



CrunchMaster™ 18 FT Fried Chicken Trailer – Fully Equipped Chicken, Tenders & Wings Food Trailer

(Model: FT-CHICKEN-18)

★★★★★ (4.7/5)

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WARRANTY

**Manufacturer +
Equipment Warranty**



SPECIAL FEATURES

- ✔ **Professional Fried Chicken Trailer**
The CrunchMaster™ Trailer is a complete, professionally engineered mobile kitchen designed specifically for fried chicken, tenders, wings, sandwiches, loaded chicken meals, and combo menus.
- ✔ **Built for Serious High-Volume Production**
Equipped with commercial fryers, hot holding cabinets, refrigeration, ventilation hood, prep space, and workflow layout designed to handle heavy rush hours with ease.
- ✔ **Perfect for Growth-Focused Businesses**
Ideal for entrepreneurs, restaurants expanding to mobile operations, franchise concepts, events & festival food vendors, and serious food business owners.
- ✔ **Excellent for High-Traffic Locations**
Performs exceptionally in stadiums, fairs, amusement parks, college campuses, tourist locations, mobile food lots, and major public events.
- ✔ **Health & Safety Ready**
Includes commercial sinks, stainless food-safe interior, proper ventilation, plumbing system, and compliant mobile kitchen framework (local code dependent).
- ✔ **Powerful, Reliable & Efficient**
Made for continuous daily operation, supporting high-heat frying, batch preparation, and fast-order service.
- ✔ **Financing Available**
Don't wait years to start. Launch your fried chicken business with manageable monthly payments.



PRODUCT OVERVIEW

The CrunchMaster™ 18 FT Fried Chicken Trailer is built for entrepreneurs and food brands looking to launch a high-performance fried chicken business quickly. It eliminates delays, fabrication risks, compliance challenges, and poor kitchen design by providing a fully equipped, ready-to-operate mobile kitchen.

This professionally crafted trailer features a powerful frying system, hot holding solutions to keep chicken crispy, refrigeration for ingredients, stainless prep surfaces, ventilation hood, sinks, plumbing, and electrical integration. Its workflow-focused layout ensures smooth staff movement and efficient service during peak hours.

Constructed with durable materials, heavy-duty chassis, non-slip flooring, and food-safe interior finishes, the trailer is built for consistent daily operation. It is suitable for events, festivals, city areas, and mobile lots, supporting chicken tenders, loaded wings, sandwiches, combo meals, party boxes, or specialty fried chicken brands.

Includes: Commercial fryers with holding station, commercial exhaust with proper ventilation, undercounter refrigerator with upright storage, stainless prep counters with cold rail, heated holding cabinets/warmers, hand sink with 3-compartment sink, fresh and waste water tanks, and non-slip commercial-grade 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	Fried Chicken, Chicken Tenders, Wings, Chicken Sandwiches, Loaded Boxes
Suggested Staff	3–5 Operators	Prep Setup	Stainless Prep Counters + 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 Reinforced Commercial Trailer
Branding Options	Full Exterior Wrap + Logo Installation	Add-On Options	POS Systems, Generator, Extra Fryers
Power Requirement	110V / 220V (Depends on Equipment Package)	Production Time	6 to 10 Weeks Typical
Cooking Equipment	Commercial Fryers + Holding Station	Hood System	Commercial Exhaust + Proper Ventilation
Refrigeration	Undercounter Refrigerator + Upright Storage	Trailer Length	18 foot
Trailer Type	Fried Chicken, Tenders & Wings Trailer	Holding Equipment	Heated Holding Cabinets / Warmers