

C A T A L O G - 2 0 2 5

**Scaritech®**  
INTERNATIONAL

SINCE 1989

*The right way inspiration*

FRENCH MANUFACTURER



## LA BRIGADE DE BUYER



DE BUYER



SCARITECH



ROUSSELON  
DUMAS - SABATIER



N2J

In a kitchen, there is the chef. But he cannot do anything on his own. Around him, he has a team: a close-knit group, made up of strong personalities, who feed off each other to create exceptional cuisine together. We know this world perfectly well, which is why we created the de Buyer Brigade, an international team designing and manufacturing premium brand products around kitchen and bakery equipment, for professionals and the general public alike. We bring together complementary brands to support you in ensuring the success of your best recipe. De Buyer, Lion Sabatier, 32 Dumas, Scaritech, Pebbly ... so many allies for you in promoting innovative, committed and ever more tasty cuisine.

We wish you a prosperous and wonderful year with the de Buyer Brigade.

Thank you

Guilhem Pinault  
President  
De Buyer Brigade



### THE 3 PILLARS BEHIND THE CSR COMMITMENT OF THE DE BUYER BRIGADE

1



**CONTRIBUTING  
TO THE ECOLOGICAL  
TRANSITION**

2



**TRANSMITTING  
AND SHARING  
OUR KNOW-HOW  
AND OUR PASSION**

3



**CARRYING OUT OUR  
WORK WITH ETHICS  
AND COMPLIANCE**









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 m<sup>2</sup> 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 CO<sub>2</sub> 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.



# CONTENTS

## BLADES

Manual scoring	8-9-10-11
Semi-industrial scoring	12
Industrial and mechanical scoring	13

## DOUGH & INGREDIENT STORAGE

Traditional divider containers	14-15
Shaper divider containers / Ladders & trolleys	16-17
Protective covers	18
15L & 40L ingredient containers	19-20-21
Multi-purpose containers	22
Buckets / Platforms / Tanks	23

## BANNETONS

24-25

## BAKERY & BAKING CENTRE EQUIPMENT

Flipping boards & rolling cloth	26-27
Flipping boards & shaping mats	28-29
Scrapers, pastry cutters	30-31
Small baking centre equipment	32-33

## BAKING MOULDS

34-35

## ORGANIC RANGE

36-37

## DETECTABLE RANGE

38-39

## SNACKING

Storage of Alveopizz® pizza dough pieces	40
5L & 10 L drainage trays	41
Kikoop® & Hygienic gloves	42-43
Contacts	44-45
General conditions of sale	46-47

# BLADES

## Manual scoring

M A D E I N F R A N C E

*The baker's  
signature*

“

*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)

### 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)

#### 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



Pivoting blade

**Red Grignette®**  
Pivoting blade Grignette®  
Protective blade cap

#### 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



#### Signature Grignette®

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



**Signature Grignette®**  
Detectable plastic Grignette

Dimensions: 135 x 12mm  
Lightweight: 2 grams

GRIGNETTE®  
*Signature*  
By Scaritech INTERNATIONAL



SIGNATURE  
GRIGNETTE VIDEO



### Green Grignette®

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



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

### ERGO Green Grignette®

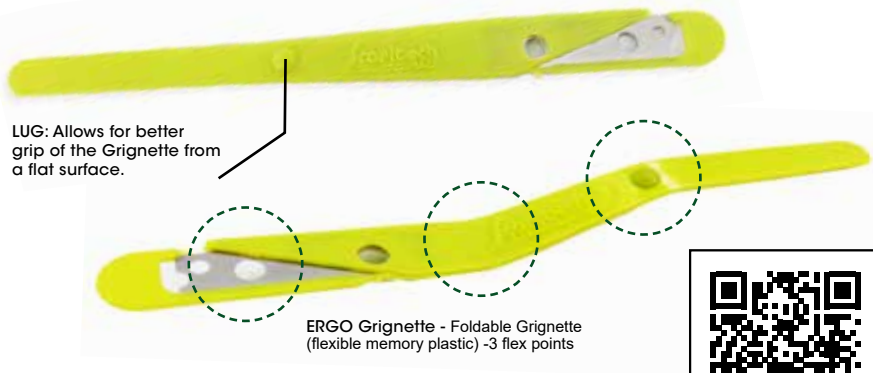
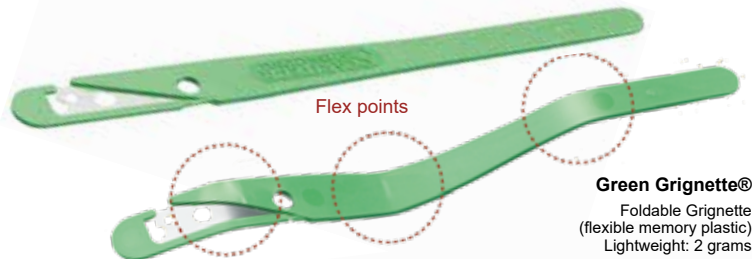
Dimensions	Packaging	Code
145 x 12 mm	Scaritech Packet pack of 10 / box of 500	ERGO02S5



**Grignette® ERGO box**  
Box of 500

### Grignette® NEO ECO

Dimensions	Packaging	Code
145 x 12 mm	Scaritech packet or box pack of 10	GRNEOECO01
<b>Magnetic cap for NEO, NEO ECO &amp; ERGO GRIGNETTE</b>		
50 x 12 x 12mm	Pack of 10	GRNEO04



VIDEO  
NEO / ERGO  
GRIGNETTES



### 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.

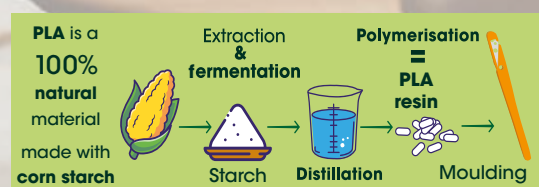


Magnetic cap for fixing on ladder / oven /  
fridge - blade holder function & blade  
protection

