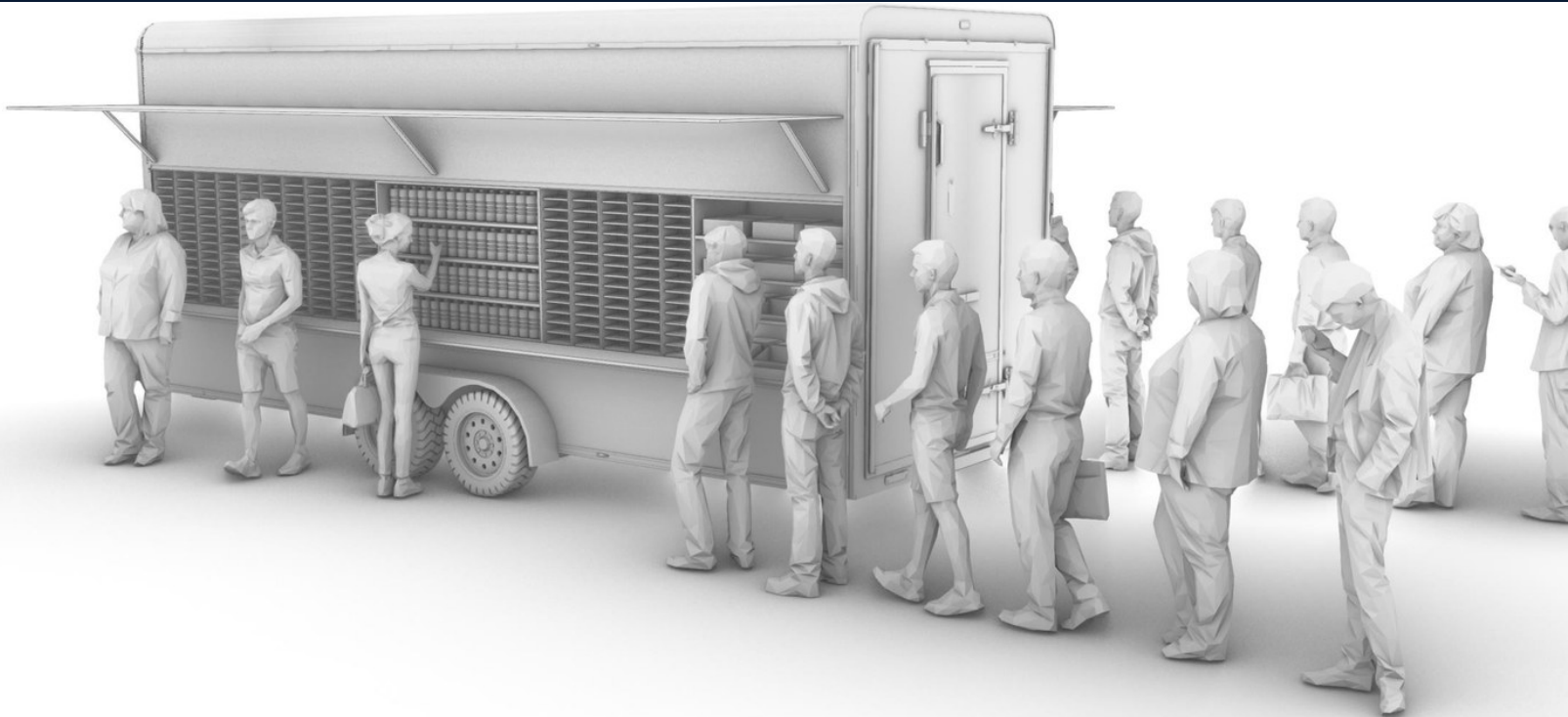


**HOTLOGIC®**  
**MOBILE FEEDING**

A family of four deployment configurations.  
One patented conduction-heating engine.

DISASTER RESPONSE · MILITARY LOGISTICS · HUMANITARIAN RELIEF · COMMUNITY FEEDING



# Hot meal access. Wherever the mission takes you.

*hEAT when you're ready.™*

Haven Innovation, Inc. · Grand Haven, Michigan · [www.hotlogic.com](http://www.hotlogic.com)  
Patented conduction-heating technology. Additional patents pending.

