

C A T A L O G - 2 0 2 4

Scaritech[®]
INTERNATIONAL

S I N C E 1 9 8 9

The right way inspiration

F R E N C H M A N U F A C T U R E R

HELLO AND WELCOME TO THE DE BUYER BRIGADE!

We are an international group, designer and manufacturer of premium brand products for kitchen and bakery equipment, for both professionals and the general public.

Within this committed group, we bring together expertise to offer healthy, virtuous and ever tastier cooking. As a promoter of a responsible multi-channel shopping experience that listens to its consumers, we are committed to creating value for our customers.

De Buyer, Lion Sabatier, 32 Dumas, Scaritech, Pebbly, all these brands complement each other, helping you to develop innovative and committed culinary practices to create your best recipe.



LA BRIGADE DE BUYER



Thank you.

President
De Buyer Brigade



DE BUYER



SCARITECH



ROUSSELON
DUMAS - SABATIER



N2J

Discover our group - scan the QR codes



Manufacture



de Buyer
DEPUIS 1830


Chaque recette a son secret



Scaritech[®]
INTERNATIONAL



32
DUMAS[®]
DEPUIS 1532 - THIERS



SABATIER[®]
DEPUIS 1812 - THIERS



n2
pébbyly



We design and manufacture reliable, durable tools and accessories for the bakery-pastry and catering trades. Here to support you, with passion, we have always been inspired by the things you do. For scoring, storing, kneading... our products help improve the quality of your work and comfort, and guarantee food safety. With you, every day we put our know-how in your hands.

At your side, we constantly improve the quality of the work you do and anticipate your needs. Since our company was created, we have always considered everything you do in its many different aspects. Like you, we anticipate your customers' expectations and market developments. And to better support you, we design innovative, technical products and develop "enhanced" services to improve our offer and support your activities.

We believe in responsible progress and use 100% recyclable plastic for its undeniable qualities in terms of sustainability and food safety, and manufacture our products in the heart of our regions.

Reliable, we will always innovate alongside you, with an enlightened and pragmatic vision of your expectations and the challenges of our time: more sustainable, closer to you, looking to the future.





By your side!



A professional, committed team



Made in France and excellent mastery of plastic injection.



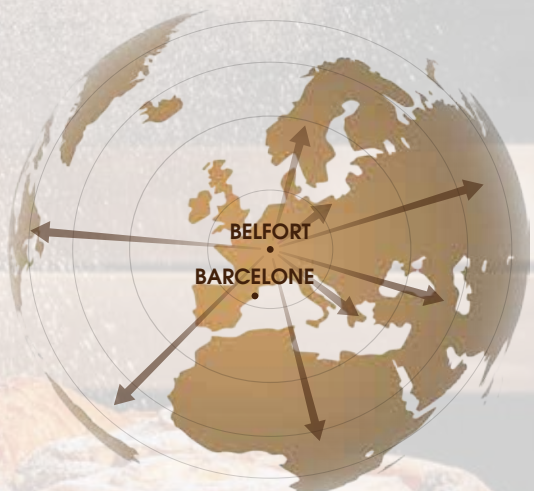
Reactive logistics in terms of storage capacity, packaging and traceability



A 2500 m² warehouse and daily shipments to more than 44 countries



Our products can be customised to your identity



SCARITECH International exports from France and Spain to 5 continents and 44 countries.



**PLASTIC,
A REASONED ... AND REASONABLE CHOICE!**

We believe in responsible progress. That is why here at Scaritech, we have adopted the use of plastic, which is used to manufacture our products, and invite everyone to take an informed look at this material.

French plastic, a mobilised sector.

Today, the plastics industry is increasingly integrating eco-design and inviting us to better reintegrate recycled plastics into our production. As such, a ton of plastics reinjected into a new industrial cycle saves between 1,300 and 2,200 kg CO₂ eq (Source Ademe). What's more, our products are manufactured in the heart of our regions, thus guaranteeing industrial use, maintaining know-how and a certain level of quality. Here at Scaritech, we are part of this logic by ensuring increasingly responsible production on the economic, societal and environmental level every day.

Plastic, a material with incomparable qualities.

We chose plastic because its qualities meet the expectations of professionals. Light and easy to transport, plastic facilitates the work and reduces the efforts of artisan bakers on a daily basis. More robust than metal or wood and more resistant to humidity, plastics are also very practical for storing food and guaranteeing a certain level of sanitary hygiene.

Plastic, the choice of professionals.

Thanks to plastic, we are able to create ergonomic products designed to last over time. Compliance with good maintenance practices makes it possible to have containers suitable for food contact over a long period of time (migration tests should be carried out every 5 years). Although suitable for intensive use, plastic must eventually be recycled so everyone can transform a professional action into a responsible action.



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BANNETONS

BAKING MOULDS

ORGANIC RANGE

DETECTABLE RANGE

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NEW PRODUCTS



NEW

ECO NEO® Grignette

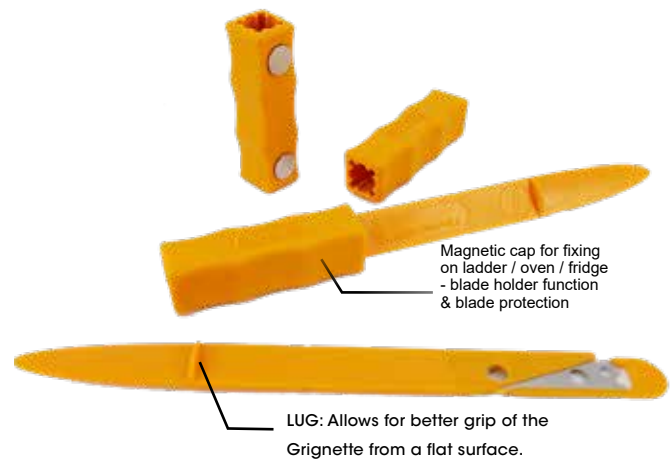


A stainless steel baker's blade for scoring bread. Guaranteed safety with its protective cap, moulded blade and easily identifiable orange colour.

A GRIGNETTE THAT IS ECO-FRIENDLY:

NEO ECO Grignette - biopolymer (PLA - polylactic acid) made from dextrose derived from corn.

The plastics used in this new grignette **come from corn** and not oil. Unlike materials derived from fossil fuels, this biopolymer **reduces the use of non-renewable energy by 50%**, with **75% fewer greenhouse gas emissions**.



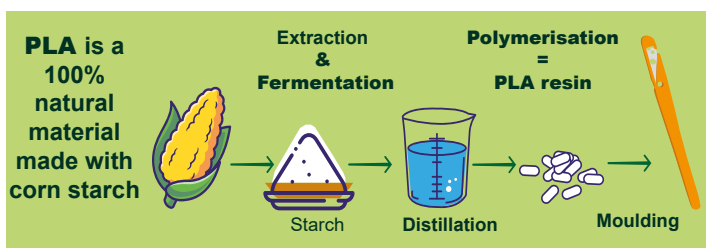
Handle for good grip and precise action.

Dimensions: 145 x 12 mm

Lightweight and easy to handle:
only 2 grams

LUG allows for better grip of the Grignette from a flat surface.

Magnetic cap available (not included) for fixing on ladder/oven/fridge - blade holder function & blade protection. Naturally gives a 45° angle, thus improving the quality and precision of the bread-scoring operation.



Grignette® NEO ECO

Dimensions	Packaging	Code
145 x 12 mm	Pack of 10	GRNEOECO01

NEW

Scaribac NEO 20L[®]

“ I was able to preview the new Scaribac Neo[®] and I must say I was pleasantly surprised.

Thanks to its design reminiscent of the traditional pastry maker, it allows exceptional removal whether it involves going through the cold room or not, and this with white dough, special breads, as well as with brioche dough!

This new container therefore allows for faster execution when switching to the divider.

The Neo Scaribac[®] has very good stability in traditional ladders and is compatible with ladders for 10 L bins!

It is to my knowledge the only one on the market that allows it.

The Neo Scaribac[®] is also perfectly hygienic due to its smooth and rounded shape (no bacteria nest) which allows easy cleaning.

I am completely convinced by my test.

