



# **ELECTRIC ROTISSERIE**

## **GRANDES FLAMMES RANGE**

**Ref.: 1675.8ME    1375.8ME    975.8ME**  
**1375.5ME    975.5ME**  
**1375.ME    975.2ME**  
**1375.6MAE**

# **INSTRUCTIONS FOR : INSTALLATION USE MAINTENANCE**



Membre de la Chaîne des Rôtisseurs

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## **1. UNIT OVERVIEW**

### **1.1. GENERAL**

Rotisserie range " Grandes Flammes" functioning with electricity with a power of 230V or 400V three phase + neutral +earth.

Reference	Lenght (mm)	depth (mm)	Height (mm)	weight (kg)	Electrical power (kw)
1675.8ME	1725	570	1645	350	38,5
1375.6MAE	1425	570	1645	345	34,7
1375.8ME	1425	570	1645	300	33,2
1375.5ME	1425	570	1160	190	23,8
1375.2ME	1425	570	800	100	12,9
975.8ME	1025	570	1645	195	21,5
975.5ME	1025	570	1160	140	15,4
975.2ME	1025	570	800	70	8,3

The device is for professional use and should be used by qualified personnel.

Before starting any operation, please see these instructions. Carefully keep available near the rotisserie.

***The upgrading of premises are at users expense.***

Every cooking appliance generates heat and particles of fat.

The unit should be installed in accordance within norm's and regulations in force in a well-ventilated area. With sufficient mechanical extraction and fire prevention. Would recommend that you call upon a qualified company for the work to be done according to the local norm's extraction, gas connection, building work.

***We recommend that you call upon a qualified installer for the connection of the unit to the gas and electrical supplies.***

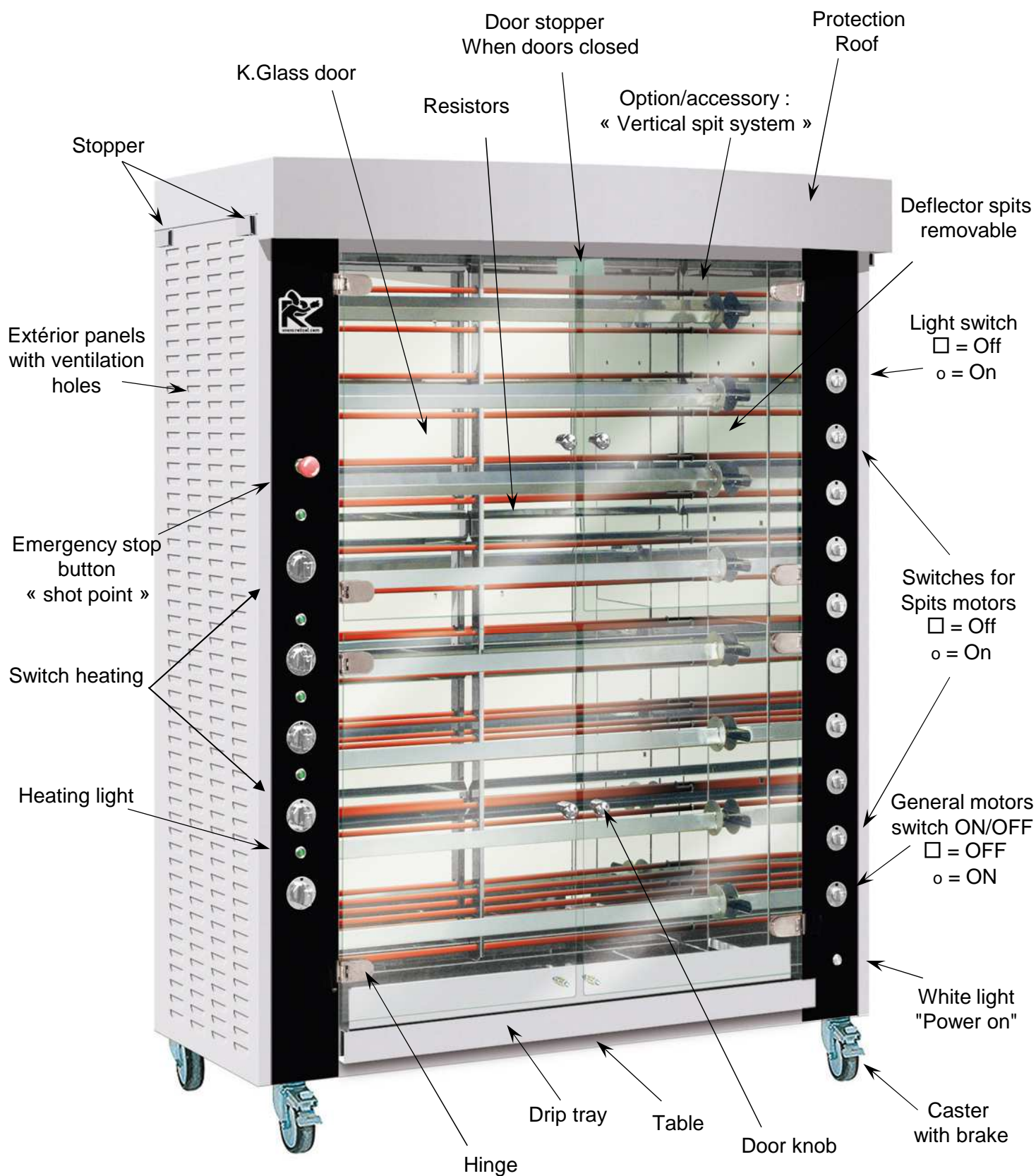
Interventions on the electrical parts must be performed by qualified personnel accordance with the standards.

