

WE HAVE THE BARBECUE YOU NEED!



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We eat not only to survive but also to enjoy. Eating is so much more than a basic need. It is a pleasure to be relished. At Somagic, we make this possible.

Since 1981, we have designed and built barbecues, outdoor cooking appliances and accessories.

Located in the heart of Bresse Bourguignonne, we are surrounded by excellent quality products, such as Bresse chicken and Chardonnay grape varieties. Our mission is to manufacture innovative and high-quality products that make cooking outdoors a pleasure that goes beyond the simple need to eat. With our wide range of products, everyone can find the barbecue they need!



OUR VALUES

AUTHENTICITY

We are authentic.

We are a 55-person company based in Bresse Bourguignonne. Whether we live in the city or in the countryside, whether we were born here in the region or elsewhere, we come together today to share the same heritage. Each person has their own story and their own abilities. What brings us together is a willingness to share who we are and what we know with others in the commune of La Genête.

USABILITY

We design and build barbeques that are a pleasure to use. Each product has its unique benefits and characteristics. We have a wide range of barbeques suited to different uses and with features and a price to suit everyone's needs. Whether you like a good traditional open fire or the quick ignition of a plancha, there is something for every griller at Somagic!

KNOW-HOW AND EXPERTISE

We work with our head and with our hands. Each product starts with an idea, which is then prototyped in our workshop and refined for production and use in every home. The expertise of our designers, prototype technicians and engineers ensures the creation of only the highest quality products.

FAST AND GOOD OUALITY SERVICE

When you ask for something at Somagic, you get a response. We're committed to getting back to our customers' questions or requests as soon as possible.

GOURMET

We are foodies. We like sharing food and having a good time with friends at the table. We love testing our products, developing new recipes, working with cooks and enjoying meals. Because barbecue is synonymous with good spirits. Good cheer and appetite are at the core of what we do.

EMPLOYMENT AND TRAINING

Since 1981, we have been creating jobs and training young people through our workstudy program. Here at Somagic, we have staff trained in fifteen different trades: what a range of skills!

ENVIRONMENT

We understand the environmental issues we face.

This understanding guides our considerations and decisions on a daily basis.

CHARCOAL COOKING

WHY CHOOSE A CHARCOAL BARBECUE?

MORE FLAVOR

Many believe charcoal barbeques provide the best flavor. Charcoal burns at a high temperature and for this reason, gives food a unique smoky flavor that many love to add to their meat, fish or vegetable dishes.

VERSATILITY

Let your culinary imagination run wild! Charcoal grills are very versatile. They they can be used to sear food quickly at high heat, just as they can go gently, cooking meat low and slow. Charcoal barbeques can even be used to smoke food!

PORTABILITY

Charcoal barbecues are lighter and more portable than gas or electric barbecues because they do not require a power supply or gas. It's easy to pack them up and take with you on picnics, barbecues in the park or on camping holidays.

HOW TO CHOOSE A CHARCOAL BARBECUE?

THE SIZE

Choose the size of your barbecue based on the number of people you usually cook for. Whether you're cooking for 4 or 20 people, we have all sizes

FEATURES

Barbecues can have different features, such as height-adjustable grills, an easy ignition system, wheels for easy movement, or drawers for ash collection, etc. Choose the features you find most useful: at Somagic, you will find the barbecue vou need!

> Need advice? Contact us:



export@somagic.fr







FUEGO 400 Ref. 304041



FUEGO 550 Ref. 305541



FUEGO 700 Ref. 307041



VULCANO 2000 Ref. 377110



VULCANO 2300 Ref. 377120



VULCANO 2600 Ref. 377130



VULCANO 3000 Ref. 377150



BRASILIA Ref. 310049







NAPOLI Ref. 303333



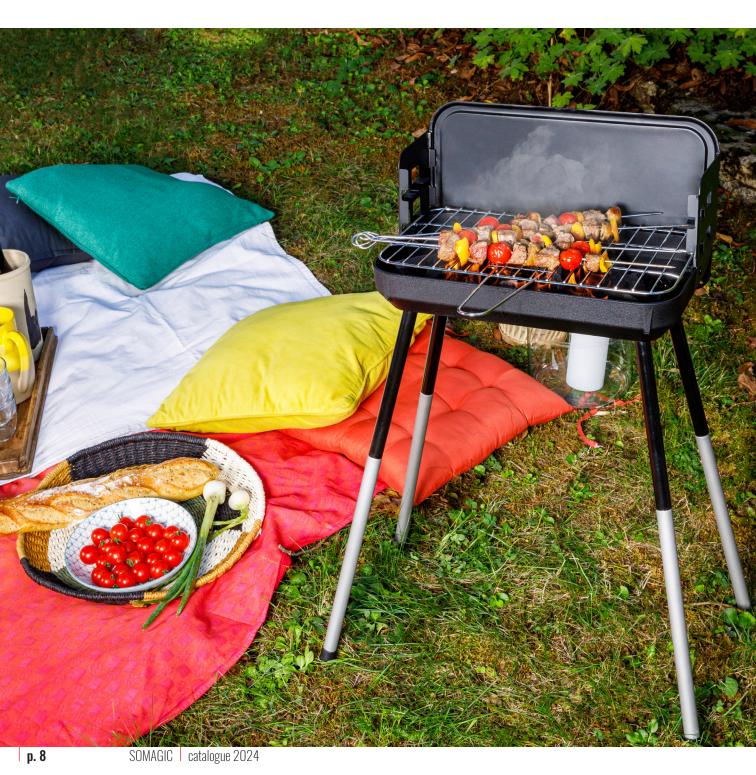


BRASÉRO DE CUISSON













Manufactured for 40 years in our factory in Burgundy, the Barbeco charcoal barbecue has been redesigned to be more modern.

As practical and portable as ever, the BarbéKo has a cast iron hearth, which can also be used to store parts such as the legs, grid and windshield once cooled.

Perfect for picnics or for small spaces, it's practical and just as efficient as larger barbecues!

BarbéKo Ref. 304022









Features:

Cooking surface : 37 x 21,5 cm 2 windshield heights

For 4 people

Fully removable and resealable barbecue Easy to assemble, portable, ideal for picnic

Composition :

Cast iron hearth 39 x 23 cm Chromed steel horizontal grid





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BARBECUES WITH CAST IRON HEARTH MADE IN FRANCE

The definition of our new Fuego range: simplicity, quality and design! Check out our three models of different sizes to adapt to every need and every outdoor space.

Composition:

Chromed steel cooking grid Cast iron hearth and steel windshield





81 cm 54 cm 76 cm

Product specifications:

Cooking surface: 38.5 x 39.5 cm Windshield with adjustable grid height Steel lateral shelf







Product specifications:

Cooking surface: 53.5 x 39.5 cm Wind shield with adjustable grid height Steel lateral shelf

91 cm

Fuego 700





Product specifications:

Cooking surface: 68.5 x 39.5 cm Windshield with adjustable grid height Steel lateral shelf



CAST IRON BARBECUES MADE IN FRANCE

Our Vulcano models benefit from both the authenticity of the charcoal barbecue and the quality and advantages of its cast iron equivalent.

The entire range is fit out with our innovative Turbomagic system which allows you to produce beautiful embers in record time. The Turbomagic system uses a blower to feed air to the heart of the fire.

Mounted on carts, these barbecues are easy to move and store.

Composition:

Chromed steel cooking grid Cast iron hearth





Product specificities:

Cooking surface: 50.5 x 33 cm Windshield with adjustable grid height For 8/10 people





Product specificities:

Cooking surface: 58.5 x 39 cm Windshield with adjustable grid height Bamboo lateral shelves Bottle holder For 12 people

Vulcano 2600

Vulcano 3000





Product specificities:

Protective cover Cooking surface: 51.4 x 37 cm Warming grid Bamboo lateral shelf Bottle holder For 10 people





138 cm

Product specificities:

Protective cover Cooking surface: 66.6 x 43.8 cm Warming grid Bamboo lateral shelves Bottle holder For 20 people



THE KAMADO BARBECUE

Cooking like a pro is now within your reach! With a heat reflective ceramic shell, an in-built thermometer in the hood, and an air regulator on the top, our Kamado barbecue will have you cooking all your dishes to perfection. The barbeque has two cooking surfaces so you can easily cook a variety of items and delight as many guests as you please.

