

Bradley Smart Smoker App User Guide

Contents

1. Safety Notes
2. Launching the Bradley Smart Smoker™ App
3. Establishing the Bluetooth® connection
4. Main screen explained
5. Adjusting time and temperature for the oven
6. Adjusting time for the smoking cycle
7. Choosing preselected cooking options
8. Setting the alerts for meat probes
9. Choosing the temperature reading between °F and °C
10. Viewing the cooking graph
11. Alarms explained
12. Viewing Recipes and Owner's Manual online

1. Safety Notes

- a) Never leave your smoker unattended.
- b) Only one smart device at the time can connect to the Bradley Smart Smoker™ at a time.
- c) You have to initiate the cooking cycle from the Bradley Smart Smoker™ first before the app can take control on the Bradley Smart Smoker App™.
- d) For your safety, please refill the water bowl every 2 hours.

2. Launching the Bradley Smart Smoker™ App

- a) Download and launch the Bradley Smart Smoker™ App.



- b) The app will launch and search for the device (the smoker).
- c) If the device is not found, the app goes into display mode.

NOTE: In display mode you can browse all the tabs and read the recipes and the manual. Since the device is not connected the Start button will not activate the cycle.

3. Establishing the Bluetooth® Connection

- a) After the app is launched, plug in your Bradley Smart Smoker™.
- b) Press the power button located at the bottom left side of the smoker touch screen.
- c) When the generator powers up, the Bradley logo on the app changes to the Bluetooth logo.
- d) By pressing on the Bluetooth logo, the pin code request screen will appear.
- e) Obtain the pin code from the Bradley Smart Smoker™ by pressing on the Bluetooth logo at the bottom of the touch screen.
- f) Enter the 5-digit pin code to your smart device and press OK.

NOTE: After successful connection, you are still on display mode. You have to initiate the cooking cycle from the Bradley Smart Smoker™ first, before the app can take control.

4. Main screen explained

The main screen includes:

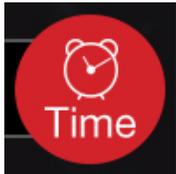
- a) Oven tab



- b) Smoke tab



- c) Temperature and time selection



- d) Meat pre-sets cooking tab



- e) Temperature visuals



- f) Access to recipes and manuals



g) Cooking graph



h) Start / Stop



i) Alert settings



5. Adjusting time and temperature for the oven

- a) After you have established your cooking cycle and temperature settings, and your smoker has started the smoking process, you can take control with your smart device.
- b) Choose the oven tab.



- c) To change the time and temperature for the oven, press Stop button to stop the cycle.
- d) On the rotary dial choose your desired temperature.
- e) Press the time icon and choose your desired cook time.
- f) Press Start button.
- g) When cycle has initiated, your rotary dial turns gray.

NOTE: To change the temperature or time you have to stop the cycle first.

6. Adjusting time for the smoking cycle

- a) After you have established your smoking cycle, and your smoker has started the smoking process, you can take control with your smart device.
- b) Choose the smoke tab.



- c) To change the time for the smoker, press the Stop button to stop the cycle.
- d) On the rotary dial choose your desired time.
- e) Press Start button.
- f) When cycle has initiated your rotary dial turns gray.

NOTE: To change the time you have to stop the cycle first.

7. Choosing preselected cooking options

- a) Connect your meat probe(s) to the generator front panel.
- b) Turn on the smoke tab or the oven tab.
- c) Press the meat pre-sets cooking tab.



- a) Choose the probe column you want to use (either Probe 1 or Probe 2).
- b) Choose the meat you are about to cook by sliding up or down on icon selection.
- c) Choose the doneness level by pressing medium rare, medium or well done.
- d) Slide the probe switch on.

NOTE: Probe settings are for your own guidance and reference only. Actual outcome may vary.

8. Setting the alerts for meat probes

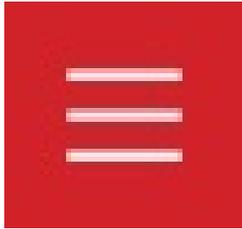
- a) After the meat probe cooking selection has been established you can set the notification alerts to let you know if the temperature has been reached. It is recommended to set the alarm 5-10 degrees below the set point. That gives you enough time to prepare yourself for serving the food.
- b) Press the alert button.



- c) Adjust the probe sliders to desired set points.
- d) Press Back Arrow to go back to the main screen.

9. Choosing the temperature reading between °F and °C

- a) Press the Menu button.



- b) Slide between the desired temperature units.

10. Viewing the cooking graph

- a) Press the graph icon.



- b) You can choose between three different graphs to display, by selecting between Probe 1, Probe 2 or Oven.
c) You can zoom into the graph by using the smart device two finger zooming command.
d) Press Back Arrow to go back to the main screen.

11. Alarms explained

- a) There are several alarms, reminders and warning notifications that could appear on the screen of your smart device and on the generator touch screen simultaneously.
- b) **WARNING - Cables Not Connected Properly**
This warning appears if your sensor cable between the generator or oven is not connected properly. Correct the cable and press OK on the smart device and on the touchscreen of the generator.
- c) **REMINDER – Please check and refill the water bowl**
This reminder appears every two hours. It is designed to alert you that the water bowl needs your attention. For fire safety, please discard the old bisquettes and refill the bowl with water every two hours.
- d) **WARNING – Please check your smoker, jammed bisquette**
This warning appears when the generator has detected a jam in the bisquette feed. Please turn off the smoker and disconnect the power. Detach the generator and investigate the cause of the jam.
NOTE: Always store your unused bisquettes in dry place. Failing to do so will let the bisquettes absorb moisture and expand in thickness, which will lead to jams in the feed system.
- e) **WARNING – The oven is too hot! Please check the oven**
In the unlikely and rare event this warning appears, the temperature has gone into the danger zone and reached 60 °F degrees above the maximum allowable temperature (320 °F). Please disconnect the power immediately and investigate the cause.

f) ***ALERT – Probe 1(2) 10° until target. Your food is almost done!***

This is just a pre-warning that gives you enough time to prepare yourself for serving the food.

g) ***ALERT – Probe 1(2) Your food is done. Enjoy!***

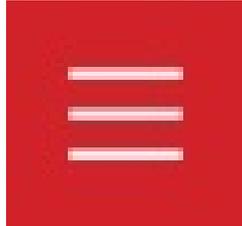
Start serving that good food.

h) ***WARNING – All the controls have been disabled. Please close the smoker door before continuing the operation***

When the smoker is powered up and the smoker door is opened this alarm will be displayed and the Bradley Smart Smoker™ App will be disabled for your safety. The door must be closed to resume smoking or cooking.

13. Viewing Recipes and Owner's Manual online

a. Press the Menu button.



b. Click on Recipe Book or Owner Manual.