



Bradley Professional P10 Food Smoker

Cook Tool User Manual

Whether you're a professional chef or a weekend warrior the Bradley Cook Tool has been designed for every day users to upload their smoking recipes with ease across multiple P10 Food Smokers.

BRADLEY SMOKER... DELICIOUSLY SIMPLE!



Downloading The Cook Tool

1. Visit BradleySmoker.com/product/2019-digital-6-rack-smoker
2. Download the "CookTool" zip file (CookTool.zip)
3. Unpack the "CookTool.zip" file by right clicking the file and selecting "Extract All..." A new folder or file will appear.
4. Click on the "Tool.exe" file and run the program. This will launch the Bradley Cook Tool.

Default username is: Admin
Default password is: 12345

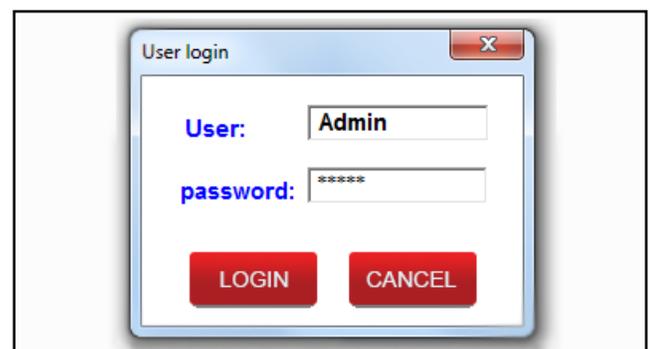
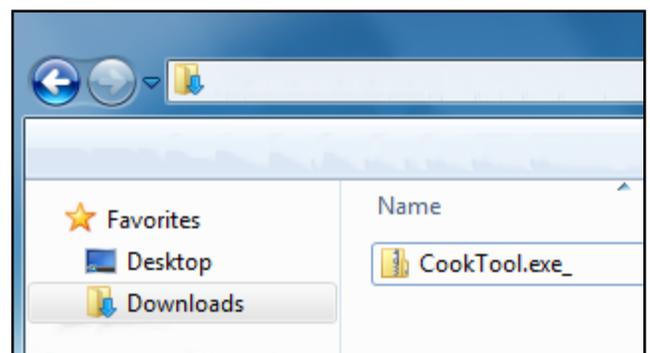
Important Notes

The Cook Tool is not available for Mac users at this time.

The Cook Tool can generate a total of 50 unique Recipes with 25 steps in each. Every step, has 4 commands.

- Files generated by the Cook Tool are password protected, and can not be edited without the password.
- If you change the default password to a new password and have misplaced it, you will need to generate a new recipe sequence file entirely.

SPECIFICATIONS	DOWNLOAD MANUALS
	<ul style="list-style-type: none">• P10 Pro Smoker Brochure• P10 Pro Smoker Manual• Cook Tool Software File Download





Generating Recipe Sequences

The Bradley Cook tool can generate a total of 50 unique Recipes with 25 Steps in each.

1. Name your Recipe Sequence (Eg. Smoked Fish)
2. Add a note about your Sequence (Eg. Use Alder wood bisquettes to smoke for 3 hours)
3. Create a Step.

Each Step has a total of 4 commands: Smoke Time, Cook Time / Cook Temperature, Probe 1 Target Temperature, and Probe 2 Target Temperature.

Each command can be toggled either On or Off by clicking the icons located at the bottom of the Step's window.

When toggling a command On, the numbers below the command's name in the Step's window will change from grey to blue.

To increase or decrease each command's Time or Temperature, simply click the green plus button or red minus button located below the numbers of each command.

To add or remove an entire Step, press the green plus button or red minus button located at the bottom of the Step's window.

