

304 TONGS

LIVE-FIRE COOKING TOOL

 **BREEO**[®]

FEATURES

- ◆ Stainless steel construction
- ◆ Silicone grips
- ◆ Extended handle for close or far grip
- ◆ Hybrid tip design-top with teeth & flat bottom
- ◆ Outdoor safe
- ◆ High thermal mass (handle stays cool)
- ◆ Dishwasher safe
- ◆ 24.5" long

**MADE BY
BREEO IN
LANCASTER
PA, USA**



BR-304-T0



8 10097 53033 1

! 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

 **BREEO**[®]

BREEO.COM

(800) 413-9848

CONTACT@BREEOLLC.COM

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304 TONGS

BUILT FOR LIVE-FIRE COOKING

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.

Top teeth
for grip

Ergonomic
V shape

Beveled edge

Flat bottom

Extra long

USE & CARE

Use the flat end as the bottom for ease of use.

Clean stainless steel with a bristle brush, water, and dish soap.

The ends may darken in color when exposed to heat.

WARNING

The ends of tongs become hot when cooking, and can cause severe burns.

Do not touch when hot. Avoid touching sensitive surfaces with the tongs when ends are hot. Do not use on Ceramic or non-stick pans.

Silicone grips

Extended
ridged
handle
area



304 FORK

LIVE-FIRE COOKING TOOL

FEATURES

- ◆ Stainless steel construction
- ◆ Silicone grips
- ◆ Handle hole fits
OutRig™ Post
- ◆ Stacks with the 304 Spatula
- ◆ Outdoor safe
- ◆ High thermal mass
(handle stays cool)
- ◆ Dishwasher safe
- ◆ 21" long

MADE BY
BREEO IN
LANCASTER
PA, USA



BR-304-F0



8 10097 53035 5

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 **BREEO**

304 FORK

BUILT FOR LIVE-FIRE COOKING

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.

Extra sharp

Ergonomic
V shape

USE & CARE

Clean stainless steel with a bristle brush, water, and dish soap.

The ends may darken in color when exposed to heat.

Silicone grips

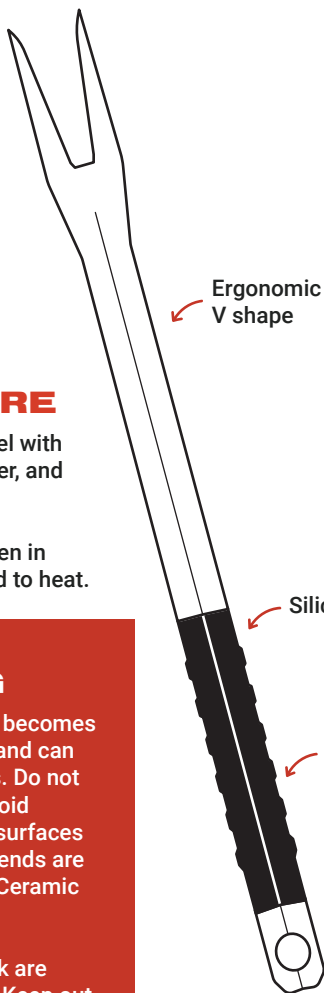
Ridged
handle
area

WARNING

The end of the fork becomes hot when cooking, and can cause severe burns. Do not touch when hot. Avoid touching sensitive surfaces with the fork when ends are hot. Do not use on Ceramic or non-stick pans.

The ends of the fork are sharp, use caution. Keep out of the reach of children.

Fits
OutRig™
Post



304 SPATULA

LIVE-FIRE COOKING TOOL

FEATURES

- ◆ Stainless steel construction
- ◆ Silicone grips
- ◆ Handle hole fits OutRig™ Post
- ◆ Squared end with beveled edges
- ◆ Stacks with the 304 Fork
- ◆ Outdoor safe
- ◆ High thermal mass (handle stays cool)
- ◆ Dishwasher safe
- ◆ 24.75" long

MADE BY
BREEO IN
LANCASTER
PA, USA



BR-304-SP



! 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

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 **BREEO**

**304
SPATULA**

BUILT FOR LIVE-FIRE COOKING

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.



USE & CARE

Clean stainless steel with a bristle brush, water, and dish soap.

The end may darken in color when exposed to heat.

WARNING

The end of the spatula becomes hot when cooking, and can cause severe burns.

Do not touch when hot. Avoid touching sensitive surfaces with the spatula when ends are hot. Do not use on Ceramic or non-stick pans.