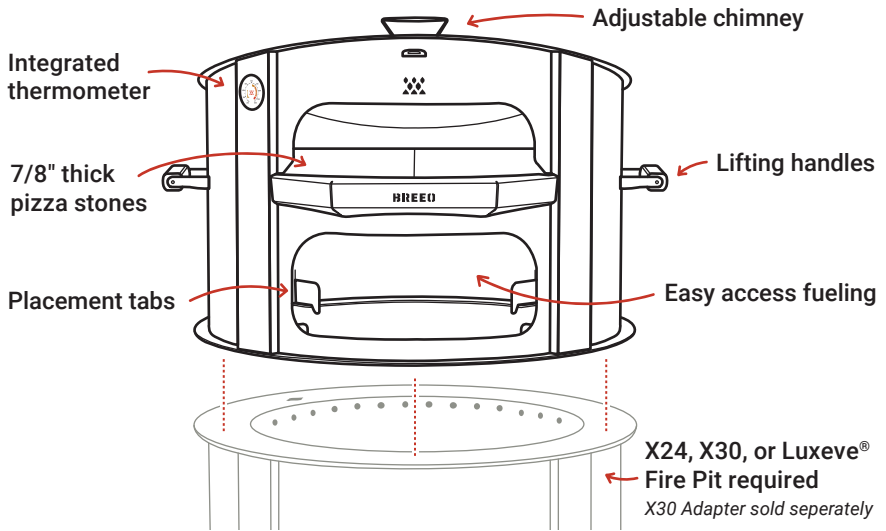


 **BREEDO®****USER  
GUIDE****LIVE-FIRE  
PIZZA OVEN**

## PIZZA PERFECTION. FUELED BY FIRE.

Turn your fire pit into a professional wood-fired oven with the Breeo® Live-Fire Pizza Oven. Built to deliver restaurant-quality results in your backyard, Breeo's Pizza Oven was engineered by pizza connoisseurs to handle the high-temperatures needed to bake premium pizzas and other amazing wood-fired dishes in minutes. Experience the difference a quality built wood-fired pizza oven makes.



## FEATURES

**BUILT TO LAST:** Engineered to handle the high heat needed to deliver restaurant quality pizzas, and made from stainless and Corten steel to withstand the elements in your backyard.

**SUPERIOR TEMPERATURE CONTROL:** The thicker pizza stones retain heat underneath the pizza, while the heat bypass chimney allows you to control the air temp. which you can observe using the built-in thermometer on the outside of the Pizza Oven.

**BREEO FIRE PIT COMPATIBLE:** The Live-Fire Pizza Oven is compatible with the X24, X30, and Luxeve Fire Pits, allowing you to utilize the superior wood fueled heat source to reach the high temps needed for perfect pizzas.

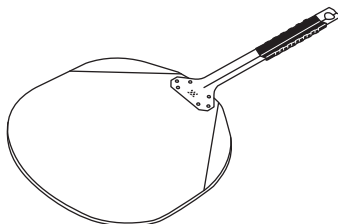
### AVAILABLE IN CORTEN\* STEEL OR STAINLESS STEEL FINISH

*\*The Corten Steel Pizza Oven comes with a patina finish right out of the box. Until you get it hot and cook with it, that patina finish may be chalky and rub off. Also, the finish is natural and can vary slightly with each one, and that's part of what makes the patina finish desirable.*

# COMPLETE YOUR PIZZA OVEN ECOSYSTEM

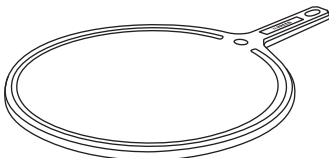
## PIZZA PEEL

Designed with the perfect combination of style and functionality, it can slip under pizzas seamlessly while being sturdy enough for the most loaded pies.



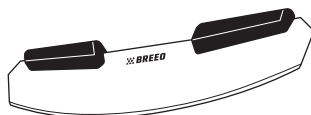
## SERVING BOARD

Breeo's sleek and versatile Serving Board is an all-in-one cutting surface and serving tray. Durable and easy to clean, the Serving Board completes your live-fire cooking presentation with an edge groove on one side that traps oil and grease while its smooth side is perfect for prep work.



## PIZZA ROCKER

Slice pizza perfectly with an extra-thick, stainless-steel design, durable nylon handles, and an edge that cuts with authority.



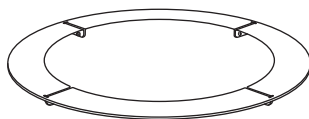
## PIZZA OVEN COVER

The Breeo Pizza Oven Cover is designed with water resistant weft knitted fabric to add an extra layer of protection to your Pizza Oven and keep its aesthetic perfection.