THE THESIS

# Hot food at scale. Exactly when it matters.

*A family of four deployment configurations, all powered by the SmartShelf™ Engine.*

When the storm lands. When the grid fails. When the unit deploys. When the neighborhood shows up for a meal. People still need to eat. Hot. Safe. On time. With dignity.

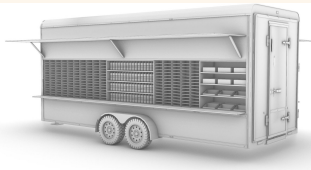

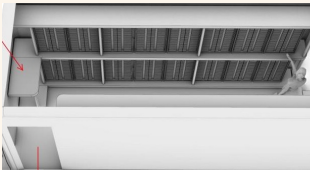

Traditional mobile feeding relies on propane burners, convection ovens, or steam tables. Each one demands ventilation hoods, fire suppression systems, and trained culinary staff. Each one is a point of failure in the field. Every one of them assumes the same thing — that a mobile kitchen has to be a scaled-down version of a restaurant. It doesn't.

HOTLOGIC cooks through direct thermal contact. No flame. No exhaust. No risk of combustion. A vehicle becomes a quiet, safe, continuous production floor. Operable by untrained volunteers. Powered by a single generator. Ready to serve in hours, not days. **This is not a mobile kitchen. It is a mobile production line.**

**DENSITY IS THE LEVERAGE**

The SmartShelf™ Engine scales from a single cabinet on casters to forty double-stacked HL32 units inside a 53-foot trailer. Same engine. Same autonomous operation. Different missions — and different form factors for each one.

**ONE ENGINE. FOUR FORM FACTORS.**

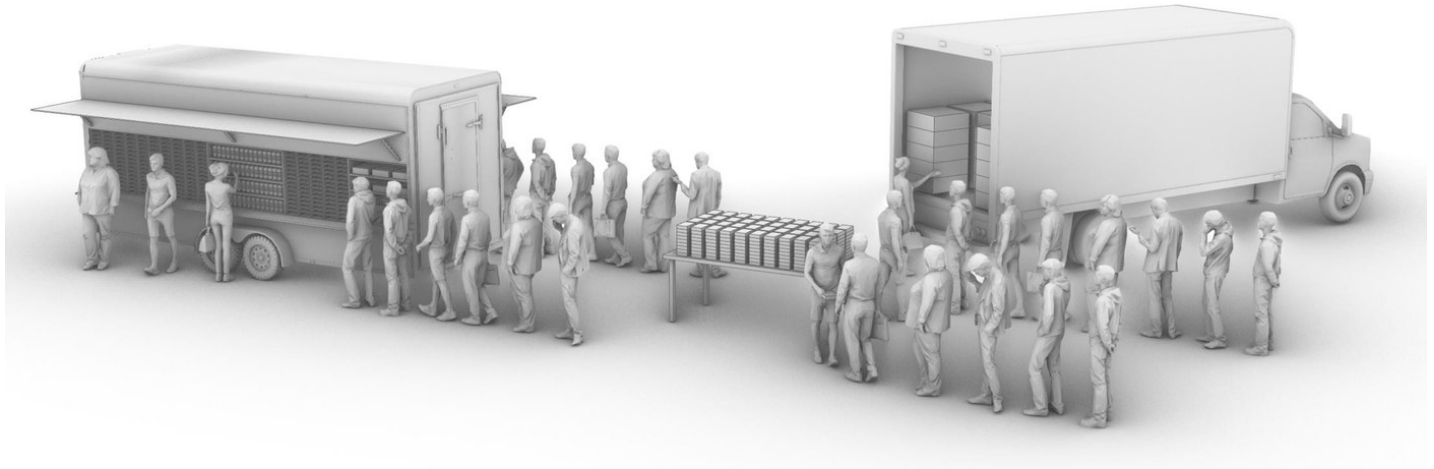
<p><b>01</b></p>  <p><b>THE FLAGSHIP</b> DISASTER SCALE 53' trailer 1,280+ meals 800/hr throughput</p>	<p><b>02</b></p>  <p><b>THE CANTEEN</b> CROWD SERVICE 21' trailer 450 meals staged Side-window serving</p>	<p><b>03</b></p>  <p><b>THE MOBILE KITCHEN</b> REGIONAL RELIEF 20–22' box truck 1,350 meals Pass-through design</p>	<p><b>04</b></p>  <p><b>THE POD</b> MODULAR / DISTRIBUTED Standalone cabinet 45–64 meals Locking casters</p>
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## THE DEPLOYMENT STACK

