



HOT
LOGIC™

**QUICKSTART
GUIDE &
COOKBOOK**

**TIPS & TRICKS
FOR THE
HOT LOGIC MINI™**

10
**RECIPES
INCLUDED**

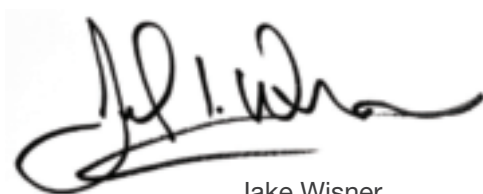
OUR STORY

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: hotlogicmini.com

HOT LOGIC

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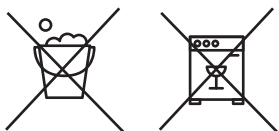
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 www.youtube.com/user/myhotlogic

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 Mini 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 Mini. Any dishwasher or microwave-safe container will be safe to use as well.

Containers



Cardboard



Aluminum Foil



Plastic



Glass

Cooking Hints

LEFTOVERS

Leftovers are the most popular way to use the Hot Logic Mini. Unlike the microwave, the Hot Logic Mini 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 as soon as you get to work!

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 leftovers are perfect in the Mini. They will maintain their moisture for hours and taste great. Use a 2 compartment container if you want to keep your veggies and protein separate.

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 Mini 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



Do not vent.



No need to stir.



No need to remove from box.

KNOWN TO FIT:

Bertolli Family Size®

Michael Angelo's™

Lean Cuisine®

Marie Callender™

Stouffer's™

Banquet™

....and more!

You can simply place your meal directly on the Hot Logic's heating element, no need to even remove it from the packaging. Allow 1-2 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

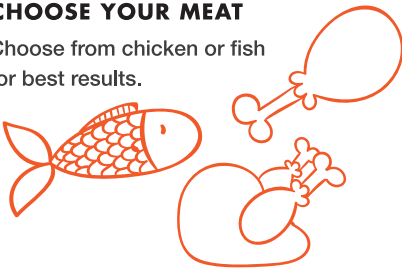
COOK FROM SCRATCH

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. Don't have a favorite sauce or spice? Try any of these:

SPICES

McCormick® Lemon & Pepper

Weber® Kick'n Chicken

Mrs. Dash®

Simply Organic®

Goya® Adobo

Old Bay®

...and more!

MARINADES/SAUCES

Lawry's® Herb and Garlic

Jack Daniels® Original No. 7 BBQ sauce

Hunt's® Original BBQ sauce

Sweet Baby Ray's® BBQ sauce

Kikkoman® Teriyaki sauce

Barilla® Pasta Sauce

...and more!

HOW TO USE YOUR MINI



NO BUTTONS OR DIALS?

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

EVEN COOKING?

Yes, the Mini uses conduction heating, which unlike microwaving, heats evenly - no hot spots, 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 Mini 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.



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 MINI?

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

CAN I USE THE MINI IN MY CAR?

The Hot Logic Mini 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.hotlogicmini.com/recipes

POWER CONSUMPTION

The Hot Logic Mini uses only 45 watts (.5 amps). It does the job with minimum power usage without wasting energy.

INTERNATIONAL USE

The Hot Logic Mini is a 120v unit. To use outside the USA you'll need a step-down converter, available at www.hotlogicmini.com

HAVE MORE QUESTIONS?

Please ask us at: www.hotlogicmini.com/contact-us

Oatmeal with Fruit

INGREDIENTS

1/2 cup whole grain oats
1 cup water or milk
Fruit of choice
dash of salt
brown sugar (or favorite sweetener) to taste

DIRECTIONS

Add all ingredients to a proper container and mix well.

Sprinkle fresh blueberries or fruit of your choice.
Cook for two hours.

Add more sweetener as desired.
Will hold for 8+ hours.



Steel cut oats are great as overnight oats and provide more nutritional value than regular or instant oats.

Chili Cheese Dip

INGREDIENTS

1 cup no bean chili
1 8oz block cream cheese
1 bag shredded cheese
1/2 cup diced onions

DIRECTIONS

Mix cream cheese, onions and chili, and add half the bag of shredded cheese.

Cook for 90 minutes.

