
CATALOG - 2026
Download
Scaritech®
INTERNATIONAL
SINCE 1989
The right way inspiration
FRENCH MANUFACTURER



Dear partners,

2026 marks a significant milestone for La Brigade de Buyer, now fully integrated within Groupe SEB.
Together, we are combining the strength of a global leader with the artisanal expertise of our brands to better serve those who keep the passion for cooking alive.
This alliance opens a new chapter: closer relationships, smoother operations, and greater ambition.
Another major change is that a single warehouse now brings together all of our brands – De Buyer, Pebbly, Sabatier, 32 Dumas, and other partner brands – to offer you a simplified experience: a single point of contact, one order, one invoice, one delivery.
Beyond the structure, it is above all a shared vision that drives us: **to transmit the taste of authenticity**, that of healthy, virtuous, and ever more flavorful cuisine.

2026 will continue to be a year of innovation and inspiration:
• at **de Buyer** with **Ceranoa** : the new range of non-stick pans,
• **Affinity – 5-ply stainless steel** : the embodiment of cooking excellence for the most demanding chefs,
• the Laminoir designed to enhance the precision of pastry-making,
• new knife collections under both the Sabatier and 32 Dumas brands
• And from Pebbly, new storage solutions,

oven cooking solutions, and even more options for a more sustainable everyday kitchen.
Our ambition doesn't stop at product design:
we are also continuing to develop tools and promotional activities that enhance your shelves, boost sales, and inspire your customers, like our "Pastry" program.
Together, let's continue to showcase the expertise of our brands, celebrate the passion for taste, and keep inventing the kitchen tools of tomorrow.

Thank you.



Guilhem Pinault
Président
La Brigade de Buyer



de Buyer DEPUIS 1830 · pebbly · 32 DUMAS DEPUIS 1532 - THIERS · SABATIER DEPUIS 1812 - THIERS · caritech INTERNATIONAL

BUILDING THE FUTURE TOGETHER

The DE BUYER, PEBBLY, SABATIER, and 32 DUMAS brands, as well as the brands we distribute, are now grouped under a single distribution center,
allowing you to:

- Place a single order for multiple brands,
- Reduce the number of orders needed to qualify for free shipping,
- Receive a single invoice,
- Benefit from a single delivery, thus optimizing logistics.

This consolidation aims to simplify your purchases and improve the efficiency of our interactions.
The DE BUYER Brigade is now your single point of contact.

1 SALESPERSON = 1 ADVISOR = 1 ORDER = 1 DELIVERY = 1 INVOICE


Manufacture
de Buyer
DEPUIS 1830
Chaque recette a son secret


Scaritech®
INTERNATIONAL


32
DUMAS®
DEPUIS 1532 - THIERS
SABATIER®
DEPUIS 1812 - THIERS


n2
pebbly



Scaritech® INTERNATIONAL

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.

