

Instructions for use

Fryer STD

Type Code SDF-22



Version 2.2 – 2023



FKI Fast Food Teknik a/s

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1 Introduction

Original user instructions

These instructions are FKI Fast Food Teknik's original instructions for appliance Fryer STD.

The purpose of these instructions

These instructions are intended to ensure the correct installation, use, handling and maintenance of Fryer STD.



Important! Read these instructions carefully before use and keep them safe for later use.

Storage of these instructions

You must retain these instructions and make sure that they are easily accessible to users and service technicians.

Understanding these instructions

It is the responsibility of the Appliance's owner to ensure that anyone who will be operating, servicing, maintaining or repairing FRYER STD has read these instructions and, by way of minimum, the sections that are of relevance to the work they will perform.

Anyone who will be operating, servicing, maintaining or repairing FRYER STD is required to look up any relevant information in these instructions.

1.1 General

1.1.1 Appliance description

Fryer STD is an electronic fryer with electronic thermostat. The fryer is easy to maintain and operate. Fryer STD has deep oil vats to minimize splashes. The powerful heating elements and electronic temperature sensor heat the frying oil very quickly. Fryer STD is easy to clean. The temperature of the frying oil is shown on a display and can be set in 5°C intervals from 100°C to 180°C.

1.1.2 Manufacturer

FKI Fast Food Teknik a/s
Byghøjvej 5, Verringe
DK-5690 Tommerup
www.fki.dk

1.1.3 Appliance label



Type code: ADF-21

1.1.4 Technical specifications and power consumption

1.1.4.1 Dimensions and weight

Description		Vat	Dimensions (BxDxH)	Weight
Fryer STD	SINGLE TABLE	16L	352x655x370	32 kg
Fryer STD	SINGLE TABLE SPL	2x10L	470x655x370	41 kg
Fryer STD	DOUBLE TABLE	2x16L	705x655x370	60 kg
Fryer STD	SINGLE FLOOR	16L	352x655x880	44 kg
Fryer STD	SINGLE FLOOR SPL	2x10L	470x655x880	57 kg
Fryer STD	DOUBLE FLOOR	2x16L	705x655x880	99 kg

1.1.4.2 Power

Description		Vat	Voltage	Power	Current	MIN. fuse rating for installation
Fryer STD	SINGLE FLOOR	16L	400V	9kW	13.0A	16A
Fryer STD	SINGLE FLOOR	16L	3x230V	9kW	22.6A	25A
Fryer STD	SINGLE FLOOR	16L	400V	15kW	21.6A	25A
Fryer STD	SINGLE FLOOR	16L	3x230V	15kW	37.6A	40A
Fryer STD	SINGLE FLOOR	16L	400V	21kW	30.3A	32A
Fryer STD	SINGLE FLOOR SPL	2x10L	400V	10kW	21.6A	25A
Fryer STD	SINGLE FLOOR SPL	2x10L	3x230V	10kW	37.6A	40A
Fryer STD	SINGLE FLOOR SPL	2x10L	400V	14kW	30.3A	32A
Fryer STD	DOUBLE FLOOR	2x16L	400V	2x9kW	13.0A	2x16A
Fryer STD	DOUBLE FLOOR	2x16L	3x230V	2x9kW	22.6A	2x25A
Fryer STD	DOUBLE FLOOR	2x16L	400V	2x15kW	21.6A	2x25A
Fryer STD	DOUBLE FLOOR	2x16L	3x230V	2x15kW	37.6A	2x40A
Fryer STD	DOUBLE FLOOR	2x16L	400V	2x21kW	30.3	2x32A

**Actual measured result can be expected to be lower.*



The appliance should be connected to its own circuit.

1.1.4.3 Intended use

The fryer is intended for deep frying in oil/fat of defrosted and frozen products that are suitable for deep frying.

The fryer must never be used for purposes other than deep frying food.

1.1.5 Modification

Fryer STD must **never** be modified or serviced by unauthorised persons. In the event of non-compliance, FKI Fast Food Teknik a/s waives any and all liability.

2 Safety

General

Read these safety instructions before using the appliance. Keep them near to the appliance for later reference. These instructions and the appliance itself are provided with important safety information that must always be read and observed at all times. FKI Fast Food Teknik a/s disclaims any and all liability for non-compliance with these safety instructions, for inappropriate use of the appliance or the use of incorrect settings.

Fryer STD is designed for continual deep frying of various food products. The appliance can also be used for other foods that are suitable for frying. To determine optimum temperature and time, a test fry is always recommended before commencing series production. Note that the nature of the food (thickness, temperature, surface, etc.) will affect the frying result.

When running, the appliance must be continually monitored by staff who have been trained and instructed in how to use it.

2.1 Personal safety equipment



It is recommended that gloves and goggles are worn when working with the fryer and when emptying the vats as the fryer has hot surfaces and hot grease can be dangerous.

2.2 Potential hazards



Surfaces on the fryer's tabletop and vats are hot and must not be touched when switched on.



Therefore, be careful not to touch them while operating the fryer.

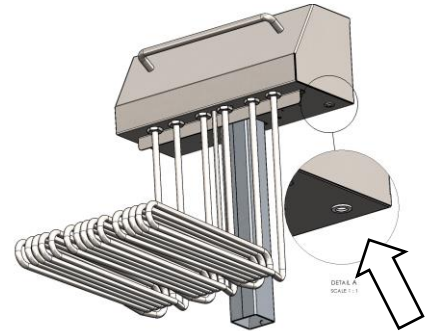
During operation, only buttons on the front may be touched. The food for preparation should be placed in the basket when it is in the basket retainer. The basket should then be carefully lowered into the oil.

Avoid touching the fryer's hot surfaces.

2.3 Safety measures, integrated



The heating section has an integrated magnetic contact to cut power to the heating elements if the heating section is removed from the top panel. There is also a magnetic contact that cuts off the current at the taps.

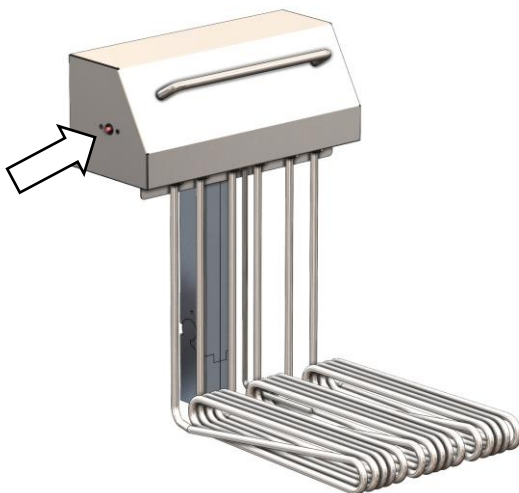


2.4 Safety functions



The heating section has an integrated safety thermostat that will cut power to the heating elements if temperatures exceed 230°C. The thermostat can be reset and connected once the temperature has fallen. To reset the thermostat, press the red button next to the heating section under the protective cap.

We recommend that the fryer is serviced to find out why the safety thermostat was triggered.



2.5 Who may use the appliance



This appliance is not intended for use by children! Neither should it be used by persons with reduced physical or mental capacity, or who lack appropriate experience and knowledge unless they have been trained or instructed in the use of the appliance by someone with responsibility for their safety.

2.6 Transport/installation/fixation

2.6.1 Transport

The fryer is delivered secured to a transport pallet and should only be transported in the same way if moved.

When lifting the appliance into position, lift carefully from the transport pallet by lifting at the front edge of the table top, allowing it to be carefully rolled into position.

WARNING: Do not lift the appliance at the heating sections.



Moving and setting up the appliance must be performed by two or more people due to RISK of injury!

Wear protective gloves and safety footwear during unpacking and installation.
Cut hazard.

2.6.2 Installation

The appliance must be connected to the mains by an authorised electrician.