### 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.



# BLADES

## Manual scoring

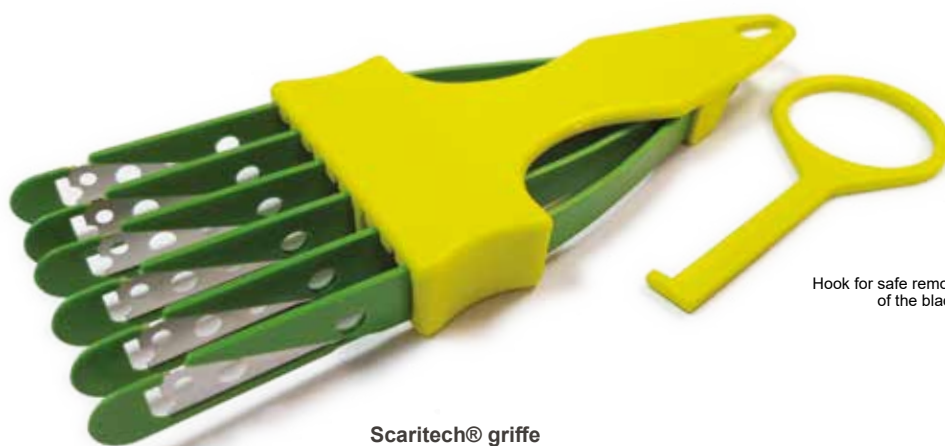
M A D E I N F R A N C E



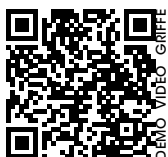
### THE SCARITECH® GRIFFE

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)



Hook for safe removal  
of the blades



DEMO VIDEO GRIFFE

### Scaritech® griffe

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





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



Recommended blade for scoring seed breads



Ideal for cereal breads

German knife\* - certified food standards

Dimensions	Packaging	Code
175 x 20mm	per unit	CT008BLES



Recommended blade for scoring seeded bread

Magnetic Blade Holder  
(magnet - several colours available)

L mm	W mm	Code
85	85	GR005



Straight stainless steel bakery blade -  
“Large ball” for decorating bread

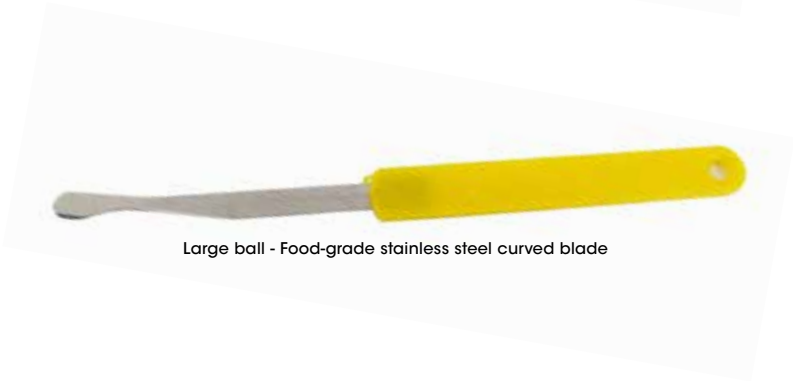
Dimensions	Packaging	Code
152 x 10 mm	-	LAMF002



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

## Semi-industrial scoring

M A D E I N F R A N C E



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



DETSKA2138  
Scarilame®  
For soft dough  
(baguette type)



DETSKA2138R  
Shortened Scarilame®



DETSKA2138C  
Serrated Scarilame®  
For special breads.  
Ideal for firm & grainy dough.



Solo



Duo



Trio

Recycling container  
for used blades

Capacity	Code
6L	CTSCA1

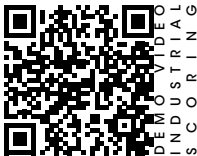




# Industrial scoring

## 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



BLADES  
Semi-industrial / industrial / mechanical scoring



**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

## Mecatherm mandrel

Dimensions	Code
160 x 20mm	SPGR02



# 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 12 mm	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



\*manufactured outside the EU

# DOUGH & INGREDIENT STORAGE

## Traditional divider containers

M A D E I N F R A N C E



### 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



fig.1

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

Lid in BACK position



fig.2

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.



## Round containers

Lid  
BAC007



19L  
container  
BAC004

Brown Trolley  
CHAR01

### Round traditional divider container Polypropylene

Code	Capacity	Ø	H mm	Weight	Compatible Ladder	Colour
BAC009	14L	410	170	800 g	ECH1/ECH2	white
BAC004	19L	480	165	1010 g	ECH1/ECH2	white

### Lids for 19L round container Polypropylene

Code	Ø	H mm	Weight	Colour
BAC007	480	29	415 g	white





20L container



Removable divider  
for 20L rectangular food container  
Polypropylene

L mm	H mm	Weight	Code
415	145	126g	BAC013



DOUGH & INGREDIENT STORAGE  
Traditional divider containers

NEO® container20L



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 liners.

IMPROVED HYGIENE

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

COLOURS

Several colours available.



BAC006OC



BAC006VO

Rectangular traditional divider containers  
Polypropylene

Code	Capacity	L mm	W mm	H mm	Weight	Compatible Ladder	Colour
BACNEO01	20L	520	410	146	1035g	ECH1/ECH2/ECH3/ECH4	white
BACNEOOC	20L	520	410	146	1035g	ECH1/ECH2/ECH3/ECH4	coral
BACNEOVO	20L	520	410	146	1035g	ECH1/ECH2/ECH3/ECH4	olive
BAC001	20L	520	410	140	1150g	ECH1/ECH2	white
BAC001V	20L	520	410	140	1150g	ECH1/ECH2	green
RECYCLED	20L	520	410	140	1150g	ECH1/ECH2/ECH3/ECH4	black
BAC002	9.8L	520	400	75	700g	ECH3/ECH4	white

Traditional divider container lids  
Polypropylene

Code	L mm	W mm	H mm	Weight	Colour
BAC006OC	520	410	29	400g	coral
BAC006VO	520	410	29	400g	olive
BAC006	520	410	29	400g	white



# DOUGH & INGREDIENT STORAGE

## Shaper divider containers

M A D E I N F R A N C E



### 10L Container



Rectangular containers with shaper dividers  
Polypropylene

Code	Capacity	L mm	W mm	H mm	Weight	Compatible Ladder
BAC031	5L	400	300	75	450 g	ECH3/ECH4
BAC016	10L	600	400	75	680g	ECH1/ECH2/ECH3/ ECH4
BAC016V (green)						ECH1/ECH2/ECH3/ ECH4
BAC005	14.3L	600	400	95	800g	ECH1/ECH2/ECH3/ ECH4
BAC017	22L	600	400	145	1044g	ECH1/ECH2/ECH3/ ECH4

Shaper divider container lids  
Polypropylene

Code		L mm	W mm	H mm	Weight
BAC032	5L	400	300	29	250g
BAC015	10L / 14.3L / 22L	600	400	29	300g

Several colours available on request,  
subject to minimum quantity

## Silicone liner for containers



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 (SIL002) / 9.8L & 20L containers (SIL002)  
Easier removal of the dough

