

FEATURING
BRADLEY ORIGINAL 500w FOOD SMOKER

Our classic food smoker that changed the game.

The Bradley Original Food Smoker changed the food smoking game more than a decade ago, establishing Bradley as the world's finest food smoker designer and manufacturer. This simple, durable unit has helped tens of thousands of foodies master the art of food smoking.

The Original Food Smoker was designed as a pure food smoking system, cooking and smoking food "low and slow" to deliver consistently delicious food with pure smoke taste thanks to Bradley's CleanSmoke™ Technology!



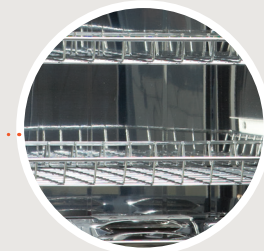
BISQUETTE CHAMBER
Holds up to 9 hours of Smoking Bisquettes



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 ORIGINAL FOOD SMOKER

4-rack, 76L, 500w Heat **BS611**

BRADLEY ORIGINAL FOOD SMOKER XLT

6-rack, 108L, 500w Heat **BS815XLT**



ACCESSORIES
SOLD SEPARATELY



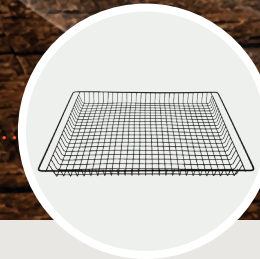
Cold Smoke Adapter

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**



SMOKE DIFFUSER

Collects and dispenses grease while distributing smoke evenly within the unit



HEATING ELEMENT

500w replaceable heating element



BISQUETTE CONVEYOR

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



TEMPERATURE DIAL

Allows user to adjust temperature to suit virtually any food



BISQUETTE ADVANCE BUTTON

Gives user ability to advance Bisquettes to suit their smoking style

