



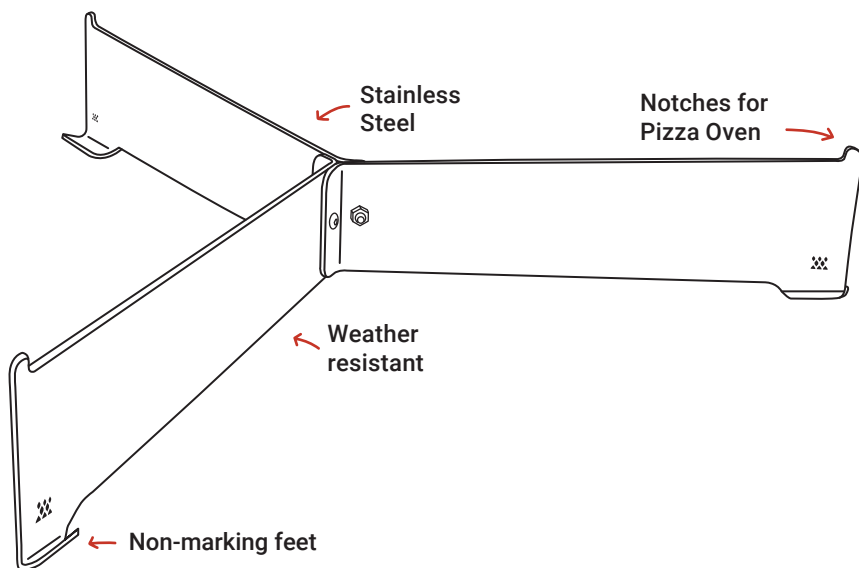
USER GUIDE



PIZZA OVEN BASE

SAFELY STORE AND COOL YOUR PIZZA OVEN

The Breco Pizza Oven Base offers a safe solution for pizza oven storage after a night of pizza making. 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.



FEATURES

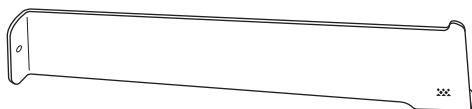
CONSTRUCTION: 304 stainless steel

DESIGN: Outside notches ensures pizza oven stays centered on the base and non-marking feet protect surfaces from scratching

