

# The Good-One Smoker/Grill Operation and Warranty Manual



Good-One Manufacturing, LLC

28100 Quick Avenue Gallatin, MO 64640

660-663-2185

[www.thegood-one.com](http://www.thegood-one.com)



### **The Good-One® Story:**

Made in the USA, The Good-One® Smoker/Grill was first conceived and built in 1988 in a small farm shop in Kansas. Due to the inefficiency and lack of consistent temperature control of existing smokers on the market, the inventor devised a unique offset firebox cooking chamber design that held even heat over an extended period of time. This led to a top end smoker/grill that took competition barbecuing to new heights and produced outstanding smoked meats and other outdoor cooked foods. It required significantly less attention than other smokers and grills. The success of The Good-One® resulted in the line being sold with the intent of taking it from a regional line to a national brand. The Good-One® has been sold to individuals, not only across the United States, but also in other countries throughout the world. In addition to the extensive line of smokers, Good-One also markets their own kiln-dried pure Oak, Pecan, and Hickory lump charcoal and flavored hardwoods especially for the product line. The Good-One® brand was improved even further when it was sold to Landmark Mfg. Corp. in March 2013. Landmark has been in business since 1959 and is one of the largest metal fabrication companies in the Midwest and was the current builder of several models prior to the sale. Going directly from manufacturer to the dealer brings a new level of flexibility, innovation and competitiveness. This ensures a continued high level of quality while giving The Good-One brand improved innovation and product development opportunities.

## Curing the Good-One® Smoker/Grill.

The Good-One smoker/grills are constructed with an 11-gauge body and 14 gauge lids of steel. The Good-One smoker/grill needs to be properly cured to maintain the smoker/grill and to prevent rusting of the grate and the interior of the cooking chamber. Proper curing allows for easier clean up as well.

Item need for curing process: **Vegetable oil cooking spray**

### How to Cure the Good-One® Smoker/Grill

1. Place a disposable material such as cardboard on a flat surface to set the various parts for preparation before curing.
2. Remove all the “grates” from the smoke chamber and firebox.
3. Spray both sides of the grates with vegetable oil cooking spray.
4. Spray the inside of the “smoke box” which holds the meat. (*NOTE: DO NOT SPRAY THE INSIDE OF THE "FIRE BOX" or THE OUTSIDE OF THE SMOKER* )
5. Return "grates" back to the smoker/grill
6. Refer to “Quick Starting Guide” for lighting instructions.
7. Maintain a 350° smoke box temperature for one hour to properly cure smoker/grill.

**Smoker/Grill Grate cleaning method.** After meat is removed from smoking or grill grate use a standard “Brass Grill Brush” after each cook to maintain a clean cooking surface.

**Washing & re-curing grates.** Any time the grates are cleaned with a power washer, you must reapply the cooking oil to start the curing process over.

*(NOTE: Washing simply removes the oil from the surface of the metal exposing the metal for possible rust and making cleaning the unit more difficult to clean. If the grates are not re-cured, rust will develop.)*

## **Amount of charcoal and starter cubes needed:**

The amount of charcoal required depends on which model of the Good-One line is being used and length of cook time expected. One important consideration is to build a fire large enough to be manageable yet not so small that it manages you. The following amounts of lump charcoal are appropriate in general; remember you can always cut off the oxygen to smother unused charcoal and reuse it during the next cook.

We suggest the following amounts of good quality hardwood lump charcoal (The Good-One Natural Lump Charcoal)

Hardwood Lump Charcoal and starter cubes for the following Good-One Models:

- **The Patio Jr** - 7 Lbs of Lump Charcoal and 3 Starter cubes.
- **The Open Range**- 10 pounds of lump charcoal and 3 starter cubes.
- **The Heritage Oven** - 10 pounds of lump charcoal and 3 starter cubes.
- **The Marshall**- 20 pounds of lump charcoal and 4 starter cubes.
- **The Rodeo**- 30 pounds of lump charcoal and 4 starter cubes.

## **Quick Starting Guide**

1. Before smoking or grilling on The Good- One® for the first time be sure to cure it properly.
2. Make sure you are using The Good-One Smoker Grill in a safe location away from children.
3. Place suggested amount of the Good-One Natural Lump charcoal in the smoker/grill and leave the fire box lid open while starting.
4. Open bottom intake and top exhaust spinners 80% (6 turns) of the way and move the control handle (Dampener) wide open to the 2:00 o'clock position.
5. Bury (3) Weber Starter cubes positioned evenly across the charcoal box in the lump charcoal and light.
6. Allow 7-10 minutes for the charcoal to ignite and then cover with another layer of lump charcoal.
7. After 7 more minutes the lump charcoal will have a good start and ready to smoke or grill.
8. Close the Charcoal box lid, close all the spinners completely and re-open them 1 ½ or 2 turns, than set the dampener control handle to the 11 O'clock position.
9. The Smoker is ready to add product as desired, fine temperature tuning should be done with the dampener handle adjustment not with the spinner intake or exhaust valves.
10. To extinguish the charcoal simply close the intake and exhaust spinner and the dampener completely. You can re-use the remaining charcoal on the next smoke.
11. Grease that has not drained into draining bucket, wait to cool to re-move and dispose of properly.
12. Allow the smoker to cool 24 hours before removing internal ash pan and disposing of the ashes.
13. Place outdoor cover on Smoker to protect from Outside elements

## **1. Adjusting Intake and Exhaust spinners to cook.**

Air intake spinners and exhaust spinners should remain (approximately) two (2) turns open during normal smoking operation and should not be moved unless to change temperature in the smoker box during inclement weather.