FRENCH MANUFACTURER











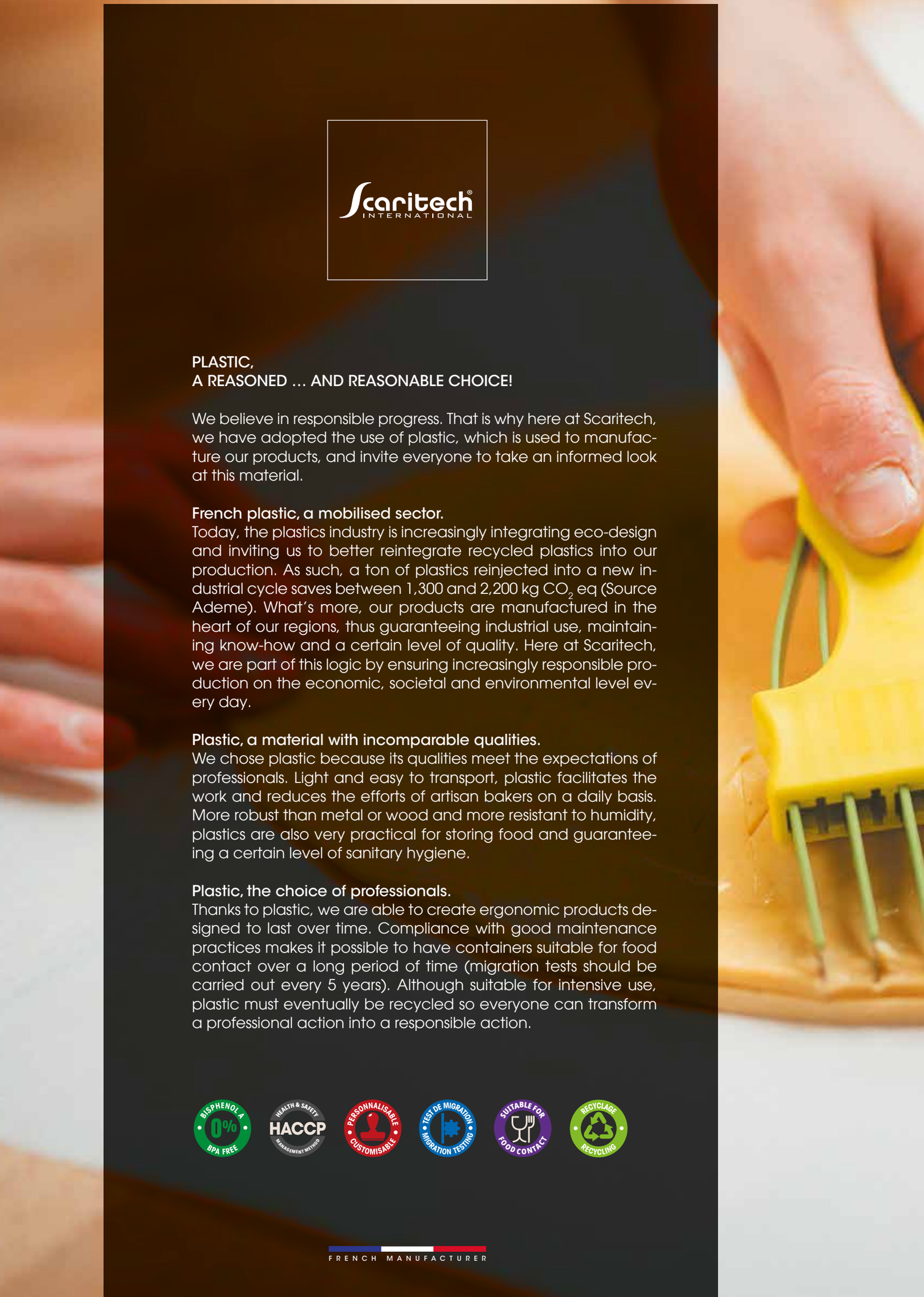


By your side!

- 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.



Scaritech® INTERNATIONAL

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_2 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.

BISPHENOL A 0% BPA FREE · HEALTH & SAFETY HACCP MANAGEMENT METHOD · PERSONNALISABLE CUSTOMISABLE · TEST DE MIGRATION MIGRATION TESTING · SUITABLE FOR FOOD CONTACT · RECYCLAGE RECYCLING

FRENCH MANUFACTURER



CONTENTS

BLADES

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

PROOFING

Traditional containers 14-15
NEO container 16
LITE container NEW ! 17
Baskets 18-19
Proofing boards 20
Alveopizz® trays 22-23

BAKING

Baking molds, silicon mats, trays, gloves 24-25

STORAGE

15L & 40L ingredient containers 26
Trolleys 27
Multi-purpose containers 28
Buckets / tanks & platforms 29
Trolleys & dollies for containers 30
Protective covers 31
5L & 10L drainage trays 32-32

SHAPING

Tables 33
Shaping mats 34

BAKERY & BAKING CENTRE EQUIPMENT

Flipping boards & brushes 35
Scrapers & dough cutter 36
Small baking center equipment 37-38

Contacts 40-41
General conditions of sale 42-43

BLADES & SCORING
Manual scoring

MADE IN FRANCE

The baker's signature



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)

"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 Boulanger - Haut Rhin (68)

The Original Yellow Grignette – Since 1989

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

Blue Grignette®

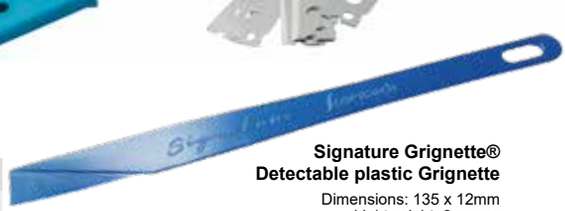
Dimensions	Packaging	Code
145 x 14mm	Pack of 10	GR1099S
145 x 14mm	Blue grignette kit + 25 blades	GR1099K



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

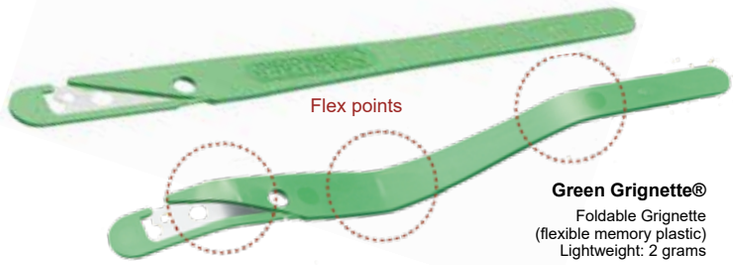
SIGNATURE GRIGNETTE VIDEO

Green Grignette®

Dimensions	Packaging	Code
145 x 12 mm	Pack of 10	**GR2002S**



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



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

Detecable Green Grignette®

Dimensions	Packaging	Code
145 x 12 mm	Sachet de 10	**DETGR2002**



ERGO Green Grignette®

Dimensions	Packaging	Code
145 x 12 mm	Sachet de 10	**ERGO02S5**



Ergo Grignette®Box
Box of 500 pcs



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



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

Grignette® NEO ECO

Dimensions	Packaging	Code
145 x 12 mm	Sachet de10	**GRNEOECO01**



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

VIDEO
NEO / ERGO
GRIGNETTES



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 & SCORING
Manual scoring

German knife* - certified food standards

Dimensions	Packaging	Code
175 x 20 mm	per unit	**CT008BLES**
Recommended blade for scoring seeded bread		