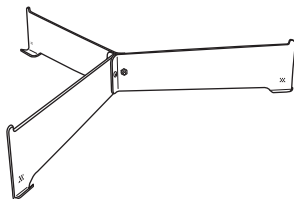
## PIZZA OVEN ADAPTER X30

The X30 Adapter ring allows you to transform your Breeo X30 Fire Pit into a professional pizza making machine. Just place centered and flush on top of your fire pit rim and you are ready for the Pizza Oven.



## PIZZA OVEN BASE

Made out of thick gauge 304 stainless steel and with durable design, this is the perfect solution to securely rest your Pizza Oven once you're ready to get the fire going.



# QUICK START GUIDE

→ [Watch the quick start guide video](#)

Follow this quick start guide to learn the basics as you start your journey to becoming a pizza pro. The primal and analog nature of live-fire cooking is part of what makes it challenging, as well as rewarding. So don't be discouraged if your first pizza isn't perfect, you'll keep improving the more pizzas you get under your belt. And if you do enough you might need a bigger belt.

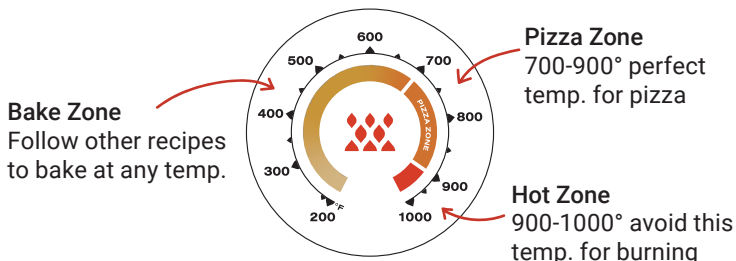
## 1 SET UP

- ◆ Place the two pizza stones side by side in the upper chamber of the Pizza Oven with the longer flat sides touching in the center, and the shorter flat sides facing the rear of the oven.
- ◆ Don't put the oven in the fire pit until you have a bed of coals established.



## 2 TEMP CONTROL

- ◆ Start your fire about 45 mins. ahead of time to get a good bed of coals.
- ◆ Put the oven on with a partner, and target 700-900° as the ideal air temp. for cooking your pizzas.
- ◆ Target stone temp. is 500-600° - you can check with a laser thermometer, or with an air temp. of about 700°, the pizza stone should reach 500-600° in 5-10 mins.
- ◆ Allow a few minutes between pizza cooks so the stone can come back up to temp.
- ◆ If you need to add wood to the fire, it's best to use smaller pieces for better temp control.



### 3 DOUGH

- ♦ Acquire dough premade from the grocery store
- ♦ Purchase dough balls from a local pizzeria
- ♦ Make your own dough using our preferred recipe



### 4 SHAPE YOUR BASE

- ♦ On a table surface, or directly on the Breeo Pizza Peel, add a layer of semolina flour or cornmeal so dough doesn't stick.
- ♦ Keep one side of the dough as the bottom of the pizza to avoid getting cornmeal or excess flour on the cheese side.
- ♦ Pinch and stretch the dough while it rests flat on the peel or roll it over your knuckles, allowing it to stretch by gravity.
- ♦ Once shaped, give the peel a shake to make sure the dough is not stuck.



### 5 TOPPINGS

- ♦ Don't overdo your toppings. Start simple and light, adding sauce with low water content and low moisture cheese.
- ♦ If you want to go authentic with fresh mozzarella, be aware that it can have a lot of moisture content and lead to watery pizza.



## 6 LAUNCH

- ◆ Insert the peel with the pizza on it into the oven until the peel is completely over the stone.
- ◆ In a smooth, quick motion, draw the peel out of the oven, allowing the pizza to slide off onto the stone.
- ◆ It may take a few gentle shimmying motions to get the pizza fully off the peel and onto the stone.

*(This is where the cornmeal or semolina flour underneath the dough will help the transfer go smoothly)*



## 7 BAKE

- ◆ After launching your pizza, keep your eyes on it, it can cook in under 2 mins.
- ◆ About halfway through, rotate the pizza 180° for an even cook. Or go with quicker 90° turns to monitor for burning.
- ◆ Use the peel to rotate the pizza within the oven or pull the pizza out and spin it on the peel with your hand before sliding it back in.



## 8 ENJOY

- ◆ You can tell your pizza is done cooking when the cheese is melted and your crust has "leoparding" dark spots.
- ◆ Take the pizza out with the peel, transfer it to the serving board, cut it with the rocker, and enjoy!
- ◆ If it didn't go well or you made a mistake, that's all part of the fun. Just make another pie and try again!



