

Savour the flavour!

Everything you need for the genuine taste of smoked food ... easily.



European Version



Digital Smokers



"Wow! Slow-roasted beef and ribs with a hint of mesquite ... this is how meat was meant to taste!"



4 Rack Digital Smoker | You will love the easy-to-use digital control panel. The LCD Screen, with easy instructions means that with a few buttons pressed, you can walk away knowing that your food will be cooked to perfection. It is big enough for entertaining but light enough to move around easily.

CODE: BTDS76CE



(See sidebar)

NEW



"Bigger and better! Now we don't need all our regular systems to prepare smoked foods."

6 Rack Digital Smoker | the 6 Rack Digital Smoker will make your culinary pursuits a pleasure. You can decide the duration of the smoking process, plus the cooking time and temperature, all controlled with the push of a button. Both digital models are capable of hot and cold smoking.

CODE: BTDS108CE

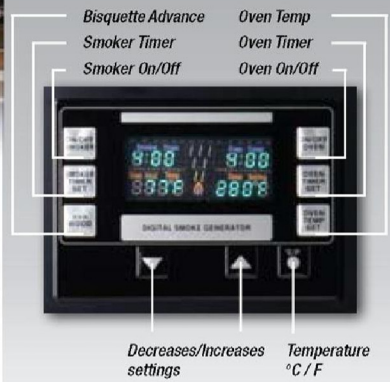


NEW!
Delicious everytime!

Digital Control Panel

Now you can control smoking time and cooking temperature from this easy to set and read LCD. Set and walk away.

- Decrease and Increase time and temperature settings
- Change Temperature scales



Smokers



"What a great trip. Everyone who passed our campsite stopped to ask what that mouth-watering smell was!"



Propane Smoker | Just 10.5 kilos and easily portable, the Bradley Propane Smoker is perfect for boating, camping and caravanning. This unit has 0.0245 cubic metres of cooking volume and will allow you to enjoy freshly smoked foods anytime, anywhere.

CODE: BTPS - Available in the European Union on completion of CE certification.



"I've been smoking fish and sausages in a converted fridge for years and I now supply 3 local delis. What started out as a hobby has become a profitable business!"



"On our last trip to the lodge, we just set the timer on our Bradley Smoker, set the table and kicked back!"



Smoke Generator & Conversion Adaptor |

This highly adaptable unit allows you to retrofit almost any small structure into a smoke house. An old fridge, with a hole in the side for the adaptor is ideal. Comes with a blueprint to build your own smokehouse.

CODE: BTSGCE240

Original Bradley Smoker | A uniquely convenient unit - light enough to carry and easy to use - the Bradley Smoker gives food a clean, smoke - seasoned flavour, with no aftertaste. While other smokers need to be tended constantly, the Bradley Smoker automatically produces smoke for up to 8 hours; safely and with little attention. Capable of both hot and cold smoking.



CODE: BT1SCE240



Meat Cures



"I never realized how curing brought out the flavor of meat! Bradley Smoker's Cures and Brine make it really simple."

Bradley Cures | These easy-to-use cures can be applied in a dry or liquid form. All flavours are packaged in air tight containers. Salt curing is a tradition as old as the mineral itself. This brand new line of meat cures is perfect for game sportsmen and fishermen. Tons of specifically written recipes are available online! *Available in the European Union in 800 gms only.*

	Demerara	Maple	Honey	Sugar
CODE:	BTCUREDEM	BTCUREMAP	BTCUREHON	BTCURESUG



(See New Display pg. 11)

Bradley Smoking Bisquettes

Our Special Blend & Variety Pack has a bisquette for every palate.



Bradley Smoking **Bisquettes** | Designed for use in Bradley Smokers these bisquettes can also be used with any BBQ, grill or smoker. Rendered from natural fruit and hardwoods they contain no additives and have been organically certified. *

Variety Pack 60 Code: BT5FV60 - 12 Alder, 12 Maple, 12 Hickory, 12 Cherry, 12 Special Blend

Alder 48 | 120 Code: BTAL48 | BTAL120

Apple 48 | 120 Code: BTAP48 | BTAP120

Cherry 48 | 120 Code: BTCH48 | BTCH120

Hickory 48 | 120 Code: BTHC48 | BTHC120

Maple 48 | 120 Code: BTMP48 | BTMP120

Mesquite 48 | 120 Code: BTMQ48 | BTMQ120

Oak 48 | 120 Code: BTOK48 | BTOK120

Pecan 48 | 120 Code: BTPC48 | BTPC120

Special Blend 48 | 120 Code: BTSB48 | BTSB120



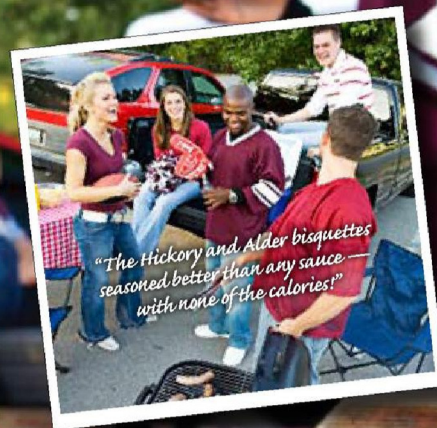
Your customers can buy a 120 pack of Bradley bisquettes, save money, and get a whole summer's worth of smoking in one shot!

