

 **BREED®**

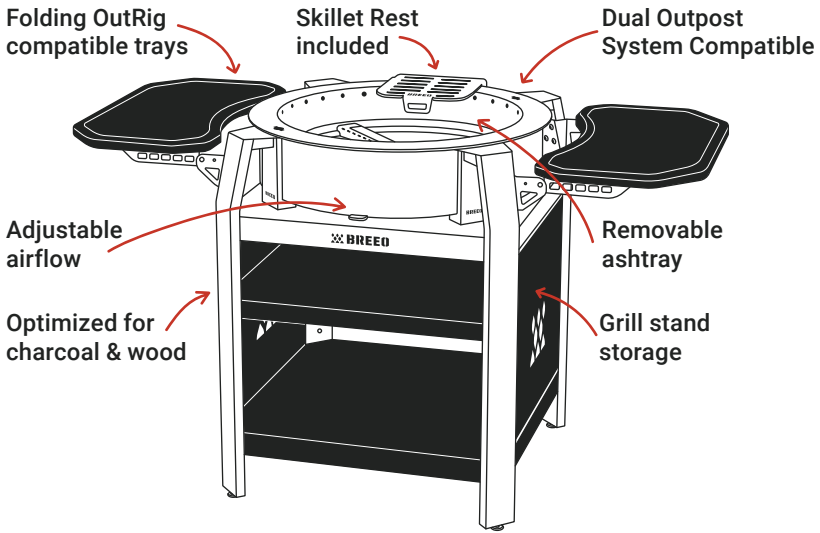
**USER
GUIDE**

A BREED Live-Fire Grill is shown on a stainless steel cart. The grill is round with a lid and sits on a two-tiered cart. The cart has a BREED logo on the side and a decorative flame cutout on the front panel. The background is a window with a grid pattern.

**LIVE-FIRE
GRILL**

LIVE-FIRE GRILL FOR THE BACKYARD

Designed to ignite backyard gatherings, the Breco Live-Fire Grill offers a versatile cooking experience. Whether you're a seasoned grill master or just starting your culinary journey, the Live-Fire Grill delivers an intentionally crafted live-fire grilling experience at the perfect height.



FEATURES

LIVE-FIRE COOKING: The included Skillet Rest allows you to be ready to grill out of the box. Compatible with all Breco X Series 24 accessories, the Live-Fire Grill delivers the same cooking versatility as our fire pits at a new height. With dual Outpost holes, the Live-Fire Grill maximizes your cooking capacity.

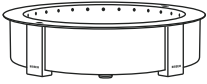
DUEL FUEL: Optimized for charcoal and wood, the Live-Fire Grill gives you a choice in fuel for whatever you're cooking.

GRILL STAND: The grill stand offers convenient storage to keep cooking tools, fuel, and accessories within reach. Foldable side tray tables provide space to prep and serve while also being compatible with the Breco OutRig system.

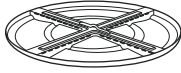
FIRE TRAY: A removable ashtray and adjustable airflow allow you to control the heat and keep it clean.

ASSEMBLY INSTRUCTIONS

PARTS INCLUDED



Fire Tray x1



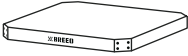
Removable
Ashtray x1



Folding
Trays x2



Side
Panels x2



Top Shelf x1



Middle Shelf x1
2 holes in each corner



Bottom Shelf x1
4 holes in each corner



Legs x4

HARDWARE INCLUDED



Leg
Brackets x4



Tray Arm
Brackets x4



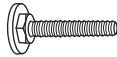
Bottle
Opener x1



Bottle Opener
Screws x2



Screws, Locking
Washers & Flat
Washers x64



Leveling Feet
Screws x4

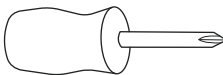


Shoulder Screws
& Lock Nuts x4

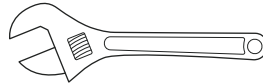


Hex Key x1

TOOLS NEEDED



Phillips Head Screwdriver x1



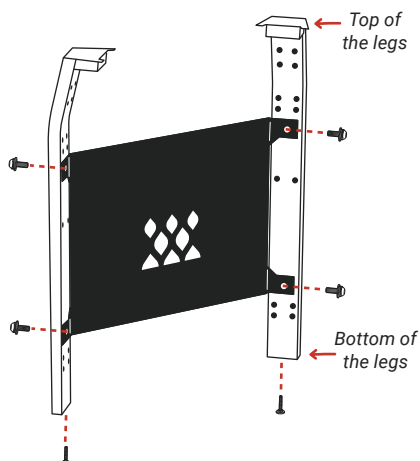
Adjustable Wrench or Socket x1

1 ASSEMBLE THE LEGS & SIDES

Screw together the 2 legs to a side panel with 4 screws, locking washers, and flat washers provided. Repeat for the opposite side of the legs.

