

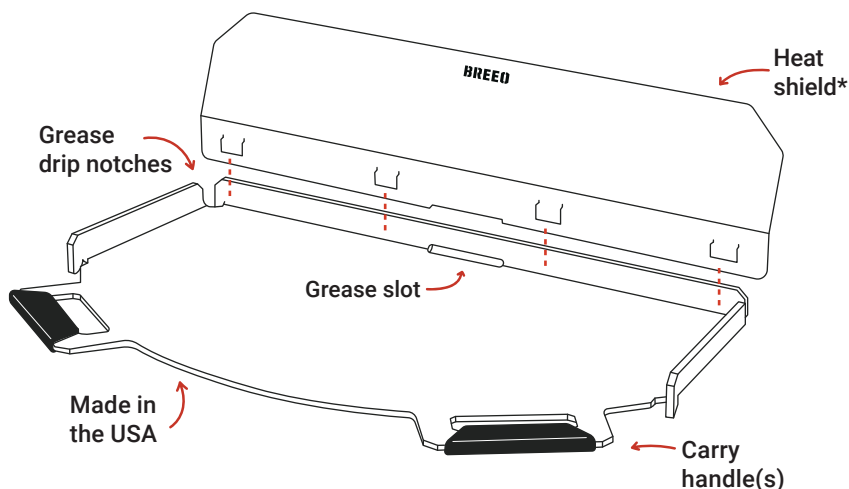


USER GUIDE

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

WARRANTY

We've got you covered! When your fire pit arrives, it has already been measured according to our quality standards. However, on the off chance that something is wrong with your fire pit, like a welding or structural defect, we do offer a limited lifetime warranty. Once proof of purchase, pictures and returned product are received, our Customer Service team will initiate a replacement of equal or lesser value.

For fire pits or accessories damaged in shipping, please contact our customer service team with photos and information at contact@breeo.com. A team member will review and offer a credit or replacement based on the extent of the damage. To be eligible for a credit or replacement, we do ask that you report any shipping damage within 10 days of receiving the product.

*Any modifications made to a Breeo product will result in a voided warranty.

We offer a 3-year rust or burn through warranty, which starts at the purchase date, on all of our fire pits, pizza ovens & Stainless Steel fire pit accessories. If your product falls under 3 years, we will replace it with a new one, free of charge, once pictures, a proof of purchase and returned product are received. If your product has been discontinued, you'll receive a replacement of equal or lesser value.

If you are outside the 3-year timeframe, our customer service team will be more than happy to work with you on a discount code you can apply towards a new product.

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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