

 **BREED®**

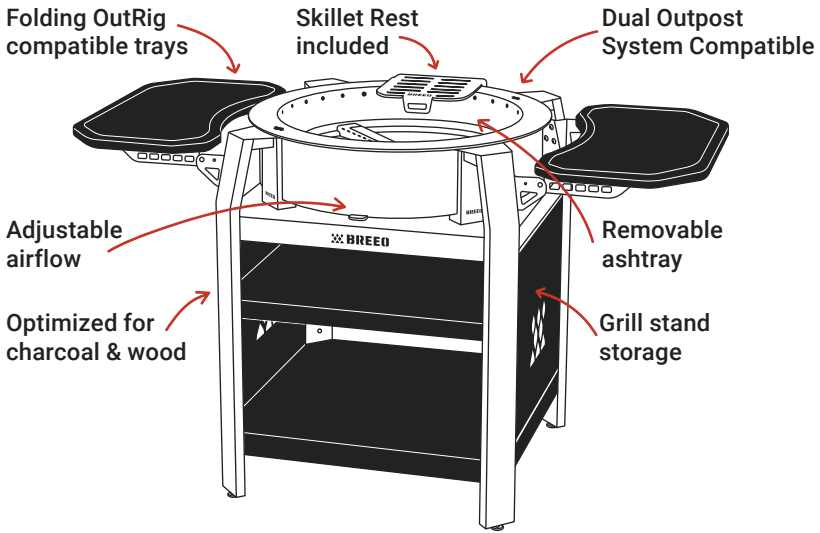
**USER
GUIDE**

A BREED Live-Fire Grill is shown on a stainless steel cart. The grill is round with a lid and a side burner. The cart has a lower shelf and a decorative flame logo on the side. 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.

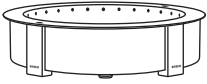
DUEL FUEL: Optimized for charcoal and wood, the Live-Fire Grill gives you a choice in fuel for whatever you're cooking.

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.

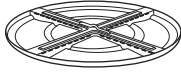
FIRE TRAY: A removable ashtray and adjustable airflow allow you to control the heat and keep it clean.

ASSEMBLY INSTRUCTIONS

PARTS INCLUDED



Fire Tray x1



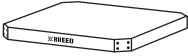
Removable
Ashtray x1



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



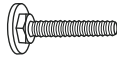
Bottle
Opener x1



Bottle Opener
Screws x2



Screws, Locking
Washers & Flat
Washers x64



Leveling Feet
Screws x4

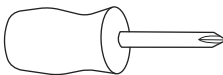


Shoulder Screws
& Lock Nuts x4

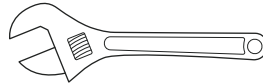


Hex Key x1

TOOLS NEEDED



Phillips Head Screwdriver x1



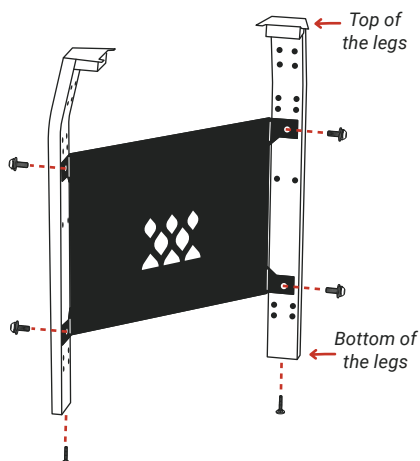
Adjustable Wrench or Socket x1

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.

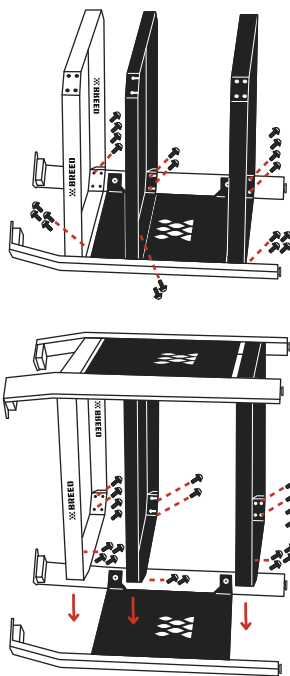


2 ATTACH THE SHELVES

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

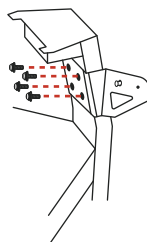
Attach the bottom shelf to the legs, closest to the feet, with 8 screws, locking washers, and flat washers. Add the middle shelf, in between the side panel brackets, with 4 screws, locking washers, and flat washers. Secure the top steel shelf to the legs with 8 screws, locking washers, and flat washers.

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

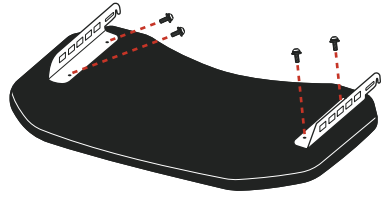
Point the leg brackets away from the center of the stand to face the inside of the legs and side panel. Screw a bracket to the inside of the leg with 4 screws, locking washers, and flat washers. Repeat for each leg.



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.

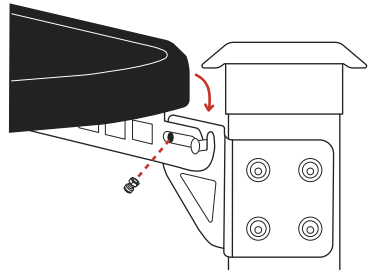


5 ATTACH THE TRAYS TO THE STAND

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.

