

THETFORD



USER MANUAL

COOKER

Triplex 70 series

EN

Original User Manual

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1. Introduction

General

This is the user manual for your Thetford cooker and supports the following models: SOH70, SOH71, SOH75, SOH76 and SOH77.

Read the safety instructions and information on use and maintenance of the appliance carefully before continuing. This will enable you to use the appliance safely and efficiently. Retain this manual for future reference.

This document is version SINS2026/0325-V06 of the user manual. Our policy is one of continuous development and improvement. Specifications and illustrations may change subsequent to publication. Please visit www.thetford.com for the most recent version.

For more information about your product, including installation instructions, technical details, troubleshooting, instructional repair videos and spare parts, please visit the service page at www.thetford.com.

Symbols

The following symbols may be used in this manual:



Warning. Risk of serious injury and/or damage.



Caution Risk of moderate injury and/or damage.



Attention. Important information.



Note. Additional information.



Video. Additional instruction video available.

2. Gas leaks



As soon as you smell gas:

- Ensure that all burners are **TURNED OFF**.
- Extinguish all naked lights and **DO NOT** smoke.
- **DO NOT** use electrical switches or any mobile devices (phones etc.).
- Evacuate the space at once, of all occupants.
- Shut off the gas supply at the gas bottle immediately.
- Open all doors and windows.



LPG is heavier than air. Escaping gas accumulates at lower levels. By following the strong, unpleasant smell of gas, you can determine where the leak is located. To investigate where it is exactly, use a special leak detection spray.



NEVER use an open flame to find the leak!

3. Safety



READ THESE INSTRUCTIONS FOR USE CAREFULLY . FAMILIARISE YOURSELF WITH THE APPLIANCE. KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.

General



Risk of serious injury through burning, explosion, clamping, electrocution, suffocation and poisoning or damage to the product.

- Ensure **ALL** users are given instruction on safe use of the appliance and understand the hazards involved.
- **DO NOT** modify this appliance.
- **DO NOT** leave the appliance unattended when in use.
- **DO NOT** use the appliance while the vehicle is moving.
- The appliance must be level when in use.

- Use the appliance for cooking only and not for anything else, for example room heating. This can lead to carbon monoxide poisoning and overheating. The manufacturer cannot be held liable for damage resulting from improper use or incorrect setting of the controls.
- **NEVER** cover slots or holes in the appliance and never cover a shelf with materials, such as aluminium foil. That restricts the airflow and may cause carbon monoxide poisoning.
- The use of this gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure the room has sufficient ventilation when the appliance is in use.

Prolonged intensive use of the appliance may require additional ventilation, for example the increasing of mechanical ventilation where present, additional ventilation to safely remove the products of combustion to outside (external) air whilst also providing room air changes with additional ventilation.

Consult a professional before installation of the additional ventilation.

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements
- Use only parts supplied by the manufacturer.
- This appliance is **NOT** intended to be operated by means of an external timer or separate remote-control system.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Ensure any power cord is kept away from hot surfaces to ensure that it does not get damaged.
- If the glass becomes cracked, switch off and disconnect the appliance from the supplies.
- **DO NOT** change or adjust anything on the appliance, unless the change is authorised by the manufacturer or its representative.
- **DO NOT** block/suffocate ventilation for the appliance.
- The appliance **MUST NOT** be installed behind a decorative door in order to avoid overheating.

Children/People with reduced physical, sensory, or mental capabilities



Risk of serious injury through burning, explosion, clamping, electrocution, suffocation and poisoning or damage to the product.

- This appliance is **NOT** intended for use by persons (including children) with reduced physical, sensory, or mental capabilities and/or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
- Keep children younger than 8 years away from the appliance, except under constant supervision.

- **DO NOT** allow children to play with the appliance.
- **DO NOT** allow children to clean or maintain this equipment unattended.
- **The appliance and accessible parts become HOT, when in use.**
Young children should be kept away!

Gas hob burners and electric hotplates



Risk of serious injury through burning, explosion, clamping, electrocution, suffocation and poisoning or damage to the product.

