

# Owner's Manual



## Bradley 6 Rack Capacity Digital Smoker Professional Series

120v – MODEL BS1019  
220-240v – MODEL BS1019CE



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Dear Sir or Madam,

*Revolutionary Smoking Technology for Household Chefs*

Welcome to the wonderful experience of backyard smoking and slow roast cooking. The Bradley Smoker is an insulated smoker oven designed to automatically generate a continuous flow of clean smoke. It is an outdoor electrical appliance that enables one to cook, roast, hot smoke, as well as cold smoke (with addition of ice) food with consistently superior results using minimal effort.

The Bradley Smoker is unique in that it produces smoke which is four times cleaner than traditional burn-box chips\* or wood pellets. Because it automatically extinguishes the spent bisquette, it prevents the formation of high temperature gases and acids. In addition, the Bradley Smoker meets both North American and European appliance standards.

There are different woods of the Bradley Flavor Bisquettes that are made especially for your smoker: Alder, Apple, Cherry, Hickory, Maple, Mesquite, Oak, Pecan, Special Blend and Whisky Oak. For recipe ideas, please have a look on the enclosed recipe booklet and on our website: [www.bradleysmoker.com](http://www.bradleysmoker.com).

We also suggest you try our Bradley Recipe Collection, Bradley Jerky Racks, Bradley Original Racks, Sausage Hooks, Weather Guard Covers, Caps, Aprons and the Bradley Digital Thermometer with meat probe that takes all the guesswork out of roasting and smoking meat.

I wish you great cooking and smoking for the years to come.

Sincerely,  
Wade Bradley

A handwritten signature in black ink, appearing to read 'Wade Bradley', with a stylized, cursive script.

*\*Based on studies and tests performed at The British Columbia Institute of Technology.*

# Table of contents

✓ Safety.....	Page 4-5
✓ General maintenance .....	Page 6
✓ External components .....	Page 7
✓ Internal components .....	Page 8-9
✓ Assembly instructions .....	Page 10
✓ How to season for the first time .....	Page 11
✓ Operating guidelines .....	Page 12
✓ Optimum use .....	Page 13
✓ Display functions .....	Page 14-18
✓ Firmware update .....	Page 19
✓ Before you call .....	Page 20
✓ Troubleshooting .....	Page 21-22
✓ Quick repairs .....	Page 23-27
✓ Specifications .....	Page 28
✓ Warranty .....	Page 29

# IMPORTANT SAFETY WARNINGS

## PLEASE SAVE THESE INSTRUCTIONS

### Read All Instructions Before Use

#### Basic Safety Precautions

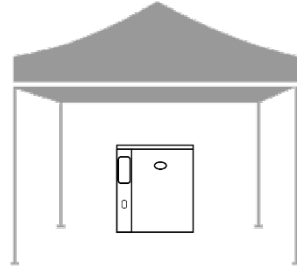
- Carefully read through assembly instructions to prepare smoker for use.
- Do not touch hot surfaces. Use handles or knobs.
- To ensure the smoker racks operate safely, correct placement of the racks between the side runners is imperative. This will ensure that during careful removal of the rack, hot food items should not slide out.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instructions concerning the use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Children less than 8 years of age shall be continuously supervised when around the appliance.
- Cleaning and user maintenance should not be made by children without supervision
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments is not recommended by the appliance manufacturer. May cause injuries.
- Do not modify your smoker from its original state. Modifying the appliance will nullify the warranty.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- The cord should be arranged so that it will not drape over the counter-top or tabletop where it can be pulled on by children or tripped over unintentionally.
- Do not place on or near a hot gas or electric burner or in a heated oven or grill.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug into the wall outlet. To disconnect, turn all controls to “off”, then remove plug from wall outlet.
- Do not use appliance for any other purpose other than intended use.
- Do not use any other type of wood other than Bradley Flavor Bisquettes®.
- Lift and move smoker with care to prevent strains and back injuries.
- Use caution when reaching into or around smoker.
- It is recommended that a fire extinguisher be placed near the smoker. Refer to your local authority to determine proper size and type of fire extinguisher.
- If extension cord is used, the marked electrical rating of it should be at least as great as the electrical rating of the appliance.
- If an extension cord is required, the cord must be an approved heavy duty cord and not over 1.85 m (6 feet) long.
- Outdoor extension cords should be used with outdoor use products and are surface marked with the suffix letter “W” and with a tag stating “Suitable for use with outdoor appliances”.
- CAUTION: risk of electric shock. Keep extension cord connection dry and off the ground.
- To protect against electric shock, do not immerse cord or plugs in water or other liquids.
- Properly dispose of all packaging.
- Use caution when assembling, operating, handling or cleaning your smoker as some edges on the metal parts may be sharp.

***Carefully read through Assembly Instructions to prepare smoker for its use on page 10***

# USE OUTDOORS ONLY

## ***Carbon Monoxide Hazard Warning***

- The use or combustion of Bradley Flavored Bisquettes in this product could expose user to chemicals such as carbon monoxide. Unventilated use will increase risk of serious health issues, up to and including death
- This appliance has IPX0 moisture rating. To avoid electrical shock it is required to be used outdoors only while being sheltered and 10ft (3m) away from overhead construction, walls or rails.
- Sheltered area must be well ventilated and protected from direct rain and wind.
- Smoker must be placed on hard level, non-combustible surface and away from any other combustible materials like roof overhangs and wall sidings.
- Care should be taken to avoid touching heating elements inside the oven.
- **WARNING:** The appliance and its accessible parts may become hot during use. Young children should be kept away unless continuously supervised
- Cleaning and user maintenance should not be made by children without supervision.
- Do not plug in the smoker until it is fully assembled.



### ***When in Use***

- Use only approved grounded electrical outlet.
- Use only existing temperature probes supplied with this oven.

### **Do not leave unattended.**

- Do not cover or seal the racks or drip tray with aluminum foil. This can cause severe damage to your smoker.
- Do not move smoker when in use.
- Do not exceed an internal cabinet temperature of 150 °C (300 °F)
- Always wear oven mitts or gloves to protect hands from burns. Do not wear loose clothing or allow hair to hang freely.
- Do not use packaging box to cover the smoker.
- Do not allow rainwater or snow to come in contact with smoker at any time.
- To avoid smoke and carbon monoxide poisoning, do not use product indoors, use in a well ventilated area.
- To avoid electric shock hazard, please use under a shelter or gazebo. Do not use during an electrical storm or in windy conditions. Do not use when raining or snowing.
- Do not use near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- Do not immerse in water.

**Empty water bowl every 2 to 3 hours of  
burnt wood bisquettes and refill with fresh water**

### ***After Each Use***

- Unplug smoker when it is not in use. See “Maintenance Procedures” section on page 6.
- Place extinguished Bradley Flavor Bisquettes® at a safe distance from all structures and combustible materials.
- Store the smoker in a dry covered place out of reach of children.
- Clean out any grease. Grease build up may cause fire.
- Do not steam clean or power wash this appliance.

