

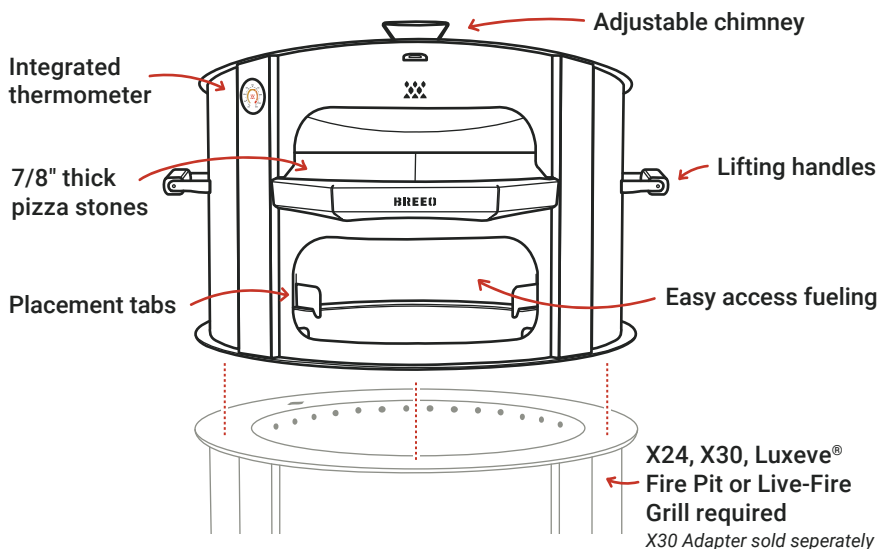


USER GUIDE

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, Luxeve Fire Pits, and the Live-Fire Grill, allowing you to utilize the superior wood-fueled heat source to reach the high temps needed for perfect pizzas.

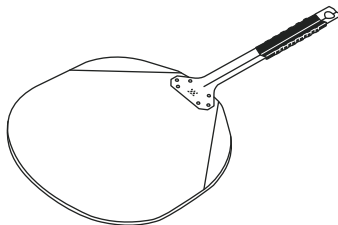
AVAILABLE IN CORTEN* OR STAINLESS STEEL FINISH

**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

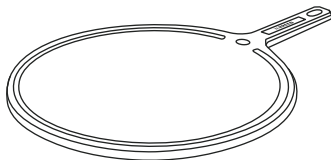
PIZZA PEEL

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



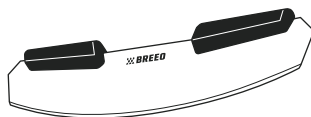
SERVING BOARD

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.



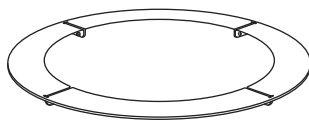
PIZZA OVEN COVER

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.



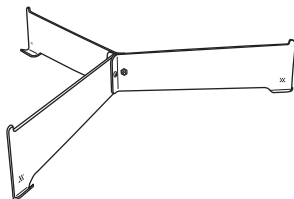
PIZZA OVEN ADAPTER X30

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](#)

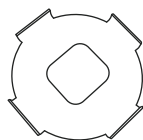
Follow this quick start guide to learn the basics as you start your journey to becoming a pizza pro. The primal and analog nature of live-fire cooking is part of what makes it challenging, as well as rewarding. So don't be discouraged if your first pizza isn't perfect, you'll keep improving the more 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.

The pizza stone stabilizer can come loose during shipping. Place it in the center where the pizza stone goes, and turn it until it drops into place.

- ◆ Don't put the oven on the fire pit until you have a bed of coals established.



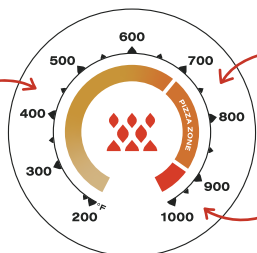
Pizza stone stabilizer

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 Breco 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.

⚠ 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@breeollc.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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BECOME A FIREMASTER

- 1 SIGN UP**
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breeo.com/pages/rewards
- 2 EARN POINTS**
Every time you shop.
- 3 REDEEM POINTS**
For exclusive discounts and products.



BREEO.COM

(800) 413-9848

CONTACT@BREEOLLC.COM

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