L mm	Width mm	Code
435	320	SIL001
500	305	SIL002



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

L mm	H mm	Code
500	380	SIL003



### 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
- Exceptional temperature resistance for oven use (-170°C to +260°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



Round and rectangular stainless-steel ladder (single and double)  
2 x 8 levels spaced 190 mm apart - Usable 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	ECH001 (double)
For 19L & 20L containers			



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®			



Case trolley 600x400 for 10L/14.3L/22L container				
L mm	W mm	H mm	Weight	Code
600	400	90	-	CHAR02



Brown trolley for 19L / 20L / 40L container				
L mm	W mm	H mm	Weight	Code
480	370	130	3000g	CHAR01



Heavy-duty trolley reinforced with fibreglass

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

# DOUGH & INGREDIENT STORAGE

Protective covers

## REUSABLE PROTECTIVE COVER for ladder



### 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/m<sup>2</sup> 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 side 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

## REUSABLE PROTECTIVE COVER for transport case

### 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



## 100% NATURAL LINEN

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



## 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				
390	424	280	830 g	BAC023
15L lid				
400	430	10	420 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				
610	430	450	2130 g	BAC008
40L lid				
720	430	25	850 g	BAC008C

Several colours available on request,  
subject to minimum quantity



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



# DOUGH & INGREDIENT STORAGE

## Ladders & trolley for 40L containers

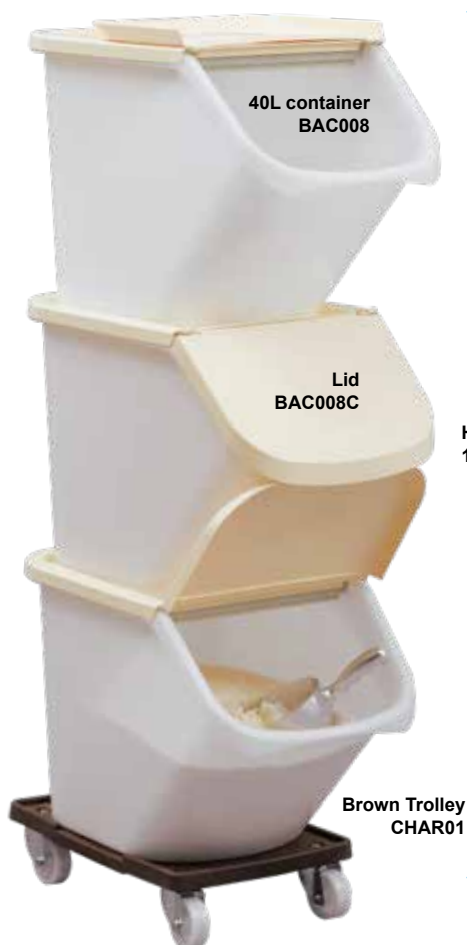
M A D E I N F R A N C E



### 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



Fibreglass-reinforced  
heavy-duty trolley  
(see p19)







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

L mm	W mm	H mm	Code
460	610	900	ECH4

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**  
Ladders & trolley for 40L containers / Tables & ladders for 15L containers

# 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	700g	BAM
BAM lid				
540	100			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)





Graduated pouring bucket 13L

Ø	H mm	Weight	Code
300	280	680g	BAC012 White



Rectangular ingredient container 120L

L mm	W mm	H mm	Code
750	400	710	BAC27669



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  
Multi-purpose containers / Buckets / Platforms / Tanks



\*made in EU

“ 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	850 g	055-33
360 x 160 x 85mm	1000g	055-36
420 x 160 x 85mm	1250g - 1500 g	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 210 x 90mm	500g	056-21
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

# BAKERY & BAKING CENTRE EQUIPMENT

## Flipping boards

M A D E I N F R A N C E

“ 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)



### Lifting board / Certified for food contact

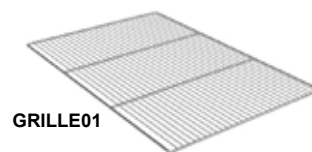
Dimensions	Colour	Weight	Code
600 x 400 x 10mm	Grey	1.8 kg	PDL002G
600 x 796 x 10 mm	Grey	2.2 kg	PDL003G



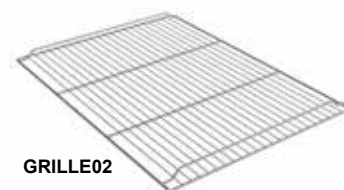
**2 SIZES AVAILABLE**

### Stainless steel grille

Dimensions	Code
600 x 400 mm	GRILLE01
800 x 600 mm	GRILLE02
800 x 400 mm	GRILLE03



GRILLE01



GRILLE02

### 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

BAKERY & BAKING CENTRE EQUIPMENT  
Flipping boards / 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 CLOTHS ARE  
HEMMED

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



ROLLING CLOTHS  
(All our rolling cloths are  
hemmed\*)

100%  
LINEN

LINEN/COTTON/  
POLYESTER

COTTON  
POLYESTER

Width	Length	Code	Code	Code
60cm	400cm	-	-	-
60cm	100cm	TC004-100/60	TC004LC-100/60	TO002
60cm	170cm	TC004-170/60	TC004LC-170/60	-
60cm	200cm	TC004-200/60	TC004LC-200/60	-
70cm	100cm	TC004-100/70	TC004LC-100/70	-
70cm	170cm	TC004-170/70	TC004LC-170/70	-
70cm	200cm	TC004-200/70	TC004LC-200/70	-

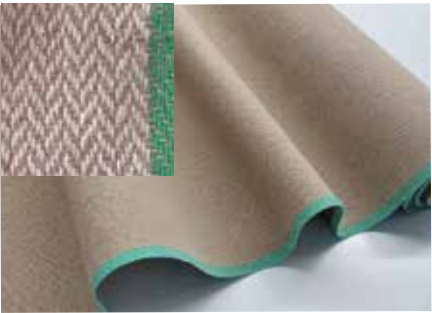
Our rolling cloths are also available by the roll and made-to-measure.  
Please feel free to contact us.



Customise your rolling cloths  
in our workshops.



