

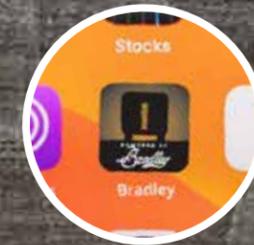
**INTRODUCING**  
**BRADLEY RAVEN 1200w FOOD SMOKER**

**Our sleek 1200w smoker takes flight in creating food smoking utopia**

This black beauty is as at home chillin' in rural settings as it is near backyards, patios, balconies and decks. The Bradley Raven 1200w Food Smoker is a durable, compact and sleek hot and warm food smoking system, making it the perfect choice for urban and suburban environments. Bluetooth connectivity,

20/30/40 minute Bisquette burn options, internal food probes and a built-in Bradley Smoking Bisquette chamber round out the note worthy features on this model. As with all Bradley Food Smoking systems, you enjoy the purest smoke possible thanks to Bradley's CleanSmoke™ Technology!

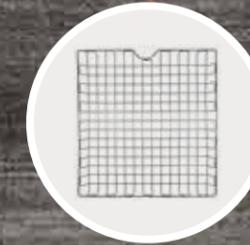
**BRADLEY RAVEN FOOD SMOKER**  
 4-rack, 76L, 1200w Heat BS1120BT



**BRADLEY iSmoke®**  
 The Bradley Raven is powered by Bradley iSmoke® Technology. Download our APP and leverage the power of Bluetooth® to make your next meal magical!



**ACCESSORIES**  
 SOLD SEPARATELY



**Extra Racks Sold Individually**  
 SKU: ACRAVRACK



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



**Cover for Bradley Raven**  
 SKU: ACRAVCOVER



**INTERNAL FOOD PROBES**  
 Comes with two internal food probes for optimum temperature and cooking control



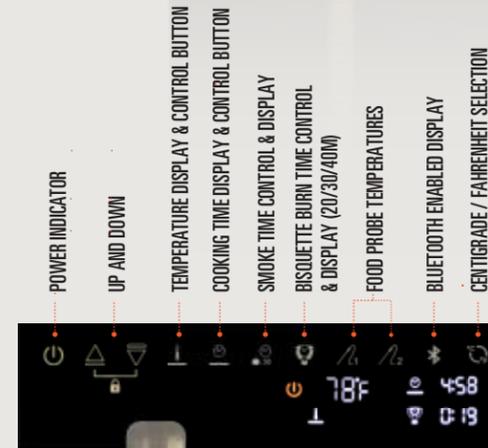
**STAINLESS STEEL INTERIOR**  
 Designed to provide the best food safe environment



**INDOOR BISQUETTE CHAMBER**  
 Internal in-door mounted Bisquette chamber holds up to 9 hours of Wood Smoking Bisquettes



**COLLECTION TRAY**  
 Under carriage collection tray for Wood Bisquette and renderings collection



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



**VENT DRIP BASIN**  
 Collects black rain condensation, preventing it from dripping onto food



**SMOKE RELEASE VENT**  
 Adjustable for added smoke control and to eliminate black rain



**CONVEYOR SYSTEM**  
 Uniquely designed to burn our bisquettes for a precise amount of time



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



**SMOKE DIFFUSER**  
 Diffuses smoke for even distribution within the smoker



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

**NOTE:** This product will be available in 2021.