# General Maintenance

*Refer to the External Components List & Internal Components List Diagrams pages 7-9*

## **Important Safety Precautions**

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

## **Maintenance Procedures**

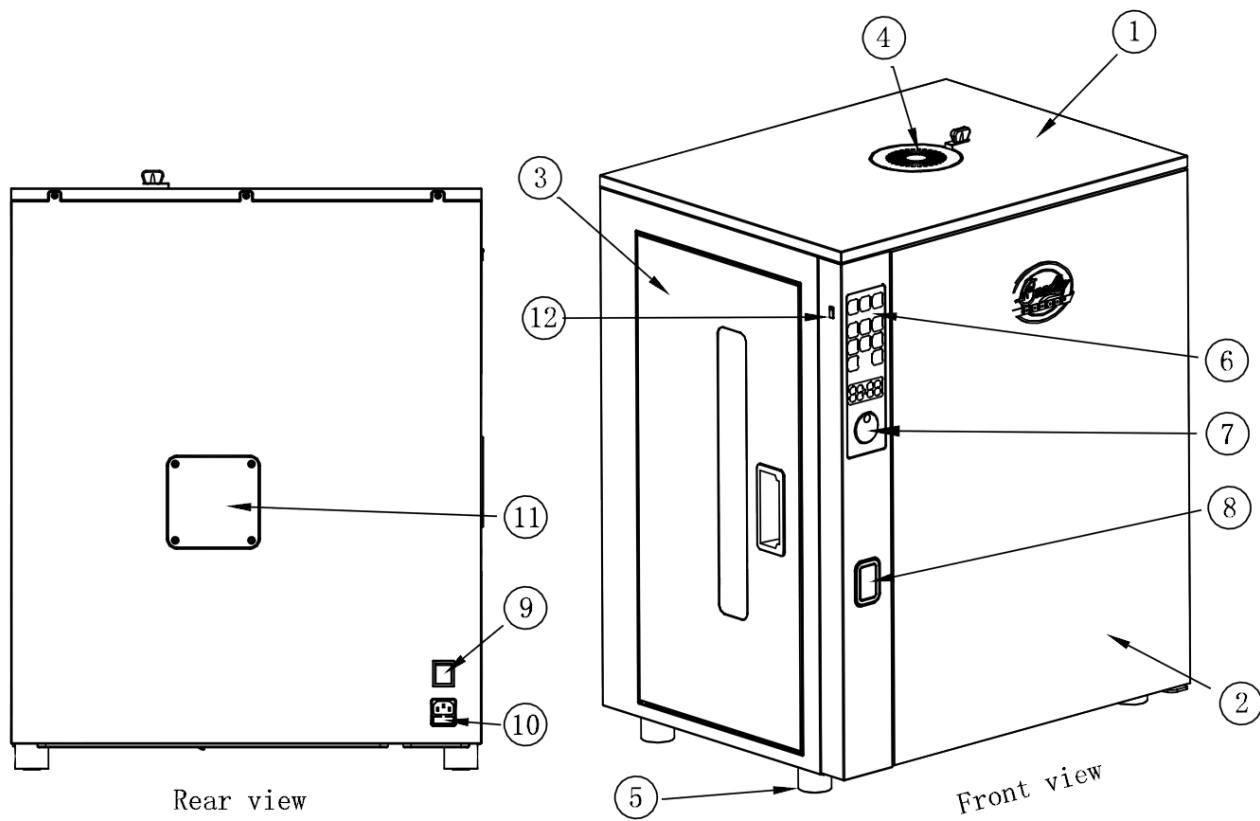
- Unplug the Long Power Cord before removing the Bisquette dispenser from the Smoker
- Use caution when handling and cleaning your smoker as some metal edges may be sharp.
- Clean out the Water Bowl. Dispose of all burnt bisquettes carefully as they may still be hot.
- Wash the Racks, Drip Tray and Renderings Bowl with hot water and dish detergent or put them in the dishwasher.
- Remove food particles and grease residue from the smoker. If the inside needs cleaning, wipe it with a damp cloth.
- *Note: The tower should have smoke or black residue on the inside. The more residues, the better the product will taste.*
- The Bisquette dispenser should be kept clean and free of wood chips and grease at all times. If loose wood chips have collected in the Bisquette dispenser, simply vacuum these particles away.

Refer to “Quick Repairs” on page 24 for removal of the bisquette dispenser.

- The Bisquette dispenser should be lightly scraped using a wire brush or scraper to remove any residue that has been left by the burning process.
- Clean the Damper (at the top of the Smoker) to ensure it is not stuck.
- Wipe the Door Seal with warm water and dish detergent to remove any leftover residues and food particles.
- Wipe the Meat probes with warm damp towel to remove any leftover residues and food particles.
- *Note: The meat probes are not dishwasher safe*

