

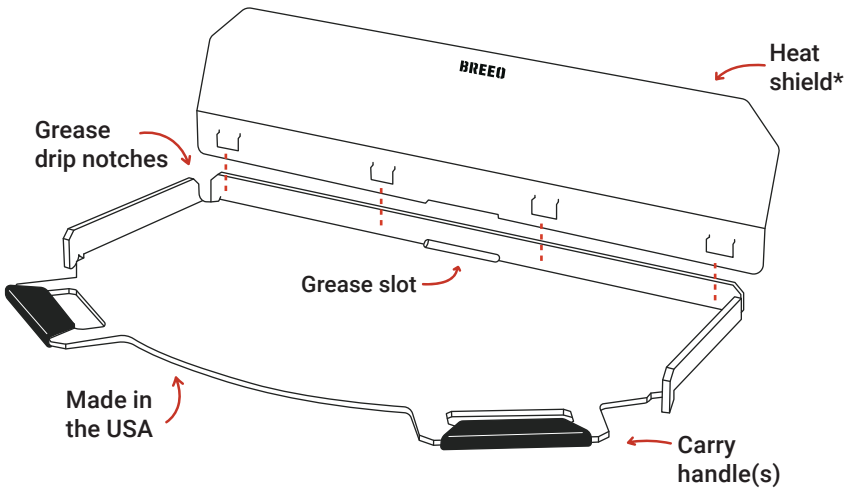


# USER GUIDE

# FLAT TOP

## TAKE YOUR GRILLING OVER THE TOP

Rugged, functional, and available in a range of sizes to compliment any X or Y Series Fire Pit, the Flat Top gives you a convenient, large griddle surface for live-fire cooking. From smash burgers to stir fry and beyond, Flat Top's carbon steel construction and built-in grease drip notches let you keep the mess directed into the fire where it belongs while guests gather in the warmth and take in the smells.



## FEATURES

**PAIR WITH OUTPOST SYSTEM:** The Flat Top can be used alongside the Outpost Grill for larger live-fire cooks.

**DESIGN:** Notches in the back corners of the Flat Top channel grease into the fire, preventing it from building up. Move crumbs and grease into the fire while cooking through the opening in the back center of the Flat Top. Maneuver your food easily with the help of the food stopper side walls, reducing the risk of food lost to the fire.

**CARRY HANDLE(S):** Add or remove the Flat Top in seconds with the convenient carry handle(s). The handle(s) will be hot after cooking, so wear Breeo's heat-resistant gloves when removing and rest on a heat-safe surface.

*\*Flat Top 19 only one handle*

**HEAT SHIELD\*:** An attachable heat shield only for the Flat Top 30 and 42 creates a more comfortable grilling experience, blocking the heat from coming over the top and into your face.

*\*Heat shield included for Flat Top 30 and 42 only*

## USE FLAT TOP

### 1 ATTACH THE FLAT TOP

Hold the Flat Top by the carry handle(s) and let the opposite side rest on the inside of the fire pit rim. Lower the outer handle side of the Flat Top until level with the rim and push inward. The lip of your fire pit will slide into the mounting grooves beneath the handle(s). When installing the Flat Top 19 on the Y Series, place the Flat Top in a position that straddles a leg.

*Only for Flat Top 42, choose between the two mounting groove heights to control the angle of the Flat Top.*



### 2 GET COOKIN'

Allow the Flat Top to heat for 5-10 minutes or until it reaches 450-500°F. Do not overheat the Flat Top. We recommend starting with a low flame and adding logs when more heat is needed.



### 3 REMOVE THE FLAT TOP

When you've finished cooking and are ready to remove the Flat Top, use heat-resistant gloves as it will be very hot. Place the Flat Top on any non-combustible surface to completely cool. Store the Flat Top in a dry space until your next use.



## CARE FOR FLAT TOP

### 1 CLEAN THE FLAT TOP

After you remove the Flat Top from the fire pit, and it's still warm to the touch, use a paper towel or a flat-edged spatula to clean and scrape off any residue or grease.



### 2 OIL THE FLAT TOP

Massage a thin layer of food-grade oil onto the griddle surface with a clean paper towel. We recommend using Canola, Avocado, or Grapeseed Oil. Wipe any excess oil off, and the Flat Top is ready for the next burn.

*Please note that we oil the top of the Flat Top before we ship it. The bottom is left unoiled intentionally and may have some discoloration, which will not affect its performance.*



## WARNING

Always practice safety first when using the Flat Top. While using the Flat Top, exercise the same precautions you would with any open fire. Never leave your Flat Top unattended, especially around children and pets.

**Remove the Flat Top immediately after the cook is complete.** If it is left on the heat for extended periods of time, it may cause the oil to burn off and rust the carbon steel. **After removing the Flat Top, do not place it on any combustible surfaces and keep it away from children and pets.**

**⚠️ WARNING:** This product can expose you to nickel, which is known to the State of California to cause cancer and birth defects or reproductive harm. For more information go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov)

# 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.

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