J. J Baker Belfort Region (90)



Compatible with all
400 mm entry ladders

Scaribac NEO 20L[®]

Dimensions	Capacity	Weight	Code
410 x 520mm	20L	1035g	BACNEO01



BLADES

Manual scoring

MADE IN FRANCE

“ As an artisan baker for 12 years, I use Scaritech blades daily to score my breads and baguettes. They offer the guarantee of quality and safety. The range is wide and well-suited to every need: Grignettes with fixed or pivoting blade, in memory plastic which can be shaped according to your work habits, serrated blades for seed breads... My preference is the green Grignette: flexible, extremely light and precise, I use it like a pen or brush... Scoring is the Baker's signature! ”

MW Baker - Haut-Rhin (68)



Yellow Grignette®

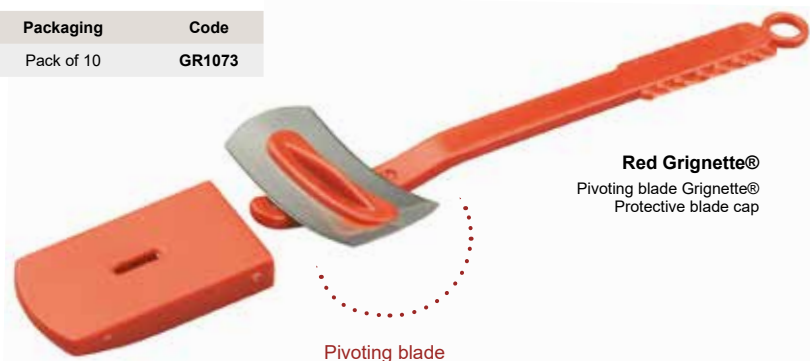
Dimensions	Packaging	Code
130 x 26mm	Pack of 10 / box of 250 pcs	GR1067



Yellow Grignette®
Fixed blade Grignette®
Protective blade cap

Red Grignette®

Dimensions	Packaging	Code
130 x 25mm	Pack of 10	GR1073

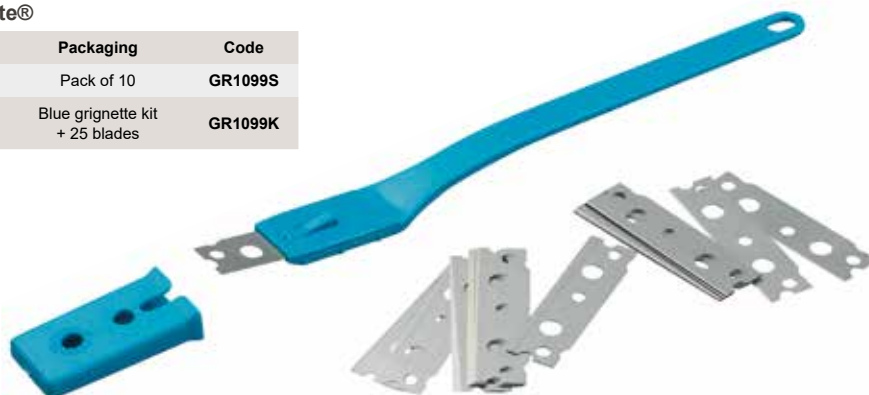


Red Grignette®
Pivoting blade Grignette®
Protective blade cap

Pivoting blade

Blue Grignette®

Dimensions	Packaging	Code
145 x 14mm	Pack of 10	GR1099S
145 x 14mm	Blue grignette kit + 25 blades	GR1099K



Box of 25 blades

SCARITECH INTERNATIONAL

scoring specialist.

Discover our scoring tools, adapted to your needs and all types of bread. Manufactured according to the strictest quality criteria, they guarantee absolute safety. All our blades and Grignettes® are made of stainless steel in accordance with the regulations of the Departmental Directorate of Health and Social Affairs

(Ministerial Circular DGS/SD1.B./90/ No.8 of 17/09/90)



All our products are customisable

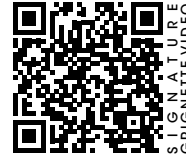


Signature Grignette®

Dimensions	Packaging	Code
135 x 12mm	Pack of 10 Grignettes	GR2019



Signature Grignette®
 Detectable plastic Grignette
 Dimensions: 135 x 12 mm
 Lightweight: 2 grams

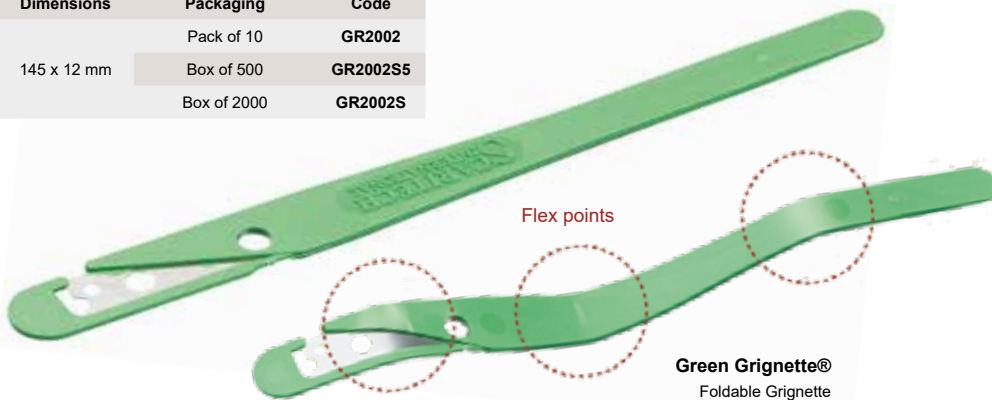


THE SIGNATURE GRIGNETTE VIDEO

GRIGNETTE®
Signature
 By Scaritech INTERNATIONAL

Green Grignette®

Dimensions	Packaging	Code
145 x 12 mm	Pack of 10	GR2002
	Box of 500	GR2002S5
	Box of 2000	GR2002S



Green Grignette®
 Foldable Grignette
 (flexible memory plastic)
 Lightweight: 2 grams



Green Grignette® Box
 Also available
 in boxes of 500 and 2000 pcs

Straight stainless steel bakery blade - "Large ball" for decorating bread

Dimensions	Packaging	Code
152 x 10 mm	-	LAMF002



Large ball - Food-grade stainless steel straight

Curved stainless steel bakery blade - "Large ball" for decorating bread

Dimensions	Packaging	Code
150 x 10 mm	-	LAMF003



"Large ball" - Food-grade stainless steel curved blade

Straight stainless steel handleless bakery blade - "Large ball" for decorating bread

Dimensions	Packaging	Code
122 x 5 mm	-	LAMF001



Large ball - Food-grade stainless steel straight

BLADES

Manual scoring

MADE IN FRANCE



GRIGNETTES
VIDEO

ERGO Grignette® **NEW**

ERGO Green Grignette®

Dimensions	Packaging	Code
145 x 12 mm	Scaritech Packet pack of 10 / box of 500	ERGO02S5

LUG: Allows for better grip of the Grignette from a flat surface.



ERGO Grignette - Foldable Grignette (flexible memory plastic) -3 flex points

Grignette® ERGO box
Box of 500

NEO Grignette® **NEW**



All our products are customisable

Grignette® NEO

Dimensions	Packaging	Code
123 x 12 mm	Neo Green Grignette Scaritech Packet pack of 10 / box of 1000	GRNEO02
123 x 12 mm	Neo Green Grignette Scaritech Packet pack of 10 with 1 cap	GRNEO05

LUG: Allows for better grip of the Grignette from a flat surface.



Dimensions: 123 x 12 mm
Rigid plastic Grignette



NEW

ECO NEO® Grignette



Grignette® NEO ECO

Dimensions	Packaging	Code
145 x 12 mm	Scaritech packet or box pack of 10	GRNEOECO01



Box or packet of 10

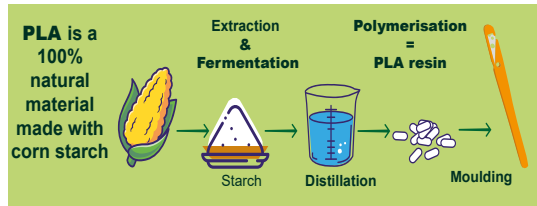


LUG: Allows for better grip of the Grignette from a flat surface.

AN ECO-FRIENDLY GRIGNETTE:

NEO ECO Grignette - biopolymer (PLA - polylactic acid) made from dextrose derived from corn.

The plastics used in this new grignette come from corn and not oil. Unlike materials derived from fossil fuels, this biopolymer reduces the use of non-renewable energy by 50%, with 75% fewer greenhouse gas emissions.



NEW

Magnetic Cap

for NEO Grignette® / NEO ECO & ERGO®

2 CAP POSITIONS

- **LOW POSITION**
Blade protection.
- **CENTRE POSITION OF THE GRIGNETTE**
For better grip. Use of the cap naturally gives a 45° angle, thus improving the quality and precision of the bread-scoring operation.



Magnetic cap for NEO / NEO ECO Grignette / ERGO Grignette

Magnetic cap for NEO, NEO ECO & ERGO GRIGNETTE

Dimensions	Packaging	Code
50 x 12 x 12mm	Pack of 10	GRNEO04



Magnetic cap for fixing on ladder / oven / fridge - blade holder function & blade protection

BLADES

Manual scoring

MADE IN FRANCE



THE SCARITECH® GRIFFE

is composed of 6 straight-cut Scaritech grignettes (Stand for Green Grignette® or Signature Grignette®). Supplied with a hook for safely removing the blades, weighing just 50 grams.