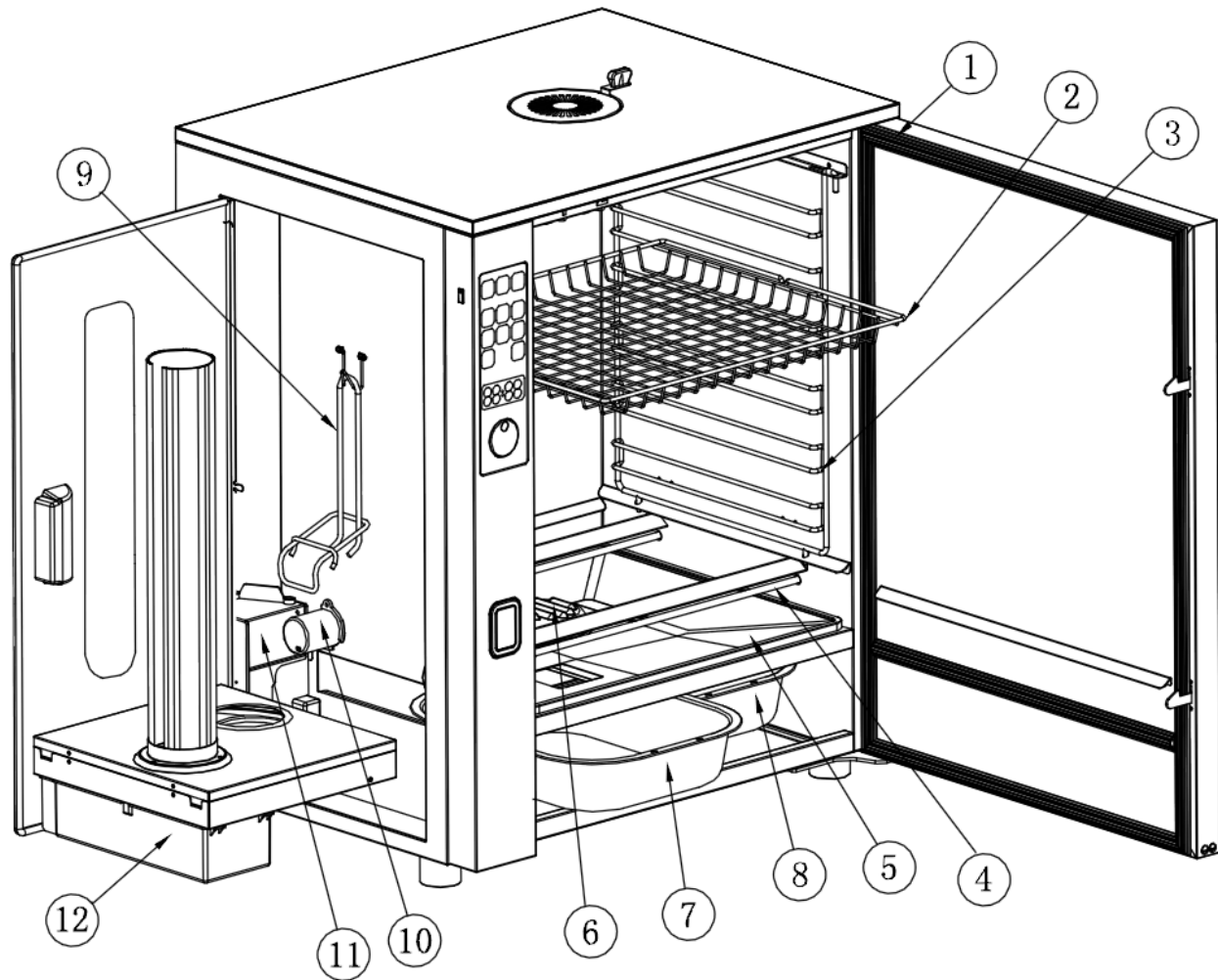
## **After Cleaning**

- Replace Racks, Drip Tray and Bowls into the smoker, making sure all parts are clean and dry.
- Insert the Bisquette dispenser back into the Smoke Tower.
- Make sure the Long Power Cord is kept unplugged when smoker is not been used.



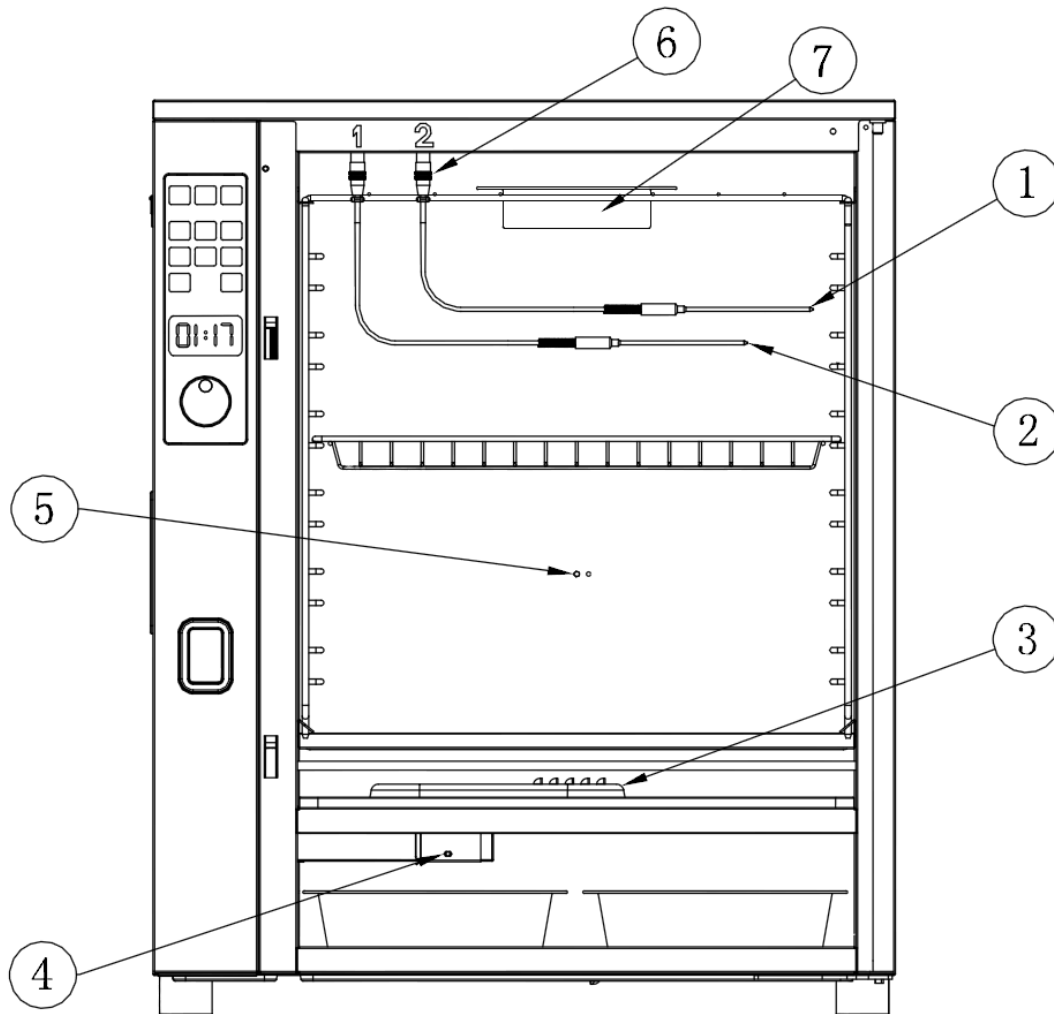
### ***External components***

1. Smoker cabinet
2. Front door
3. Bisquette dispenser (side) door
4. Chimney vent damper
5. Feet
6. Display panel
7. Rotary knob
8. Door open push button
9. On/OFF switch
10. Power receptacle
11. Sensor replacement cover
12. USB port



### ***Cabinet Internal components***

1. Door seal
2. Grill rack (4 included)
3. Shelving for grill rack
4. Heating element
5. Drip tray
6. Smoke diffuser
7. Water bowl
8. Renderings bowl
9. Lifting hook
10. Removable heating element cover
11. Wire harness removable cover
12. Bisquette dispenser



***Cabinet Internal components continued***

1. Meat probe 1
2. Meat probe 2
3. Smoke diffuser
4. Bisquette dispenser fastening screw.
5. Internal temperature sensor
6. Meat probe wire connector
7. Condensation bowl with rack

# Assembly Instructions

## ***How to assemble 6 Rack Bradley BS1019 (CE-EU) Professional Series smoker***

Remove smoker from box.

Take all packaged parts out of smoker.

Remove all protective packaging materials from parts.

Set the smoker on firm base; stand or on table.

Open the cabinet door and remove all the internal protective packaging materials

Untie the plastic holding the grill racks from rack shelves.

Remove all the racks, trip tray, smoke cover, water bowl and rendering bowl to clean the cabinet from remaining plastic residues.

Re-install all the components when plastic and packaging have been removed and cabinet has been cleaned from the debris.