The company is not liable for damages if:

- improper use of the device
- non-compliance with standards
- incorrect installation
- non compliance with guidance on maintenance
- unauthorized modification
- installation of non-original spare parts
- installation and use of the rotisserie different than those provided by the mnufacturer

The plate is located on the back right in the middle of the amount.

## 1.2. DESCRIPTION OF THE DEVICE



### 1.3. CONCEPTION

- Black enamel + stainless steel for standard version or brass or stainless steel fittings for luxe version.
- 8, 5, 4 or 3 spits can be used in 7 different positions.
- 1 individual motor per spit.
- Deflector spits removable and dishes removable for cleaning .
- Armored resistances
- Electrical safety in emergency stop button " « shot point » .
- KGlass doors(against radiating heat)with blocking at opening and closing.
- Interior lighting by halogen lamps.
- Drip tray with drainage tap.
- Exterior panels with ventilation holes.
- Heat deflector with holes for evacuation of the burned gases and greases.

### 1.4. ACCESSORIES – OPTIONS

- Protective roof.
- Divers spits ( prongless spit, poultry spits, etc... ),spit remover.
- Elevated grill for stocking of meats in the drip tray.
- Stainless steel tray with elevated sides for removing meat from the spits, cooking grill for spare ribs
- Vertical spit system for vertical cooking, accessories for the spit system.
- Adaptation with an alternative / continuous motor.
- visual timer with alarm.

### 1.5. BASES CABINET- OPTIONS

- Base cabinet with inner shelf and pull out work table.
- Heated base cabinet with pull out drawer and removable work table
- Heated base cabinet with pull out drawer and hygrometric control.
- Base with 4 wheels of which 2 with brakes.

## 2. INSTALLATION

Before connecting and Getting Started the rotisserie, make sure that bookings power are made.

This work shall be borne by the client user, who must enforce, by companies approved, close to the location of the rotisserie .

### 2.1. SETTING UP

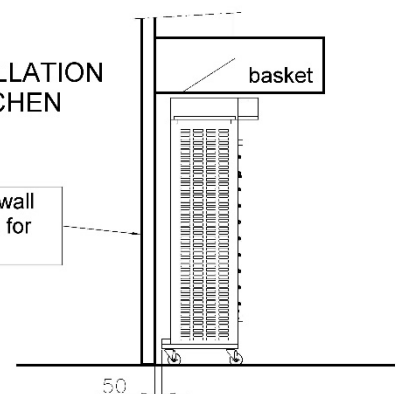
Move the rotisserie by qualified personnel to with a lift of sufficient power by weight.

Unpack the cabinet which is circled, filmed and set on pallets.

Dispose of packaging according to the standards local regulations.

### INDOOR INSTALLATION OR OPEN KITCHEN

Provide fire-resistant wall  
tiled or stainless steel for  
heat insulation



### 2.2. ELECTRICAL CONNECTION

Power supply: 230V or 400V three phase + neutral + earth.

Check that the mains voltage corresponds with electrical characteristics listed on the nameplate.

In any case, connect the earth.

Do not put the power cable in the crossing points.

### **3. STARTING UP - OPERATION**

#### **3.1. RECOMMENDATIONS FOR USE**

- Put water in the tray just to about 1.5 cm. There must always have water in the tray ..
- The rotisserie should be used by qualified personnel.
- In order to avoid greasy projections for the proper functioning of the device, the doors must be closed.
- Turn on your resistances 15 minutes before cooking.
- It is recommended to bring gloves, an apron and a cap when using the rotisserie.
- Skewer your chickens and position the spit inside the rotisserie:
  - first introduce the cylindrical end spit in the support of bearings on the panel inside left of the device, then insert the hex end motor located in the nozzle
  - right side of the rotisserie and finally put the cylindrical end of the spit, into abutment with the shoulder on the landing to the left.