Kamagic 24











Features :

Charcoal barbecue Cover with thermometer and aeration system Very stable trolley 2 folding lateral shelves

Composition:

Ceramic walls Chromed steel cooking grids









138 cm





KETTLE BARBECUES

A Must-Have: with a kettle barbecue, you can cook with the lid up or down! Get more variety by with different cooking methods. Using either direct or indirect grilling methodes, you can make savory dishes, sweet dishes or dishes baked in foil (papillot)... The ventilation system and thermometer built into in the lid will help you perfect a variety of dishes with ease.

The generous cooking surface will allow you to cook for up to 12 guests.

After use, clean the barrel easily with the help of the ash catcher and handle. Mounted on a cart, the kettle barbecue can be moved and stored easily.

Features:

Charcoal barbecue

Cooking cover with thermometer and aeration system

Sturdy trolley

2 hooks for accessories

Ash disposal system

Small footprint

Easy assembly: delivered pre-assembled

Composition:

Enamelled steel hearth diameter 57 cm Chromed steel cooking grid Enamelled steel cooking cover











lexas

Product specificities:

Quick assembly with clip-on feet









HALF DRUM BARREL BARBECUE

Our half drum barrel barbecue takes home cooking to the next level, with added safety too! With a long barrel and a large cooking surface, this barbecue will allow you to cook for up to 20 people, and use several cooking areas to cook different foods.

The lid is equipped with a thermometer and a ventilation dish, enabling you to master your grilling to perfection!

Brasilia Ref. 310049

Features:

Steel hearth 76 x 44 cm Trolley with lateral shelf Storage platform with bottle holder Cooking cover with thermometer and aeration system

2 hooks for accessories

Composition:

Steel hearth and cover Chromed steel cooking grid













BARBECUE **SMOKER**

Salmon, trout, pork ribs, duck breast... First used to preserve food, the technique of hot smoking cooks meat or fish at low temperature and gives it a unique and delicious taste. Our easy-to-use smoker allows you to smoke and barbecue at the same time.

Fumoir Ref. 316030

Features:

Steel hearth 60 x 30 cm Smoker 30 x 30 cm Chimney Cooking cover with thermometer and aeration system 2 separate adjustable cooking grids 29 x 29 cm Removable grease receiver Trolley with front shelf Storage basket



Composition:

Steel hearth and cover Chromed steel cooking grid













115.5 cm

PIZZA OVEN

Discover the magic of authentic pizza with our wood pellet pizza oven! This cooking method is designed to produce the delicious taste of pizzas cooked in a traditional wood oven, with the convenience of wood pellets. Cook homemade pizzas, pies, breads, cakes, focaccias and anything else you can imagine while controlling the temperature with the in-built thermometer.



Napoli Ref. 303333

Features:

Stainless steel body with chimney Hatch to put the food pellets Refractory stone 33 x 33 cm Pizza peel Temperature rise for cooking

${\bf Composition:}$

Steel hearth and cover















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When the tradition of a barbecue meets the modernity of a brazier, you get a barbecue brazier!

Discover a new way of having a good time with friends at the table, cooking and sharing

food or keeping it warm on the grill.

The grid is fixed on a rotating turntable which allows you to move it away from the heat of the fire as soon as your food is cooked!

The barbecue's folding shelf is useful when you're cooking. Then once you've finished,

you can fold it up to gain more space.

COOKING BRAZIER









Features:

Removable cooking grid Removable bamboo shelf

Composition:

Lacquered steel hearth Chromed steel cooking grid Two enamelled cast iron half-plates





WOOD & CHARCOAL BRAZIERS

Why not try a brazier? Installing this outdoor heater on your terrace or garden creates a relaxed, friendly vibe on summer evenings.
Using wood or charcoal, the firebox ensures good heat distribution and is as easy to

light as a barbecue!

Extend your summer evenings, even enjoy your outdoor space in autumn!



Braséro So Premium

Réf. 700053

Cast iron hearth: Ø 53 cm Enamelled cast iron anti gristles protection

53,5 cm







Braséro 50

Steel hearth: Ø 52 cm



Braséro 70

Enamelled steel hearth: Ø 70 cm







GAS COOKING

WHY CHOOSE A GAS BARBECUE OR PLANCHA?