# Match the form factor to the mission.

*Four purpose-built configurations. Choose one. Choose several.*

Every HOTLOGIC Mobile Feeding configuration is built on the same SmartShelf™ Engine — patented conduction heating that brings individual meals from frozen to serving temperature autonomously. What changes is density, footprint, and access pattern. The Flagship serves large disaster populations from a single staged location. The Canteen meets a crowd where they are. The Mobile Kitchen reaches rural and remote sites where trailers can't go. The POD breaks the platform into individually transportable units for strike-team, multi-site, or community-scale deployment.



*A complete deployment unit: hot trailer (left) with HL32 wall and pre-positioned frozen meals staged in the companion reefer (right).*

## THE PULL-REPLENISHMENT LOOP

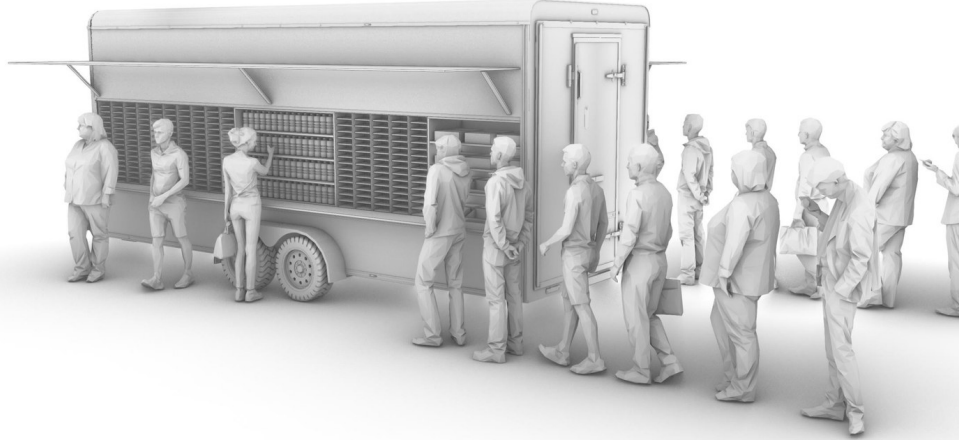
## The operator doesn't drive the cycle. The person being served does.

Every hot meal pulled from the unit triggers a frozen meal replacement in its slot. Cooking begins automatically. No chef. No production manager. No timing charts. No shift handoff. The line runs itself.

<p><b>1</b> <b>Enter the cold zone.</b> Take one frozen meal from the reefer queue.</p>	<p><b>2</b> <b>Cross the vestibule.</b> Move from cold zone to hot zone.</p>	<p><b>3</b> <b>Pull a hot meal.</b> Held at safe serving temperature. Any open slot.</p>	<p><b>4</b> <b>Replace with frozen.</b> Cooking begins. The loop runs itself.</p>
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# 01 The Flagship

53-foot trailer · 1,280+ meals staged · 800 meals per hour sustained



Full-scale deployment. Crowd service from a single staged location.

The flagship configuration is a standard 53-foot trailer housing forty HL32 units in a double-stacked production wall amidships. Paired with a companion reefer trailer staged alongside, it serves up to 900 hot meals per hour with two to four volunteer operators. Powered by a single 125–150 kW diesel generator. Ready to serve in under four hours from arrival on site.