##### *3.1.1. FUNCTIONS OF CONTROLS (see chapter 1.2)*

##### *3.1.2. INSTRUCTIONS FOR USE*

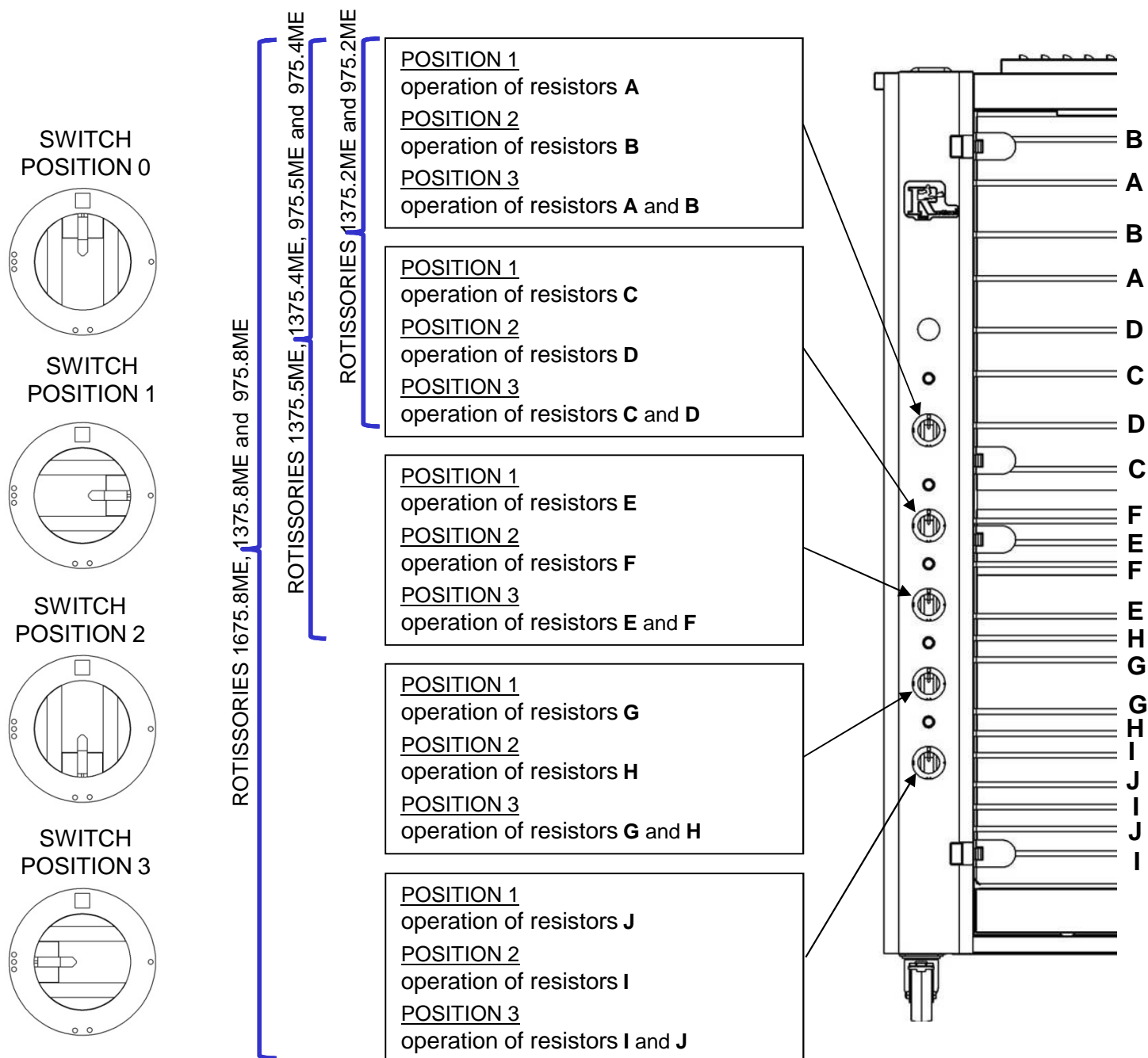
1. *Check that the rotisserie is connected to the electrical supply.*
2. *Check that power indicator is on, white indicator lighted*
4. *Turn the general ON/OFF to position "o" (see preceeding page).*
5. *Turn the lighting on by turning the switch to "o" (see preceeding page).*
6. *Turn on the heating resistances (see 2.1.3. below ).*
7. *To start the spits turning put corresponding switch to "o".*
8. *To stop the turning of the spit turn the corresponding switch to "□".*
9. *Turn of the lighting by turning the switch to "□".*
10. *To turn of the rotation of all spits turn the switch to "□".*

### 3.1.3. OPERATION OF RESISTANCE

ROTISSORIES 1675.8ME, 1375.8ME and 975.8ME (5 switches)

ROTISSORIES 1375.5ME, 1375.4ME, 975.5ME and 975.4ME (3 switches)

ROTISSORIES 1375.2ME and 975.2ME (2 switches)





- Put the two hinges that match the glass to replace in position "open glass".



- Unscrew the two countersunk screws from the front of each hinge with one allen wrench or BTR 4mm hex.
- Remove the front hinges, as well as the remnants of glass with protective gloves, and two joints, front and rear used.
- Put a new gasket on the back of each hinge.
- Mount the new glass, being careful that the sticker on it is positioned towards the inside of the rotisserie.



- Put another new gasket at each hinge.
- Replace the front hinges and tighten screws with countersunk heads.
- Peel off the label of the glass.
- Retrieve the handle with screw joints and then back on the new glass.



## LAMP REPLACEMENT HALOGEN

- Turn off the power
- Loosen the screws holding the hatch on top of the rôtisserie
- Remove the old halogen lamp and put the new without touching with fingers
- Replace the hatch and the screw
- Reconnect the rotisserie







## DISASSEMBLY REASSEMBLY OF DOUBLE-INNER WALLS

- Open the 4 glass doors
- Remove, if necessary, the intermediate tray just and supports retractable correspondent.



- On the one hand raise the double-wall superior way to match the large diameter of the buttonholes with the screw heads located in the recess of the interior panels and then remove it.

