

NTX FOOD TRAILERS



✉ info@ntxfoodtrailers.com

🌐 ntxfoodtrailers.com

☎ (469) 534-1590

WE ARE NTX

When you choose NTX Trailers as your partner for food trailers, you can trust that you're receiving a high-quality product. Our trailers are built to withstand the demands of a busy food business, with durable materials and superior craftsmanship.

We understand that starting a business can be challenging, especially when it comes to finding the right equipment. That's why we offer a wide range of affordable food trailers, designed to meet your specific needs and aspirations.

**+6
YEARS OF
EXPERIENCE**



NSF CERTIFIED

All our trailers are NSF Certified, ensuring that they meet the strict standards for public health protection.



BEST CRAFTSMANSHIP

Unlike many competitors, Our food trailers are built to last. We make sure that every trailer meets our standards for durability and safety.

CUSTOMIZE YOUR FOOD TRAILER

Choose the size, color and equipment you want on your trailer and we'll send you a quote for free!
Visit our website www.ntxtrailers.com and discover the possibilities!

**WE MANAGE
DIFFERENT MODELS**

**CHOOSE
THE
COLOR!**

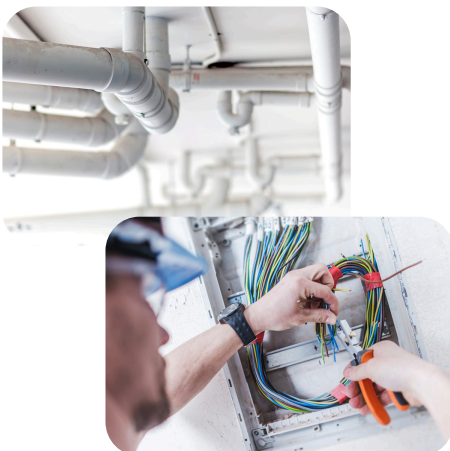


12 FT

16 FT

20 FT

22 FT



AND OUR SERVICES

**KITCHEN
EQUIPMENT**

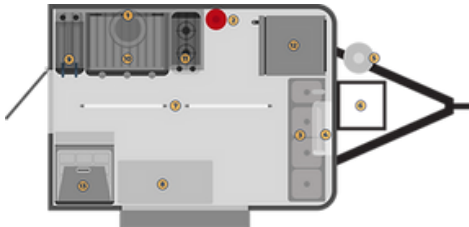
WIRING

**EXTRA
EQUIPMENT**

PLUMBING

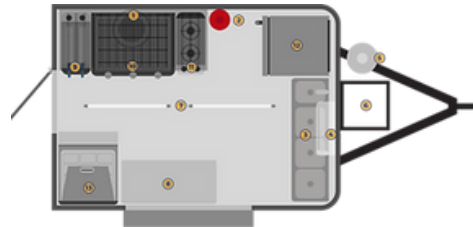
MODEL 12-A

1. 6 ft Hood with Vent
2. Fire Suppression System
3. Handwashing station and 3 sinks
4. A/C Unit
5. Propane tank and cage
6. Generator Cage
7. Lighting
8. Work Table and 3 Shelves
9. Double Fryer
10. 36 inch griddle
11. Double burner
12. Single door refrigerator
13. 12 pan sandwich prep refrigerator



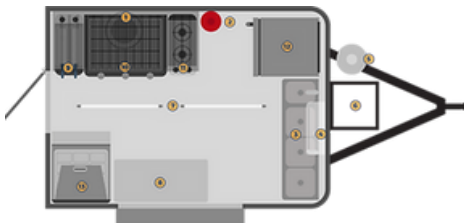
MODEL 12-B

1. 6 ft Hood with Vent
2. Fire Suppression System
3. Handwashing station and 3 sinks
4. A/C Unit
5. Propane tank and cage
6. Generator Cage
7. Lighting
8. Work Table and 3 Shelves
9. Double Fryer
10. Charbroiler
11. Double burner
12. Single door refrigerator
13. 12 pan sandwich prep refrigerator



