

# INTRODUCING BRADLEY PRO P10 1000w SMOKER

**Our Professional P10 smoker takes food smoking to a whole new level.**

Simply put: the finest food smoking system ever created, the Bradley Pro P10 (1000w) Food Smoker takes food smoking to an unprecedented level. Adored by Smoke-masters and Michelin chefs alike, any foodie / smoke aficionado will appreciate this hot and warm food smoking

system. The P10 features rugged stainless steel design, advanced digital control, the ability to program up to 50 recipes, internal food probes and a built-in Bradley Smoking Bisquette chamber. Best of all, you enjoy the purest smoke possible thanks to Bradley's CleanSmoke™ Technology!



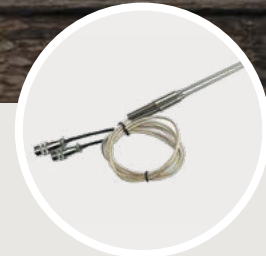
#### RECIPE UPLOAD

Create and load up to 50 of your favourite recipes using our recipe software



#### BISQUETTE CHAMBER

Internal Bisquette chamber holds up to 9 hours of Wood Smoking Bisquettes



#### INTERNAL FOOD PROBES

Comes with two internal food probes for optimum temperature and cooking control



#### STAINLESS STEEL INTERIOR

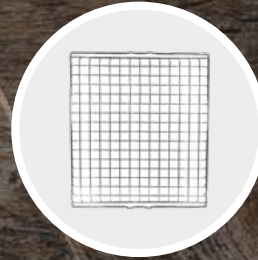
Designed to provide the best food safe environment

**BRADLEY PRO P10 FOOD SMOKER**

5-rack, 76L, 1000w Heat **BS1019EU**



**ACCESSORIES**  
SOLD SEPARATELY



**Extra Racks  
Sold Individually**  
SKU: **ACPRORACK**



**Extra Set of 2  
Food Probes**  
SKU: **MEATPROBE1019**



**Cover for  
P-10 SMOKER**  
SKU: **ACPROCOVER**



**VAPOUR BASIN**  
Collects black rain vapour, preventing it from dripping onto your food



**REMOVABLE RACKS**  
Comes with 4 easy-to-clean racks, which can be configured to accommodate large pieces of protein



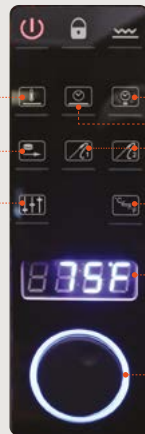
**SMOKE RELEASE VENT**  
Adjustable for added control and removable for easy cleaning



**DUAL COLLECITON BASINS**  
Individual basins to collect spent Bisquettes and renderings



**DOOR SEAL**  
Enhanced silicon door seal for greater heat retention



- TEMPERATURE CONTROL
- BISQUETTE ADVANCE CONTROL
- SELECT UPLOADED RECIPES
- SMOKE TIME CONTROL & DISPLAY
- COOKING TIME CONTROL & DISPLAY
- FOOD PROBE TEMPERATURES
- INTERNAL TEMPERATURE DISPLAY (Centigrade / Fahrenheit)
- PROGRAMMING DISPLAY
- ADJUSTMENT & SET DIAL

**DIGITAL CONTROL PANEL**  
Easy to use advance digital control to ensure perfectly smoked foods