BREEO





















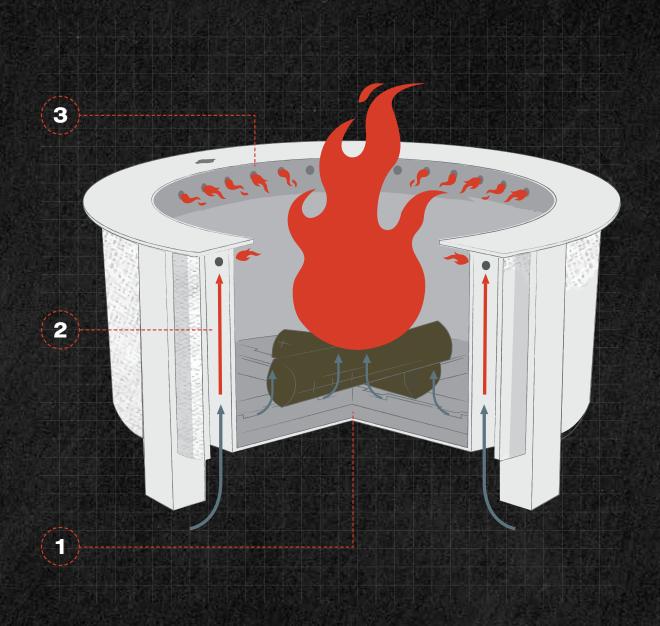


HOW WE'RE SMOKELESS

ENJOY THE FIRE WITHOUT THE HASSLE

Fires are made when quality fuel, sufficient heat, and oxygen meet. Smoke is the result of an imbalance in one or more of those elements. Our fire pits are designed to provide more oxygen, allowing for a hotter fire that burns its own smoke before it has the chance to escape the fire pit.





STEP 1

X AIRFLOW®

The X Airflow® raised air vent design on the bottom of the fire pit enables oxygen to feed the fire even after significant ash build up.

STEP 2

DOUBLE WALL TECHNOLOGY

Air enters a cavity at the bottom into the double wall while the fire heats the walls. Hot air rises through the gap between the two walls as the fire burns.

STEP 3

SECONDARY COMBUSTION

The hot air then exits the double wall through holes around the rim. This pressurized, heated oxygen mixes with the smoke and causes secondary combustion or reburn.





the X Series is the perfect size for hosting friends and family and includes all the cooking capabilities you'll need.

- Available in 3 sizes; X19, X24, and X30
- Two different finishes; 304 Stainless Steel and Corten Steel
- Compatible with Outpost[™] Grilling System
- Elevate into a stone surround with our Insert Ring
- Made by Breeo in the USA



STAINLESS STEEL adds a sleek, modern look to any size.



CORTEN STEEL outer wall develops a rugged, protective patina.

Watch our video on How to Patina Corten Steel



X Series 30 Stainless Steel

with Spark Screen



HOWEVER YOU FIRE

X19

DIAMETER 22.13 in. HEIGHT 14.75 in. WEIGHT 47 lbs.

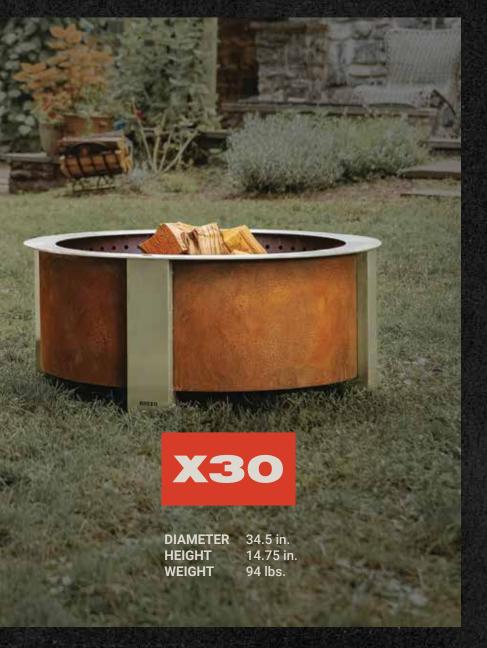
X24

DIAMETER 27.5 in. HEIGHT 14.75 in. WEIGHT 62 lbs.