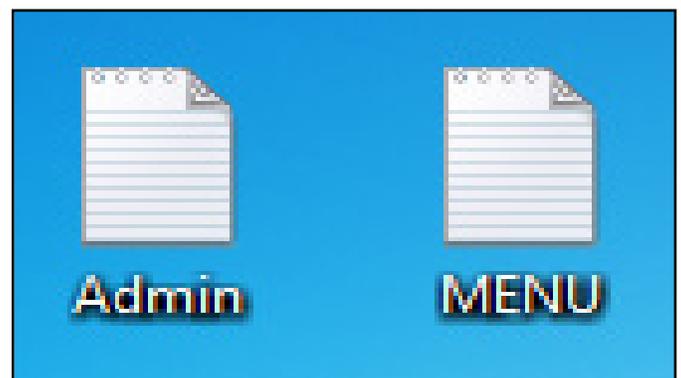
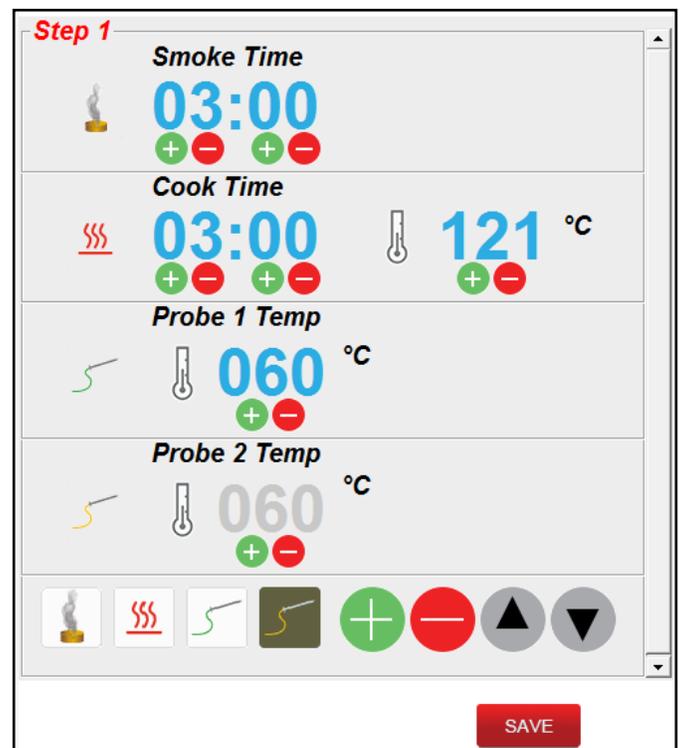
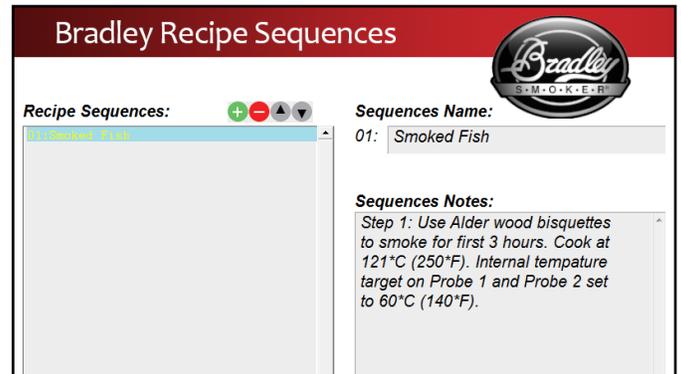
4. Once you have created your Recipe, click the red save button located at the bottom of the Step's window.

The Bradley Cook Tool will generate two files: Admin.txt and Menu.txt

Admin.txt file can be edited by the Bradley Cook Tool
MENU.txt file readable only by the P10 Food Smoker

Both files are password protected.

Default username is: Admin
Default password is: 12345





Uploading Your Recipe To The P10

Instructions for the Bradley P10 Professional Food Smoker.
Model: BS1019

1. Power on your P10 Food Smoker.
2. Upload only the MENU.txt file generated by the Bradley Cook Tool, into a blank USB memory stick*
3. Insert the USB memory stick* into the USB port located on the left side panel of the P10 Food Smoker.
4. Press and hold the Recipe Menu button for 5 seconds until the display on the front of the unit shows EEEE.

The P10 Food Smoker will now begin to download the Recipe Sequence (MENU.txt file).

All previous Recipe files stored on the P10 will be overwritten.

Do not power off your food smoker during the download process.

5. Once the download is complete, the P10 Food Smoker will display the current internal temperature.
6. Remove the USB memory stick from the USB port, and place the protective USB port cover back into the unit.
7. Place your desired food into the P10 Food Smoker, and insert the temperature probes.
8. Press the Recipe Menu button once, then use the selection wheel to select your recipe.
9. Press the selection wheel to confirm the Recipe, your P10 Food Smoker will start automatically.

* USB flash drives, data drives, hard drives, and solid state drives are not compatible with the Bradley P10 Professional Food Smoker Model BS1019. Improper usage of the USB port to either charge a device or draw power through the unit, can cause serious damage.