Ensure the Breco flame icon faces up and the side panel brackets are behind the legs.

Attach a leveling feet screw to the bottom of each leg.

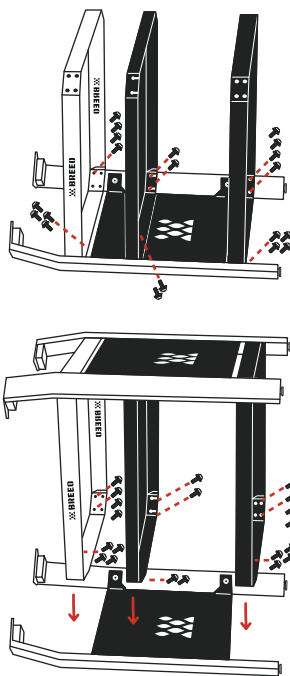


2 ATTACH THE SHELVES

To prevent scratching, lay cardboard or a blanket down. Then, place a connected leg and side panel on the ground.

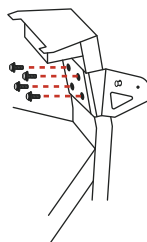
Attach the bottom shelf to the legs, closest to the feet, with 8 screws, locking washers, and flat washers. Add the middle shelf, in between the side panel brackets, with 4 screws, locking washers, and flat washers. Secure the top steel shelf to the legs with 8 screws, locking washers, and flat washers.

Lay the other connected leg and side panel down on the ground. With the assistance of another person, lift the assembled shelving unit and flip over to connect the other side panel. Align the holes and secure the legs to each shelf following the screw process above.



3 ATTACH THE LEG BRACKETS

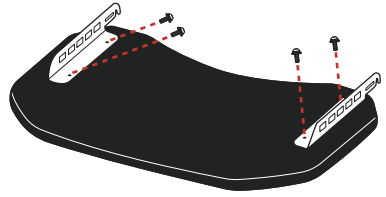
Point the leg brackets away from the center of the stand to face the inside of the legs and side panel. Screw a bracket to the inside of the leg with 4 screws, locking washers, and flat washers. Repeat for each leg.



4 ATTACH THE TRAY BRACKETS

Attach a tray bracket to the bottom of the folding tray with 2 screws, locking washers, and flat washers. Make sure the brackets screw side faces inward with the hook hanging out on the concave curve end of the tray.

Attach a tray bracket to the adjacent side. Repeat for the other folding tray.

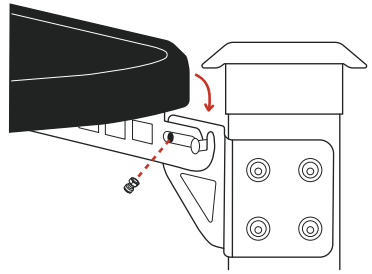


5 ATTACH THE TRAYS TO THE STAND

Hook the tray arm bracket onto the pin on the leg bracket.

Push a shoulder screw through the slot and screw a lock nut using a hex key, wrench, and screwdriver. Be sure not to tighten the lock nut too hard, as it'll make it difficult to move the tray up and down.

Repeat for each leg bracket.

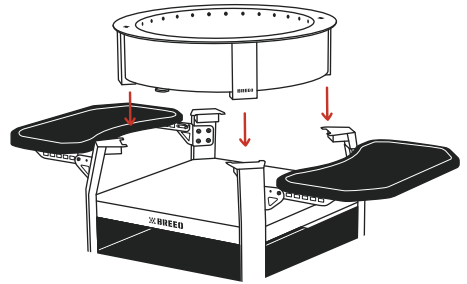


6 INSERT THE FIRE TRAY

Align the fire tray legs to the slots in the legs and lower the fire tray into the stand. The top rim of the fire tray rests on the leg brackets.

