



FOUR EASY-STEP START-UP PROCEDURES FOR THE 4 & 6-RACK ELECTRIC SMOKER **

***Before cooking food for the first time, season the smoker cabinet: fill the drip bowl half-full with water, load 5 bisquettes, press On/Off Smoker, set Smoker Timer Set for 1 hour, press On/Off Oven, set Oven Temp Set to 150°F (66°C), and set Oven Timer Set for 1 hour.*

(Before starting, please familiarize yourself with the component diagrams on the back)



Bradley 4 & 6-Rack Electric Smokers

STEP 1

Cabinet Prep & Setup

- **Position Internal Accessories:** Place the cooking racks, drip tray (with “V” shape facing down), and bottom rectangular tray inside the cabinet.
- **Fill Water Bowl:** Fill the drip bowl half-full with fresh water and center it on the bottom rectangular tray to catch extinguished bisquettes.

STEP 2

Program Smoke Generator

- **Connect Cables:** Ensure the sensor cable and short jumper cord are securely connected between the Smoke Generator and Smoker Tower. Plug the long power cord into a dedicated outlet.
- **Load Bisquettes:** Fill the feeder tube with your chosen Bradley Flavor Bisquettes®.
- **Set Damper:** Open the vent damper at the top of the smoke tower.

STEP 3

Load & Start Cooking

- **Turn Generator ON:** Press the On/Off Smoker button on the left panel.
- **Advance Bisquette:** Press the >>> Wood button to cycle a bisquette onto the burner plate (press twice to advance the first bisquette completely onto the burner).
- **Set Smoke Time:** Press Smoker Timer Set and use the arrow buttons to set your total smoke duration.

STEP 4

Program Oven Controls & Start Cook

- **Turn Oven ON:** Press the On/Off Oven button on the right panel.
- **Set Cooking Temperature:** Press Oven Temp Set and use the arrow buttons to enter your target cabinet temperature.
- **Set Cooking Time:** Press Oven Timer Set and use the arrow buttons to enter your cook duration.
- **Preheat & Load Food:** Allow the cabinet to reach target temperature, then place your food onto the cooking racks.

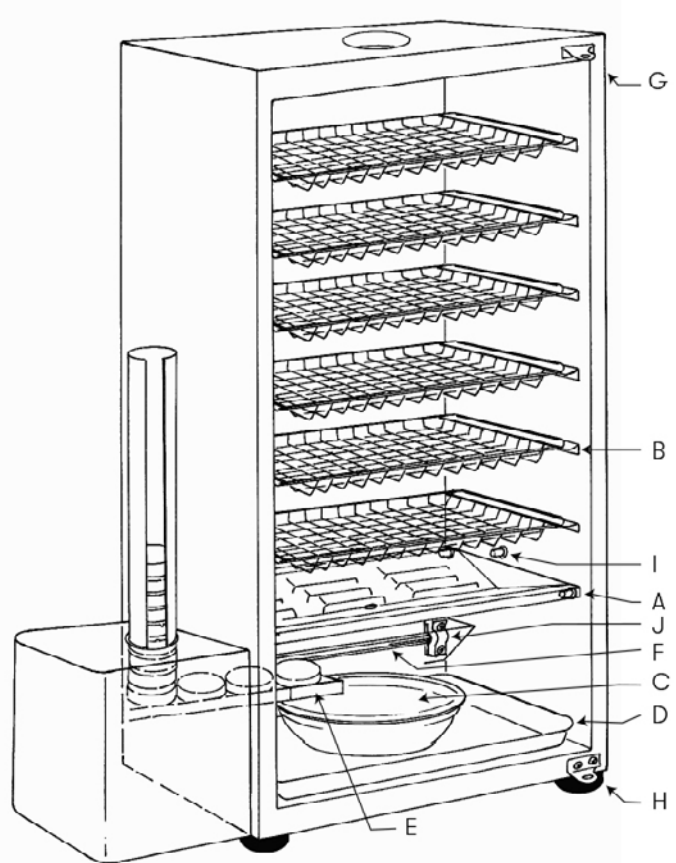
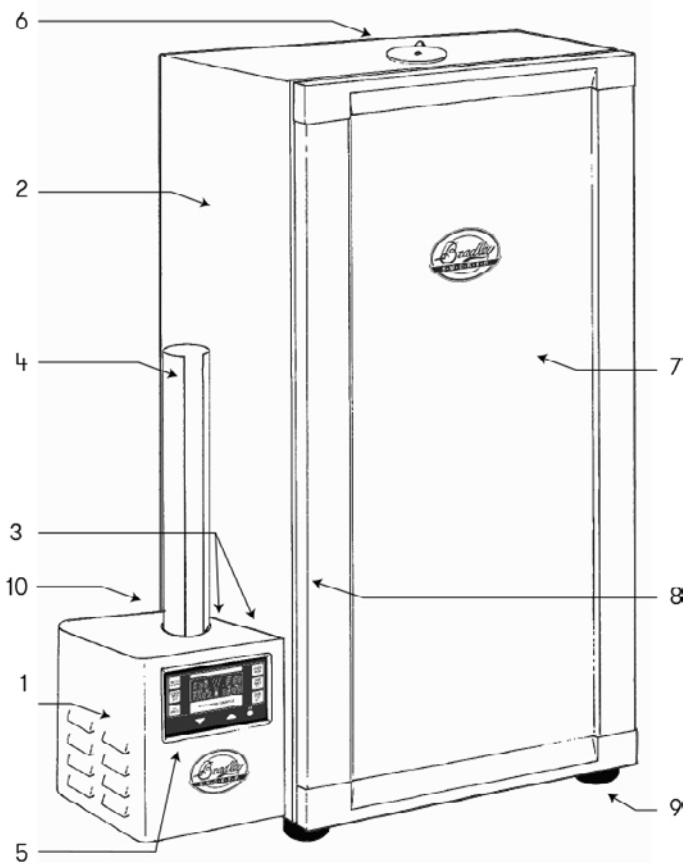
Quick Tips & Important Notes