(Griffe to be used only with Grignette® GR2002 / GR2019)

Scaritech® griffe + Signature Grignette®

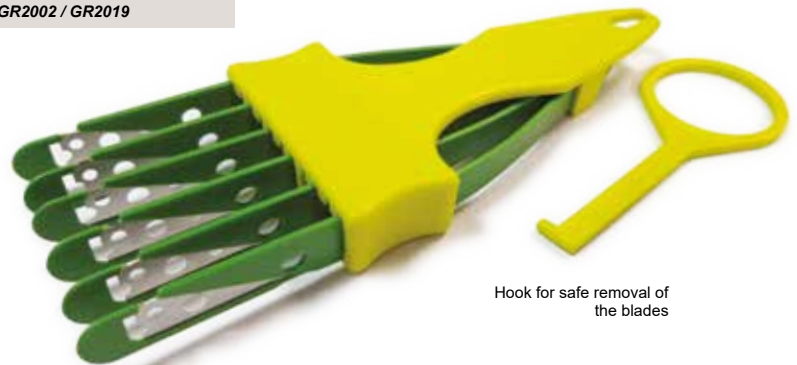
Dimensions	Packaging	Code
110 x 58 x 15mm	Pack of 1 Griffe + 6 Signature Grignettes.	GR201819
FOR USE ONLY WITH Grignette® GR2002 / GR2019		



All our products are customisable

Scaritech® griffe

Dimensions	Packaging	Code
110 x 58 x 15mm	Pack of 1 Griffe + 6 Green Grignettes / hook to remove the blades.	GR2018
FOR USE ONLY WITH Grignette® GR2002 / GR2019		



Hook for safe removal of the blades

Manual scoring

Round handle Blue Grignette®

Dimensions	Packaging	Code
190 x 30mm	Pack of 50	GR2003

Magnetic Blade Holder

(magnet - several colours available)

L mm	W mm	Code
85	85	GR005



Scarinox® with Handle

Dimensions	Packaging	Code
Red handle for right-handers		
149 x 12mm	Pack of 10	SCA014L4
Blue handle for left-handers		
149 x 12mm	Pack of 10	SCA014L4B

German knife* - certified food standards

Dimensions	Packaging	Code
175 x 20mm	Box of 50	CT008BLES



Recommended blade for scoring seed breads

Recommended blade for scoring seeded bread

Ideal for cereal breads



BLADES

Semi-industrial scoring

MADE IN FRANCE



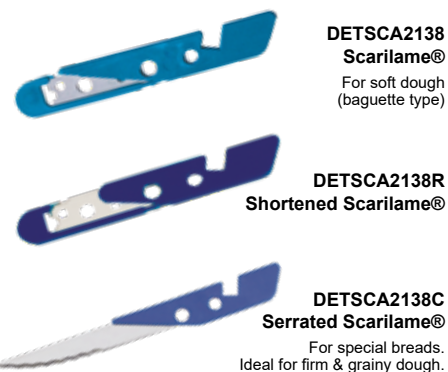
Bread scoring comes after fermentation, just before loading in the oven. Whether manual or automatic, this is a very important step since it directly influences the shape of the bread, its appearance, its presentation. Our range of semi-industrial & industrial scoring tools has been developed to meet your needs, and is suitable for all types of bread (bread, baguette, grain bread, etc.). Designed according to the strictest quality criteria, our tools and blades guarantee reliability, absolute safety, hygiene and high scoring precision.

Support for Solo / Duo / Trio Scarilame®

Gap (cm)	Type	Code
-	Solo	KS
11	Duo	KD11
8.5	Duo	KD85
7.6	Duo	KD76
4.5	Duo	KD45
3	Duo	KD30
2	Duo	KD20
3	Duo	KDC30 (short stand)
4.5	Duo	KDC45 (short stand)
9.5	Duo	KD95
9.5	Trio	KT95
7.6	Trio	KT76
3	Trio	KT30
2	Trio	KT20
3	Trio	KTC30 (short stand)

Scarilame® for Solo / Duo / Trio kit + Scarilame® Stand

Dimensions	Packaging	Code
75 x 12mm	Pack of 50	DETSKA2138
75 x 12mm	Pack of 50	DETSKA2138R
97 x 12mm	Pack of 50	DETSKA2138C

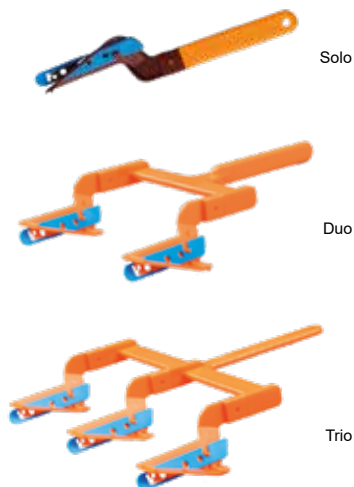


Recycling container for used blades

Capacity	Code
6L	CTSCA1
12L	CTSCA2



All our products are customisable



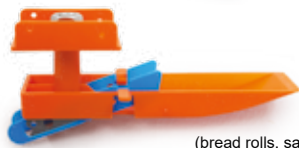
Industrial scoring

Support for MERAND Scarilame®

Dimensions	Code
65mm	SCA0014SP3
125mm	SCA0014SP2



SCA0014SP3
For large items
(baguettes, bread, etc.)



SCA0014SP2
For small items
(bread rolls, sandwich bread, etc.)



Scarilame® stand & Mecatherm blade stand

Dimensions	Code
55 x 30 x 13mm	SCA0014SP4
55 x 30 x 13mm	SCA0014SP1
55 x 30 x 13mm	MECASP + LS001



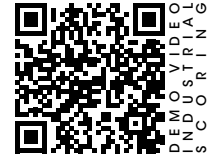
SCA0014SP4
Support for
Scarilame®
Apple Green
8° Angle



SCA0014SP1
Support for
Scarilame®
Green
Angle 10°



**MECASP
+ LS001 MECATHERM
KIT**
Includes a
stand and box of 150 blades
Available in Gouet version
Colour: blue, yellow, red



BLADES Semi-Industrial / Industrial / mechanical scoring

Mechanical scoring

Purple Grignette®

Dimensions	Packaging	Code
115 x 12mm	Pack of 10	GR2008



Rigid carbon fibre-reinforced plastic.

Stainless steel purple Grignette®

Dimensions	Packaging	Code
120 x 12mm	Pack of 10	GR2008I



Serrated purple Grignette®

Dimensions	Packaging	Code
137 x 12mm	Pack of 10	GR2008C



Ideal for firm & grainy dough.

Orange Grignette®

Dimensions	Packaging	Code
145 x 12mm	Pack of 10	GR0135



Scarinox® blade

Dimensions	Packaging	Code
137 x 8mm	Pack of 25	SCA014L2



Victorinox® blade*

Dimensions	Packaging	Code
134 x 8mm	Pack of 50	SCA014L5



Mecatherm mandrel

Dimensions	Code
160 x 20mm	SPGR02



*manufactured outside the EU

DOUGH & INGREDIENT STORAGE

Traditional divider containers

MADE IN FRANCE



SCARITECH DIVIDER CONTAINERS

■ Stackable

Regardless of their capacity, 9.8 and 20 litres for rectangular containers or 14 and 19 litres for round ones.

■ Adapted lid can be used in 2 positions

Lid in FRONT position



Used for fermentation, closing and stacking containers with air and gas circulation, allowing the dough to rise.

Lid in BACK position



Closing and staking containers without air circulation
The airtightness avoids the crust of the dough and preserves it for a longer time.

■ Different colours of containers available on request.

Rectangular traditional divider container

Polypropylene

L mm	W mm	H mm	Capacity	Weight	Code
Container					
520	400	75	9.8L	700g	BAC002
530	410	140	20L	1150g	BAC001
Lid					
520	410	29	-	400g	BAC006
Brown trolley					
480	370	130	-	3000g	CHAR01



Round traditional divider container

Polypropylene

Ø	H mm	Capacity	Weight	Code
Container				
410	170	14L	800g	BAC009
480	165	19L	1010g	BAC004
Lid for 19L container				
480	29	-	415g	BAC007

Brown trolley for 19L container				
L mm	W mm	H mm	Weight	Code
480	370	130	3000g	CHAR01



Lid
BAC007



**Removable divider
for 20L rectangular food container**
Polypropylene

L mm	H mm	Weight Weight	Code
415	145	126g	BAC013



Round and rectangular stainless-steel ladder (single and double)
2 x 8 levels spaced 190 mm apart - Useful dimensions: 540x400 mm, 540 mm entry. 540 mm entry
Stainless-steel ladder for 20L /19L containers

For round containers Ø 480 mm, height 160 mm or rectangular 530 x 405 x 145 mm.

L mm	W mm	H mm	Code
590	400	1800	ECH1 (single)
590	780	1800	ECH2 (double)
<i>For 19L & 20L containers</i>			



DOUGH & INGREDIENT STORAGE
Traditional divider containers

NEW

20L NEO Scaribac[®]

Dimensions	Capacity	Weight	Code
410 x 520mm	20L	1035g	BACNEO01
410 x 520mm	20L	1035g	BACNEOOC
410 x 520mm	20L	1035g	BACNEOVO



SCARIBAC
NEO 20L
VIDEO



Compatible with all 400mm entry ladders



EXCLUSIVE, INNOVATIVE DESIGN
removing internal angles for easy clearing.

