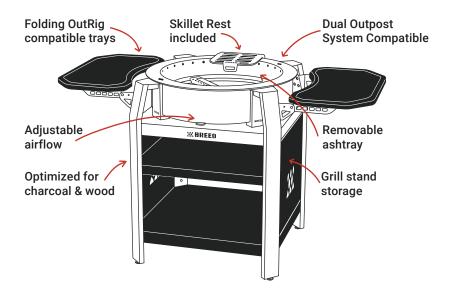




# LIVE-FIRE GRILL FOR THE BACKYARD

Designed to ignite backyard gatherings, the Breeo 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 Breeo 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 Breeo 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

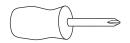


Shoulder Screws & Lock Nuts x4

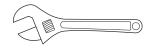


Hex Key x1

#### **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 Breeo flame icon faces up and the side panel brackets are behind the legs.

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

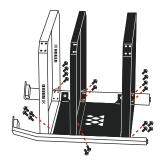


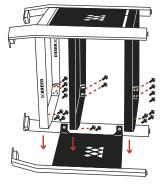
To prevent scratching, lay cardboard or a blanket down. Then, place a connected leg and side panel on the ground.

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.

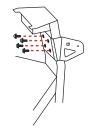
# Top of the legs Bottom of the legs





# 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.

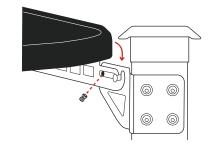


# 5 ATTACH THE TRAYS TO THE STAND

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.

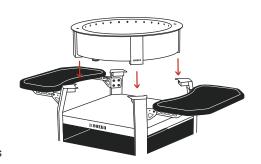


# 6 INSERT THE FIRE TRAY

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.

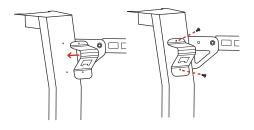
Insert the ashtray into the fire tray.

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 Breeo 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.

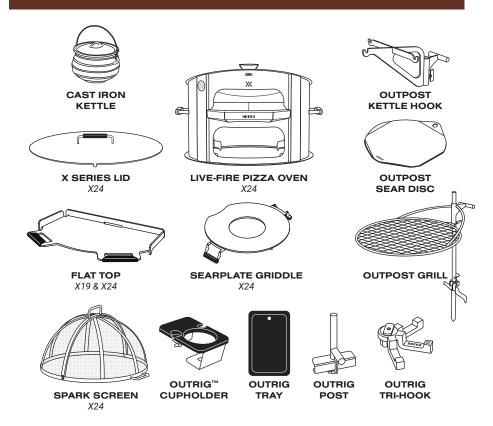
Exercise the same caution you would with any open fire. When using your Live-Fire Grill or fire tray, never leave it unattended, especially around children and pets.

⚠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**





## **BUILDING A FIRE**

#### 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



Thinly split softwood

Dry split hardwood

# **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

# 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

# FEED THE FLAMES

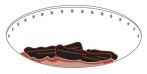
Once you've got a tiny blaze going, start adding cordwood without disrupting or knocking over the kindling cabin. Starting with smaller cordwood pieces and gradually using larger ones as the fire grows, lay the pieces toward the perimeter of the bottom of the fire tray. This will help your fire spread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



Add firewood to maintain a hot fire

# **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**

# 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.

# 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.



Add charcoal and a firestarter to the charcoal chimney



# WARRANTY

Breeo, LLC warrants to the original purchaser that the Breeo Fire Pits and Accessories are free from workmanship and material defects during the lifetime of the original purchaser. In addition Breeo, 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, Breeo, 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 Breeo 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.

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 BREED, 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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# **BECOME A FIREMASTER**

SIGN UP Create an account and earn points.

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**EARN** POINTS **Every time** vou shop.

REDEEM POINTS For exclusive discounts and products.



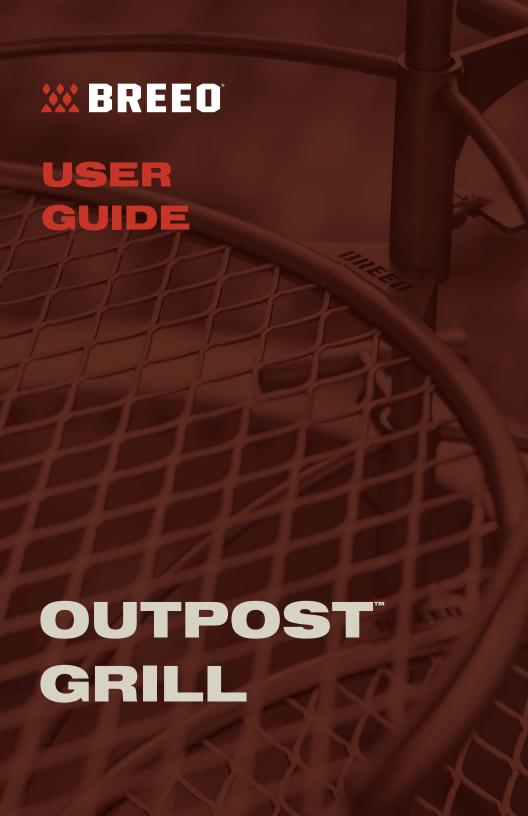
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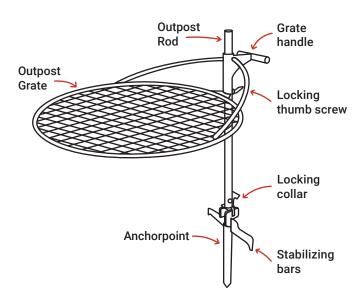


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## **ULTIMATE LIVE-FIRE COOKING SYSTEM**

Compatible with all Breeo X Series®, Y Series™, and Zentro® Fire Pits. It can also be used independently over almost any fire when combined with our Anchorpoint® attachment. Pair with our Kettle Hook, Outpost™ Sear Disc, Kettle, and other Outpost accessories to get the most out of your fire pit setup.