## 1,280+

**MEALS STAGED**

Per trailer, cycling

## 800/hr

**THROUGHPUT**

Sustained, two operators

## < 4 hrs

**DEPLOY TIME**

Arrival to first meal

## 0

**OPEN FLAME**

Conduction only

### DEPLOYED CAPABILITY

<b>Trailer</b>	Standard 53 ft, ISO/MILVAN compatible
<b>Cooking platform</b>	40 x HL32 units, double-stacked
<b>Power</b>	Single 125–150 kW diesel generator
<b>Operators</b>	2–4 volunteers, no culinary specialty
<b>Ventilation</b>	Forced air. No hood required.
<b>Site footprint</b>	Under 1,200 sq ft with reefer

### BEST-FIT MISSIONS

**Disaster response primes.** Pre-positioned at regional depots, ready before the call comes in. Hurricane, wildfire, flood, winter storm.

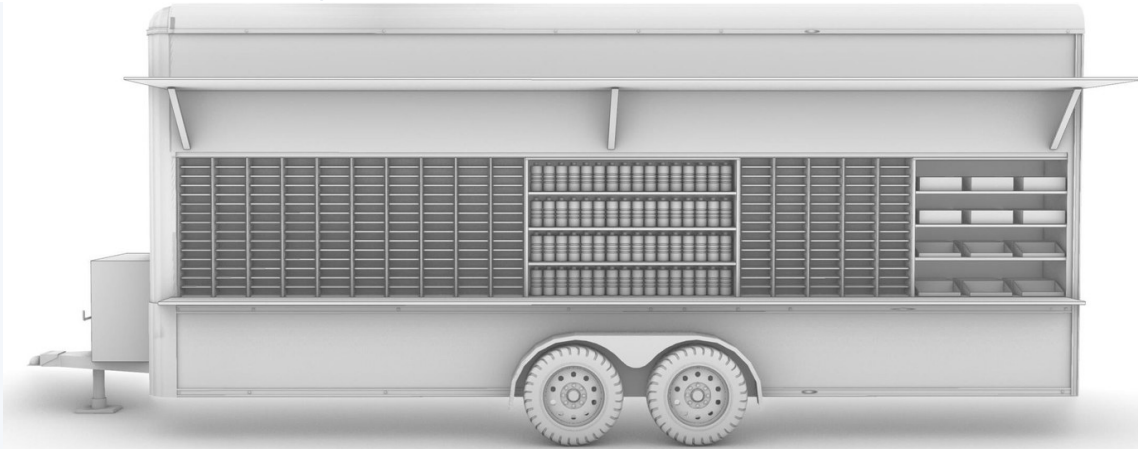
**Military logistics at scale.** Forward deployments, large training exercises, base augmentation where DFAC capacity is insufficient.

**Humanitarian response operations.** Red Cross, Salvation Army, Samaritan's Purse large-site operations where thousands must be fed daily.

# 02

## The Canteen

21-foot trailer · 450 platen units · Side-window crowd service



Side-service canteen with hinged awnings. Hot meals, water, and utensils accessed from the exterior.

The Canteen is built for the moment when the crowd comes to you. A 21-foot trailer with hinged awnings running the full length on both sides. When closed, the awnings and counter tops cover all service areas for transport. When open, patrons walk the side of the trailer and retrieve hot meals, water, and utensils directly from the production wall — without entering the trailer. Generator mounted on the tongue.

### THE SERVICE FACE — BOTH SIDES OF THE TRAILER

<b>HOT MEALS</b> Forward platen bank	<b>WATER SERVICE</b> Dispensing center	<b>HOT MEALS</b> Aft platen bank	<b>UTENSILS</b> Supply end-cap
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Service configuration mirrored on the opposite side of the trailer.

### DEPLOYED CAPABILITY

<b>Trailer</b>	Approx. 21 ft, dual-axle
<b>Platen units</b>	450 individually heated platens
<b>Service faces</b>	Both sides, hinged awning canopy
<b>Generator</b>	Mounted on trailer tongue
<b>Interior storage</b>	Insulated lower storage, rear supply door
<b>Operators</b>	Single operator possible, 2 preferred

### BEST-FIT MISSIONS

**Community and neighborhood feeding.** Faith-based organizations, mobile soup kitchens, urban outreach where the meal comes to the block, not the other way around.

