

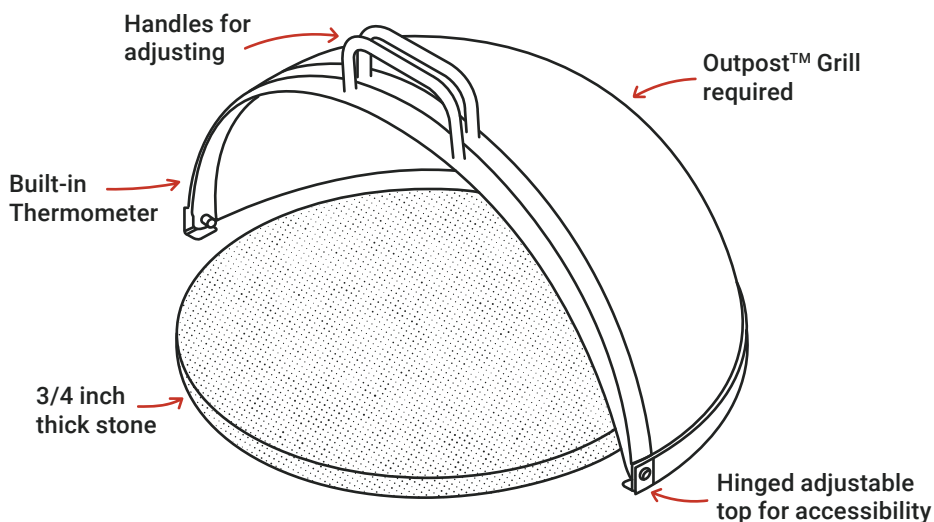


USER GUIDE

GRILL DOME

PRECISION COOKING UNDER THE DOME

The Breco® Grill Dome turns your Outpost Grill into a versatile and adjustable live-fire oven by redistributing heat around your food for a more even cook. Quickly capture and redirect heat with the Grill Dome to grill, smoke, or pair it with the stone to bake bread, pizza, and more with focused heat from all angles.



FEATURES

HINGED DESIGN: Easily slide the Grill Dome open for access to food and adjust your items while cooking. Handles will be hot, so you will need to use heat-resistant gloves.

BUILT-IN THERMOMETER: Easy-to-read thermometer for accurate air temps inside the Grill Dome.

STAINLESS STEEL CONSTRUCTION: Rugged, stainless steel construction looks good, is weather resistant, and provides a lifetime of live-fire cooking.

EXTRA THICK STONE: The stone rests easily on the Outpost Grill and fits underneath the Grill Dome to absorb heat and provide a more even bake for bread and pizza.

OUTPOST GRILL REQUIRED: Fits on top of the Outpost Grill system to cook over your X Series, Y Series, Zentro Fire Pit, or Live-Fire Grill.

USE

Start your fire ahead of time, about 45 minutes, to get a good bed of coals. Add the Outpost Grill to your Breeo Fire Pit or Live-Fire Grill and set the Grill Dome onto the Outpost Grate. If you need to add wood to the fire, it's best to use smaller pieces. Move the Outpost Grill up or down for more temperature control.

Open the Grill Dome using the handle to adjust the food or let the heat out. Use heat-resistant gloves or the Breeo Fire Poker when touching the hot Grill Dome.

WITH THE STONE

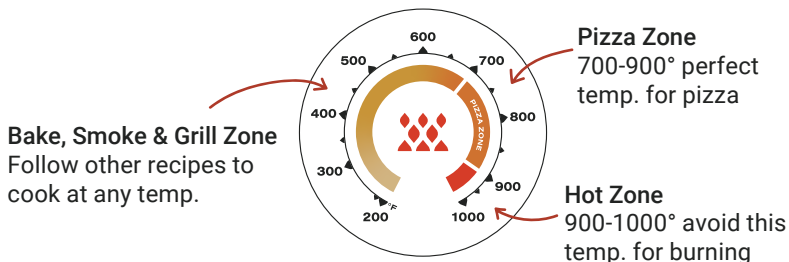
For best results, give the stone time to get up to temperature before cooking.

When baking pizza, the target stone temperature is 500-600° - you can check with a laser thermometer or an air temperature of about 700°. The stone should reach 500-600° in 5-10 mins. Follow other recipes to bake at any other temperature. Allow a few minutes between bakes so the stone can return to temperature.

After baking, store the stone in a dry place when cooled.

WITHOUT THE STONE

Redirect the heat from the fire to smoke or grill directly on the Outpost Grill with the Grill Dome. Monitor the air temperature using the built-in thermometer.



CARE

The Grill Dome may develop an amber patina after use. To clean the stainless steel components, we recommend your favorite stainless steel cleaner and a soft cloth or use warm water and dish soap.

Clean the stone using a grill brush. Avoid soaking it in water as this can damage the stone. Avoid exposing your stone to quick fluctuations in temperature as this can cause it to crack. Bring the stone up to temperature slowly and consistently over a bed of coals.

WARNING

Always practice safety first when using the Grill Dome and exercise the same precautions you would with any open fire.

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

Do not touch when hot. Always wear heat-resistant gloves when interacting with the Grill Dome over an open fire to avoid burns. Avoid touching sensitive surfaces with the Grill Dome when it is hot.

Never place the hot Grill Dome or stone on temperature-sensitive surfaces like wood or composite decking.



Do not use plastic, glass, or other temperature-sensitive cooking utensils in the Grill Dome.

Do not let the stone get wet. If it does get wet, let it dry completely before using it over heat. The stone is fragile and should be handled with care to avoid damage or cracking. Protect it from thermal shock (abrupt change in temperature) and always heat your stone gradually over a bed of coals.

⚠️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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