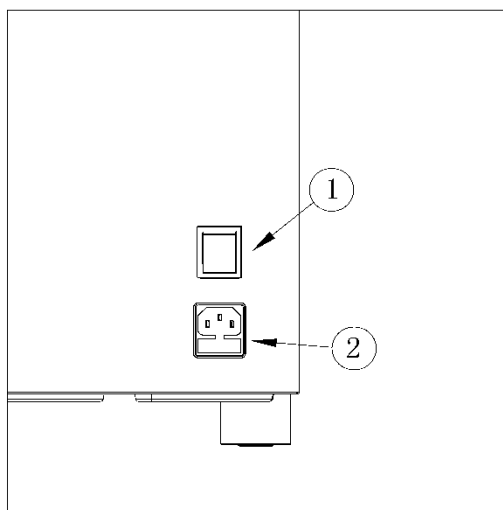
## ***Handling of Packaging***

All packaging should be discarded as per the regulations in your area.

Packaging box should not be used as a cover when smoker is in use.

## ***Electrical Connection Set-Up in this order***

1. Plug the supplied power cord to the back of the smoker socket (2).
2. Plug the other end of the power cord to the wall socket.
3. Turn on the main power switch (1).



### **CAUTION**

TO ENSURE CONTINUED PROTECTION AGAINST RISK OF ELECTRICAL SHOCK CONNECT TO PROPERLY GROUNDED OUTLET ONLY

### **CAUTION**

DISCONNECT FROM POWER OUTLET BEFORE CLEANING OR SERVICING  
DO NOT IMMERSE / DO NOT EXPOSE TO RAIN

This device complies with Industry Canada licence-exempt RRS standard(s). Operation is subject to the following two conditions: (1) this device may not cause, interference and (2) this device must accept any interference, including interference that may cause undesired operation of the device.

# Setting up the smoker for the first time for seasoning

Seasoning the Bradley Smoker® is an ongoing process, the more you use it, the better tasting your foods will be. Seasoning is mainly to remove the impartial smells from your smoker. The smell of your new Bradley Smoker® is not necessarily how you want your food to taste.

## Seasoning Method:

Slight wash your Racks, Drip Tray, Water Bowl and Renderings Bowl and place them back in smoker. Fill the Drip Bowl with water. Do not exceed the fill level marker.

Open the side door and fill the feeder tube with 6 Bradley Flavor Bisquettes®.

Plug the power cord to the back of the smoker. Plug the other end of the cord into its own designated outlet. Turn on the main power switch located at bottom right corner at the back of the smoker.

Your Smoker will be seasoned having reached 66°C (150°F) and smoked in for 2 hours.

Recommended seasoning time is 2 hrs or until Bisquettes are out.

*Please refer to display controls on page 14*

On main display choose appropriate smoke time, cook time and temperature settings.

When seasoning has completed discard the burnt bisquettes. You are now ready to use your smoker.

*\*Note: each Bisquette burns for 20 minutes.*

*Open the Damper at the top of the Smoker Tower.*

# Operating guidelines

## ***Getting started***

After seasoning, empty and refill the Water Bowl with water.

Place your food onto the cooking racks and load them into the smoker.

Set the damper at the desired opening. Do not close the damper all the way when the smoke is running.

Turn ON the Smoker by pressing the power switch.

Choose your desired temperatures and cook times.

*( please refer to display controls on page 14-18 )*

*Note: To get a more accurate temperatures of the food being smoked, use the meat probes.*

*Keep in mind that the ambient temperature and wind will affect the cooking temperature of the smoker*

“ Remember to clean your smoker after each use.”

## ***Doing Cold Smoke:***

- Use the smoke option only.
- Open the damper to its maximum.
- If outside temperature is too hot, use ice to keep the temperature around 32°C (90°F)

To avoid ice dripping, place the ice cubes into a plastic container or Ziploc bag and place it on the lower rack. Refill the ice once it's melted.

NEVER PLACE THE ICE LOOSELY ON THE RACKS

NEVER FULLY COVER THE RACK WITH ICE – IT WILL RESTRICT THE SMOKE FLOW

# Optimum use of your Bradley Smoker

Bradley Smokers are made to cook low and slow. Take your time and plan ahead as your smoker was designed to smoke slowly at a low temperature. By using this method, you will end up with a better taste and aroma.

Do not overfill your racks – always leave space to allow for constant airflow, otherwise your smoke will be trapped and won't circulate through the entirety of your unit.

To evenly cook or smoke food it is recommended to rotate racks up and down and front to back.

Smoking times and temperature will vary based on the following conditions:

- Ambient air temperature
- Amount of product in the smoker
- Internal temperature of product being smoked
- Displayed temperature readings are for reference only

NEVER fully close your smoker vent.

Empty and refill your water bowl every 2-3 hours

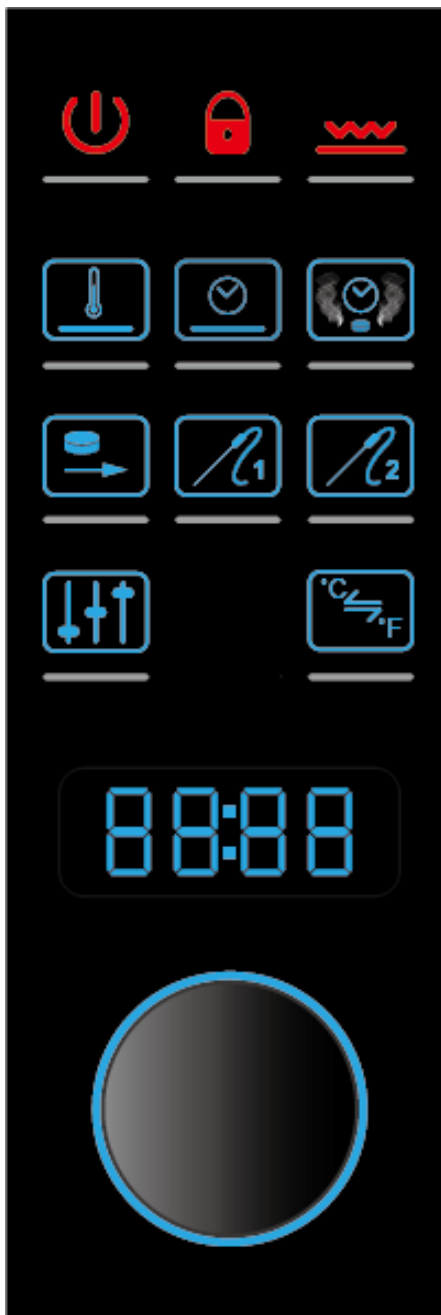
When cooking or smoking foods that are heavy with grease and fat, please place a pie plate or bowl directly under the food to catch as much of the rendering as possible. This will help to keep your Bradley Smoker clean and will extend the life of your smoker. It will also help to prevent the possibility of a grease fire. Do not let the food touch the wall of the smoker.

Always keep your smoker clean to increase the longevity of your unit.