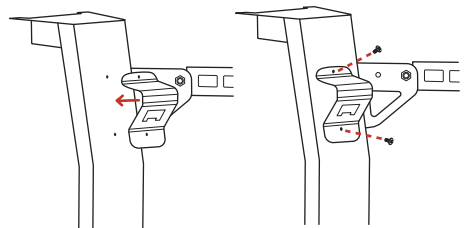
Insert the ashtray into the fire tray.

Face the air adjustment knob towards the front and back of the stand.



7 ATTACH THE BOTTLE OPENER

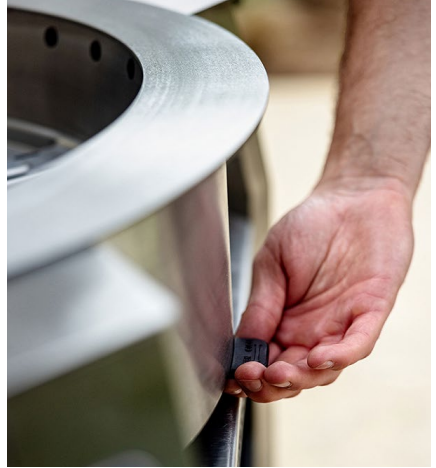
Locate the leg that has 2 screw holes next to a leg bracket for the bottle opener. Attach the bottle opener to the outside of the designated leg with 2 bottle opener screws.



USE

Always place your Live-Fire Grill on a level surface where it cannot tip over. **We recommend 2 people lift for placement.**

The fire tray includes an adjustable airflow system to dial in the burn rate of your fuel. Slide the airflow knob to the left to fully open to allow oxygen to reach the coals. Or slide to the right to close it off and have a lower fire with more smoke for cooking. If the knob ever seems tight, do not force it, allow the fire tray to cool, and it should regain mobility.



CARE

Once the Live-Fire Grill and fire tray have completely cooled, remove the ashtray using the handle in the center. Lift out the tray to dump the ash and clean any debris underneath.

To clean the stainless steel components, we recommend your favorite stainless steel cleaner and a soft cloth. The fire tray can also be cleaned with soap and water once the ash has been removed.

Wipe the folding trays with soap and water. **Do not set hot materials on the folding trays.**

Always remove the ashes from your Live-Fire Grill and fire tray before long-term storage.



WARNING

The Breco Live-Fire Grill is designed for outdoor use. **Never use your Live-Fire Grill in a building, garage, or enclosed area.** The Live-Fire Grill generates a tremendous amount of heat, so keep at least 10 feet of clearance surrounding the grill including siding and structural units, along with branches and overhangs.

Always place your Live-Fire Grill on a level surface where it cannot tip over.

Use caution when operating the Live-Fire Grill around any flammable surface or material. The grill is “deck safe,” but always be aware of falling material or embers from the Live-Fire Grill or fire tray.

The fire tray can be used without the grill stand on nonflammable surfaces or materials and away from any wall or siding. **Never use the fire tray alone on wooden or composite decks, stamped concrete, or any heat-sensitive surface.**

Never use the fire tray with the ashtray removed. Always make sure to insert the ashtray before adding wood or charcoal. **Do not remove the ashtray while hot, wait for the ashtray to cool before removing it.**

All surfaces of the fire tray and ashtray will become extremely hot. To avoid burns, don't touch any part of the fire tray and grill area until it's completely cool (unless you're using protective gear like heat-resistant gloves, hot pads, potholders, etc.).

Do not move or store your Live-Fire Grill or fire tray until all ashes and coals are extinguished and all surfaces have cooled completely.

Never touch ashes or coals to see if they are hot. Do not pour water into your fire tray to extinguish flames rather allow all your fires to die naturally.

Do not exceed 10 lbs. or sit on the folding trays. Do not set hot materials on the folding trays. Do not place fingers between the leg bracket and tray arm bracket when adjusting the folding tray.