STORAGE:

- Compatible with all 400 mm entry ladders
- Can be used with the Scaritech 20 L container lid. • Can be used with the new Neo Scaribac silicone container liners.

IMPROVED HYGIENE

No dough build-up in the corners for easier container cleaning.

COLOURS

Several colours available.



All our products are customisable

DOUGH & INGREDIENT STORAGE

Shaper divider containers

MADE IN FRANCE



SILICONE LINER

- Can be used for shaping
- Exceptional temperature resistance for oven use (-170°C to +260°C)
- Superior non-stick surface, easy to clean
- Long-lasting
- Non-toxic



Silicone liner for 10L & 14.3L containers
Easier removal of the dough

L mm	H mm	Code
500	305	SIL002



Shaping divider container
Polypropylene

L mm	W mm	H mm	Capacity	Weight	Code
Container					
400	300	75	5L	450g	BAC031
600	400	75	10L	680g	BAC016
600	400	95	14.3L	800g	BAC005
600	400	145	22L	1044g	BAC017
Lid					
400	300	29	5L	250g	BAC032
600	400	29	10L / 14.3L / 22L	300g	BAC015

Several colours available on request subject to minimum quantity

500 x 380 mm paper liner for 10L & 14.3L containers
Easier removal of the dough

L mm	H mm	Code
500	380	SIL003



Trolley 600 x 400

L mm	W mm	H mm	Weight	Code
600	400	90	-	CHAR02



16-level stainless steel ladder with 400 mm entry
7-level stainless steel ladder with entry 400 mm

L mm	W mm	H mm	Code
600	400	1700	ECH3
610	460	900	ECH5

For 5L/9.8L/10L/14.3L container / Drainage tray / ALVEOPIZZ®



FOLDABLE OPENWORK CRATE 600X400X154MM

L mm	W mm	H mm	Weight	Code
600	400	154	140 g	CAISSE011P



Unbreakable and unalterable
- easy to clean, dishwasher-safe
- compatible with foodstuffs
- 100% recyclable

Silicone liner for containers



SILICONE LINER

- Several sizes available
- Superior non-stick surface, easy to clean
- Can be used for shaping
- Allows the dough to be removed very quickly from the container by turning it upside down. The dough does not stick to the container base
- High thermal resistant (-40° to +250°C)
- Non-toxic
- Dimensions:
(435 mm x 320 mm 20L and 9.8L containers) – (500 mm x 305 mm 10L and 14.3L containers)
- Customisable - print your logo

DOUGH & INGREDIENT STORAGE
Shaper divider containers / Silicone liner for container

Allows the dough to be removed very quickly from the container by turning it upside down. The dough does not stick to the container base.

Silicone liner for 10L & 14.3L containers

Easier removal of the dough

L mm	H mm	Code
500	305	SIL002

20L neo scaribac® LINER

Easier removal of the dough

L mm	H mm	Code
543	468	SIL001



500 x 380 mm paper liner for 10L & 14.3L containers

Easier removal of the dough

L mm	H mm	Code
500	380	SIL003



DOUGH & INGREDIENT STORAGE

Protective covers

PROTECTIVE COVER reusable for ladder



NEW

REUSABLE PROTECTIVE COVER FOR LADDER

When the dough is resting on the baking trolley, they are hygienically protected by our covers and do not dry out. The water-repellent treatment keeps the covers clean

- Customisable - print your logo
- Reusable
- Washable
- Hygienic storage
- Stops dough drying out
- Eliminates mould formation
- 280 g/m² mixed fabric (50% cotton, 50% polyester), water-repellent treatment
- Hook and loop or zip fastening
- Dimensions: 50 x 65 x 75 cm (for table ladder) / 51 x 68 x 155 cm (for ladder)

LADDER COVERS	
COVER WITH RIP-TAB	Code
FOR ECH3: 51 x 68 x 155 cm with 44 cm side rip-tab opening	HOUS01S
FOR ECH5 50 x 65 x 75 cm with 50 cm side rip-tab opening	HOUS02S
ZIP COVER	Code
FOR ECH3: 51 x 68 x 155 cm with 44 cm side zip opening	HOUS01Z
FOR ECH5: 50 x 65 x 75 cm with 50 cm side ZIP opening	HOUS02Z

PROTECTIVE COVER Reusable for transport crate

PROTECTIVE LINEN COVER

- Reusable
- 100% natural LINEN
- Anti-fungal and anti-bacterial
- Moisture-wicking properties of linen fibre
- Breathable material
- Dimensions: 60 x 40 x 15.4 cm
- Customisable - print your logo

NEW



100% NATURAL LINEN

LINEN COVER FOR FOLDABLE CRATE				
L mm	W mm	H mm	Weight	Code
600	400	154	-	HOUS03



DOUGH & INGREDIENT STORAGE
Protective covers / 15L & 40L ingredient containers

Innovative concept, modular as required, the containers let you easily store your ingredients & flours.

- **8 lid colours** to differentiate your products.
- **A practical opening system** which means you can keep your hands free as required.
- **Space saving.**

15L CONTAINER
12kg
capacity

40L CONTAINER
25Kg
capacity

15L universal container
Polypropylene

L mm	W mm	H mm	Weight	Code
15L container				
440	400	280	800g	BAC023
15L lid				
400	430	24	450 g	BAC023C

Several colours available on request, subject to minimum quantity

40L universal container
Polypropylene

L mm	W mm	H mm	Weight	Code
40L container				
450	610	450	2130g	BAC008
40L lid				
740	430	24	850 g	BAC008C

Several colours available on request, subject to minimum quantity



DOUGH & INGREDIENT STORAGE

Ladders & trolley for 40L containers

MADE IN FRANCE



DIFFERENT STORAGE OPTIONS FOR YOUR CONTAINERS 15 & 40 LITRES

Scaritech has designed ladders, tables, to optimise ergonomics in access to ingredients and save space in your baking centre. Our 40L containers are also stackable on CHAR01 trolleys.

3 x 25 kg of product i.e. 75kg



Height 148cm

Double stainless-steel ladder for 40L containers (back to back)

L mm	W mm	H mm	Code
450	1250	1710	ECH007



Double stainless-steel ladder for 40L containers (side by side)

L mm	W mm	H mm	Code
975	410	1710	ECH006



All our products are customisable

Brown trolley for 19L container				
L mm	W mm	H mm	Weight	Code
480	370	130	3000g	CHAR01



Heavy-duty trolley reinforced with fibreglass





2-level stainless steel table with 400 mm entry for 15L containers

L mm	W mm	H mm	Code
460	610	900	ECH004

5-level stainless steel ladder with 400 mm entry for 15L container

L mm	W mm	H mm	Code
610	460	1700	ECH003



Duo table with stainless-steel or wooden top

L mm	W mm	H mm	Code
1000	700	920	TAB004B (wood)
1000	700	920	TAB004I (stainless steel)

For 15L/10L/5L/9.8L container / Drainage tray / ALVEOPIZZ®



Stainless steel or wooden top table for 15L containers

L mm	W mm	H mm	Code
1400	700	900	TAB002I700 (stainless steel)
1400	900	900	TAB002I900 (stainless steel)
1400	700	900	TAB002B700 (wood)
1400	900	900	TAB002B900 (wood)



DOUGH & INGREDIENT STORAGE

Multi-purpose containers

MADE IN FRANCE



STORAGE AND OPTIMISATION OF THE WORK / STORAGE SPACE.

Designed to free up work space while keeping utensils or products close at hand. Perfect for dusting flour, storing utensils or storing ingredients & bottles...

Multi-purpose 6.5L container Polypropylene

L mm	W mm	H mm	Weight	Code
540	100	120	700 g	BAM
BAM lid				
				BAMC

Several colours of lid available on request, subject to minimum quantity

OPTION 1: HANGING ON THE SIDE OF THE LADDER



OPTION 2: WALL MOUNTING WITH MOUNTING STRIP PROVIDED (screws not provided)



Buckets / Platforms / Tanks

Graduated pouring bucket 13L*

Ø	H mm	Weight	Code
300	280	680g	BAC012 White



BAC012

Rectangular ingredient container 120L*

L mm	W mm	H mm	Code
750	400	710	BAC27669



All our products are customisable

DOUGH & INGREDIENT STORAGE
Multi-purpose containers / Buckets / Platforms / Tanks

Hemispherical plastic tank 117L*

Ø	H mm	Code
630	690	BAC27668



Floor storage platform*

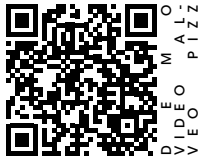
L mm	W mm	H mm	Code
600	400	170	PLATF001
800	600	170	PLATF002
1200	400	170	PLATF003



DOUGH & INGREDIENT STORAGE

Storage of Alveopizz® pizza dough pieces

MADE IN FRANCE



ALVEO1-24



ALVEO1

HYGIENIC, PRACTICAL STORAGE OF PIZZA DOUGH

Advantages:

- 11 dough pieces from 200 to 350 g / 24 dough pieces from 100 to 175 g
- Preserving the shape of the dough pieces
- Separation of dough pieces (no longer sticking together)
- No crusting
- The dough remains gassed
- Controlled thickening (no water evaporation)
- Effective blocking of the dough
- Excellent maturation of the dough
- Saves time and space
- Plastic packet / film facilitates removal from the mould & avoids "crusting" of the dough

3 colours

ALVEOPIZZ® trays are available in three colours to quickly identify the production stored for each day.

