

# STAND KING TRAILERS



The Stand King kitchen will handle any menu you can dream up!

## STEAM TABLES

With two commercial steam tables you can do a huge volume with a wide menu selection. Boil & steam in the same truck. Pans and roll top lids included. Two 30# LP tanks are included and mounted on front of trailer.

## BURNERS

Each table has its own commercial burner and control. Our commercial cast iron burners will last you a lifetime.

## GRILL OR GRIDDLE

Choose to have a stainless steel commercial griddle or charbroil style stainless steel grill. Either way, you will keep up with the crowd in this generous cooking space.

Your New...

# STAND KING

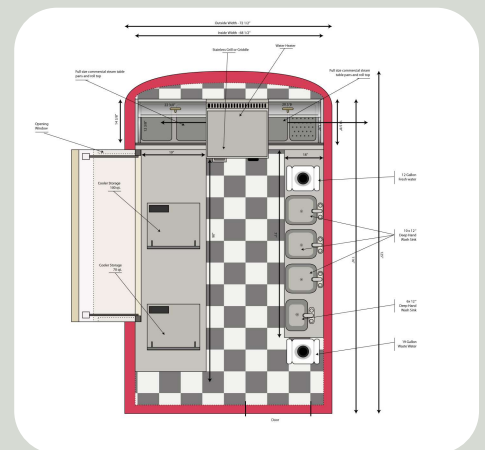


## THE STAND KING CONCESSION TRAILER...

This is a 6 X 10 concession trailer by HotDogCartStore.com. Consider it a King Kiosk on steroids where you can stay dry while you work. With the steam table, grill, or griddle, you can prepare and serve just about anything!

### Stats

Weight:	2990 lbs.
Construction:	Stainless Steel 304 NSF Grade
Length:	127" (164" with tongue)
Width:	81.5" (wheel to wheel)
Outside Height:	100"
Inside Height:	90"
Step Up Height:	18"
Serving Window:	5' x 4' high



**Download and Get Pre-approved**  
Always make sure the cart you want meets the states codes. Simply download and print or email to the Health Department.

# BUILT TO LAST YOU FOR YEARS

Ben wants to help you succeed!



## Stainless Steel Frame

Sturdy frame is built to last. Appliances and food preparation areas inside trailer are stainless steel.



## D.O.T. Approved

The Stand King is street legal, DOT approved for use on the highways and interstates. It comes complete with turn, stop and tail lights, approved hitch for your 2 inch ball and safety chains. Our frames are bolted and welded for a structure that is more like a tank.

### DOT APPROVED:

- TRAILER
- LIGHTS
- COUPLER / HITCH
- SAFETY CHAINS
- FULL SIZE TRAILER WHEELS 205/75-15 (15" WHEELS)
- 4 WIRE FLAT STANDARD WIRING HARNESS


## Power Source

### GRILL OR GRIDDLE:

It's your choice! Choose to have a stainless steel commercial griddle or charbroil style stainless steel grill.

**Grill:** The Stainless Steel ANSI Certified grill with over 200 square inches of cooking space will allow you to make Ben's Famous Coke Onions or the popular bacon wrapped grilled hot dogs. Includes electric ignition switch for easy lighting, grease trap and is permanently mounted between the two full size steam tables.

**Griddle:** The Stainless Steel Commercial gas griddle is perfect for breakfast items, pancakes, fajitas and much, much more. With a surface cook area of 17" x 25" you can keep up with the crowds easily.

MORE STANDARD FEATURES	WATER SYSTEM	BALANCE	CLEANING	TRAVELING
	<p><b>HOT WATER ON DEMAND AND AMPLE WATER STORAGE. 12 GAL FRESH AND 19 GAL WASTE WATER TANKS.</b></p>	<p><b>DESIGNED FOR STABILITY, 2 PEOPLE CAN WORK INSIDE AND THE STAND KING WON'T WOBBLE AROUND.</b></p>	<p><b>CLEANUP IS SIMPLE AND CAN EASILY BE DONE WITH A WASH CLOTH AND DEGREASER OR MILD SOAP.</b></p>	<p><b>RATED SAFE FOR HIGHWAY SPEEDS, YOU WON'T KNOW IT'S BEHIND YOU.</b></p>

## More. You want more?

### Removable Serving Shelf

Once at your location, just slide your serving shelf into place. It fits perfectly across the serving window. Made of 100% NSF 304 Grade Stainless Steel.