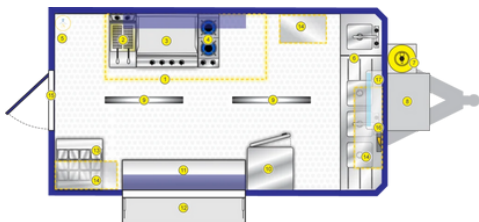
MODEL 12-C

1. 6 ft Hood with Vent
2. Fire Suppression System
3. Handwashing station and 3 sinks
4. A/C Unit
5. Propane tank and cage
6. Generator Cage
7. Lighting
8. Work Table and 3 Shelves
9. Double Fryer
10. Double Fryer
11. 4 Burner Stove and Oven
12. Single door refrigerator
13. 12 pan sandwich prep refrigerator



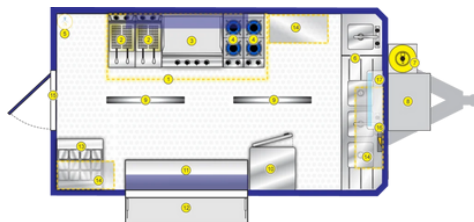
MODEL 16-A

1. 8 Foot Hood
2. 40 Lb Fryer
3. 36 inch Griddle
4. Double Burner
5. Fire Suppression System
6. Hand Washing Station and 3 Sinks
7. Gas Tank with Cage
8. Generator Cage
9. High Grade Lighting
10. Single Door Refrigerator
11. Stainless Steel Prep Table
12. Serving Window Shelf
13. 12 Pan Sandwich Prep Station with Refrigerator
14. Stainless Steel Shelves (3)
15. Rear Door
16. Electric Circuit Box
17. A/C Unit



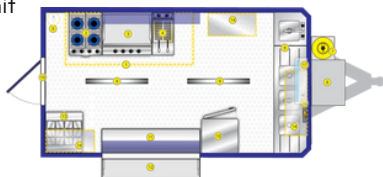
MODEL 16-B

1. 8 Foot Hood
2. 40 Lb Fryer
3. 36 inch Griddle
4. Two Double Burner
5. Fire Suppression System
6. Hand Washing Station and 3 Sinks
7. Gas Tank with Cage
8. Generator Cage
9. High Grade Lighting
10. Single Door Refrigerator
11. Stainless Steel Prep Table
12. Serving Window Shelf
13. 12 Pan Sandwich Prep Station with Refrigerator
14. Stainless Steel Shelves (3)
15. Rear Door
16. Electric Circuit Box
17. A/C Unit



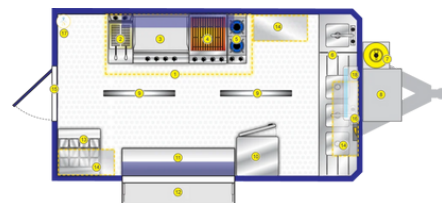
MODEL 16-C

1. 8 Foot Hood
2. 4 burner stove with oven
3. 36 inch Griddle
4. 40 lb Fryer
5. Fire Suppression System
6. Hand Washing Station and 3 Sinks
7. Gas Tank with Cage
8. Generator Cage
9. High Grade Lighting
10. Single Door Refrigerator
11. Stainless Steel Prep Table
12. Serving Window Shelf
13. 12 Pan Sandwich Prep Station with Refrigerator
14. Stainless Steel Shelves (3)
15. Rear Door
16. Electric Circuit Box
17. A/C Unit



