprouts, halved  
2 Chicken Breasts, cut lengthwise  
1 cup Thai Sweet Chili Sauce

## DIRECTIONS

Cut brussels sprouts in half and lay in container, cut side down.

Cut chicken breasts and lay in container, liberally covering with Thai Chili Sauce.

Cook for 2-3 hours.



A tangy sauce with chicken can give it that extra something, and can taste even better the next day!

# White Chili



## INGREDIENTS

2 Chicken Breasts, diced  
2 15.5 oz cans of Great Northern Beans  
1 4 oz. can of Green Chilies  
1/2 Tsp of Garlic Powder  
1 medium Onion, chopped  
1 pint of milk  
3 cups Chicken Stock  
1 cup Sour Cream

## DIRECTIONS

Mix all ingredients in an appropriate container and cook 2 - 3 hours.



Use any kind of bean that is your favorite. They're packed with protein and fiber!

# Lasagna



## INGREDIENTS

Oven Ready Lasagna Noodles  
15 oz. Ricotta Cheese  
1 lb. Precooked Sausage  
2 cups Mozzarella Cheese  
24 oz. jar of Pasta Sauce  
1 Green Pepper, diced

## DIRECTIONS

Line the bottom of a container with lasagna noodles.

Add a third of the pasta sauce, sausage, green peppers, onion and cheese.

Stack two more layers and cook 3 - 4 hours.



Spraying the bottom of the container with cooking oil will keep the lasagna noodles from sticking.

# Caprese Chicken

## INGREDIENTS

2 cups precooked Brown Rice  
3 skinless, boneless Chicken Breasts  
2 medium Tomatoes  
9 leaves of Fresh Basil

## DIRECTIONS

Score chicken breasts in 3 parts and stuff each slit with 1 slice of mozzarella, 1 slice of tomato, and 1 basil leaf.

Salt and pepper, lay on a bed of brown rice and add 1 cup of water. Cook for 2-3 hours.



Substitute chicken broth instead of water for even more flavor!

## INGREDIENTS

8 cups day old Bread, diced  
2 cups Milk  
4 Eggs  
1 cup Sugar  
1 Tsp Vanilla Extract  
1 Tsp Cinnamon  
1 cup Raisins  
1/4 up of Melted Butter  
pinch of Salt  
pinch of Ground Nutmeg

## DIRECTIONS

Add bread and raisins into your container. In a separate bowl, add all remaining ingredients and mix well. Pour over the bread, tossing until coated and cook for 2-3 hrs.



If you don't want to use refined sugar, try maple syrup or agave nectar.

# TRIPLE GUARANTEE



## ONE FULL YEAR, TOP QUALITY MANUFACTURING REFUND OR REPLACEMENT GUARANTEE:

- 1** If your Hot Logic does not properly heat and prepare delicious meals, or is found to have any defects whatsoever on the bag, zipper, heating element or cord, please return it for a complete refund or replacement within **ONE YEAR of purchase.**
- 2** If you aren't completely blown away that your Hot Logic prepares the most mouth-watering, delicious and nutritious meals you've ever imagined from a mini-cooker, please return it for a full refund within **90 days** of purchase.
- 3** You're going to tell at least 3 friends how amazing your Hot Logic is, and/or at least 2 of your friends will ask what it is and where you got it. If not, feel free to send it back for a full refund within **90 days** of purchase.

**NO STRINGS ATTACHED - NO FINE PRINT**





# EXTENDED WARRANTY



Every Hot Logic sold comes with a  
**1 year manufacturer's warranty.**

If you'd like to extend your warranty for an additional 2 years (3 years total) at absolutely no charge, simply go to [www.hotlogicfamilysize.com](http://www.hotlogicfamilysize.com) and register. You'll automatically be covered for 3 years from the date of purchase when you do.

Check us out on your favorite  
Social Media sites!

-  [www.facebook.com/myhotlogic](http://www.facebook.com/myhotlogic)
-  [www.twitter.com/myhotlogic](http://www.twitter.com/myhotlogic)
-  [www.instagram.com/myhotlogic](http://www.instagram.com/myhotlogic)
-  [www.youtube.com/user/myhotlogic](http://www.youtube.com/user/myhotlogic)