### Exhaust Fan

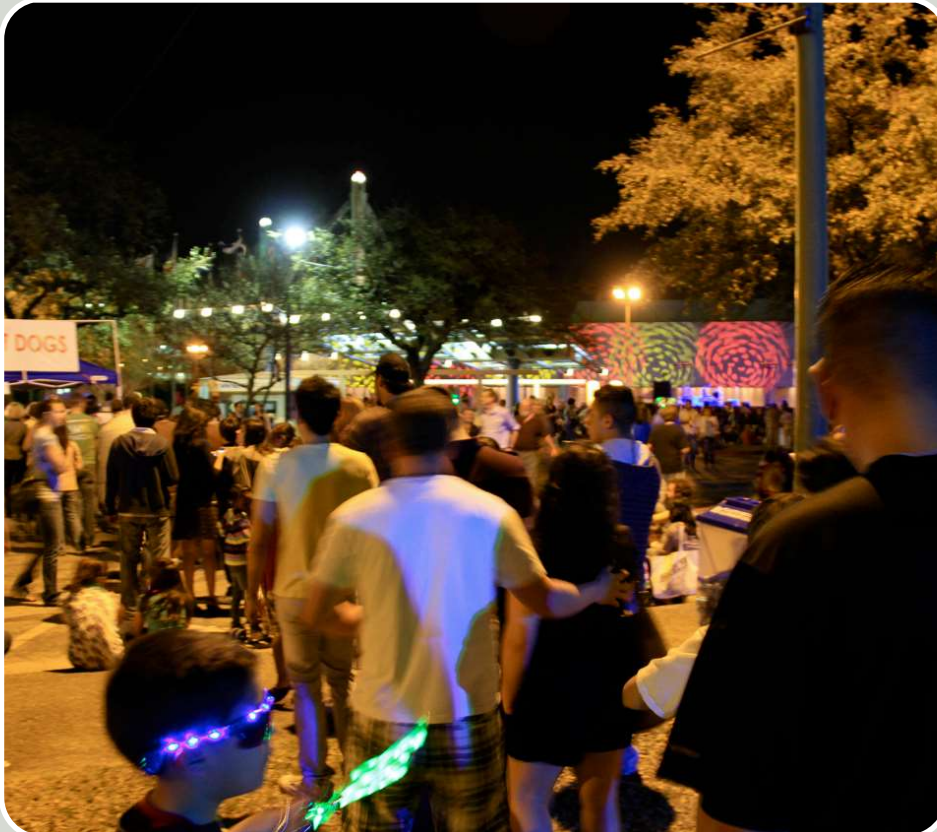
Just above the steam tables and grill is an electric exhaust fan that will remove smoke and keep air flowing. The fan can be powered with the same customer supplied battery that runs interior lights and water system.

### Lights

Interior dual overhead LED lighting is standard on each Stand King. With your own 12 volt battery (not included) you can run your lights several nights in a row. Exterior trailer lights are DOT approved and are also LED. You'll love the modern strip lighting on the rear and side marker lights. Exterior lights run off of the towing vehicle's power supply.

### Meat and Beverage Cooler

Built in to the counter are two well insulated non-mechanical coolers. 100qt size holds up to 160 can drinks and the 70qt meat cooler will give you plenty of room for your cold products.



## HERE YA GO...



Lining up for  
dinner from a  
BensCart

### \$7,000 in 6 Hours...

This brand new vendor with a BensCarts cart and served thousands of dogs in six hours. You can read how he prepared for this big event on our blog.

[www.LearnHotDogs.com](http://www.LearnHotDogs.com)

# LOADED



## You're gonna love it...

Most people get their trailer and are in awe! The biggest and best money can buy.

The range of items that can be prepared on this cart is only limited by your imagination. Cook breakfast and then open up for lunch with a full menu from fajitas, bbq and hot dogs.