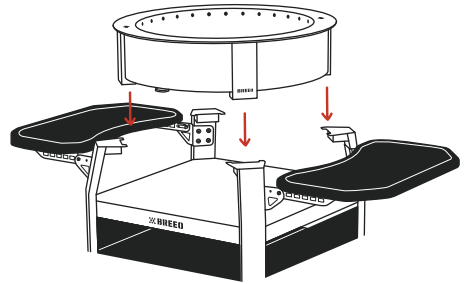


6 INSERT THE FIRE TRAY

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.

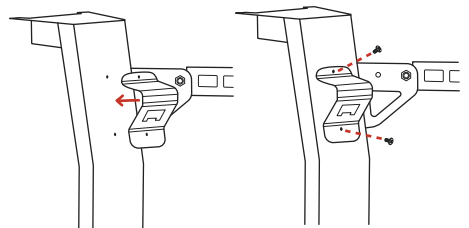
Insert the ashtray into the fire tray.

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



7 ATTACH THE BOTTLE OPENER

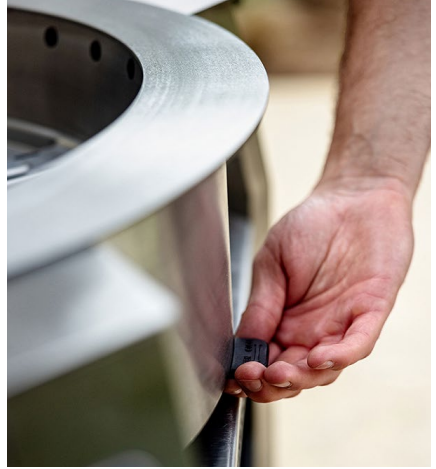
Locate the leg that has 2 screw holes next to a leg bracket for the bottle opener. Attach the bottle opener to the outside of the designated leg with 2 bottle opener screws.



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

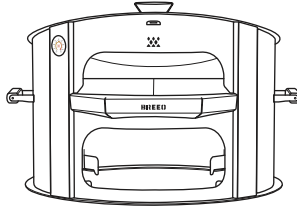
⚠ WARNING: This product can expose you to chemicals including Chromium (hexavalent compounds), which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.p65warnings.ca.gov



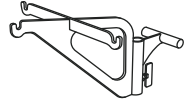
COMPLETE YOUR LIVE-FIRE GRILL SETUP



**CAST IRON
KETTLE**



LIVE-FIRE PIZZA OVEN
X24



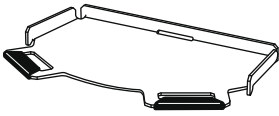
**OUTPOST
KETTLE HOOK**



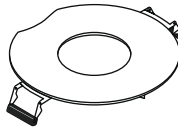
X SERIES LID
X24



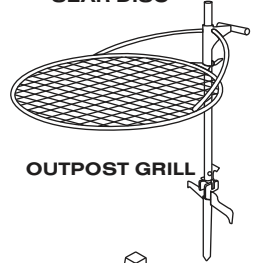
**OUTPOST
SEAR DISC**



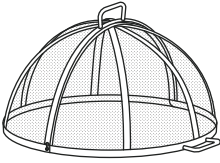
FLAT TOP
X19 & X24



SEARPLATE GRIDDLE
X24



OUTPOST GRILL



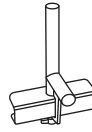
SPARK SCREEN
X24



**OUTRIG™
CUPHOLDER**



**OUTRIG
TRAY**



**OUTRIG
POST**



**OUTRIG
TRI-HOOK**



BUILDING A FIRE

1 CHOOSE YOUR FUEL

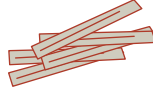
Select a firestarter material, like shredded newspaper or cardboard, a dry, thinly split softwood for kindling, and a dry, split hardwood for your main fuel. Make sure your fuel is less than 4" in diameter. *Focus on creating as much airflow as possible throughout the whole fire building process.*



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

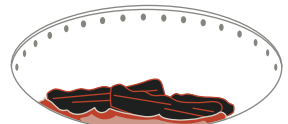
Once you've got a tiny blaze going, start adding cordwood without disrupting or knocking over the kindling cabin. Starting with smaller cordwood pieces and gradually using larger ones as the fire grows, lay the pieces toward the perimeter of the bottom of the fire tray. This will help your fire spread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

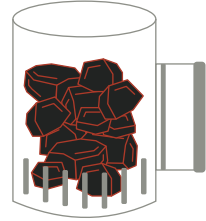


Let the fire naturally burn out

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.

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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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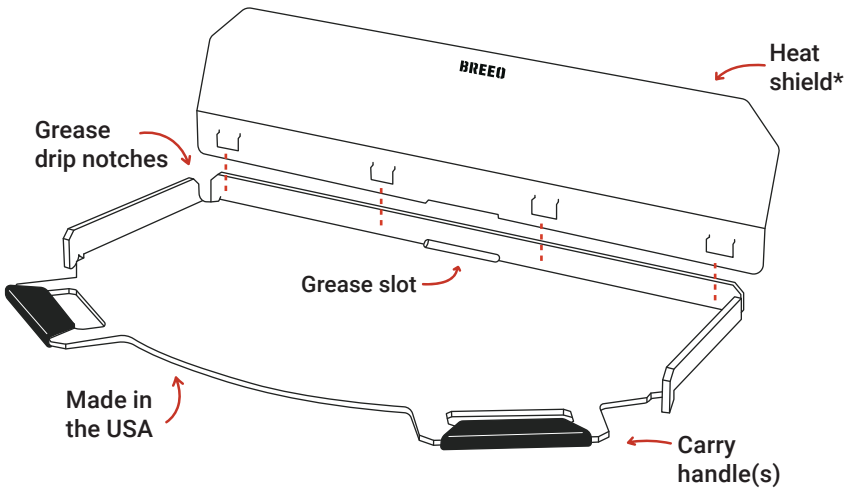


USER GUIDE

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.**

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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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