



Model No. KS-4099

Ataller.

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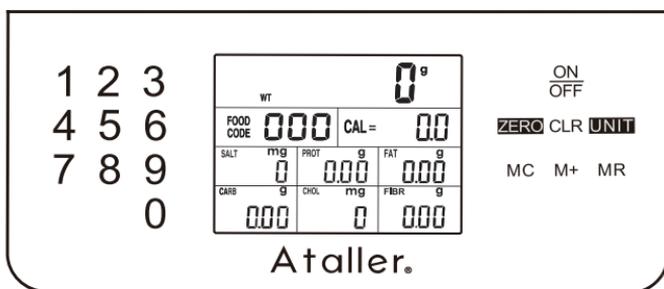
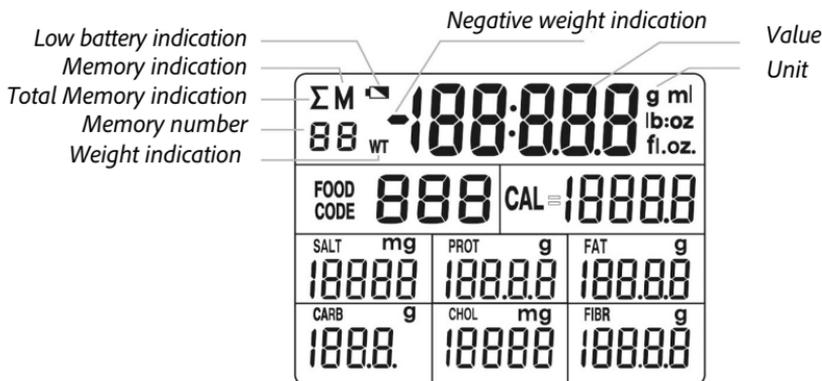
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## I. Introduction

This is a new product that aims to bring the science of nutrition into the comfort of your own home. cutting-edge technology based on 4 high-precision laboratory-grade sensors for your maximum accuracy Nutritional data can be added to memory so that you can keep track of numerous events throughout the day. with this device, you can determine the nutritional content of 999 different pre-stored food types. values displayed include calories, sodium, protein, fat, carbohydrate, cholesterol, fiber. It is perfect for athletes, moms and dads, dieters and people who care about what they eat!

## II. Your Ataller Kitchen Diet Scale

### Display & functions



### Specifications

- Power switch On & Auto off
- Capacity: 5000 g, 176.4 oz, 11 lb: 0,4 oz, 5000 ml
- Division: 1g, 0.1 oz, 1 ml
- Weight overload display(> 5100g): „
- Err“Battery low“ display symbol
- Battery: 2 x AAA batteries
- blue backlight

### Set Content

1 x Atallker kitchen diet scale 1 x User manual 2 x AAA batteries

### Control keys

- On/Off
- Zero (Tare weight function)
- CLR: content of the display Clear
- MC: Clear device memory
- g/oz: Changing unit
- M+: Add memory
- MR: Show nutrition data
- Number keys: 0-9

### III. Setup & Operating functions

#### Change batteries

- Open the battery lid on the backside of the device.
- Insert two "AAA" batteries in accordance with the correct direction (polarity).
- Close the battery lid.

⚠ When the display shows the symbol  replace the battery with a new one.

⚠ Rechargeable 1.2 V batteries are not suitable for this device.

⚠ Remove the battery if you don't use the device for one month or longer.



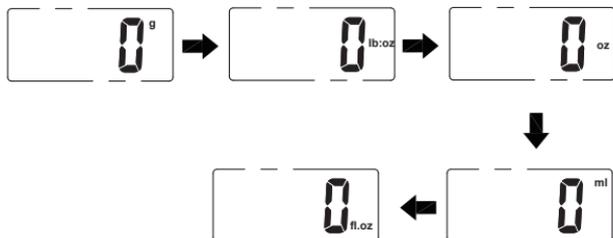
Kitchen scale and batteries need to be disposed of according to local regulations.

#### Using your Ataller Kitchen diet scale

- After inserting the battery, push the "ON/OFF" button to turn on the scale.
- Press the "ON/OFF" key for more than 2 seconds to turn the scale OFF. If no button is pushed, the scale will automatically power off after 60 seconds. To save battery power, you should always turn off the scale manually, when you do not need it, anymore.

#### Changing units

While weighing, you can use the „UNITS“ button to switch between the different measu-ring units. You can choose between: g / oz / ml / lb:oz / fl.oz.



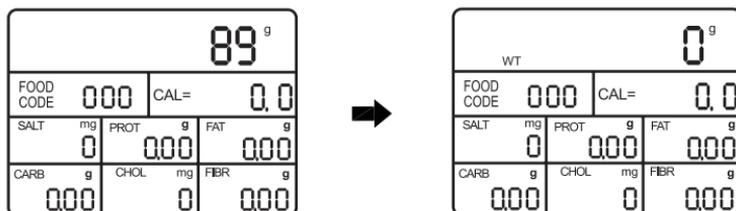
## Weighing foods

1. Turn on your Ataller Kitchen diet scale with the „**ON/OFF**“ button.
2. The device does an initial checkup. The display elements should all be visible now. As soon as the „**weight**“ symbol appears in the upper left display corner, your Kitchen diet scale is ready for use.
3. Slowly place the item you want to scale on your kitchen diet scale.
4. The displays reads the measured value.

## The Zero weight function

You can use the zero function during the process of weighing. By pushing the „**ZERO**“ but-ton, the display switches back to „0“. The before measured value is set back to 0 (zero). You can repeat to tare the weight as often as you wish. Proceed in the following way:

1. Turn on your kitchen diet with the „**ON/OFF**“ button.
2. **Choose the measuring unit (g / oz / ml / lb:oz / fl.oz ).**
3. **Place** the item you want to determine weight of on the scale.
4. Push „zero“ after the measured weight does not change its value any more. The display switches back to „0“
5. If you place another additional item on the scale, the display will read the weight of this item only.
6. Repeat as often as needed.