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



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



Hemmed rolling cloth 600 x 400 mm\*  
Non-stick - antifungal - eliminates chalking  
water-repellent, anti-fouling - inhibits the development of  
mould - bacteriostatic - suitable for food contact

Code  
TO002

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



# BAKERY & BAKING CENTRE EQUIPMENT

## Flipping boards & shaping mats

M A D E I N F R A N C E

### Solid beech flipping boards



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	TC001

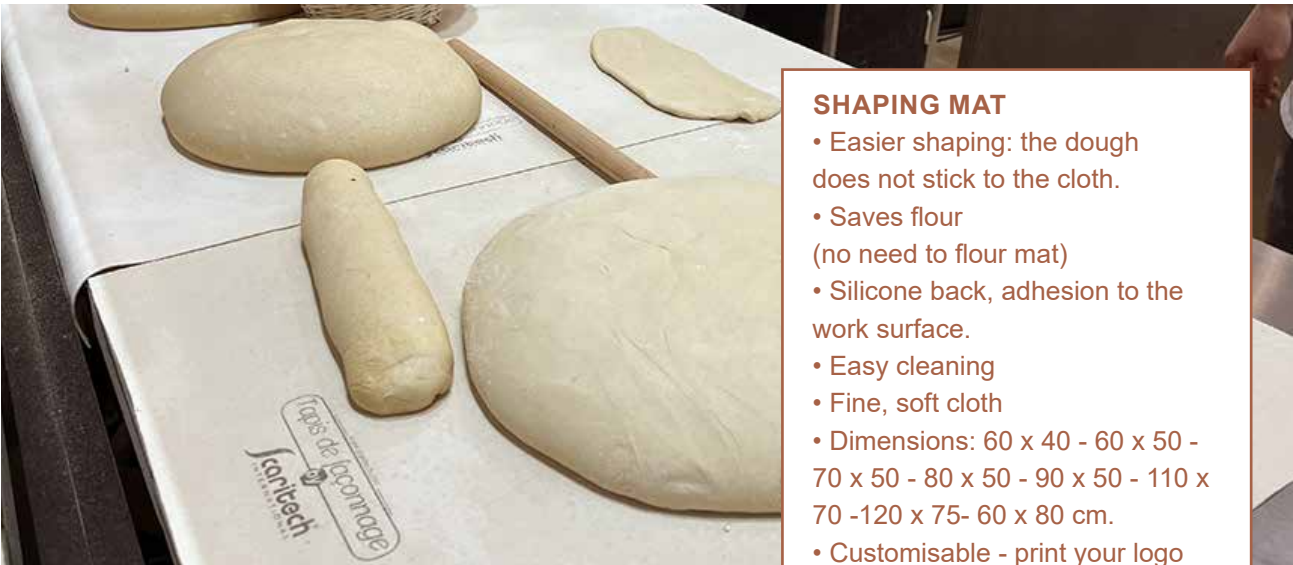


#### SILICON BAKING MAT

- 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\*

Dimensions	Code
60 x 40cm	TF001S
60 x 50cm	TF002S
70 x 50cm	TF003S
80 x 50cm	TF004S
90 x 50cm	TF005S
110 x 70cm	TF006S
120 x 75cm	TF007S
60 x 80cm	TF008S

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: 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.



✓ **The product bonus:** For better adhesion, we recommend you pass a damp sponge under the mat and on the table.



**Strengths:**

- Suitable for food contact
- Better adhesion to the work surface.
- Easy care: (Scrape the surface with a plastic scraper and/or damp cloth, can be put in the washing machine, in express mode 15 min, cold with no detergent).
- 100% virgin wool from Australia, Mulesing-free
- Airy (30 micron textile)
- Quick drying
- Perfect for highly hydrated doughs (+90%)
- Edges reinforced with a seam to prevent them from fraying
- Water-repellent, to prevent the dough from sticking.
- Antibacterial



\*made in the EU



# BAKERY & BAKING CENTRE EQUIPMENT

## Scrapers, pastry cutters

M A D E I N F R A N C E



### 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		



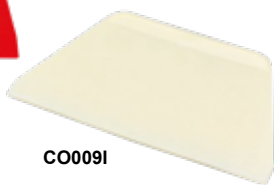
### Trapeze scraper for removing items from the kneading tray

Polypropylene

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



CO006



CO009I

### Half-round scraper

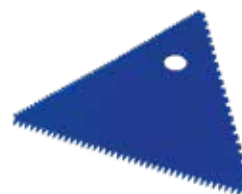
Polypropylene

Dimensions	Weight	Code
<b>Soft half-round scraper</b>		
155 x 120mm	26g	CO001
<b>Rigid half-round scraper</b>		
155 x 120mm	26g	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		



**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



\*made in the EU

# 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



### Greaseproof cone paper

(pack of 1000 sheets in blister pack)

Dimensions	Code
220 x 320mm	MAG022-1000



### 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



### HACCP brush with blue handle & bristles

Polypropylene - stainless steel - Max. temp 140°C

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



### Aluminium scoop

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

PL002F2



PL002F1

### Oak leaf tongs

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



### Plastic spatula 30 cm white

Dimensions	Weight	Code
300 x 50mm	54g	SP004B





## Digital timer

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



## Digital probe thermometer

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

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



## Laser thermometer - LCD screen

Measures -32°C to 420°C - Infra-red

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



## Laser thermometer - LCD screen

Measures -50°C to 550°C - Infra-red

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



## 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

*\*while stocks last*



### CLIP - PA220

- Closure: 220 mm
- Available colours:



### CLIP - PA100

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



### CLIP - PA100

Good product preservation guaranteed.  
Protection from exogenous contamination,  
insects, drying out, dust and odours by securely  
sealing the bags.

Optimal distribution of the load during  
transport.

Personalisation with logo printing.



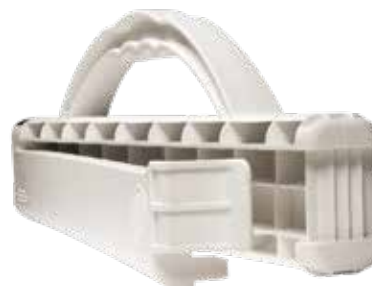
### CLIP - PA150

- Closure: 150 mm
- Available colours:



## Bagclip PRO

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



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

*\*while stocks last*



10KG white scale  
3 mm glass platform  
High precision

Dimensions	Weight	Code
210 x 160 x 19	720 g	EK9145



**BAKERY & BAKING CENTRE EQUIPMENT**  
Small baking centre equipment



DEMO  
VIDEO  
BAGCLIP PRO

“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  
Finistère (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
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

*\*While stocks last.*  
*Available on request depending on volume, contact your sales representative for more information.*

“ 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 oldfashioned 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 12 mm	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 100 mm	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	<b>PL004F1VBIO</b>