- Although the appliance is fitted with a Flame Safety/Flame Failure Device (FSD/FFD), **DO** turn off the burner gas supply when not in use.
- **NEVER** extinguish a cooking fire with water. Turn the burner off and cover the flame with a lid or a fire blanket.
- The cooking process **MUST** be supervised. A short term cooking process **MUST** be supervised continuously. Unattended cooking on a hob with fat or oil can be dangerous and may result in fire
- The burners and pan supports are hot during and after use. Allow all parts to cool before touching them, as this can cause serious injury.
- The use of inappropriate hob guards can cause accidents.
- **DANGER** of fire, **DO NOT** store items on the cooking surface of the hob.

Glass lids on hobs



Risk of serious injury through burning, explosion, clamping, electrocution, suffocation and poisoning or damage to the product.

- Although the appliance is fitted with an automatic gas shut-off device when the glass lid is accidentally closed, **DO NOT** close the lid when the burners are alight and **DO** let the burners cool down before closing the glass lid.
- The glass lid may snap shut towards the end of lowering due to the travel-lock action of the hinges. Make sure all fingers are clear of the appliance when closing the lid.



If the glass surface breaks or becomes cracked:

- Shut immediately off all gas burners and any electrical heating element and isolate the appliance from the gas/power supply,
- **DO NOT** touch the appliance,
- **DO NOT** use the appliance.

Grills and ovens



Risk of serious injury through burning, explosion, clamping, electrocution, suffocation and poisoning or damage to the product.



CAUTION, hot surfaces. Refer to manual for grill operation.

Grill door **MUST** be open when grill is in use.



- The food shelves and trays in the appliance are hot during and after use. Allow all parts to cool before touching them, as this can cause serious injury. **ALWAYS** use oven gloves when removing the shelves and trays.
- **DO NOT** store items in the appliance.
- **DO NOT** put heavy objects on the open appliance door.
- In the event that abnormal drift in cooking temperature of the oven is observed, have the thermostat checked by a qualified service engineer.
- Care should be taken **NOT** to overload the oven, allowing adequate spacing to ensure free circulation of heat.
- **The appliance and accessible parts become HOT, when in use.**

Young children should be kept away!

- Ensure that the appliance is switched **OFF** before replacing the oven lamp to avoid the possibility of electric shock.

Safe cooking



Risk of serious injury through burning, explosion, clamping, electrocution, suffocation and poisoning or damage to the product.

- The manufacturer cannot be held liable for damage resulting from improper use or incorrect setting of the controls.
- **DO NOT** allow cooking vessels to overlap the edges of the appliance - use the correct sizes of pans and position them centrally over the burners.
- Ensure that there is at least a **10mm gap** between the pans and the edges of the hob.
- Turn the pans so that the handles **DO NOT** overhang the front of the appliance.
- Ensure that the flame of the gas burner heats the bottom of the pan, not the sides. The pans and trays supplied with this appliance are the maximum sizes.
- **DO NOT** use larger pans on the hob. They may restrict good circulation of heat, which may increase cooking times.
- Turn the control knob back to the 0 (off) position after cooking.

Cleaning and maintenance



Risk of serious injury through burning, explosion, clamping, electrocution, suffocation and poisoning or damage to the product.

- Before cleaning or maintenance work the appliance **MUST** be left to cool and be disconnected from the gas and electrical supplies.
- **DO NOT** allow oil or fat to build up on the appliance. Clean the appliance after each use, with soap and hot water. Towel dry the surface with a soft cloth.
- **DO NOT** use steam cleaners or pressure washers to clean the appliance.
- **DO NOT** use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass/ the glass of hinged lids of the hob (as appropriate), since they can scratch the surface, which may result in shattering of the glass.
- **DO NOT** use abrasive cleaners, metal scouring pads or hard brushes. They could damage the appliance.
- **DO NOT** leave wet cloths, cleaning pads, residues of food or cleaning products or other dirt to dry on the surface. It can cause pitting, marking or even rusting.
- If you clean the burner rings, ensure that the holes are **NOT** clogged.
- Cleaning agents containing bleach should **NOT** be left in contact with stainless steel.
- **ALWAYS** clean in the direction of the brushed finish and **NOT** across the grain.
- **REMOVE** any spillage from the glass lid before opening the lid. (where applicable).