89 <sup>g</sup>					
FOOD CODE	000	CAL=	0.0		
SALT	mg	PROT	g	FAT	g
0		000		000	
CARB	g	CHOL	mg	FIBR	g
000		0		000	

WT 0 <sup>g</sup>					
FOOD CODE	000	CAL=	0.0		
SALT	mg	PROT	g	FAT	g
0		000		000	
CARB	g	CHOL	mg	FIBR	g
000		0		000	

If you want to restore the zero weight function, proceed in the following way: remove all foods from the scale. The „negative weight“ symbol appears in the display. Push the „zero“ button, in order to restore the scale.

**Note:** You can store nutritional data after every weighing process. Please refer to the chapter „Saving nutritional data“ in this manual.

## Show nutritional data

1. Make sure your kitchen diet scale is in weight mode. Press the „ZERO“ button, if necessary. The weight symbol ("WT") will appear on the display.
2. Place food items on the scale.
3. Look up the according three-digit food code from the "Food code" chapter out of this manual.
4. Enter the code with the number keys of your kitchen diet scale. The code is shown in the display corner. You can erase your entry by pushing the „CLR“ button.
5. The scale shows you the following nutritional information:

<b>KCAL:</b> kilo calory amount	<b>SALT:</b> salt amount
<b>PROT:</b> protein amount	<b>FAT:</b> fat amount
<b>CARB:</b> carbohydrates	<b>CHOL:</b> cholesterol amount
<b>FIBR:</b> Fiber	

## Saving nutritional data

You can store the measured nutritional data on the scale's internal memory. Proceed in the following way:

1. Scale a food item with its corresponding food code, as described in the chapter, Show nutritional data.
2. Press the „M+“ button to store the information. The display reads „M01“ for the first stored nutrition information.
3. If you want to scale another item additionally, you have to press the "ZERO" button first. Alternatively, you can remove the item and place an new one on the scale. Before you are able to save its information, you will have to erase the before entered food code. Press "CLR" to do so, Enter a new food code and store the information with the "M+" button.

WT		89 <sup>g</sup>	
FOOD CODE	004	CAL=	4286
SALT	3971 <sup>mg</sup>	PROT	5655 <sup>g</sup>
		FAT	13808 <sup>g</sup>
CARB	7237 <sup>g</sup>	CHOL	565 <sup>mg</sup>
		FIBR	1538 <sup>g</sup>

CLR



WT		89 <sup>g</sup>	
FOOD CODE	000	CAL=	0.0
SALT	0 <sup>mg</sup>	PROT	0.00 <sup>g</sup>
		FAT	0.00 <sup>g</sup>
CARB	0.00 <sup>g</sup>	CHOL	0 <sup>mg</sup>
		FIBR	0.00 <sup>g</sup>

WT		89 <sup>g</sup>	
FOOD CODE	004	CAL=	4286
SALT	3971 <sup>mg</sup>	PROT	5655 <sup>g</sup>
		FAT	13808 <sup>g</sup>
CARB	7237 <sup>g</sup>	CHOL	565 <sup>mg</sup>
		FIBR	1538 <sup>g</sup>

M+



Save

M		89 <sup>g</sup>	
0 1	WT		
FOOD CODE	004	CAL=	4286
SALT	3971 <sup>mg</sup>	PROT	5655 <sup>g</sup>
		FAT	13808 <sup>g</sup>
CARB	7237 <sup>g</sup>	CHOL	565 <sup>mg</sup>
		FIBR	1538 <sup>g</sup>

### Note:

- The values will be saved on the memory even when you turn off the scale.
- Display sign for over load „Err“.
- You can save up to 99 files. If you want to add another nutrition data and the memory is full, however, please press „CLR/ MC“. This will erase the memory and you can save data again.
- It is only possible to store nutritional data, when you enter a food code first.

### Loading nutritional data

1. Make sure your kitchen diet scale is in weight mode. Press the „g/ oz“ button, if necessary. The weight symbol ("WT") will appear in the display.
2. Press the "MR" button. The display will now show the total amount of all values stored on the device. This is also shown by the symbol „E“ in the upper left corner. Press "MR" to switch back to the weight mode.

M	89 <sup>g</sup>	
03	WT	
FOOD CODE	004	CAL= 4286
SALT mg	PROT g	FAT g
3971	5655	13808
CARB g	CHOL mg	FIBR g
7237	565	1539

MR



EM	g	
03	WT	
FOOD CODE		CAL= 24286
SALT mg	PROT g	FAT g
3991	5655	83808
CARB g	CHOL mg	FIBR g
9237	665	3539

**Note:** The total weight of all stored data can not be displayed with this device.

## Erasing nutritional data

1. Make sure your kitchen diet scale is in weight mode. Press the "Unit" button, if necessary. The weight symbol "WT") will appear in the display.
2. Press the "MC" button. "M" flashes on the display. If you press the "MC" button again, the "M" disappears from the display. The memory was deleted successfully.

M	89 <sup>g</sup>	
03	WT	
FOOD CODE	004	CAL= 4286
SALT mg	PROT g	FAT g
3971	5655	13808
CARB g	CHOL mg	FIBR g
7237	565	1539

MC



	0 <sup>g</sup>	
FOOD CODE	000	CAL= 0.0
SALT mg	PROT g	FAT g
0	0.00	0.00
CARB g	CHOL mg	FIBR g
0.00	0	0.00

**Note:**

Do not place items on your kitchen diet scale which access the acceptable maximal total weight. If the total weight is accessed, the display will show a symbol. Please replace all items which are too heavy for the scale to avoid further damage.

## IV. Miscellaneous

### Important information

- Your kitchen diet scale was preprogrammed with 999 food codes. With these codes, additional nutrition information (like calories, salt, protein, cholesterol amount and bread units) of the most common foods can be displayed. The preprogrammed values are only an indication and should never be considered to be absolute. The nutritional data are approximate values based on the „Bundeslebensmittelschlüssel“ of the Federal Ministry for Nutrition, Agriculture and Consumer Protection.
- Please make sure to use your scale in room temperature. Place it on a solid, horizontal area where it cannot dangle.
- This scale is not water-proof. Do not expose it to humidity. Do not rinse under water.
- This scale is an exactly working monitoring device. Please treat it carefully. Avoid shaking the device or exposing it to other vibrations.
- NEVER try to disassemble the device by yourself. In this case your warranty claims will become invalid.
- The display values may get influenced by electro-magnetical interferences from kitchen radios etc. If this should ever happen, place the scale out of the interference area and turn it on again.