Exercise the same caution you would with any open fire. **When using your Live-Fire Grill or fire tray, never leave it unattended, especially around 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

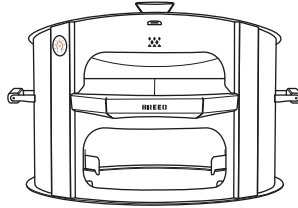
⚠ WARNING: This product can expose you to chemicals including Chromium (hexavalent compounds), which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.p65warnings.ca.gov



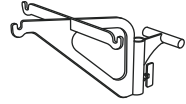
COMPLETE YOUR LIVE-FIRE GRILL SETUP



**CAST IRON
KETTLE**



LIVE-FIRE PIZZA OVEN
X24



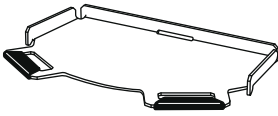
**OUTPOST
KETTLE HOOK**



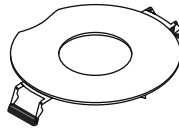
X SERIES LID
X24



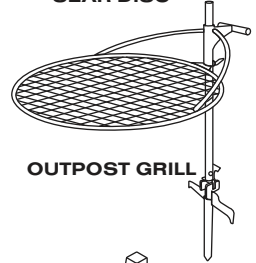
**OUTPOST
SEAR DISC**



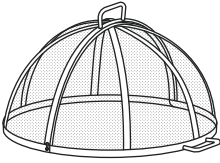
FLAT TOP
X19 & X24



SEARPLATE GRIDDLE
X24



OUTPOST GRILL



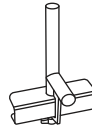
SPARK SCREEN
X24



**OUTRIG™
CUPHOLDER**



**OUTRIG
TRAY**



**OUTRIG
POST**



**OUTRIG
TRI-HOOK**



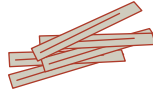
BUILDING A FIRE

1 CHOOSE YOUR FUEL

Select a firestarter material, like shredded newspaper or cardboard, a dry, thinly split softwood for kindling, and a dry, split hardwood for your main fuel. Make sure your fuel is less than 4" in diameter. *Focus on creating as much airflow as possible throughout the whole fire building process.*

Newspaper

Cardboard



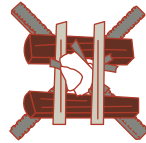
Thinly split softwood



Dry split hardwood

2 BUILD A LOG CABIN

Start with 2 full-size pieces of cordwood and lay them caddy-corner on the X ashtray across from each other. Then, lay two pieces of kindling perpendicular across those. Fill the inside square with your firestarter. Continue with the pattern in kindling until it approaches the top of your fire tray, filling the center with firestarter as you go, if you're using newspaper or cardboard. If you're using another type of firestarter, you can place it in the middle when you start building, but there's no need to fill the whole structure with it. Taper the "cabin" inward as you get close to the top.



Build a log cabin from the center

3 LIGHT IT UP

Using a grill lighter or a long match, light the firestarter at the bottom of the log cabin. *We do NOT recommend using regular matches, as they can be harder to use when you're reaching into the fire tray.*



Start the fire with a grill lighter or long match

4 FEED THE FLAMES

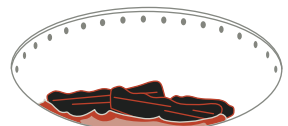
Once you've got a tiny blaze going, start adding cordwood without disrupting or knocking over the kindling cabin. Starting with smaller cordwood pieces and gradually using larger ones as the fire grows, lay the pieces toward the perimeter of the bottom of the fire tray. This will help your fire spread evenly around your fire tray.



Add firewood to maintain a hot fire

5 LET IT BURN OUT

When you're done with your fire, patiently wait for the fire to burn out on its own. *Don't pour water on it, and never leave your fire unattended.* If you do need to walk away, always cover with a spark screen and make sure there's nothing near the fire tray that could catch on fire or be damaged.

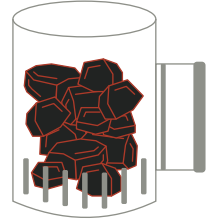


Let the fire naturally burn out

LUMP CHARCOAL

1 USE A CHARCOAL CHIMNEY

The best way to get the right amount of coals burning in your Live-Fire Grill is by using a standard-size charcoal chimney. Place firestarter, tinder, and/or paper in the bottom of the charcoal chimney. Then, stack lump charcoal inside the chimney until full.



Add charcoal and a firestarter to the charcoal chimney

2 LIGHT IT UP

Light at the bottom and wait until coals are burning and hot. Once the coals are hot you can then dump them into the bottom of the fire tray. This should be the perfect amount of lump charcoal to use in your fire tray. Do not add any more charcoal.



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

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Create an account and earn points.
breco.com/pages/rewards
- 2 EARN POINTS**
Every time you shop.
- 3 REDEEM POINTS**
For exclusive discounts and products.



