

# features and benefits ...



*consistent and controlled levels of smoke and heat, ensure top quality results every time*

## ***hot and cold smoker***

Effective for both hot and cold smoking. Minimum smoke temperature is ambient. Temperature is controllable up to 160 deg C.

## ***Bradley Flavour Bisquettes***

The unique *Bradley Flavour Bisquettes* offer a choice of nine woods; each imparting its own characteristic flavour. Any uncertainty in smoke production is eliminated as each bisquette smoulders to create smoke for a fixed time, and at a fixed temperature, before being extinguished in the water pot.

## ***hassle free automatic feeder***

The *bisquette* feeder automatically feeds the natural wood sawdust bisquettes onto the electrically heated element, one every 20 minutes. Up to 8 hours unattended operation.

## ***toxin and resin free***

Our bisquettes are all natural, rendered from the natural woods. They neither ignite nor burn to an ash, which means no toxins or resins to taint the flavour of the food.



## ***fast and effective***

Smoked products take anything from ½ hour upwards. Most products take less than 4 hours to smoke depending on the temperature being used.

**Total cost of smoking is less than £1.00 per hour.**

## ***accessories***

Available accessories include additional racks, a cover and DVD, see separate sheet for details.

## ***practical in scale***

At 18kgs the Bradley Smoker is light enough to carry. The amount of smoke produced is sufficient but not profuse: it will not annoy the neighbours!

## ***easy to clean***

Low temperature cooking ensures there is no burnt on debris - simply wipe the smoker with a solution of warm detergent.

## ***satisfaction guaranteed***

Bradley Smokers come with instructions, a recipe booklet and are guaranteed for 12 months for normal use.

More information at [www.bradleysmoker.co.uk](http://www.bradleysmoker.co.uk)