Practical

ALVEOPIZZ® trays adapt to all existing ladders with access of 400 or 600 mm (slide spacing of 90 mm) and allow the storage of 11 pieces of dough from 200 to 350 g.

ALVEOPIZZ® lid

L mm	W mm	H mm	Weight	Code
Lid				
600	400	29	300g	BAC015

Two position lid BAC015



ALVEOPIZZ® tray

L mm	W mm	H mm	Ø Honey-comb	Weight	Code
Alveopizz® 11 Alveoli					
600	400	60	115mm	750 g	ALVEO
24-cup Alveopizz®					
600	400	60	80mm	750g	ALVEO1-24

Several colours available on request, subject to minimum quantity



Flat-bottom crate

L mm	W mm	H mm	Code
600	400	70	CAISSE003



5L & 10L drainage tray

DRAIN, THAW & STORE

The tray allows the rapid drainage of liquids present in canned or defrosted food (water, juice, syrup). Its capacity is 8 litres. It fits on the Scaritech 10 litre container allowing the recovery of juices.

Practical / Stackable

The drainage trays fit on all existing ladders and tables with 400 or 600mm access (90mm slide spacing) and allow the stacking and hygienic storage of food in the cold room thanks to a 600 x 400 airtight lid.

Hygienic

Smooth, non-porous material, rounded at the corners, the drainage trays are easy to clean and dishwasher-safe.

Robust

In polypropylene reinforced with fibreglass, the drainage trays are unbreakable, undeformable and withstand temperatures from -40° to +70°.

Identify your products

4 colours available, allowing you to quickly identify your production.

10L drainage tray

Polypropylene

L mm	W mm	H mm	Weight	Code
10L drainage tray				
600	400	60	680 g	BAC003
10L Container				
600	400	75	680g	BAC016
Container lid 10L				
600	400	29	300g	BAC015

Several colours available on request, subject to minimum quantity



5L drainage tray

Polypropylene

L mm	W mm	H mm	Weight	Code
5L drainage tray				
400	300	80	400 g	BAC030
5L Container				
400	300	75	450g	BAC031
Container lid 5L				
400	300	29	250g	BAC032

Several colours available on request, subject to minimum quantity



All our products are customisable

DOUGH & INGREDIENT STORAGE
Storage of Alveopizz[®] pizza dough pieces / 5L & 10L drainage tray



Stainless-steel ladder
16 levels
entry 400 mm
Ref: ECH002

BAKERY & BAKING CENTRE EQUIPMENT

Flipping boards

MADE IN FRANCE

“ As a baker for more than 25 years, I have been using Scaritech products in my bakery every day. The flipping boards and rolling cloths are of very good quality and are solid when used over time. I was amazed by the felted wool shaping mat, it is amazing, the dough (even yellow dough) does not stick! No need for flour, cleaning is quick and easy. I find a little 'magical' side to Scaritech's scrapers and dough cutters, I appreciate the diversity of shapes (half-round scraper, bean, trapeze, triangle, rectangle, etc.). These are adapted to each task: to remove the dough from the container, cut the dough, shape the dough piece and scrape the bottom of a mixing bowl. ”

BM Baker in the Hauts de France (59)



All our products are customisable



Lifting board / Certified for food contact

Dimensions	Colour	Weight	Code
600 x 400 x 10mm	Grey	1.8 kg	PDL002G
600 x 796 x 10 mm	Grey	2.2 kg	PDL003G

LIFTING BOARD

- Several sizes available
- Custom sizes possible (contact us)
- Very light (1.8 & 2.2 kg) for easy handling
- Hygienic (anti-mould)
- Food contact certification
- Easy to clean
- Reinforced rounded corners
- Smooth surface, saves flour



Rolling cloths

ROLLING CLOTHS

Different materials:

- 100% linen rolling cloth - hemmed
- Cotton & linen rolling cloth - hemmed - colour edging
- Linen/Cotton/Polyester rolling cloth

Features:

- Non-stick
- Eliminates chalking
- Water and dirt repellent
- Anti-fungal
- Prevents mould growth
- Bacteriostatic
- Suitable for food contact
- Customisable

All our rolling cloths are available by the roll and made-to-measure / contact us.



BAKERY & BAKING CENTRE EQUIPMENT
Flipping boards / Rolling cloths

Rolling cloth - Linen & cotton - hemmed - colour edging* - water-repellent, anti-bacterial treatment. Also available by roll / contact us.

Dimensions	Code
100 x 60cm	TC004LC-100/60
100 x 70cm	TC004LC-100/70
170 x 60cm	TC004LC-170/60
170 x 70cm	TC004LC-170/70
200 x 60cm	TC004LC-200/60
200 x 70cm	TC004LC-200/70

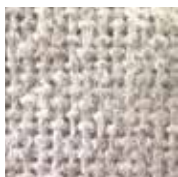


Customise your rolling cloths in our workshops.

100% linen rolling cloth* - hemmed

Also available by roll / contact us.

Dimensions	Code
100 x 60cm	TC004-100/60
100 x 70cm	TC004-100/70
170 x 60cm	TC004-170/60
170 x 70cm	TC004-170/70
200 x 60cm	TC004-200/60
200 x 70cm	TC004-200/70



100% linen rolling cloth: hold when pressing. Hemmed on both ends
2 widths available: 60 & 70 cm

Hemmed rolling cloth 600 x 400 mm*

Non-stick - anti-fungal - eliminates chalking
water and dirt repellent - inhibits mould growth - bacteriostatic - suitable for food contact

Code
TO002



Linen/Cotton/Polyester rolling cloth:

auto-care or machine-washable.
Hemmed at both ends

Colour edging: ideal for distinguishing your organic layers.
2 available widths: 60 & 70 cm

All our rolling cloths are available by the roll and made-to-measure / contact us.



LIN / COTON
100 X 60
TC004 LC



Made-to-measure rolling cloths / contact us

BAKERY & BAKING CENTRE EQUIPMENT

Flipping boards & shaping mats

MADE IN FRANCE

Solid beech flipping boards



All our products are customisable



Flipping board - Solid beech

Dimensions	Weight	Code
600 x 100 mm	173 g	MAG037
700 x 100 mm	224 g	MAG038

Silicon baking mat



Silicon baking mat, **can be used hot or cold to replace disposable baking paper.**

Silicon baking mat

L mm	H mm	Code
585	385	SIL002
620	420	



SILICON BAKING MAT

- Multifunctional: can be used for baking, chilling, freezing, deep-freezing, etc.
- Excellent non-stick properties for easy removal of pastries.
- Perfectly flat, seamless mat: pastries with impeccable visual results.
- High quality silicone: very high resistance to heat and cold (from -40°C to +250°C).
- Designed for intensive use.
- Durable mat: reusable up to 1,000 times at high temperatures.
- Available sizes: 58.5 x 38.5 cm / 62 x 42 cm.
- Cleaning: Dishwasher
- Customisable - print your logo

SHAPING MAT



SHAPING MAT

- Easier shaping: the dough does not stick to the cloth.
- Saves flour (no need to flour mat)
- Silicone back, adhesion to the work surface.
- Easy cleaning
- Fine, soft cloth
- Dimensions mat : 60 x 40 - 60 x 50 - 70 x 50 - 80 x 50 - 90 x 50 - 110 x 70 - 120 x 75- 60 x 80 cm.
- Customisable - print your logo

• **Felted wool back**
the dough does not stick to the mat.



All our products are customisable

Felted wood back, the dough does not stock to the mat.



Shaping mat*

Dimensions	Code
60 x 40cm	TF001
60 x 50cm	TF002
70 x 50cm	TF003
80 x 50cm	TF004
90 x 50cm	TF005
110 x 70cm	TF006
120 x 75cm	TF007
60 x 80cm	TF008



BAKERY & BAKING CENTRE EQUIPMENT

Scrapers, dough cutters & shaping mats

MADE IN FRANCE



EACH SPECIALITY HAS ITS OWN TOOL!

The scraper adapts to each speciality. They are simple and effective to use.

Our scrapers are made in France and can be selected in all our available colours.

