

Made in the USA

The Good-One®

thegood-one.com



The Open Range™



The Heritage Oven™



The Marshall™

PRODUCT CATALOG



“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, The Good-One® also produces 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 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

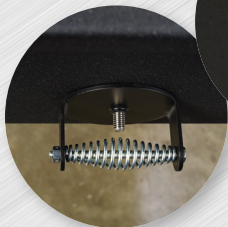
The Good-One® Smoker/Grill Specifications			
Model	Cooking Area (sq. in.)	Unit Wt. (lbs)	Unit Dimensions
The Open Range™	996	205	46”h x 36”w x 32”d
			*Outdoor Kitchen: 35”h x 32”w x 29”d
The Heritage Oven™	1,199/1531*	250	30-1/4”h x 30”w x 27-1/2”d
			45”h x 32”w x 29”d (Available w/axle assembly)
The Marshall™	2,703/4,394*	380	55”h x 38”w x 46”d

*Can purchase additional grates

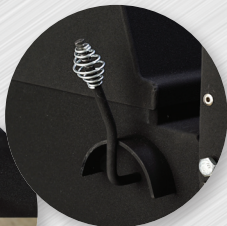
The Open Range™

Cooking Area: 996 sq. inches

The Open Range™ will handle most outdoor cooking needs for families and is our most popular model. The two cooking surfaces contain 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.



Air Spinner



Damper Control



Seal Fire Box & Removable Ash Pan

ALL Good-One™ models have a sealed firebox, featuring a two piece charcoal grate and ash pan designed for easy removal of unspent charcoal and leftover ash. Should the need ever arise, the ash pan or charcoal grate can be replaced without cutting and welding!

Outdoor Kitchen



AWARD WINNING INNOVATION & QUALITY



The Open Range™

AmazingRibs.com - TOP 10 SMOKERS
2014 - 2015 - 2016 - 2017 - 2018 - 2019

AmazingRibs.com - PLATINUM AWARD
2019

About.com - 2015 TOP 10 SMOKERS

The Heritage Oven™

AmazingRibs.com - 2015 GOLD MEDAL

The Marshall™

About.com - 2015 5-STAR RATING

*"...One of the top competition
smokers on the circuit."
-About.com*

*"The damper will let you select the
temperature and it will hold at that
temperature until you change it. The
quality of the steel is superb and the
workmanship is equally as good....I
don't know how to express my THANK
YOU!"*

-Gary Self



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
- High heat coating
- Self-locking fire box lid for ease in lighting charcoal & grilling
- Available with axle assembly
- Available as a wheeled model or outdoor kitchen

Installation, cooking, clean-up and maintenance are quicker and easier than ever with The Heritage Oven™!



Outdoor Kitchen



Adjustable Cooking Racks
With Pull Out Locks

thegood-one.com

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!



*Adjustable Smoke Racks
Removable Charcoal Grate and Ash Pan
For high volume cooking it supports up to 7 smoker grates*

660.663.2185

The Good-One® Charcoal & Flavor Woods



**The Good-One® Natural
Hardwood Lump Charcoal**
20 Pound Bag

The Good-One® BBQ Wood
Avg. 12 Pound Bag
Many Flavors Available!

Compare the Difference	
Brand	Composition
Good-One Natural Hardwood Lump Charcoal	100% natural oak, pecan and hickory charcoal for pure wood-grilled flavor
Briquettes	Semi-anthracite coal with sulfur, lignite, sodium nitrate, limestone, borax, charred sawdust, petroleum binder/starch binder
Other Brands - Hardwood Lump Charcoal	pallets, slab wood, flooring, furniture remnants, softwoods, or construction material; easily identified by flat or squared wood

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.

It 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 three times less nitrogen oxide than composition briquettes.

The Good-One® BBQ Wood

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

Why Cook with Good-One BBQ Wood?

Most popular flavors available:

Good-One Natural Flavor Woods come in a variety of flavors: apple, cherry, pecan, maple, hickory, peach and oak.

Seasoned just right for maximum effect:

Good-One Natural Flavor Woods are seasoned for a minimum of two to three months then processed into three to six inch pieces to provide the maximum flavor for any smoker or grill.

