



THREE EASY-STEP START-UP PROCEDURES FOR THE ORIGINAL 4-RACK ELECTRIC SMOKER **

***Before cooking food for the first time, season the smoker cabinet: set the temperature dial to Medium (~6 o'clock position), preheat to 150°F (66°C), and run smoke for approximately 1 hour (or until bisquettes run out).*

(Before starting, please familiarize yourself with the Component Diagram on the back page)



Bradley Original 4-Rack Electric Smoker

STEP
1

Cabinet Prep & Setup

- **Clean & Insert Accessories:** Clean the racks, drip tray, drip bowl, and rectangular tray, then place them into the smoker.
- **Fill Water Bowl:** Fill the bowl with water until it is half full.

STEP
2

Preheat Bisquette Burner

- **Plug In:** Plug your Bradley Smoker into its own designated electrical outlet.
- **Load Bisquettes:** Load the feeder tube with 5 Bradley Bisquettes®.
- **Open Damper:** Open the damper at the top of the smoke tower.
- **Power On Generator:** Turn on the Smoke Generator using the Generator ON/OFF switch (11).
- **Preheat Burner:** Allow the bisquette burner to preheat for 20 minutes.
- **Advance Bisquette:** Press the Bisquette Advance Button (6) until a bisquette rests on the burner plate (F).

STEP
3

Load & Start Cooking

- **Refill Feeder Tube:** Top off your bisquette feeder tube with additional bisquettes for your cook.
- **Preheat Oven:** Turn the temperature dial to preheat the smoker cabinet to your desired cooking temperature.
- **Load Food:** Place your food onto the cooking racks and insert them into the cabinet.
- **Adjust Damper:** Set the top damper to your desired opening size.

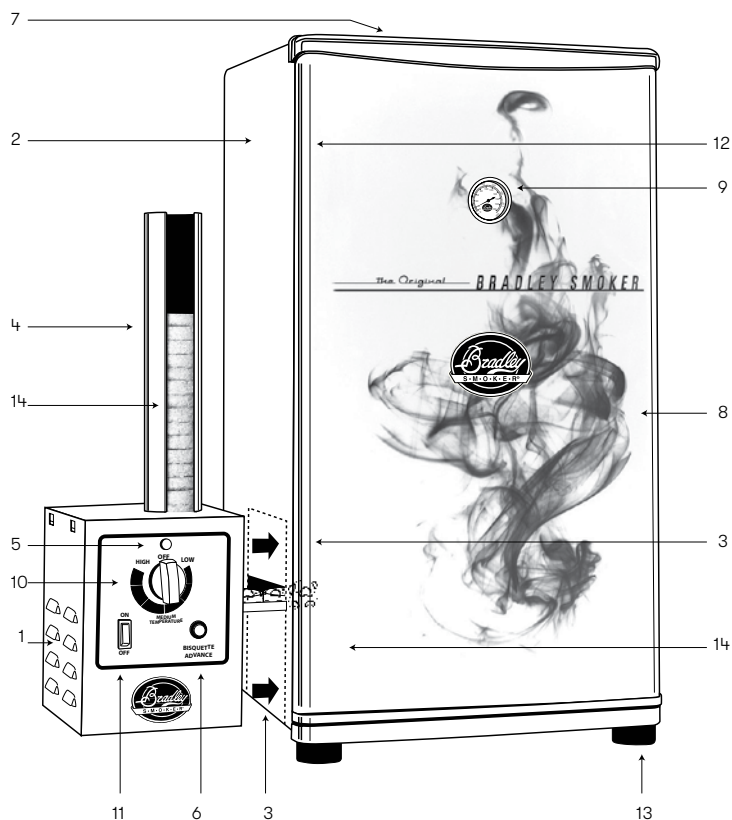
Quick Tips & Important Notes

- **Damper Airflow:** Never close the top damper all the way while smoke is actively running. Proper airflow is essential for smoke quality.
- **Power Supply:** Always connect the smoker to a dedicated circuit to ensure consistent heater performance.
- **Component Reference:** Refer to the back of this guide for diagram numbers (Generator Switch #11, Advance Button #6, Burner Plate F).

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

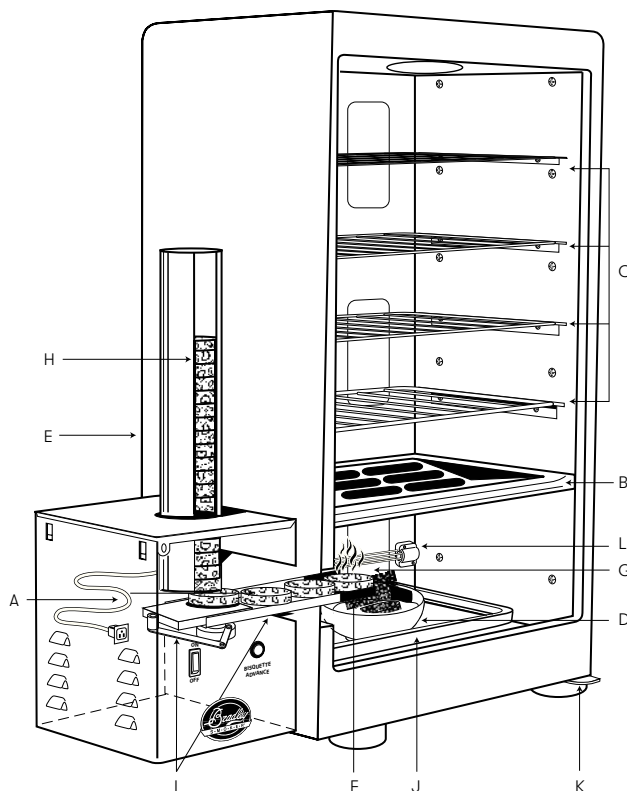
Once you've completed all three steps, you're good to go.

Happy Smoking!



External Components

- | | |
|------------------------------------|--|
| 1. Smoke Dial Generator | 8. Door |
| 2. Smoker Tower | 9. Thermometer |
| 3. Generator Supports | 10. Thermometer Heat On/Off Control Dial |
| 4. Feeder Tube | 11. Generator |
| 5. Smoke Generator Indicator Light | 12. Door Seal |
| 6. Bisquette Advance Button | 13. Rubber Feet |
| 7. Damper with handle (not shown) | 14. Bisquettes® (not included) |



Internal Components

- | | |
|--|--------------------------------------|
| A. Long Power Cord | G. 500 Watt Heating Element |
| B. Drip Tray | H. Flavor Bisquettes® (not included) |
| C. Cooking Racks | I. Drive Guide |
| D. Drip Bowl | J. Bottom Rectangular Tray |
| E. Short Power Cord (not shown) Connects Generator | K. Door Hinge |
| F. Bisquette Burner | L. Porcelain Holder |

Technical Specs

Weight	27 Kg
Dimensions	15"W X 11.5"D X 25.5"Ht
Smoking Area	19" HT usable smoking area above drip tray
Rack Area	572sq" (4 X 11 X 13)
Interior Construction	Polished Stainless Steel
Exterior Construction	Powder Epoxy Steel
Cooking Element Watts	500W

Smoking Element Watts	125W
Power	120 V 50 - 60 Hz, 5.5 Amps (European: 240 V - 50 Hz) ETL & CE Listed
Maximum Temperature	250°F
Minimum Temperature	Subject To Ambient Temperature
Racks Capacity	4 Racks (11" X 13" Cooking Space Each)



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

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