X SERIES OPTIONS TO MAKE IT YOUR OWN

We strive for perfection in everything we cut, bend, stamp, and weld. But we also know that everyone's idea of perfect is a little different. Yours might revolve around flame-seared venison at a cabin, or burgers and hot dogs in the suburbs. Maybe cooking isn't your thing at all and a great fire is all you need. No matter what you're looking for in a fire pit, we have a custom finish or accessory to fit the bill.





X SERIES CHAIRS

Our chairs are designed with an elevated seating position that keeps you in the warmth and the conversation. No more leaning too far back, or sitting on the edge of your seat.

X19
2+ CHAIRS

X24
4+ CHAIRS

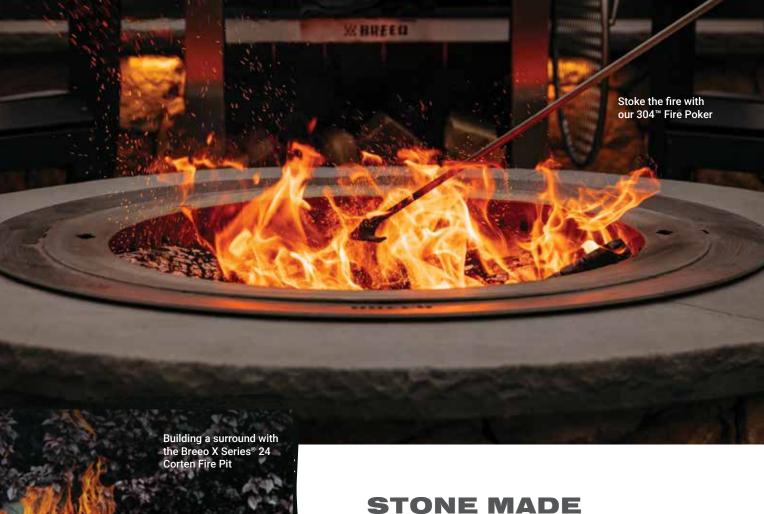
8+ CHAIRS

Join The Firemaster Club to earn points and enjoy membership benefits



X SERIES INSERT RING





STONE MADE SMOKELESS

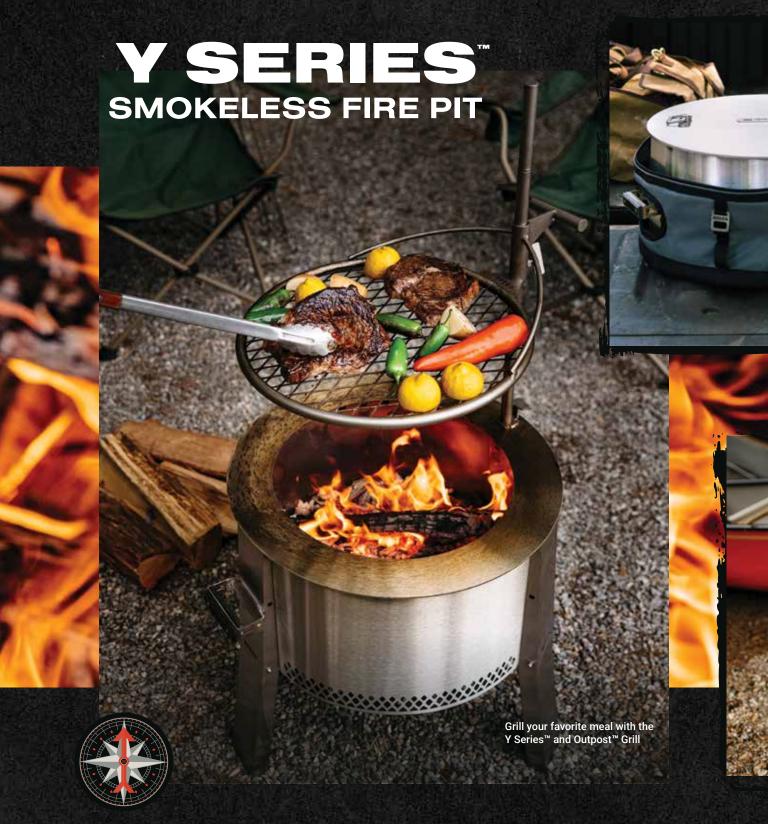
As much as we love the looks of our standalone models, we know there's a lot to like about classic masonry. Our Breeo X Series® Insert Ring means you can continue to use your current stone or brick fire pit, but ditch the smoke. Simply drop it into place.