The fryer must always be connected to ground. Depending on variant, the fryer should be connected to either 400V 3N~ or 230V 3~ via an approved supply isolator. Note that each heat section requires a separate connection.

As standard, floor models are supplied with front legs and fixed wheels at the rear. Space should be left in front of the fryer so it can be pulled away from the wall when cleaning or performing maintenance tasks.



The fryer must be connected by an authorised electrician and connected to an RCCB circuit breaker.

See diagram for correct connection:



WARNING: This appliance must be earthed. Failure to do so may cause electric shock and serious injury.



The appliance must be acclimatised before use. It should therefore not be started up until eight hours have elapsed.



The power supply must be able to be disconnected, either by unplugging or by means of a freely accessible multi-pole switch located before the power outlet in accordance with applicable electricity regulations. **The appliance must be grounded in accordance with national safety standards for electrical appliances.**



Do not use extension cords or multi-socket outlets. After installation is completed there must be no direct access to the electrical components. Never touch the appliance if you are wet or have bare feet. Do not use this appliance if the power cord or plug is damaged, if the appliance is not working properly, if it is damaged or if it has been dropped on the floor.



Any replacement of the power cord must be performed by an authorised technician to avoid the risk of personal injury – RISK of electric shock. Only use oil-resistant cables!

2.6.3 Fixation



The appliance does not need to be secured. It is equipped with wheels and/or adjustable legs to ensure stable and easy installation.

2.7 Operation

The appliance must be supervised during use and must be switched off at its main switch if left.



Fryer STD is intended for food preparation only. **Never fill the appliance with oil or fat when it is switched on. Oil/fat can ignite if it contacts the heating elements. It can also produce intense smoke.**

2.8 Cleaning/maintenance



CLEANING AND MAINTENANCE WARNING: Turn off the appliance and allow it to cool before performing daily cleaning or maintenance tasks. Do not use products that contain acid as they may damage the surface of the appliance.



Never use steam/foam cleaners due to RISK of electric shock.

2.9 Servicing



WARNING: The appliance has two supply connections, which must both be disconnected before starting service work on the appliance!



The appliance must always be switched off and disconnected from the power source before commencing repair work.

3 Operation

3.1 Before first use



Before start-up, remove all packaging and protective plastic from the fryer and dispose of it in accordance with currently applicable regulations (see section 7.1). Carefully read section 2 about safety before connecting the fryer.



Before start-up, clean the appliance as shown in section 5.

3.2 Filling with oil



Turn the fryer off. Never fill the appliance with oil or fat when it is switched on. Oil/fat can ignite if it contacts the heating elements. It can also produce intense smoke.

Remove the basket. Now fill the fryer with oil/fat to the correct volume. The fryer must never be switched on unless oil has been filled at least to the minimum level indicator on the inner side of the vat (at the rear).

3.3 Quick start instructions

Before start-up, read section 5.1 under “cleaning”.

Set the desired set point between 100°C-180°C

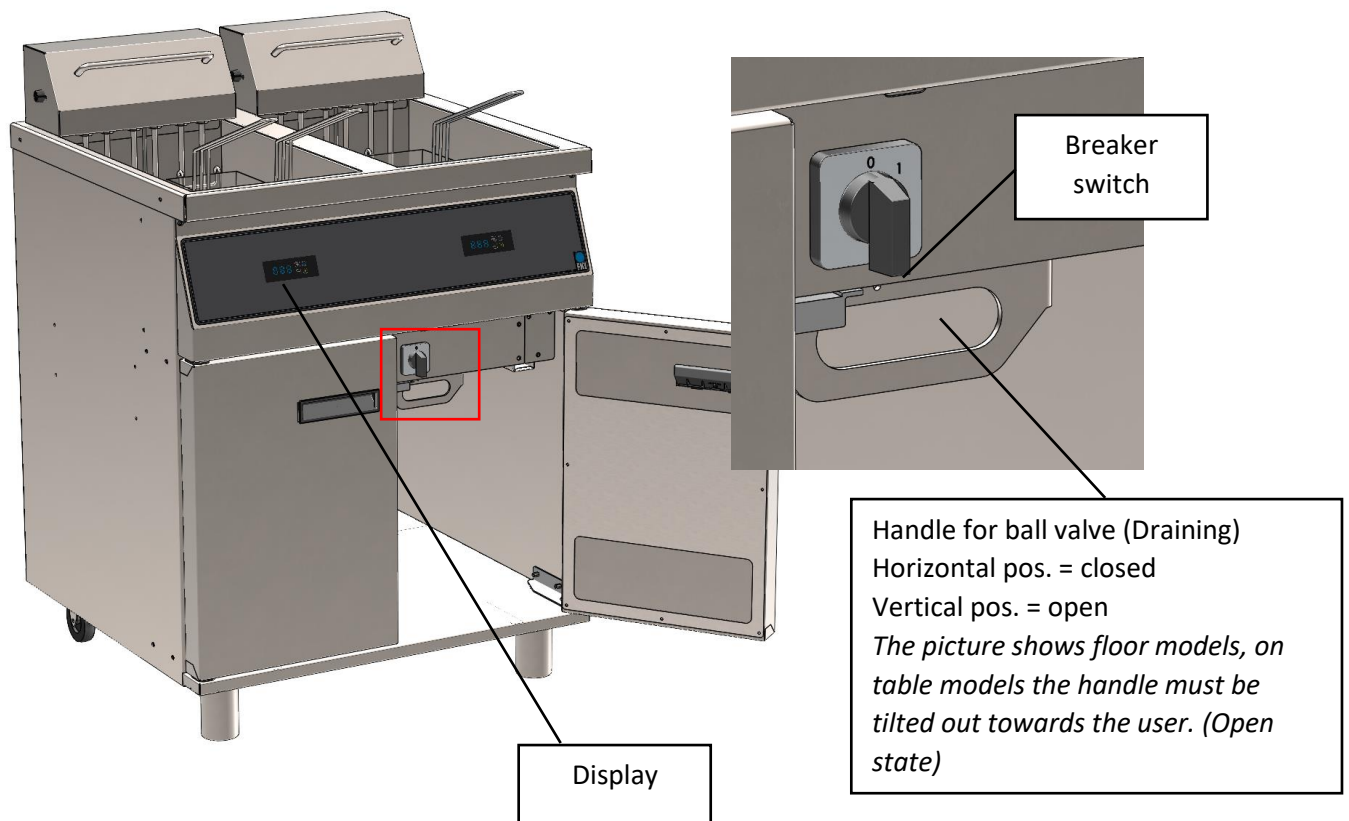
Press  “start” on the display and wait 30 minutes for the fryer to heat up and become ready for use.

The appliance must not be operated unattended.



Remember to use personal safety equipment, see 2.1

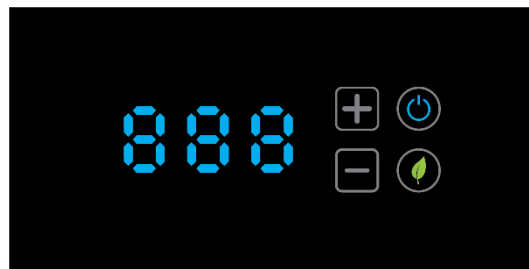
3.4 Start-up



3.5 Operation


Minimum set point is 100°C


Maximum set point is 180°C



New appliance starts at 100°C but saves the set point setting when power is cut.

When "+" is pressed, the set point will increase by 5°C. Similarly, when "-" is pressed, the set point will decrease by 5°C. However, you cannot go higher or lower than the minimum and maximum set point.