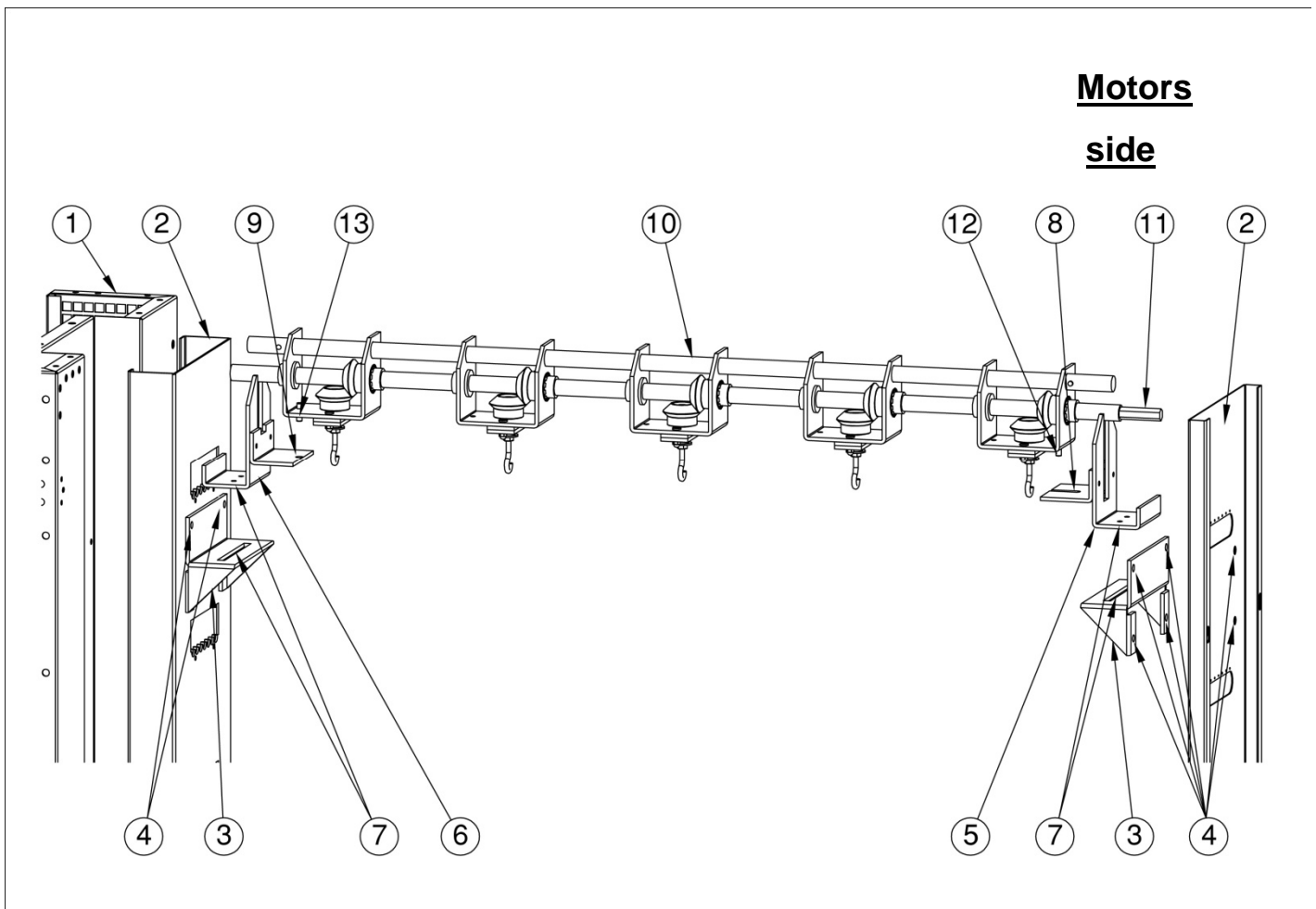




- Proceed in the same way for the double-bottom wall and those located on the other side.  
The two double-fold lower walls are less than  $45^\circ$  at the bottom.
- To reassemble, align the large diameter of the buttonhole with the heads of screws on the inner panel in the recess, then drop off the double-wall so that the screw heads are blocked by the small size of buttonholes.
- Replace if necessary retractable brackets and the tray just intermediate.
- Close the 4 glass doors.
- Replace the power supply.



### 3.5. INSTALLING AND REMOVING THE VERTICAL SPIT SYSTEM



- Remove all the spits.
- Remove the two inner heat deflectors **2** that protect the inner working from heat and grease inside **1**.
- Fix the 2 brackets **3** onto the deflectors **2** with 4 screws, washers and nuts **4**.
- Put back the two deflectors **2**.
- Position and fix the two axels **5** and **6** on the brackets **3** with the two wing nuts **7**, the guide **5** with
- the hook **8** on the right side (motor side) and the guide **6** with the piece **9** hole including  $\varnothing 10$  left side (gas controls side).
- Position the vertical spit system **10** with the two guides **5** and **6** and connect the hexagonal side **11** In the motor axel (motor side) and nipple **12** in the notch **8** of the guide **5**.
- Place the nut **13** in the hole **9** of the guide **6**.
- Regulated the position of the vertical systeme by sliding **5** and **6** along with the brackets **3** after having undone the wing nuts **7**. Tighten the wing nuts.
- To remove the vertical spit system do the above in reverse order.