- Pair with any size X Series Fire Pit
- No tools or assembly required
- Stone surround not included
- Airflow for smokeless burn created from notched vents
- X19 block fire pit dimensions 22-26 in.
- X24 block fire pit dimensions 27-33 in.
- X30 block fire pit dimensions 34-39 in.
- Made by Breeo in the USA

Watch our video on How to Install Insert Ring











THE MOST CAPABLE FIRE PIT ANYWHERE

Our new Y Series[™] Fire Pit is designed for portability and allows you the freedom to travel, cook, or just relax around a smokeless fire anywhere, anytime, with a variety of fuels.

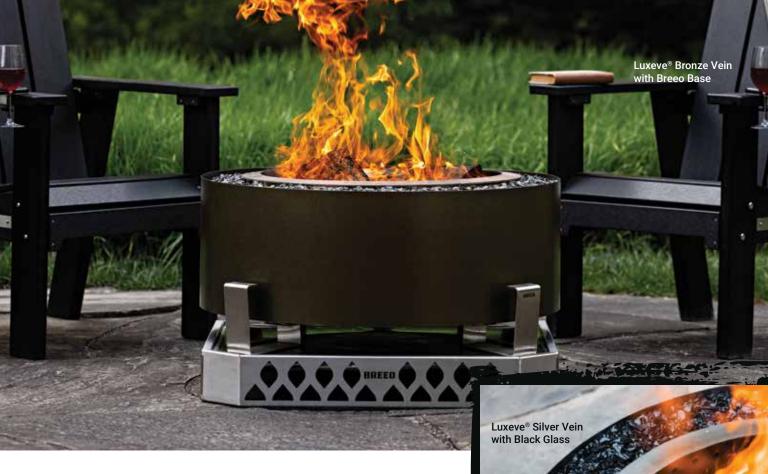
- Stow or pack with collapsible legs
- Built-in heat shield
- Safely burn on composite and wood decks, patios, etc.
- Take it along with an easy-carry handle
- Extend legs to grill and cook at a comfortable height
- Only 31 lbs. and sized to carry
- Compatible with most Breeo X Series® 19 Accessories
- Designed to burn wood, lump charcoal, or pellets
- Separate Transit Case available
- Made by Breeo in the USA

Watch our video of the Y Series On-The-Go





LUXEVE® SMOKELESS FIRE PIT Luxeve® Earth Rust



BACKYARD ELEVATION

Modern & elegant with clean lines and an air of sophistication, the Luxeve® Fire Pit brings class to the world of wood-burning fire pits. Designed in stainless steel with a powder-coated exterior wall and colorful fire glass around the rim, the Luxeve allows you to create your own unique look. Designed for use on patios and outdoor spaces all across the country, the Luxeve is a beautiful live-fire experience.

- Lid included
- Four exterior colors and five decorative glass colors
- 33 in. diameter
- Made by Breeo in the USA

EXTERIOR COLORS



Bronze Vein



Earth Rust



Silver Vein



White River

GLASS COLORS



Black



Dark Blue



Amber Brown





Gray





X SERIES FURNITURE





Watch our video on Furniture Testimonials



X SERIES TABLE

The X Series Table introduces multi-purpose functionality in a modern and durable design to enhance your backyard fire and cooking environment. A stable, easy-to-clean prep surface top with an adjustable shelf and storage area below for tools, gloves, and firewood for the evening.