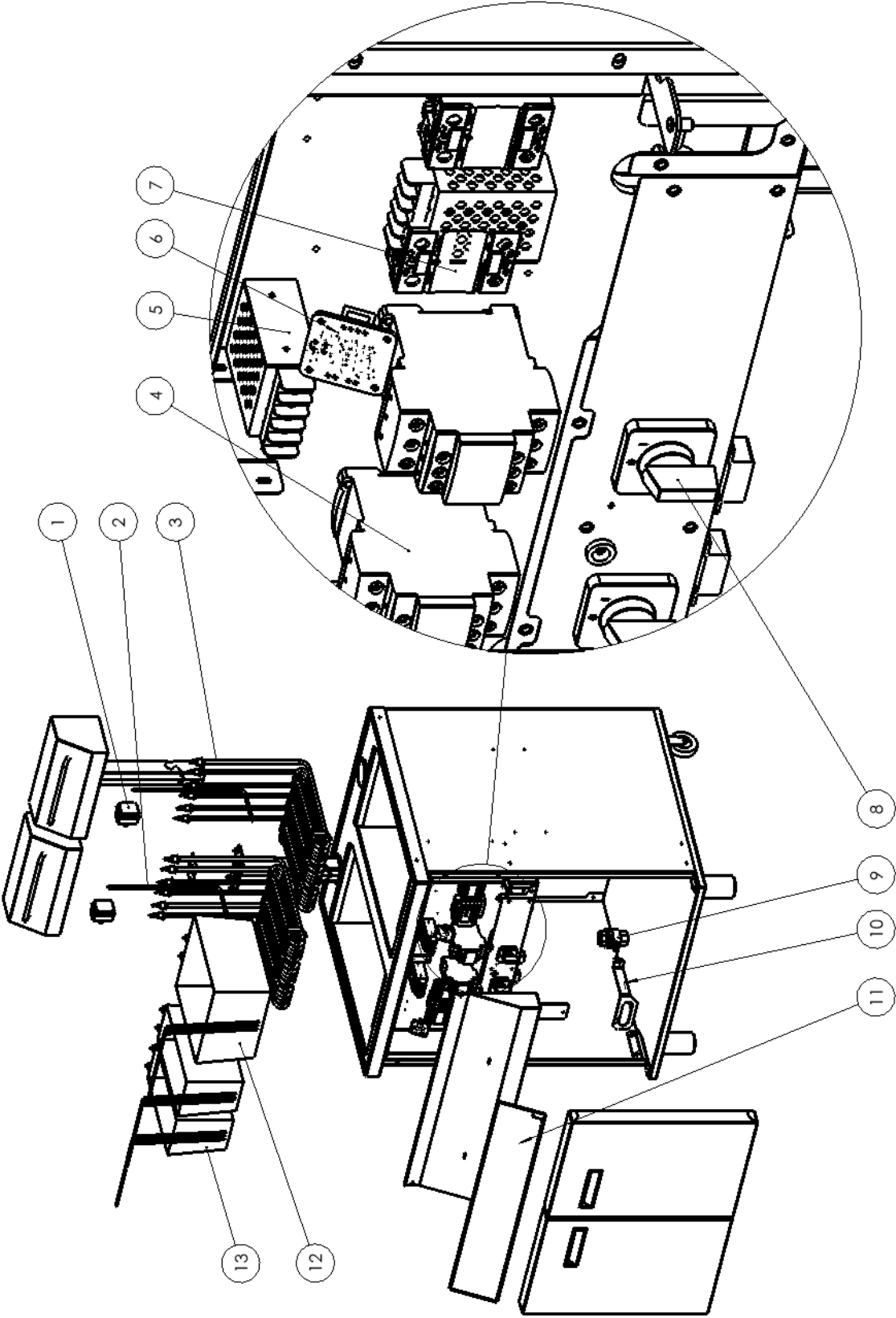
When "standby" is pressed, marked with a standby symbol  the fryer will turn off the heat.

When "ECO" is pressed, marked with  the machine will change the temperature to 100 °C until "ECO" is pressed again, after which the machine will go back to the desired set point (it takes approx. 7 min from 100°C to 175°C in a fryer with 9 kW).

The display shows the set point, but if you want the current temperature, you can press "+" and "-" at the same time, after which the current temperature will be displayed for five seconds.

The display flashes until the desired set point is reached.

3.6 Spare parts



3.6.1 Spare parts list

Fryer STD 400V 3N~

POS	PRODUCT NUMBER	QTY	QTY	QTY	DESCRIPTION
		Double	Single	Single Split	
1	72-03615	2	1	2	THERMOSTAT LIMITER
2	83-10002	2	1	2	SENSOR PT 100 FLOOR
3	84-00056	6	3	-	Heating element 3 kW, 400V
3	84-00061	6	3	2	Heating element 5 kW, 400V
3	84-00072	6	3	2	Heating element 7 kW, 400V
4	83-41001 (9kW)	2	1	1	CONTACTOR LC1D09P7 9A 230VAC
4	83-41003 (15kW)	2	1	1	CONTACTOR LC1D25P7 25A 230VAC
4	83-41004 (10kW)	2	1	1	CONTACTOR LC1D32P7 32A 230VAC
4	83-41000 (10&14kW)	-	-	2	CONTACTOR B&J 2NO 40A AC1 230VAC
5	72-00143	2	1	1	POWER SUPPLY 240VAC-5VDC RS-15-5
6	72-01324	2	1	2	PRINT ELECTRONIC THERMOSTAT
8	72-00150	4	2	2	SSR 3,5-32VDC 24-510VAC 75A
10	83-41013 (10, 14, 15 & 21kW)	2	1	1	BREAKER, 4-POLE telux 50A
10	83-41011 (9kW)	2	1	-	BREAKER, 4-POLE telux 20A
11	*** 84-00622	2	1	2	BALL VALVE 1" M/M MS
11	**** 84-00058	2	1	2	BALL VALVE 3/4" WITH T-HANDLE
12	72-05518	1	-	-	FOIL FRYER STANDARD DOUBLE
12	72-05516	-	1	-	FOLIE FRYER STANDARD SINGLE
12	72-05517	-	-	1	FOLIE FRYER STANDARD SPLIT
13	84-00070	1	1*	-	FRY BASKET 1/1 FKE16-
14	84-00071	2	2*	2	FRY BASKET 1/2 FKE16-

* either 2 ½ baskets or 1 1/1 basket per vat

***FLOOR STANDING MODELS

****COUNTERTOP MODELS

Fryer STD 230V 3~

POS	PRODUCT NUMBER	QTY	QTY	QTY	DESCRIPTION
		Double	Single	Single Split	
1	72-03615	2	1	2	THERMOSTAT LIMITER
2	83-10002	2	1	2	SENSOR PT 100 FLOOR
3	84-00057	6	3	-	Heating element 3 kW, 230V
3	84-00062	6	3	2	Heating element 5 kW, 230V
4	83-41003 (9kW)	2	1	1	CONTACTOR LC1D25P7 25A 230VAC
4	83-41004 (15kW)	2	1	1	CONTACTOR LC1D32P7 32A 230VAC
4	83-41000 (10kW)	-	-	2	CONTACTOR B&J 2NO 40A AC1 230VAC
5	72-00143	2	1	1	POWER SUPPLY 240VAC-5VDC RS-15-5
6	72-01324	2	1	2	PRINT ELECTRONIC THERMOSTAT
8	72-00150	4	2	2	SSR 3,5-32VDC 24-510VAC 75A
10	83-41013	2	1	1	BREAKER, 4-POLE telux 50A
11	*** 84-00622	2	1	2	BALL VALVE 1" M/M MS
11	****84-00058	2	1	2	BALL VALVE 3/4" WITH T-HANDLE
12	72-05518	1	-	-	FOIL FRYER STANDARD DOUBLE
12	72-05516	-	1	-	FOLIE FRYER STANDARD SINGLE
12	72-05517	-	-	1	FOLIE FRYER STANDARD SPLIT
13	84-00070	1	1*	-	FRY BASKET 1/1 FKE16-
14	84-00071	2	2*	2	FRY BASKET 1/2 FKE16-

