



ROBERT JOHNS

PITMASTER/CHEF

COMPETING CHEF



- Has built, rebuilt, refitted, and enhanced 30+ smokers and counting!
- National and State Competitor throughout California and Arizona

ABOUT:

Robert Johns, OLD MAN GRILLIN' and The Chain Smokers, took his passion for good food and BBQ to a new level when he became a competitor at the Kansas City BBQ Society sanctioned event, 2022 Slab-O-Rama, Arizona. Since then, he has been competing throughout California and Arizona perfecting his style and improving his ranking. He learned at an early age how to take basic ingredients and turn them into extraordinary dishes. He is passionate about making sure those around him experience food ecstasy as often as possible and never go hungry! Robert has spent years perfecting his smoking and BBQ skills, learning about rubs, spices, the chemistry of how meats respond to different temperature and time. He has learned the mechanics of wood burning, charcoal burning, and controlling the flow of heat and smoke.