(Customisable colour on request from 1000 pcs)



Rectangular scraper

Polypropylene

Dimensions	Weight	Code
150 x 95mm	23 g	CO002
Several colours available on request, subject to minimum quantity		



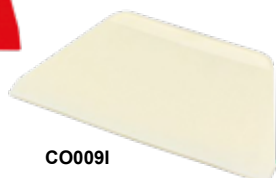
Trapeze scraper for removing items from the kneading tray

Polypropylene

Dimensions	Weight	Code
Trapeze scraper		
135 x 100mm	26g	CO006
Large trapeze scraper		
212 x 128 mm	38 g	CO009I



CO006



CO009I

Half-round scraper

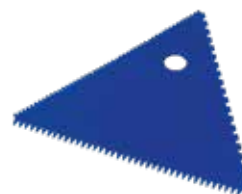
Polypropylene

Dimensions	Weight	Code
Soft half-round scraper		
155 x 120mm	26 g	CO001
Rigid half-round scraper		
155 x 120mm	26 g	CO001RIGIDE
Several colours available on request, subject to minimum quantity		

Triangular scraper

Polypropylene

Dimensions	Weight	Code
200 x 200 x 200mm	36g	CO008



Bean-shaped scraper

Polypropylene

Dimensions	Weight	Code
145 x 85mm	18 g	CO005
Several colours available on request, subject to minimum quantity		



Plastic dough cutter

Polypropylene

Dimensions	Weight	Code
120 x 100mm	15g	CP009BLC
Several colours available on request, subject to minimum quantity		



All our products are customisable

BAKERY & BAKING CENTRE EQUIPMENT
Scrapers, dough cutters & shaping mats

Flour brush - Raw wood & white silk

Code
BR001 - Hook / straight pin
BR002 - Half-head



Plastic handle stainless-steel dough cutter*

Dimensions	Weight	Code
115 x 115 x 27mm	100g	CP003 - Hard square
115 x 113 x 25mm	100g	CP004 - Soft round



HCCP plastic flour brush blue hairs*

Code
BR005 - brush with handle
BR003



BAKERY & BAKING CENTRE EQUIPMENT

Small baking centre equipment



Measuring jugs - Graduated Polypropylene PPH

Capacity	Code
1L	PO001.2
2L	PO002.2
3L	PO003.2
5L	PO005

Aluminium scoop

Capacity	Weight	Code
1kg	250g	PL002F1
2kg	490g	PL002F2



10KG white scale 3 mm glass platform High precision

Dimensions	Weight	Code
210 x 160 x 19	720 g	EK9145



Greaseproof cone paper (pack of 1000 sheets in blister pack)

Dimensions	Code
220 x 320mm	MAG022-1000



Plastic spatula 30 cm white

Dimensions	Weight	Code
300 x 50mm	54g	SP004B



Greaseproof paper sheet

Dimensions	Weight	Code
580 x 380mm	110g	SIL003



HACCP brush with blue handle & bristles Polypropylene - stainless steel - Max. temp 140°C

Dimensions	Weight	Code
210 x 35 x 2mm	36g	PI005



All our products are customisable

Digital timer

Dimensions	Weight	Code
83 x 70 x 29mm	70g	MI006
55 x 36 x 88mm	55g	MI007



MI006



MI007

Set of 3 stainless steel bowls with transparent lids and rubber base

Dimensions	Weight	Code
ø16cm/1L ø20cm/2.5L ø24cm/4.5L	1787 g	BA008



All our products are customisable

Digital probe thermometer

LCD screen - Measures -50°C to 300°C - 10cm probe

Dimensions	Weight	Code
165 x 30 x 22mm	50g	TH001



Digital probe thermometer

LCD screen - Measures -50°C to +300°C
12 cm probe - waterproof

Dimensions	Weight	Code
280 x 39 x 49mm	113g	TH007



Laser thermometer - LCD screen

Measures -50°C to 550°C - Infra-red

Dimensions	Weight	Code
150 x 80 x 40mm	273g	TH004NR



Laser thermometer - LCD screen

Measures -32°C to 420°C - Infra-red

Dimensions	Weight	Code
200 x 70 x 50mm	363g	TH004N



High-quality oven gloves

Split leather & Kevlar*

Code
S8833P



Resistance:
15 seconds at 350°C

ABS spatula 35 cm

Spatula with rubber scraper & ABS material handle

Dimensions	Weight	Code
350 mm	-	MA008



Dimensions	Weight	Code
300 x 90 x 35 mm	145 g	PI013



Engrave your logo

“ A huge time saver, there is no more need to wait for hours for them to dry - these new Scaritech bannetons are very resistant, dishwasher-safe and available with charlotte covers (machine washable) adapted to each size. Impeccable hygiene, saving time and space (they are stackable), these bannetons only have advantages for me. ”

AR Baker in
Provence-Alpes-Côte d'Azur (83)



THE “BANNETON” IS AN INDISPENSABLE TOOL FOR TURNING DOUGH INTO BREAD.

Our plastic bannetons ensure the aeration of the dough during proofing thanks to their structure. Dishwasher-safe and very durable, they improve the hygiene of bread preparations.

PRACTICAL, HYGIENIC, ERGONOMIC

- Stackable: space optimisation.
- Saves time when drying after washing, unlike wicker bannetons.
- Impeccable hygiene.
- Highly resistant.



Long banneton

Dimensions	Capacity	Code
Long banneton		
245 x 135 x 85mm	500g	055-25
270 x 145 x 85mm	750g	055-27
285 x 148 x 85mm	750g	055-29
330 x 155 x 85mm	850g	055-33
360 x 160 x 85mm	1000g	055-36
420 x 160 x 85mm	1250g - 1500g	055-42
Charlotte for long banneton		
Use with		Code
055-25/055-27/055-29 - Chestnut		040-20
055-31/055-33/055-36 - Blue		040-32
055-42 - Green		040-33



Highly resistant

Round banneton

Dimensions	Capacity	Code
Round banneton		
Ø 180 x 90mm	500g	056-18
Ø 230 x 90mm	1000g	056-23
Ø 235 x 90mm	1000g	056-24
Ø 300 x 90mm	2000g	056-30
Charlotte for round banneton		
Use with		Code
056-18 - Beige		040-25
056-23 & 056-24 - Yellow		040-30
056-30 - Red		040-37



Possibility of using it with or without charlotte.



Water-repellent Charlotte cover
Stops the dough sticking to the banneton



BANNETONS
Wool banneton



AUSTRALIAN VIRGIN WOOL BANNETON

Thanks to our non-stick, anti-bacterial treatment applied to 100% virgin wool and their biodegradable Polypropylene frame, our bannetons offer real innovation, so you can enjoy significant time savings (instant demoulding) and money (no flour to add).

Main features:

- 100% virgin wool-
- 30 micron aerated and breathable fabric
- Water-repellent - Non-stick
- Anti-bacterial - Biodegradable polypropylene frame. Our range includes 2 round and elongated models in 2 sizes (500g and 1 kg).

Long banneton in virgin wool

Dimensions	Capacity	Code
Long banneton		
280 x 135 x 65mm	500g	BLV03
310 x 160 x 80mm	1000g	BLV04



Virgin wool round banneton

Dimensions	Capacity	Code
Round banneton		
Ø 200 x 70mm	500g	BLV01
Ø 210 x 110mm	1000g	BLV02



The wool used for bannetons is virgin wool from Australia, extremely pure and white and very fine.

The plastic rim is completely biodegradable.

The treatment applied is **water-repellent**. As a result, the dough does not stick and there is no need to use flour, even for very **hydrated dough**.

It is also antibacterial, which, together with proper maintenance, prevents the appearance of mould.

ADVANTAGES:

- Requires very little maintenance (damp cloth / soft brush to scrub)
- Hydrophobic material = advantage with well-hydrated dough that will not stick
- No need to use charlotte covers
- The material breathes evenly
- Flexible material = dough can be removed very easily

“Quick and easy release without adding grease, scratch-proof, unbreakable and very easy to clean, these moulds are truly incredible! The tins are well suited for brioches, cakes, tarts, biscuits... I like the wide choice of this range of moulds”

FG - Baker and Pastry Chef
Finistere (29)



A NEW GENERATION OF BAKING MOULDS

The range of polymer moulds is made with a high-tech composite material developed in collaboration with NASA. These new baking moulds are 3 times lighter than metal baking utensils, they do not rust and are also much more hygienic. This innovative composite material is certified by the European Food Safety Agency, as well as the Food and Drug Administration (FDA) in the United States.