- X19/24 SearPlate Griddle cooling/storage in back
- X19/24 Lid storage
- Compatible with our OutRig Accessories

X SERIES CHAIR COLOR OPTIONS



X Series Chair & Kid's Chair in Gray

Cros

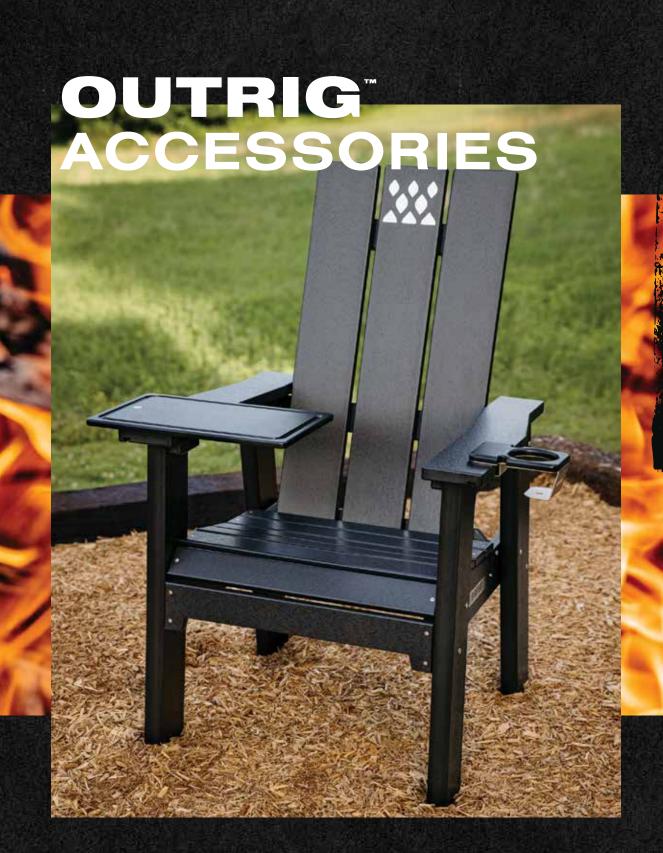


Black



White





Keep your





Our OutRig™ Accessories lock into our T-track mounting system that you'll find on our X Series Furniture. These accessories will also work with any railing or edge from .5"-1" thick.

CUPHOLDER

Made to support everything from a wine glass to your favorite tumbler, the Cupholder makes securing your drink a breeze. With an integrated bottle opener, you'll never have to walk inside to open the next brew.

TRAY

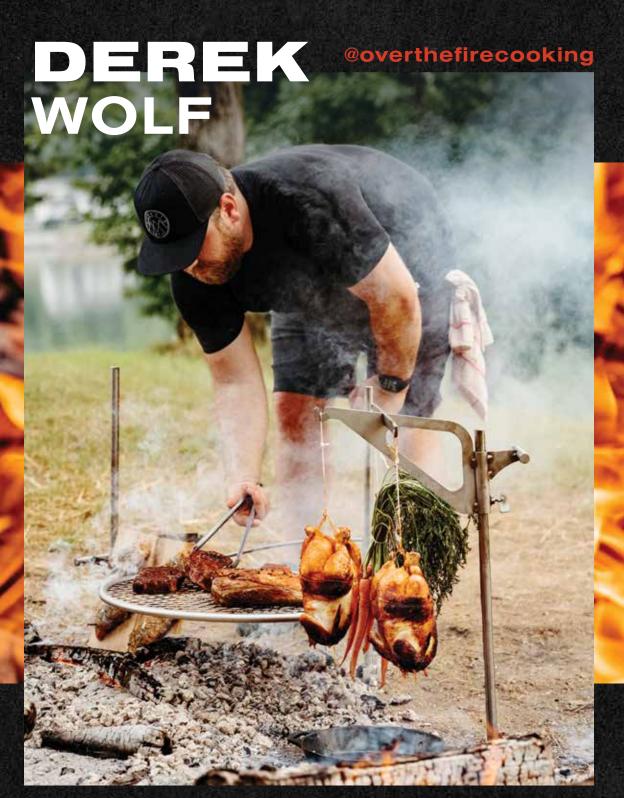
Eliminate the struggle of balancing a plate of food on your knees and create an easily accessible surface so you can enjoy every bite. With simple swivel functionality and an easy-to-use "stow" position, leave your tray tucked away or quickly engage it for use.

POST

Mount your Outpost™ Grill onto the X Series Table for easy food preparation/serving or along the side for storage.

TRI-HOOK

Keep your live-fire cooking tools, and other fireside accessories secure and within reach around the fire pit.