Gas specific safety

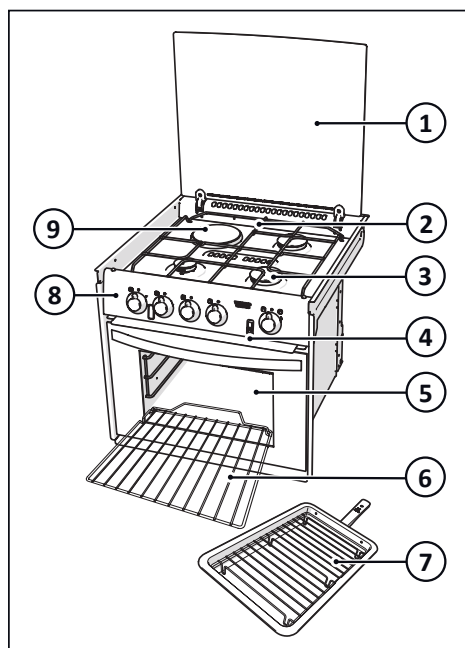


Risk of serious injury through burning, explosion, clamping, electrocution, suffocation and poisoning or damage to the product.

- Ensure that the type of gas and pressure match the specification of the appliance. You can find the specification on the data badge.

4. Overview

SOH70 Series



1. Glass lid
2. Pan supports
3. Gas burners
4. Spark ignition
5. Grill/oven
6. Oven shelf
7. Grill pan, chrome trivet & detachable handle
8. Control panel
9. Electric hotplate (Dual Fuel only)



The types of burners may vary depending on the type of appliance. Refer to *Technical specifications* for further details.

5. Before use



Read the applicable instructions in chapter *Safety* first.

Before using the appliance:

- Ensure that **ALL** packaging materials have been removed.
- Clean the appliance with warm water and household detergent and dry carefully with a soft cloth.
- Ensure the gas and electrical supplies are connected and turned on.
- Ensure that the pan supports are positioned properly.
- **Hob:** Ignite the hob gas burners and let them burn to expel odours and vapours first.
- **Grill:** Ignite the burner and heat the grill for about 20 minutes to eliminate any residual factory lubricants that might impart unpleasant smells to the food being cooked. Smoke may occur during this procedure. Open any windows and turn on mechanical ventilators to help remove the smoke.
- **Oven:** Ignite the burner and heat the oven for about 30 minutes at 200°C to eliminate any residual factory lubricants that might impart unpleasant smells to cooked food. Smoke may occur during this procedure. Open any windows and turn on mechanical ventilators to help remove the smoke.

Dual fuel only:

- Prime the hotplate by switching on the hotplate for a short period, without a pan, to harden and burnoff the coating. Use a medium to high setting for 3 - 5 minutes. Allow adequate ventilation to disperse any smoke that occurs during this process. Allow the hotplate to cool.
- Season the hotplate by heating the hotplate for 30 seconds on a medium setting and then switching off. Pour a minimal amount of unsalted vegetable oil onto a clean dry cloth or paper towel, and apply a thin coat of oil to the hotplate surface. Wipe off any excess oil, then heat the hotplate on a medium setting for 1 minute. Occasional seasoning will help to maintain the hotplate's appearance



Only use LPG (Liquefied Petroleum Gas). The appliance operates on propane or butane. Propane is preferred over butane, because butane provides poor performance at an ambient temperature below 10°C and cannot be used at an ambient temperature below 5°C.

6. Use



Read the applicable instructions in the *Safety* chapter first.

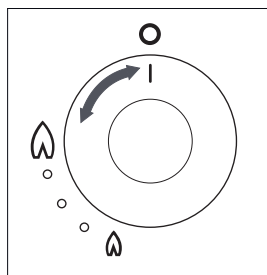
Use of the gas burners

For the exact location of the control knobs, refer to the *Overview* chapter.

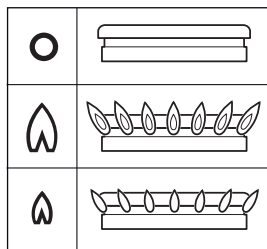
Turning on:



Indications and settings may differ per model.



- Push and turn the control knob.
- Turn the control knob anti-clockwise to the full rate position.
 - For models fitted with standard ignition: Push the ignition button.
 - For non-ignition models: Hold a lit match or gas match to the burners.
- Keep the control knob pressed for about 10-15 seconds and then release it.
- Adjust the height of the flame.



If the burner accidentally extinguishes turn the control knob to the 0 position and wait at least 1 minute before re-igniting the burner.



If the burner has not lit within 15 seconds turn the control knob back to the 0 position and release it. Wait at least 1 minute and repeat the steps above to turn on the appliance.

Turning off:

- Turn the control knob clockwise to the 0 position to turn off the burner.