### Maintenance

- Do not rinse under fluent water and do not immerse in water.
- Use a wet towel and/or mild detergent to clean the scale.
- Do not use aggressive cleaning sponges or detergents and do not use aggressive fluids like benzine or acetone.
- Protect your device from blows, humidity, dust, chemicals, heavy temperature variations and too close heat sources (ovens, radiators etc.)

## Using Food Codes

1. Your kitchen diet scale has stored all the relevant nutritional data of a food item according to its specific food code (left column). Please refer to this user manual to learn, how food codes are entered.

The list has been divided into different categories, to make it easier for you finding the specific food item:

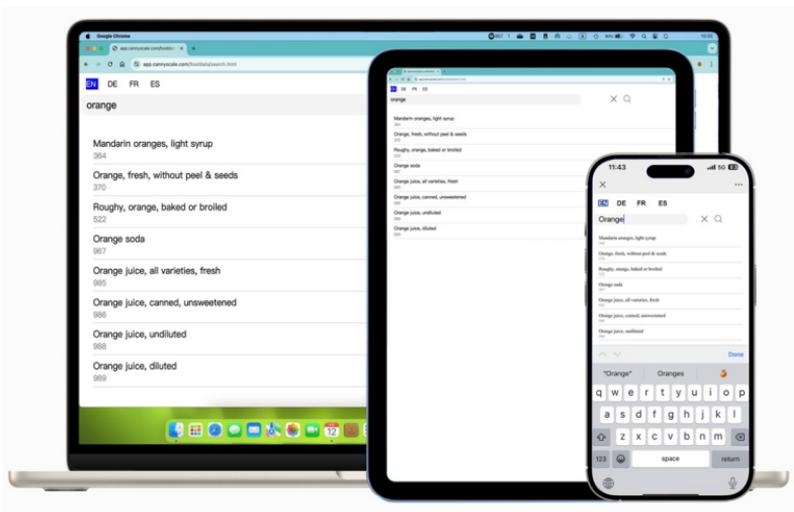
	BREAD	S.12
	CEREALS, WHEAT ETC.	S.12
	BAKERY PRODUCTS & PASTRY	S.12
	DIET FOOD	S.16
	EGGS & PASTA	S.13
	FISH & FISH PRODUCTS	S.19
	MEAT	S.20
	VENISON, POULTRY, ENTRAILS	S.21
	FRUITS	S.13
	VEGETABLES	S.14
	DRINKS (ALCOHOLIC)	S.18
	DRINKS (NON-ALCOHOLIC)	S.18
	LEGUMES, NUTS, OILSEEDS	S.16
	POTATOES, MUSHROOMS	S.16
	MILK & MILK PRODUCTS	S.17
	OIL, FAT & BUTTER	S.17
	INGREDIENTS FOR RECIPES,	S.18
	FOOD ADDITIVES	S.19
	CANDIES,S. SWEETS	S.19
	VEGETARIAN FOOD	S.16
	MEAT PRODUCTS, SAUSAGES, ENTRAILS	S.21
	RECIPES	S.21

2. Scan the QR code to enter the web page, enter food name in the input box to search for the food code, and use the touch button of the nutrition scale to enter the correct food code to display the nutritional content of the food.



Food Code QR

3. Open <https://www.ataller.com> official website, click on *Services > Food Code*, enter the food you need to search for, find the code, and enter the Ataller Kitchen Nutrition Scale.



# Food Codes

<b>BREAD</b>			
001	whole-grain bread	043	cooked natural rice
002	whole-grain bread with oilseeds	044	rice polished
003	rye bread- wheattoast with bruised grain	045	cooked rice polished
004	rye bread- mixed wheat bread	046	rice parboiled
005	rye bread-multigrain bread	047	cooked rice parboiled
006	white bread- toast	048	corn starch
007	white bread- wheat bread	049	granola
008	wholemeal bun	050	fruit granola
009	wholemeal bun with oilseed ingredients	051	chocolate granola
010	bun	052	cornflakes
011	bun with oilseeds	053	ricecrispiess
012	bun- rye bun	054	cereal flakes
013	crispbread	055	multipil grain flackes roasted with sugar/ honey
014	Graham bread	056	puffed rice
015	pumpernickel	057	puffed rice roasted with suagr/honey
016	baguette	058	puffed corn/ popcorn
017	pita bread		
018	breadcrumbs		
<b>CEREALS, WHEAT ETC.</b>		<b>LONG-LIFE BAKERY PRODUCTS &amp; PASTRY</b>	
019	wheat wholemeal	059	lye dough products
020	wheat seed	060	salty snacks
021	wheat semolina	061	zwieback
022	rye wholemeal	062	corn peanuts
023	oats (whole seeds)	063	cracker
024	oat flakes	064	nibbles
025	barley wholemeal	065	pretzel sticks
026	pearl barley	066	puff pastry
027	flour	067	choux pastry
028	whole wheat flour	068	yeast dough
029	wheat flour type 1050	069	shortpastry
030	wheat flour type 405	070	onion tarte
031	wheat flour type 550	071	fruit flan, tart (gener.)
032	wheat bran	072	tart with stone fruits
033	whole rye flour	073	tart out of batter
034	rye flour type 1150	074	tart out of yeast dough (low-fat)
035	unripe spelt grain wholemeal	075	tart out of rich shortpastry
036	buckwheat	076	torte
037	millet (whole seed)	077	cream cake, cream gateau
038	millet (peeled seed)	078	Sacher cake
039	millet flakes	079	cream cheesecake
040	corn wholemeal	080	Linzertorte/ Linzer Tart
041	corn millet	081	Black Forest gateau
042	natural rice	082	jelly roll, swiss roll
		083	butter-cream cake out of sponge
		084	flan out of sponge