PRO TEAM MEMBER





ENTHUSIAST

AUTHOR & INFLUENCER

"In my opinion, every experience is better outside around a fire. That is why I love using the Breeo, because I already know the food will be more freakin' delicious, the stories will be more vibrant and the memories will be more memorable. We break out the Breeo because it's straightforward, smokeless, and makes some amazing food. You can control the flames easily; and when you are done cooking, you have the best fire pit on the market. Add a glass of bourbon to that night, and I am in fire-cooking heaven."







SURF & TURF PINWHEELS



RECIPE FROM DEREK WOLF





INGREDIENTS

PINWHEELS

- 1 Whole Flank Steak or Skirt Steak
- 12-15 slices Prosciutto
- 2 cups Shaved
 Parmesan Cheese
- 1 cup Chopped Parsley
- 1.5 tbsp Kosher Salt
- 1.5 tbsp Black Pepper
- 1.5 tbsp Garlic Powder
- Canola Oil, as needed

LOBSTER MEAT SKILLET

- 4-6 oz Lobster Meat
- 2.5 oz White Wine
- 3 tbsp Clarified Butter
- 1.5 tbsp Minced Garlic
- 1 tbsp Chopped Parsley

DIRECTIONS

- 1 Lay your skirt steak out on a cutting board, slice it in half and cover it with parchment paper or plastic wrap. Using a heavy mallet or food mallet, hammer the skirt steak until it is less than 1/2" thick. Mix together your salt, pepper and garlic then lather your steak with oil and season both sides. Next, add a layer of sliced prosciutto followed by a layer of chopped parsley and shaved parmesan. Carefully roll the skirt steak up lengthwise to create the pinwheel. Secure the roll with two strings of butcher twine and slice between them to make two separate pinwheels. Repeat this with the rest of the skirt steak for all of the pinwheels.
- 2 Preheat your Breeo to 325-350F, adding the SearPlate™ Griddle for about 2 minutes before cooking.
- Add your pinwheels to the SearPlate™ Griddle to cook for about 4-5 minutes per side or until they are 130F internal. Be sure to flip as needed to prevent the cheese from burning! As the steaks are cooking, add a cast iron skillet or wok to the center of the SearPlate Griddle. Melt your clarified butter, then add your minced garlic to simmer until golden brown. Deglaze the skillet with white wine, then add your lobster meat to cook in the butter for about 3-4 minutes until warmed. Once the lobster meat is done, garnish with chopped parsley then pull off and keep warm. Pull your steaks when done and let rest for 10 minutes.
- 4 Serve up your steaks with some lobster meat and butter over the top along with more chopped parsley for garnish. Enjoy!

Find more recipes on our blog









OUTPOST GRILLING SYSTEM



THE OUTPOST™ SYSTEM ALLOWS YOU TO ADD ACCESSORIES AND LIVE-FIRE COOKING CAPABILITY TO YOUR FIRE PIT.



Features a fully adjustable height and 360° rotation for the ultimate cooking accessory. Available in two sizes 19 and 24.

KETTLE HOOK

Designed to support the Breeo Kettle and hang a variety of foods. Built with 304 stainless steel for strength and durability.

KETTLE

The Cast Iron Kettle allows you to level up your live-fire cooking game with a durable, pure cast iron kettle.