**Event and festival-scale relief.** Shorter, higher-intensity deployments where a single trailer can feed hundreds from a parking lot or public square.

**First-wave disaster response.** Arrives before a full flagship operation is stood up. Turns a standard tow vehicle into a feeding station on arrival.

# 03 The Mobile Kitchen

20–22 foot box truck · 1,350 meals · Pass-through patron service



Cutaway view: 30 HL units on a racking system inside a 20–22 ft box truck. Entry at the rear, exit via built-in stairs to the cab.

The Mobile Kitchen goes where trailers can't. A standard 20–22 foot box truck is outfitted with a racking system holding 30 HL meal units — 45 meals per unit, 1,350 meals in total, held hot and ready. The truck is configured for pass-through design: patrons enter at the rear, receive a hot meal from a staff member, and exit via stairs at the cab end. A serving surface near the exit holds utensils and condiments.

Power is provided by a portable generator. The cab can be specified as 2-person or 4-person depending on team size. Because the entire unit is enclosed, the Mobile Kitchen is weather-independent and well-suited to rural, remote, and winter deployments where awning-based service is impractical.

## 1,350

MEALS HELD HOT

30 units × 45 meals

## 22 ft

BOX TRUCK

Standard commercial chassis

## Walk-Thru

PATRON FLOW

Rear entry, cab-side exit

## 2 or 4

CAB CAPACITY

Operator flexibility

### DEPLOYED CAPABILITY

Vehicle	20–22 ft box truck, commercial chassis
Cooking units	30 HL racking-mounted units
Staged meals	1,350 held hot (45/unit × 30)
Serving surface	Built-in for utensils and condiments
Patron flow	Rear entry, interior service, cab-side exit
Power	Portable generator

### BEST-FIT MISSIONS

**Rural and remote relief.** Where roads narrow, trailers can't turn, and the population is dispersed across miles rather than clustered at a single site.

**All-weather deployment.** Enclosed service means no awning, no canopy, no reliance on favorable conditions. Winter storms, high wind, rain — operation continues.

**Mid-scale regional operations.** Between the Canteen and the Flagship — enough capacity to matter, compact enough to move fast and reposition.

# 04 The POD

Plate on Demand · Standalone cabinet · 45–64 meals · Locking casters



Left: POD unit shown open for service — hinged body, garage-style folding door, lower storage. Right: 52.75" overall height, mobile casters, compact footprint.

The POD — Plate on Demand — is the atomic unit of Mobile Feeding. A single enclosure standing 52 inches tall on locking mobile casters, holding 45 to 64 individual meals ready to serve. A garage-style folding door retracts upward to expose the Smart Shelf array. Lower cabinet storage holds condiments, utensils, and supply. The body itself hinges for service access.

Powered by a standard outlet or on-board generator. Deployable in a community center, a gym, a shelter, an armory, a church basement, or a commercial vehicle. This is the form factor that moves hot meal access into spaces where a trailer cannot go.

<p><b>45–64</b> MEALS PER POD Depending on shelf config</p>	<p><b>52.75"</b> HEIGHT Standard POD unit</p>	<p><b>120V</b> STANDARD OUTLET Or on-board generator</p>	<p><b>Modular</b> DEPLOYMENT Single, fleet, or vehicle</p>
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## TIER FOUR · DISTRIBUTED DEPLOYMENT

