

## **Different Types of Hot Dog Carts**

One of the most exciting aspects of starting a hot dog cart business is selecting your hot dog cart. As already touched upon in our business guides there are key steps that you will need to follow through before selecting your hot dog cart. 3 steps in particular are securing financing, obtaining all necessary licensing and permits, and obtaining a good location.

To help in the process of selecting the perfect hot dog cart for your business, we will review the different types of hot dog carts. Here are some of the most common types of hot dog carts:

### **Kiosk Cart**

The most common type of hot dog cart is referred to as the kiosk cart. This cart generally has a large umbrella or plastic awning above the cart. Normally everything that is on a kiosk cart is for hot dogs and buns. This kind of cart is designed to be easily pushed or pulled into any location.

The hot dogs are normally kept warm by steam. The carts are gasoline heated with low-heat burners. The buns are generally wrapped in foil. In this way they are kept warm without getting soggy.

The larger kiosks may have grills and are equipped to handle larger amounts of food. The smaller kiosks are more mobile and more suitable for smaller sites.

### **Vending Trailer**

These kinds of carts are called trailers because they are generally larger and are pulled by cars or trucks to each location. The carts are entirely enclosed, though some versions allow some of the components to be brought outside when the weather is good. Being enclosed does allow them to be operated all year-round in outdoor locations.

Since there is more space inside, they can hold more food choices than just hot dogs. They often come equipped with a cooler for soda or other drinks. These carts generally have grills and the hot dogs are cooked with propane gas.

### **California Hot Dog Carts**

California happens to have some of the toughest hot dog cart vending laws in the United States. For example, hot dog carts must have four sinks instead of the standard one or two required in other states. The carts must also be equipped with refrigerators, thermometers and sneeze guards. Of course, this means that the hot dog carts in California are larger, sturdier, and more expensive.

The following factors will help you determine which hot dog cart is best suited for your business:

- What is your estimated sales volume?
- What menu items are you planning on offering?
- What are the health requirements for your area?

You will need to be aware of all health regulations before making your decisions. Doing your homework is essential! Please contact us with any questions before making your decision. We will walk you through the process and give you any assistance that you need. Consider us partners in your success!