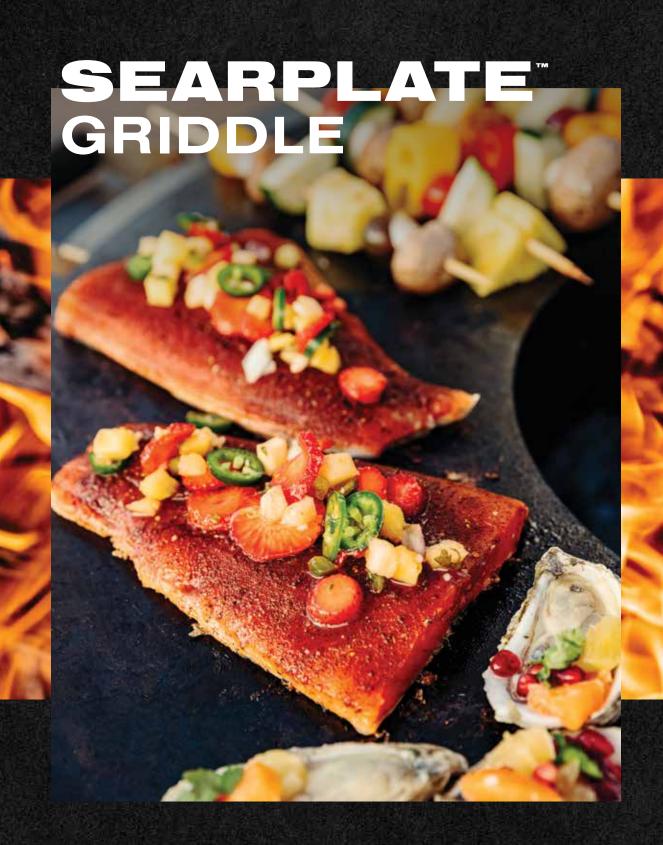
SEAR DISC

The Sear Disc slides on to your Outpost™ Rod and is designed to compliment the Outpost™ Grill. It can be used as extra space when mounted on the OutRig™ Post.

> Watch our video on Using our Outpost™ Grill with Chef Sarah Glover









LEVEL IT UP

The SearPlate™ Griddle allows you to test the cooking limits of your Breeo Smokeless Fire Pit by providing a large surface area to sear and sauté a feast. Made of carbon steel, the griddle is durable and heats evenly to create an unmatched livefire cooking experience. After completing a cook, remove the griddle, and enjoy a large view of the beautiful, smokeless flame.

Remove the SearPlate™ Griddle after cooking and relax around the fire.

- 1/4 inch hot-rolled carbon steel
- Compatible with X Series and Y Series Fire Pits
- Arrives pre-oiled with food-grade oil









BUILT TO HANDLE THE RUGGED DEMANDS OF LIVE-FIRE COOKING

304[™] SPATULA

This spatula is built to handle the high-heat and rugged demands of the live-fire chef. The extended length and specially beveled edges allow you to flip, scrape, and press on demand. Also great for standard grills and smokers.

304™ TONGS

These tongs are built to handle the high-heat and rugged demands of the live-fire chef. The extended length and specially designed ends allow you to grasp, flip, and adjust whatever you're cooking for optimal results. Also great for standard grills and smokers.

304[™] FORK

This fork is built to handle the high-heat and rugged demands of the live-fire chef. The extended length and sharp ends allow you to poke, flip, and adjust heavier items. Also great for standard grills and smokers.

304™ SKILLET REST

The Breeo Skillet Rest is sure to increase your campfire cooking creativity. This handy device increases your available cooking surfaces, and allows you to rest items like a cast iron skillet or Breeo Cast Iron Kettle while tending to your fire or cooking on the Outpost Grill. Constructed from 100% stainless steel, you can even grill directly on the skillet rest, or place multiple rests around your X or Y series fire pit to center larger cookware directly over the fire.







SPARK SCREEN

Protect and ensure the safety of surrounding objects with the Spark Screen. Designed specifically for Breeo Fire Pits, the spark screens are the perfect size and are built to secure onto your fire pit for maximum performance.

- 304 Stainless Steel construction
- Hinged design allows for easy access to fire
- X and Y Series models include stabilizing clip that attaches to Outpost insert hole

BREEO BASE

Burn your Breeo X Series® or Luxeve® Fire Pit just about anywhere without worry. From your natural stone or concrete patio, to your wood or composite deck—even wood chips and blacktop—the Breeo Base protects what's underneath so you can enjoy the fire above.

- Multi-surface safe: natural stone, block, poured concrete, wood, composite material, asphalt, wood chips, etc.
- Superior airflow and heat protection
- Easy to use and low maintenance
- Stainless steel construction
- Compatible with all X Series and Luxeve Fire Pits
- Made by Breeo in the USA





- Adjustable height
- Stainless Steel construction
- Compatible with X Series and Y Series[™] Fire Pits
- Made by Breeo in the USA

Watch our video on Heat Deflector FAO





X SERIES LID

A durable, 304 stainless steel lid built for your Breeo X Series® Fire Pit. Keep rain, debris, and the elements outside of your fire pit to ensure a smokeless burn and use it as a tabletop for nights with no fire.