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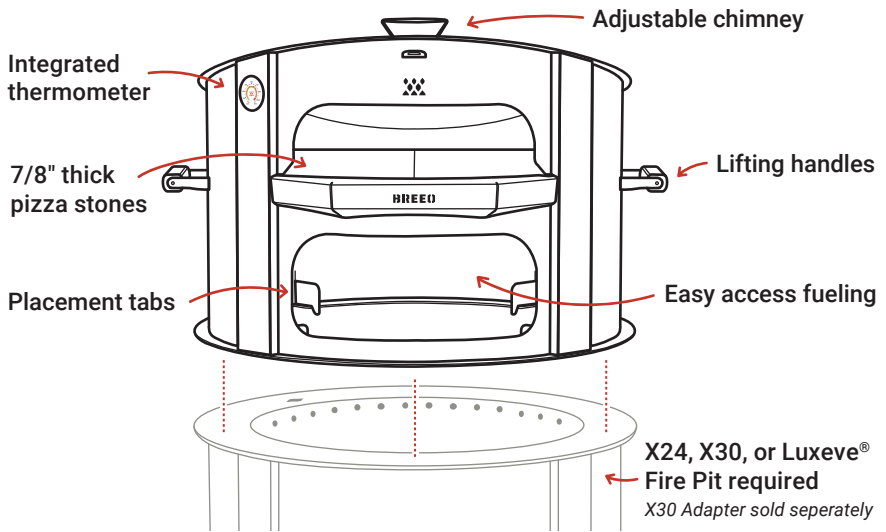
 **BREEDO®**

**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.

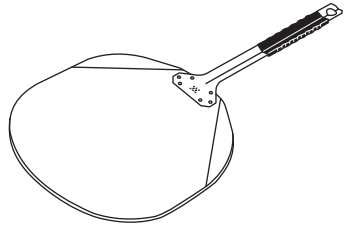
AVAILABLE IN CORTEN* STEEL OR STAINLESS STEEL FINISH

**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

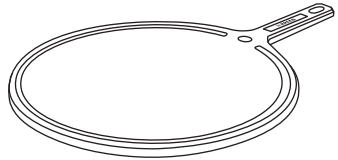
PIZZA PEEL

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



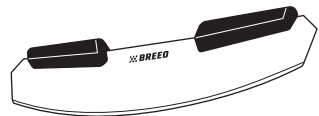
SERVING BOARD

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.



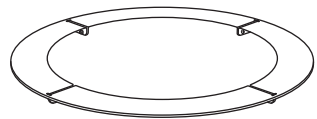
PIZZA OVEN COVER

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.



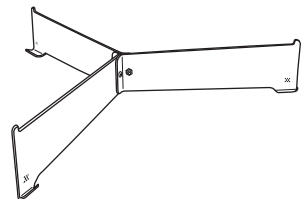
PIZZA OVEN ADAPTER X30

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.

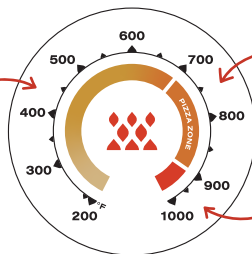


2 TEMP CONTROL

- ◆ 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.



Bake Zone
Follow other recipes to bake at any temp.



Pizza Zone
700-900° perfect temp. for pizza

Hot Zone
900-1000° avoid this temp. for burning

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.

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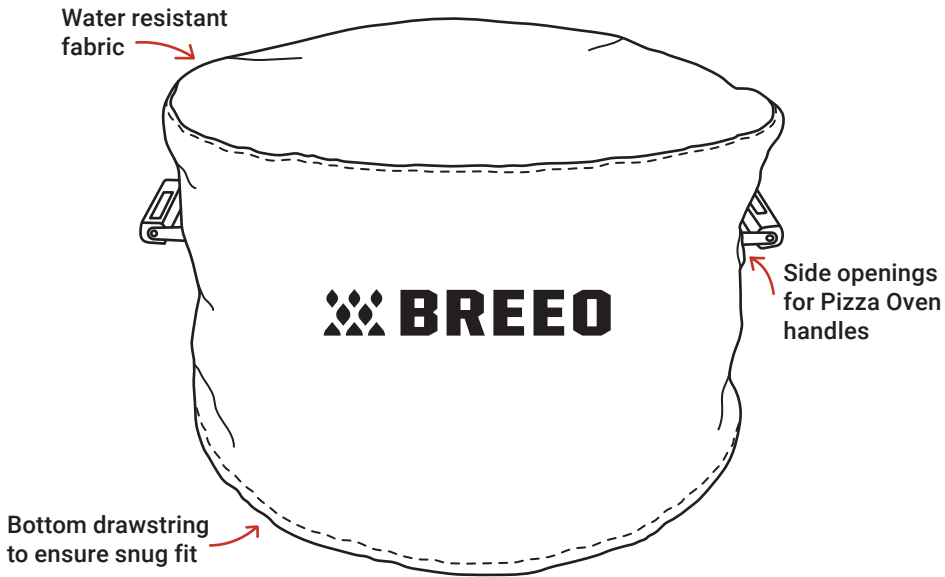
USER GUIDE