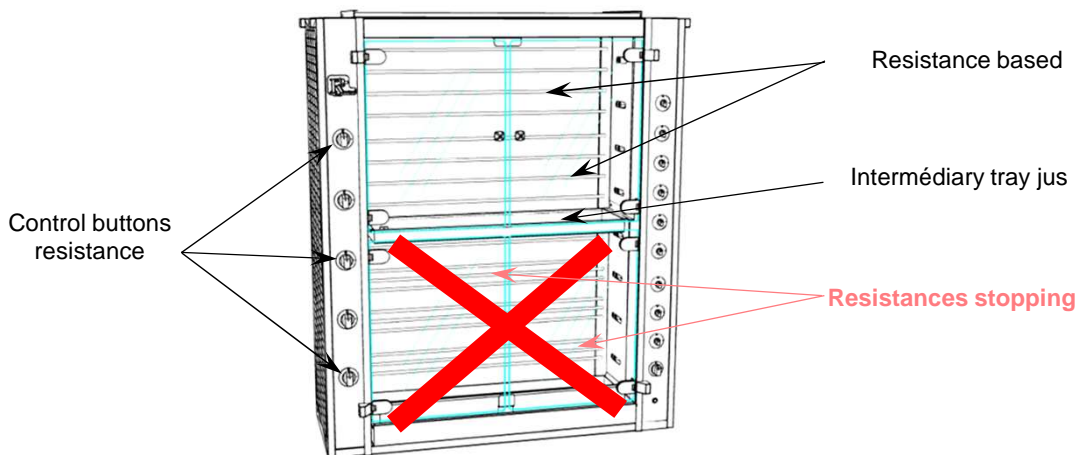
### 3.6. RECOMMANDATIONS

#### 3.6.1. WHAT ONE SHOULD DO

- Always put water in the drip tray, about 1,5 cm.
- Use gloves resistant to heat for spitting and withdrawable.
- Clean the glass, the heat deflector every day with a non abrasive detergent.
- The glass doors are expensive, do not forget to guarantee them (they are not insured).

#### 3.6.2. WHAT ONE SHOULD NOT DO

- **Never use the drip tray with the burner below alight as this will cause the drip tray to overheat and the grease to catch fire. Always place it below lit burner.**



- Never let the drip tray overflow, empty it regularly. the grease could catch fire.
- Never touch the HALOGEN lamps with your bare hands.

### 3.7. COOKING TIPS

- Cooking time will vary depending on the size of your poultry, between 45 to 60 minutes.
- After cooking you can keep the products turning on the spit by turning off the resistors.
- you can adjust the depth of spits using the spit movers, to put the spit closer or further away from resistors. You can even do it when Kglass doors are closed..

### 4. CLEANING-UPKEEP

#### 4.1. DAYLY

- It is very important that your rotisserie is clean after each use. You can soak the spits and drip tray in order to ease cleaning.
- The glasses should be cleaned with a non scratch sponge(MEGACLEAN SPITS).

#### 4.2. EVERY 4 MONTHS

- With the use of paint brush MEGACLEAN SPITS on the motor drive, on the motor side of the unit, Switch motors on for 15 minutes and then rinse with water.

**FOR BEST RESULTS WE SUGGEST THAT YOU HAVE A QUALIFIED TECHNICIAN CHECK THE UNIT.**

#### 4.3. EVERY 6 MONTHS

- Check and control the cleanliness of the whole.

## **5. CHECKING OF THE GOODS**

**The product travels at the risk of the buyer.** He should check the good condition.

**On receiving the goods**, one should proceed as follows:

- **Check in the presence of the carrier**, and quantity of the goods. If there are any abnormalities call your insurance company to make a claim or make a claim directly with the transport company.
- If the carrier does not remain present for this control, focus on the delivery order
- "REFUSAL TO ATTEND THE CARRIER UNPACKING" and prevent those responsible for the shipping company.
- Reservations must be confirmed to the carrier within three days, by registered letter with return receipt requested, with copies to Rotisol.
- Failure to follow this procedure relieves the carrier's liability and the expense of the recipient Rotisol.

## **6. GARANTEE**

**Rotisol guarantee for a period of 12 months from the invoice date** to the specification by Rotisol manufacturing.

In case of manufacturing defect, the procedure for exchange or repair of products recognized as defective.

The exchange of parts under warranty requires the buyer to provide a copy of the original invoice of the goods. The cost and risks of transportation, the cost of dismantling, reassembling, spare parts and repair costs on site (staff, accommodation and equipment) are the responsibility of the buyer.

The warranty does not cover defects that come from the non-compliance of the installation, the product (improper installation, connection error, overvoltage, lightening, ect...), and incorrectly used modification or intervention by the purchaser or a third party.

Are excluded from the benefit of the guarantee the following items: mirrors, glass, quartz halogen lamps, granite, light bulbs, gaskets. We advise our clients to take out insurance « broken windows ».

**To obtain warranty, all defective parts must be returned to 8 days.** The parts under warranty are sent out at costs to the customer and are reimbursed upon receipt of defective parts, after inspection in our workshops.

Products replaced under warranty are guaranteed themselves for the remaining term to run under the original warranty.