## Sinks and Water System

The Stand King comes standard with a pressurized water system. Includes:

- 12v Pump
- Hot and Cold Faucet
- 12 Gallon fresh water storage
- 19 Gallon Waste water tank
- On-demand hot water heater

Choose 1-4 sinks. Water system is powered by a 12v pump which works without switches. Simply turning on a faucet triggers the on-demand pump to turn on. Included with the water system is a on-demand, instant LP gas hot water heater. This provides you with instant hot water without having a hot water tank.

## Ultimate Concession Trailer

This 6 x 10 Trailer will allow you to steam, boil, grill or griddle while looking sexy and staying dry. Two full size steam tables allow for a myriad of cooking options and a wide menu selection. Room for two, the Stand King allows you to have one person serving and collecting cash while another person cooks. Being enclosed allows you to serve just about anything. Choose the charbroil grill or commercial griddle and it will be mounted between the steam tables. A removable serving shelf and plenty of counter space will help you serve fast and keep your lines moving along. All Food Contact Areas are NSF Certified Or Meet ANSI Standard 59. Optional hood system, deep fryer, and AC/DC refrigerator/freezer available.



Step up into a full kitchen



Stand King Upgrades and...

# OPTIONS

## Warning:

Make sure your state allows you to serve the food you want to serve.



Make More!

Serve them *fast!*

## OPTIONS AIN'T A MUST, BUT THEY SURE ARE NICE

Don't worry if you can't afford the trailer exactly like you want it. I teach people everyday, find the best deal, a used trailer or even build one and then let that cart buy your second truck - JUST the way YOU Want IT!



# UPGRADES



## Concession Hood System

Some states require a hood system if your equipment produces grease laden vapors. We can install a hood system but your state may require fire suppression as well. Fire Suppression should be done by someone licensed in your state. Fire suppression system installers are used in all restaurant setups and you'll be able to find local companies who will install the system into your ventilation system. Some vendors have opted to purchase the hood units from a local restaurant hood installer. This can be less expensive in some cases depending on local competition. If you plan on using a grill, griddle or deep fryer, your state may require you add a commercial hood unit.

\$3899 Installed (requires 110v AC power source)



## Extra Large Single Basket LP Gas Deep Fryer

Single Basket Deep Fryer (Not AS Pictured – Single Basket) runs off LP gas along with the other cart features. Baskets included. Open the drawer in the front to access the drain spout. We recommend strongly that all grease be removed before moving cart. \*hot grease can cause severe burns 15# 40,000 BTU 12"wide 29"deep.

\$1083 installed \*may substitute for different brands – size may vary slightly



## AC/DC Fridge-Freezer

Add this upgrade and we will instal a 43 or 63 quart chest style fridge/freezer. Your choice to freeze or refrigerate your items. Plugs into normal AC current and can be used with a rechargeable battery for operating on DC current. Digital temperature display and settings option. Replaces the built in non-mechanical cooler.

from \$878 \*we recommend using a deep cycle marine battery

## Proud Certified Manufacturer

BensCarts is proud to display the National Association of Hot Dog Vendors seal. Ben is a board member and enjoys the honor to do his part in helping vendors worldwide.





## Hot Water Heater Specifications:

1. Constant Temp
2. No electricity needed
3. 37,500 BTU output rating
4. 18 3/4" tall, 12 1/2" wide and 5" deep
5. Up to 1.5 gallons of hot water per minute
6. Installed to the on board pump.
7. Adjustable water temperature from 80-150 degrees F
8. On / off switch for running water without heat
9. Operates with 20-80 PSI of water pressure
10. Minimum flow rate is approximately 1.3 liters per minute
11. Includes hose and regulator for attaching to standard LP tank
12. 20 minute auto safety shut off timer
13. One year Manufacturer's Warranty
14. Weighs just 12 lbs with gas hose and regulator
15. No pilot. Ignition system powered by 2 D cell batteries (not included)