Always make sure the control knob is in the 0 position when you have finished using the gas burners.



DO NOT shut the glass lid when the burners are lit or still warm.

Use of the electric hotplate (if applicable)



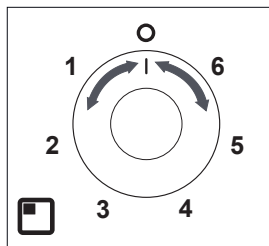
Read the applicable instructions in the *Safety* chapter first.

For the exact location of the control knob, refer to the *Overview* chapter.

Turning on:



Indications and settings may differ per model.



- Rotate the control knob either clockwise or anti-clockwise to the required position (1 – 6).



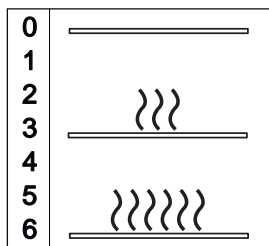
For maximum efficiency, a correctly sized pan with a flat heavy gauge base should be used. The pan size should be the same or slightly larger than the hotplate (up to 1" / 2.5cm oversize).

Turning off:

- Turn the control knob to the 0 position to turn off the hotplate.



Always make sure the control knob is in the off position when you have finished using the hotplate.



DO NOT shut the glass lid when the hotplate is turned on or still warm.

Use of the grill



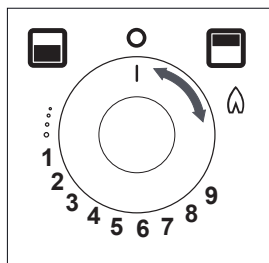
Read the applicable instructions in the *Safety* chapter first.

For the exact location of the control knob, refer to the *Overview* chapter.

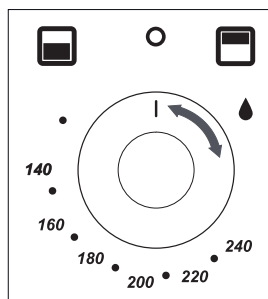
Turning on:



Indications and settings may differ per model.



or



- Open the door and push the control knob.
- Continue pressing the control knob and turn it clockwise to the full rate position.
 - For spark ignition models: Push the ignition button.
 - For non-ignition models: Hold a lit match or gas match to the burner.
- Keep the control knob pressed for about 10-15 seconds and then release it.
- Adjust the required heat setting.
- Place the grill pan in the required position.



The grill door **MUST** remain open when lighting and using the grill.



If the burner accidentally extinguishes turn the control knob to the 0 position and wait at least 1 minute before re-igniting the burner.



If the burner has not lit within 15 seconds turn the control knob back to the 0 position and release it. Wait at least 1 minute and repeat the steps above to turn on the appliance.



Although the grill heats up quickly, it is recommended that a few minutes preheat be allowed.

- It is normal for the flames on this burner to develop yellow tips as the grill heats up.

Turning off:

- Turn the control knob anti-clockwise to the 0 position to turn off the grill.



Always make sure the control knob is in the 0 position when you have finished using the grill.



Usage tips:

- Depending on the food to be cooked, the correct grilling height can be achieved by inverting the pan trivet into either the high or low position.
- The grill pan supplied is multi-functional, for use in grill or oven and the handle design allows removal or insertion whilst the pan is in use. Always remove the handle when the pan is in use.

Use of the oven



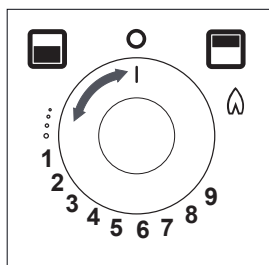
Read the applicable instructions in the *Safety* chapter first.

For the exact location of the control knob, refer to the *Overview* chapter.

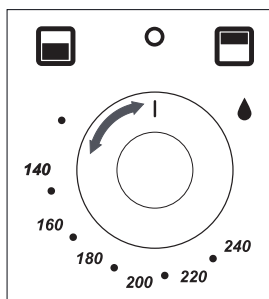
Turning on:



Indications and settings may differ per model.



or



- Open the door and push in the control knob.
- Continue pressing the knob and turn it anti-clockwise to the full rate position.
 - For spark ignition models: Push the ignition button.
 - For non-ignition models: Hold a lit match or gas match to the burner.
- Keep the control knob pressed for about 10-15 seconds and then release it.
- Adjust the required heat setting.
- Place the oven shelf in the required position and close the door.