*Note: Meat probes cables are not dishwasher safe.*

*Do not submerge the cables or connecting ends into water or liquid of any sort, this will permanently damage them.*

# Display Function Guidelines



POWER ON / OFF



CHILD LOCK



CABINET HEATING



TEMPERATURE ADJUSTMENT



COOK TIME ADJUSTMENT



SMOKE TIME ADJUSTMENT



BISQUETTE ADVANCE



MEATPROBE 1



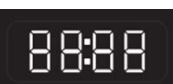
MEATPROBE 2



CUSTOM RECIPE



TEMPERATURE F / C



4 - DIGIT DISPLAY *\*Note: When icons are greyed out that means they are deactivated*



ROTARY SELECTION AND DIAL KNOB

# Display functions explained



## ROTARY DIAL / SELECTION

Select the function on the screen you want to adjust

Turning rotary dial clockwise will increase the settings on the 4 – digit display

Turning rotary dial counter clockwise will decrease the settings on the 4 – digit display

By pressing rotary dial the settings selection will be entered



## POWER ON / OFF

When power is turned on, the sound will beep once and power indication light will turn red and rotary knob indication light turns blue.

After a 5 second delay, the display will show the cabinet inner temperature and the bisquette dispenser advances one bisquette.

*\*Note: the display shows “OPEn” when door is in open state.*



## CHILD LOCK

The child lock will be activated if there is no activity from the screen within 1 minute. When the child lock is activated, all other keys are disabled.

To deactivate the child lock, press rotary dial for 3 seconds, alarm sounds once and the indication light will turn off.

To activate the child lock, press rotary dial for 3 seconds, alarm sounds once and the indication light will turn on.



## TEMPERATURE ADJUSTMENT

By pressing this indicator, the indication light will flash blue and the 4-digit display will show current cabinet temperature.

Rotate the rotary dial until the 4-digit display shows the desired target temperature.

Press the rotary dial to confirm the setting.

*\*Note: Adjustment will be cancelled if no confirmation is set within 5 seconds.*

*\*Note: After choosing the target temperature, the cook time needs to be selected. If the selection has not been made within 60 seconds the temperature selection will be canceled and the indication light will turn off.*



## COOK TIME ADJUSTMENT




By pressing this indicator, the indication light will flash blue and the 4-digit display will show flashing start time as 00:00.

Rotate the rotary dial until the 4-digit display shows the desired target time.

Press the rotary dial to confirm the setting. Count down time will begin.

*\*Note: Adjustment will be cancelled if no confirmation is set within 5 seconds.*

After the cabinet temperature has been selected, the heating elements will turn on and the

following indicators will be lit:   

*\*Note: to display the remaining cook time press the cook time adjustment indicator*

*\*Note: when the cook time counter has reached back to 00:00, the heaters will be turned off and alarm will sound for 1 minute.*

To cancel the alarm press the rotary dial

*\*Note: to cancel the cook time at any time press and hold the indication light for 3 seconds.*

The heating elements together with    indicators will be turned off.



## SMOKE TIME ADJUSTMENT

By pressing this indicator, the indication light will flash blue and the 4-digit display will show flashing start time as 00:20.

*\*Note: timer will display internal cabinet temperature if no confirmation within 5 seconds.*

Rotate the rotary dial in 20 min increments until the 4-digit display shows the desired target time.

Press the rotary dial to confirm the setting.

*\*Note: when the bisquette burner heats up to its operational temperature ( not adjustable ) the bisquette dispenser rotates ½ turn to deliver the bisquette. Count down time starts.*

*\*Note: to display the remaining smoke time press the smoke time adjustment indicator.*

*\*Note: every bisquette burns 20 minutes ( not adjustable ).*

*\*Note: reprogramming the smoke time will take effect after previous 20 minutes has elapsed.*

This eliminates unburnt bisquette.

*\*Note: when the smoke time counter has reached back to 00:00 alarm will sound for 1 minute.*

To cancel the alarm press the rotary dial

*\*Note: one minute before the end of the smoke timer, the bisquette burner will automatically turn off to avoid bisquette from over burning.*



## BISQUETTE ADVANCEMENT

To manually advance the bisquette, press the indicator, the indication light will flash blue and the turntable will rotate ½ turn. Withdrawing the new and discarding the burnt bisquette happens at the same time. Digital display shows “FEEd” during bisquette advancement. After the bisquette has been advanced digital display will show “dONE”

After turntable has completed the ½ circle, the turntable reverses slightly and the cabinet internal temperature will be displayed once again.

*Note: Water bowl must be emptied regularly every 2-3 hours. Otherwise bisquette jam can occur.*



## MEATPROBES 1 / 2

By pressing this indicator, the indication light will flash blue and the 4-digit display will show the current probe temperature.

*\*Note: If no confirmation occurs within 5 seconds, the 4-digit display will switch back to the cabinet internal temperature.*

Rotate the rotary dial until the 4-digit display shows the desired target alert temperature. Press the rotary dial to confirm the setting.

*\*Note: Adjustment will be cancelled if no confirmation is set within 5 seconds.*

When the meat probe reaches the desired alert setting, the indication light will flash blue and alarm will sound for 1 minute. To cancel the alarm press the rotary dial.

To cancel the meat probe adjustment, press and hold the rotary dial for 3 seconds.



## TEMPERATURE F / C

By pressing this indicator, the indication light will flash blue and the 4-digit display will show current temperature in °F or °C. Pressing the indicator once will change the unit.

*\*Note: conversion from °F to °C is calculated as follows: (°C) = (Fahrenheit (°F)-32) ÷1.8*



## CUSTOM RECIPE

*\*Note: Your Custom Recipe Menu sequences must be created in the Bradley Custom Recipe Menu App and downloaded to USB flash drive.*

*\*Note: do not power off the smoker during the update. After the update is completed the smoker will restart automatically.*

Copy the recipe file in .txt format to the root of the empty USB flash drive.

Insert the flash drive with copied program into USB port. *See page 19*

Press and hold this indicator for 5 seconds, buzzer will sound.

Smoker will connect to flash drive and digital display will show EEEE

When completed, remove the USB flash drive, insert the protective cover to USB slot and press the custom recipe indicator again.

Indication light will flash blue and the 4-digit display will show a flashing menu code 01.

Rotate the rotary dial until the 4-digit display shows the desired menu code from 01 - 50

Press the rotary dial to confirm the setting. After confirming the selection the smoker will run the desired program uploaded from the USB.

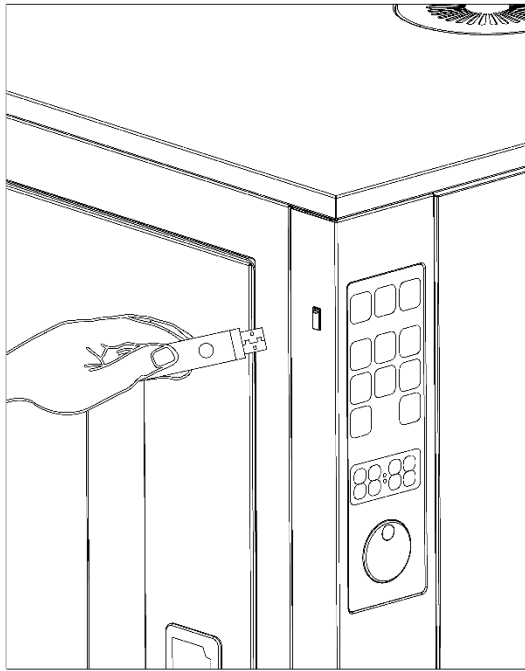
*\*Note: When a new recipe file has been created and copied into the smoker, all previous recipe versions will be erased.*

You can create a total of 50 Recipe Menus with 25 cook and smoke sequences in each. To download the Bradley Custom Recipe Menu app please go to:

<https://www.bradleysmoker.com/bs1019-custom-recipes>

# FIRMWARE UPDATE

Go to <https://www.bradleysmoker.com/product/2019-digital-6-rack-smoker/> (scroll to firmware tab) and download the latest firmware update and save it on USB flash drive.