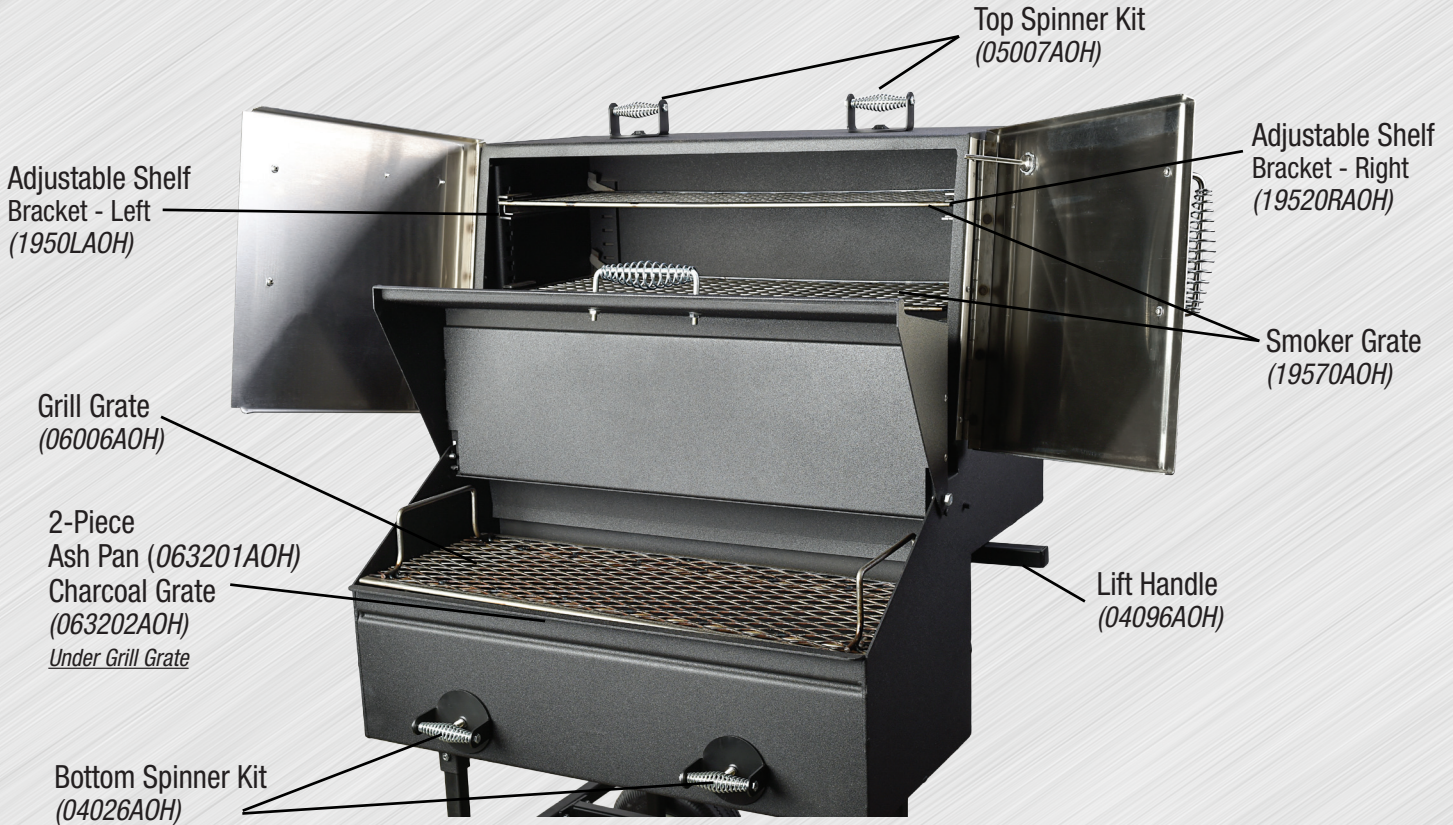
Kiln-dried:

Good-One Natural Flavor Woods are kiln dried to 140 degrees to kill any bacteria, mold or insects.

The Open Range™ – Schematic



The Heritage Oven™ – Schematic



The Marshall™ – Schematic





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