BUILT TO LAST: Weather resistant through all seasons

ASSEMBLY INSTRUCTIONS

PARTS INCLUDED



Base Arms x3



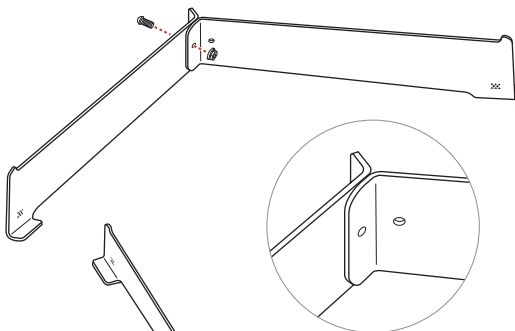
Bolts x3



Nuts x3

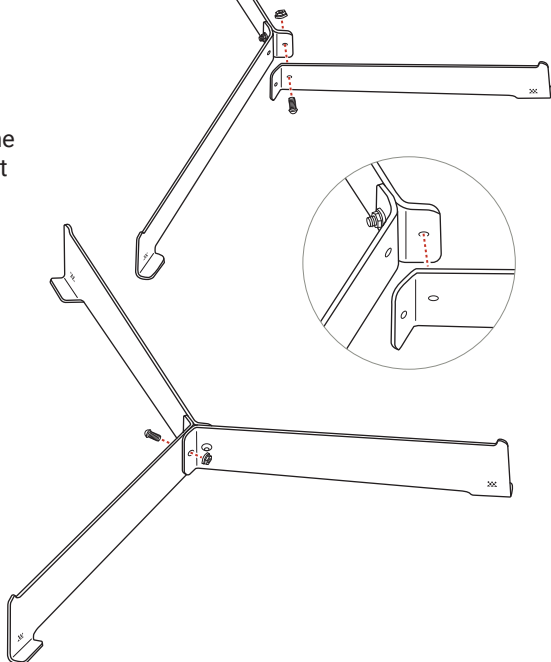
1 ATTACH TWO BASE ARMS

Fit two Pizza Oven Base arms together with flared feet downward. The bolt hole on the small bent end of one arm will line up with the bolt hole and the longer flat part of another arm and attach them with a supplied nut and bolt.



2 ATTACH THIRD BASE ARM

Line up the two bolt holes on the third arm with the two open bolt holes from the first two arms. Secure them together with the supplied nuts and bolts.



3 TIGHTEN

Tighten all nuts until the Pizza Oven Base is flat and secure.

USE

1 PLACE ON LEVEL SURFACE

Once the Pizza Oven Base has been placed on a flat level surface, use two people to move the Pizza Oven into position on top of the base. Be warned that the outer surface of the Pizza Oven may be hot and heat resistant gloves should be used when moving to avoid burns.



2 SET PIZZA OVEN

Center the oven above the Pizza Oven Base and lower into position, ensuring the bottom rim of the pizza oven is within the upward notches on each arm of the base. The Pizza Oven side walls will remain hot, so care should be taken to avoid contact with them.



CARE

Clean with soap and hot water, bar keepers friend etc. Keep on a level surface.



WARNING

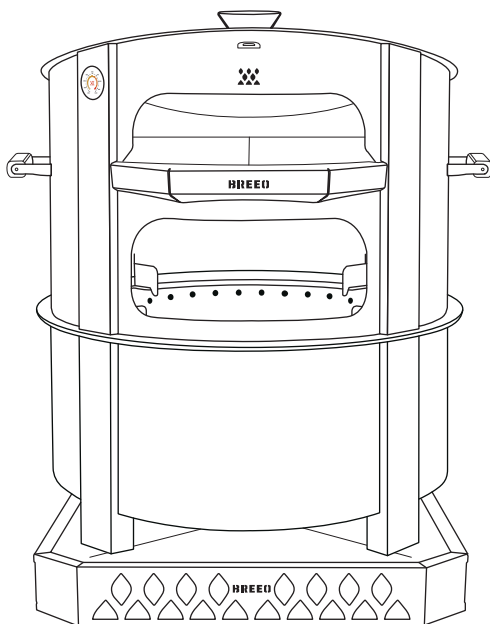
Heat may transfer from Pizza Oven to Pizza Oven Base, so care should be taken to avoid touching the Base while the oven is cooling.

Always place the Pizza Oven Base on a clear, flat surface away from the flow of traffic where it may be disturbed. Always use heat-resistant gloves when moving a hot Pizza Oven. Ensure you assemble the Pizza Oven Base with feet down to keep everything stable and avoid scratching delicate surfaces.

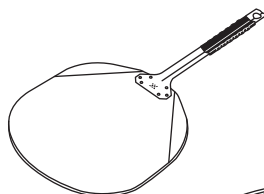
⚠️ WARNING: This product can expose you to nickel, which is known to the State of California to cause cancer and birth defects or reproductive harm. For more information go to www.p65warnings.ca.gov

COMPLETE YOUR PIZZA OVEN SETUP

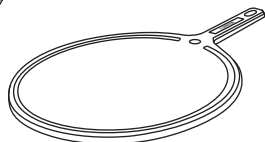
LIVE-FIRE PIZZA OVEN



**X SERIES 24 FIRE PIT
WITH BRECO BASE**



PIZZA PEEL



SERVING BOARD



PIZZA ROCKER



PIZZA OVEN COVER

BECOME A PIZZA PRO

QUICK START GUIDE

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.

→ [Watch the quick start guide video](#)



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



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