ADVANTAGES:

- Unbreakable and scratch-resistant, they allow even cooking throughout.
- Innovative concept, easy release (can be used without grease).
- Can be stored in the fridge and freezer.
- Dishwasher-safe, microwaveable.
- Recyclable

Bread, cake & brioche tins

Dimensions	Capacity	Code
170 x 105 x 60mm	400g	B0100
240 x 135 x 60mm	800g	B0200
290 x 115 x 60mm	800g	B0300
300 x 110 x 85mm	800g	B0400
235 x 125 x 115mm	800g	B0500
240 x 115 x 70mm	600g	B0600
210 x 115 x 75mm	600g	B0700



Cake and pie dish

Dimensions	Capacity	Code
Ø100/80mm	1 person	T0101
Ø295/265mm	12 people	T0102
Ø280/255mm	10 people	T0103
Ø235/205mm	8 people	T0104
Ø215/185mm	6 people	T0105
Ø195/165mm	4 people	T0106
Ø260/230mm	9 people	T0107



Fluted cake and pie dish

Dimensions	Capacity	Code
Ø100/80mm	1 person	T0001
Ø295/265mm	12 people	T0002
Ø280/255mm	10 people	T0003
Ø235/205mm	8 people	T0004
Ø215/185mm	6 people	T0005
Ø195/165mm	4 people	T0006
Ø260/230mm	9 people	T0007



Round cake tins

Dimensions	Capacity	Code
Ø280/50mm	12 people	BI102
Ø250/50mm	10 people	BI103
Ø235/50mm	8 people	BI104
Ø200/50mm	6 people	BI105
Ø180/50mm	4 people	BI106



Round biscuit tins with pallet base

Dimensions	Capacity	Code
Ø180/50mm	4 people	BI006



Cylinder cake shapes

Dimensions	Code
Ø15/125mm	RO0015
Ø25/125mm	RO0025
Ø30/125mm	RO0030



Heart cake shapes

Dimensions	Code
140 x 80mm	HF001
180 x 80mm	HF002
270 x 80mm	HF003



Horn cake shape

Dimensions	Code
Ø35/135mm	H0001



MUFFIN tray

Dimensions	Code
320 x 320 x 50mm	MUFFIN



Microwave dish

Dimensions	Capacity	Code
Ø180/50mm	1.5L	MI001



Raised base square cake tin

Dimensions	Capacity	Code
166 x 166 x 50mm	4 people	SQ006



*Maximum use temperature of moulds: 250°C
Do not grill.*



ORGANIC RANGE

“ Eager to practise agriculture that is respectful of the environment and uses no chemical products, I have chosen to switch part of my production to old-fashioned organic flours. Thanks to Scaritech's range of organic identification products, I was able to easily set up a dedicated space in my bakery. No confusion or mixing, it is possible. ”

DV Baker
Auvergne-Rhône-Alpes (07)



ORGANIC RANGE
Scaritech has designed a specific ORGANIC range so that you can clearly identify and use the tools dedicated to your ORGANIC production.

Green Grignette®

Dimensions	Packaging	Code
145 x 12mm	Pack of 10 / box of 500 pcs	GR2002BIO



Soft half-round scraper Polyethylene

Dimensions	Weight	Code
155 x 120mm	26g	CO001VBIO



Plastic dough cutter Polyethylene

Dimensions	Weight	Code
120 x 100mm	15g	CP009VBIO



Digital probe thermometer LCD screen - Measures -50°C to +300°C 12 cm probe - waterproof

Dimensions	Weight	Code
280 x 39 x 49mm	113g	TH007BIO



Laying down board Solid beech

Dimensions	Code
600 x 100mm	MAG037BIO



Magnetic Blade Holder (Magnet)

Dimensions	Code
85 x 85mm	GR005VBIO



Trapeze scraper Polyethylene

Dimensions	Weight	Code
216 x 128mm	-	CO009VBIO



Bag clip

Code
PA100V



Plastic flour scoop 1 kg green

Polyethylene

Dimensions	Weight	Code
345 x 140 x 85mm	15g	PL004F1VBIO



Rolling cloth

Linen & cotton - hemmed - coloured edging

Dimensions	Code
170 x 60cm	TC004LC-170/60BIO



Rectangular traditional divider container (20L)

L mm	W mm	H mm	Capacity	Weight	Code
Container					
530	410	140	20L	1150g	BAC001VBIO
Lid					
520	410	29	-	400g	BAC006VBIO



Round container with traditional divider (19L)

Ø	H mm	Capacity	Weight	Code
480	165	19L	1010g	BAC004VBIO



Flour brush

Code
Half-head flour brush
BR002BIO
BR002BIO Plastic flour brush
BR005BIO



40L universal container

Polypropylene - Made in France

L mm	W mm	H mm	Capacity	Weight	Code
40L container					
450	610	450	40L	2130g	BAC008V
40L lid					
740	430	24	-	850g	BAC008CVBIO



15L universal container

Polypropylene - Made in France

L mm	W mm	H mm	Capacity	Weight	Code
15L container					
440	400	280	15L	800g	BAC023V
15L lid					
400	430	24	-	450g	BAC023CVBIO



Shaping divider container (10L)

L mm	W mm	H mm	Capacity	Weight	Code
Container					
600	400	75	10L	680g	BAC016VBIO
Lid					
600	400	29	-	300g	BAC015VBIO



Multi-purpose 6.5L container with lid

L mm	W mm	H mm	Capacity	Weight	Code
540	100	120	6.5L	700g	BAMCVBIO



Long banneton

Dimensions	Capacity	Code
Container		
245 x 135 x 87mm	500g	055-25V



“ As an industrial bread and pastry manufacturer, we regularly use products from the Scaritech detectable range. Food safety, hygiene and detectability standards are essential for us. Scaritech's detectable range meets all of these criteria perfectly. It has long been part of our whole production chain. ”

JS Bread production line manager (Germany)



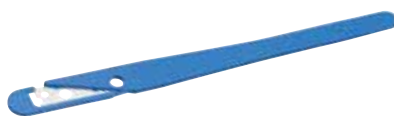
FOOD HEALTH & SAFETY

Eliminate the risk of contamination by foreign bodies with the detectable range.

Physical contaminants can damage your equipment and cause injury. The surest way to eliminate any risk is to use metal-detectable and X-ray visible products in all your product preparation areas. Our product range is purpose-built in a unique, patented polymer that contains the highest level of detectable additive. This detectable material is also highly resistant and approved for food contact by the EU and FDA (Food and Drug Administration).

Detectable Green Grignette®

Dimensions	Packaging	Code
145 x 12mm	Pack of 10 / box of 500 pcs	DETGR2002



Detectable Yellow Grignette®

Dimensions	Packaging	Code
130 x 260mm	Pack of 10 / box of 250 pcs	DETGR1067



Detectable Scarilame® for kit Solo / Duo / Trio + Scarilame® Stand

Dimensions	Packaging	Code
75 x 12mm	Pack of 50	DETSKA2138S50
97 x 12mm	Pack of 50	DETSKA2138C



Detectable purple Grignette®

Dimensions	Packaging	Code
115 x 12mm	Pack of 10	DETGR2008



Detectable half-round scraper

Dimensions	Weight	Code
Soft half-round scraper		
155 x 120mm	29g	DETCO001



Detectable trapeze scraper

Dimensions	Weight	Code
Large detectable trapeze scraper		
216 x 128mm	-	DETCO009



Rectangular detectable container with traditional divider

L mm	W mm	H mm	Capacity	Weight	Code
Detectable container					
530	410	140	20L	1150g	DETBA001
Detectable lid					
520	410	29	20L	400g	DETBA006

Detectable container with forming divider

L mm	W mm	H mm	Capacity	Weight	Code
Detectable container					
600	400	75	10L	680g	DETBA016
Detectable lid					
600	400	29	10L	300g	DETBA015



All our products are customisable

DETECTABLE RANGE



Detectable measuring jugs

Capacity	Weight	Code
1L	108g	DTM0847
2L	197g	DTM0848



Detectable pen

Code
DETSTY1 (NOT RETRACTABLE)
DETSTY2 (RETRACTABLE)



Detectable flour scoop

Capacity	Weight	Code
1kg	107g	DTM0942



Detectable bag cutter

Code
DTM0317



Detectable bag clip

Code
PA100FD



Detectable flour brush

Capacity	Weight	Code
320 x 75 x 35mm	206g	DTMRS490



Detectable plastic dough cutter

Dimensions	Weight	Code
Soft half-round scraper		
120 x 100mm	-	DETCP009



Detectable stainless steel dough cutter plastic handle

Dimensions	Weight	Code
120 x 100mm	400g	DTM0840



Detectable rectangular scraper

Dimensions	Weight	Code
160 x 103 x 1.85mm	23g	DTM0817



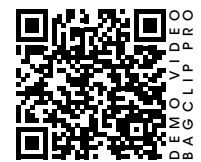
CLIPS & CLOSING STRIPS

Bagclip PRO bag closing clip

- **GOOD PRESERVATION** of products guaranteed.
- **PROTECTION** from exogenous contamination, insects, drying out, dust and odours by securely sealing the bags.
- **OPTIMAL DISTRIBUTION** of the load during transport.
- **CUSTOMISATION** with logo printing.



BAGCLIP PRO
 For bags up to 34.5cm wide
 Recommended weight 25kg
 Notch lock, which adapts to the width of the bag.



Bagclip PRO

Dimensions	weight	Code
410 x 50 x 125mm	475g	TRAG01

Closing clip (in packs of 10) Bag & packet closing strip

Dimensions	Code
100mm	PA100
150mm	PA150
220mm	PA220



CLIP - PA100

- Closure: 100 mm
- Available in a detectable model
- Available colours:





CLIP - PA150

- Closure: 150 mm
- Available colours:



CLIP - PA220

- Closure: 220 mm
- Available colours:



Bag cutter

Moulded plastic, stainless-steel blade

Dimensions	Code
125 x 94 x 12 mm	SW300R



BAG CUTTER

- Open your bags in one go!
- Available in a detectable model
- Available colours:



Closing strip (in packs of 10)
Bag & packet closing strip

Dimensions	Code
285mm	BPAL004
225mm	BPAL005
185mm	BPAL006
135mm	BPAL007



Seal your bags and store them



Handle strip (in packs of 10)

Bag & packet handle closing strip specially designed for large volumes

Dimensions	Code
285mm	BPAL002
370mm	BPAL001
435mm	BPAL003



Seal your bags and store them

SAY NO TO OPEN PACKETS IN YOUR CUPBOARDS!

