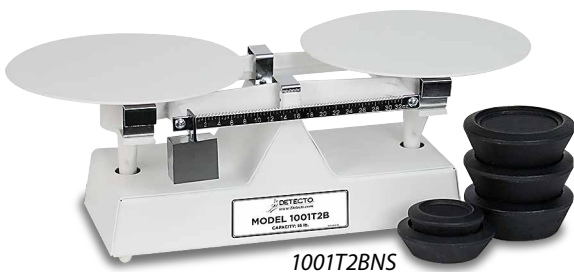


# BAKER DOUGH SCALES



*Most DETECTO baker dough scales include the white plastic scoop, jar, and weight set (see back page for details)*

1052TBS



1001T2BNS

- White Baked Enamel or Stainless Steel Scales
- 14 Models to Choose from For Your Exact Requirements
- Classic, Timeless Weighing Design (Requires No Power)

# BAKER DOUGH SCALES

## ACCURATE EVEN-BALANCE SCALES



- USDA Approved
- 8 and 16 Pound Capacities – Metric Models Also Available
- 9-inch/23-cm Diameter Platters
- Easy-to-Clean White Plastic Scoop on Most Models Fits Perfectly on the Platter
- Precision-Built with Hardened Steel Pivots and V-Shaped Hardened Bearings
- Weight Set for Most Baker's Needs

Models available in stainless steel or baked enamel with long-lasting, durable construction.



1051TBSKG



EVERYTHING  
YOU NEED FOR  
**DEPENDABLE**  
**LONG-LASTING**  
DOUGH MEASUREMENT

DETECTO's high-quality baker dough scales are a must-have in any bakery or restaurant that prides itself on its baked goods. Select from one of 14 different models and you'll receive superior accuracy and dependability in a long-lasting scale that doesn't require any power.

These scales feature a hardened steel construction and 9-inch/23-cm diameter platters that are sure to handle the rigors of a busy kitchen. An included counterweight set gives you everything you need for testing and calibration. The USDA-approved exterior provides easy cleaning. Some models also come with a white plastic scoop and jar for added convenience.



1052TBS

The poise is simple to adjust and move along the beam to the balanced proper weight.

# DETECTO... THE NAME BRAND TO TRUST IN FOODSERVICE WEIGHING SINCE 1900



1052TBS

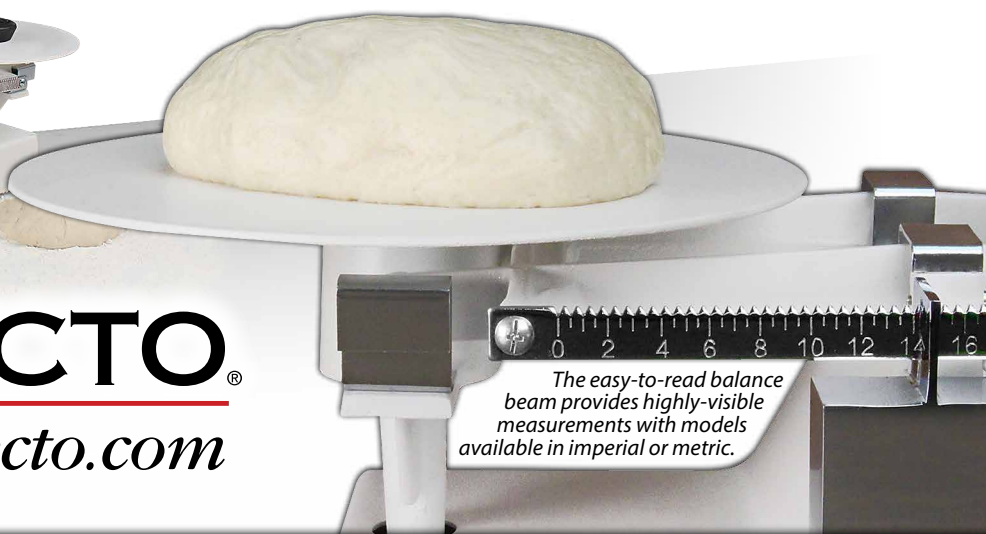
Keep your baked goods portioned properly and consistent with the DETECTO baker dough scale series. The adjustable poise and scale beam allow easy use and measurement so you can measure your dough according to a set weight. Each scale includes machined weights for testing and calibration. The baked enamel or stainless steel construction makes the scales easy to clean and stand up to the rigors of day-to-day use in busy kitchens.

Use a baker's dough scale to ensure you achieve the results you want every time you prepare bread, pizza and other baked items. Your baked goods will have consistent texture, taste and appearance when you invest in a quality bakers dough scale to weigh out your ingredients. Featuring USDA-approved construction, these models provide an economical package without any sacrifice to long-term use. The well-built poise and scale beam provide a long rust-free life. Additional weights may be ordered from DETECTO.

