

**NEW**



## digital smoker 4 rack

The new 4-rack Digital Smoker includes all the features of the Original Bradley Smoker, along with the benefits of digital technology. Temperature, time and smoke are now completely controllable so that you can decide how much smoke you want, for how long your food is going to be smoked, and at what temperature.

PRODUCT CODE: BTDS76CE RRP: £394 inc VAT

## digital smoker 6 rack

The new 6-rack Digital Smoker includes all the features of the 4-rack version but with increased cooking space. Perfect for semi commercial use in farm shops or for anyone who want to smoke that much more in one session.

**NOTE: Expected availability of this product in the UK is Spring 2007**

PRODUCT CODE: BTDS108CE RRP: £469 inc VAT

## original smoker

The Original Bradley Smoker is the unique smoke house system for hot and cold smoking, in production since 1999. *Flavour Bisquettes* are burned for 20 minutes each at a consistent temperature within the unit's smoke generator, producing clean continuous smoke, thus eliminating the high temperature gases, acids and resins that can distort the flavour of smoked food. It is light enough to carry and is about the size of a small fridge.

PRODUCT CODE: BT1SCE240 RRP: £299 inc VAT

## stainless steel smoker

The Bradley Stainless Steel Smoker comes as the result of demand from commercial caterers and others for the Original Bradley Smoker to be fabricated in stainless steel. Apart from the finish, the stainless steel model is identical to the Original Bradley Smoker.

PRODUCT CODE: BTSTCE240 RRP: £399 inc VAT

## propane smoker

Currently undergoing adaptations for the European market, the wonderful world of gourmet smoked food will soon come in the form of a light weight and portable unit powered by portable bottled gas.

**NOTE: Expected availability of this product in the UK is Summer 2007**

PRODUCT CODE: TBA RRP: TBA

## smoke generator

Don't throw away that old fridge! Turn it into a smoke house with the Bradley Smoke Generator with Adaptor. Identical to the smoke generator which is included with the Bradley Stainless Steel Smoker, it is supplied with an adaptor for connection to any suitable structure. Blue print to build your own smoke-house is included.

PRODUCT CODE: BTSGCE240 RRP: £176 inc VAT

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



## flavourbisquettes®

The secret to the Bradley Smoker is the Bradley Flavour Bisquettes®. To produce the bisquettes, the hardwood chippings are bound together using precise quantities, at controlled pressures and densities. The flavour of the smoke is determined by the variety of wood being burned.

- Alder and maple give a rich and distinct flavour commonly used with seafood hams and bacon.
- The stronger and very distinct flavours of mesquite and hickory are commonly used for smoking beef and pork products such as pork shoulders and beef brisket.
- Apple and cherry impart a sweeter, milder smoke flavour, commonly used with poultry and wild game meat.

The Bradley Smoker burns a flavour bisquette once every 20 minutes producing a clean smoke flavour. As each is burnt, it is gently pushed from the burner element by the next bisquette, to be extinguished in the pot of water. The cycle continues for as long as the Bradley Smoker is loaded with bisquettes.

When wood burns the smoke flavour is produced in the initial minutes of the burn. Once the wood generates enough heat to keep burning on its own, it yields high temperatures, acids, resins and gases. These will distort the flavour and the appearance of smoked food. When wood burns to this stage there is no control over the cooking conditions. With Bradley Flavour Bisquettes the guesswork is eliminated.

Not only do Bradley Flavour Bisquettes eliminate unwanted heat, smoke produced the Bradley way is four times cleaner than smoke produced by identical loose chips burned in a fry-pan or burn-box.

The Bradley Smoker consumes bisquettes at the rate of approximately one every 20 minutes. Operating costs of the smoker are therefore less than a pound (£ GBP) per hour.

BTAL48	Alder Bisquettes 48 pack	£ 15.85
BTAP48	Apple Bisquettes 48 pack	£ 15.85
BTCH48	Cherry Bisquettes 48 pack	£ 15.85
BTOK48	Hickory Bisquettes 48 pack	£ 15.85
BTMP48	Maple Bisquettes 48 pack	£ 15.85
BTMQ48	Mesquite Bisquettes 48 pack	£ 15.85
BTOK48	Oak Bisquettes 48 pack	£ 15.85
BTPC48	Pecan Bisquettes 48 pack	£ 15.85
BTSB48	Special Blend Bisquettes 48 pack	£ 15.85
BT5FV60	Five Flavour Variety 60 pack	£ 17.25

BTAL120	Alder Bisquettes 120 pack	£ 35.70
BTAP120	Apple Bisquettes 120 pack	£ 35.70
BTCH120	Cherry Bisquettes 120 pack	£ 35.70
BTOK120	Hickory Bisquettes 120 pack	£ 35.70
BTMP120	Maple Bisquettes 120 pack	£ 35.70
BTMQ120	Mesquite Bisquettes 120 pack	£ 35.70
BTOK120	Oak Bisquettes 120 pack	£ 35.70
BTPC120	Pecan Bisquettes 120 pack	£ 35.70
BTSB120	Special Blend Bisquettes 120 pack	£ 35.70

prices include VAT @ 5 % (domestic fuel rate )

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## extraracks

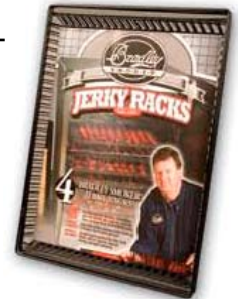
These set of four extra racks are designed to double the cooking area of the Bradley Smoker where the food to be cooked is low in height. By inverting the racks and setting them atop of the existing racks twice the area is achieved. Ideal for the production of fish fillets or sausages.

PRODUCT CODE: BT4XR  
RRP: £17.50 inc VAT

## jerkyracks set of 4

These teflon coated set of four jerky racks have a smaller mesh opening and are therefore ideally suited for cooking smaller items such as jerky, biltong, almonds and oysters

PRODUCT CODE: BTJERKYRACK  
RRP: £17.50 inc VAT



## weatherguard

A form fitting weather guard cover designed to protect the Bradley Smoker from the elements. BTWRC fits the Original Bradley Smoker, Stainless Steel Smoker, and Digital 4 rack smoker, while BTWRC108 fits the digital 6 rack smoker..

PRODUCT CODE: BTWRC / BTWRC108  
RRP: £16 inc VAT

## digital thermometer

This compact battery powered programmable unit allows you to select the type of meat along with our roasting preference as well as giving an accurate read-out of the meat temperature. Alarms can be set to notify at a distance.

PRODUCT CODE: BTJERKYRACK  
RRP: £22.50 inc VAT



## recipe collection

The Bradley Smoker Collection Recipe Collection is available to purchase in this easy to use fan tailed format. Includes 56 recipes.

PRODUCT CODE: RECIPEVOL1  
RRP: £10 no VAT

## cooking dvd

Our comprehensive *Smoking and Cooking Outdoors* DVD shows you how to enhance your outdoor experience with the Bradley Smoker.

PRODUCT CODE: BTDVD1  
RRP: £9.99 inc VAT



## bradley apron

This heavy duty Bradley apron is a wonderful all round apron for grilling, smoking or just cooking in general. This item is only available through our website.

PRODUCT CODE: BLACKAPRON  
RRP: £14.50 inc VAT

## bradley cap

Impress your friends and keep the sun out of your eyes with this stylish Bradley cap. Available in black only, through our website.

PRODUCT CODE: BLACK CAP  
RRP: £6.30 inc VAT



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