## **2. Set dampener**

Heat control for the smoker is controlled at the dampener adjustment lever. Pull the damper lever towards the closed position which will control the temperature in the smoke box to the desired temperature to smoke, if the smoker charcoal is properly started. From the closed position open the dampener  $\frac{1}{4}$  open (dampener handle setting should be set to 11 o'clock position) this setting should equate to 250-275 degrees in normal cooking weather.

**Inclement weather:** During inclement weather (rain, snow, or extreme cold) it may be necessary to open the dampener to adjust to the conditions. You may also need to open all spinners three (3) turns to increase air flow which will raise the firebox temperature to combat these conditions.

### **Add charcoal if needed.**

What happens if the charcoal needs to be added in the middle of a long cook?

- Open Firebox lid
- Close damper to keep charcoal dust from meat
- Add charcoal spreading evenly across the fire box.
- Give the charcoal 7-10 minutes to get started
- Shut firebox and adjust damper to desired setting.

## Maintaining the Good-One® Smoker /Grill

Routine maintenance is required on any piece of equipment to keep it in good working condition, to extend the life and maintain optimal value for the owner.

We recommend:

**1. Extinguish the charcoal fire by:**

- a. Closing all intake air spinners completely.

**2. Removing the Ash Pan:**

- a. Wait 24 hours for the ashes in the ash pan to cool before removing.
- b. Use handles to lift ash pan straight up out of the firebox.
- c. Dispose of ashes in a non-combustible metal container, saturate with water and discard appropriately.
- d. Use scrapper to clean any leftover ash remaining in the firebox.

**3. Cover:**

- a. Place weather cover on the Smoker/Grill to protect the unit from outside elements.

**4. Lubricate threads on spinners:**

- a. After about every five (5) uses or every (3) months, whichever comes first lubricate the threads on all the spinners with “food safe “ grease (vegetable cooking spray or cooking grease)

**5. Sand & paint rust spots.**

- a. In the event you wish to repair rust spots, which will naturally occur over time as with any high heat wood/charcoal burning application, do the following.
  - 1. Sand and clean areas you wish to repair and apply high heat black stove paint, (>800 degrees F).

## Manufacturer's Warranty Details

Good-One Manufacturing of, hereby Warrants to the ORIGINAL PURCHASER of The Good-One Smoker/Grill, that it will be free from defects in material and workmanship from the date of purchase as shown on the chart to the below.

Good-One Manufacturing requires proof of the date and location of purchase. Therefore, purchaser should retain sales slip or invoice and return The Good-One® limited warranty registration card immediately. Purchase of The Good-One over the internet by non-qualified Good-One dealer nullifies warranty.

<b>Part Description</b>	<b>Warranty</b>
Fire Box Burn out	10 Years
Ash Pan	2 years
Smoking Grates	2 years
Charcoal Grates	2 years
Spinners	2 years
Thermometers/Tires	90 days

This Limited Warranty covers the repair or replacement of parts, including labor, which prove defective under normal use and service and which on examination, shall indicate to Good-One Manufacturing satisfaction that parts are defective. If Good-One Manufacturing confirms the defect and approves the claim, Good-One Manufacturing will elect to repair or replace such parts without charge. Good-One Manufacturing will not be responsible for any shipping charges without prior approval from a Good-One Manufacturing employee. **WARRANTY DOES NOT COVER PAINT.**

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper maintenance or service, or failure to perform normal and routine maintenance. Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes, or tornadoes, discoloration due to exposure to chemicals, either directly or in the atmosphere is not covered by the Limited Warranty. Good-One Manufacturing is not liable for any special or consequential damages. There are no other express warranties except as set forth herein, and any applicable implied warranties of merchantability and fitness are limited to the duration covered by this express Limited Warranty.

Good-One Manufacturing does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, use, removal, return or replacement of its equipment, and no such representations are binding on Good-One Manufacturing.

**PROCEDURES FOR WARRANTY SERVICE:**

*Contact Good-One Manufacturing at (660) 663-2185 for approval of transportation charges in advance of shipping.*

*Good-One Manufacturing from will not be responsible for any shipping charges without prior approval. The buyer must complete and return the Warranty Registration Card to validate warranty. Purchase of The Good-One® over the internet from non-authorized dealer nullifies warranty.*