085 cake  
 086 nut cake  
 087 gingerbread  
 088 cake out of batter  
 089 marble cake out of batter  
 090 Donau-Wellen out of batter  
 091 sand cake  
 092 Frankfurter Kranz out of biscuit dough  
 093 cake out of yeast dough (low-fat) with streusel/ crumbs  
 094 cake out of yeast dough (low-fat) with raisins  
 095 plaited yeast bun out of yeast dough (low fat)  
 096 filled and sliced Kranz out of yeast dough (low fat)  
 097 be-sting out of rich yeast dough  
 098 bundt cake/ deep dish pie out of rich yeast dough  
 099 stollen out of rich yeast dough  
 100 marzipan stollen out of rich yeast dough  
 101 nut kranz out of rich yeast dough  
 102 papaver kranz out of rich yeast dough  
 103 cheese cake out of shortpastry  
 104 apple strudel  
 105 quark strudel  
 106 small crumbs from special dough  
 107 meringue  
 108 waffle  
 109 shortbread biscuit  
 110 German lebkuchen  
 111 Printen / sort of Lebkuchen  
 112 pepper nuts  
 113 pyramid cake  
 114 biscuit, cookie  
 115 ladyfinger/ lady's finger out of sponge  
 116 éclairs out of choux pastry filled with cream  
 117 cream puff out of choux pastry filled with cream and cherries  
 118 biscuite/ cookies out of shortpastry  
 119 almond biscuit out of shortpastry  
 120 fruitpie out of shortpastry  
 121 Berliner pancake out of low-fat yeast dough  
 122 nut pastry out of rich yeast dough  
 123 fried yeast dough out of low-fat  
 124 Schnecken pastry out of low-fat yeast

dough  
 125 croissant out of puff pastry  
 126 danish pastry  
 127 wholemeal cookie  
 128 tarte ready-mix

#### **EGGS & PASTA**

129 fresh egg  
 130 cooked fresh egg  
 131 egg yolk  
 132 egg white  
 133 pasta (gener.), ribbon noodles  
 134 pasta without egg  
 135 cooked eggfree pasta  
 136 pasta with egg  
 137 cooked pasta with egg  
 138 cooked wholemeal pasta  
 139 wholemeal pasta without egg  
 140 wholemeal pasta with egg  
 141 pasta dough pasta products

#### **FRUITS**

142 fresh rhubarb  
 143 fresh fruitmix  
 144 dried fruitmix  
 145 mixed fruit juice  
 146 mixed fruit nectar  
 147 mixed fruit jam  
 148 mixed drained fruits in a preserve  
 149 fresh apple  
 150 fresh apple with pairing and core  
 151 fresh cooked apple  
 152 dried apple  
 153 apple juice  
 154 apple nectar  
 155 fresh peeled apple  
 156 peeled drained apple in a tin  
 157 fresh pear  
 158 fresh pear with pairing and core  
 159 fresh cooked pear  
 160 pear nectar  
 161 drained pear in a tin  
 162 quince jam  
 163 fresh apricot  
 164 fresh cooked apricot  
 165 dried apricot  
 166 apricot nectar  
 167 apricot jam



264	<i>fresh leaf spinach</i>	313	<i>fresh cooked tomatoes</i>
265	<i>cooked blanched celery</i>	314	<i>tomatoe concentrate</i>
266	<i>fresh blanched celery</i>	315	<i>tomatoe juice</i>
267	<i>fresh celery</i>	316	<i>cooked tomatoes in a tin</i>
268	<i>fresh mangel</i>	317	<i>fresh red tomatoe</i>
269	<i>fresh parsley leaf</i>	318	<i>fresh cooked sweet corn</i>
270	<i>fresh dandelion</i>	319	<i>drained sweet corn in a tin</i>
271	<i>fresh sorrel</i>	320	<i>fresh cooked pumpkin</i>
272	<i>fresh wattercress</i>	321	<i>fresh zucchini/ courgette</i>
273	<i>fresh cress</i>	322	<i>fresh cooked zucchini/ courgette</i>
274	<i>fresh cauliflower</i>	323	<i>fresh vegetable marrow</i>
275	<i>fresh cooked cauliflower</i>	324	<i>cooked rutabaga/ swede</i>
276	<i>fresh cooked broccoli</i>	325	<i>fresh beetroot</i>
277	<i>fresh chinese cabbage</i>	326	<i>fresh cooked beetroot</i>
278	<i>fresh cooked chinese cabbage</i>	327	<i>cooked beetroot in a tin</i>
279	<i>fresh cooked borecole</i>	328	<i>fresh white beet</i>
280	<i>cooked borecole in a tin</i>	329	<i>fresh cooked white beet</i>
281	<i>fresh kohlrabi</i>	330	<i>fresh carrot</i>
282	<i>fresh cooked kohlrabi</i>	331	<i>fresh cooked carrot</i>
283	<i>fresh cooked brussels sprouts</i>	332	<i>carrot juice</i>
284	<i>fresh red cabbage with pairing and core</i>	333	<i>cooked carrot in a tin</i>
285	<i>fresh cooked red cabbage</i>	334	<i>horseradish in a tin</i>
286	<i>cooked red cabbage in a tin</i>	335	<i>fresh parsnip</i>
287	<i>fresh white cabbage</i>	336	<i>fresh cooked parsnip</i>
288	<i>fresh cooked white cabbage</i>	337	<i>fresh salsify</i>
289	<i>fresh cooked savoy cabbage</i>	338	<i>fresh cooked salsify</i>
290	<i>fresh cooked sauerkraut</i>	339	<i>cooked salsify in a tin</i>
291	<i>drained sauerkraut in a tin</i>	340	<i>fresh celeriac</i>
292	<i>fresh wein sauerkraut</i>	341	<i>fresh cooked celeriac</i>
293	<i>artichoke in a tin</i>	342	<i>fresh white radish</i>
294	<i>fresh fennel</i>	343	<i>fresh red radish</i>
295	<i>fresh cooked fennel</i>	344	<i>cooked green bean</i>
296	<i>cooked heart of palm in a tin</i>	345	<i>deep- frozen cooked green bean</i>
297	<i>fresh cooked asparagus</i>	346	<i>cooked green bean in a tin</i>
298	<i>cooked asparagus in a tin</i>	347	<i>cooked wax beans</i>
299	<i>fresh purslane</i>	348	<i>cooked wax beans in a tin</i>
300	<i>fresh cooked leek</i>	349	<i>dried broad bean</i>
301	<i>fresh onions</i>	350	<i>dried soybean</i>
302	<i>fresh cooked onions</i>	351	<i>fresh green pea</i>
303	<i>preserved drained pearl onion</i>	352	<i>fresh cooked green pea</i>
304	<i>fresh spring onion</i>	353	<i>deep- frozen cooked green pea</i>
305	<i>fresh garlic</i>	354	<i>cooked green pea in a tin</i>
306	<i>fresh cooked aubergine/eggplant</i>	355	<i>dried chickpea</i>
307	<i>fresh cucumber</i>	356	<i>dried cooked lima bean</i>
308	<i>fresh cooked cucumber</i>	357	<i>cauliflower soup instant product</i>
309	<i>fresh cooked sweet pepper</i>	358	<i>root and tuber vegetable soup dry matter</i>
310	<i>fresh green pepper</i>	359	<i>Mixed Pickles</i>
311	<i>fresh red pepper</i>	360	<i>gherkin in a tin</i>
312	<i>red pepper in a tin</i>	361	<i>cornichons in a tin</i>

