



**BULLARD
OUTDOOR**
BUILT for the STORM



BELLO

Outdoor Kitchen



Fixture Type:

Project Name:

Notes:

HOW TO ORDER: _____ CODE: _____

Example:
CODE: BO-BLO-BN-OK

BO-BLO-BN-OK

General Information:

BELLO - Steel Barbecue

A generous cooking surface meets clean, horizontal design. Bello is conceived as a social centerpiece, where fire becomes a shared experience.

The large lava stone plate ensures even heat distribution for wood-fired cooking, while the integrated wooden side shelf adds warmth and practicality.

With built-in firewood storage and refined proportions, Bello balances performance and presence—designed for both everyday use and outdoor entertaining.

Material:

Lava stone cooking surface, **Steel** – barbecue structure and base, **Wood** – side shelf, **Steel** – height-adjustable feet

Dimensions:

Main unit dimensions: W 63.0" × Ø 39.37" × H 32.28"

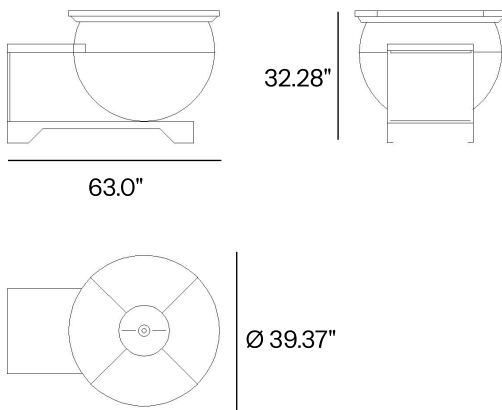
Cooking Surface: Ø 41.3"

Side Shelf: 23.6" × 19.7" × H 3.1"

Lava stone: 1.2" thickness

Finish Options:

- Ivory
- Anthracite
- Custom
- Corten Created through a carefully controlled natural oxidation process, manually induced over several days, resulting in the distinctive protective patina.




Due to the dynamic nature of lighting products and the associated technologies, luminaire data on all specification sheets is subject to change at the discretion of Gordon Bullard LLC and associated companies.

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sales@gordonbullard.com / www.bullardoutdoor.com / 1-877-964-4646
991 South Gull Lake Dr Richland, MI 49083 USA

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BO-BLO-BN-OK

Accessories:

- Food-grade stainless steel grill, Ø: 14.57"
- Aluminum Lid
- Grey Waterproof Fabric Cover

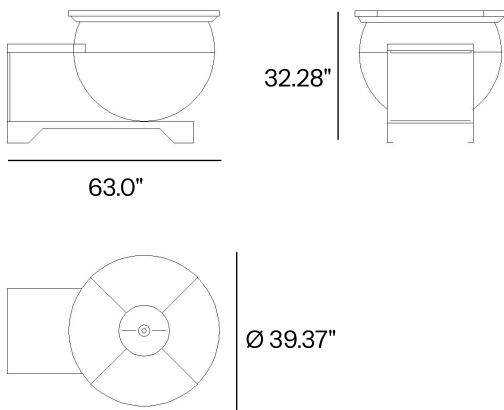


Etna Lava Stone:

Etna lava stone is a natural basaltic volcanic rock formed as lava from Mount Etna cools and solidifies. Rich in iron, magnesium, feldspars, and volcanic minerals, it has a dense, strong structure with excellent heat performance. Its color ranges from dark grey to black, sometimes with bluish or metallic reflections.

The stone is valued for its high heat resistance, even heat distribution, and long thermal retention, making it ideal as a natural cooking surface for barbecues, ovens, and wood-fired cooking. Once heated, it cooks food uniformly without hot spots and allows healthy, fat-free preparation of meat, fish, vegetables, bread, and pizza.

For best results, heat the stone gradually over wood embers to avoid thermal shock. The ideal cooking temperature is generally 482-662 °F. After use, let it cool completely, then clean with warm water and a brush. Avoid aggressive detergents; lemon juice can help remove residual odors.




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RELATED PRODUCTS:



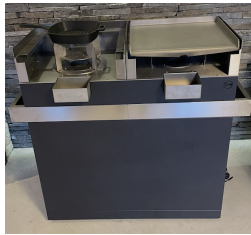
Part Number:

BO-AST-BN-OK



Part Number:

BO-BSO-BN-OK



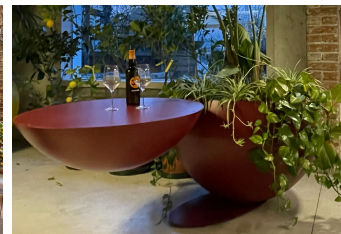
Part Number:

BO-CSO-BN-OK



Part Number:

BO-ENZ-BN-OK



Part Number:

BO-TVL-BN-OK



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