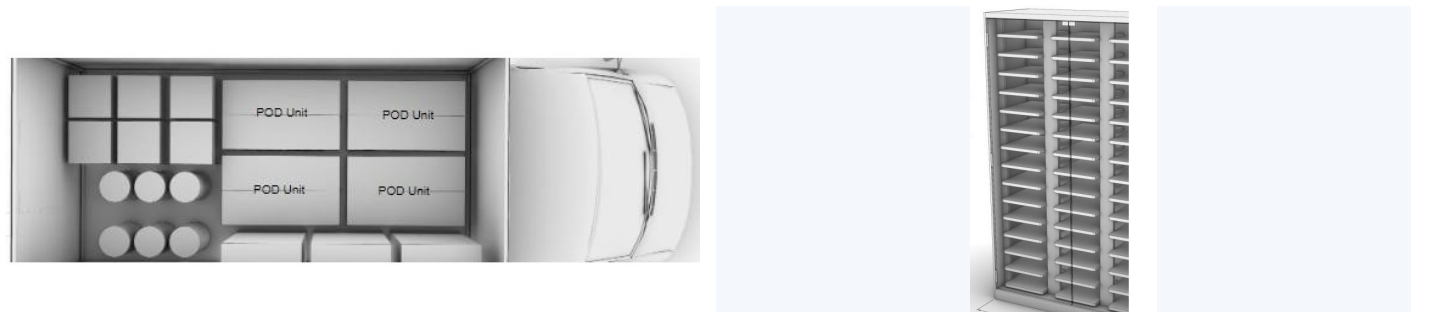
# The POD Fleet.

*When the mission is distributed, so is the infrastructure.*



*Sprinter-class van with a single POD unit installed. Ample storage remains for relief supplies.*

A POD is a building block. Multiple PODs scale the platform horizontally. A single Sprinter-class van carries one POD with room left for supplies. A 13-foot box truck carries four PODs in plan — yielding 180 to 256 meals ready to serve, anywhere the truck can reach.



*Left: Four PODs in a 13-foot box truck, plan view. Right: Platen shelf detail — single Smart platens approximately 6" x 8", independently heated.*

## DEPLOYMENT MODELS

### Strike-team van

Single POD in a Sprinter or similar van. 45–64 meals. One-driver rapid response for shelter support, isolated outreach, or first-wave deployment.

### Fixed-site installation

Single POD placed in a community center, gym, armory, or shelter. Plugs into standard outlet. Converts any indoor space into a hot meal access point.

### Multi-site truck

Four PODs in a 13-foot box truck. 180–256 meals. One vehicle serves multiple sites in sequence — a circuit model for church programs or food bank satellites.

### Augment existing assets

PODs roll into the flagship trailer, the canteen, or the box truck to extend staged capacity. Modularity is the point.

## CAPABILITY MATRIX

# Match capability to mission.

*All four configurations, compared at a glance.*

	01 · FLAGSHIP	02 · CANTEEN	03 · MOBILE KITCHEN	04 · POD
<b>Platform</b>	53' trailer + reefer companion	21' canteen trailer	20–22' box truck	Standalone cabinet on casters
<b>Staged capacity</b>	1,280+ meals	450 meals	1,350 meals	45–64 meals per POD
<b>Sustained throughput</b>	600–900 meals/hr	Crowd-paced service	Pass-through patron flow	Direct-access serving
<b>Cooking units</b>	40 × HL32 (double-stacked)	450 individual platens	30 HL units on racking	Single Smart Shelf array
<b>Power</b>	125–150 kW diesel generator	Tongue-mounted generator	Portable generator	Standard outlet or generator
<b>Operators</b>	2–4 volunteers	1–2 volunteers	2–3 including driver	1 operator
<b>Deploy time</b>	Under 4 hours	Under 2 hours	Under 2 hours	Under 30 minutes
<b>Weather</b>	Enclosed, all-weather	Awning-covered service	Enclosed, all-weather	Deploys indoors or in vehicle
<b>Footprint</b>	<1,200 sq ft staged	Standard trailer pad	Parking-space-sized	Single cabinet (~4 sq ft)
<b>Best-fit mission</b>	Disaster scale · DoD logistics · Major humanitarian	Neighborhood · Community feeding · First wave	Rural / remote · All-weather · Regional relief	Modular / distributed · Multi-site · Indoor sites

**CHOOSE ONE. CHOOSE SEVERAL.**

Many operators deploy multiple tiers in the same mission. A flagship trailer staged at the regional depot. Canteen trailers pushed forward to hit neighborhoods. Mobile kitchen trucks covering rural routes. POD units placed in shelters and community centers. One engine. One supplier. One production model — scaled across every layer of the response.