### Details:

IF YOUR CART HAS A WATER SYSTEM, IT HAS HOT WATER. THE CART PRODUCES HOT WATER BY PASSING THE HOT WATER LINE OVER THE BURNER AREA, SO BY RUNNING YOUR BURNERS YOUR CART PRODUCES HOT WATER. MOST OLDER STYLE CARTS HAD A GRAVITY FLOW SYSTEM, THIS MEANS THE WATER TANK SAT HIGH AND THE WATER WENT THRU THE LINES BY GRAVITY ALONE. UNLIKE A PRESSURIZED SYSTEM, THE WATER TRICKLED OUT OF THE FAUCET. NO BIG DEAL, BUT IT MEANT THAT THE HOT WATER LASTED LONGER BECAUSE THE WATER FLOWED SO SLOWLY. NOW ON ALL OUR WATER SYSTEMS WE HAVE ELECTRIC PUMPS, THIS INCREASES THE FLOW RATE TO OVER 1 GALLON A MINUTE, THE DRAWBACK WITH

THIS IS THAT YOUR HOT WATER COMES OUT QUICKLY AND SO DOESN'T LAST LONG BECAUSE THE HEAT FROM THE BURNERS DOESN'T HAVE TIME TO HEAT THE RAPIDLY FLOWING WATER THRU THE HOT WATER LINE. BY SIMPLY TURNING ON THE WATER TO A TRICKLE, PROBLEM SOLVED! MOST PEOPLE HOWEVER, OUT OF HABIT FORGET AND TURN THE FAUCET ON LIKE THEY WOULD AT HOME AND RUN OUT OF HOT WATER IN SECONDS. WITH THE OPTIONAL CONTINOUS HOT WATER SHOWN TO THE LEFT, YOU WILL HAVE AN ENDLESS SUPPLY OF HOT WATER, AS THIS UNIT HEATS THE WATER AS NEEDED USING THE PROPANE SYSTEM ALREADY ON THE CART. IF THIS OPTION IS SELECTED AT CHECKOUT, WE INSTALL THE UNIT PERMANENTLY AND YOU WILL HAVE HOT WATER NO MATTER HOW MUCH YOU TURN ON THE FAUCET. (NOTE: UNTIL YOU RUN OUT OF WATER IN THE TANK)



## Market Umbrella

I wanted to show you what a difference it makes to have a real umbrella and not some rinky-dink little umbrella.

We provide a 7 foot canvas umbrella on a metal pole. The pole tilts for blocking unwanted sun. Made to withstand big gusts and even has a handy crank for easy opening and closing.

A Real Umbrella, Big and Beautiful!

\$ Included with carts



## Roll Top

Some states require a cover over the steam table and a roll top will do the trick in most states. It allows you to cover each steam table and pans with one big lid. Made for simple cleaning and removal.

The other big benefit is you can have immediate access to any pan without having to move lids over and on top of others. Access all your product at once.

Last but not least, the dome allows for stacking products higher for high volume locations.

2 Steam Tables, means 2 Roll-tops

\$129 ea.

## EZ ADD ONS



**Ben's Carts  
are in every  
state and  
dozens of  
countries**



**NO MATTER WHERE  
YOU LIVE... WE DELIVER**



## We Deliver

With US brokers and Customs Brokers, we can ship to you anywhere on the planet.



## From Alaska to Hawaii, Guam to the U.K. We crate and ship for you.

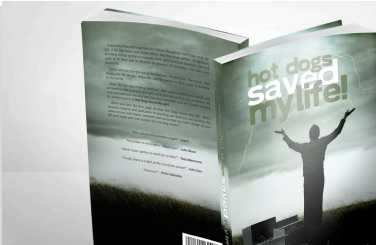
Shipping prices are on our website, click the shipping link at the top of any page online. Outside the Continental U.S., please contact Ben for a detailed shipping quote. Freight prices change with fuel so get your quote as close to ordering time as possible. You will love receiving your cart. It's 97% assembled and only requires about 20 minutes to have it ready to go.

The Bread Box is laying down when you receive your cart and 6 bolts later, you will be towing one of the best looking hot dog carts around.

What is a terminal? All big cities have freight terminals, so to save money have your cart shipped to the nearest freight terminal. This is a hub where the freight is unloaded, loaded and sent back out. If you live within an hour of a freight terminal, its well

Get the book at <http://learnhotdogs.com/book>

### HOT DOGS SAVED MY LIFE



### THE BOOK

Now you can learn the entire business from Ben, in paperback or ebook.

