



SmokePit™ 20 FT BBQ Trailer – Fully Equipped BBQ, Smoker & Grill Food Trailer (Model: FT-BBQ-20)

★★★★★ (4.7/5)

[Buy Now](#)

WARRANTY

**Manufacturer +
Equipment Warranty**



SPECIAL FEATURES

- ✔ **A Complete BBQ Restaurant on Wheels**
The SmokePit™ BBQ Trailer delivers a professional-grade BBQ kitchen designed specifically for smoked meats, brisket, ribs, pulled pork, sausage, BBQ platters, and premium grilled menus.
- ✔ **Built for Real BBQ Business**
Engineered to handle serious heat, long cooking cycles, and high-demand service environments, making it ideal for professional pitmasters and ambitious entrepreneurs.
- ✔ **Multiple Smoker Options Available**
Configure your unit with offset smoker, cabinet smoker, wood/charcoal smoker, or gas-assisted smoker depending on your cooking style and output needs.
- ✔ **Perfect for High-Revenue Locations**
Performs exceptionally at fairs, stadiums, festivals, rodeos, outdoor parks, tourist spots, BBQ events, corporate catering, and long-term food park operations.
- ✔ **Designed for High Capacity & Output**
Includes powerful smoking capacity, prep space, refrigeration, holding units, and efficient workflow layout to keep service fast and consistent.
- ✔ **Health & Safety Ready**
Includes hand sink, 3-compartment sink, stainless interior where required, plumbing system, proper ventilation (where needed), and compliant mobile food service build (local code dependent).
- ✔ **Financing Available**
Start your BBQ dream sooner with flexible monthly payment options.



PRODUCT OVERVIEW

The SmokePit™ 20 FT BBQ Trailer is designed for pitmasters, restaurant owners, event caterers, and BBQ entrepreneurs looking to launch a high-performance BBQ business quickly. It eliminates delays, construction guesswork, and compliance issues by providing a fully equipped, ready-to-operate mobile BBQ kitchen.

This trailer supports multiple smoker types, including offset, cabinet, gas-assisted, or wood smokers, depending on your cooking preference. It features smoking capacity, heated holding and warming units, refrigeration, stainless prep counters, sinks, plumbing, and workflow-optimized interior and exterior layout for efficient operation.

Built from heavy-duty reinforced materials, the trailer withstands demanding environments, long cook cycles, constant heat, and busy event crowds. Its durable construction ensures stable daily performance, making it suitable for festivals, corporate events, catering, mobile BBQ franchises, or restaurant expansions.

Includes: Smoker options (offset, cabinet, gas-assisted, or wood), griddle and grill options, heated holding and warming cabinets, undercounter refrigerator with optional upright unit, stainless prep tables, 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	Ideal Menu	Brisket, Ribs, Pulled Pork, Wings, Chicken, Sausage, BBQ Platters
Suggested Staff	3–5 Operators	Prep Setup	Stainless Prep Tables
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	Custom Exterior Wrap	Add-On Options	Generator, POS System, Additional Storage
Power Requirement	110V / 220V Depending on Configuration	Production Time	6 to 10 Weeks Typical
Smoker Options	Offset Smoker / Cabinet Smoker / Gas-Assisted / Wood	Holding Equipment	Heated Holding & Warming Cabinets
Refrigeration	Undercounter Refrigerator + Optional Upright Unit	Trailer Length	20 foot
Trailer Type	BBQ, Smoker & Grill Trailer	Cooking Equipment	Griddle / Grill Options Available