# **FEATURES**

**LIVE-FIRE COOKING:** Durable, stainless steel construction that's built to withstand the rugged demands of live-fire cooking, from searing steaks to grilling vegetables.

**VERSATILE USE:** Use on a Breeo Fire Pit or over any open fire with the Anchorpoint. Pair the Outpost Grate with the OutRig<sup>™</sup> Post on the X Series Table for food preparation and serving.

**FULLY ADJUSTABLE:** Slide the Outpost Grate to any desired height and rotate 360° for control over your cook. *Use heat-resistant gloves when hot.* 

INCLUDES: Outpost Rod, Outpost Grate, Anchorpoint, and Bag for storage

#### FIRE PIT COMPATIBILTY:

Y Series/X Series 19	X Series 24/Zentro	X Series 30	X Series 42
Outpost 19 Grill	1 - Outpost Grill	2 - Outpost Grills	4 - Outpost Grills

## **USE WITH BREEO FIRE PIT**

#### SET UP ROD

Insert the peg and collar end of the Rod into the opening on the rim of your fire pit. Align pegs on the Rod with the notches on the fire pit, lower the Rod, ensure the pegs go down into the opening, and twist the Rod to secure.

# SECURE ROD

Slide the locking collar on the Rod down, align the tabs, and slide it into the notches on the fire pit. This will lock the Rod into place. The Rod should not spin, and the small handle of the locking collar should be facing outward.



# **ADD OUTPOST GRATE**

Loosen the locking thumb screw (do not remove) and hold the Outpost Grate horizontally to slide the sleeve onto the Rod. Secure the Grate by tightening the locking thumb screw on the handle. Adjust the Grate to the desired height and swivel to your preferred cooking position. You can then add any additional Outpost accessories onto the Rod.





## **USE WITH ANCHORPOINT**

#### 1 POSITION ANCHORPOINT

Position the Anchorpoint next to where you will be cooking and ensure the horizontal stabilizing bars are perpendicular to the fire area.

# 2 SECURE ANCHORPOINT

Insert the top end of the Rod (opposite to the pegs and collar) into the Anchorpoint opening.

Using an up-and-down motion, pound the Anchorpoint system into the ground using the Rod until the entire spearpoint and stabilizing bars of the Anchorpoint are in the ground. Be sure to keep the Anchorpoint and Rod vertical for maximum stability.

DO NOT use the end of the Rod with the pegs or pound the Rod with a hammer or axe—those methods can damage the Rod.

# 3 ADD OUTPOST ROD & GRATE

Use the notch openings on the Anchorpoint to secure the Rod in place. Follow steps 1-3 on the previous page to attach the Rod and Grate to the Anchorpoint.





# **USE & CARE**

Add the Outpost Grill to your Breeo Fire Pit, or experience the freedom of grilling anywhere when using the Anchorpoint. Designed to give you control of your cook over open flame.

Make sure the Grate is secured firmly into place on the Rod or  $OutRig^{TM}$  Post to prevent movement while in use.

Always wear heat-resistant gloves and use two hands when adjusting the Outpost Grill over the fire.

To clean the Outpost Grill we recommend your favorite stainless steel cleaner and a soft cloth or a bristle brush, water, and dish soap. Stainless steel may darken in color when exposed to heat.



## STORE IN THE BAG

To stow the Outpost in its bag, slide the Outpost Grate into the bag with the handle to the corner to ensure proper closure. Then, insert the Rod into the rod sleeve with the locking collar toward the top.





## **WARNING**

Always practice safety first when using the Outpost™ Grill and accessories, exercise the same precautions you would with any open fire.

Never leave your Breeo® Fire Pit & accessories unattended, especially around children and pets. *The Outpost Grill and accessories become very hot in use and can cause severe burns.* 

Do not touch when hot. Avoid touching sensitive surfaces with the Outpost Grill when they are hot. When adjusting the height or orientation of your Outpost Grill, always wear protective gloves or use other heat protection to avoid burns.

Never use a hammer to drive the Outpost Rod into the Anchorpoint®. This may cause damage to the Rod and cause the end of the Rod to stump, which will prevent it from being able to be inserted into the Anchorpoint again.

Be sure that the entire Anchorpoint system, including the stabilizing bars, is firmly planted in the ground before use.

Do not overweight your Outpost Rod and accessories when cooking. Do not exceed 20 lbs. of weight on the Outpost 19 Grill or 40 lbs. of weight on the Outpost 24 Grill.

When cooking on your Y Series with the Outpost Grill, do not swing the Outpost Grill system 180° away from the fire pit, this can cause potential tipping.

MARNING: 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





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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 BREED, 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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