## CARE

### PIZZA OVEN

For stainless steel, clean with a stainless steel cleaner or use warm water and dish soap.

For a Corten finish, there will be little if any upkeep, as Corten is a steel alloy that attains a patina with age. Clean with a dry wire brush or damp cloth.



### PIZZA STONES

Clean pizza stones using a grill brush. Avoid soaking them in water as this can damage the stone. Avoid exposing your pizza stones to quick fluctuations in temperature as this can crack them. Bring them up to temperature slowly and consistently over a bed of coals.



### CHIMNEY VENT

If your vent feels tight, adjust the screws from inside when the oven is cool.

Like all Breco products, the Pizza Oven is built to last and withstand the elements. But if you'd like some extra protection, the Breco Pizza Oven Cover can keep your Pizza Oven looking fresh.

## WARNING

When in use, the outside of the Pizza Oven will be very hot. ***Do not touch the metal surface of Pizza Oven without heat-resistant gloves while in use or when hot.***

Do not adjust the chimney vent without gloves while operating the Pizza Oven.

Do not lift the Pizza Oven from the handles without gloves when hot. ***Pizza Oven is heavy and team lifting is required.***

Never sit a hot Pizza Oven on temperature-sensitive surfaces like wood or composite decking. Never sit a Pizza Oven on unstable, uneven surfaces.

Don't use plastic, glass, or other temperature-sensitive cooking utensils in the Pizza Oven.

Pizza stones are fragile and should be handled with care to avoid damage or cracking. Protect them from thermal shock (abrupt change in temperature) and always heat your stones gradually over a bed of coals.

# WARRANTY

Breco, LLC warrants to the original purchaser that the Breco Fire Pits and Accessories are free from workmanship and material defects during the lifetime of the original purchaser. In addition Breco, LLC warrants no rust through or burn through for a period of five (5) years from purchase. If a product is covered by this limited warranty, Breco, LLC, at its option, will repair or replace with a new product free of charge, excluding any applicable shipping and handling charges. If the product being warranted has been discontinued, the replacement product will be of equal or similar value. Altering any Breco product, or using the product in any way other than the intended use, will void this Lifetime Warranty. Except as provided above, no warranty is offered on rust, paint or finishes due to being made with material with potential for corrosion. Steel products will develop a natural iron oxide patina over time.

Breco, LLC's liability and obligation is limited to repair or replacement of the product, at their option. The purchaser must provide Breco, LLC with photos of the product's defects for evaluation. Upon approval of warranty, Breco, LLC will issue a return for repair, or return for exchange of the defective product.

This warranty does not cover damage or product failure caused by normal wear and tear, accident, misuse, negligence, tampering, modifications, act of war, overloading, improper attachment, improper maintenance, or failure to maintain. Breco, LLC is held harmless for any injury or death caused by the misuse of this product. This warranty does not cover damage caused by proper or improper use of our products to any surrounding surfaces, structures, or furnishings. This includes, but is not limited to, discoloration or damage to a patio or deck surface, furniture, house, or any other structure.

This warranty gives you specific legal rights providing said product is put to its proper designated use. THIS WARRANTY IS EXPRESSLY IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING THE WARRANTY OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. NO ORAL AGREEMENT, GUARANTEE, PROMISE, REPRESENTATION OR WARRANTY SHALL BE BINDING. IN NO EVENT WILL BRECO, LLC BE LIABLE FOR ANY SPECIAL, INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES EVEN IF BRECO, LLC HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES AND EVEN IF BRECO, LLC HAS KNOWLEDGE THAT FAILURE TO PERFORM COULD CAUSE CONSEQUENTIAL ECONOMIC LOSSES. IN ANY EVENT, CUMULATIVE DAMAGES FOR BREACH OF THIS WARRANTY WILL BE LIMITED TO THE AMOUNT ACTUALLY PAID TO BRECO, LLC FOR THE PRODUCT. THIS PARAGRAPH SHALL APPLY TO ALL ACTIONS RELATED TO THE PRODUCT, WHETHER BASED ON TORT, CONTRACT OR OTHER THEORIES. THE PURCHASER ACKNOWLEDGES THAT THIS PARAGRAPH ALLOCATES THE RISK OF PRODUCT FAILURE BETWEEN BRECO, LLC AND THE PURCHASER, AND THAT THIS ALLOCATION IS REFLECTED IN THE PRICE PAID.

## EARN POINTS & ENJOY MEMBERSHIP BENEFITS

### BECOME A FIREMASTER

- 1 SIGN UP**  
Create an account and earn points.  
[breco.com/pages/rewards](https://breco.com/pages/rewards)
- 2 EARN POINTS**  
Every time you shop.
- 3 REDEEM POINTS**  
For exclusive discounts and products.



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