### A COURSE

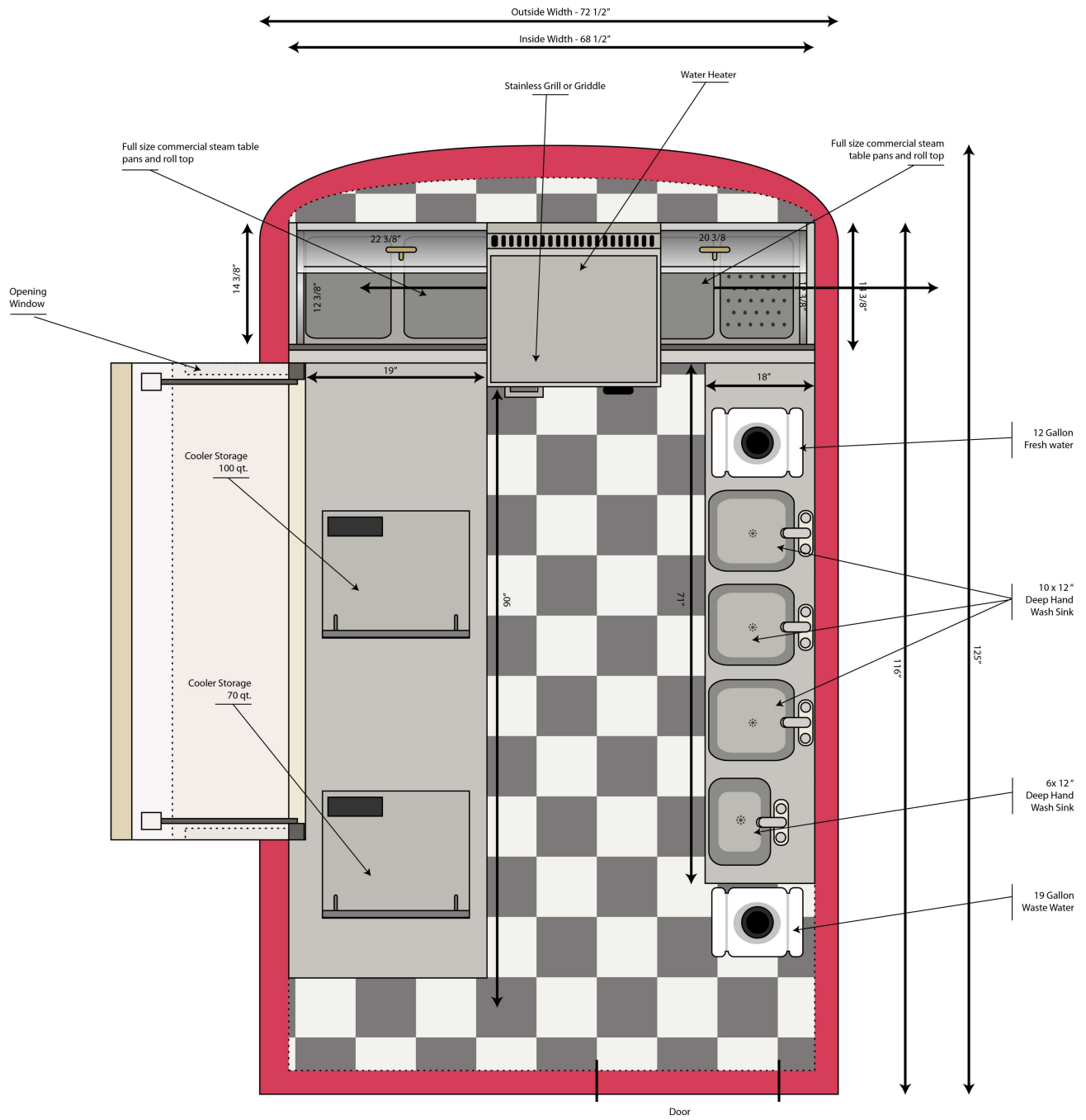
Not really a book at all, it's a complete course in book form.