**Rolling cloth**  
Linen & cotton - hemmed - coloured edging

Dimensions	Code
170 x 60cm	<b>TC004LC-170/60BIO</b>



**Rectangular traditional divider container (20L)**

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



**Round container with traditional divider (19L)**

Ø	H mm	Capacity	Weight	Code
480	165	<b>19L</b>	1010g	<b>BAC004VBIO</b>



**Flour brush**

Code
<b>Half-head flour brush</b>
<b>BR002BIO</b>
<b>BR002BIO Plastic flour brush</b>
<b>BR005BIO</b>



**40L universal container**  
Polypropylene - Made in France

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



**15L universal container**  
Polypropylene - Made in France

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



**Shaping divider container (10L)**

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



**Multi-purpose 6.5L container with lid**

L mm	W mm	H mm	Capacity	Weight	Code
540	100	120	<b>6.5L</b>	700g	<b>BAMCVBIO</b>



**Long banneton**

Dimensions	Capacity	Code
<b>Container</b>		
245 x 135 x 87mm	500g	<b>055-25V</b>



*\*While stocks last.*

*Available on request depending on volume, contact your sales representative for more information.*

“ 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 12 mm	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	DETSCA2138S50
97 x 12mm	Pack of 50	DETSCA2138C



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
<b>Detectable container</b>					
530	410	140	20L	1150g	DETBAC001
<b>Detectable lid</b>					
520	410	29	20L	400g	DETBAC006

### Detectable container with forming divider

L mm	W mm	H mm	Capacity	Weight	Code
<b>Detectable container</b>					
600	400	75	10L	680g	DETBAC016
<b>Detectable lid</b>					
600	400	29	10L	300g	DETBAC015



### 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
<b>Soft half-round scraper</b>		
120 x 100mm	-	DETCP009



### Detectable stainless steel dough cutter plastic handle

Dimensions	Weight	Code
120 x 100mm	400g	DTM0840



### Detectable rectangular scraper

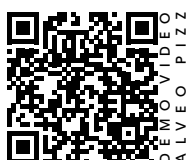
Dimensions	Weight	Code
160 x 103 x 1.85mm	23g	DTM0817



# SNACKING

## Storage of Alveopizz® pizza dough pieces

M A D E I N F R A N C E



### ALVEOPIZZ® tray

Polypropylene

L mm	W mm	H mm	Ø Honeycomb	Weight	Code
Alveopizz® 11 Alveoli					
600	400	60	115mm	750g	ALVEO
Alveopizz® lid					
600	400	29	-	300g	BAC015

Several colours available on request, subject to minimum quantity



ALVEO1

Two position lid  
BAC015



### 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.



### 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	680g	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	400g	BAC030
5L Container				
400	300	75	450 g	BAC031
Container lid 5L				
400	300	29	250g	BAC032

Several colours available on request, subject to minimum quantity



SNACKING

Kikooop / Hygiene



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





“ 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)

### 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® "Cocori"

Dimensions	Weight	Code
580 x 160 x 110mm	4.1kg	KIKOOP01V2



**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

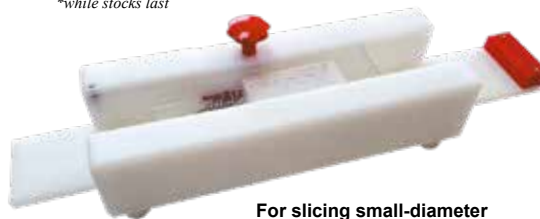


**Ideal for half-baguette slicing**  
Bread entry: (L) 80 x (H) 60mm

#### Sandwich splitter Kikoop® "S"

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

\*while stocks last



**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

\*while stocks last



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

#### Box of blades for Kikoop®

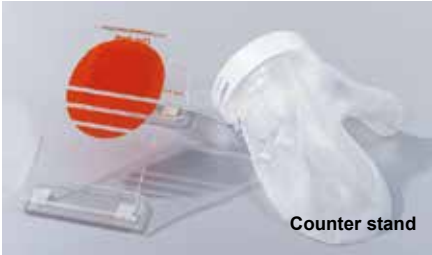
Dimensions	Weight	Code
<b>Blades for Kikoop® Standard slicer - pack of 5</b>		
125 x 22mm	0.137kg	KIKOOP03
<b>Blades for Kikoop® XL slicer - set of 3</b>		
170 x 22mm	0.147kg	KIKOOP04



Hygienic glove

Hygienic glove  
for food handling\*

Packaging	Code
Counter stand	
Single	CLEAN001
Double	CLEAN002* *while stocks last
Versatile stand	
Single	CLEAN003
Double	CLEAN004



DEMO VIDEO  
HYGIENIC GLOVE



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.

Packet of hygienic gloves  
for food handling\*

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



THE SINGLE BOX CONTAINS:

- 1 plexiglass magnetic stand
- 1 armband
- 4 gloves

THE DOUBLE BOX CONTAINS:

- 2 plexiglass magnetic stands
- 2 armbands
- 8 gloves



\*made in the EU



SCARITECH INTERNATIONAL  
 Head office :  
 Rue Georges Besse  
 F-90000 BELFORT (FRANCE)  
 Tel: (+33) 3 84 21 83 40  
 www.scaritech.com  
 contact@scaritech.com  
 SAS with capital of €500 000  
 SIRET 435 011 473 000 12



SCARITECH IBERICA  
 SCARITECH MIAM IBÉRICA SL  
 c/ Sicilia 253, 6o 3a - 08025  
 BARCELONA - NIF: B64531908  
 Tel: (+34) 93 476 11 27/28  
 Reg. Merc. Barcelona -  
 Tomo 39542 Libro 0 Follo 0173  
 Sección General Hoja 349738 Inscrip.1



C O N T A C T S



## FRANCE ORDERS

**Sales Manager**  
 Commercial Industry GMS & Key Accounts  
 Cindy LERCH - NUSSBAUM  
 Tel: 06 03 63 69 96  
 cindy.nussbaum@scaritech.com

**Sales - Distributor & Key Accounts**  
 Léa GRIETTE  
 Tel: 06 13 12 19 56  
 lea.griette@scaritech.com

**Commercial Milling & Export Sales DACH**  
 Thomas MEICHEL  
 Tel: +33 (0)6 11 25 36 41  
 thomas.meichel@scaritech.com

**Export Department**  
 Charlyne BOURION  
 Tel: (+33) 7 85 68 47 76  
 charlyne.bourion@scaritech.com

## SCARITECH IBERICA

**Spain and Latin America Sales Manager**  
 Francis FARGUES  
 Mobile: (+34) 660 455 896  
 Tel: (+34) 93 476 11 28  
 francis.fargues@scaritech.com





## GENERAL CONDITIONS OF SALE

### GENERAL TERMS AND CONDITIONS - PROFESSIONALS (Applicable from 23/02/2024)

#### 1.SCOPE OF APPLICATION

These General Terms and Conditions (hereinafter referred to as "GTC") form the sole basis of the commercial relationship between the parties.