Scarinox® with Handle

Dimensions	Packaging	Code
Red handle for right-handers		
149 x 12 mm	Pack of 10	**SCA014L4**
Blue handle for left-handers		
149 x 12 mm	Pack of 10	**SCA014L4B**
Recommended blade for scoring seeded bread		





Magnetic Blade Holder

L mm	lg mm	Code
85	85	**GR005**







Manual scoring

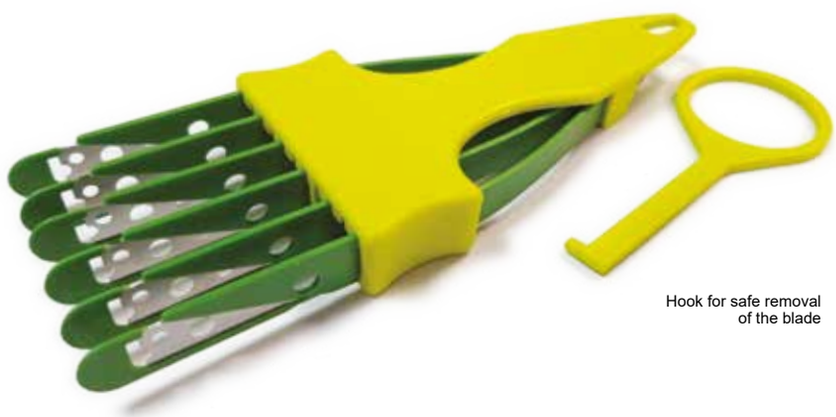
MADE IN FRANCE



Scaritech® griffe

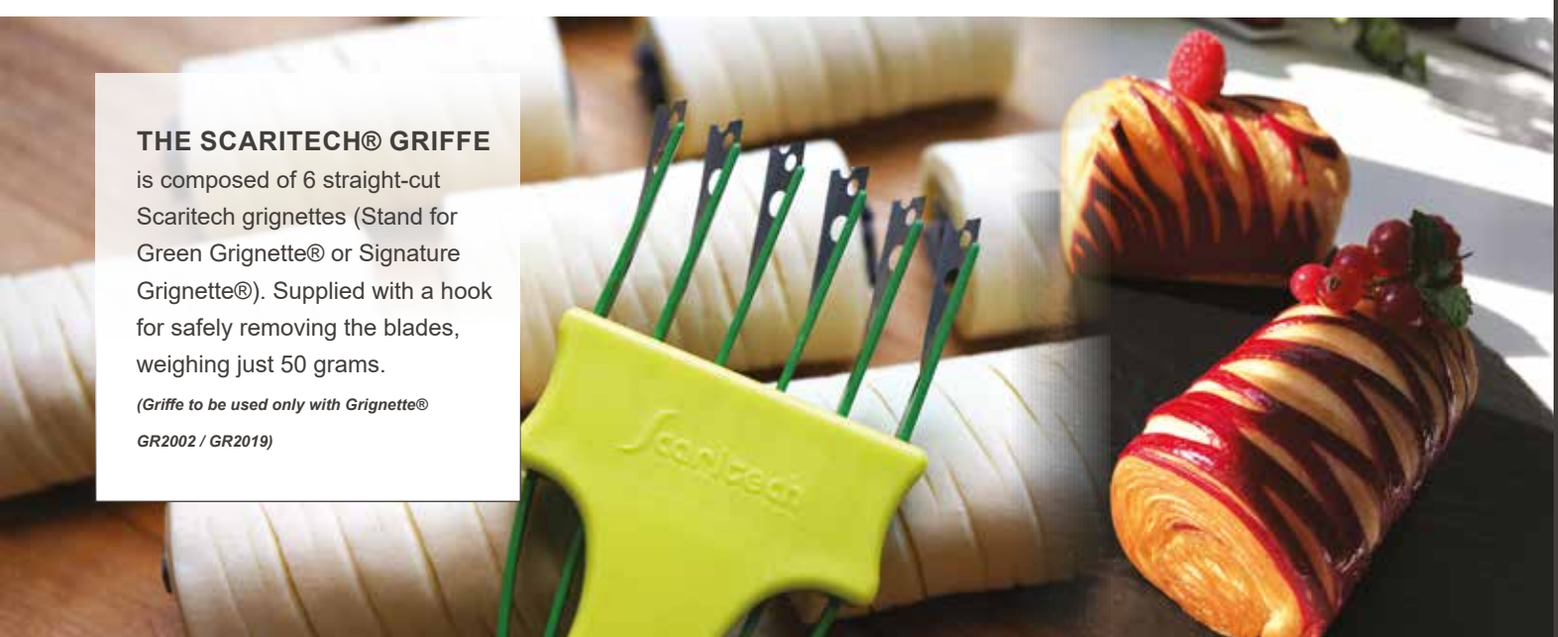
Dimensions	Packaging	Code
Griffe - support for blades straights		
110 x 58 x 15 mm	Bag	**GR2018**
Griffe - support for blades beveled		
110 x 58 x 15 mm	Bag	**GR2018B**

Pack of 1 Griffe
+ 6 Green Grignettes / hook to remove the blades.
For use only with Grignette® GR2002 /2019



Hook for safe removal of the blade

VIDEO DEMO GRIFFE



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)

BLADES & SCORING
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)



Solo



Duo



Trio



DETSCA2138
Scarilame®
For soft dough (baguette type)



DETSCA2138R
Shortened Scarilame®



DETSCA2138C
Serrated Scarilame®
For special breads. Ideal for firm & grainy dough.