- Proven Classic Construction
- Reliable Bakery Measurements
- Mechanical Balance Beam Requires No Electricity
- Eliminates Excessive Use of High-Cost Ingredients
- Other Types of Scoops Also Available (see back page for details)



1002TBS



The easy-to-read balance beam provides highly-visible measurements with models available in imperial or metric.

 **DETECTO**<sup>®</sup>  
[www.Detecto.com](http://www.Detecto.com)

# BAKER DOUGH SCALES

# BAKER DOUGH SCALES



Model	1001TB	1001TBNS	1001TBKG	1001T2B	1001T2BNS	1002TB	1002TBNS
<b>Capacity</b>	16 lb	16 lb	8 kg	16 lb	16 lb	8 lb	8 lb
<b>Beam Grads</b>	16 oz x 1/4 oz	16 oz x 1/4 oz	500 g x 5 g	32 oz x 1/2 oz	32 oz x 1/2 oz	16 oz x 1/4 oz	16 oz x 1/4 oz
<b>Finish</b>	White enamel	White enamel	White enamel	White enamel	White enamel	White enamel	White enamel
<b>Weight Pk. (see below)</b>	1WP100X	1WP100X	1WP200X	1WP100X	WP100X	1WP250X	1WP250X
<b>Scoop</b>	•		•	•		•	
<b>Shipping Weight</b>	38 lb/17.2 kg	38 lb/17.2 kg	38 lb/17.2 kg	38 lb/17.2 kg	38 lb/17.2 kg	30 lb/13.6 kg	30 lb/13.6 kg
<b>UPC Code</b>	809161103007	809161103106	809161103205	809161126402	809161126501	809161103304	809161103403



Model	1002TBKG	1002T2B	1002T2BNS
<b>Capacity</b>	5 kg	8 lb	8 lb
<b>Beam Grads</b>	500 g x 5 g	32 oz x 1/2 oz	32 oz x 1/2 oz
<b>Finish</b>	White enamel	White enamel	White enamel
<b>Weight Pk. (see below)</b>	1WP200X	1WP250X	1WP250X
<b>Scoop</b>	•	•	
<b>Shipping Weight</b>	30 lb/13.6 kg	30 lb/13.6 kg	30 lb/13.6 kg
<b>UPC Code</b>	809161103502	809161131000	809161131109







Model	1051TBS	1051TBSKG	1052TBS	1052TBSKG
<b>Capacity</b>	16 lb	8 kg	8 lb	5 kg
<b>Beam Grads</b>	16 oz x 1/4 oz	500 g x 5 g	16 oz x 1/4 oz	500 g x 5 g
<b>Finish</b>	Stainless steel	Stainless steel	Stainless steel	Stainless steel
<b>Weight Pk. (see below)</b>	1WP100X	1WP200X	1WP250X	1WP200X
<b>Scoop</b>	•	•	•	•
<b>Shipping Weight</b>	38 lb/17.2 kg	38 lb/17.2 kg	30 lb/13.6 kg	30 lb/13.6 kg
<b>UPC Code</b>	809161103601	809161127003	809161103700	809161127102

Weight Pack Models	
<b>WP100X</b>	(1) 1 lb (1) 2 lb (3) 4 lb
<b>1WP200X</b>	(1) 500 g (1) 1 kg (3) 2 kg
<b>1WP250X</b>	(1) 1 lb (1) 2 lb (1) 4 lb

## MACHINED WEIGHTS

Model	1WP2-1	1WP4-1	1WP8-1	1WK1-1	1WK2-1	1WK0500-1
<b>Capacity</b>	2 lb	4 lb	8 lb	1 kg	2 kg	500 g
<b>Shp. Weight</b>	3 lb/1.3 kg	5 lb/2.3 kg	9 lb/4 kg	3 lb/1.4 kg	5 lb/2.3 kg	2 lb/.9 kg
<b>UPC Code</b>	809161103908	809161104004	809161104103	809161121605	809161121704	809161121803

## ACCESSORIES - FOOTED SCOOPS

Model	Description	Size	Base	
<b>285R31</b>	White plastic scoop with spout	12" x 6.5" x 2.5" / 30 cm x 16.5 cm x 6.3 cm	4.5"/11 cm diameter	
<b>6100-0001</b>	Confectionary scoop	12" x 10" x 4" / 30 cm x 25.4 cm x 10 cm	6.25"/16 cm diameter	
<b>6100-0002</b>	White plastic bakers dough scoop	21" x 12" x 5.75" / 53 cm x 30.5 cm x 14.6 cm	6.25"/16 cm diameter	
<b>6100-0003</b>	Stainless steel bowl (0.75 quart)	7" x 7" x 3" / 17.8 cm x 17.8 cm x 7.6 cm		

DETECTO reserves the right to improve, enhance, or modify features and specifications without prior notice.



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**SOLD BY:**

BAKER DOUGH SCALES