A hand is shown holding a metal grill dome. The dome has a circular vent on top and the BREEDO logo embossed on its side. The background is a dark, reddish-brown color.

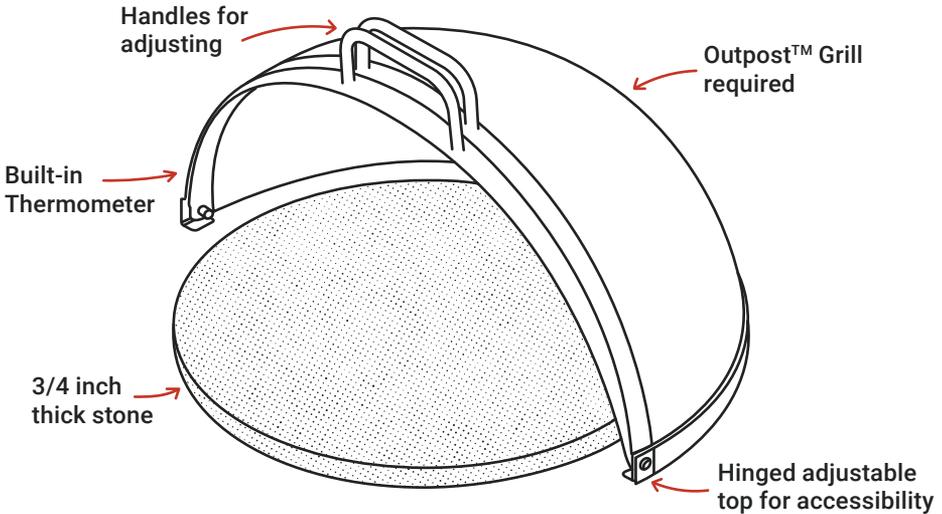
**BREEDO**

**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, Live-Fire Grill, or open fire with adjustability.

## 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.

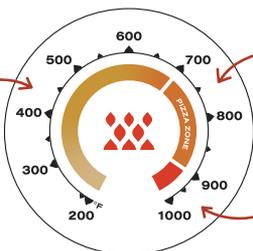
After baking, store the stone in a dry place when cooled.

### 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.



**Bake, Smoke & Grill Zone**  
Follow other recipes to cook at any temp.



**Pizza Zone**  
700-900° perfect temp. for pizza

**Hot Zone**  
900-1000° avoid this temp. for burning

## 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 Breco® 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](http://www.p65warnings.ca.gov)



# WARRANTY

Breco, LLC warrants to the original purchaser that the Breco Fire Pits and Accessories are free from workmanship and material defects during the lifetime of the original purchaser. In addition Breco, LLC warrants no rust through or burn through for a period of five (5) years from purchase. If a product is covered by this limited warranty, Breco, LLC, at its option, will repair or replace with a new product free of charge, excluding any applicable shipping and handling charges. If the product being warranted has been discontinued, the replacement product will be of equal or similar value. Altering any Breco product, or using the product in any way other than the intended use, will void this Lifetime Warranty. Except as provided above, no warranty is offered on rust, paint or finishes due to being made with material with potential for corrosion. Steel products will develop a natural iron oxide patina over time.

Breco, LLC's liability and obligation is limited to repair or replacement of the product, at their option. The purchaser must provide Breco, LLC with photos of the product's defects for evaluation. Upon approval of warranty, Breco, LLC will issue a return for repair, or return for exchange of the defective product.

This warranty does not cover damage or product failure caused by normal wear and tear, accident, misuse, negligence, tampering, modifications, act of war, overloading, improper attachment, improper maintenance, or failure to maintain. Breco, LLC is held harmless for any injury or death caused by the misuse of this product. This warranty does not cover damage caused by proper or improper use of our products to any surrounding surfaces, structures, or furnishings. This includes, but is not limited to, discoloration or damage to a patio or deck surface, furniture, house, or any other structure.

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 BRECO, LLC BE LIABLE FOR ANY SPECIAL, INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES EVEN IF BRECO, LLC HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES AND EVEN IF BRECO, 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 BRECO, 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 BRECO, LLC AND THE PURCHASER, AND THAT THIS ALLOCATION IS REFLECTED IN THE PRICE PAID.

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