FASY TO USE

Gas barbecues are easy to use and light. Once you open the gas valve and light the burner, the barbecue quickly reaches the desired temperature.

FASY TO CLEAN

Without a barrel to empty, you only have to clean the grill and hot plates and empty the grease tray!

TEMPERATURE CONTROL

With gas barbecues, you can use adjustment knobs to control the temperature more precisely. This allows for more even and exact cooking.

FAST IGNITION

You can light your gas barbeque in the blink of an eye! For this reason, gas barbeques are ideal for cooking quickly or for when you don't have extra time to spare.

VERSATILITY

Gas barbecues are versatile and can be used for grilling, roasting, baking and even smoking food. In addition, our gas barbecues are often equipped with several burners, which makes it possible to cook different types of food at the same time.

HOW TO DECIDE BETWEEN A GAS BARBECUE AND A GAS PLANCHA?

CONSIDER: YOUR COOKING METHOD

If you prefer direct heat grilling with grill marks, a barbecue will probably be the best option for you. If you prefer smoother and more even cooking without grill marks, a gas plancha might suit you better.

YOUR OUTDOOR SPACE

Consider the space where you're going to set up your cooking appliance. If you have a large space, a beautiful terrace or a large garden, a gas barbecue can easily be installed there. If your outdoor space is limited, opt for a plancha, set up on a cart or placed on an adequately-sized serving table.

> Need advice? Contact us:

03 85 32 27 59

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OUR MODELS



VERA 200 Ref. 705338







SOLIA 200 Ref. 715237



SOLIA 300 Ref. 716237





MIAMI 300 Ref. 377431



MIAMI 400 Ref. 377441



MIAMI 450 Ref. 377451



BRAZÉRO GAZ Ref. 379807





GAS PLANCHA MADE IN FRANCE

Get to know our planchas! Made in France, our planchas come with enameled cast iron plates and stainless steel frames and control panels. They also come in either a freestanding or cart-mounted model!

The two individually adjustable burners allow you to cook on two separate spaces and treat up to 8 or 10 guests with ease!

Features:

Cooking plate 50 x 35 cm 2 independent burners Easy piezo ignition – 5.33 kW Removable grease receiver

Composition:

Stainless steel hearth
Stainless steel control board
Enamelled cast iron cooking plate







Vera 200 Table-top plancha

Product specificities:
Anti-slip feet





Model on trolley

Product specificities: Trolley with lateral shelves Storage basket











GAS PLANCHAS

Our range of Solia gas planchas is available with two or three burners, and in freestanding or cart-mounted models. The piezo ignition is fast and the individually adjustable burners allow accurate heat control. Now, you can cook different types of food at the same time! Thanks to the grease tray, cleaning is easy.

Features:

Piezo Independant burners Removable grease receiver

Composition:

Lacquered steel hearth Stainless steel control board Enamelled cast iron cooking plate













Solia 200

Table-top plancha 2 burners



Table-top plancha 3 burners



Model on trolley 3 burners



Product specificities: 2 independent burners Total power 4.30 kW



Product specificities: 3 independent burners Total power 6,45 kW



Product specificities:

3 independent burners

Total power 6.45 kW

Trolley with bamboo lateral shelves and spice holder Protective cover

Gas bottle holder

Storage platform with bottle holder







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Our range of MIAMI gas barbecues combines cooking comfort with a modern look to cook outside like a top chef.

Mounted on a trolley, these barbecues are stable and robust, while being easy to move around.

The side shelves and built-in hooks let you cook with all your accessories and ingredients close to hand.

The cooking lid with thermometer and adjustable burners let you fully control your cooking. Use the additional rack for slow cooking or to keep food warm.

Features:

Cooking lid with built-in thermometer Warming rack Side shelves

Front storage for spices and bottles Trolley

Accessory hooks

Gas bottle storage Easy ignition built into the button

GAS BARBECUES

Composition:

Stainless steel control board Enamelled steel tank



Miami 300

Enamelled steel cooking cover 1 enamelled cast iron grid 1 enamelled cast iron plancha 3 independant adjustable burners Total power 9kW





Miami 400

Stainless steel cooking cover
1 enamelled cast iron grid
1 enamelled cast iron plancha
4 stainless steel burners with independent adjustment
Total power 12kW





Miami 450

Stainless steel cooking cover

1 enamelled cast iron grid and 1 enamelled cast iron plancha

4 stainless steel burners with independent adjustment Total power 12kW

1 lateral warmer – power 3kW





Easy to use with its gas operation, innovative thanks to the modernity of the cooking brazier combined with the practicality of a serving trolley: you'll love our new "BraZero gaZ" brazier with its balanced lines and contemporary materials.

