

Survey Name: Good-One Smoker Survey
Response Status: Partial & Completed
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What was the greatest benefit you derived from Smoking/BBQing on the Good-One Smoker/Grill? -

Answer

I do not own a good one but am very interested in them

Tremendous flavor

I get a six hour burn with one large bag of kingsford

Temp control is excellent even in cold weather

Everyone enjoys the final result.

Not worrying about my temp

I liked The Show The guys coming to town and showing us how to use it.

Constant temperature

Temp control

Being able to keep a constant temp for an extended period of time

I dont have one yet

Easy to use and set up for a correct temp and makes creating a great meal easy.

I can consistently produce great meats, and it's so much easier now that I can control the temperature. I have smoked on my Good One almost every week since buying in last May. I have also been asked to join some friends on a competition BBQ team here in Kansas City area and I'm a big fan of Three Little Pig rubs.

I do not own a Good One yet. What draws me to The Good One are a full length fire box for even cooking, easy cleanup, it's a local product, online community and support and I think Chris Marks does a great job answering questions and working people. You can really tell his passion for BBQ and sharing his experience.

Consistent heat and excellent smoke through the smoke chamber.

I originally purchased an Open Range and it was great. But, I needed more room, so I bought a Marshall. I am

It is addictive - in a very good way.

It's so easy and everytime I cook, everyone asks first where I bought the BBQ from. You should see there face

I have tried several grills and smokers and this is the best I've ever used.

I can control my temp with great ease.

Really a good product. I've enjoyed using it immensely!

Also have shared some great times with my BBQ friends....

Love the heat distribution

I like cooking/smoking the natural way.

I have used and owned the Good-One going on 15 years. We smoke boneless pork ribs that are so good we give ribs to our business clients as gifts at Christmas time. They Love-em. We just completed Christmas 2010 and So easy even a caveman like me can use it

I am having a problem with keeping the coals going so my food is taking longer to cook and even though I am spreading the coals across the bottom I have them dying at one end or the other and sometimes in the center. I am using lump charcoal and just cannot seem to get a consistent fire that holds the temperature for longer than 30

Very easy to control temperature. Great results every time.

Easy to control the temps.

I have been low smoking meat for 15 years and I have tried or been in contact with darn there every type and brand of smoker out there and the first time I ever used the Good-One smoker I was hooked for life, simply put its the easiest to use, most consistent and well built smoker that I have ever come across. Would immediately buy I can do whatever I want to do in term of BBQing, grilling and smoking all on the same equipment!

I have great results. The smoker is so well built it does all of the work. It's a pleasure to find a good smoker to smoke Been using my Good-One for about 5 years. I'm regularly told I should start a restaurant. Not interested in doing it for a living, but I sure do enjoy that kind of compliment! Thanks

Overall, very good smoker. Out of the 13 contests we did this year, we are in the Top 12 in 9 of those contests, including 12th at the AR Open.

Great Smoker

The smoker is predictable and consistent.

Recently smoked a turkey and a prime rib for the first time. Turned out fantastic! Thanks Good-One.

I've been frustrated with my Good One. I have a difficult time keeping the correct temperature long enough to smoke anything. My wood burns very uneven and very inconsistent. I believe that it is a combination of higher altitude and something inherent in the smoker. Unfortunately I don't use it much.

The fact that I can walk away for up to 6 hours if I want after the coals are set and temperature is stable. I will say, however, that I still have a lot of trouble with uneven side to side burn.

Outstanding temp control. I have cooked quality food and placed in contests with temps going below freezing. I know once I get it set at 250 it will stay within 10 degrees either way for the next 4-6 hours... The only thing I do is add the additional smoke wood every hour or so...

if you start with good product
these smoker grills make a bad cook good
and a good cook better

I can get great tasting consistent results and my customers also report the same consistent great tasting results because the AOH team teaches them how to do it in our BBQ classes.

I would have liked to have selected all of the above. I truly enjoy using the Good-One Smoker. The end product is absolutely fabulous time after time after time! It is very easy to use and consistently able to produce a finished Uniform heating, easy to keep consistent temp

The large size & ability to cook with consistency!!

Although I still find it tricky to keep the entire firebed uniformly lit
Keeping the temperature constant.

Relaxing, because you don't have to hurry. You have most of the day to get everything else ready.

It made it easy for me to go from no experience to the BBQ expert among my family & friends.

After my son helped me smoke on my Good one he liked it so well that he sold his horizon and bought a Good Ease of starting the fire and getting up to temperature quickly. Consistent temperatures in all areas of the smoker. I do not have to shift meat around to get even smoking. Ease of maintaining and controlling temperature. Good burn time. Easy to clean and maintain. Well built smoker that I expect to last for many years. I find it easier to produce consistent quality product than with other smokers I have used.

I love how it seems to maintain around 250 degrees while the fire varies in intensity. This allows me to leave it showing off for my neighbors and friends!

Most people don't understand what real BBQ is. There is a real skill in smoking meat to get it tasty, juicy and presentable. The Good-One makes it easy to go down that path. Learn something every time I use mine.

Really appreciate the almost convection heating the good one provides.

I'm on my 2nd good-one, three years after purchasing my patio model. I moved up to the Marshall and love it.

The Good One is easy to use and in particular it is easy to regulate the temperature. It will hold its temperature for I don't have one yet due to the price, but I've heard many good things about it, and I'd love to own one.

Less tending the fire, allows you to free up your time

Once the intake and exhaust spinners are set as directed, cooking temperature is easily managed with the damper. I have used side by side and vertical smokers for many years and have fought with temperature control and keeping the right amount of fuel in the fire box. The Good-One in my opinion is superior to other brands as you do

The best smoker I have ever used!!!!