Please follow these steps:

1. Press and hold recipe indicator for 3 seconds, buzzer will sound.
2. Insert the USB flash drive containing downloaded .bin file.
3. Power OFF the smoker for 3 seconds
4. Power ON the smoker. Smoker will read the flash drive.
5. During the updating process the display will show EEEE.
6. When the update is complete, the smoker will restart automatically and will display the new software version.
7. After the smoker restarts, you can remove the flash drive.
8. Insert the protective cover to the USB slot.

*\*Note: Do not power off the smoker during the update. Software version is displayed every time the smoker has been turned ON.*

# BEFORE YOU CALL

Before Calling Customer Service, please visit our Bradley Support page at:

<https://www.bradleysmoker.com/product/2019-digital-6-rack-smoker/> (scroll to the support tab)

Read this manual for troubleshooting information. Refer to the “Warranty” page for more information.

To reach a service representative, please be prepared with the model number and serial number prior to calling. The model and serial number can be found on the shipping box, at the front of the manual or at the back of the smoker cabinet.

We realize that you have made a considerable investment and we are dedicated to supporting you and your smoker so that you have many years of creative smoking.

Please don't hesitate to contact our Customer Support if you have any questions or in the unlikely event that your Bradley Smoker needs service. We are ready to assist you.









Please retain your invoice papers for warranty validation if service is needed.






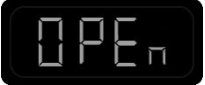
For warranty and customer services please call: 1 866-508-7514 (toll free)

# TROUBLESHOOTING

## ERROR CODES

To better help with trouble shooting, your smoker has a built in messaging system displaying the probable cause of error codes.

Error codes	Error meaning	Principal and Remedy
	HEAT ELEMENT FAILURE	<p>When cabinet temperature increase is less than 8 degrees during a 5 minute period and inner temperature is less than 80% from the set point value, the error code will be displayed with an audible alarm.</p> <p>Heating indicator  flashes. Press the rotary dial to cancel the alarm. Change the faulty heating element. See page 23.</p>
	BISQUETTE BURNER FAILURE	<p>If the burner temperature is less than 100 degrees and has increased less than 3 degrees within a 1 minute period the error code will be displayed with an audible alarm.</p> <p>Smoke time indicator  flashes. Press the rotary dial to cancel the alarm. Change the faulty heating element. See page 24.</p>
	PLEASE CHECK YOUR SMOKER, JAMMED BISQUETTE	<p>When turntable rotation has not been detected within 1 minute, the turntable will reverse for 10 seconds and will try to advance again. After 3 consecutive failed attempts the error code will be displayed with an audible alarm. Press the rotary dial to cancel the alarm. Clear the jammed bisquette.</p>
	THE OVEN IS TOO HOT! PLEASE CHECK THE OVEN	<p>In the unlikely event, when the cabinet internal temperature reaches past 180°C/356°F, the heating indicator  together with heaters will be turned OFF and the error code will be displayed with an audible alarm. The alarm can only be cancelled when temperature has dropped below 170°C/338°F by pressing the rotary dial.</p>
	CABINET TEMPERATURE SENSOR FAILURE	<p>When the smoker detects the sensor failure or loses the connection with it, the error code will be displayed with an audible alarm. Press the rotary dial to cancel the alarm. Check the sensor and its connections. To replace the sensor see page 25.</p>

	BISQUETTE BURNER TEMPERATURE SENSOR FAILURE	When the smoker detects the sensor failure or loses the connection, the error code will be displayed with an audible alarm. Press the rotary dial to cancel the alarm. Check the sensor and its connections. To replace the sensor see page 24
 	MEAT PROBE 1 /2 NOT CONNECTED	When the smoker detects a probe failure or loses the connection during the process, the error code will be displayed with an audible alarm. Press the rotary dial to cancel the alarm. Check the sensor and its connections.  <i>*Note: If sensor is not connected before starting the smoking process, no alarms will be displayed.</i>
	MEAT PROBE 1 NOT CONNECTED PROPERLY	When the system detects the partial resistance of the probe, the message will be displayed. Disconnect and reconnect the probe properly.
	MEAT PROBE 2 NOT CONNECTED PROPERLY	When the system detects the partial resistance of the probe, the message will be displayed. Disconnect and reconnect the probe properly.
	ALL THE CONTROLS HAVE BEEN DISABLED. PLEASE CLOSE THE DOOR BEFORE CONTINUING THE OPERATION	When the cabinet door becomes open, the message will be displayed. Cabinet continues functioning as programmed, but all the controls will be disabled. After closing the door, all the functions will be available again and the cabinet internal temperature will be displayed.

**When the food has reached to the set point or timer has elapsed display shows the following:**

Message on the display	Smoker actions
Food temperature probe 1 indicator flashing	Beeping sound only
Food temperature probe 2 indicator flashing	Beeping sound only
Time indicator flashing	Beeping sound and all heaters will turn off

# QUICK REPAIRS

Only an authorized technician may work on electrical repairs on this appliance.

Bradley Technologies Canada Inc. accepts no responsibility for any malfunction or damage which is caused by unsuitable electrical repairs.

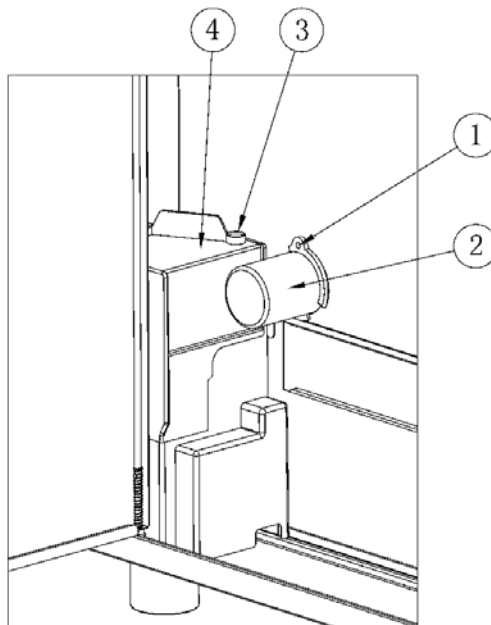
## Main heating element replacement



This error occurs when one or both of the elements are not supplying heat to the cabinet. The operating system compares the target set point with actual temperature. If the temperature is 8 degrees less than a target, the alarm will be displayed and beeping alarm will sound.

