

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 **BS611EU**

## BRADLEY ORIGINAL FOOD SMOKER XLT

6-rack, 108L, 500w Heat **BS815XLTCE**



ACCESSORIES  
SOLD SEPARATELY



### Cold Smoke Adapter

SKU: **BTCOLD**



### Cover For Each Size

SKU 4 Rack: **BTWRC**  
SKU 6 Rack: **BTWRC6**



### 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