Ignition **MUST** always be carried out with the oven door open.



If the burner accidentally extinguishes turn the control knob to the 0 position and wait at least 1 minute before re-igniting the burner.



If the burner has not lit within 15 seconds turn the control knob back to the 0 position and release it. Wait at least 1 minute and repeat the steps above to turn on the appliance.



Although the oven heats up quickly, a 10 minute preheat is recommended. The oven should reach full temperature in about 15-20 minutes.

Turning off:

- Turn the control knob clockwise to the 0 position to turn off the burner.



Always make sure the control knob is in the 0 position and the oven door is closed when you have finished using the oven.

Oven shelf:

- The oven shelf allows good circulation at the rear of the oven.
- A raised bar at the rear of the shelf prevents trays or dishes making contact with the back of the oven.
- To remove a shelf, pull it forward until it stops, raise at the front and remove.
- To place a shelf in the oven, lower it at the front and slide it backward until it stops.

Temperature control

The temperature in the oven is controlled by a thermostatic gas tap and is variable over the range 120°C to 240°C.

The table below provides a guide to the approximate temperatures at each of the shelf positions with respect to the gas mark setting. Good use can be made of the temperature variation between the shelf positions, as several dishes requiring different temperatures may be cooked at the same time. In this way maximum benefit can be obtained from the gas used to heat the oven.



Reachable temperature settings may differ per appliance model. The temperature setting on the appliance is leading, and applies to the middle position below.









Care should be taken not to overload the oven, allow adequate spacing to ensure free circulation of heat.



When roasting with aluminium foil ensure the foil does not impair circulation of heat or block any oven flue outlet.

Table 1: Approximate temperature zones

Gas mark	 Low position	 Middle position	 High position	Dish
1/4 - 1/2	90°C	120°C	130°C	Meringues

Gas mark	 Low position	 Middle position	 High position	Dish
1	110°C	130°C	150°C	Stewed fruit
2	120°C	140°C	160°C	Rich fruit cake, rice pudding
3	130°C	150°C	170°C	Baked custard, shortbread fingers
4	140°C	160°C	185°C	Victoria sponge
5	155°C	180°C	200°C	Whisked sponges, ginger nuts
6	170°C	190°C	215°C	Short crust pastry
7	185°C	210°C	230°C	Bread, scones, flaky pastry
8	200°C	220°C	245°C	Puff pastry
9	215°C	240°C	260°C	Quick browning

Recommended pan and tray sizes



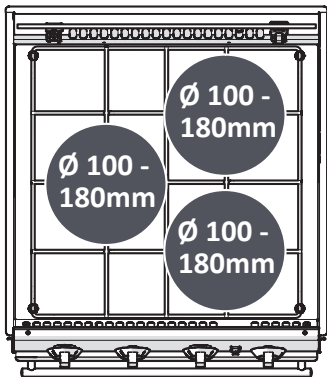
Read the applicable instructions in the *Safety* chapter first.

- The tray supplied with this appliance has the maximum size. **DO NOT** use larger trays. They may restrict good circulation of heat, which may increase cooking times.
- The specified sizes of the pans to be used on this appliance are the maximum sizes. **DO NOT** use larger pans. They may restrict good circulation of heat, which may increase cooking times.