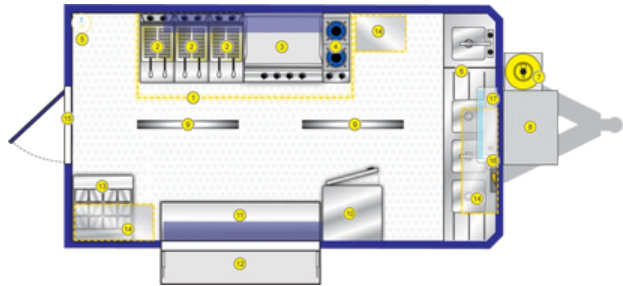
MODEL 16-D

1. 8 Foot Hood
2. 40 lb Fryer
3. 36 inch Griddle Charboiler
4. Double Burner
5. Fire Suppression System
6. Hand Washing Station and 3 Sinks
7. Gas Tank with Cage
8. Generator Cage
9. High Grade Lighting
10. Single Door Refrigerator
11. Stainless Steel Prep Table
12. Serving Window Shelf
13. 12 Pan Sandwich Prep Station with Refrigerator
14. Stainless Steel Shelves (3)
15. Rear Door
16. Electric Circuit Box
17. A/C Unit



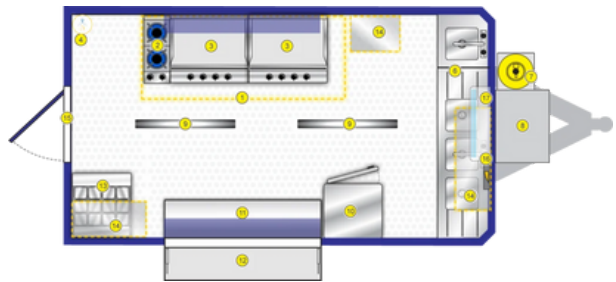
MODEL 16-E

1. 8 Foot Hood
2. Double burner
3. 36 inch Griddle
4. Three 40 lb Fryer
5. Fire Suppression System
6. Hand Washing Station and 3 Sinks
7. Gas Tank with Cage
8. Generator Cage
9. High Grade Lighting
10. Single Door Refrigerator
11. Stainless Steel Prep Table
12. Serving Window Shelf
13. 12 Pan Sandwich Prep Station with Refrigerator
14. Stainless Steel Shelves (3)
15. Rear Door
16. Electric Circuit Box
17. A/C Unit



MODEL 16-F

1. 8 Foot Hood
2. Double Burner
3. Two 36 inch Griddle
4. Fire Suppression System
5. Hand Washing Station and 3 Sinks
6. Gas Tank with Cage
7. Generator Cage
8. High Grade Lighting
9. Single Door Refrigerator
10. Stainless Steel Prep Table
11. Serving Window Shelf
12. 12 Pan Sandwich Prep Station with Refrigerator
13. Stainless Steel Shelves (3)
14. Rear Door
15. Electric Circuit Box
16. 1A/C Unit

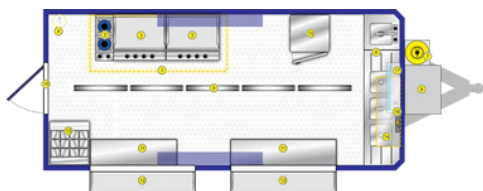


WHICH ONE IS YOUR FAVORITE?

IF YOU DON'T KNOW WHICH ONE SUITS YOUR NEEDS YOU CAN CALL US AND ASK FOR ADVICE.

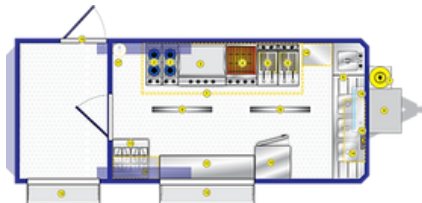
MODEL 20-A

1. (2) 36" Griddle
2. Double burner
3. 12 pan refrigerator
4. Single door refrigerator
5. 3 sinks
6. Hand washing station
7. 3 stainless steel shelves
8. (2) Stainless steel 18" x 72" work table
9. Generator cage
10. Propane tank and cage
11. Fire suppression system
12. 8ft Hood with lights
13. Air conditioner