- 304 Stainless Steel construction
- Four 'locking tabs' on outer edges
- Made by Breeo in the USA

X SERIES FIRE PIT COVER

The Breeo Fire Pit Cover is designed to add an extra layer of protection to your X Series Fire Pit to keep its aesthetic perfection. Keep your fire pit clean and prevent debris from gathering inside your fire pit.

- Made with water-resistant, marine-grade fabric
- Drawstring for secure fit
- Locally sewn in Lancaster, PA



Y SERIES™ LID

Keep the inside of your fire pit dry with the Y Series™ Lid. This adventurous design allows you to lock it down for travel and help protect any supplies you might have inside. This is also a great accessory to have for those that also use your Y Series at home.

- 304 Stainless Steel construction
- Dual cam-style locking mechanism
- Compatible with the Y Series Transit Case

Y SERIES™ TRANSIT CASE

This rugged, soft-structure case encloses your Y Series™ Fire Pit to keep dust and ash inside while protecting items that may be traveling along for the ride. The padded, zippered case has a waterresistant lid and bottom with tough SunMaster™ fabric sides. A small opening on the side also allows access to the built-in fire pit handle for easy carrying. This case is also great if you plan to stow any supplies inside the fire pit while in transit.

- Water-resistant lid and bottom
- Durable SunMaster[™] fabric sides
- Zipper closure and padded construction
- Attached nylon handles (two)
- Stainless steel D-rings (four) for strapping down—also work as bottle openers
- Heavy-duty vinyl interior for easy cleaning



BREEO ASH SHOVEL

Maintain your fire pit to keep a smokeless burn. Use the Ash Shovel to clean your fire pit with a tool designed specifically to clean around the Breeo Patented X Airflow™ system.

- 304 Stainless Steel construction
- Made by Breeo in the USA

WATERPROOF FIRESTARTERS

These high-quality fire starters are compact, waterproof, and help you get a fire going quickly and easily. From your backyard to a bug-out bag, you can't go wrong with these little powerhouses. Simply pull the cotton plug apart, ignite it, and add kindling.

- 50 fire starter plugs
- Up to 8 minutes of burn time
- Waterproof, windproof, and quick ignite
- Non-toxic, odorless, and eco-friendly
- 30-year shelf life
- Made in the USA



The perfect storage solution for Firemasters. These well-thought-out devices accept our most popular

X19 or X24 Lid • X19 or X24 Outpost Grill X19 or X24 SearPlate Griddle • Outpost Rod 304 Fire Poker • Extra Accessory Slot

The Dock XL holds:

X19, X24, or X30 Lid • (2) X19 or X24 Outpost Grills X19, X24, or X30 SearPlate Griddle • (2) Outpost Rods 304 Fire Poke • X19 or X24 Heat Deflector (2) Outpost Sear Discs







WAXED CANVAS APRON

Designed with live-fire cooking in mind, this rugged apron is also at home in your shop, or doing chores around the homestead. Constructed from tough waxed canvas that is fire-resistant and doesn't absorb grease. This doesn't just look the part, it's a workhorse.

- Adjustable leather straps
- Multiple pockets
- Multiple D rings for hanging tools, towels, etc.

LEATHER FIRE GLOVES

These heavy-duty leather gloves are a must have for a true firemaster. Overbuilt with an extra layer of leather on the palm and an added protection of air-isolated aluminum built in that insulates and reflects heat. Most gloves just don't have this level of protection.

- Heat resistant
- One size fits all

GRILLING GLOVES

These versatile high-quality gloves protect you from heat while also offering cut protection. High on performance but lighter weight than fire gloves, allowing for great dexterity when cooking and working around the fire.

- Heat resistant
- One size fits all
- Machine washable



LEATHER GRILLING APRON

Whether a BBQ guru, a backyard chef, or just a dabbler in all things grilling, this apron is the perfect option for you! Handcrafted right here in Lancaster, PA from the highest quality leather, this 100% leather apron features two pockets, an adjustable neck strap, and an impressive branded center patch.

