

Smoke Generator with Adaptor

BTSGCE240



The Bradley Smoke Generator complete with Adaptor gives the user the option to retrofit an old refrigerator or existing smoke house to use the proven Bradley Smoker technology for reliable smoke production. Or use the blueprint included as a guide to building your own smokehouse from scratch.

The adaptor consists of a plate that sits external to the smokehouse and a collar that secures from the inside against the wall of the smokehouse. The smoke generator is connected to the plate by lugs, and is easily removed for storage as required.

The unit 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.

Smoke hundreds of pounds of game, ham fish etc using the technology used in the Bradley Smoker.

Construction

Brushed Stainless Steel

Dimensions

590 x 350 x 225 mm

Weight

4.54 kg

Power

240 Volts 50 hz - 2.5A

CE *Approved*

Consumables

Burns Bradley Flavour Bisquettes, one every 20 minutes, before extinguishing thus ensuring a clean smoke - the secret to great food smoking.

Unattended operation for up to 8 hours, at a consumable price of under £1 / hour.

This product comes with one BT5FV60 Five Flavour Variety Pack of bisquettes - 4 hours each of Apple, Maple, Hickory, Cherry and Special Blend.

Gaurantee

Twelve months against defects in workmanship and materials.

Distributed in UK and Ireland by

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