

FEATURING
BRADLEY DIGITAL 500w FOOD SMOKER

No babysitting, just pure, delicious smoke.

Forget babysitting your wood to control smoke and temperature, with the Bradley Digital Food Smoker you simply set it, and let the magic happen. The Bradley Digital gives you total control over smoke time, temperature and

cooking time, all at the push of a button. You enjoy delicious, consistent, pure smoke taste thanks again to Bradley's CleanSmoke™ Technology!



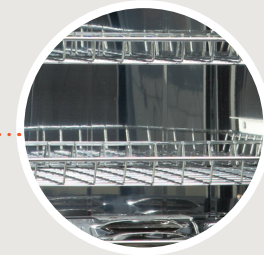
BISQUETTE CHAMBER
Holds up to 9 hours of Smoking Bisquettes



STAINLESS STEEL INTERIOR
Designed to provide the best food safe environment



SMOKE RELEASE VENT
Adjustable for added smoke control and to eliminate black rain



REMOVABLE RACKS
Easy to clean racks, which can be configured to accommodate large pieces of protein



BRADLEY 4 RACK DIGITAL FOOD SMOKER

4-rack, 76L, 500w Heat **BTDS76P**

BRADLEY 6 RACK DIGITAL FOOD SMOKER

6-rack, 108L, 500w Heat **BTDS108P**



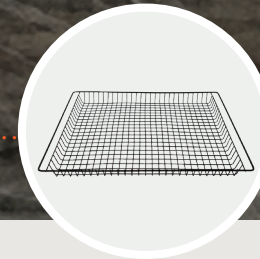
A C C E S S O R I E S
SOLD SEPARATELY



Cold Smoke Adapter
SKU: **BCOLD**



Cover For Each Size
SKU 4 Rack: **BTWRC**
SKU 6 Rack: **BTWRC108**



4 Pack Jerky Racks
SKU: **BTJERKYRACK**



4 Pack Extra Racks
SKU: **BT4XR**

SMOKER ON/OFF
SMOKER TIMER
BISQUETTE ADVANCE



DESCREASES/INCREASES SETTINGS
TEMPERATURE Centigrade / Fahrenheit

DIGITAL CONTROL
Allows user to control cooking temperature, cooking time and smoking time

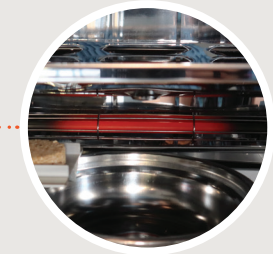
OVEN ON/OFF
OVEN TIMER
OVEN TEMP



SMOKE DIFFUSER
Collects and dispenses renderings while distributing smoke evenly within the unit



BISQUETTE CONVEYOR
Designed to burn our Smoking Bisquettes for a precise amount of time, delivering the purest smoke possible



HEATING ELEMENT
500w replaceable heating element