To Change the heating element follow these steps:

1. Turn off the power switch. See the Switch (9) location on page 7
2. Disconnect the power cable from the electrical outlet.
3. Ensure adequate time to cool down the smoker after use
4. Remove the phillips screw (1) located on top of the heating element cover (2)
5. Turn the heating element cover (2) counter clockwise and pull it gently out
6. Disconnect the electrical cable from the heating element
7. Pull the heating element out from it's socket



# QUICK REPAIRS

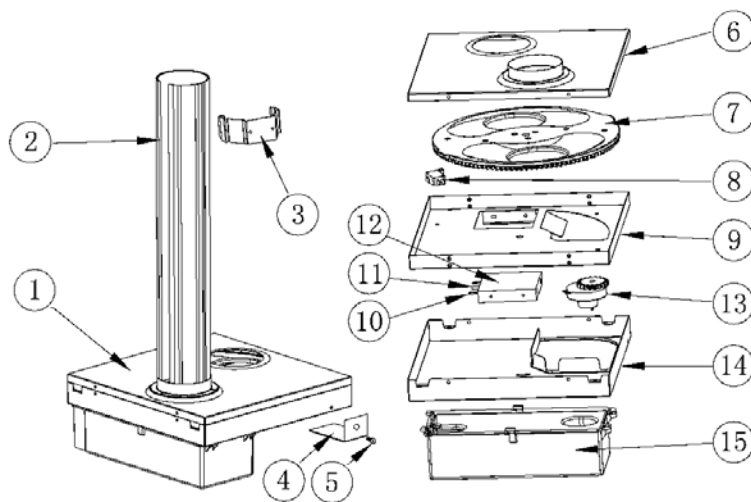
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## Bisquette burner and burner sensor removal

This error occurs when one or both of the elements are not supplying heat to the bisquette burner. If burner temperature is less than 100 degrees and or has increased less than 3 degrees, within 1 minute the alarm will be displayed and beeping alarm will sound.



1. Bisquette dispenser assembly
2. Feeding tube
3. Feeding tube support bracket
4. Slide rail\*
- \*located inside of the smoker cabinet*
5. Fastening screw
6. Bisquette dispenser cover
7. Turn table
8. Positioning switch
9. Bisquette dispenser middle plate
10. Bisquette heaters
11. Bisquette burner sensor
12. Bisquette burner plate
13. Drive motor
14. Bisquette dispenser bottom plate
15. Burner controller

To change the burner\* follow these steps:

1. Turn off the power switch. See the Switch (9) location on page 7.
2. Disconnect the power cable from the electrical outlet.
3. Ensure adequate time to cool down the smoker after use.
4. Remove the bisquettes and bisquette tube (2).
5. To loosen the bisquette assembly, remove the phillips screw (5) located in the cabinet ( page 9).
6. To remove the cables cover ( page 23) (4) remove the phillips screw (3) located in the side cabinet.
7. Pull out the cables cover vertically.
8. Disconnect 2 cable harness connectors.
9. Gently pull out the bisquette dispenser assembly.
10. Remove the burner controller (15).
11. Remove 4 bottom screws connecting the bisquette dispenser, middle plate(9) and bottom plate (14) together.
12. Disconnect both bisquette heater cables (10) and sensor cable (11).
13. Loosen 4 screws holding the bisquette burner plate and remove it.
14. Loosen the bisquette burner sensor, remove the screw holding it and gently pull out the sensor.

*\*NOTE This procedure also applies when changing drive motor (13). To change the positioning switch (8) loosen the 4 screws on bisquette dispenser cover (6). Remove the cover to access the switch (8)*

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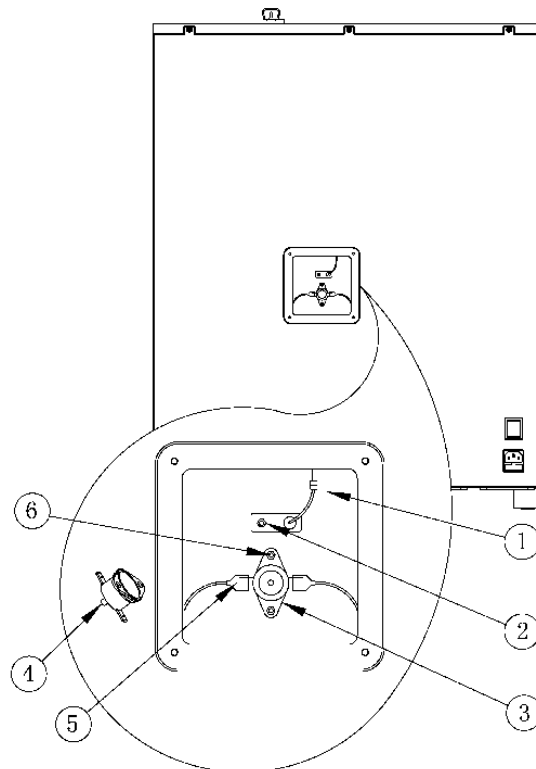
## Cabinet sensor and temperature high limit switch removal



When the smoker detects the sensor failure or loses the connection, the error code will be displayed with audible alarm. Press the rotary dial to cancel the alarm. Check the sensor and its connections.

To change sensor in the cabinet follow these steps:

1. Turn off the power switch. See the Switch (9) location on page 7.
2. Disconnect the power cable from the electrical outlet.
3. Ensure adequate time to cool down the smoker after use.
4. Remove all racks from the smoker.
5. Remove 4 phillips screws holding down the sensor cover plate. See #11 at page 7.
6. Remove the cover and the piece of insulation covering the sensor.
7. Disconnect the sensor wire connector (1).
8. Remove the phillips screw (2) from inside the cabinet holding the sensor and replace the sensor.
9. High temperature limit switch (3) is located just below the temperature sensor.
10. It can be reset by pressing on the middle knob on the switch itself (4).
11. To replace the switch, disconnect the wire leads (5) on either side of the switch and remove the 2 phillips screws (6).



# QUICK REPAIRS

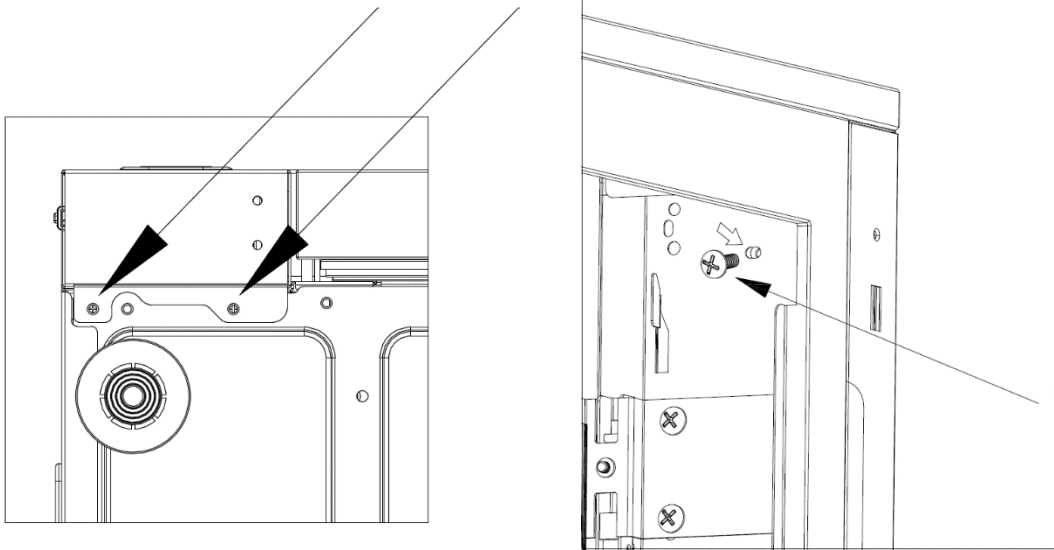
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## Control display panel removal