Ten minutes before serving, top with the rest of the cheese.



If you like your dip with a little more kick, use a spicier canned chili or even add some peppers or spices to the recipe to "heat" it to your liking.

Sweet & Sour Meatballs



INGREDIENTS

- 1 12 oz jar chili sauce
- 1 12 oz jar grape jelly
- 1 pound frozen meatballs

DIRECTIONS

Mix chili and grape jelly thoroughly and pour in pyrex dish.

Add meatballs and cook for 2+ hours.

Stir well and serve.



Any sauce can be great in the Hot Logic Mini. Tomato sauce, alfredo, BBQ, and even a can of soup are all worth trying out.

Monterey Chicken



INGREDIENTS

- 1-2 chicken breasts
- ½ small can mushrooms
- ¼ cup chopped onions
- 1-2 slices provolone cheese

DIRECTIONS

Season chicken as desired, cover with mushrooms and onions and cook for 2+ hours.

10 minutes before serving, cover with provolone cheese.



To keep flavors from mixing, you can wrap your chicken in aluminum foil, infusing the moisture and flavor into the meat.

Mini Burritos

INGREDIENTS

2 8" sized tortillas
½ can refried beans
¼ cup diced onions
1 cup shredded cheese
1 can enchilada sauce

DIRECTIONS

Put each shell in the Pyrex dish and fill with ¼ can of refried beans. Split onions and ½ cup shredded cheese in each shell. Wrap and place shells seam side down. Cover with enchilada sauce and cook 2+ hours.

10 Minutes before serving, cover with remaining ½ cup cheese.



Don't be afraid to experiment. Adding pre-cooked meats, veggies, or peppers can be a great way to perfect your burrito.

Portabella, Spinach w/ Cheese

INGREDIENTS

2 large portabella caps
2 cups spinach
½ cup mozzarella cheese

DIRECTIONS

Put portabella caps top down (gills up) in the Pyrex dish and sprinkle on salt. Cover each cap with approx. 1 cup of spinach (salt again if desired) and cook for 90+ minutes. 15 minutes prior to serving, add ½ cup mozzarella to each cap.



Vegatarian and vegan friendly meals are great in the Hot Logic Mini. Acting much like a steamer, you'll never lose the nutritional value of the food.

Ravioli Bake



Substitute any pre-cooked pasta or sauce to your liking. Tortellini and Alfredo sauce is great when topped with parmesan cheese.

INGREDIENTS

12 frozen ravioli
½ jar spaghetti sauce of choice
1 cup mozzarella cheese

DIRECTIONS

Lightly sauce bottom of pyrex dish and line 12 ravioli in the dish. Cover with remaining spaghetti sauce and top with cheese. Cook for 2+ hours.

*Recipe can be easily doubled by adding another layer of 12 ravioli and more sauce and cheese. Will require additional cooking time.

Fruit Pie Enchilada



INGREDIENTS

1 cup can fruit pie filling
2 8" tortillas

DIRECTIONS

Spray or brush cooking oil into bottom of pyrex. Scoop ½ cup of fruit pie filling of choice onto tortillas and wrap. Place seam down in the Pyrex dish and cook for 90+ minutes. Serves 2. Top with sauce such as caramel or chocolate and ice cream if desired.



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

Sausage & Kraut

INGREDIENTS

2-4 pre-cooked sausage
of choice.
8 oz of sauerkraut

DIRECTIONS

Add 8oz of kraut and 2-4
sausage in a pyrex
dish and cook for 90+
minutes.

Serves 1-2.



Any precooked meat and canned veggie/bean/etc
can be easily cooked in the Mini and is especially
convenient when refrigeration isn't available.

Chicken & Tomato Rice

INGREDIENTS

1 - 2 chicken breasts
1 can petite diced tomatoes
1/2 cup pre-cooked
Minute rice

DIRECTIONS

Season chicken as desired.
Add 1/2 cup of Minute rice
along with the can of diced
tomatoes.

Mix well, then add chicken
breast in the middle of the
dish inside the Mini.

Cook for 120 minutes.



The tomatoes can easily be replaced with most canned
beans for a totally different meal.

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WWW.HOTLOGICMINI.COM