GAS BRAZIER



BraZéro gaZ





Features :

Gas brazier Removable wok Removable bamboo shelf

Composition:

Lacquered steel hearth
Two enamelled cast iron half-plates
Enamelled cast iron wok
Lacquered steel serving trolley
Bamboo shelf





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GAS PAELLERO

Discover the gas paella pan - the essential tool for make delicious meals to share with friends and family! With its strong, adjustable flame, you can control the cooking temperature to make paella with the perfect texture and flavor.

The paella pan is light and fitted to a cart, making it easy to transport. This way, you can enjoy this outdoor cooking device wherever you want - in your garden, with your friends, on holidays...

Paëllaro Valencia







Features:

Gas Paëllero

2 enamelled steel independent burners – power 11.40 kW

Wheeled base

Storage platform

Cooking surface: ∅ 50 cm

Composition:

Polished steel paella plate







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ELECTRIC COOKING

WHY CHOOSE AN FLECTRIC BARBECUE?

FASY TO USE

Electric barbecues are easy to use and light, All you need to do is plug them in and turn them on and they heat up quickly.

FASY TO CLEAN

Without a barrel to empty, you only have to clean the grill and hot plates and pour out the grease tray!

TEMPERATURE CONTROL

Electric barbecues have adjustment knobs which allow vou to control the temperature more accurately. This allows for more even and precise cooking.

FAST IGNITION

You can light your gas barbeque in the blink of an eye! For this reason, gas barbeques are ideal for cooking quickly or for when you don't have extra time to spare.

SAFETY

Flectric barbeques are considered the safest of the three types of barbecues because they do not produce open flames or flammable gas. In addition, they have in-built safety systems to prevent overheating or short circuits.

HOW TO DECIDE BETWEEN AN ELECTRIC BARBECUE AND AN ELECTRIC PLANCHA?

COOKING METHOD

If you prefer direct heat grilling with grill marks, a barbecue will probably be the best option for you. If you prefer a smoother and more even cooking without grill marks, an electric plancha might suit vou better.

YOUR OUTDOOR SPACE

Consider the space where vou're going to set up your cooking appliance. If you have a large space, a beautiful terrace or a large garden, a electric barbecue can easily be installed there. If your outdoor space is limited, opt for a plancha, set up on a trolley or placed on an adequately sized serving table.

> Need advice? Contact-us:

03 85 32 27 59

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OUR MODELS



VOLTIZ Ref. 884534



OLIANA Réf. 804337



TELIA Réf. 805338





ELECTRIC BARBECUE MADE IN FRANCE



Our Voltiz barbecue is perfect for those who prioritize simplicity! A ray of sunshine and a sudden urge to grill? Take out your Voltiz!

This electric barbecue is easy to use and will allow you to make many dishes. Thanks to its hood and adjustable thermostat, your meats, shellfish, papillots or vegetables will be a delight!

Voltiz Ref. 884534









Product specificities:

Cooking surface: 43.5 x 33 cm Resistance with 2300 W power Stable and sturdy trolley Lateral shelf and storage platform 2 hooks for accessories Removable grease receiver For 8 people

Composition:

Enamelled cast iron hearth 45 x 34 cm Enamelled cast iron grid Cast aluminium cooking cover





ELECTRIC PLANCHAS

Grease removal and easy cleaning

Are you looking for a simple and practical solution to cooking delicious meals outdoors? The electric plancha is the answer to your needs!

Easy to use, it allows you to prepare tasty dishes in no time. Just plug the electric plancha into a socket, wait for it to heat up and you're ready to cook! Its cooking surface is large enough to accommodate several dishes at the same time, which saves time and lets you make the most of your evening.

The electric plancha is also very easy to clean thanks to its smooth, non-stick surface.