Pan sizes

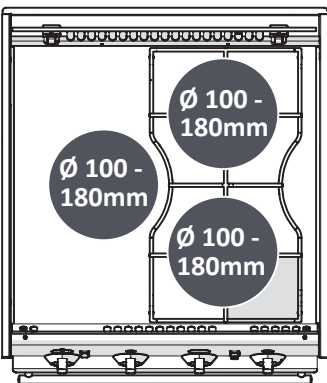
SOH70 and SOH75

All gas



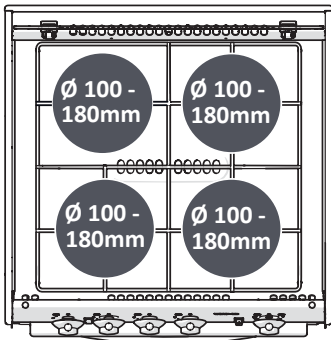
SOH71

Dual Fuel -Gas & Electric Hotplate



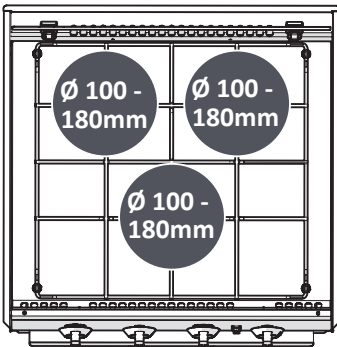
SOH760

All gas



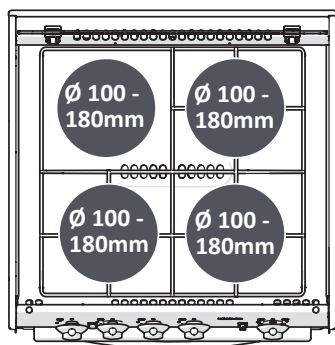
SOH769

All gas



SOH770

Dual Fuel -Gas & Electric Hotplate



7. Cleaning and maintenance



Read the applicable instructions in chapter *Safety* first.



Thetford recommends an annual inspection service by an approved service centre. Between annual servicing, clean the appliance after use.

- Before cleaning or maintenance work the appliance **MUST** be left to cool and be disconnected from the gas and electrical supplies.
- Always remove any spills or contamination immediately after use with soap and hot water. Towel dry the surface with a soft cloth/paper towel.
- Use a non-abrasive multi-purpose cream cleaner and a nylon scourer pad to clean more stubborn dirt or grease.
- Use a proprietary stainless steel/glass cleaner or polish to remove superficial surface scratching.



Mineral content in water (such as iron or lime scale) can affect the appearance of the metal.

- The control knob can be removed for cleaning. The knobs are easy to replace.

Storage



Read the applicable instructions in chapter *Safety* first.









Condensation on electronic components **MUST** be avoided during storage. Store the appliance in dry, well-ventilated conditions.







- Close the gas valve at the gas bottle.




- Disconnect the battery/electrical supply.
- Ensure that the control knobs are in the 0 position.
- Wipe the appliance clean and dry.
- Close any doors and lids.

8. Technical specifications

Table 2: Burner specifications

	SOH70 and SOH75			SOH71		
	Gas input		Injector	Gas input		Injector
						
	kW	g/hr	mm	kW	g/hr	mm
Gas burners	2 x 1.68 1 x 2.27	2 x 121 1 x 163	0.67 0.77	2 x 1.50	2 x 108	0.61
Grill burner	1.60	115	0.65*	1.60	115	0.65*
Oven burner	1.50	108	0.59	1.50	108	0.59
Total	7.23**	521		4.60**	331	
Hotplate burner	-			1 x 800W		
Electrical supply	12V DC			230 - 240V AC 50Hz and 12V DC		

	SOH760			SOH769		
	Gas input		Injector	Gas input		Injector
						
	kW	g/hr	mm	kW	g/hr	mm
Gas burners	3 x 1.50 1 x 1.0	3 x 108 1 x 72	0.61 0.52	2 x 1.50 1 x 2.27	2 x 108 1 x 163	0.61 0.77
Grill burner	1.60	115	0.65*	1.60	115	0.65*
Oven burner	1.50	108	0.59	1.50	108	0.59
Total	7.10**	511		6.87**	495	
Hotplate burner	-			-		
Electrical supply	12V DC			12V DC		

	SOH77		
	Gas input		Injector
			
	kW	g/hr	mm
Gas burners	2 x 1.50 1 x 1.00	2 x 108 1 x 72	0.61 0.52
Grill burner	1.60	115	0.65*
Oven burner	1.50	108	0.59
Total	5.60**	403	
Hotplate burner	1 x 800W		
Electrical supply	230 - 240V AC 50Hz & 12V DC		

(*) On models before 2024, the injector size is 0.62mm

(**) Dual-function tap on grill and oven, only one can be active at the same time.

Table 3: Dimensions and weight

	SOH70 and SOH75			SOH71			SOH76			SOH77		
Dimensions	H	W	D	H	W	D	H	W	D	H	W	D
mm	468	463	500	468	463	500	468	513	500	468	513	500
Appliance weight	21.5kg			23.1kg			23.0kg			24.6kg		
Oven & Grill volume	23L			23L			23L			23L		



This appliance is suitable for use with LPG [Liquefied Petroleum Gas] and should not be used with any other gas.