* either 2 ½ baskets or 1 1/1 basket per vat

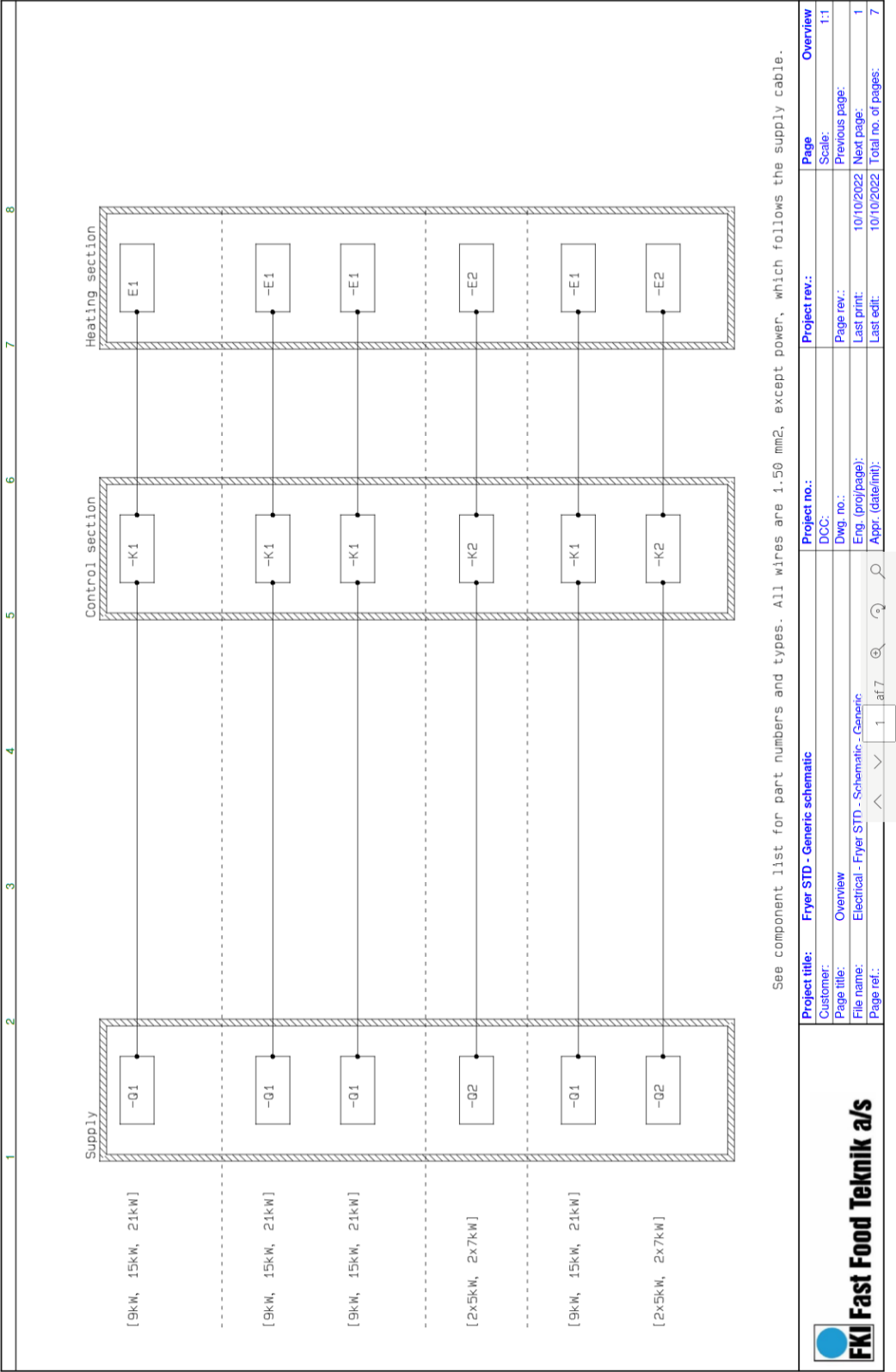
***FLOOR STANDING MODELS

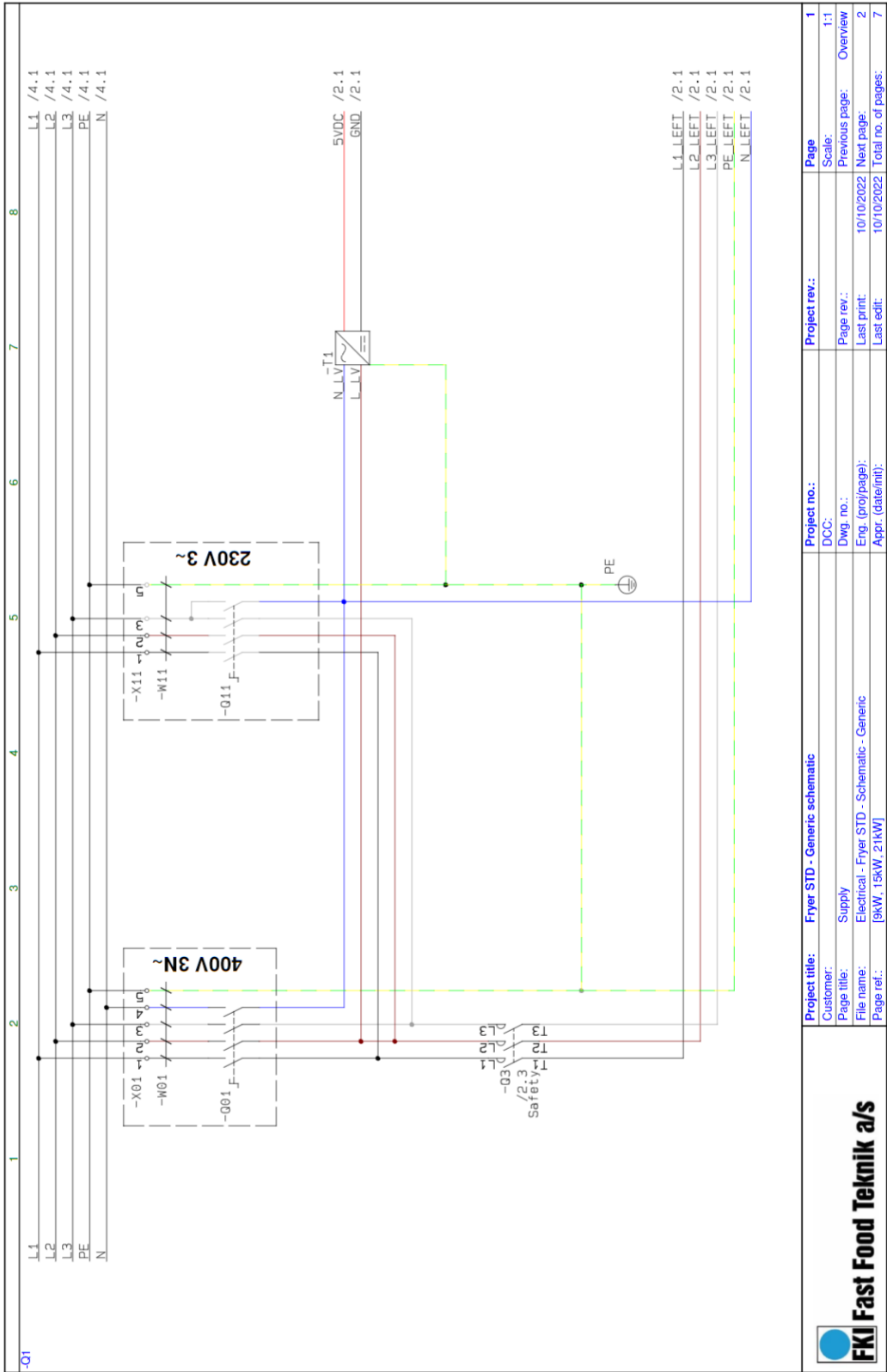
***COUNTERTOP MODELS

3.7 Error codes

ERROR CODE	ERROR	CAUSE	REMEDY
E00	Undefined error	Unknown	Contact service.
E01	Temperature sensor error	The measured values are too low compared to those expected.	The surroundings are either too cold or the sensor is short-circuited. In the latter case, service must be contacted
E02	Temperature sensor error	The measured values are too high compared to those expected.	Sensor is not connected or is defective. Contact service.
E88	Oil overheated	The solid state relay may have short-circuited.	Contact service.