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

Dimensions	Packaging	Code
75 x 12mm	Pack of 50	**DETSCA2138**
75 x 12mm	Pack of 50	**DETSCA2138R**
97 x 12mm	Pack of 50	**DETSCA2138C**

Detectable blades



Industrial scoring

VIDEO DEMO SCARIFICATION INDUSTRIELLE

Support Scarilame®

Type	Code
APPLE GREEN 8° ANGLE	**SCA0014SP4**
Vert 10° ANGLE	**SCA0014SP1**





Support lame Mecatherme

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



Mecatherm mandrel

Dimensions	Code
55 x 30 x 13 mm	**SPGR02**



Mechanical scoring

Purple Grignette®

Dimensions	Packaging	Code
115 x 12 mm	Pack of 10	**GR2008**
Rigid carbon fibre reinforced plastic.		



Serrated purple Grignette®

Dimensions	Packaging	Code
137 x 12 mm	Pack of 10	**GR2008C**
Ideal for firm & grainy dough.		



Lame Scarinox®

Dimensions	Packaging	Code
137 x 8 mm	Pack of 25	**SCA014L2**



Purple Inox Grignette®

Dimensions	Packaging	Code
120 x 12 mm	Bag of 10	**GR2008I**



Orange Grignette®

Dimensions	Packaging	Code
145 x 12 mm	Bag of 10	**GR0135**



Victorinox®*blade

Dimensions	Packaging	Code
134 x 8 mm	Pack of 50	**SCA014L5**



*fabrication hors UE

PROOFING
Traditional dough containers

MADE IN FRANCE

Rectangular containers

Collection : rectangular containers

Code	Size	Weight	Material	Dimensions	Matching lid	Trolley
BAC031	**5L**	450 g	**Polypropylène**	**L 400 x lg 300 x H 75 cm**	**BAC032**	**ECH3/ECH4**
BAC0002	**9,8L**	700 g	**Polypropylène**	**L 520 x lg 400x H 75 cm**	**BAC006**	**ECH3/ECH4**
BAC016	**10L**	680 g	**Polypropylène**	**L 600 x lg 400 x H 75 cm**	**BAC015**	**ECH1/ECH2/ECH3/ ECH4**
BAC005	**14,3L**	800 g	**Polypropylène**	**L 600 x lg 400 x H 75 cm**	**BAC015**	**ECH1/ECH2/ECH3/ ECH4**
BAC001	**20L**	1150 g	**Polypropylène**	**L 520 x lg 410 x H 140 cm**	**BAC006**	**ECH1/ECH2**
BAC017	**22L**	1044 g	**Polypropylène**	**L 600 x lg 400 x H 145 cm**	**BAC015**	**ECH1/ECH2/ECH3/ ECH4**

Lds sold separately - several colours available on request and with MOQ



9,8 & 20L containers



Lid
BAC006

9,8 L container
BAC002

20 L container
BAC001

Brown dolly CHAR01
(page 30)

10L/14,3 & 22L containers

10L container
BAC016

Removable divider
for 20L rectangular food container
Polypropylene

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







Round containers

Collection : round containers

Code	Size	Weight	Material	Dimensions	Lid	Compatible Trolley
BAC009	14L	800 g	Polypropylène	Ø520 x lg 410 x H 146 mm	-	ECH1/ECH2
BAC004	19L	1035 g	Polypropylène	Ø520 x lg 410 x H 146 mm	BAC007	ECH1/ECH2

Lids sold separately

14 L container
BAC009



19L Lid
BAC007

19L container
BAC004



Lids

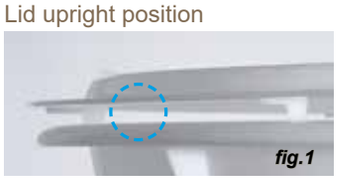
DUAL-POSITION LID

One lid for two uses: control the fermentation of your dough while ensuring freshness and productivity.
Adaptable to all configurations, it offers maximum flexibility for daily bakery work.