MADE IN FRANCE





Features:

Cooking plate 50 x 35 cm Adjustable thermostat Removable grease receiver Heating indicator Grease removal and easy cleaning

Power: 2200 W

Composition : Stainless steel hearth Stainless steel control board Enamelled cast iron cooking plate



Table-top plancha

Product specificities: Anti-slip feet







104 cm





SET UP YOUR OUTDOOR COOKING SPACE

Setting up an outdoor cooking space is a great way to enjoy the summer with barbecues and al fresco dinner parties. Here are some steps to help you set up your outdoor cooking space:

CHOOSE THE LOCATION

You should choose a location that is easy to access from your home, that is sheltered from the wind, and that is close to a gas or electric power source.

CHOOSE YOUR COOKING METHOD

Barbecue, griddle or pizza oven? Your choice of cooking method depends on your needs and culinary preferences.

THINK OF ADDITIONAL BENCH SPACE AND STORAGE

Equip yourself with additional bench space or an outdoor kitchen to make things easier and more comfortable when cooking.

WHY BUY AN OUTDOOR CABINET?

STORAGE SPACE AND ADDITIONAL BENCH SPACE

An outdoor cabinet provides additional space for preparing food as well as storage for utensils, dishes, condiments and other barbecue accessories. You can cut vegetables, fruit and meat without being cramped. This keeps your workspace organised and clean, saving you the hassle of struggling to find the utensils you need.

EASY TO MOVE

Equipped with wheels, an outdoor cabinet moves easily wherever you want, easily accommodating changes in weather or the number of guests. If you have a permanent or unmovable space, we recommend an outdoor kitchen.

AESTHETIC CONSIDERATIONS

An outdoor cabinet is a stylish and decorative piece of furniture that adds value to your outdoor space.

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OUR MODELS













Are you looking to enjoy the outdoors with friends and family ? There's no better way to transform your terrace or garden into a warm and friendly space than by adding an outdoor kitchen. Imagine barbequing on summer evenings, Sunday brunches in the sun, or even romantic dinners under the stars. With an outdoor kitchen, all this becomes possible.

OUTDOOR KITCHEN



CUISINE RIVOLI

Composition:

Outdoor kitchen with 3 lacquered steel storage units

STORAGE UNIT 1



Features :

Storage unit with gas bottle holder Credenza 2 shelves 1 door

STORAGE UNIT 2



Features:

Storage unit with cupboard and worktop to install your plancha Credenza and brush holder for plancha

110.5 cm

STORAGE UNIT 3



110.5 cm

Features

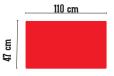
Storage unit with drawer and cupboard Credenza

2 shelves

1 door

OUTDOOR KITCHEN & SERVING TABLES FOR PLANCHA

WALLIS Réf. 918548



Features:

Plate 110 x 47 cm Hooks for accessories Storage for gas bottle 2 storage bins Splash guard credenza 2 stainless steel accessories holder Dish holder

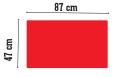
Composition:

p. 46

Lacquered steel outdoor kitchen



HALONG



Features:

Serving table on trolley Splash guard credenza Storage platform Stainless steel accessories holder Bottle holder Hooks for accessories Spice holder

Composition:

Lacquered steel and wood





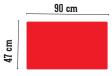
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120,5 cm

101,5 cm



SALVIA Ref. 919147



Features:

Serving table on trolley Splash guard credenza Storage platform Bottle holder Gas bottle holder Hooks for accessories

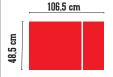
${\bf Composition}:$

Lacquered steel

104,5 cm







Features :

Serving table on trolley Storage platform Folding shelf Gas bottle holder Hooks for accessories

Composition:

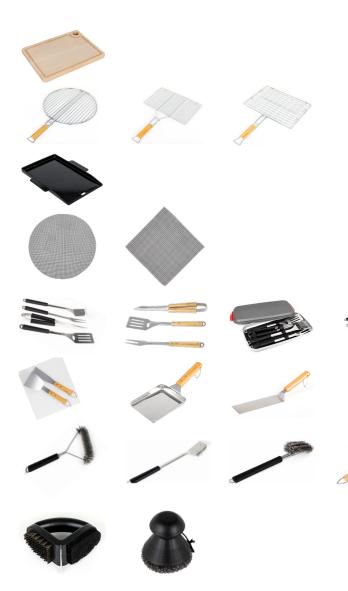
Lacquered steel











OUR ACCESSORIES

Complete your cooking experience with our many accessories. Find out more about our wide range of products that help you cook, clean or protect. To protect your barbecue, plancha or brazier, we have the protective cover you need!