The purpose of these terms and conditions is to define the conditions under which SCARITECH, registered in the BELFORT Trade and Companies Register under no. 435 011 473 (hereinafter the "Seller") provides professional buyers (hereinafter the "Buyers" or the "Buyer") who request it with bakery equipment products and various promotional items (hereinafter the "Products").

Any order for Products implies acceptance by the Buyer of these GTC.

These GTC apply to the exclusion of those applicable to other distribution or marketing channels for the Seller's Products.

The GTC apply without restriction or reservation to all sales made by the Seller to Buyers of the same category, regardless of any clauses that may appear in the Buyer's documents, and in particular its General Terms and Conditions of Purchase.

In accordance with current regulations, these GTC are routinely communicated to any Buyer who requests them, to enable him/her to place an order with the Seller.

The Seller reserves the right to derogate from certain clauses of these GTC, depending on the negotiations conducted with the Buyer, by drawing up Special Terms and Conditions of Sale.

The Seller reserves the right to modify its GTC at any time. In this case, the applicable conditions shall be those in force on the date of the order by the Buyer.

#### 2.PRODUCT DESCRIPTION

The choice and purchase of a Product are the sole responsibility of the Buyer.

Products are offered while stocks last.

The information contained in the Seller's documentation is given for informative purposes only and may be revised at any time. The Seller is entitled to make any changes to it that it deems necessary.

The Products are described and presented in the Seller's documentation as accurately as possible. However, the Seller cannot be held responsible for any errors or omissions in this presentation.

The photographs of the Products are not contractually-binding.

#### 3.ORDER

All orders must be made in writing, if necessary by means of an order form duly signed by the Buyer and sent by email. Telephone or verbal orders must be confirmed in writing.

Sales are concluded and binding on the Seller only after the Seller's express written acceptance of the Buyer's order, rendered tangible by any means and in particular by the sending of a confirmation email.

The sale shall not be considered final until the Seller has received payment of the full price.

#### 4.DELIVERY AND TRANSPORT – TRANSFER OF RISK

Products are delivered worldwide.

Deliveries are made as follows:

-Metropolitan France: carriage paid on orders over €1,000 excluding tax. Below this amount, logistics charges shall be applied in addition. The amount of these charges shall be agreed on a case-by-case basis, according to the specific features of the order and the contracts defined with the customer in advance.

-For export: transport costs an additional cost

The Buyer must take into account the packaging units previously communicated by the Seller.

Products purchased by the Buyer shall be delivered within the agreed delivery timeframe, subject, where applicable, to payment being settled on the date of delivery, or to any guarantees having been granted by the Buyer.

The delivery timeframe does not constitute a strict deadline and the Seller cannot be held liable to the Buyer in the event of late delivery. The Buyer shall indicate to the Seller whether they accept the remaining quantities in the case of partial delivery.

In any event, the Seller may not be held liable in the event of delay or suspension of delivery attributable to the Buyer, or in the event of non-performance of its own obligations by the Buyer or by a third party, or in the event of force majeure.

Our Products, even shipped with postage paid, travel at the risk and peril of the recipient, who must check the delivered goods, even if the packaging is in good condition, and indicate the necessary reservations to the carrier in the event of loss or damage within forty-eight (48) hours.

In the event of loss and/or damage noted, the Buyer must specify such on the delivery receipt, which must be signed with a company stamp, and be confirmed by registered letter with acknowledgement of receipt within forty-eight (48) hours with this same carrier. In addition to the remedies exercised vis-à-vis the carrier, the loss and/or damage must be reported to the Seller in writing within three (3) days. No goods shall be taken back without the Seller's formal prior agreement, nor in the event of non-compliance with the procedure described above.

#### 5.PRICES – DISCOUNTS AND REBATES

##### 5.1.

Our prices are expressed in euros, exclusive of tax at the rate in force on the day of the order (goods packed), exclusive of transport costs, which may be invoiced in addition, and exclusive of any possible customs and insurance duties/fees, which may be invoiced in addition.

The Seller reserves the right to modify its prices at any time, but undertakes to apply the prices in force at the time the order is placed, subject to availability on that particular date.

If one or more taxes or contributions, particularly environmental, are created or modified, either upwards or downwards, this change may be reflected in the selling price of the Products, for future orders.

##### 5.2.

The Buyer may benefit from discounts and rebates that may appear in the prices negotiated with the Seller, depending on the quantities purchased or delivered by the Seller at a single time and place, or on the consistency of its orders.

#### 6.RETENTION OF OWNERSHIP

WE RESERVE OWNERSHIP OF THE GOODS ORDERED FROM OUR COMPANY UNTIL FULL AND EFFECTIVE PAYMENT OF THE PRICE BY THE BUYER, THIS RESERVATION OF OWNERSHIP ALLOWING OUR COMPANY TO TAKE BACK POSSESSION OF SAID GOODS. THE TRANSFER OF OWNERSHIP WILL ONLY TAKE PLACE AFTER FULL AND EFFECTIVE COLLECTION OF THE PRICE, REGARDLESS OF THE DATE OF DELIVERY OF SAID GOODS.

IN THE EVENT OF PAYMENT IN INSTALLMENTS, FAILURE TO PAY ONE OF THE INSTALLMENTS MAY RESULT IN THE GOODS BEING CLAIMED BACK.

IN THE EVENT THAT OUR COMPANY IS FORCED TO EXERCISE ITS RIGHT OF CLAIM PURSUANT TO THIS RETENTION OF TITLE CLAUSE, THE RETURN OF THE GOODS TO OUR COMPANY WILL BE AT THE EXCLUSIVE RISKS AND EXPENSE OF THE BUYER.

LIKEWISE, IN THE EVENT OF NON-PAYMENT OF THE PRICE, ANY DEPOSIT PAID BY THE BUYER WILL REMAIN ACQUIRED BY OUR COMPANY AS LUMP SUM COMPENSATION, WITHOUT PREJUDICE TO ANY OTHER ACTIONS IT WOULD BE ENTITLED TO TAKE AGAINST THE BUYER AS A RESULT.