FLEXIBILITY – QUALITY – PERFORMANCE

- Optimized fermentation: UPRIGHT position (pic. 1) for air circulation and perfect dough rising
- Extended storage: DOWN position (pic. 2) provides an airtight seal that protects the dough from drying out
- Easy stacking: compatible with multiple trays for space saving
- Maximum versatility: one lid for two uses, simplifying organization

Lid upright position



Lid down position



BAC006
Lid



Silicone liner for containers

PRACTICALITY – VERSATILITY – DURABILITY

Multiple sizes to fit all your containers: 435 × 320 mm (20 L and 9.8 L containers) AND 500 × 305 mm (10 L and 14.3 L containers)

- Premium non-stick surface: easy cleaning, dough doesn't stick when removing from the container.
- Exceptional temperature resistance: from -170°C to +260°C, oven safe.
- Guaranteed food safety
- Suitable for shaping
- Customizable with your logo

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**



SIL001

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**





SIL003

PROOFING

NEO® & LITE® dough containers

MADE IN FRANCE

20L NEO® container



Neo 20L® containers

Code	Size	Weight	Material	Dimensions	Matching lid	Trolley
BACNEO01	**20L**	1035 g	**Polypropylène**	**520 x lg 410 x H 146 mm**	**BAC006 (white)**	**ECH1/ECH2/ ECH3/ECH4**
BACNEOOC	**20L**	1035 g	**Polypropylène**	**520 x lg 410 x H 146 mm**	**BAC006OC (corail)**	**ECH1/ECH2/ ECH3/ECH4**
BACNEOVO	**20L**	1035 g	**Polypropylène**	**520 x lg 410 x H 146 mm**	**BAC006VO (olive green)**	**ECH1/ECH2/ ECH3/ECH4**

**Lids sold separately*

Easy removal of the dough and optimal hygiene: the Neo container is a premium container designed to support demanding bakers with dough fermentation and is ideal for working with heritage wheat flours, simplifying daily life in the bakery.

ERGONOMICS – HYGIENE – PERFORMANCE

- Eliminated internal corners and polished walls: no material buildup for enhanced hygiene
- Optimized storage: compatible with all 400 mm entry trolleys and with the traditional lid of the 20L Scaritech containers.
- Various colours and fully customizable to organize your production



20L LITE® container

NEW !

BACLITE20

20L LITE® container

Code	Size	Weight	Material	Dimensions	Matching Lid	Trolley
BACLITE20	**20L**	850 g	**Polypropylène**	**L 520 x lg 400x H 145 cm**	**BAC006**	**ECH1/ECH2/ ECH3/ECH4**

Combining lightness and robustness, the Lite containers offers a practical and economical alternative for bakers looking for a reliable container for everyday use without compromising on hygiene and durability.

RELIABILITY – OPTIMIZATION – EFFICIENCY

- Simplified handling: reduced weight for easier transport and unloading.
- Scaritech reliability: designed according to our quality standards, for a robust and durable container, suitable for daily use.
- Optimized storage: compatible with all 400 mm entry trolleys and with the traditional 20L Scaritech container lid.
- A variety of colours and fully customizable to organize your production.



PROOFING
Bannetons



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**

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**



Highly resistant



Possibility of using it with or without charlotte.





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



PROOFING
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)

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

SCARITECH PROOFING BOARDS: MORE CONTROLLED FERMENTATION

Scaritech offers proofing boards designed to simplify your daily work, while guaranteeing hygiene, lightness, and durability. They adapt to all bakery practices, whether for shaping, uncovering, or storing dough pieces.

HYGIENE – ROBUSTNESS – VERSATILITY

- Multiple sizes: available in several dimensions and made to measure (contact us)
- Easy handling: lightweight (1.8 & 2.2 kg) for effortless daily use
- Optimal hygiene: smooth, mold-resistant surface, easy to clean
- Food safety: certified for food contact
- Enhanced durability: rounded corners and a refined finish
- Flour savings: non-stick surface for waste-free shaping



Rolling cloth

ROLLING CLOTHS, FOR CUSTOMIZED FERMENTATION

Our rolling cloths allow your dough to proof safely once shaped.

Thanks to their technical and breathable materials, they promote optimal aeration of the dough, prevent flouring, and guarantee even fermentation.
All our cloths are hemmed, customizable, and available in rolls or cut to size.
EXPERTISE – ESSENTIAL – CUSTOMIZED

- Even proofing: breathable material that aerates the dough, available in 100% linen and linen/cotton
- Optimal hygiene: water-repellent, antibacterial, and antifungal material
- Systematic hemming: durability and a neat finish
- Adaptable sizes: available in rolls or cut to size
- Customizable: logo or coloured border available

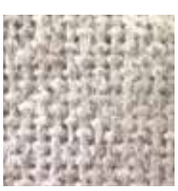


ROLLING CLOTHS *(All our rolling cloths are hemmed*)*		100% LINEN	LINEN/COTON/ POLYESTER
Width	**Length**	**Code**	**Code**
60 cm	400 cm	-	-
60 cm	100 cm	**TC004-100/60**	**TC004LC-100/60**
60 cm	170 cm	**TC004-170/60**	**TC004LC-170/60**
60 cm	200 cm	**TC004-200/60**	**TC004LC-200/60**
70 cm	100 cm	**TC004-100/70**	**TC004LC-100/70**
70 cm	170 cm	**TC004-170/70**	**TC004LC-170/70**
70 cm	200 cm	**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.

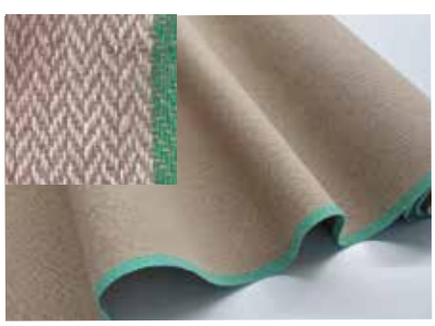


Customise your rolling cloths in our workshops.