CUTTING BOARD



COOKING GRIDS

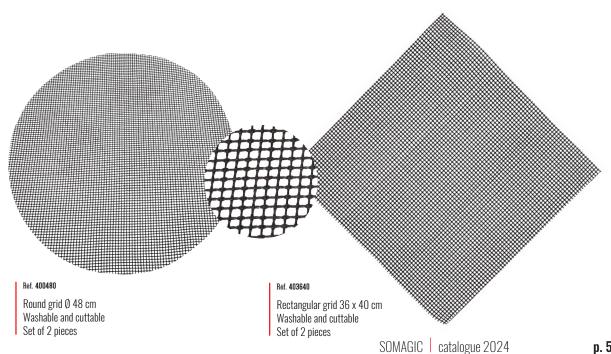
Round, square, rectangular, simple, double, extensible, for burgers or for fishes: discover our wide range of grids! Chromed steel, with bamboo handle(s)



ENAMELLED CAST IRON PLATE



CUTTABLE GRIDS



COOKING USTENSILS

Soft touch range



Stainless steel and soft touch handles

Réf. 426246 Tong 42.5 cm

Réf. 426247 Spatula 44 cm

Réf. 426248 Fork 44 cm

Bamboo range

Stainless steel and bamboo handles

Réf. 456246 Tong 42 cm

Réf. 456247 Spatula 44 cm

Réf. 456248 Fork 44 cm

USTENSILS BOXES



Réf. 426504

Accessories hox for harbeque

1 tong 42.5 cm

1 spatula 44 cm with bottle opener 1 fork 44 cm

1 cleaning brush 44 cm

Stainless steel and soft touch handles

Storage box with cover tray-convertible

Dishwasher safe



Réf. 426503

Set of 3 accessories for barbecue 1 tong 42.5 cm

1 spatula 44 cm with bottle opener 1 fork 44 cm

Stainless steel and soft touch handles



Set of 3 accessories for barbecue 1 tong 42 cm

1 spatula 44 cm with bottle opener

1 fork 44 cm

Stainless steel and hambon handles



Réf. 450241

Set of 3 accessories for barbecue 1 tong 36 cm

1 spatula 36 cm

1 fork 36 cm

Stainless steel and hambon handles

COOKING USTENSILS FOR PLANCHA



Réf. 436237

Set of 2 accessories for plancha Stainless steel and bamboo handles



Réf. 450267

Vegetable spatula Stainless steel and hambon handle



Spatula for plancha 33.5 cm Stainless steel and bamboo handle

Réf 426118

T-Brush 29,5 cm Stainless steel and soft touch handle



Réf. 430260

Brush with scrapper 31 cm Stainless steel and bamboo handle



Réf **42626**0

T-Brush 44 cm Stainless steel and soft touch handle



Réf 45626

Brush with scrapper 44 cm Stainless steel and bamboo handle





Réf. 42631

T-Brush 44.5 cm Stainless steel and soft touch handle



Réf. 450118

Brush with scrapper 21 cm Stainless steel and plastic handle

Brushes for planchas



Réf. 461118

Brush 3 functions Stainless steel brush and scraper, abrasive sponge Plastic handle



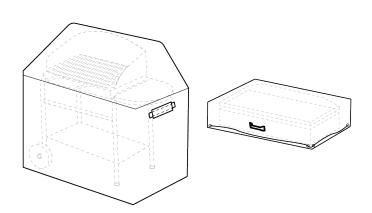
Réf. 462117

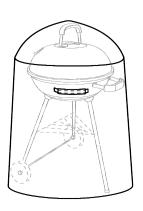
Brush for plancha Stainless steel and plastic handle



COVERS

To protect your barbecue, your plancha or your brazier in all seasons, we have the cover you need!







COMPLEMENTARIES ACCESSORIES



Réf. 495322

Protective glove One size



Réf. 400270

Firebrand





SOMAGIC | Barbecues et Planchas | In Outdoor Cooking





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