



**BULLARD
OUTDOOR**
BUILT for the STORM



TONDO

Outdoor Kitchen



Fixture Type:

Project Name:

Notes:

HOW TO ORDER: _____ CODE: _____

Example:
CODE: BO-TND-BN-OK-B

BO-TND-BN-OK

General Information:

TONDO - Steel Barbecue

A pure circular form built around fire, Tondo is defined by its balanced proportions and central cooking surface, creating a natural focal point for outdoor gatherings while the height-adjustable feet ensure perfect stability on any surface. The lava stone plate offers even heat and authentic wood-fired cooking and the choice of base—round or rectangular—allows adaptation to different spatial contexts.

Simple, iconic, and functional.

Material:

Lava Stone Plates, Steel - Barbecue

Dimensions:

A: Main Unit Dimensions with 27" **round base:** W 39.4" × Ø 39.4" × H 36.2"

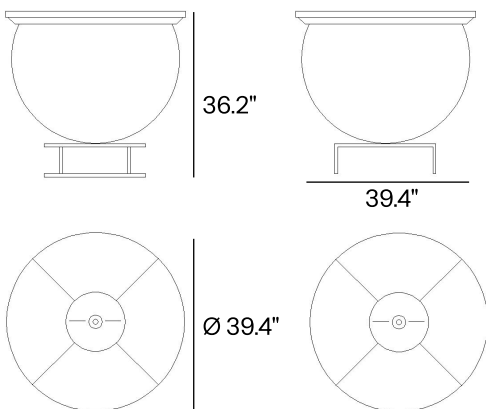
B: Main Unit Dimensions with 31.4" x 15.7" **rectangular base:** W 39.4" × Ø 39.4" × H 36.2"

Lava stone: 1.2" thickness, Ø 41.3"

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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991 South Gull Lake Dr Richland, MI 49083 USA

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Accessories:

- Food-Grade Stainless Steel Grill, Ø: 14.57"
- Aluminum Lid
- Grey Waterproof Fabric Cover

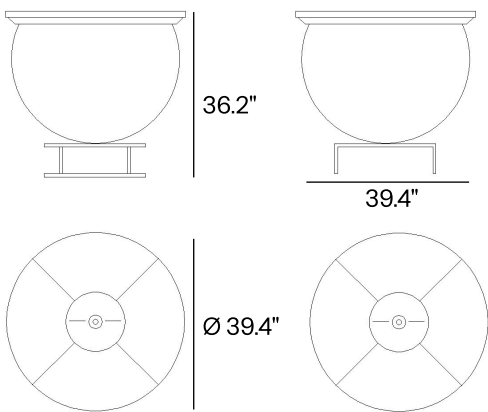


Etna Lava Stone:

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-ENZ-BN-OK



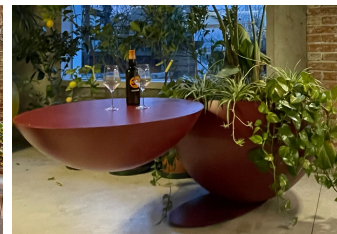
Part Number:

BO-BLO-BN-OK



Part Number:

BO-BSO-BN-OK



Part Number:

BO-TVL-BN-OK



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