



P10 Smoker

Take food smoking to the next level.

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 P10 Smoker.

LIVING THE BRADLEY LIFE

For The Professional Chef Or Weekend Food Champion.

The P10 Smoker is the newest addition to the Bradley Smoker premium line. Crafted from professional grade stainless steel and 1'008 square inches of total cooking area, the P10 Smoker is 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 Bradley Smoker's P10 Smoker, 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 and 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 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 SERIOUSLY SMOKING FEATURES:

- Professional grade 76L stainless steel body design
- 5 x 0.13 m² / 5 x 201.6 inch² racks
- Built-in Smoke generator
- Windowed Bisquette® compartment
- Improved temperature accuracy and dual temperature probes
- PDI (proportional-integral-derivative) controlled heating elements
- One button rotary selection
- Easy to clean design
- Adjustable cook time of up to 10 hours

P10 Smoker



SIMPLE

Support multiple units by setting smoking recipes at different locations. Lets you create recipes and load them into as many smokers as you have kitchens so you can make the same mouth-watering dish across multiple restaurants.



SMART

Share up to 50 of your favourite recipes that can be created or downloaded using a USB stick.



SLEEK

Built-in smoke generator and windowed Bisquette® compartment keeps your cooking area organized for quick and easy, set-it and forget-it operation.



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. Our smokers automatically reload and extinguish our wood Bisquettes® using the right ratio of time and temperature, before the wood turns to ash. For perfectly smoked results when quality and flavor matter the most.



ELECTRICAL SPECIFICATIONS

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

CAPACITIES

Internal Volume	76 L
Total Racks	5 rack capacity, 4 are included
Cooking Area	5 x 0.13 m ² / 5 x 201.6 inches ²

OPERATING SPECIFICATIONS

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

**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 - 302° F

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

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

1-year Limited Warranty