

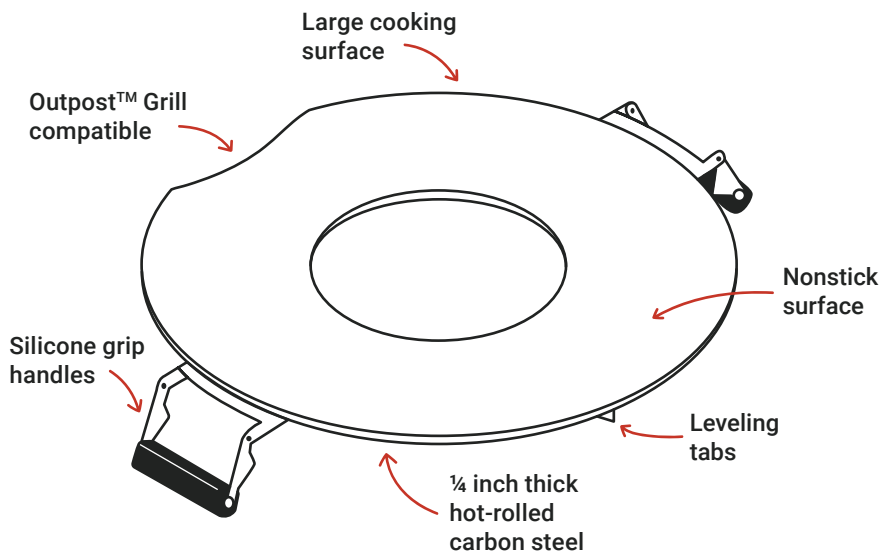


USER GUIDE

SEARPLATE™ GRIDDLE

LIVE-FIRE COOKING ACCESSORY

Crafted for high-heat performance, the SearPlate Griddle provides exceptional heat retention and versatility, enhancing your fire pit cooking experience.



FEATURES

PAIR WITH OUTPOST SYSTEM: The SearPlate Griddle can be used alongside the Outpost Grill and accessories for larger live-fire cooks.

DESIGN: The 1/4 inch thickness of the carbon steel heats more evenly across the entire surface. Carbon Steel holds heat longer and has better nonstick capabilities.

CARRY HANDLES: Add or remove the SearPlate Griddle with two people in seconds with the convenient silicone grip handles. The handles will be hot after cooking, so wear Breeo's heat-resistant gloves when removing and rest on a heat-safe surface.

SEASONING SEARPLATE GRIDDLE

1 PREPARE GRIDDLE

Your SearPlate Griddle comes pre-oiled. Remove it from the box and with two people place it on your fire pit with a low bed of coals in it. Allow your griddle to heat up to 200°F. You'll see the oil begin to smoke off.



2 OIL GRIDDLE

Once heated, remove it and place it on a noncombustible surface. Spread a thin layer of either Canola, Grapeseed, or Avocado oil over the warm griddle with a paper towel or cloth. The griddle should look almost dry after oiled. A little oil goes a long way!



3 REHEAT GRIDDLE

Place the oiled griddle back on the fire. Allow it to heat until 400-500°F. You'll see the oil smoke off and it'll begin to turn an amber color.



4 REPEAT

Repeat steps 2 & 3 about 2-3 times until the SearPlate Griddle is fully seasoned.



USE & CARE

Start your fire using the log cabin method, and gradually add fuel to make a large flame. Allow the fire to burn and build a bed of coals for **at least an hour before** placing the SearPlate Griddle onto the fire pit.

Position the griddle over the fire pit once the **flame tips are BELOW the fire pit rim**. Using two people, lower the griddle onto the fire pit and turn the handles into a downward position.

Level the griddle by nudging the low side up with a glove or spatula, allowing the leveling tabs to slide along the fire pit rim. Continue until the griddle is level to the eye.

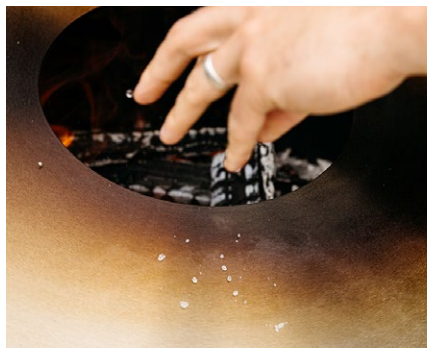
Allow the griddle to heat for 5-10 minutes or until it reaches 450-500°F. **Do not overheat the griddle.** We recommend starting with a low flame and adding logs when more heat is needed.

After the cook is complete, remove the SearPlate Griddle immediately. Using two people and heat-resistant gloves as it will be very hot, raise the handles and lift.

Rest the griddle on a noncombustible surface nearby where it won't be in the way or a tripping hazard. Oil the griddle after each use with either Canola, Grapeseed, or Avocado oil.

BREEO PRO TIP:

Test the heat by doing a water test: Sprinkle water onto the griddle, if it pops and sizzles, you're ready to go!



WARNING

Always practice safety first when using the SearPlate Griddle.

While using the SearPlate Griddle, exercise the same precautions you would with any open fire.

Never leave your SearPlate Griddle unattended, especially around children and pets.

Remove the SearPlate Griddle immediately after the cook is complete. If the griddle is left on the heat for extended periods of time, it may cause the oil to burn off the griddle and rust the carbon steel.

After removing the SearPlate Griddle, ***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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