

DROP THE MIC

— FOR —

HOTLOGIC®



Microwave sales are down 40% since their peak in 2004



Microwaves are seen as unhealthy, uncool and even unsafe potential fire hazards



Nuking food is inefficient - zapping needed lunch time and food of flavor



Quality of units has decreased and replacement costs increased



Alternative warming gear (slow cookers, toaster ovens, instant pots) sales are up 50%

GIVE EMPLOYEES A BREAK

(AND GET THEM BACK TO WORK FASTER + HEALTHIER)



- Prep and warming is as easy as 1-2-3 Yum (place meal on a shelf, walk away, enjoy anytime)
- Convenient food warming cabinets with SmartShelf™ Technology
- Warms food to a perfect temperature and holds it there, ready to eat, for up to 12 hours
- Comes in a 4-shelf or 8-shelf unit
- Cabinets warm 4-8 entrées in the same counter space as 1 microwave
- Can also be stacked to get 8:1 and 16:1 space savings ratio
- Supports corporate sustainability as cabinets use significantly less energy than a microwave

CREATE WARM FEELINGS AND BE IN GOOD COMPANY

- Over one million employees enjoy HotLogic in their breakrooms
- Top companies understand the benefits and keep buying more units
- Employee satisfaction makes HotLogic an inexpensive employee benefit





**MADE TO LAST.
MADE TO STACK.
MADE IN THE USA.**



- 🔥 Designed to be stackable, creating 8:1 and 16:1 ratios of warming shelves vs one microwave
- 🔥 High-quality construction and made in the USA
- 🔥 Units are UL Certified and won't overheat or burn foods

COMPARED TO MICROWAVING FOOD, HOTLOGIC IS AS
EASY AS 1-2-3 YUM!



**LUNCH EXPERIENCE
W/ MICROWAVE**

1. Bring food from home
2. Put food in fridge
3. Wait in line for the microwave
4. Vent/cover food
5. Put food in microwave
6. Remove, stir
7. Put food back in for another block of time
8. Clean microwave (wipe down if needed)
9. Remove and eat around under heated and/or burnt overcooked parts of your meal



**LUNCH EXPERIENCE
W/ HOTLOGIC**

1. Bring food from home
2. Put food in HotLogic
3. Remove perfectly cooked meal