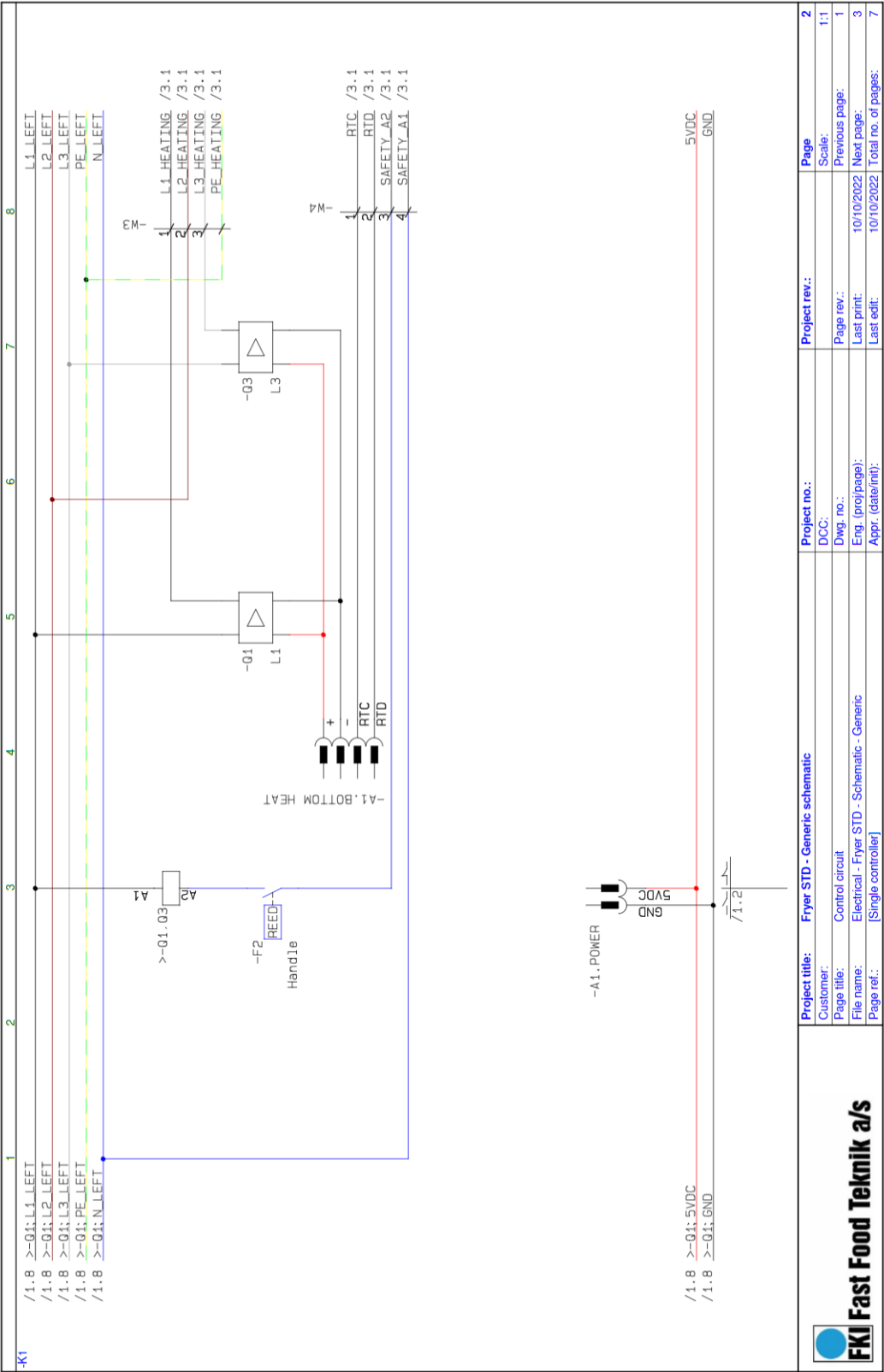
4 Electrical diagram



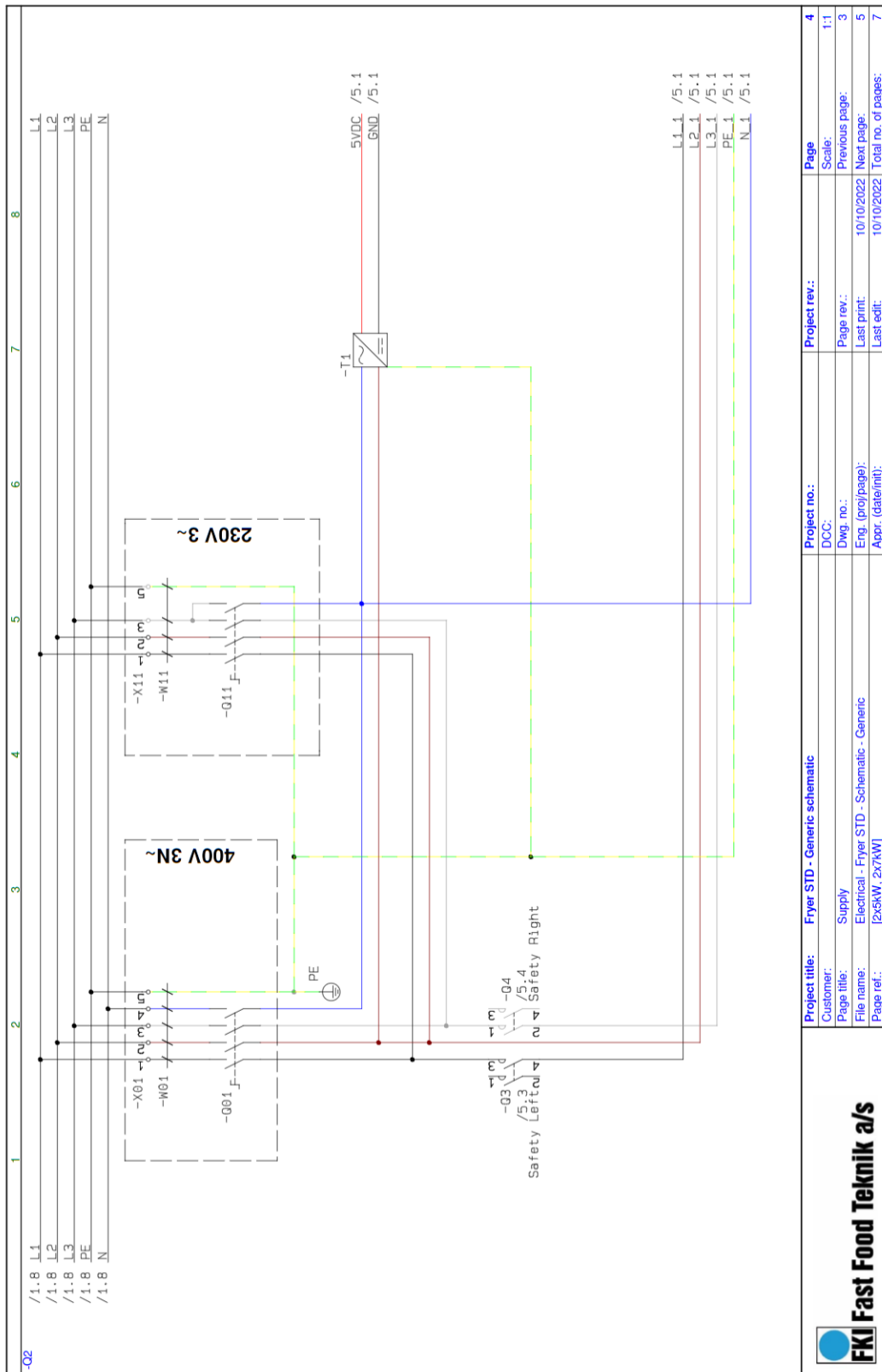


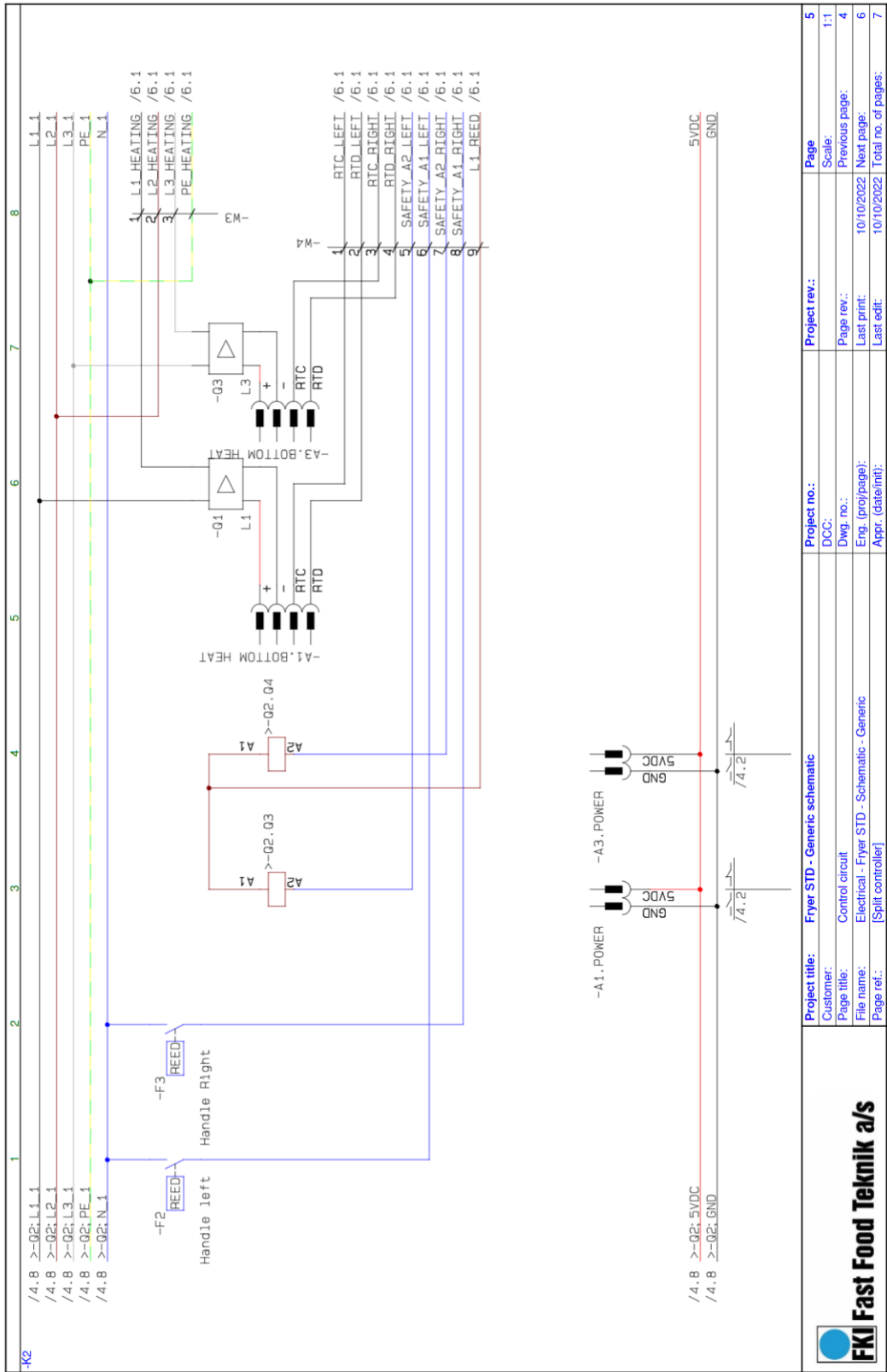
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Project title: Fryer STD - Generic schematic		Project no.:	Project rev.:	Page
Customer:	DCC:			Scale:
Page title: Supply	Dwg. no.:		Page rev.:	1:1
File name: Electrical - Fryer STD - Schematic - Generic	Eng. (proj/page):		Previous page:	Overview
Page ref.: [9KW, 15kW, 21kW]	Appr. (date/mt):		Last print: 10/10/2022	2
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Project title:	Fryer STD - Generic schematic	Project no.:		Project rev.:		Page	2
Customer:		DCC:		Scale:		Scale:	1:1
Page title:	Control circuit	Dwg. no.:		Page rev.:		Previous page:	1
File name:	Electrical - Fryer STD - Schematic - Generic	Eng. (proj/page):		Last print:	10/10/2022	Next page:	3
Page ref.:	[Single controller]	Apr. (date/mt):		Last edit:	10/10/2022	Total no. of pages:	7





Fryer STD 400V 3N~

06-06-2023

Function	Component	9kW	15kW	21kW	10kW	14kW
Main Switch	.Q01	M10H (20A) 83-41011	N33F (50A) 83-41013	N33F (50A) 83-41013	N33F (50A) 83-41013	N33F (50A) 83-41013
Safety contactor	.Q3	LC1D09P7 83-41001	LC1D2SP7 83-41003	LC1D32P7 83-41004	R40-20-230 83-41000	R40-20-230 83-41000