**Past 12 month warranty, all new parts replaced or shipped**, pay the postage or labor force and displacement and **will be guaranteed three months from the date of invoice.**

In case of dispute the customer will be required to provide the original invoice, the absence of this document will void the warranty.

Any technical assistance from Rotisol will be bill to the customer.

## **7. ELECTRICAL DIAGRAMS**

### **8. PARTS**

#### **8.1. EXPLODED VIEW ROTISSERIE 1675.8ME**

#### **8.2. ROTISSERIE PARTS LIST 1675.8ME**



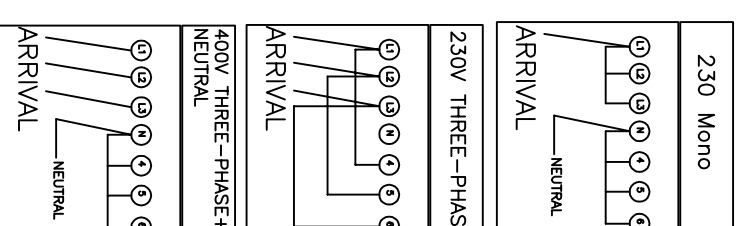
## COOKING TIME

PRODUCTS	Cooking time	Temperature In °C
CHICKEN 1.3 KG 1.5 KG	1H	220°
Sparerib's 250 G cooked	30mm	220°
Mice lamb cooked	30mm	220°
knuckle's 600 G cooked	45mm	220°
Jarreton cooked	45mm	220°
Roast pork cooked	45mm	220°
Cooked pork	45mm	220°
Spareribs cooked	45mm	220°
Brisket cooked	1H	220°
Boiled knuckle	45mm	220°
Ham cooked on a spit	45mm	220°
Preheating	15mm	220°

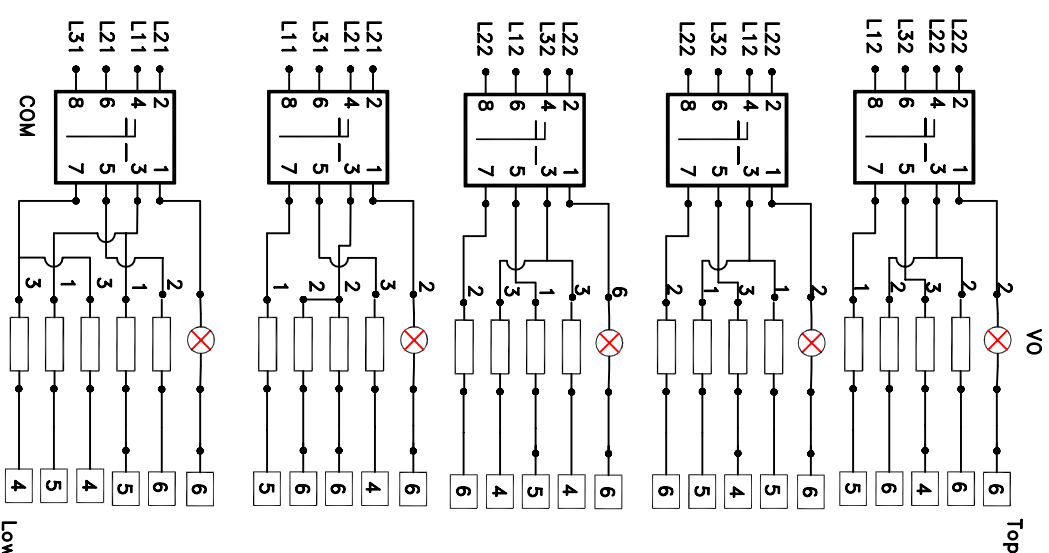
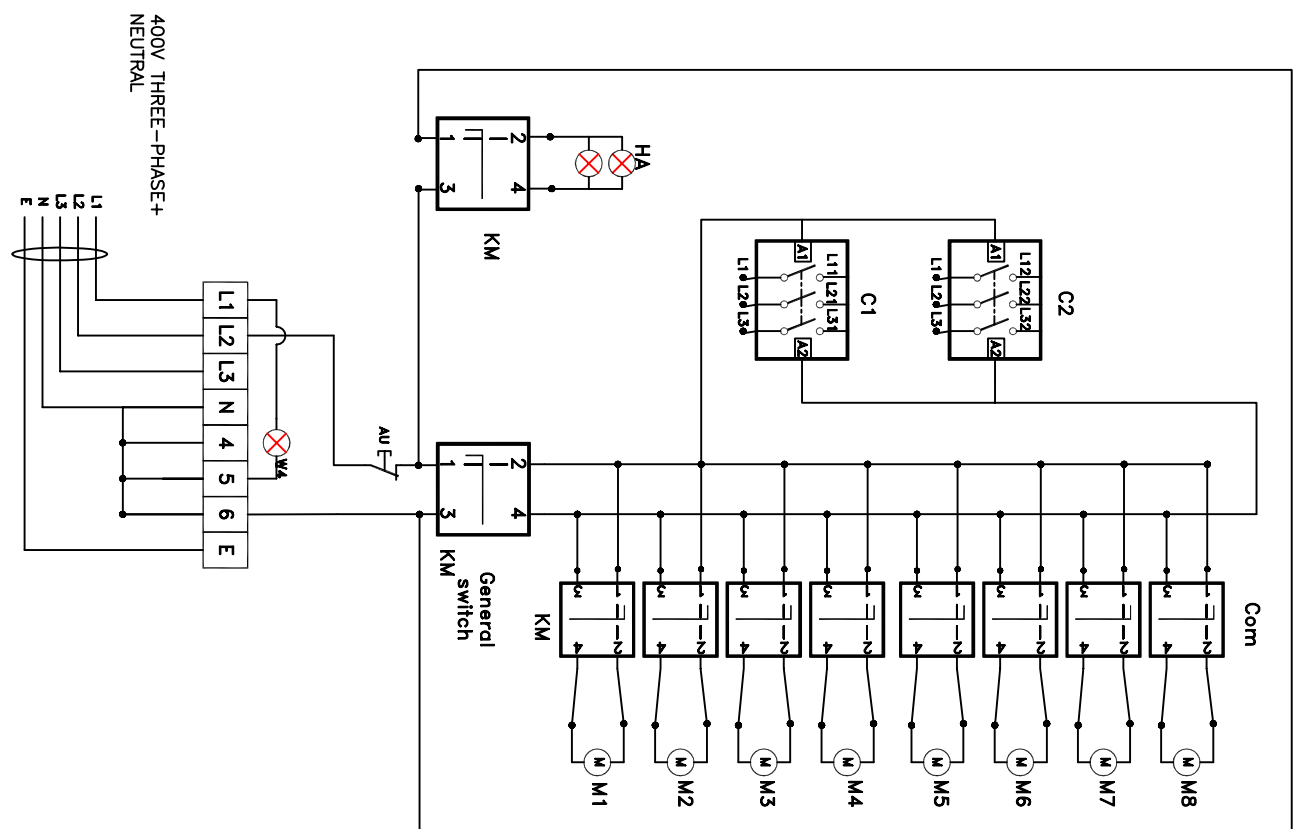
# Electrical diagram of the Rotisserie "GRANDE FLAMME" range Ref.: 1675.8ME Electrical 1375.8ME Electrical 975.8ME Electrical