Table 4: Gas category

Class 3 Appliance		
Gas category & Pressure	CAT I ₃ + (28-30/37)	CAT I ₃ B/P (30)
	BUTANE (G30) 28 – 30mbar	BUTANE (G30) 30mbar
	PROPANE (G31) 37mbar	PROPANE (G31) 30mbar
For installation in	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, PT, SI, TR	AT, BE*, CH, CY, CZ, DE, DK, EE, FI, FR, GB*, GR, HR, HU, IT, LT, NL, NO, PL, RO, SE, SI, SK, TR
Normative references	EN 30-1-1 : 2021 EN 30-2-1 : 2015	

(*) Category applicable only for appliances installed in Touring & Motoring Caravans.



Use only the type of gas and the pressures specified. The specifications for your appliance can be found on the label described in chapter *Service & questions*.

Table 5: Energy Consumption -Electric Hotplates

Thetford appliance model identification	Cooking zones	Type of hob [watt]	Diameter of cooking zone	Energy consumption $EC_{\text{electric hob}}$ Wh/kg*
SOH71 & SOH77	1	800 W solid hotplate	115 mm	193.1

(*) *Energy consumption measurement and calculations in accordance with EN60350-2 2013.*

Energy reduction suggestions

To reduce energy use while cooking:

- Use the correct size of pan - a pan which fits the hotplate will use less energy than one that is too large or too small.
- Use the minimum heat setting to maintain simmering or boiling - additional heat is just wasted.
- Cover pans or kettles with a lid whenever possible - this helps to retain heat.
- **DO NOT** use old, damaged or distorted pans, they will reduce efficiency.
- **DO NOT** preheat the oven too soon, a few minutes prior to cooking is usually enough.
- Use a food thermometer which shows when food has reached the correct temperature and is properly cooked.
- Use stored heat by tuning off the oven or hob a few minutes early, the residual heat will continue to cook the food for a few minutes.
- Make full use of the whole oven space and the energy used. Cook dishes together or in succession whilst the appliance is hot.
- Keep the oven closed while cooking as each time you open the door the oven loses heat and requires more energy to get back up to temperature.
- Defrost frozen food in the fridge overnight as defrosting food in advance typically halves the cooking time.
- Cut food into smaller pieces so it will cook more quickly.
- Whenever possible use the fan assist cooking option that allows you to set the oven at a lower temperature compared to when using the static cooking option.
- Always use the right temperature setting. Higher temperature settings cause higher energy losses.

9. Service & questions



Read the applicable instructions in chapter *Safety* first.



The appliance must have a 12V DC connection for the spark ignition to operate. If the spark ignition doesn't work, the burner can be lit by a lit match.

Troubleshooting

Problem	Possible cause	Solution
Burners do not burn or burn unevenly.	Gas bottle is empty.	Change gas bottle.
	Gas tap is closed.	Open tap.
	Burner caps are not correctly positioned (where applicable).	Allow caps to cool, then re-position them.
	Burners are wet or clogged.	Dry or clean burners.
Spark ignition does not spark.	12V DC battery is discharged.	Charge battery.
	Connections are loose.	Secure connections.
	Ignition points are wet or dirty.	Dry or clean ignition points.
	No 12V DC available.	Use a lit match.
Control knob does not function.	Knob is mounted incorrectly	Install knob correctly

For more troubleshooting check the website www.thetford.com.



If you cannot solve a problem, contact your dealer, an authorised local Service Centre or Thetford Customer Service in your country.

Service

Before any service work is started, the appliance should have been left to cool and be disconnected from both the gas and electrical supplies. After each service the appliance must be checked for gas soundness and electrical safety.



All servicing must be carried out by an approved competent person.

Questions

If you have questions about your product, parts, accessories or authorised services visit www.thetford.com.

If you contact an authorised local Service Centre in your country, provide the details of the model and serial number plus the date of purchase.



Warranty

For our warranty clause, please refer to the conditions mentioned on www.thetford.com.

Declaration of Conformity

Thetford hereby declares that this product is in compliance with the essential requirements and other relevant provisions of the applicable Regulations, Directives and Standards. A copy of the Declaration of Conformity can be found at www.thetford.com.

10. Disposal



Your product has been designed and manufactured with high quality materials and components, which can be recycled and reused. When your product has reached its end of life, dispose of the product according to the local rules. **DO NOT** dispose of the product with the normal household waste. The correct disposal of your old product will help prevent potential negative consequences to the environment and human health.

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