THE BUYER SHALL NOT PROCESS, INCORPORATE OR ASSEMBLE THE GOODS BEFORE HAVING PAID FOR THEM IN FULL. IF THIS PROVISION IS NOT OBSERVED, OUR COMPANY MAY IMMEDIATELY EXERCISE ITS RIGHT OF CLAIM ON THE GOODS STILL IN THEIR OWN STATE. IF OUR PRODUCTS ARE SOLD TO A SUB-PURCHASER, THE OWNERSHIP RIGHT WILL REFER TO THE RESALE PRICE. THE BUYER SHALL ASSUME THE RISKS OF LOSS AND DAMAGE TO THE GOODS SOLD OF WHICH THEY ARE NOT THE OWNER, AS WELL AS ANY DAMAGE THEY MAY CAUSE, FROM THE TIME THEY TAKE POSSESSION. THEY THEREFORE UNDERTAKE TO TAKE OUT, FOR THE BENEFIT OF OUR COMPANY, AN INSURANCE POLICY GUARANTEEING THE RISKS OF CIVIL LIABILITY AS WELL AS LOSS, THEFT, DAMAGE OR DESTRUCTION OF THE GOODS SOLD BY FORTUITOUS EVENT, AND TO PAY THE CORRESPONDING PREMIUMS UNTIL FULL PAYMENT OF THE PRICE. IN THE EVENT OF THE OCCURRENCE OF THE CORRESPONDING EVENT, THE INSURANCE COMPENSATION WILL BE ACQUIRED BY LAW BY OUR COMPANY AND WILL BE DEDUCTED FROM THE SHARE OF THE PRICE REMAINING DUE.

#### 7.TERMS AND CONDITIONS OF PAYMENT

##### 7.1.

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:

Buyers shall be granted the opening of an account after a letterhead has been sent indicating the bank and business references and the banking details.

The payment term is thirty (30) days at the end of month from the date of issue of the invoice.

3/ No discount shall be granted for early payment.

The Seller may ask the Buyer for a deposit when placing an order. In the case of a deposit, the balance of the price is payable under the conditions defined above.

The payment methods that can be used are: cheque, bank transfer and credit card.

Payments made by the Buyer shall not be considered final until the Seller has received the sums due.

##### 7.2.Change of the customer's financial situation:

Should the Buyer's credit deteriorate, or should there be any doubt as to the Buyer's solvency, the Seller reserves the right, even after partial shipment of an order, to demand from the Buyer such guarantees as may be deemed appropriate for the proper performance of the commitments entered into. Refusal to do so entitles the Seller to cancel all or part of the order.

##### 7.3.

In the event of late payment and the payment of sums due by the Buyer exceeding the payment deadline, and after the payment date appearing on the invoice sent to the Buyer, late payment penalties calculated at the European Central Bank rate increased by 10 points calculated pro rata temporis on the amount including VAT appearing on the said invoice, shall automatically and by right be acquired by the Seller, without any formality or prior formal notice.

Late payment shall also result in the immediate payment of all sums due, without prejudice to any other action that the Seller may be entitled to take against the Buyer in this respect.

In the event of non-compliance with the above terms of payment, the Seller also reserves the right to suspend or cancel the delivery of orders in progress on the part of the Buyer, and generally to suspend the performance of its obligations and even to reduce or cancel any discounts granted to the Buyer.

No compensation may validly be applied between any penalties for late delivery or non-compliance of the Products ordered by the Buyer, on the one hand, and the sums owed by the Buyer to the Seller for the purchase of said Products, on the other.

Fixed compensation for collection costs in the amount of €40 shall be payable, automatically and without prior notification, by the Buyer in the event of late payment. The Seller reserves the right to ask the Buyer for additional compensation if the collection costs actually incurred exceed this amount, on presentation of supporting documents.

#### 8.RETURN

The Seller does not accept returns at the sole initiative of the Buyer. Any return of a Product must be subject to the prior agreement of the Seller and be confirmed in writing to the Buyer.

In all cases, the goods shall be shipped at the risk and expense of the Buyer, in its original packaging and under such conditions that no damage can occur during transport, due to lack of wedging or packaging precautionary measures.



After analysis and decision by the Seller's Quality department, the return may result in the replacement of the Product recognized as defective by the Seller or a credit note which will be issued in relation to the net price charged.

In all cases, the following shall not be taken back:

- Products damaged, used or stored in unfavourable conditions, or those used in an abnormal or inappropriate manner;
- Special production and orders, and "non-catalogue" products.

Any type of complaint must be notified by registered letter or email with acknowledgement of receipt within a maximum of eight (8) working days after the delivery date.

## 9.WARRANTY CONDITIONS

The Products are guaranteed for one (1) year from the date of delivery:

- The guarantee only applies to Products that have been duly acquired and paid for;
- It applies to Products used under normal and appropriate conditions of use and for which a manufacturing defect is noted by the Seller's Quality department;
- It does not apply to Products that have been damaged, used, maintained or stored in unfavourable conditions, or used in an abnormal or inappropriate manner;
- It does not apply to apparent defects; nor to normal wear and tear.

In order to assert its rights, the Buyer must, under penalty of forfeiture of any action relating thereto, inform the Seller in writing of the existence of the defects within three (3) months from the date of discovery of the defect, which must be discovered within one (1) year of delivery.

The Seller shall replace or repair the Products or parts under warranty deemed defective by its Quality department. The replacement of defective Products or parts shall not extend the above set warranty period.

## 10.EXCLUSIONS AND LIMITS OF LIABILITY

### 10.1.

For all stages of the order process, as well as for subsequent stages (transport, for example), the Seller has an obligation of means.

The Seller cannot be held liable in the following cases:

- by some doing on the part of the Buyer;
- by some doing on the part of a third party;
- as a result of force majeure;
- as a result of the failure or deficiency of a Product or service for which neither it nor any of its subcontractors is responsible for delivery or supply;
- in the event of the use of the Products for a purpose or in a context different from that in which the Seller intervened, owing to erroneous implementation of the recommendations or failure to take account of the Seller's warnings and/or reservations;
- for non-compliance with the legislation of the country to which the Products are delivered, which it is the Buyer's responsibility to check.

The Seller is not liable either to its insurers or for consequential damages, loss of profit or anticipated profits, or the financial consequences of any actions brought by the Buyer, the Buyer's customers or other third parties against the Seller or the Buyer.

### 10.2.

Without prejudice to the exclusive liability clause above, in the event that the Seller should nevertheless be held liable to the Buyer or to one of the Buyer's customers, and only beyond the cases of exclusion stipulated herein, the Seller shall indemnify the Buyer for the only direct damage that may result, to the exclusion of indirect damage (i.e. loss of profit, sales, data or use thereof, damage to image, reputation, loss of opportunity, etc.), up to the amount (exclusive of VAT) paid by the Buyer for the purchase of the Product in question, and this, regardless of the number of actions, grounds invoked, or parties to the disputes.