## Switching phases



	975.8	1375.8	1675.8
HA –Halogen Ref: LA150119 or Ref: LA78NM	1x150W	2x150W	2x150W
R – Resistors	21x1000W RESI 975	21x1550W RESI 33	21x1750W RESI 21Q
Power :	21,5kW	33,2kW	37,25kW

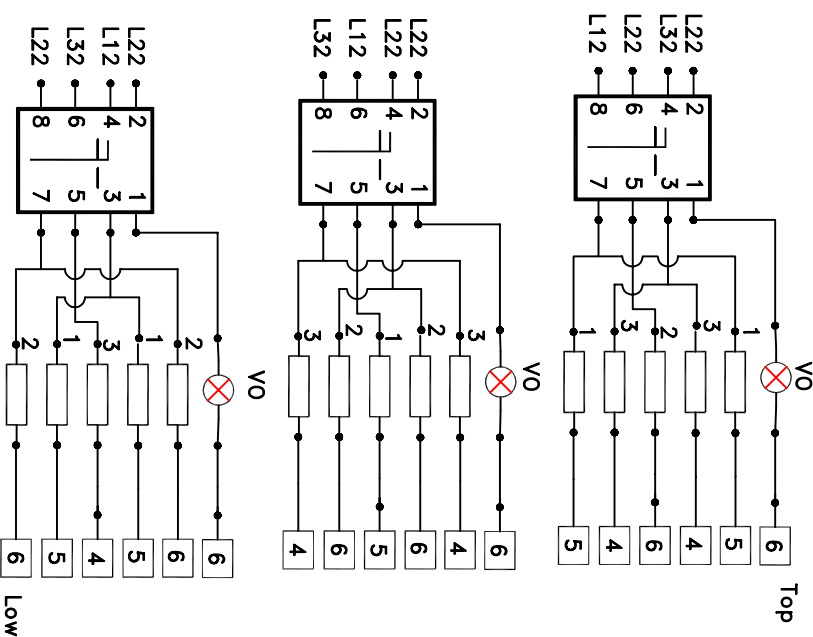
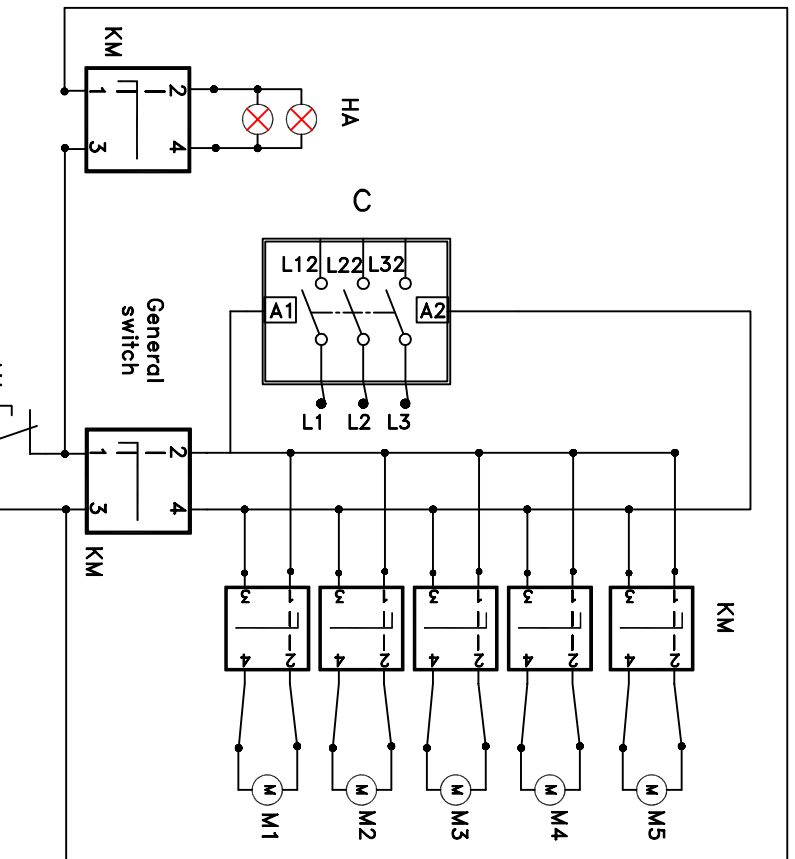