362 beetroot in a tin  
363 bean salad in a tin  
364 celery salad in a tin  
365 carrot salad in a tin

### **LEGUMES, NUTS, OILSEEDS**

366 fresh nuts  
367 roasted peanuts  
368 european walnut  
369 fresh hazelnut  
370 grated coconut  
371 coconut milk  
372 roasted cashew nut  
373 fresh brazil nut  
374 fresh sweet almond  
375 fresh cooked sweet chestnut  
376 roasted sweet chestnut  
377 roasted and salted pistachio  
378 fresh pumpkinseeds  
379 fresh pine nut  
380 fresh linseed  
381 fresh sesame  
382 fresh sunflowerseeds  
383 fresh poppy seed  
384 soured green olives  
385 soured black olives  
386 cooked drained bamboo shoots in a tin  
387 alfalfa  
388 Mung bean sprouts  
389 grain sprout  
390 ripened legumes  
391 fresh ripened cooked peas  
392 drained cooked ripe lentil in a tin  
393 fresh cooked kidney bean  
394 drained cooked ripe kidney bean in a tin  
395 kidney bean in a tin  
396 trail mix  
397 legume dish tin soup

### **VEGETARIAN FOOD**

398 roasted soybean  
399 degrease, not bitter soyflour  
400 textured soy protein (TVP)  
401 liquid soymilk  
402 fresh tofu/ bean curd  
403 vegetarian frikadeller/ burger dry matter  
404 soymeat with spices dry matter  
405 vegetarien pies  
406 cut soy

407 yeast extract (marmite)  
408 vegetarian frikadelle/ burger deep frozen  
409 soy sausage in a tin

### **POTATOES & MUSHROOMS**

410 fresh cooked peeled potatoes  
411 mashed potato powder  
412 potato starch flour  
413 cooked potato dumpling instant product  
414 ready made potato chips/crisps  
415 manioc (cassava)  
416 batata (sweet potato)  
417 fresh sunchoke  
418 tapioca  
419 fresh cooked mushrooms  
420 cooked drained mushrooms in a tin  
421 cooked white mushroom  
422 fresh white mushroom  
423 cooked drained white mushroom in a tin  
424 fresh chanterelle  
425 dried chanterelle  
426 chanterelle in a tin  
427 fresh boletus  
428 dried boletus  
429 boletus in a tin  
430 fresh shiitake  
431 wild mushrooms  
432 white mushroom cream soup dry matter

### **DIET FOOD**

433 dark bread with carob flour low protein, gluten-free  
434 waffle low protein gluten- free  
435 cookie/ biscuit low protein gluten- free low- sodium  
436 flour mixture for bread gluten- free  
437 zweiback gluten- free  
438 waffle corn pone gluten- free  
439 milletbread gluten- free  
440 sweet chestnut bread gluten- free  
441 corn cookie gluten- free  
442 energie bar with hazelnut creme  
443 diabetic sugar  
444 diabetic spread  
445 jam with nutritive sweetner/ sweetner  
446 diabetic chokolate  
447 diabetic candies/ sweets  
448 diabetic bakery products  
449 wholemeal zweiback for diabetic

450 *diabetic pastries*  
 451 *Saccharin-Cyclamat-mixture tablet*  
 452 *sausage and meat products low- fat*  
 453 *fruit yoghurt with sweetner*  
 454 *fruit curd cheese with sweetner*  
 455 *fruit soured milk with sweetner*  
 456 *orange juice with sweetner*  
 457 *multi vitamine nectar with sweetner*  
 458 *salt and speises substitution for diet*

#### **MILK & MILK PRODUCTS**

459 *sheep's mild cheese*  
 460 *Roquefort*  
 461 *feta cheese*  
 462 *mozzarella*  
 463 *cooked cow milk*  
 464 *cooked skimmed milk*  
 465 *cooked semi-skimmed milk*  
 466 *fresh skimmed cow milk*  
 467 *fresh low fat cow milk*  
 468 *fresh whole milk*  
 469 *whole attested cow milk*  
 470 *soured milk*  
 471 *skimmed soured milk*  
 472 *semi-skimmed soured milk*  
 473 *soured milk 10 % fat*  
 474 *kefir*  
 475 *skimmed kefir*  
 476 *skimmed yoghurt*  
 477 *semi-skimmed yoghurt*  
 478 *whole yoghurt*  
 479 *buttermilk*  
 480 *whey*  
 481 *cream*  
 482 *sour cream 10 % fat*  
 483 *sour cream 20 % fat*  
 484 *sour cream 30 % fat*  
 485 *sour cream 40 % fat*  
 486 *whipped cream 30 % fat*  
 487 *condensed milk sugared 10 % fat*  
 488 *condensed milk 4% fat*  
 489 *condensed milk 7.5 % fat*  
 490 *condensed milk 10 % fat*  
 491 *milk with cocoa or chocolate*  
 492 *soured milk low fat with fruits*  
 493 *soured milk 10 % with fruits*  
 494 *soured milk with granola*  
 495 *yoghurt with fruits*  
 496 *yoghurt low fat with fruits*

