



FOUR EASY-STEP START-UP PROCEDURES FOR THE BRADLEY SMOKER ELECTRIC GRILL / SMOKER **

***Before cooking food for the first time, season the appliance: Turn the temperature to medium heat and run for one hour to burn off manufacturing residues and establish an initial protective coating.*

STEP 1

Appliance Prep & Water Tray Setup

- **Clean & Install Grates:** Clean the main grate, stackable grate, water tray, and drip tray, then place the grates inside the appliance.
- **Fill Water Tray:** Pull out the water tray and fill it with fresh water up to the indicated fill level line.
- **Position Drip Tray:** Insert the drip tray back into its slot.

STEP 2

Load Bisquettes & Connect Power

- **Load Feeder Tube:** Open the rear cover and fill the feeder tube with your desired Bradley Flavor Bisquettes®.
- **Connect Power:** Insert the power cord into the smoker receptacle and plug the unit into a dedicated grounded 110V–120V outlet.
- **Power ON:** Turn on the main power switch located at the back/side of the unit.

STEP 3

Set Temperature

- **Set Operating Mode & Temp:** Turn on the power and smoke switch on and set your desired cooking temperature (Range: 104°F–500°F / 40°C–260°C).

STEP 4

Preheat & Begin Cooking

- **Preheat Burner:** Allow 15–20 minutes for the bisquette burner to reach full operating temperature and advance wood to produce clean smoke.
- **Load Food:** Once the unit reaches your target temperature, place food onto the main and stackable grates, then close the lid securely.

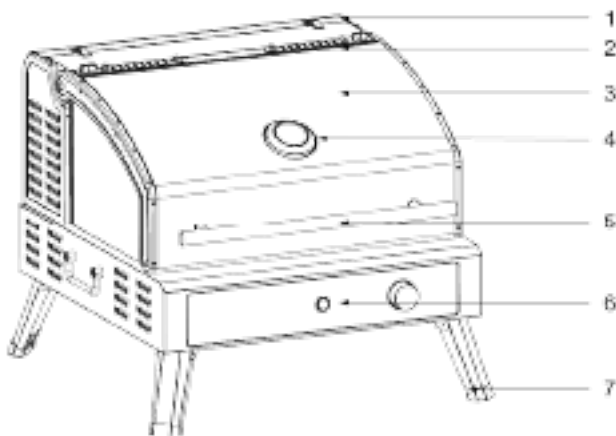
Once you've completed all four steps, you're good to go.

Happy Smoking!



**Bradley Smoker Electric
Grill / Smoker**

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

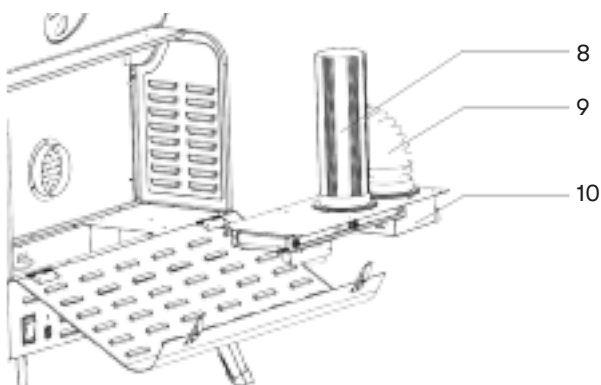


Components

1. Bisquettes® compartment door
2. Vent Damper
3. Hood
4. Thermometer
5. Handle
6. Control panel
7. Feet

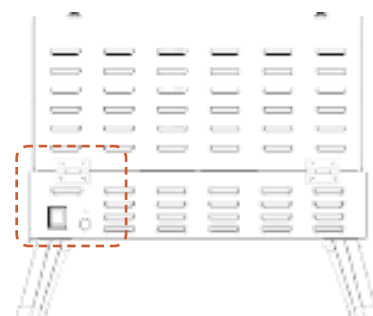
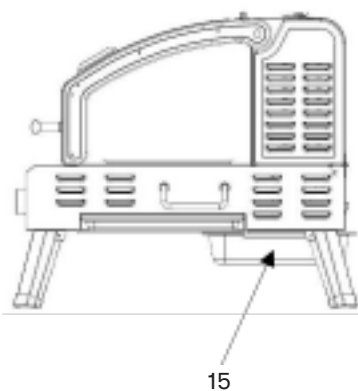
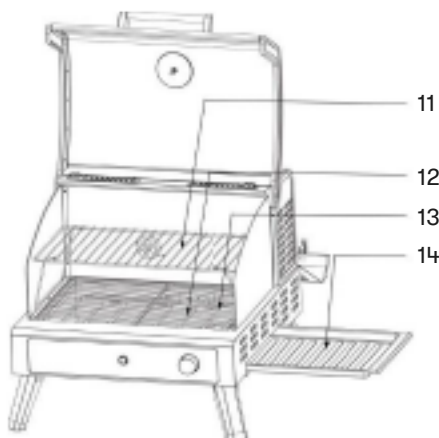
Important Safety Precautions

- Use precautions during user maintenance.
- The Bradley Electric Grill /Smoker must be maintained and cleaned after each use.
- Unplug the Power from the wall outlet before commencement of any maintenance or cleaning.
- Do not immerse Bradley Electric Grill / Smoker in water.
- Do not spray the inside of Bradley Electric Grill /Smoker with any kind of appliance cleaner.
- Do not spray or clean the Bradley Electric Grill /Smoker with excessive amounts of water. Instead, use a damp cloth.
- Do not cover or seal the Racks or Drip Tray with aluminum foil, this can cause severe damage to your Bradley Electric Grill / Smoker.
- Do not leave unattended when in use.



Internal Components

8. Bisquettes® Feed tube
9. Smoke Outlet Pipe
10. Bisquettes® Burner
11. Food Rack
12. Heat Element
13. Grill Rack
14. Oil drip tray
15. Water Tray



The power cord plug and on/off switch are located on the back right side of the unit.

Technical Specs

Weight	44.4lb
Rated Power	110V-120V, 60hz
Bisquette Burner	120V @ 200W
Internal Volume	45L
Total Racks	2 (Main Grate + Stackable Grate)

Smoker Internal Operating Temperature Range	40°C – 260°C / 104°F – 500°F
Outside Temperature Operating Range	-20+2° C~ 50+2° C/ -4°F~ 122°F
Storage Ambient Temperature	40°C ~ 60°C/ -40°F~ 140°F
Smoking Element Watts	120V @ 1300W (4,400 BTUs)



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

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