- 100% Genuine Top-grain Vegetable-tanned Leather
- Solid Copper Rivets and Brass Hardware
- Adjustable neck strap
- ♦ Two 6"x6" pockets

HATS

Represent the Breeo community by adding a branded cap to your wardrobe. A comfortable, practical, and attractive hat for everyone proud of their Breeo experience.

- Snapback Closure
- One Size Fits All
- Multiple designs and colors

SHIRTS

Represent the Breeo community by adding a branded tee to your wardrobe. A comfortable, practical, and attractive shirt for everyone proud of their Breeo experience.

- Multiple size options, designs, and colors
- 100% Combed Ring-Spun Cotton

HOW TO BUILD THE ULTIMATE SMOKELESS FIRE

There are 3 categories of fuel needed to get your fire burning: firestarter/tinder, kindling, and split wood or main fuel. Each of these fuel types contributes to the overall health and performance of your fire throughout the burn. Using high-quality, very dry materials is extremely important.



1. FIRESTARTER

Start with a good firestarter such as our Waterproof Firestarters or wax-dipped tumbleweed or fatwood (resin-soaked pine) pieces. Shredded newspaper or cardboard will also work. Using a natural firestarter is important in preventing carcinogens and gas flavor or smell from permeating your fire.



2. KINDLING

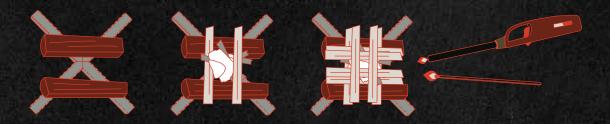
We recommend very dry softwoods split down between .5" and 1.5" in diameter. Dried, untreated 2" x 4"s or anything similar will make great kindling, just make sure to split them down into small enough pieces.



3. SPLITWOOD

Lastly, you have your main fuel. This will be dried, split wood as small as 2" and no bigger than 4" in diameter, and cut to fit inside the fire pit. Your firewood must be thoroughly dried. If you're planning to cook, hardwoods are ideal.





STEP 1

BUILD A LOG CABIN

Start with 2 pieces of split wood and lay them parallel to each other over the X Airflow® system to create airflow beneath your fire. Then, stack two pieces of kindling perpendicular across the split wood, and place your firestarter in the center of the four walls. Continue stacking the kindling until it approaches the top quarter of your fire pit (about 4-5 layers), filling the center with firestarter as you go.



STEP 3

FEED THE FLAMES

Once your kindling starts turning black and the fire begins licking up through the pieces, you can begin adding small pieces of split wood. Add 1-2 pieces of wood at a time to keep the fire at a relatively consistent temperature and height throughout the burn. As you place your split wood on the fire, your log cabin will begin to break apart. Continue adding wood to the perimeter of the fire when needed, making sure the wood is never above the fire pit rim.

STEP 2

LIGHT IT UP

Using a grill lighter or a long match, light the firestarter at the bottom of the log cabin. We don't recommend using small matches, as they can be hazardous and are difficult to use when you're reaching into the bottom of the fire pit.



STEP 4

LET IT BURN OUT

The recommended method for putting out your fire is to let it burn out. This creates the least amount of ash which results in easy clean-up. DO NOT pour water over the fire pit or leave the fire unattended. If you do need to walk away for any reason be sure to use a spark screen and make sure there is nothing nearby that could catch fire or get damaged.

Watch our video on How To Start A Fire



BYOB

BUILD YOUR OWN BREEO

For the first time ever, customize your Breeo X Series® Smokeless Fire Pit to fit your unique lifestyle. Choose your finish from either 304 Stainless Steel or Corten Steel, pick your size, and add your accessories in our new online Fire Pit Builder. Best of all, there's no assembly required for you. Your custom X Series will show up at your door exactly how you designed it and ready for you to Fire it Up!





Visit our Fire Pit Builder

BRINGING PEOPLE TOGETHER IS AT THE CORE OF WHAT WE DO



If we're not hanging out around the fire, we're probably chatting about what we'll be cooking up over it later today. So, yeah, we love talking about the stuff we design and build.

If you have a question, or need help with anything, we're here Mon-Fri 9am-4pm EST and would love to hear from you. Why during that time? Because we live and work right here in Lancaster PA, and having real people behind real products gives you the best service and up-to-date information possible.

Visit our Customer Service Page



