

Insider Access to Food Truck Equipment



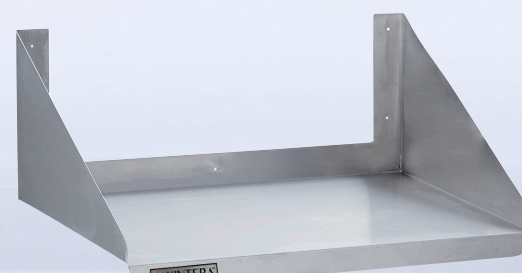
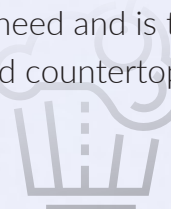
Countertop Griddle

These versatile transportable appliances are great for those smaller spaces because they can be placed atop other equipment.



Undercounter Refrigerator

Adequate refrigeration for storing food or drinks may be an essential part of your operation. This undercounter refrigerator can add the extra space you need and is the perfect height to hold countertop equipment.



Microwave Shelf

Multifaceted tool to keep cooking materials close at hand or microwaves in an easy to reach area.



Work Table

Various lengths to accommodate any space from small tables to full length prep areas.



Fryer

Available in both electric and propane options for any truck size or capacity.



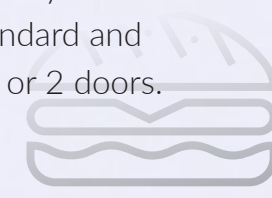
Merchandiser

This 23 cu. ft glass door merchandiser has a temp range of 33°F to 41°F with high intensity insulation, keeping food cold and appetizing.



Sandwich Prep Table

Equipment where you can keep ingredients for production while storing prepped and ready items below. Available in standard and mega-top sizes with 1 or 2 doors.



Insider Scoop



3 out of 4 customers who attend food truck events make multiple purchases from two or more operations



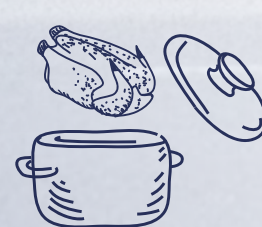
The 5 friendliest cities for food trucks are Portland (OR), Denver, Orlando, Philadelphia and Indianapolis



Culinary programs are keeping up and offering classes on owning and operating a food truck



Price it right! Food-cost percentages should be between 20% and 40%. In other words, if your menu items costs you \$2, you should charge between \$5 (40%) and \$10 (20%)



Food trucks have driven into catering. Studies show that 30% of their revenue is boasting from this industry. Serving private events and more keep trucks rolling, even during the off-season



The annual growth of the food truck industry has been 7% from 2014-2019 and continues to spike