“The Good-One® smoker is the apex of outdoor cooking. It is so easy to use, yet produces uniformly cooked products with excellent taste! It is a privilege to endorse a product with so many great features and such high quality craftsmanship!”

“I was so impressed with these smokers that I became a full time spokesman and instructor for these products in 2007. A lot of smokers will do an adequate job, but Good-One smoker/grills are just so much easier to use and give much more consistent results.”

– Chris Marks, 8-time Grand Champion of the American Royal BBQ Cookoff; winner of over 40 National BBQ Contests; TV Cooking Show Guest

The Making of The Good-One®

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 an international 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.
Smoker/Grill Benefits:

- Innovative design
- Cooks well in inclement weather
- The top smoker lid can be configured to front or reverse configuration by simply removing one bolt and spinning the lid.
- Ability to manage air flow to extremely fine adjustment with unique spinner and damper design
- High heat powder coating
- Unit is so tight, leftover charcoal can be reused by simply closing damper and spinners to extinguish!
- Easy removable ash pan/grate
- Self-Locking Charcoal lid with safety catch
- New grease bucket drain configuration for quick and grease free cleanup
- Damper control between grill and smoker, controls heat in the smoker chamber for uniform cooking temperature.
- Quality workmanship
- Simple and easy cooking
- Old-fashioned pit BBQ taste
- Provides consistent & even cooking across the cooking surface and over time
- Minimal moving parts
- No need to rotate meats on grates
- Start and walk off—cooks for 8-10 hours!
- Use smoker and grill to cook other foods such as beans, potatoes, corn and even fruit pies!
The Open Range™ will handle most outdoor cooking needs for families and is our most popular model. The cooking surface contains more than enough area to smoke chicken, pork, beef, wild game and fish or other seafood to perfection. This model is designed with a standard reverse lid option or can be equipped for installation in an outdoor kitchen.

Seal Fire Box & Removable Ash Pan
ALL Good-One® models have a seal fire box & removable ash pan which allows for easy removal of leftover ash. Should the need ever arise, it can be replaced without the need to cut and weld in new ash grates!

thegood-one.com
The Patio Jr.™

Cooking Area: 528 sq. inches

The Patio Jr. is a great entry level smoker/grill for creating real “pit BBQ” flavor. The Patio Jr.’s innovative design moves the heat and smoke over the meat (or other foods) for uniform cooking. The “New” extended charcoal basket allows for longer burn times. This model is designed with a standard reverse lid option.

With Removable Ash Pan and Reverse Lid Design

660.663.2185
The Heritage Oven™
Cooking Area: 1,199 sq. inches

The Heritage Oven™ is designed to simply be “dropped in” to most custom designed outdoor kitchen cooking areas. It makes grilling delicious meals with real “Pit BBQ” flavor easy. The oven smokes and grills meats but can also be used to cook casseroles, vegetables, desserts & more!

- Attractive front opening, stainless steel doors
- Three adjustable, locking & smoking shelves
- Hi-temp powder coat paint
- Self-locking fire box lid for ease in lighting charcoal & grilling
- Now available with axle assembly

Installation, cooking, clean-up and maintenance are quicker and easier than ever with The Heritage Oven™!
The Marshall™  
*Cooking Area: 2,703 sq. inches*

This model is excellent for hunting clubs, tailgating, BBQ competition teams, or light commercial use. Smoke a hind quarter of beef, wild game, fish, seafood, or a half hog at any one time.

Four slide-out racks and a drain in the smoker oven make this unit very easy to clean too!
Comes with 8 adjustable, sliding smoke racks that lock in place for transport

THE PIT BOSS DOES IT ALL

- Large capacity smoking & grilling for catering, restaurants & competition
- For high volume cooking it supports up to 14 smoker grates
- Single or dual chamber operation capable of dual temperature settings
- One side can serve as a warmer
- Heavy duty for daily use
- Comes to temperature quickly & stabilizes with up to 10 hours cook time on one load of charcoal
- Comes with large stainless work table & castors
- Trailer unit also available
Meat on one side, poultry on the other or any combination you can imagine.

Run only one side & use only half the charcoal
Use one side for a warmer & smoke on the other

Removable center divider transforms smoker into a whole hog cooker.

Capacity: Dressed weight, 290lb hog

Removable fire box side shelf (sold separately)

Brass gravity-fed grease drain

Built-in fold down stainless table to access hog rack

660.663.2185
**Natural Hardwood Lump Charcoal…**

Good-One Natural Hardwood Lump Charcoal contains chunks of kiln-fired Oak, Pecan, and Hickory trees harvested from Central Missouri hardwood forests.

**Why Cook with Good-One Natural Hardwood Lump Charcoal?**

**It’s fast.**

Good-One Natural Hardwood Lump Charcoal lights in half the time of ordinary briquettes. It’s only 10 minutes from lighting to 900-degree cooking.

