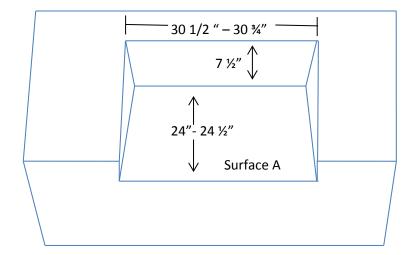


The Heritage Oven™





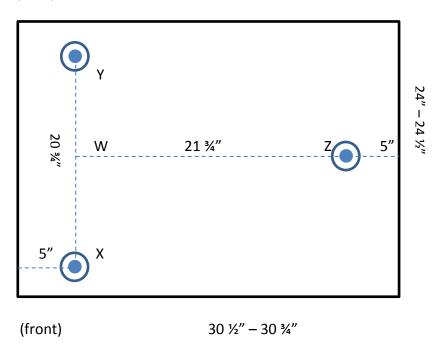
The Heritage Oven™ features new design element that make installation, cooking, clean-up and maintenance quicker, simpler and easier than ever! It is designed to simply be "dropped in" to most custom designed outdoor kitchen areas. Newly available is the Heritage Oven with a leg assembly (sold separately).



Note: If "Surface A" is solid, you will need to cut holed s in this surface to allow shipping mount brackets to extend into cabinet space below. See Oven Insert Space/Feet Locations diagram below for more detailed measurements.

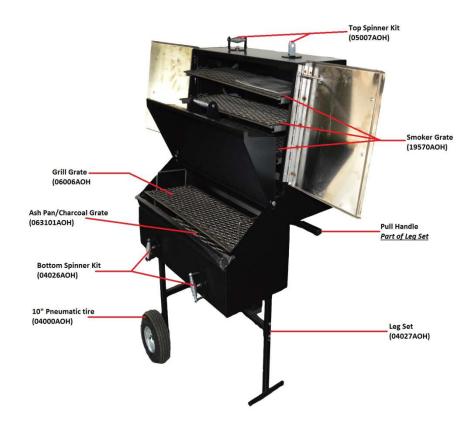
Oven Insert Space/Feet Locations

(back)



x,y,& z represent centers of 2" round holes to be cut for oven feet to insert into. $x \rightarrow y = 20 \, 34$ " center to center $y \rightarrow z = 21 \, 34$ " center of line between x & y represented by w x & z are 5" in from side walls of smoker

Metal for feet is 1 1/4" square



Benefits of The Good-One Heritage Oven™

- Damper control between grill and smoker, controls heat in the smoker compartment for uniform cooking temperature
- Quality workmanship and materials for customer satisfaction guarantee
- Simple and easy Cooking
- Provides consistent & even cooking across the cooking surface and over time
- Minimal moving and no electrical parts
- Removable ash pan makes for easy clean up
- No need to rotate meats on the smoker grates
- Set it and Forget it, start and walk off- cooks 4 hours or more
- Use smoker/grill to cook other foods such as: beans, potatoes, corn, vegetables, and even fruit pies.
- Cooks well in inclement weather

The Heritage Oven™ Specifications			
Model	Grilling Area	Unit Weight	Unit Dimensions
The Heritage Oven™	1,387 sq. inches	250 lbs.	32 ½"h x 30"w x 27 ½"d