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

PROOFING

Storage of Alveopizz® pizza dough pieces®

MADE IN FRANCE

2012 INNOVATIONS

2012 Trophées Europain

ALVEOPIZZ® tray

Polypropylene

L mm	lg mm	H mm	Ø Alveoles	Poids	Code
			Alveopizz® 11 Alveoles		
600	400	60	**115 mm**	750 g	**ALVEO**

VIDEO ALVEOPIZZ







SNACKING BAKERY: PIZZA DOUGH

ALVEOPIZ® trays allow you to store your dough optimally,preserving their shape and air production. Their design ensures efficient separation of 11 dough balls, preventing them from sticking or forming a crust. Available in several colours, they allow you to easily manage daily production and save time and space in the bakery.

PRODUCTIVITY – STORAGE

- Optimal storage: maintains the shape and gassing of the dough pieces
- Effective separation: dough pieces no longer stick together
- Can be used with plastic film or a lid: no crusting, protected dough, and even maturation
- Controlled dough formation: no water loss, effective dough restraint
- Organized storage: compatible with 400mm entry trolleys
- Production management: available in several colours





"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)

BAKING MOLDS SPECIFIC TO BAKERY

Discover our range of high-tech polymer molds,
developed with a composite material in collaboration with NASA. Three times lighter than metal molds, these utensils are hygienic, durable, and certified by European and American food safety agencies (FDA).

LIGHTWEIGHT – DURABILITY – PRACTICALITY

- Even baking: unbreakable and scratch-resistant material
- Easy release: use without oil, innovative design
- Total versatility: compatible with refrigerator, freezer, and microwave
- Quick cleaning: dishwasher safe
- Durability and recyclability: recyclable material, rust-free
- Certified safety: FDA compliant and meets European standards 24

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**



MUFFIN tray

Dimensions	Code
320 x 320 x 50mm	**MUFFIN**



Raised base square cake tin

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



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**



Microwave dish

Dimensions	Capacity	Code
Ø180/50mm	1.5L	**MI001**



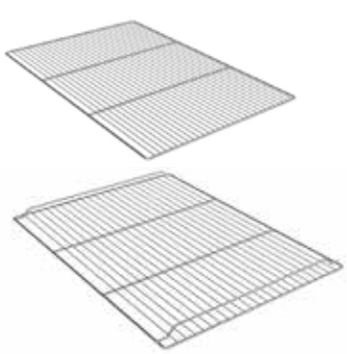
Silicon baking mat

L mm	H mm	Code
585	385	**TC001**



Stainless steel grille

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



High-quality oven gloves Split leather & Kevlar*

Code
S8833P



*Produits disponibles uniquement en France, Suisse, Espagne.

STORAGE

15L & 40L ingredient containers

MADE IN FRANCE



OPTIMIZED INGREDIENT STORAGE

Designed to optimize daily workflow, our containers offer a practical, modular, and perfectly hygienic storage solution for flours and ingredients. Their opening system leaves your hands completely free, facilitating precise measuring and speeding up preparation. Thanks to the multiple lid colours, identifying raw materials becomes intuitive, for a better-structured and more efficient bakery.

MODULARITY – EFFICIENCY – ORGANIZATION

- Quick identification: Different lid colours to differentiate your ingredients
- Hands-free service: practical and accessible opening system
- Space optimization: compact format offering space savings

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. Lids sold separately

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. Lids sold separately.

Label holder for 15L & 40L containers
NEW

Dimensions	Code
150 x 100 mm	**IDENT01**

NEW !



BISPHENOL A 0% BPA FREE · MÉTHODE GESTION HACCP SÉCURITÉ SANITAIRE · PERSONNALISABLE CUSTOMISABLE · TEST DE MIGRATION MIGRATION TESTING · APTITUDE AU CONTACT ALIMENTAIRE · RECYCLAGE RECYCLING

STORAGE

Trolleys and dollies for containers

MADE IN FRANCE



DIFFERENT STORAGE OPTIONS FOR YOUR 15L & 40L CONTAINERS

Scaritech has designed various furniture, trolleys, and tables to optimize ergonomics in accessing ingredients and saving space in your bakery.

ORGANIZATION – ERGONOMICS – VERSATILITY

- Various furniture and tables to optimize container storage in the bakery and improve space management
- Easy access to ingredients and simplified handling for increased productivity
- Versatility: 15 and 40 L containers are stackable and compatible with CHAR01 dollies

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

L mm	W mm	H mm	Code
610	460	1700	ECH003



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



Height 148cm

Brown Dolly CHAR01

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

L mm	W mm	H mm	Code
450	1250	1710	ECH007



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

L mm	W mm	H mm	Code
975	410	1710	ECH006



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

L mm	W mm	H mm	Code
460	610	900	ECH4



BISPHENOL A 0% BPA FREE · MÉTHODE GESTION HACCP SÉCURITÉ SANITAIRE · PERSONNALISABLE CUSTOMISABLE · TEST DE MIGRATION MIGRATION TESTING · APTITUDE AU CONTACT ALIMENTAIRE · RECYCLAGE RECYCLING

STORAGE

Multi-purpose containers

MADE IN FRANCE



STORAGE AND WORKSPACE OPTIMIZATION

Designed to free up workspace while keeping your utensils and ingredients within easy reach, this multi-functional container adapts to all bakery tasks. Ideal for dusting, tool storage, or storing ingredients and bottles, it combines practicality, robustness, and versatility to simplify the daily lives of bakers.