497 *whole yoghurt with fruits*  
 498 *yoghurt 10% with fruits*  
 499 *yoghurt with granola*  
 500 *buttermilk with fruits*  
 501 *hard cheese*  
 502 *hard cheese low- fat*  
 503 *hard cheese full fat*  
 504 *hard cheese cream*  
 505 *alpine cheese full fat*  
 506 *Chester*  
 507 *Emmentaler full fat*  
 508 *Greyerzer*  
 509 *parmesan cheese*  
 510 *Raquelette cream*  
 511 *Jarlsberg full fat*  
 512 *cheddar cream*  
 513 *cut cheese*  
 514 *cut cheese fat*  
 515 *cut cheese full fat*  
 516 *cut cheese cream*  
 517 *Edam*  
 518 *Gouda*  
 519 *Tilsiter*  
 520 *Fontina*  
 521 *semi-hard cheese*  
 522 *semi-hard cheese fat*  
 523 *semi-hard cheese full fat*  
 524 *semi-hard cheese cream*  
 525 *semi-hard cheese double cream*  
 526 *Butterkäse*  
 527 *mushroom cheese*  
 528 *Trappisten full fat*  
 529 *Esrom full fat*  
 530 *blue cheese cream*  
 531 *Danablu cream*  
 532 *Stilton double cream*  
 533 *gorgonzola*  
 534 *cheese slices*  
 535 *soft cheese*  
 536 *soft cheese semi bold*  
 537 *soft cheese fat*  
 538 *soft cheese full fat*  
 539 *soft cheese cream*  
 540 *soft cheese double cream*  
 541 *soft cheese 70% FDM*  
 542 *brie cream*  
 543 *camembert*  
 544 *Limburger*  
 545 *Romadur semi fat*

546	<i>Port-Salut cheese cream</i>
547	<i>cream cheese</i>
548	<i>cream cheese cream</i>
549	<i>chream cheese full fat</i>
550	<i>cottage cheese</i>
551	<i>cottage cheese skimmed</i>
552	<i>curd cheese skimmed</i>
553	<i>curd cheese semi bold</i>
554	<i>curd cheese full fat</i>
555	<i>sour milk cheese skimmed</i>
556	<i>Ricotta double cream</i>
557	<i>processed cheese</i>
558	<i>processed cheese semi bold</i>
559	<i>cream cheese</i>
560	<i>curd cheese with fruits</i>
561	<i>curd cheese with herbage full fat</i>
562	<i>non-dairy creamers</i>
563	<i>whole milk powder</i>
564	<i>skimmed milk powder</i>
565	<i>butter milk powder</i>

#### **NON-ALCOHOLIC DRINKS**

566	<i>drinking water</i>
567	<i>sparkling natural mineral water</i>
568	<i>still natural mineral water</i>
569	<i>juices</i>
570	<i>lemonade</i>
571	<i>low-calorie lemonade</i>
572	<i>fizzy lemonade</i>
573	<i>fizzy lemonade low-calorie</i>
574	<i>Coke (with caffeine)</i>
575	<i>low-calorie Coke (diet coke)</i>
576	<i>instant drink powder</i>
577	<i>Coke mix</i>
578	<i>Coffee</i>
579	<i>Coffee with milk</i>
580	<i>Coffee with milk and sugar</i>
581	<i>Coffee with condensed milk</i>
582	<i>Coffee with condensed milk and sugar</i>
583	<i>Coffee with sugar</i>
584	<i>Coffee instant powder dry</i>
585	<i>tea</i>
586	<i>tea black with milk</i>
587	<i>tea black with milk and sugar</i>
588	<i>tea black with sugar</i>
589	<i>herbal tea</i>
590	<i>herbal tea with sugar</i>

#### **ALCOHOLIC DRINKS**

591	<i>beer</i>
592	<i>beer non- alcoholic (&lt;0.5 wt% Alcohol)</i>
593	<i>beer low-alcohol (max. 1.5 wt% Alcohol)</i>
594	<i>malt beer</i>
595	<i>wheat beer top-fermented</i>
596	<i>wheat beer export</i>
597	<i>beer pils light</i>
598	<i>brown ale/ double beer</i>
599	<i>beer with lemonade</i>
600	<i>whitewine/ redwine</i>
601	<i>dry whitewine</i>
602	<i>smooth whitewine</i>
603	<i>semi-dry whitewine</i>
604	<i>red wine medium</i>
605	<i>red wine heavy</i>
606	<i>hot wine punch</i>
607	<i>spritzer</i>
608	<i>punsch/ wine cooler</i>
609	<i>sparkling wine</i>
610	<i>cider</i>
611	<i>liqueur wine sweet and dry</i>
612	<i>liqueur</i>
613	<i>advocaat/advokat</i>
614	<i>herb liqueur, spice liqueur and bitters</i>
615	<i>brandy</i>
616	<i>hard liquor</i>
617	<i>brandy from grain</i>
618	<i>Rum</i>
619	<i>Cocktails</i>

#### **OIL, FAT & BUTTER**

620	<i>Oliveoil</i>
621	<i>rape oil</i>
622	<i>Vegetable fats and oils, Linoleic acid 30% - 60%</i>
623	<i>peanut oil</i>
624	<i>wheat germ oil</i>
625	<i>sesam oil</i>
626	<i>corn oil</i>
627	<i>soy oil</i>
628	<i>walnut oil</i>
629	<i>sunflower oil</i>
630	<i>grape seed oil</i>
631	<i>saffloweroil</i>
632	<i>margarine herbal Linoleic acid 30-50%</i>
633	<i>margarine Linoleic acid &gt;50%</i>
634	<i>margarine low fat Linoleic acid 30-50%</i>
635	<i>Margarine for cooking</i>

636 *peanutbutter*  
637 *hart coconut oil*  
638 *palm kernel oil*  
639 *butter*  
640 *semi-bold butter*  
641 *butter oil*  
642 *cod liver oil*  
643 *lard*  
644 *suet*  
645 *dripping*  
646 *chip fat*  
647 *mayonnaise 80% fat*  
648 *mayonnaise for salad 50% fat*

#### **INGREDIENTS FOR RECIPES, FOOD ADDITIVES**

649 *table salt*  
650 *herbal salt*  
651 *vinegar*  
652 *mustard*  
653 *flavor souse and other seasoning*  
654 *tomatoe ketchup*  
655 *soy sauce instant product*  
656 *barbeque sauce*  
657 *Shashlik sauce*  
658 *Maggi bouillon/stock cube*  
659 *tomato puree*  
660 *candied orange peel*  
661 *candied lemon peel*  
662 *baking powder*  
663 *yeast*  
664 *torte topping powder*  
665 *gelatine*  
666 *starch*  
667 *pudding/souse powder/ Ice cream powder*  
668 *bouillon cube*  
669 *rich bouillon cube*  
670 *gravy (dry powder)*