To be able to regulate the temperature and smoke needed to make great BBQ

Never thought I could produce results like this with a charcoal smoker. Thought I'd have all kinds of trouble keeping the temp. consistent but the Good One does all the hard work.

the control and amount of smoke it does is pretty great. very easy to use

I have had the goodone for a couple of years now and use it all the time the best thing I like is how it holds a temp

I have a small catering business and mobile food service. I own the Goodone 42/24, I can fill with lump coal and wood and walk away for about 4 to 6 hours. At the end of the cook my food is perfect. Great smoke ring as well.

The easy to control temperature is a huge benefit.

I got my brisket down pat!

I enjoy the ease of true temperature control over the whole smoker.. not just in one area of the cooking area.

The thing I appreciate the most about Good-One smokers is they take so much of the WORK out of smoking meats. Having struggled for years with other smokers, I can't emphasize enough the ease of use with my Good-One smokers.

After getting the meat in and stabilizing the temp, all that is required is an occasional glance at the smoker to verify

Chris Marks is the best representative of a product that I have ever met. Without him, I am positive Ace of Hearts product line would be non-existent.

My neighbors are very jealous of my grill and the food that I make on it!!

Easy to get temp set for a consistent cook. Uses wood or charcoal for the great BBQ taste!

Because it is easy to maintain temperature without extra gadgets or sitting and watching the temperature, I can now create consistently great smoked foods.

After our men's organization purchased the "Good One Smoker", we had a learning curve. Now, we are so comfortable using the unit, other organizations within our Church group respect our knowledge and often request

This is what sold me on the Good One. I saw a demo and the temp control was amazing

Also, being able to get out of the house, hang out on the deck with buddies and drink beer while smoking up some

From what I have read, they are very consistent and you can produce the same product every single time.

Recommend to ANYONE contemplating a smoker

I have already done so and at least one of my friends has already purchased one.

As far as I'm concerned, it is the only product to use for true pit smoking.

I HAVE recommended the Good One to several people.

Best backyard smoker ever.

Is this a trick question? This is the ONLY smoker I would ever recommend. I would suggest you sell more products on-line. While I appreciate the dedication to your dealers around the country I think people would appreciate being able to save a few dollars if they could skip having to go to a dealer where they'll pay full price. I also hope to come by for a visit someday so I do hope you have an open sign up in your Kansas City store.

I love the good-one smoker, I have a problem with it rusting.

Always happy to show off our Trail Boss Smokers

Already had 2 buddies buy the same Marshall Smoker

I have even passed my open range on to a friend and now I am using the Marshall....he is having as much fun as I

I think that if I can ever get the coals to work right I would recommend it. I did recommend it to several friends after the first use but it seems to be giving me more fits than the first time I used it. I have watched your video several times but I never did get from the dealer a handbook on the grill and maybe that is the problem as I have not read it completely. I pulled up the handbook on the web but I seem to be missing something.

I have recommended this smoker to a lot of people.

I have recommended The Good-One to many people and those who have purchased one have not been

I would tell anyone that bought another smoker after a Good-One smoker was recommended to them that they didn't make the best investment that they could have.

Always let them know there is a big learning process to go through!

I believe it is very well built and designed smoker. I have never smoked anything that wasn't tender or didn't taste good when I was done. It is the best smoker I have ever had.

For anyone serious about smoking, it's the way to go.

Good easy to use smoker once you get the hang of things.

Do all the time

I LOVE my open range.

I can also give advice on how to get the most good of OPEN RANGE.

We love our smoker!

I have done this several times when folks inquire about what I use or see the smoker.

After a short learning process, my Open Range is very easy to use and we enjoy it a great deal.

I have and will continue to...

we even show them on our smoker/grills

or loan one out occasionally

Easiest pit to use, clean, best flavor, most consistent

I work with several non-traditional, pellet grill BBQer's and always come out ahead when we compare our finished product. I am very much an advocate for the Good-One products.

Have recommended several already!

It's the complete package.... If you are looking for an all-in-one, look no further. If you are looking for an

I always show it any time I get the chance.

Bought mine a few months ago and have told many people about it.

It takes a few times to learn how to have good coals, then after that just keeping an eye on things.

Good-One smokers cost more than many others but the quality, service and expected longevity far outweigh the initial investment. Product support has been outstanding for me both from the dealer I purchased my smoker from, Back Yard Bash, and from the company. The classes you offer are outstanding.

Try getting that kind of service at a big box store!!

No complaints here.

Love it.

For the price, size, and craftsmanship it's one of the best I've seen. You need the heavy metal to maintain the I don't like that there is no clean out and the not consist heating of the pit

I've recommended the smoker to others including while standing in Backyard Bash!

At every event we cater or compete in we push the Good One product

With a Good-One: Quality pays doesn't cost

I have already recommended it and got three people to get one.

Highly recommend and already have. I am always talking up the Good-One.

I think the concept is not only easy to understand but with a little effort you can become very proficient at creating

I do highly recommend Good-One smokers/grills.

Perhaps a BETTER recommendation for your smokers is the number of competitive smokers who choose them as THEIR smoker for competition cooking.

I just love my Good one Smoker much better than that egg thing.

Best smoker ever

I show it off all the time.

It's simple to use and does what it's claims do. Help cook good BBQ!

Every weekend through the summer. =0)

I recommend the Good One to everyone I talk to about smoking foods.

Personally, I have recommended the grill to others especially those participants in local BBQ cook-offs. We are competitive and that's the proof we use for our recommendations.

Depends on the person's needs.

I like to show it off to people that come over and I try to get them to buy one (from my good buddy, Brian Weber).

I have people look at the smoker at contests all the time. I always recommend for consistency and ease of use.