

# Bradley Smoker® in Stainless Steel

*BTSTCE240*



The latest in the Bradley Smoker product range, there was a demand from commercial caterers and others for the original Bradley Smoker to be fabricated in stainless steel.

Looks fabulous in any cooking environment. In all other respects, the Bradley Smoker is identical to the original Bradley Smoker.

The Bradley Smoker is a unique smoke house in which Flavour bisquettes are burned for 20 minutes each so that the temperature does not fluctuate, thus eliminating the high temperature gases, acids and resins that can distort the flavour of smoked food.

The Bradley Smoker makes clean tasting food without any aftertaste, and will operate entirely unattended for up to 8 hours.

Powered by 240 V AC the low temperature cooking environment is perfect for any cold smoking project. With the independently controlled internal heating element the Bradley Smoker will also hot smoke or may be used simply as a slow roasting oven.

The smoker is supplied with a User Manual and a Recipe Book, with additional recipes, documentation, and the latest product news available at the Bradley Smoker UK website [www.bradleysmoker.co.uk](http://www.bradleysmoker.co.uk).

Bradley Smoker (Canada) Inc have been manufacturing food smokers for over ten years. This domestic model has been in production since 1999 and has already established itself as a market leader with its native North America market.

*Stockist:*

*Distributed in UK and Ireland by*

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Tel 0845 665 0728, Fax 01752 453900, [www.bradleysmoker.co.uk](http://www.bradleysmoker.co.uk)

## *Construction*

Stainless Steel

## *Dimensions*

790 x 430 x 360 mm

## *Weight*

18.14 kg

## *Power*

240 Volts 50 hz - 2.5A

## *Internal Heater Element*

500 Watts

## *C Approved*

## *Cooking Temperatures*

Cold Smoke - minimum is ambient air temperature

Hot Smoke and/or Slow Roast is controllable up to 160 C (320 F)

Fitted with thermometer

## *Internal Cooking Space*

Four adjustable racks offer a total 3328 sq cms in a volume of 48000 cu cm. (0.048 cu m)

## *Gaurantee*

Twelve months against defects in workmanship and materials; under normal domestic use.