* Certified by the UK Soil Association



Bradley Smoking Bisquettes

Great on any barbecue, grill or smoker!



12 Pack Smoking Bisquettes | Simply choose a flavour, and place two or three bisquettes directly on to the barbecue grill. Cook the food as normal. Quick, easy and delicious!

	Alder	Apple	Hickory	Mesquite
CODE:	BTAL12	BTAP12	BTHC12	BTMQ12

Bradley Cold Smoke Adaptor

Cold Smoking Made Easy!

"We took our propane cold smoker to Cook Inlet and made Indian Candy from the King Salmon we caught. It's the best I've ever tasted!"



Cold Smoke Adaptor | Improve the cold smoking performance of the Bradley Original and Digital Smokers with this device. Enables the temperature in the cabinet to be maintained as low as the ambient air temperature by providing separation of the bisquette heating element from the cabinet. Perfect for cold smoked salmon, smoked cheese, bacon and hams!

CODE: BCOLD



Bradley Accessories

Four Extra Racks

Simply invert the racks and place them on top of the supplied racks to increase the racking inside the smoker. Fits all models.

CODE: BT4XR



Four Teflon Racks

Teflon coated with a finer mesh opening. Good for small items such as oysters, nuts and jerky.

CODE: BTJERKYRACK



Jerky Drying Screens

The easiest way to make jerky in the Bradley Smoker. Drying screens produce the perfect product with no mess.

CODE: BTDRYSCREEN



Digital Thermometer

The probe can be lowered through the vent in the smoker, and inserted into larger joints for accurate internal temperature and timing. Battery powered and programmable.

CODE: BTDIGTHERMO



Bradley Black Apron

Look the part! Heavy duty.

CODE: BLACKAPRON



Weather Resistant Covers

Form fitting weather resistant gaurd covers keeps your smoker dirt, dust and rain shower free.

To fit Original, Stainless and 4 Rack Digital smokers:

CODE: BTWRC

To fit 6 Rack Digital smokers:

CODE: BTWRC6



Mastering the Craft of Smoked Food

The most complete guide to making real smoked food at home.



Smoke & Spice

Cooking with smoke. The real way to barbecue.



Memphis Blues BBQ House

You can produce the South's dishes of legend in your kitchen.



Barbecue Secrets

This essential guide has over 200 recipes on how to grill and bbq almost anything!



Recipe Collection Vol 1

56 Bradley Collector Recipes in easy fan-tail format.

CODE:
BTREC1



Displays

POP & Merchandisers

Custom in-store displays make great product presentation. Save shelf space and draw customers with aisle displays — the perfect way to introduce new product.



Bradley Sign| Attractive Bradley Smoker 'tin plate' metal signage will remind customers of their smoked gourmet success stories.

CODE: BTWALLSIGN

Bradley products make enjoying the time honoured tradition of smoking foods easy and inexpensive. Our instore brand images will draw the eye and whet the appetite.

Bradley Displays| A simple and attractive way to show off Bradley's unique line of cures and bisquettes.

CODE: BTGROCDISP



Smoker Door Displays

Show off your Bradley Smoker with our door-cling signage. Designed to drive home the features and benefits of Bradley Smokers.



20 x 20 cm Door Cling



Marketing & Promotions

Web Advertising | If you have pages with relevant content, we want to offer your audience a direct link to the finest smokers available. All of our web marketing material can be customised to fit your website's design and layout.



Print Advertising | Bradley Smoker has been featured in trade magazines around the world. Our professionally designed advertising will enhance the look of your publication with our alluring imagery and clear messaging. Content and images that can be customised are sure to draw the eye, engage consumers and get results.



Where to Buy

Authorised Dealers in **United Kingdom and Ireland** | For details of stockists in the UK and Ireland please visit:



www.bradleymoker.co.uk

Authorised Dealers in **Europe and Scandinavia** | Bradley Smoker dealers are located throughout Europe and Scandinavia. For up to date information on where to buy Bradley Smokers please visit:

www.bradleymoker.eu.com

Alternatively, if you are viewing this document on a computer click your flag.



Austria



Denmark



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Lithuania



Netherlands



Norway



Poland



Portugal



Spain



Sweden



UK

For dealers in North America and elsewhere worldwide see www.bradleymoker.com



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www.bradleymoker.eu.com



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