- **Water Bowl Maintenance:** Empty drip bowl every 2 to 3 hours of burnt wood bisquettes and refill with fresh water.
- **Airflow Management:** Never close the top damper completely while smoke is active; proper ventilation prevents bitter creosote buildup on food.
- **Automatic Bisquette Cycle:** Once running, the generator automatically advances a new bisquette every 20 minutes.
- **Dedicated Power Circuit:** Plug the smoker into its own wall outlet to prevent voltage drops that cause uneven cabinet temperatures.

“Exceptional results can only be achieved with quality equipment, quality ingredients, patience, and a little love.”

Once you’ve completed all four steps, you’re good to go.

Happy Smoking!



External Components

- | | |
|-----------------------------------|--|
| 1. Digital Smoke Generator | 6. Damper |
| 2. Smoke Tower | 7. Door |
| 3. Generator Supports (not shown) | 8. Door Seal |
| 4. Feeder Tube | 9. Rubber Feet |
| 5. Digital Display Panel | 10. Sensor Cable, Short Power Cord & Long Power Cord (not shown) |

Internal Components

- | | |
|---|------------------------|
| A. Drip Tray | F. Heating Element |
| B. Cooking Racks (4 or 6) | G. Top Door Hinge |
| C. Drip Bowl | H. Lower Door Hinge |
| D. Bottom Rectangular Tray | I. Brass Pin |
| E. Bisquette Burner (Bisquettes not included) | J. Porcelain Insulator |

Technical Specs

Weight	4-Rack: 28 kg • 6-Rack: 32 kg	Exterior Construction	Powder Epoxy Steel
Dimensions	4-Rack: 15"W X 11.5"D X 25.5"H 6-Rack: 15"W x 11.5"D x 33"H	Cooking Element Watts	500
Rack Size	4-Rack: 2288 square inches 6-Rack: 3432 sq. inches	Smoking Element Watts	125
Smoking Area	4-Rack: 19" HT usable smoking area above drip tray 6-Rack: 26.5" HT usable smoking area above drip tray	Power	120 V 50 - 60 Hz, 5.5 Amps (European: 240 V - 50 Hz) ETL & CE Listed
Rack Area	4-Rack: 572sq" (4 X 11 X 13) 6-Rack: 858sq" (6 x 11 x 13)	Maximum Temperature	280°F
Interior Construction	Polished Stainless Steel	Minimum Temperature	Subject To Ambient Temperature
		Digital Controls	Smoke, Temperature, Time
		Racks Capacity	4- & 6-Racks (11" X 13" Cooking Space Each)



If you have any questions, feel free to email us at support@bradleysmoker.com.

bradleysmoker.com