ORGANISATION – IDENTIFICATION – ROBUSTESSE

- Space saving: frees up the work surface for greater efficiency
- Multi-purpose: utensil storage, ingredient and bottle storage, dusting
- Immediate accessibility: everything is within easy reach for greater efficiency
- Robustness: durable material for intensive daily use
- Simplified organization: structure designed to optimize storage and visibility

Multi-purpose 6.5L container olypropylene

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. *Lids sold separately.*



OPTION 1:
HANGING ON THE SIDE OF THE TROLLEY



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**



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**





STORAGE
Trolleys & dollies

Round and rectangular stainless-steel trolley (single and double)

L mm	W mm	H mm	Code
590	400	1800	**ECH1 (single)**
590	780	1800	**ECH001 (double)**

2 x 8 levels spaced 190 mm apart - Usable dimensions: 540x400 mm, 540 mm entry. 540 mm entry.
For round containers Ø 480 mm, height 160 mm or rectangular 530 x 405 x 145 mm.

ECH1



16-level stainless steel ladder with 400 mm entry. 7-level stainless steel trolley 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®

ECH3



ECH5



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



Brown dolly for 19L / 20L / 40L container				
L mm	**W mm**	**H mm**	**Weight**	**Code**
480	370	130	3000g	**CHAR01**
Heavy-duty trolley reinforced with fibreglass				



Trolley covers

L mm	W mm	H mm	Code
510	680	1550	**HOUS01Z**
FOR ECH3: 51 x 68 x 155 cm with 44 cm side zip opening			
500	650	750	**HOUS02Z**
FOR ECH5: 50 x 65 x 75 cm with 50 cm side ZIP opening			



HOUS01Z

REUSABLE PROTECTIVE COVER FOR TROLLEYS

When dough balls are resting on the baking trolley, they are hygienically protected by our covers and do not dry out. Thanks to the water-repellent treatment, the covers stay clean.

HYGIENE - SAFETY - DURABILITY

• Hygienic storage: prevents dough balls from drying out and eliminates mold growth
• Zipper closure and 280 g/m² blend fabric (50% cotton, 50% polyester), water-repellent treated: washable and reusable
• Adaptable: dimensions: 50 x 65 x 75 cm (for trolley table) / 51 x 68 x 155 cm (for trolley)
• Logo printing: customizable for better brand identification.



HOUS02Z

STORAGE
5L & 10L drainage trays

CONTAINERS FOR DRAINING, DEFROSTING, AND STORAGE

Designed to drain, defrost, and store your food safely, this Scaritech container combines practicality, robustness, and hygiene. Its 8L capacity and compatibility with 10L containers allow for easy collection of juices and liquids.
Suitable for all racks and tables, it facilitates hygienic storage in cold rooms.

SNACKING – ERGONOMICS – PERFORMANCE

Rapid Draining → Efficient drainage of liquids during defrosting or for canned foods
• Stackable and compatible → Fits on all 400 or 600 mm trollies and tables, 10 L juice collection tray
• Optimal hygiene → Smooth material, rounded corners, easy to clean and dishwasher safe
• Robust and durable → Glass fiber reinforced polypropylene, unbreakable and deformation-resistant, withstands temperatures from -40°C to +70°C
• Easy identification → 2 colours available for quick identification of your products
• Secure storage → 600 x 400 mm airtight lid for storing food in cold storage

10L drainage tray
Polypropylene

L mm	W mm	H mm	Weight	Code
10L drainage tray				
600	400	60	680 g	**BAC003**
Compatible with BAC016 and lid BAC015				

Several colours available on request with MOQ



5L drainage tray
Polypropylene

L mm	W mm	H mm	Weight	Code
5L drainage tray				
400	300	80	400 g	**BAC030**
Compatible with BAC016 and lid BAC015				

Several colours available on request with MOQ








Scaritech
INTERNATIONAL

SHAPING
Tables

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)







Shaping mats





Shaping mats

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

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





• Felted wool top, the dough does not stick

PERFECT SHAPING WITH AN EXCEPTIONAL DOUGH MAT

Optimize your dough shaping with this 100% virgin Australian felted wool mat, designed to prevent dough from sticking. Its fine, flexible, water-repellent, and antibacterial weave allows for clean and efficient work while reducing flour usage. Suitable for high-hydration doughs, it ensures perfect grip on the work surface with its silicone backing and quick cleaning.