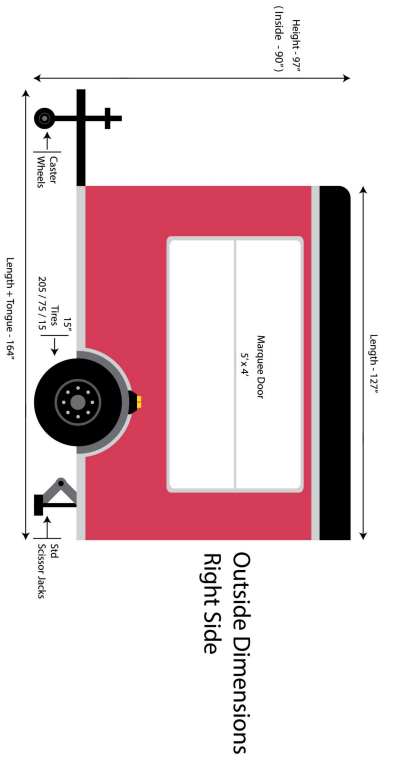
### A TO Z

Ben walks you from A to Z and everything in between in this book.

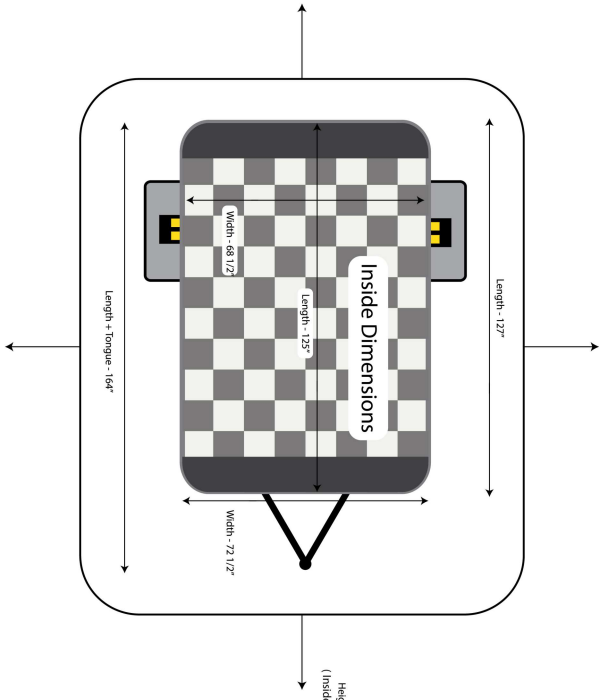
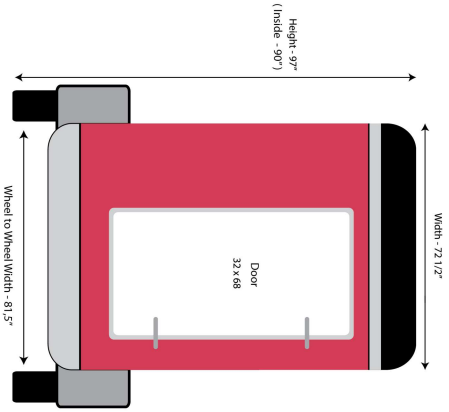
### SECRETS

Get all Ben's secrets, tips and tricks. He holds nothing back.

