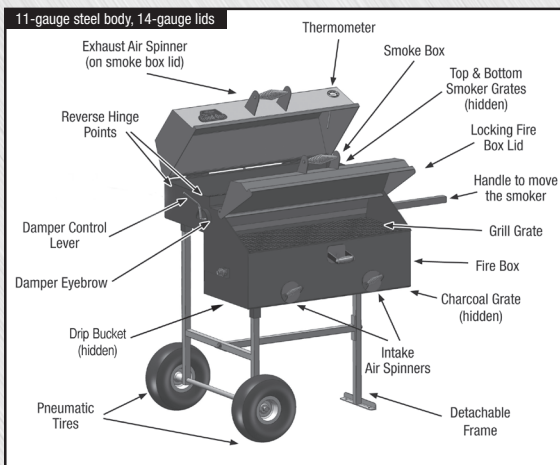




"The Good-One smoker is the apex of outdoor cooking. It is so easy to use, yet produces uniformly cooked product with excellent taste! It is a privilege to endorse a product with so many great features and such high quality craftsmanship!"

"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 Good-One® Smoker/Grill Specifications

Model	Cooking Area (square inches)	Unit Wt. (Lbs)	Unit Dimensions <i>Note: If using side shelves, add 10.5" for each side.</i>
The Patio Jr.™	528 / *792	147	46" h x 30" w x 30" d
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 / *1,531	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
The Pit Boss™ Patio	5,406 / *8,788	1,000	55" h x 68" w x 60" d
The Pit Boss™ Trailer	5,406 / *8,788	1,300	55" h x 82" w x 104" d

\*Can purchase additional grates

### AWARD WINNING DESIGN - THE OPEN RANGE™



## The Good-One® Charcoal & Flavor Woods

### Natural Hardwood Lump Charcoal

Good-One Natural Hardwood Lump Charcoal contains chunks of kiln-fired Oak, Pecan & 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 & moisture.

#### It's better for the environment.

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

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, slabwood, flooring, furniture remnants, softwoods, or construction material ...easily identified by flat or squared wood



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



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

### 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 & 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 & 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.

## THE ULTIMATE BBQ EXPERIENCE



thegood-one.com



Good-One Mfg.  
28100 Quick Avenue Gallatin, MO 64640  
Phone: 660-663-2185



Orders: [good-oneorder@landmarkfab.com](mailto:good-oneorder@landmarkfab.com)



Contact: Chris Marks 660-605-2478 ~ [Chrism@landmarkfab.com](mailto:Chrism@landmarkfab.com)  
Contact: Greg Houghton 660-663-8836 ~ [Gregh@landmarkfab.com](mailto:Gregh@landmarkfab.com)  
Contact: Kelly Critten 660-663-8861 ~ [kellyc@thegood-one.com](mailto:kellyc@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 & 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 & produced outstanding smoked meats and other outdoor cooked foods. It required significantly less attention than other smokers & 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 & Hickory lump charcoal & 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, in business since 1959, is one of the largest metal fabrication companies in the Midwest & 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 & competitiveness. This ensures a continued high level of quality while giving The Good-One® brand improved innovation & product development opportunities.

## The Good-One® 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 & spinners to extinguish
- Easy removable ash pan/grate
- Self-Locking Charcoal lid with safety catch
- New grease bucket drain configuration for quick & grease-free cleanup
- Damper control between grill & smoker, controls heat in the smoker chamber for uniform cooking temperature
- Quality workmanship
- Simple & easy cooking
- Old-fashioned pit BBQ taste
- Provides consistent & even cooking across the cooking surface & over time
- Minimal moving parts
- No need to rotate meats on grates
- Start & walk away—cooks for 6-8 or more hours
- Use smoker & grill to cook other foods such as beans, potatoes, corn & even fruit pies

### The Patio Junior™

Cooking Area: 528 sq. inches

The Patio Jr. smoker/grill is a great entry level smoker/grill for creating real “pit BBQ” flavor. The Patio Jr.’s innovative design moves the heat & 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.



### The Open Range™

Cooking Area: 996 sq. inches

The Open Range™ will handle most outdoor cooking needs for families & is our most popular model. The cooking surface contains more than enough area to smoke chicken, pork, beef, wild game & 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.



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 & weld in new ash grates!



### The Heritage Oven™

Cooking Area: 1,199 sq. inches

- ✓ 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 is quicker & easier than ever with The Heritage Oven™!

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 & grills meats but can also be used to cook casseroles, vegetables, desserts & more!



### The Marshall™

Cooking Area: 2,703 sq. inches

This model is excellent for hunting clubs, tailgating, BBQ competition teams or light commercial use. For high volume cooking it supports up to seven smoker grates. Smoke a hind quarter of beef, wild game, fish, seafood or a half hog at any one time. Four slide-out racks & a drain in the smoker oven make this unit very easy to clean too!



### The Pit Boss™

Cooking Area: 5,406 sq. inches

This smoker truly does it all! The Pit Boss is great for large capacity smoking & grilling for catering, restaurants & competition. This smoker comes to temperature quickly & stabilizes with up to 10 hours of cook time on one load of charcoal. The Pit Boss comes with a large stainless work table & 8 adjustable, sliding grill racks that are locked into place for transport. Remove the center divider to turn the smoker into a whole hog cooker with capacity for a 290 lb hog. The Pit Boss is sold with castors or can be provided as a trailer unit - you choose!

- ✓ Large capacity smoking & grilling for catering, restaurants & competition
- ✓ Single or dual chamber operation capable of dual temperature settings
- ✓ One side can serve as a warmer
- ✓ Heavy duty for daily use