COMFORT – FLEXIBILITY – PERFORMANCE

Easy shaping: the dough doesn't stick, saving flour
• Optimal grip: silicone backing, stable on the work surface
• Tip: wipe with a damp sponge for better grip
• Easy care: scrape with a dough scraper, brush, or damp cloth; machine washable on a 15-minute cold cycle
• Premium material: 100% virgin Australian wool, mulesing-free, breathable 30-micron fabric
• Water-repellent and antibacterial: protects against bacteria and mold
• Quick drying: suitable for highly hydrated doughs (over 90%)
• Reinforced finish: stitched edges to prevent fraying
• Various sizes: from 60×40 to 120×75 cm, customizable with your logo
• Felted wool top: the dough doesn't stick to the fabric.

BAKERY & BAKING CENTRE EQUIPMENT

Flipping boards & brushes

MADE IN FRANCE



Flipping board - Solid beech

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



Flour brush - Raw wood & white silk

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



HCCP plastic flour brush blue hairs*

Code
BR005 – brush with handle
BR003



Aluminium scoop

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



Scrapers & dough cutter

MADE IN FRANCE

Small trapeze scraper for removing items from the kneading tray
Polypropylene

Dimensions	Weight	Code
135 x 100 mm	26 g	**CO006**

Several colours available on request, subject to minimum quantity



Large trapeze scraper for removing items from the kneading tray

Dimensions	Weight	Code
212 x 128 mm	38 g	**CO009**

Several colours available on request, subject to minimum quantity



Half-round scraper
Polypropylene

Dimensions	Weight	Code
155 x 120 mm	26 g	**CO001**

Several colours available on request, subject to minimum quantity



Rigid half-round scraper
Polypropylene

Dimensions	Weight	Code
155 x 120 mm	26 g	**CO001R**

Several colours available on request, subject to minimum quantity

Rectangular scraper
Polypropylene

Dimensions	Weight	Code
150 x 95 mm	23 g	**CO002**

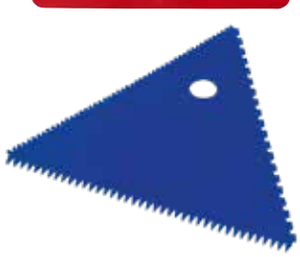
Several colours available on request, subject to minimum quantity



Triangular scraper
Polypropylene

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

Several colours available on request, subject to minimum quantity



Bean-shaped scraper
Polypropylene

Dimensions	Poids	Code
145 x 85 mm	18 g	**CO005**

Several colours available on request, subject to minimum quantity



Plastic dough cutter
Polypropylene

Dimensions	Poids	Code
120 x 100 mm	15 g	**CP009**

Several colours available on request, subject to minimum quantity



NEW !



XXL Scraper
Polypropylène

Dimensions	Weight	Code
265 x 155 mm	75 g	**COXXL**

Several colours available on request, subject to minimum quantity

Plastic handle stainless-steel dough cutter*

Dimensions	Weight	Code
115 x 115 x 27 mm	100 g	**CP003 - Carré dur**
115 x 113 x 25 mm	100 g	**CP004 - Rond souple**





BAKERY & BAKING CENTRE EQUIPMENT

Small baking center equipment



Measuring jugs - Graduated
Polypropylene PPH

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



10KG white scale
3 mm glass platform
High precision

Dimensions	Weight	Code
210 x 160 x 19	720 g	**EK9145**



Digital timer

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



Oak leaf tongs

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



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**



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

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



Plastic spatula 30 cm white

Dimensions	Weight	Code
300 x 50mm	54g	**SP004B**





Baglip PRO

Dimensions	Poids	Code
410 x 50 x 125 mm	475 g	**TRAG01**



CLIP - PA220
- **Closure: 220 mm**
- **Available colours:**



CLIP - PA100
- **Closure: 100 mm**
- **Available in detectable model**
- **Available colours:**



CLIP - PA150
- **Closure: 150 mm**
- **Available colours:**



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

kikoop®
Fendeur à sandwich - www.scaritech.com
By Scaritech INTERNATIONAL

VIDEO DEMO KIKOOP

Hygienic glove for food handling*

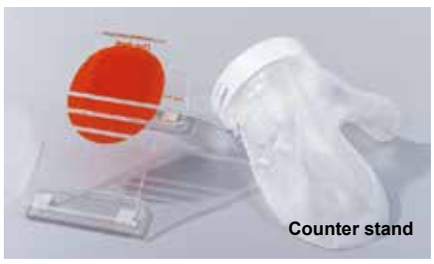
Packaging	Code
Counter stand	
Single	**CLEAN001**
Double	**CLEAN002*** *while stocks last
Versatile stand	
Single	**CLEAN003**
Double	**CLEAN004**

VIDEO DEMO GANT HYGIENIQUE



THE SINGLE BOX CONTAINS:
- **1 plexiglass magnetic stand**
- **1 armband**
- **4 gloves**

THE DOUBLE BOX CONTAINS:
- **2 plexiglass magnetic stands**
- **2 armbands**
- **8 gloves**





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GENERAL CONDITIONS OF SALE

GENERAL TERMS AND CONDITIONS - PROFESSIONALS
(Applicable from 01/01/2026)

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, 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.



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FRENCH MANUFACTURER

V.01/2026