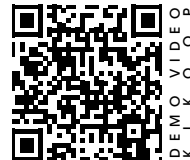
As soon as a packet is opened, it loses its preservative properties when air gets inside.

HERE IS THE SOLUTION:

Our closing strips are reusable for life, dishwasher and freezer safe and virtually unbreakable (high quality plastic that bends without breaking).



All our products are customisable



“ *The Kikoop has revolutionised the way we work!
It is the ideal tool for quickly and cleanly slicing sandwich bread. No more risk of injury and high cutting rate, preparing our sandwiches has never been so quick and simple!*
You can even choose the slicing style (full or wrap) as well as different cutting heights. Light and compact, I also use it on the stands or in my Food Truck at the beach, no need to plug it in, it works everywhere. ”

*EL - Sandwich Shop
& Food Truck Manager - Landes (40)*



Sandwich splitter Kikoop® "Cocori"

Dimensions	Weight	Code
580 x 160 x 110mm	4.1kg	KIKOOP01



Ideal for half-baguette slicing
Bread entry: (L) 80 x (H) 60mm

Sandwich splitter Kikoop® "White"

Dimensions	Weight	Code
580 x 160 x 110mm	4.1kg	KIKOOP02



Ideal for half-baguette slicing
Bread entry: (L) 80 x (H) 60mm

USE:

- Clean cut of bread and sandwich bread
- Easy blade adjustment
- 2 types of cut: full or portfolio
- 3 cutting heights: 1.8 - 2.2 - 2.6 cm
- Lets you slice bread up to H: 5 cm & L: 8 cm
- Speed and pace when slicing

SAFETY & HYGIENE:

- No more need for a knife or anti-cut gloves
- No direct contact with the blade (protective glass)
- High-density food-grade polyethylene and unbreakable stainless steel blade

ERGONOMICS:

- Compact, easy to store (580 x 160 x 110 mm)
- Stable thanks to its weight (4.1 kg) and non-slip feet
- Easy blade change
- 1 spare blade provided

Sandwich splitter Kikoop® "S"

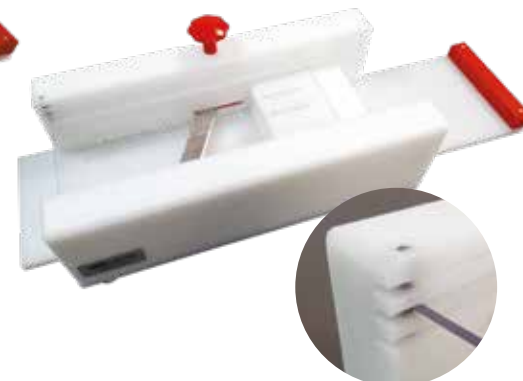
Dimensions	Weight	Code
580 x 140 x 110mm	3.2kg	KIKOOP02S



For slicing small-diameter breads & pastries (eclairs, pretzel sandwich dough, etc.)
Bread entry: (L) 60 x (H) 45mm

Sandwich splitter Kikoop® "XL"

Dimensions	Weight	Code
580 x 200 x 120mm	4.5kg	KIKOOP02XL



Ideal for slicing large breads / baguettes
Bread entry: (L) 115 x (H) 70mm
4 cutting heights: 1.2 - 1.6 - 2 - 2.6cm
3 glass heights for different bread heights

Box of blades for Kikoop®

Dimensions	Weight	Code
Blades for Kikoop® Standard slicer - pack of 5		
125 x 22mm	0.137kg	KIKOOP03
Blades for Kikoop® XL slicer - set of 3		
170 x 22mm	0.147kg	KIKOOP04



Unbreakable blade in food-grade stainless steel

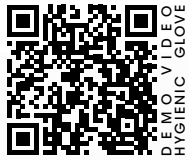
Hygienic glove

Hygienic glove for food handling*

Packaging	Code
Counter stand	
Single	CLEAN001
Double	CLEAN002
Versatile stand	
Single	CLEAN003
Double	CLEAN004



All our products are customisable



Packet of hygienic gloves for food handling*

Packaging	Code
Hygienic Glove	
Pack of 100	CLEAN005
3-finger Hygienic Glove	
Pack of 100	CLEAN006



HYGIENIC GLOVE & STAND FOR FOOD HANDLING

We are very concerned about complying with hygiene and safety standards, we invite you to discover an ideal system for all your food handling in bakeries and pastry shops.

THE SINGLE BOX CONTAINS:

- 1 plexiglass magnetic stand
- 1 armband
- 4 gloves

THE DOUBLE BOX CONTAINS:

- 2 plexiglass magnetic stands
- 2 armband
- 8 gloves



SNACKING Kikooop / Hygiene



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GENERAL CONDITIONS OF SALE

(Applicable from 01.01.2021)

For all our offers and deliveries, only the conditions stipulated below are valid. Any special agreements or deviations will only be valid after written confirmation by us. Acceptance of the goods delivered by us therefore implies agreement with our conditions.

ORDER:

All orders will be made in writing. Telephone or verbal orders must be confirmed in writing.

DELIVERY AND TRANSPORT:

Our goods, even shipped postage paid, travel at the risk and peril of the recipient, who must check their deliveries, even if the packaging is in good condition, and make the necessary reservations with the carrier in the event of loss or damage within 48 hours.

In the event of damage being noted, the recipient must specify it on the delivery receipt, which must be signed with a commercial stamp, and confirm it by registered letter with acknowledgement of receipt within 48 hours with this same carrier. In addition to the remedies exercised vis-à-vis the carrier, the damage must be reported to us in writing within three days. No goods will be taken back without our formal prior agreement.

Metropolitan France: postage paid from €1000

For export: transport costs extra

RETENTION OF OWNERSHIP:

By express agreement, the equipment remains the property of SCARITECH until full payment of the price. The transfer of ownership will therefore only take place after effective collection of the last installment. This provision does not preclude the transfer to the purchaser, upon delivery, of the risks of loss and deterioration of the goods sold as well as the damage they may occasion.

Failure to pay one of the installments may result in a demand for the goods.

PAYMENT:

Unless otherwise stipulated, our deliveries are payable as follows:

1/ For the first order: payment by cheque, bank transfer, or credit card before shipment of the goods.

2/ For subsequent orders:

An account opening will be granted to our customers after sending a letterhead indicating the bank and commercial references and a bank account statement.

The payment period may not exceed 30 days net or 30 days end of month from the date of issue of the invoice. Then add: Export: payable 100% on order.

Orders over €15 000 including tax: 1/3 of the amount including tax is to be paid when ordering – 1/3 of the amount including tax on the day of delivery – 1/3 of the amount including tax is payable maximum 45 days from the date of issue of the invoice.

3/ Invoices are payable without discount on the due date.

In accordance with decree no. 2012-1115 dated 2 October 2012, a fixed fee of €40 for collection costs will be charged for late payment; this compensation will apply for each unpaid invoice within the time limits.

****CHANGE IN THE CUSTOMER'S FINANCIAL SITUATION:** when the purchaser's credit deteriorates, we reserve the right, even after partial shipment of an order, to require from the purchaser the guarantees we deem appropriate for the proper performance of the commitments made. Refusal to comply gives us the right to cancel all or part of the contract.

RETURN:

Any return of goods must have been the subject of prior agreement. In all cases, the goods will be shipped at the risk and expense of the purchaser, in the original packaging and under conditions such that no damage can occur during transport, due to lack of wedging or precaution of packaging.

GUARANTEE:

Our articles are guaranteed against any manufacturing defect insofar as they have been used normally.

Damages due to normal wear and tear or misuse of the items, parts or products delivered by us, damage due to lack of supervision, care, maintenance, misuse, etc are excluded from the warranty.

MANAGEMENT OF PERSONAL DATA:

The information collected is recorded in a computerised file, to honour the contract(s) concluded with Scaritech (legal basis linked to the contract and its legitimacy).

The data collected will be communicated to the following recipients only: Scaritech, carriers and subcontractors involved in the proper performance of the contract.

The data is kept for a period of 3 years after your last activity.

You can access the data concerning you, rectify it, request its erasure or exercise your right to limit the processing of your data (depending on the legal basis of the processing mentioned above).

Visit the cnil.fr website for more information on your rights.

To exercise these rights or for any questions about the processing of your data, you can contact the management department as follows: contact@scaritech.com, Scaritech International rue George Besse 90000 BELFORT or 03 84 21 83 40

If you believe, after contacting us, that your "Data Processing" rights have not been respected, you can file a complaint with the CNIL.

DISPUTES:

Any complaint must be made in writing within 8 days of the appearance of the defect. In the event of a dispute, the commercial court of BELFORT has sole jurisdiction, in accordance with law no.80.535 of 12/05/1980.



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FRENCH MANUFACTURER