**Creates great flavor.**

Good-One Natural Hardwood Lump Charcoal burns hotter and drier, caramelizing the natural sugars in food and sealing in flavor and moisture.

**It’s better for the environment.**

Good-One Natural Hardwood Lump Charcoal burns cleaner with 250 times less sulphur dioxide and 3 times less nitrogen oxide than composition briquettes.

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**The Good-One BBQ Wood…**

Good-One BBQ Wood comes in a wide variety of flavors. BBQ Wood adds a touch of flavor to any of your smoked meats.

**Why Cook with Good-One Flavor Woods?**

**Most popular flavors available:**

Good-One Natural Flavor woods have a variety of woods, apple, cherry, pecan, hickory, peach, mesquite and oak. We also have a variety of other flavors available to special order.

**Seasoned just right for maximum effect:**

Good-One Natural Flavor woods are seasoned for a minimum of 2-3 months, and then processed into 3-6 inch pieces to provide the maximum flavor for any smoker/grill.

**Kiln-dried:**

Good-One Natural Flavor woods are kiln dried to 140 degrees to kill any bacteria, mold or insects that were processed with the flavor woods.

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### Compare the Difference

<table>
<thead>
<tr>
<th>Brand</th>
<th>Composition</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Good-One Natural Hardwood Lump Charcoal</strong></td>
<td>100% Natural Oak, Pecan and Hickory charcoal for pure wood-grilled flavor</td>
</tr>
<tr>
<td><strong>Briquettes</strong></td>
<td>Semi-anthracite coal with sulfur, lignite, sodium nitrate, limestone, borax, charred sawdust, petroleum binder/starch binder</td>
</tr>
<tr>
<td><strong>Other Brands - Hardwood Lump Charcoal</strong></td>
<td>pallets, slab wood, flooring, furniture remnants, softwoods, or construction material...easily identified by flat or squared wood</td>
</tr>
</tbody>
</table>
The Good-One® Smoker/Grill Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Cooking Area (square inches)</th>
<th>Unit Wt. (lbs)</th>
<th>Unit Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Patio Jr.™</td>
<td>528/792*</td>
<td>147</td>
<td>46&quot;h x 30&quot;w x 30&quot;d</td>
</tr>
<tr>
<td>The Open Range™</td>
<td>996</td>
<td>205</td>
<td>46&quot;h x 36&quot;w x 32&quot;d</td>
</tr>
<tr>
<td>The Heritage Oven™</td>
<td>1,199/1531*</td>
<td>250</td>
<td>30-1/4&quot;h x 30&quot;w x 27-1/2&quot;d</td>
</tr>
<tr>
<td>The Marshall™</td>
<td>2,703/4394*</td>
<td>380</td>
<td>45&quot;h x 32&quot;w x 29&quot;d (Available w/axle assembly)</td>
</tr>
<tr>
<td>The Pit Boss™</td>
<td>5,406/8788*</td>
<td></td>
<td>55&quot;h x 38&quot;w x 46&quot;</td>
</tr>
</tbody>
</table>

*Can purchase additional grates

*Outdoor Kitchen: 35"h x 32"w x 29"d
The Heritage Oven™ – Schematic

- 3" Good-One Thermometer (04010AOH)
- Smoke Box Door Handle Kit (19009AOH)
- Smoke Box Door RH (19600RAOH)
- Lid Spring Kit (04023AOH)
- Damper Adjustment Handle Spring (04025AOH)
- Smoke Box Door LH (19600LAOH)
- Fire Box Lid (060170AOH)
- Heritage Nameplate (19002AOH)
- Smoke Box Door RH (19600RAOH)
- Pull Handle Part of Leg Kit
- Smoker Grate (19570AOH)
- Grate Kit (06006AOH)
- Ash Pan/Charcoal Grate (063101AOH)
- Bottom Spinner Kit (04026AOH)
- 10" Pneumatic Tire (04000AOH)
- Leg Kit (04027AOH)
- Top Spinner Kit (05007AOH)

660.663.2185
The Marshall™ – Schematic

- Top Spinner Kit (05007AOH)
- Grill Rack (093015AOH)
- Fire Grate (093016AOH)
- Ash Pan (093017AOH)
- Fire Grate Tray (093022AOH)

- Bottom Spinner Kit (04026AOH)
- Smoke Rack Channel (09307AOH)
- Smoker Door (09304AOH)

- Swivel Caster (093001AOH)
- Smoke Rack (09306AOH)
- Firebox Lid (09303AOH)

- Folding Shelf (093011AOH)
- 10” Tire (04004AOH)
- Smoke Rack (09306AOH)
- Heat X-Fer Assy. (09308AOH)

- The Marshal Nameplate (09014AOH)
- 3” Good-One Thermometer (04010AOH)
- Cart Assy. (09305AOH)

- 10” Tire (04004AOH)