Safety contactor	.Q4	-	-	-	R40-20-230 83-41000	R40-20-230 83-41000
Power Supply	.T1	RS-15-5 72-00143	RS-15-5 72-00143	RS-15-5 72-00143	RS-15-5 72-00143	RS-15-5 72-00143
Supply plug	.X01	Customer specific	Customer specific	Customer specific	Customer specific	Customer specific
Supply cable	.W01	5G1.5 / 3.5m 72-03672	5G2.5 / 3.5m 72-03674	5G4.0 / 3.5m 72-03545	5G2.5 / 3.5m 72-03674	5G4.0 / 3.5m 72-03545

Function	Component	9kW	15kW	21kW	10kW	14kW
Heating element	.E1	3kW / 400V 84-00056	5kW / 400V 84-00061	7kW / 400V 84-00072	5kW / 400V 84-00061	7kW / 400V 84-00072
Heating element	.E2	3kW / 400V 84-00056	5kW / 400V 84-00061	7kW / 400V 84-00072	5kW / 400V 84-00061	7kW / 400V 84-00072
Heating element	.E3	3kW / 400V 84-00056	5kW / 400V 84-00061	7kW / 400V 84-00072	-	-
PT100 sensor	.R1	83-10002	83-10002	83-10002	83-10002	83-10002
PT100 sensor	.R2	-	-	-	83-10002	83-10002
Safety thermostat	.F1	55.33542.070 72-03615	55.33542.070 72-03615	55.33542.070 72-03615	55.33542.070 72-03615	55.33542.070 72-03615
Safety thermostat	.F2	-	-	-	55.33542.070 72-03615	55.33542.070 72-03615
Reed relay	.F3	MS-228M-6-4 72-00022	MS-228M-6-4 72-00022	MS-228M-6-4 72-00022	MS-228M-6-4 72-00022	MS-228M-6-4 72-00022