WHO IT SERVES

# Built for the work that cannot fail.

HOTLOGIC Mobile Feeding is built for the missions where hot food is not a convenience. It is mission-critical. Four communities of operators rely on that distinction every day.

DISASTER RESPONSE	MILITARY LOGISTICS	HUMANITARIAN RELIEF	COMMUNITY FEEDING
<p><b>For emergency management agencies and disaster response primes.</b></p> <p>Field kitchens take half a day to stand up and require twenty trained culinary staff to operate. HOTLOGIC deploys in hours, operates on volunteer labor, and runs on one fuel type.</p> <p><b>Pre-positioned at regional depots. Ready before the call comes in.</b></p>	<p><b>For DoD logistics commands and base feeding operations.</b></p> <p>Forward deployments, training exercises, and base augmentation. Single fuel type. Predictable power draw. ISO and MILVAN-compatible footprint across all trailer-based tiers.</p> <p><b>Fully operable by personnel without culinary specialty.</b></p>	<p><b>For the organizations that answer when no one else can.</b></p> <p>Red Cross, Salvation Army, Samaritan's Purse, and faith-based relief networks operate at a scale set by volunteer capacity and vehicle throughput. HOTLOGIC shifts both.</p> <p><b>Every volunteer becomes a server of hot meals.</b></p>	<p><b>For community feeding, regional food banks, and faith-based programs.</b></p> <p>Neighborhood outreach, mobile pantries, church feeding ministries, and regional food programs. Canteen and POD tiers bring warm meals directly to the people being served.</p> <p><b>Dignity arrives faster, at scale, with stewardship donors can see.</b></p>

WHY CONDUCTION WORKS IN THE FIELD

## The engineering case.

<p><b>No open flame.</b></p> <p>Conduction cooks through direct thermal contact. No risk of combustion, no fire suppression system, no hood, no exhaust.</p>	<p><b>One fuel type.</b></p> <p>Diesel generator powers the entire platform. No propane cylinders, no dual-fuel logistics, no separate heating fuel supply.</p>	<p><b>Volunteer-operable.</b></p> <p>No cooking technique required. The operator loads frozen meals and removes hot ones. Temperature, timing, and food safety are handled by the Engine.</p>	<p><b>Zero infrastructure.</b></p> <p>No kitchen buildout, no dedicated 480V service, no plumbing. Any flat staging area becomes a production site in hours.</p>
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**50 MILLION MEALS SERVED · 18 YEARS OF ENGINEERING**

HOTLOGIC is a patented conduction-heating platform built by Haven Innovation in Grand Haven, Michigan. Over 50 million meals have been served on this technology across consumer, commercial, and enterprise deployments. Mobile Feeding is the same platform, engineered for the work that cannot fail.

# See what 800 meals an hour looks like.

HOTLOGIC Mobile Feeding is available for deployment briefings, on-site platform walkthroughs, and scoped proof-of-capability engagements. If you lead emergency feeding, military logistics, humanitarian response, or community feeding operations — we will bring the platform, the data, and the engineering team to your conference room.

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## SCHEDULE A DEPLOYMENT BRIEFING

### Jake Wisner

Chief Commercial Officer  
Haven Innovation, Inc.

[sales@hotlogic.com](mailto:sales@hotlogic.com)

616-935-1042

[www.hotlogic.com](http://www.hotlogic.com)

## THE FAMILY AT A GLANCE

### 01 · THE FLAGSHIP

53' trailer · 1,280 meals · 800/hr

### 02 · THE CANTEEN

21' trailer · 450 meals · crowd service

### 03 · THE MOBILE KITCHEN

22' box truck · 1,350 meals · pass-through

### 04 · THE POD

cabinet · 45–64 meals · modular

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*We don't just sell products. We engineer access.  
We happen to make the hardware, the software, and the infrastructure, too.*

***hEAT when you're ready.™***