#### **CANDIES, SWEETS**

671 *candies*  
672 *sugar*  
673 *brown sugar (crude sugar)*  
674 *glucose*  
675 *milk sugar*  
676 *fructose*  
677 *blossom honey -assortment*  
678 *artifical honey*  
679 *jam aspic marmalade*  
680 *jam easy*

681 *aspic easy*  
682 *marmalade*  
683 *hazelnut spread sweet*  
684 *syrup*  
685 *plum butter*  
686 *water ice*  
687 *cream ice cream*  
688 *sorbet*  
689 *heavy ice cream*  
690 *ice cream*  
691 *artificial ice cream*  
692 *soft ice cream*  
693 *sugar candies/sweets*  
694 *Soft caramel goodies*  
695 *toffee*  
696 *gumdrops*  
697 *chewing gum*  
698 *licorice*  
699 *marzipan*  
700 *aspic fruits*  
701 *nougat*  
702 *sugarcoated candy*  
703 *sugar-coated nut*  
704 *sugar-coated peanut*  
705 *cherry candied*  
706 *cocktail- cherry*  
707 *preserved fruit cocktail*  
708 *brittle*  
709 *chocolate*  
710 *milk chocolate*  
711 *milk chocolate full cream milk- nut*  
712 *plain chocolate*  
713 *chocolate white*  
714 *candies filled with miscellaneous*  
715 *candies filled with alcohol*  
716 *candies filled with nuts*  
717 *chocolate filled with miscellaneous*  
718 *chocolate icing mass*  
719 *cocoa*  
720 *cocoa instant beverages soluble*  
721 *Granola bar*

#### **FISH & FISH PRODUCTS**

722 *fish cooked*  
723 *calamari cooked, deep frozen*  
724 *spiny dogfish (sea eel )/ curled strip of smoked dogfish*  
725 *moray fresh cooked, fish cut*  
726 *moray smoked*

727 *luce fresh cooked, fish cut*  
728 *fresh devilfish*  
729 *herring mackerel tuna cooked*  
730 *herring in a tin with oil*  
731 *matie salted*  
732 *anchovy salted*  
733 *sardine cooked*  
734 *sardine smoked*  
735 *sardine in a tin with oil*  
736 *fresh sprat*  
737 *sprat smoked*  
738 *mackerel fresh cooked, fish cut*  
739 *mackerel in an tin with oil*  
740 *tuna fresh cooked, fish cut*  
741 *tuna in a tin with oil*  
742 *codfish cooked*  
743 *codfish cooked, deep frozen*  
744 *haddock fresh cooked, fish cut*  
745 *turbot fresh cooked, fish cut*  
746 *plaice fresh cooked, fish cut*  
747 *hailbut fresh cooked, fish cut*  
748 *black halibut smoked*  
749 *Dover sole fresh cooked, fish cut*  
750 *flatfish fresh cooked, fish cut*  
751 *salmon cooked*  
752 *whitefish fresh cooked, fish cut*  
753 *fresh salmon*  
754 *salmon smoked*  
755 *trout fresh cooked, fish cut*  
756 *trout smoked*  
757 *carp fresh cooked, fish cut*  
758 *catfish fresh cooked, fish cut*  
759 *tench fresh cooked, fish cut*  
760 *perch fresh cooked, fish cut*  
761 *zander fresh cooked, fish cut*  
762 *redfish fresh cooked, fish cut*  
763 *shellfishes (sea food) cooked*  
764 *crawdad (crawfish ) cooked*  
765 *crawfish in a tin, driped*  
766 *lobster fresh cooked*  
767 *small crab (shrimps) cooked*  
768 *fresh prawn*  
769 *fresh oyster*  
770 *oyster fresh cooked*  
771 *muusel fresh cooked*  
772 *mussel in an tin with oil*  
773 *scallop*  
774 *stockfish, deep frozen*  
775 *buckling fish*

776 *pickled herring in an rin, driped*  
777 *herring fillet in horseradish-creme*  
778 *herring fillet in tomato sauce*  
779 *fried herring in a tin, driped*  
780 *caviar*  
781 *caviar substitute*  
782 *fish finger crumbed, deep frozen*

## **MEAT**

783 *meat cooked*  
784 *fresh meat*  
785 *beef hash cooked*  
786 *pork hash cooked*  
787 *beef/pork hash cooked*  
788 *fresh sausage meat*  
789 *fresh tartar steak (mincemeat )*  
790 *beef meat fresh cooked (meager)*  
791 *beef meat fresh cooked (medium)*  
792 *beef meat fresh cooked (fat)*  
793 *beef filet ( haunch) fresh cooked (meager)*  
794 *veal meat cooked*  
795 *veal meat fresh cooked (meager)*  
796 *veal meat fresh cooked (medium)*  
797 *veal dorsal (cutlet) fresh cooked (medium)*  
798 *veal Vorderhaxe fresh cooked (medium)*  
799 *pork meat cooked*  
800 *pork meat cured smoked*  
801 *pork meat cured unsmoked*  
802 *pork meat meager*  
803 *pork meat medium*  
804 *pork meat fat*  
805 *pork cutlet fresh cooked (medium)*  
806 *pork cutlet*  
807 *knuckle of pork ahead fresh cooked (medium)*  
808 *sheep meat fresh cooked (meager)*  
809 *sheep meat fresh cooked (fat)*  
810 *sheep cutlet frsh cooked (medium)*  
811 *sheep joint fresh cooked (medium)*  
812 *Corned Beef german in a tin*  
813 *ragout Fin can*  
814 *oxtail soup clear, instant product*  
815 *goulash soup in a tin*  
816 *gravy dark in a tin*  
817 *gravy with mushrooms in a tin*

