



AUTOMATED  
PRECISION SMOKING

HIDDEN BISQUETTE®  
COMPARTMENT

SMART SMOKER®  
TECHNOLOGY



BS1019

# Bigger is always better.

Whether you're a professional chef or a weekend warrior who simply enjoys entertaining, you're going to love the new, large-capacity Bradley smoker. With its sleek design and advanced features, this world-class bad boy raises the bar when it comes to hot and cold food smoking. Take your craft to the next level. Live the Bradley life with the BS1019.



LIVING THE BRADLEY LIFE

# Amp up your food experience.

Say hello to the BS1019, the newest addition to the line of premium food smokers from Bradley Smoker. Crafted from professional grade stainless steel and with an impressive 178 square inches of cooking area, the BS1019 has been designed to make smoking your favourite food smart, simple and convenient.

**Love smoking your food?  
Hate the idea of refilling chips?  
Never quite sure if it's done?**

With a Bradley Smoker BS1019, there's no babysitting, no hassles, no checking, no worries. Just set it and forget it.

Fully automatic (load up your Bisquettes® then smoke for up to 10 hours), completely insulated (use it anywhere without damaging other surfaces) and conveniently digital (you choose the time, temperature and amount of smoke). You get consistent, deliciously-smoked results. Every time.



**BRADLEY BISQUETTES®**  
Add even more unique flavour to your smoked food by using our own Bradley Bisquettes®. Available in 16 mouth-watering blends, these premium Bisquettes® feature tantalizing combinations of herbs and spices to enhance the taste and aroma of your favourite smoked dishes.

**SOME TASTY FEATURES:**

- Professional grade 76L stainless steel body design with six generous-sized racks
- Simple to read display
- Bradley Smoker Connect custom recipe software (iSMOKE Technology™)
- Improved temperature sensing accuracy with dual temperature probes
- Hidden Bisquette® compartment
- Functionality monitoring and error reporting
- Easy to clean and serviceability
- Maximum cook time 10 hours



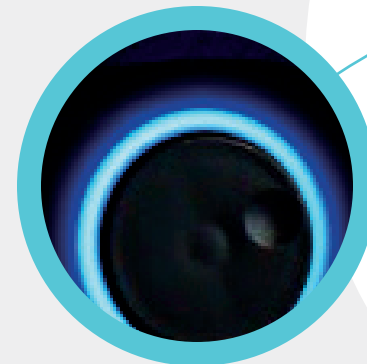
**SMART**

Replicate and share your favourite recipes using the USB port, which lets you add up to 50 custom recipes.



**SIMPLE**

One button rotary selection, improved temperature sensing accuracy, built-in functionality monitoring, and error reporting.



**CONVENIENT**

The Bradley iSMOKE™ app, allows you to control temperature, cooking and smoking time using Bluetooth® enabled devices.



## WHY BRADLEY IS BETTER

For nearly forty years, Bradley Smoker has been the leader in designing, manufacturing and delivering the highest-quality food smokers across North America and around the world. By extinguishing the wood automatically before it turns to ash, our smokers control how the wood burns, using time and temperature to create perfectly smoked results. When you've got a Bradley Smoker, you're living the Bradley life.



## ELECTRICAL SPECIFICATIONS

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Rated Voltage	120 /240V AC ( 50 / 60 Hz)
Rated Frequency	1000 W
Rated Power	2 x 400 W
Main Heating Element	2 x 100 W
Bisquette Burner	

## CAPACITIES

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Internal Volume	76 L
Total Racks	6
Cooking Area	6 x 0.13 m <sup>2</sup>

## OPERATING SPECIFICATIONS

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### COOK TIME SPECIFICATIONS

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

### SMOKE TIME SPECIFICATIONS

Smoke time adjustable range	00:20 - 09:40 Hrs
Smoke time adjustable increment	20 min at a time

### OPERATING TEMPERATURE SPECIFICATIONS

Smoker internal operating temperature range	30 - 160° C
Smoker internal adjustable range increment	1° C at a time
Outside operating temperature range	-9 to +50° C

*\*Note: Heaters will turn OFF when target temperature has been reached and turn back ON when it drops 2 degrees past the target.*

*\*Note: COLD will be displayed on the display when 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	5 - 100° C / 41 - 212° F
Adjustable range increment	1° C / 1 or 2° F at a time
Internal food measurement range	0 - 150° C / 32 - 300° F

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

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