MODEL 22-A

- (2) 40 pound fryers
- 36" Griddle
- (2) Double burner
- 24" Charbroiler
- 12 pan refrigerator
- Single door refrigerator
- 3 sinks
- Hand washing station
- 3 stainless steel shelves
- Stainless steel 18" x 72" work table
- Generator cage
- Propane tank and cage
- Fire suppression system
- 10ft Hood with lights
- Air conditioner



MODEL 22-B

- 40 pound fryer
- 36" Griddle
- Double burner
- 24" Charbroiler
- 12 pan refrigerator
- Single door refrigerator
- 3 sinks
- Hand washing station
- 3 stainless steel shelves
- Stainless steel 18" x 72" work table
- Generator cage
- Propane tank and cage
- Fire suppression system
- 10ft Hood with lights
- Air conditioner



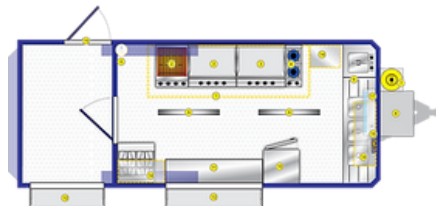
MODEL 22-C

- (2) 36" Griddle
- Double burner
- 12 pan refrigerator
- Single door refrigerator
- 3 sinks
- Hand washing station
- 3 stainless steel shelves
- Stainless steel 18" x 72" work table
- Generator cage
- Propane tank and cage
- Fire suppression system
- 10ft Hood with lights
- Air conditioner



MODEL 22-D

- (2) 36" Griddle
- Double burner
- 24" Charbroiler
- 12 pan refrigerator
- Single door refrigerator
- 3 sinks
- Hand washing station
- 3 stainless steel shelves
- Stainless steel 18" x 72" work table
- Generator cage
- Propane tank and cage
- Fire suppression system
- 10ft Hood with lights
- Air conditioner





OUR SERVICES

KITCHEN EQUIPMENT

Your food trailer is outfitted with the highest quality cooking and food preparation appliances. Tailored to your specific menu and operational needs.

- Commercial-grade stoves and ovens
- High-capacity refrigerators and freezers
- Grilling and frying equipment
- Specialty appliances
- Stainless steel work tables and counters
- Ventilation and exhaust systems



Wall shelf



Wall shelf



Wall shelf



Work table



Work table



Gas range



Gas range



Gas range



Burner



Burner



Burner



Hot food table



Hot food table



Hot food table



Hot food table



Charbroiler



Charbroiler



Charbroiler



Charbroiler



Griddles



Griddles



Griddles



Fryers



Oven



Oven



Oven



Trompo machine



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Prep table



Prep table



Drawer
refrigerated



Drawer
refrigerated



Freezer



Undercounter
refrigerated



Undercounter
refrigerated



Undercounter
refrigerated



Refrigerator



Freezer



Refrigerator



Refrigerator



Refrigerator



Freezer



Freezer

MACHINES



Ice
machine



Drink
dispenser



Drink
dispenser



Drink
dispenser

EXTRA EQUIPMENT

We provide a suite of extra equipment options aimed at customizing your food trailer and helping it stand out, ensuring your trailer not only functions efficiently but also catches the eye of potential customers.

- Custom Graphics and Wraps
- Unique Lighting Solutions
- Specialized Signage
- Exterior Upgrades
- Innovative Serving Windows



Full wrap



Partial wrap



Frame leds



Window



Security system



Stereo kit



Fire suppression system

WIRING

Our team handles the electrical setup for your food trailer, making sure your cooking equipment and lighting are properly installed.

- Custom electrical wiring designed to support all your kitchen appliances and equipment.
- Installation of energy-efficient LED lighting.
- Ensuring compliance with health and safety standards for electrical systems.



PLUMBING

Your food trailer is equipped with a dependable and safe water system. We handle everything from ensuring a clean fresh water supply to managing wastewater efficiently.

- Installation of commercial-grade sinks, faucets, and water heaters.
- Setup of fresh and wastewater tanks.
- Compliance checks with health and safety standards specific to plumbing systems, ensuring your setup meets all regulatory requirements.



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