**VENISON, POULTRY, ENTRAILS**

818	horse meat cooked
819	goat meat fresh cooked (medium)
820	pet rabbit meat cooked
821	fresh farrow meat (medium)
822	venison meat fresh cooked (medium)
823	deer meat fresh cooked (medium)
824	rabbit meat fresh cooked (meager)
825	fresh quail meat with skin
826	fresh baby turkey hen
827	fresh chicken leg cooked
828	fresh chook breast fillet
829	casserole fowl meat with skin
830	fresh casserole fowl leg cooked
831	fresh canard meat (medium)
832	goose meat with skin fresh cooked
833	goose leg fresh cooked
834	turkey with skin
835	turkey with skin fresh cooked
836	turkey leg fresh cooked
837	fresh turkey breast
838	pigeon meat with skin fresh cooked
839	beef heart cooked
840	pork heart cooked
841	beef liver cooked
842	veal liver cooked
843	pork liver cooked
844	pork lung cooked
845	beef craw// beef tripe cooked
846	pork craw cooked
847	beef kidney cooked
848	veal kidney cooked
849	pork kidney cooked
850	veal sweetbread cooked
851	beef languet cooked
852	veal languet cooked
853	pork languet cooked
854	chook liver cooked

**MEAT PRODUCTS, SAUSAGES, ENTRAILS**

855	Braunschweiger Mettwurst
856	Teewurst
857	saveloy
858	salami
859	farmer bratwurst (sausage)
860	Landjäger Sausage
861	Kabanos Sausage
862	sausage/bockwurst/wiener sausage
863	bockwurst

864	knockwurst
865	red beef sausage
866	curry bratwurst
867	grilled sausage
868	Bavarian veal sausage
869	ham sausage
870	meat loaf
871	pork sausage
872	Gelbwurst
873	Polish sausage
874	Jagdwurst (Southern German and North German)
875	coarse ham sausage/coarse pork sausage
876	Bierwurst
877	meat loaf
878	white head cheese
879	filled breast of veal
880	poultry mortadella
881	liverwurst fine
882	veal liverwurst
883	liverwurst easy
884	blood sausage
885	blood sausage filet
886	head cheese
887	aspic
888	liver pâté
889	pork bacon tartare smoked
890	pork ham tartare smoked (rolled fillet of ham)
891	pork ham boiled unsmoked
892	smoked pork chop
893	curring food Ripps.
894	mortadella tin
895	wiener sausage tin

**RECIPES**

896	apple puree
897	bechamel sauce
898	succotash Mexican
899	bean salad green cooked with oil
900	gravy
901	fried potatoes
902	fried potatoes with bacon and onion
903	cannelloni
904	cheeseburger
905	yeast dumpling
906	pancake
907	egg salad
908	hotpot with beef

909	<i>cooked peas and carrots</i>	958	<i>Swabian pockets</i>
910	<i>pea hotpot with sausage</i>	959	<i>Swabian pockets in broth</i>
911	<i>vinegar marinade</i>	960	<i>rice pudding</i>
912	<i>canned fish</i>	961	<i>carrot salad</i>
913	<i>fish cake</i>	962	<i>pasta dish with meat</i>
914	<i>crumb fish</i>	963	<i>pasta dish with vegetables</i>
915	<i>sausage salad</i>	964	<i>pasta salad with mayonnaise</i>
916	<i>bouillon</i>	965	<i>noodle soup</i>
917	<i>meat loaf fried</i>	966	<i>omelette</i>
918	<i>rissole</i>	967	<i>Paella</i>
919	<i>spring roll</i>	968	<i>stuffed pepper with hash</i>
920	<i>cream soupe</i>	969	<i>pancake sweet</i>
921	<i>vegetable platter</i>	970	<i>pizza</i>
922	<i>vegetables risotto</i>	971	<i>French fries/ potato chips</i>
923	<i>vegetable salad with dressing</i>	972	<i>turkey schnitzel</i>
924	<i>vegetable soup</i>	973	<i>Ravioli with tomatoe sauce</i>
925	<i>vegetable soup with sausage</i>	974	<i>ratatouille</i>
926	<i>vegetable mix tartare</i>	975	<i>rice salad</i>
927	<i>chicken salad</i>	976	<i>beef roulade</i>
928	<i>vegetable casserole</i>	977	<i>beef goulash</i>
929	<i>vegetable stock</i>	978	<i>red fruit jelly</i>
930	<i>semolina pudding</i>	979	<i>rump steak</i>
931	<i>basic souce weight</i>	980	<i>scrambled eggs with bacon/ham</i>
932	<i>Greek salad</i>	981	<i>scrambled eggs</i>
933	<i>basic souce with mustered</i>	982	<i>hash browns</i>
934	<i>cucumber salad</i>	983	<i>salads</i>
935	<i>ambrosia</i>	984	<i>boiled potatoes</i>
936	<i>meat loaf</i>	985	<i>Shashlik spit</i>
937	<i>hamburger</i>	986	<i>pork chop</i>
938	<i>chicken fricassee</i>	987	<i>pork cutlet crumbed</i>
939	<i>mashed potatoes</i>	988	<i>pork cutlet natural</i>
940	<i>potato dumpling</i>	989	<i>Schupfnudeln</i>
941	<i>potato croquette</i>	990	<i>bread dumpling</i>
942	<i>potato fritter</i>	991	<i>Holland Sauce</i>
943	<i>potato salad</i>	992	<i>fried egg</i>
944	<i>au gratin potatoes</i>	993	<i>spaghetti bolognese</i>
945	<i>potato soup</i>	994	<i>asparagus soup</i>
946	<i>kebab. gyros</i>	995	<i>tomatoes salad</i>
947	<i>clear soupe with fillings</i>	996	<i>tomatoe soup</i>
948	<i>stuffed cabbage</i>	997	<i>Viennese Schnitzel</i>
949	<i>coleslaw</i>	998	<i>sausage/chesse salad</i>
950	<i>Kaesepaetzle</i>	999	<i>Tzatziki</i>
951	<i>lasagna with vegetables</i>		
952	<i>lasagna with hash</i>		
953	<i>field garlic</i>		
954	<i>liver dumpling</i>		
955	<i>lentils</i>		
956	<i>lentil soup with sausage</i>		
957	<i>macaroni with tomatoe sauce</i>		

## Warranty

Ataller warrants all products to be of the highest quality in material, craftsmanship, and service, effective from the date of purchase to the end of the 2-year warranty period.



**24 Months**  
Warranty  
Extension



**30 Days**  
Free Return  
Shipping



**Priority**  
Customer  
Support



**VIP**  
Diamond  
Privilege

## SUPPORT

For any problem, feel free to contact us



[Email: service@ataller.com](mailto:service@ataller.com)



<https://www.ataller.com>

Please contact Ataller customer service for support

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For Your Health

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MADE IN CHINA

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