



FireStone™ 16 FT Pizza Trailer – Fully Equipped Mobile Pizza Kitchen (Wood-Fired / Gas / Conveyor Options)

(Model: FT-PIZZA-16)

★★★★★ (4.7/5)

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WARRANTY

Manufacturer +
Equipment Warranty



SPECIAL FEATURES

- ✔ **A Professional Pizza Kitchen on Wheels**
The FireStone™ 16 FT Pizza Trailer gives you a fully engineered, commercial-grade mobile pizza kitchen built specifically for high-performance pizza operations.
- ✔ **Designed for Speed & High Output**
Built to handle long rush hours with efficient workflow, prep storage, pizza assembly space, and smooth team movement.
- ✔ **Health & Safety Ready**
Includes hand sink, 3-comp sink, stainless interior finishing, plumbing system, ventilation (where required), and compliant mobile kitchen design (local regulation dependent).
- ✔ **Financing Available**
Start your pizza business sooner with flexible financing plans and manageable monthly payments.
- ✔ **Choose Your Pizza Style**
Configure your trailer with Wood-Fired Oven, Gas Pizza Oven, or Conveyor / Deck Oven depending on your brand concept and production demand.
- ✔ **Perfect for High-Traffic Revenue Locations**
Ideal for festivals, events, tourist spots, amusement parks, college campuses, stadiums, city food lots, and business districts.
- ✔ **Supports Multiple Pizza Concepts**
Perfect for Neapolitan pizza, New York style, artisan pizza, fast-slice pizza, loaded pizza, flatbreads, breadsticks, sides, wings, and combo menus.



PRODUCT OVERVIEW

The FireStone™ 16 FT Pizza Trailer is built for entrepreneurs, restaurant owners, and pizza brands looking to launch a high-performance pizza business quickly. It removes challenges such as unreliable fabrication, incorrect design, and compliance issues by providing a fully equipped, ready-to-operate mobile pizza kitchen.

This trailer supports multiple pizza business styles, including traditional wood-fired artisan pizzas, gas-powered professional units, or high-speed conveyor production systems. Its design ensures serious business performance while accommodating different pizza concepts.

Equipped with professional pizza ovens, prep refrigeration, dough storage, stainless steel counters, sinks, plumbing, power integration, and ventilation (as required), the trailer provides a workflow-engineered kitchen layout. Built with durable materials, heavy-duty chassis, and food-safe interior, it performs reliably at festivals, stadiums, city streets, food lots, tourist spots, private events, and corporate catering.

Includes: Pizza oven options (wood-fired, gas, conveyor, or deck oven), pizza prep table with cold rail, refrigerated dough storage, undercounter refrigerator with optional upright unit, hood system (oven dependent), hand sink with 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	Dough Handling	Refrigerated Dough Storage
Ideal Menu	Neapolitan Pizza, Classic Pizza, Fast Slice Pizza, Flatbreads	Suggested Staff	2-4 Operators
Prep Setup	Pizza 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 Commercial Trailer	Branding Options	Full Custom Exterior Wrap
Add-On Options	POS System, Generator, Holding Cabinets, Wing Fryer	Power Requirement	110V / 220V (Varies by Setup)
Production Time	6 to 10 Weeks Typical	Hood System	Available Based on Oven Type
Pizza Oven Options	Wood-Fired / Gas / Conveyor or Deck Oven	Refrigeration	Undercounter Refrigerator + Optional Upright Unit
Trailer Length	16 foot	Trailer Type	Mobile Pizza Trailer