Function	Component	-K1	-K2
Control card	.A1	Control STD 72-08009	Control STD 72-08009
Control card	.A3	-	Control STD 72-08009
Latch SSR L1	.Q1	3,5-32VDC 75A 72-00150	3,5-32VDC 75A 72-00150
Latch SSR L3	.Q3	3,5-32VDC 75A 72-00150	3,5-32VDC 75A 72-00150
Power cable	.W3	1.8m As supply cable	2.2m As supply cable
Signal cable	.W4	4G0.75 / 1.8m 10G0.75 / 2.2m	
Reed relay	.F2	MS-228M-6-4 72-00022	MS-228M-6-4 72-00022
Reed relay	.F3	-	MS-228M-6-4 72-00022

Plugs per Control Card	Component	Part no.
SSR and PT100	.HEAT+PT100	72-07030
Power	.5VDC	72-07031
Aux	.AUX	72-07031

Fryer STD 230V 3~

Function	Component	9kW	15kW	10kW
Main Switch	.Q11	N33F (50A) 83-41013	N33F (50A) 83-41013	N33F (50A) 83-41013
Safety contactor	.Q3	LC1D25P7 83-41003	LC1D32P7 83-41004	R40-20-230 83-41000
Safety contactor	.Q4			R40-20-230 83-41000
Power Supply	.T1	RS-15-5 72-00143	RS-15-5 72-00143	RS-15-5 72-00143
Supply plug	.X11	Customer specific	Customer specific	Customer specific
Supply cable	.W11	4G2.5 / 3.5m 72-03528	4G6.0 / 3.5m 72-03530	4G6.0 / 3.5m 72-03530

Function	Component	9kW	15kW	10kW
Heating element	.E1	3kW / 230V 84-00057	5kW / 230V 84-00062	5kW / 230V 84-00062
Heating element	.E2	3kW / 230V 84-00057	5kW / 230V 84-00062	5kW / 230V 84-00062
Heating element	.E3	3kW / 230V 84-00057	5kW / 230V 84-00062	
PT100 sensor	.R1	83-10002	83-10002	83-10002
PT100 sensor	.R2			83-10002
Safety thermostat	.F1	55.33542.070 72-03615	55.33542.070 72-03615	55.33542.070 72-03615
Safety thermostat	.F2			55.33542.070 72-03615
Reed relay	.F3	MS-228M-6-4 72-00022	MS-228M-6-4 72-00022	MS-228M-6-4 72-00022

Function	Component	-K1	-K2
Control card	.A1	Control STD 72-08009	Control STD 72-08009
Control card	.A3		Control STD 72-08009
Latch SSR L1	.Q1	3,5-32VDC 75A 72-00150	3,5-32VDC 75A 72-00150
Latch SSR L3	.Q3	3,5-32VDC 75A 72-00150	3,5-32VDC 75A 72-00150
Power cable	.W3	1.8m As supply cable	2.2m As supply cable
Signal cable	.W4	4G0.75 / 1.8m	10G0.75 / 2.2m
Reed relay	.F2	MS-228M-6-4 72-00022	MS-228M-6-4 72-00022
Reed relay	.F3		MS-228M-6-4 72-00022

Plugs per Control Card	Component	Part no.
SSR and PT100	.HEAT+PT100	72-07030
Power	.5VDC	72-07031
Aux	.AUX	72-07031

5 Cleaning

5.1 General

Before using the appliance for the first time, wipe all surfaces that will be in contact with food with a damp cloth. Do not use cleaning products that contain acid.

5.2 Cleaning during operation

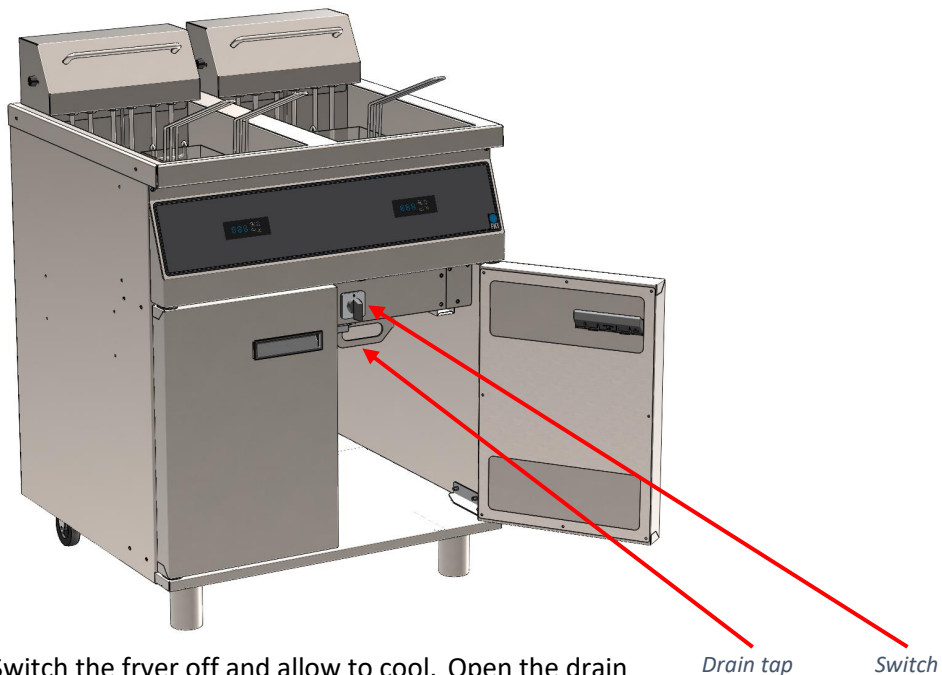
Make sure that the tabletop, front and other surfaces are clean at all times. Wipe with a slightly damp cloth.



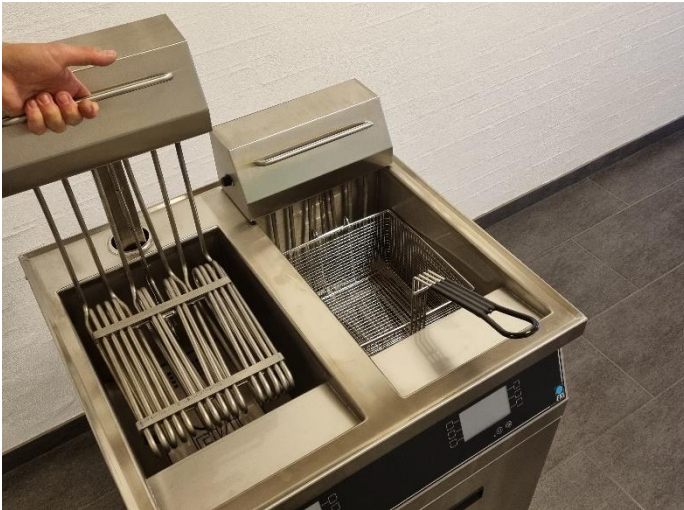
Remember to use personal safety equipment, see 2.1

5.3 Daily cleaning

The fryer should be cleaned every day.



Switch the fryer off and allow to cool. Open the drain tap and allow the oil to run into the drain tub. Remove baskets and clean them.



Raise the heating section and tip it backwards.



Leave the heating section hanging on the tap during cleaning for easier access to cleaning the vat. Remove the grate and clean it.



Cleaning products must not be used on surfaces that come into contact with food. If this is unavoidable, rinse very thoroughly with clean water.



Wipe down the heating section with a damp cloth.