### 10.3.

The above exclusion and limitations shall not apply to any liability for death or personal injury, or to any other liability which cannot be excluded or limited by law.

### 10.4.

In any event, any claim must be made in writing and within thirty (30) days of the onset of the cause of such claim, duly justified by the Buyer.

## 11.FORCE MAJEURE

By force majeure, the parties mean, in addition to the cases usually recognized by French law and jurisprudence, the following events: labour conflict, a total or partial strike at the company or its suppliers, service providers, transporters, post offices, public services, the suspension or cessation of the activity of transporters, unavailability of energy, difficulty or impossibility of the supply of raw materials or packaging/manufacturing/production/delivery of orders, in particular in connection with the increase in the cost of raw materials/packaging or increased delivery times or shortage of raw materials/packaging, mandatory injunction from public authorities (import ban, embargo, confinement, movement restrictions, health measures, etc.), operating accidents, machine breakdown, explosion, war, armed conflict, attack, earthquake, requisition, fire, flooding, tooling accidents, the failure or deficiency of a supplier or subcontractor, pandemic or epidemic known or not on the day the contract is concluded, employee illness, and exceptional health measures impacting manufacturing/production.

The party recording the event must immediately inform the other party of its inability to perform its obligation and justify this to the latter. The suspension of obligations shall in no case be a cause of liability for non-performance of the obligation in question, nor lead to the payment of damages or late penalties.

Performance of the obligation is suspended for the duration of the force majeure if it is temporary and does not exceed ninety (90) calendar days. Consequently, as soon as the cause of the suspension of their mutual obligations has disappeared, the parties shall make every effort to resume the normal performance of their contractual obligations as soon as possible. To this end, the hindered party shall notify the other of the resumption of its obligation by registered letter with acknowledgement of receipt or by any extrajudicial act.

Should the impediment be definitive or exceed a duration of ninety (90) calendar days, the order(s) shall be purely and simply cancelled, eight (8) days after receipt of a letter

sent by registered mail with acknowledgement of receipt by the most diligent party. However, this letter must state the intention to apply this clause.

## 12.ADJUSTMENT TO THE APPLICATION OF THE LEGAL UNFORSEEABILITY REGIME

If, during the execution of an order, the economic, political or health situation or the manufacturing/production or marketing conditions prevailing at the time the order was placed are manifestly modified, in particular as a result of an increase in the price of raw materials significantly affecting the market for the Products, and in general, in the event of a significant change in the economic conditions in force at the time the order was placed, such as to render its execution abnormally onerous for the Seller, the parties shall meet to adapt the conditions of this order to the new situation in an equitable manner.

In the event of failure to reach agreement within two (2) months of the implementation of this clause, the order may be cancelled by either party fifteen (15) days after sending a letter declaring the intention to apply this clause by registered mail with acknowledgement of receipt.

This article therefore derogates from article 1195 of the French Civil Code, and expressly excludes recourse to the courts for the purpose of adapting the contract, in the event of failure to renegotiate the terms of the order.

The execution of the order in question shall be suspended for the duration of the application of this clause.

## 13.INTELLECTUAL PROPERTY

Any use by the Buyer of one of the Seller's distinctive signs shall be subject to the Seller's prior written consent.

## 14.PERSONAL DATA PROCESSING

SCARITECH, the data controller, processes the personal data of its Buyers' employees and/or collaborators in the context of its commercial relationship with Buyers, for the purposes of negotiating, executing, managing, monitoring, preparing and dispatching orders, invoicing, accounting and collection, as well as sending commercial and/or advertising information.

Under the conditions defined by the French Data Protection Act (French Data Protection and Privacy Act) and the European Data Protection Regulation (also referred to as the "GDPR"), individuals whose data is processed have the right to access, rectify, delete, minimize, limit and, where applicable, transfer their personal data.

The persons concerned also have the right to define general and specific directives defining the way in which they intend the above-mentioned rights to be exercised, after their death.

Under the conditions provided for by law and the GDPR, should the legal basis for the processing be the legitimate interest of the company, unless the company demonstrates the existence of compelling and legitimate grounds for such processing that prevail over the interests, rights and freedoms of the data subject, individuals may also, for reasons relating to their particular situation (legitimate grounds), object to the processing of data concerning them.

To exercise these rights or if you have any questions about data processing, please contact: [contact@scaritech.com](mailto:contact@scaritech.com), Scaritech rue George Besse 90000 BELFORT

Data subjects have the right to lodge a complaint with the relevant supervisory authority in France, the French National Commission on Informatics and Liberty (CNIL).

For further information, please refer to our PERSONAL DATA PROCESSING POLICY, available on request.

## 15.NULLITY

Should one or more stipulations of these GTC be deemed to be invalid or declared as such in application of a law, regulation or following a final decision of a competent court, the other stipulations shall retain their full power and scope.

## 16.NON-WAIVER

The fact that one of the parties does not avail itself of a breach by the other party of any of the obligations referred to in these GTC shall not be interpreted for the future as a waiver of the obligation in question.

## 17.DISPUTES

ALL DISPUTES ARISING FROM OR IN CONNECTION WITH THE NEGOTIATION, CONCLUSION, VALIDITY, INTERPRETATION, EXECUTION, TERMINATION, CONSEQUENCES AND FOLLOW UP OF THESE TERMS AND CONDITIONS SHALL BE SUBMITTED TO THE COMMERCIAL COURT OF BELFORT.

## 18.APPLICABLE LAW - CONTRACT LANGUAGE

By express agreement between the parties, these General Terms and Conditions of Sale and Purchase are governed by French law. The Seller's Products comply with the legislation in force in France.

They are written in French. Should they be translated into one or more languages, only the French text shall be deemed authentic in the event of a dispute.

## 19.BUYER'S ACCEPTANCE

These General Terms and Conditions, as well as the enclosed price lists and schedules of discounts and rebates, are expressly approved and accepted by the Buyer, who declares and acknowledges full knowledge thereof, and hereby waives the right to rely on any contradictory document, in particular its own general terms and conditions.





RUE GEORGES BESSE  
F-90000 BELFORT (FRANCE)  
TEL: (+33) 3 84 21 83 40  
[HTTP://WWW.SCARITECH.COM](http://www.scaritech.com)  
[CONTACT@SCARITECH.COM](mailto:CONTACT@SCARITECH.COM)



[WWW.SCARITECH.COM](http://WWW.SCARITECH.COM)



FRENCH MANUFACTURER

V.01/2025