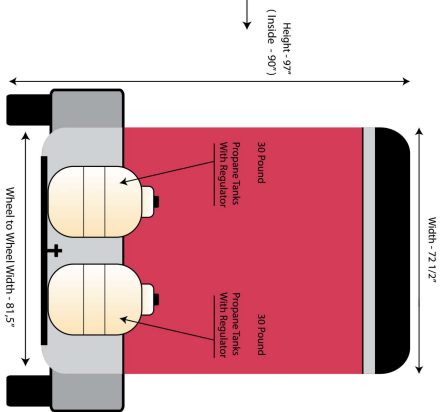




Outside Dimensions  
Front Side

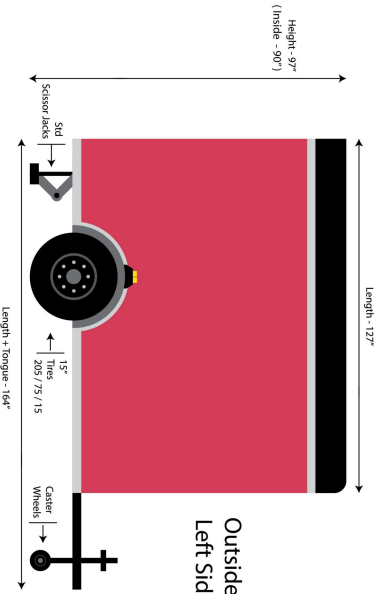


Outside Dimensions  
Back Side



- Additional Floor Crossmembers (12"0/ C)
- 030 Victory Red Aluminum Exterior
- R7-1" Wall Insulation
- 3 / 16" White Vinyl Wall Liner
- Insulated Ceiling 3 / 16" White Vinyl Liner
- Black & White Checkerboard Vinyl Flooring

Outside Dimensions  
Left Side



## NSF, UL and ANSI

Just like UL, NSF works to review, test and to certify compliance of manufactured goods to a set of standards; safety or operational.

ANSI is the acronym for American National Standards Institute, they create certain standards that others can adopt in manufacturing consumer goods. For example: ANSI would be the organization responsible for determining safe chemical compositions a potable water jug. This helps manufacturers from creating a lead based plastic.

NSF and UL inspect, review, test and certify or deny certification of the products made. They are not government agencies and they have competition outside the U.S. also. Just like UL is commonly known as the certifier of electrical components, NSF is commonly known to certify food related products.

You probably haven't seen the NSF or UL stamp on your silverware or your pots and pans at home but it is fairly common to see these marks on commercial applications. Not that it is required, but gives status to the manufacturer of a certain product.

The process of certification is very, very expensive and most manufacturers don't do it. They follow the guidelines set in place by ANSI but without having it verified by the expensive 3rd party.

According to Federal laws, no state can require NSF certification, they can however require it to meet the standard codes. For hot dog carts, it is ANSI standard 59. The error made by some overzealous health inspectors is they will demand your cart have been approved by NSF. (approved is a misnomer, NSF doesn't approve anything - they just verify compliance for a huge fee) They can be held accountable if they demand NSF certification or approval. Please contact the Institute for Justice to report a violation.

### **Now: What about Ben's Carts?**

**BensCarts uses only NSF, UL certified components on all areas where food is cooked. The entire exterior is NSF 304 Grade Stainless Steel, the sinks, water lines and all pans and lids bear the NSF mark. All other items on the cart meet or exceed the outline provided by Standard 59.**

You can tell I am very opposed to an organization that takes advantage of others especially when involving our health and safety. These should be basic rights and not for profit endeavors.

If you have questions or need additional information, please feel free to contact us.

# WHATCHA WAIT'N ON?

Lets get started. First things first though.

I know you want to rush out and get a cart now. But don't! Always do your homework first. Buying the wrong cart or one that can't be approved in your state will only hurt us both.

## Get some free guidance

Ben has put together one of the best set of get started videos. He walks you step by step through getting started and what to watch for. It's a must see if you are a new - b.

## FREE - FREE - FREE

That's right, the videos are free and there for the taking. So do yourself a favor, start with a good foundation and watch the short video series. Simply go to the training section on BensCarts.com

## Custom Carts

Before you get all squirmy with ideas of cool things to serve from your cart, watch the videos first. Most people don't realize it and buy a cart with items that they can never use because most states have rules guiding what you can and can't

prepare and sell on your open style hot dog cart.

After that, yes, send Ben an email and get a quote on that cart with 5 deep fryers and 2 cotton candy machines. BensCarts will build whatever your heart desires. He just doesn't want to sell you an expensive dust collector, so do your due diligence first.



Giddy up!



## Join us...

From Facebook to Twitter there is no excuse now. You have done went and read this, so we expect to see you there.



## Check out our other carts

- The Cash Cow
- The Lil' Dog
- The Big Dog
- The Pro Dog
- The Cater Pro
- The King Kiosk

## Email, TEXT or Call

[Ben@hotdogcartstore.com](mailto:Ben@hotdogcartstore.com)

865.940.0020

**HOTDOG CART STORE.COM**

<https://hotdogcartstore.com>