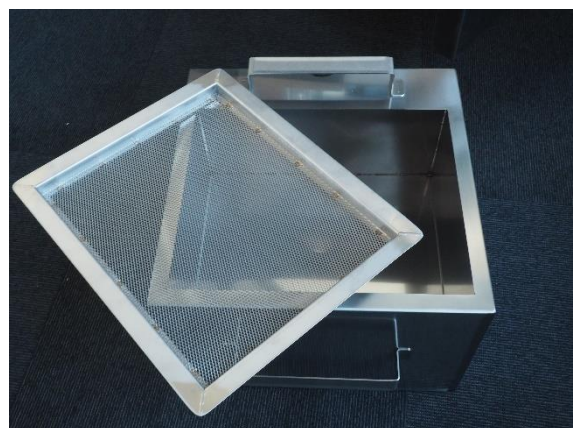
Pay special attention to the area around the magnetic contact, both on the heating section and on the table top. It is important to clean thoroughly here.



Carefully wipe the front section and the display with a damp cloth.



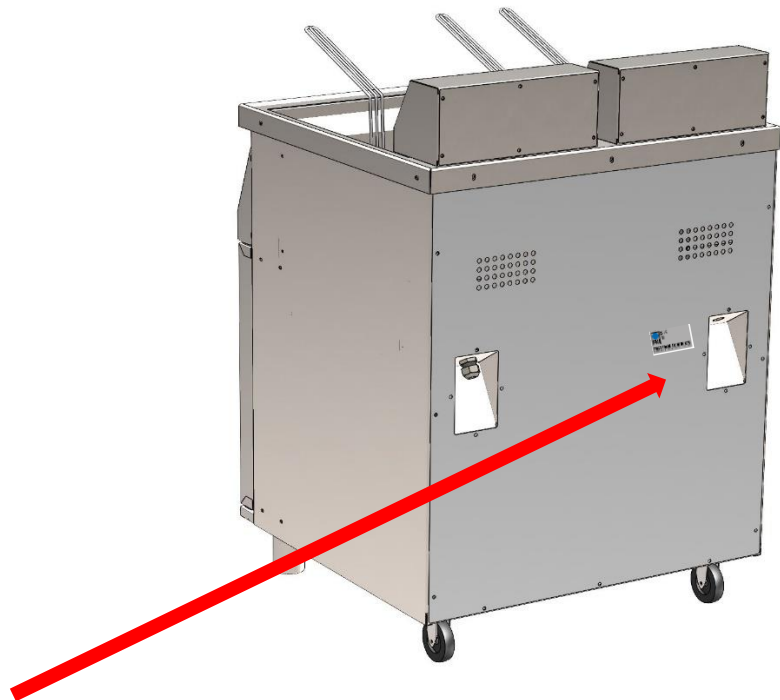
Place the heating section and basket back in position.



Clean the filter and drain tub.

6 Service

Find out if it is possible to correct the fault by following the instructions in the troubleshooting chart. If not, contact your dealer or www.fki.dk for assistance.



When contacting service for assistance, please have the following information ready:

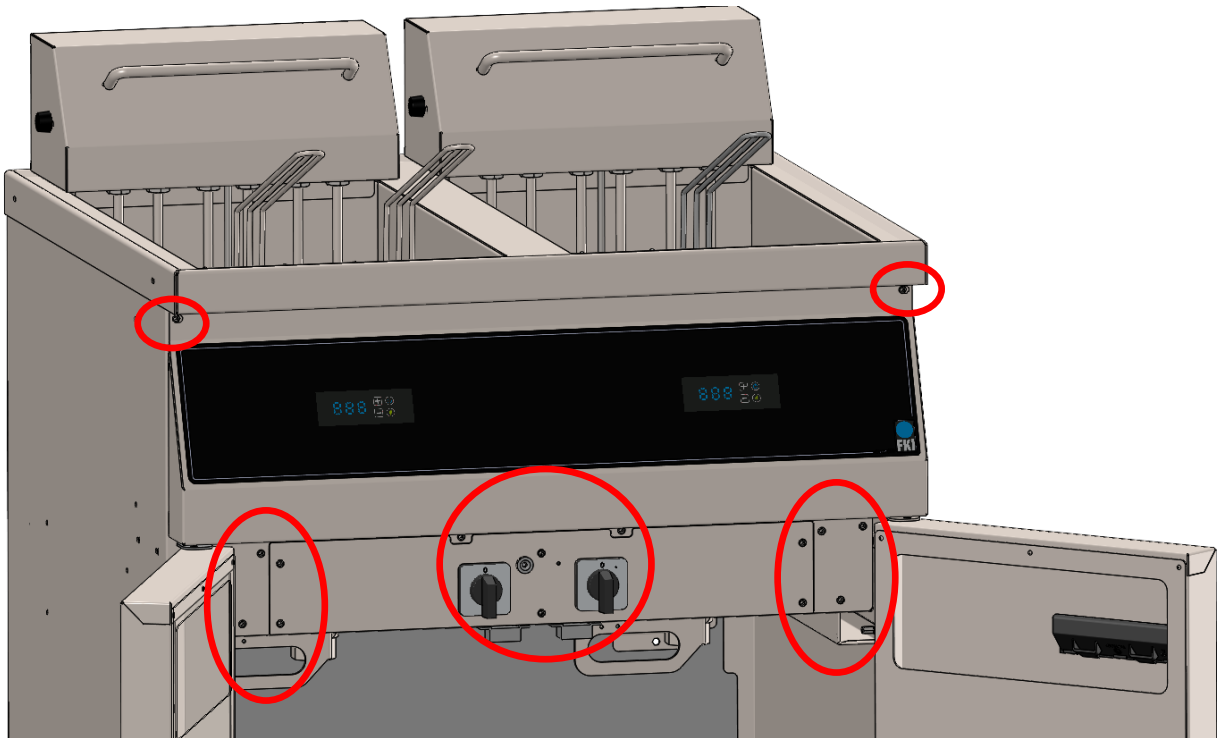
- Sequential serial number located on the back of the appliance.
- Type and model name are in the same position.

The machine plate is on the back of the appliance (see picture).



The appliance must always be switched off and disconnected from the power source before commencing repair work!

To make it easy to service the Fryer STD, most electrical parts are mounted in a closed system behind the front panel. Remove the front section using the screws that become visible when the doors are opened (shown in red below). Because of the displays in the front, exercise caution after removing the screws. It is advisable to place the front section on its front, with the front side facing the top of the doors (only applicable to twin vat/2 door models). This allows access to all the control components.



After completing service work on the Fryer STD, check and reattach all cables, making sure that they are secured and will not be trapped.

7 Disposal

7.1 Packaging

The packaging should not be left in the environment, but should be disposed of in accordance with local regulations.

7.2 When the appliance is no longer required

Fryer STD is labelled with a recycling symbol in accordance with Executive Order 148 of 8 February 2018 (Electronic Waste Executive Order). WEEE2 directive 2012/19/EU

This means that you must dispose of it in accordance with your municipality's regulations, e.g. in a container set up for this purpose at the municipality's recycling centre when the appliance is worn out.



8 EU DECLARATION OF CONFORMITY



EU DoC ID: FKI 014
Verninge, 17. august 2022

EU DECLARATION OF CONFORMITY

We FKI Fast Food Teknik a/s declares under our sole responsibility that the product Fryer Standard with

Type Code.:

SDF-22

are in conformity with the following directive(s), standard(s) or other normative document(s), provided that the products are used in accordance with our instructions.

Directives	Standards
Machine Directive 2006/42/EC	EN 12100:2010 EN 60335-1:2012 + AC:2014 + A11:2014 EN 60335-2-37:2002
Electromagnetic Compatibility Directive 2014/30/EU	EN 55014-1:2006 + A1:2009 + A2:2011 EN 55014-2:1997 + A1:2001 + A2:2008
WEEE Directive 2012/19/EU RoHS Directive 2011/65/EU	
Regulations	Standards
Food Contact Materials 1935/2004 Good Manufacturing Practice 2023/2006	N/A

Date 17/8-2022	Issued by  Søren Poulsen - Managing Director
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FKI Fast Food Teknik a/s only vouches for the correctness of the English version of this declaration. In the event of the declaration being translated into any other language, the translator concerned shall be liable for the correctness of the translation.

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