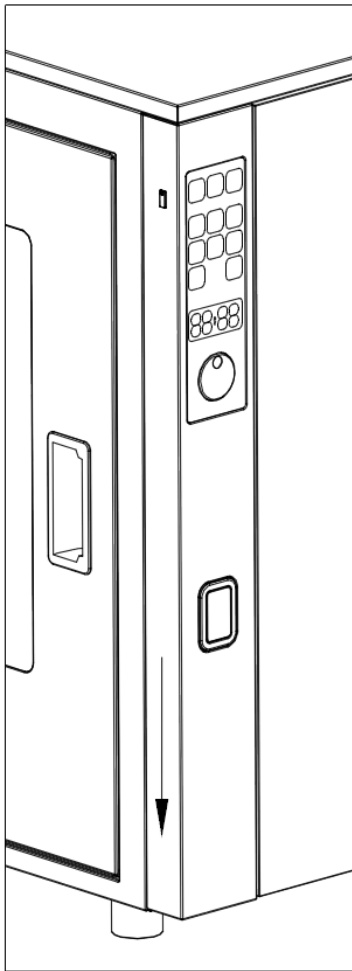
When a faulty display needs to be changed, please follow these steps:

1. Turn off the power switch. See the Switch (9) location on page 7.
2. Disconnect the power cable from the electrical outlet.
3. Ensure adequate time to cool down the smoker after use.
4. Remove all the racks, bowls and the drip tray.
5. Remove the feeder tube and bisquettes inside.
6. Place the smoker down on its back on an even and flat surface.
7. Remove 2 screws from the bottom fixing plate ( *see illustration below* ).
8. Open the side door and remove 3<sup>rd</sup> screw. ( *see illustration below* ).



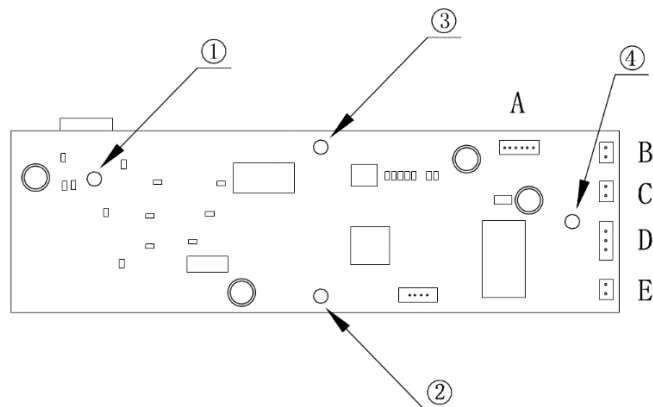
*Continued on page 27*

Continued from page 26



9. Press down the door button and gently apply downward motion to entire vertical metal panel till it releases.

See the illustration to the left



See the citquit board illustration above right

10. Gently disconnect all the cable sockets one by one and set them aside.
- A. main wire harness
  - B. meat probe wire 1
  - C. meat probe wire 2
  - D. cabinet temperature sensor wire
  - E. door switch wire
11. Remove phillips screws ( 1 - 4 )holding down the display board.
12. Gently remove the board from it's location.
13. While removing the board, watch the USB port so it does not get stuck behind the panel edge.
14. Reinstall the the new display with reverse order of steps described above.

# ELECTRICAL SPECIFICATIONS

Rated Voltage	120 / 220-240V AC <i>(country specific by factory default)</i>
Rated Frequency	50 / 60 Hz
Rated Power	1000W
Main heating element	2 x 400W
Bisque burner	2 x 100W

## CAPACITIES

Internal volume	76L
Total racks	6 rack capacity ( 4 included )
Cooking area	6 x 0.13m <sup>2</sup> / 6 x 201.6 inhces <sup>2</sup>

## OPERATING SPECIFICATIONS

### COOK TIME SPECIFICATIONS

Cook time adjustable range	0-10Hrs
Cook time adjustable increment	10 mins at a time

### SMOKE TIME SPECIFICATIONS

Smoke time adjustable range	00:20-9:40Hrs
Smoke time adjustable increment	20 mins at a time

### OPERATING TEMPERATURE SPECIFICATIONS

Smoker internal operating temperature range	30-160°C/86-320°F
Smoker internal adjustable range increment	1°C/1 or 2°F at the time
Outside operating temperature range	-9 – to +50°C/15.8-122°F

*\*Note: do not operate outside of those parameters – permanent damage can occur.*

*\*Note: COLD will be displayed on the display panel when the temperature reaches below -10 °C/14°F  
Smoker will not turn on.*

### MEAT PROBE OPERATING SPECIFICATIONS

Adjustable target temperature range when connected to the smoker	30-100°C/86-212°F
Adjustable range increment	1°C/1 or 2°F at the time
Internal food measurement range	0-100°C/32-212°F

*\*Note: Meat probes are not dishwasher safe.*

*\*Note: For best practices leave the probes connected at all times.*

# WARRANTY

The Bradley Smoker carries with it a 1 year limited warranty against manufacturing defects.

## Requirements and Limitations:

Warranty is effective from the date of purchase. Keep your sales receipt as proof of purchase date. Warranty is limited to repair or replacement of parts determined by Bradley Technologies Inc.

Bradley Technologies Inc. at its discretion will provide a replacement part for any component found by Bradley Technologies Inc. to be defective and shall not be responsible for any reassembly.

This limited warranty is non-transferable. Warranty covers manufacturer's defects only. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.

Warranty is valid only in the country of purchase. Shipping and handling charges are the responsibility of the original consumer/purchaser for all out of warranty parts ordered.

Serial number of the smoker must be provided on all warranty claims. Bradley Technologies Inc. excludes from its warranty the following:

Defects, damage resulting from accident, abuse, misuse, alteration, improper assembly, installation and vandalism are not covered. Damage resulting from weather conditions including but not limited to hail, hurricanes, tornados, earthquakes, wind, rain or snow are not covered.

Normal wear and tear, chipping and scratching on surface finishes will not be covered.

Discoloration from exposure to sunlight, heat or chemicals is not covered by this warranty.

Modifications to original smoker components or condition will nullify this warranty.

Failure to perform regular maintenance, safety checks and service including but not limited to; removal of grease build up resulting in a flash fire, damage caused by grease fires is not covered by this warranty.

*To ensure your satisfaction and for follow- up service, register your smoker online at:  
[www.bradleysmoker.com](http://www.bradleysmoker.com)*

*For warranty and customer services please call: 1 866-508-7514 (toll free)*

## Correct Disposal of this product



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.