BREEDO®

PIZZA OVEN COVER

EXTRA PROTECTION FROM THE ELEMENTS

Leave your Pizza Oven in the elements with extra piece of mind. The Breoo 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.



FEATURES

CONSTRUCTION: Water resistant fabric

DESIGN: Side openings keep the Pizza Oven handles accessible. Bottom drawstring to ensure snug fit with durable cord lock to keep drawstring tight.

USE & CARE

Once the Pizza Oven is cool to the touch you can slide the cover on top, lining up the opening on the sides with the Pizza Oven handles.

Close the drawstring and pull tight for a snug fit. Only compatible with Breco® Pizza Oven.

Minimal care required. Hand wash with mild soap and warm water.



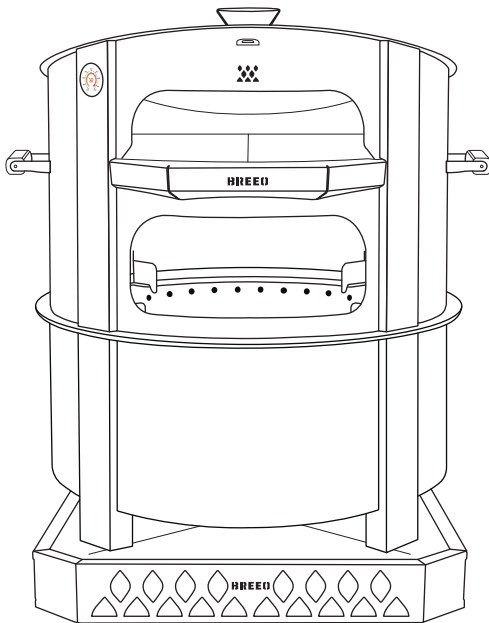
WARNING

Do not cover the oven while hot. The cover should not be put on until a person can hold their hand into or against the oven and keep it there indefinitely. This typically means temps are below 100°F.

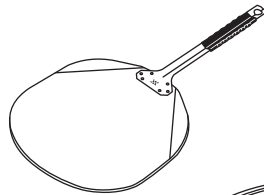


COMPLETE YOUR PIZZA OVEN SETUP

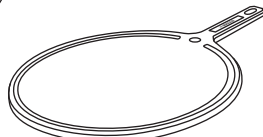
LIVE-FIRE PIZZA OVEN



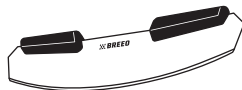
**X SERIES 24 FIRE PIT
WITH BREED BASE**



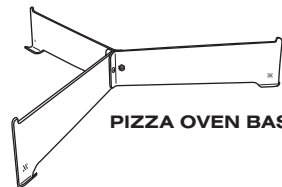
PIZZA PEEL



SERVING BOARD



PIZZA ROCKER



PIZZA OVEN BASE



WARRANTY

Breeo, LLC warrants to the original purchaser that all Covers are free from workmanship and material defects for 5 years from the date of the original purchase. This does not include rips, burns, tears and damages due to accident, normal wear and tear, improper care, misuse, or natural fading over time.

Breeo, LLC's liability and obligation is limited to repair or replacement of the product, at their option. The purchaser must provide Breeo, LLC with photos of the product's defects for evaluation. Upon approval of warranty, Breeo, 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. Breeo, 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 BREEO, LLC BE LIABLE FOR ANY SPECIAL, INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES EVEN IF BREEO, LLC HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES AND EVEN IF BREEO, 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 BREEO, 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 BREEO, LLC AND THE PURCHASER, AND THAT THIS ALLOCATION IS REFLECTED IN THE PRICE PAID.

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