



SmashMaster™ 16 FT Burger Trailer – Fully Equipped Burger & Fries Food Trailer
 (Model: FT-BURGER-16)

★★★★★ (4.7/5)

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WARRANTY

**Manufacturer +
 Equipment Warranty**



SPECIAL FEATURES

- ✔ **A Professional Burger Restaurant Trailer**
 The SmashMaster™ Burger Trailer gives you a complete, professionally engineered mobile kitchen specifically designed for smash burgers, cheeseburgers, sliders, gourmet burgers, and fries.
- ✔ **Engineered for High-Speed Service**
 Equipped with a commercial griddle, fryers, refrigeration, prep station, hood system, and workflow-built layout to ensure fast service during peak rush.
- ✔ **Built for Serious Business**
 A heavy-duty commercial trailer designed for professional operators, food festival vendors, restaurants, and serious entrepreneurs.
- ✔ **Perfect for High Traffic Locations**
 Excellent for events, stadiums, business parks, highways, tourist destinations, college campuses, fairs, pop-up kitchens, and mobile franchises.
- ✔ **Health & Safety Ready**
 Includes hand sink, 3-compartment sink, stainless prep surfaces, hood system, and compliant mobile kitchen setup (local code dependent).
- ✔ **Powerful Cooking Capability**
 Supports high-heat smash burger cooking, deep frying sides, and handling high-volume production.
- ✔ **Financing Available**
 Launch your burger business faster with flexible payment plans and manageable financing solutions.



PRODUCT OVERVIEW

The SmashMaster™ 16 FT Burger & Fries Trailer is designed for entrepreneurs and restaurant brands who want to launch a high-performance burger business quickly. It removes challenges such as unreliable fabrication, incorrect kitchen layouts, and health compliance issues by providing a fully equipped, ready-to-operate mobile kitchen.

This professionally built trailer includes a commercial griddle for smash burgers, deep fryers for fries and sides, refrigeration systems, ventilation hood, stainless-steel prep surfaces, sinks, plumbing, and integrated electrical setup. Its layout supports efficient workflow, safe staff movement, and high-volume service.

Constructed from heavy-duty materials with strong exterior framework, reinforced flooring, and food-safe interior finishes, the trailer is built for continuous operation. It is ideal for events, stadiums, festivals, downtown locations, mobile catering, or permanent food lots, providing consistent daily performance.

Includes: Flat top griddle with fryers, commercial exhaust and ventilation, undercounter refrigerator and freezer, refrigerated prep table with cold rail, hand sink, 3-compartment sink, fresh and waste water tanks, and non-slip commercial flooring.

CERTIFICATIONS

No certifications

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Country of Origin	Proudly Made in America	Series	ProTrailer Series
Selling Unit	1/Each	Ideal Menu	Smash Burgers, Cheeseburgers, Sliders, Fries, Chicken Sandwiches
Suggested Staff	2-4 Operators	Prep Setup	Refrigerated Prep Table + Cold Rail
Sink Setup	Hand Sink + 3-Compartment Sink	Plumbing System	Fresh Water & Waste Water Tanks
Flooring	Non-Slip Commercial Grade Flooring	Structure	Heavy-Duty Food Trailer
Branding Options	Full Wrap + Logo Branding Available	Add-On Options	POS System, Generator, Holding Cabinets
Power Requirement	110V / 220V (Varies by Setup)	Production Time	6 to 10 Weeks Typical
Cooking Equipment	Flat Top Griddle + Fryers	Hood System	Commercial Exhaust + Ventilation
Refrigeration	Undercounter Refrigerator + Freezer	Trailer Length	16 foot
Trailer Type	Smash Burger & Fries Trailer		