- COM – 5 Switches power 4 positions (Ref: CH10-4F-A034)
- C – 2 Switches Ref.: CONGMS
- M – 8 Motors MOTSTANDARD
- AU – 1 emergency stop Ref.: TETAR
- VO – Heat indicator
- KM – 10 switches 2 positions for the main power supply, motors and lighting

# Electrical diagram of the Rotisserie "GRANDE FLAMME" range Ref.: 1375.5ME Electrical 975.5ME Electrical



## Switching phases



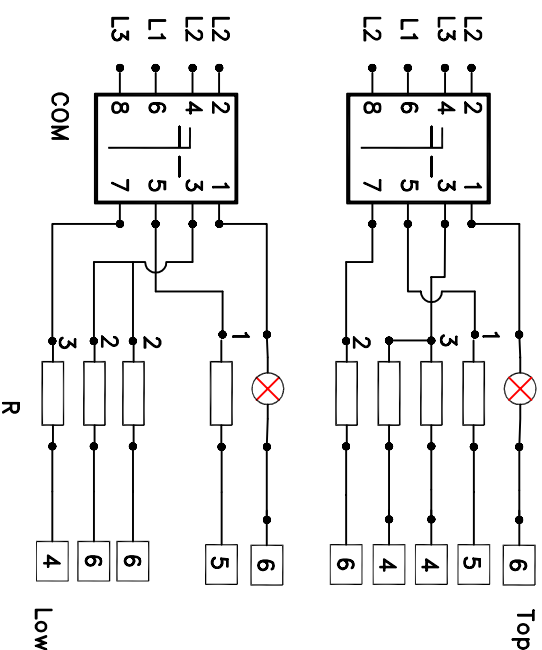
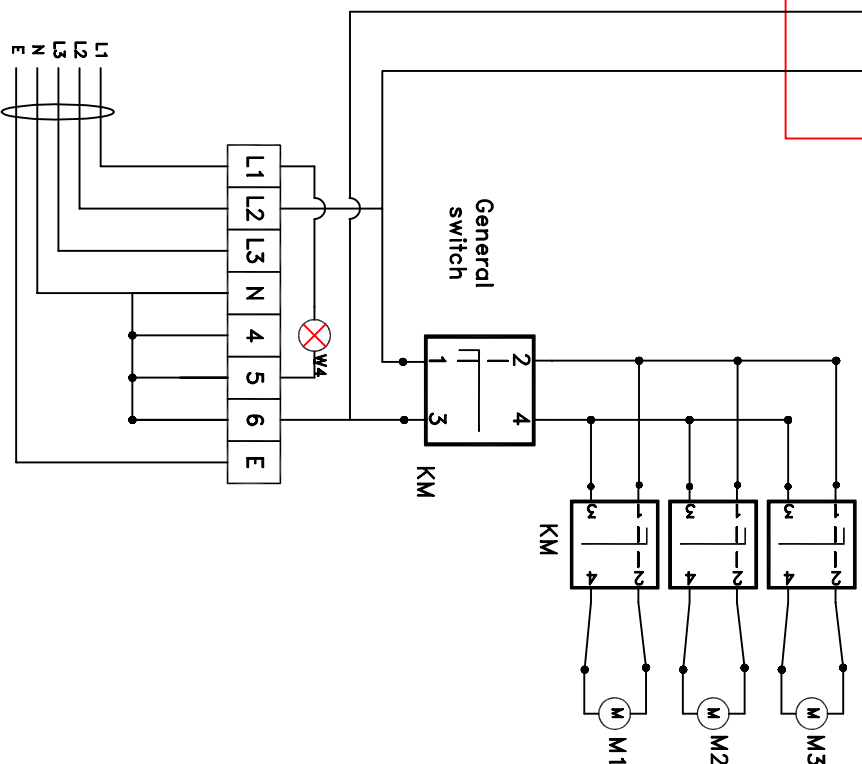
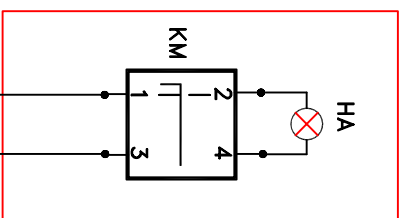
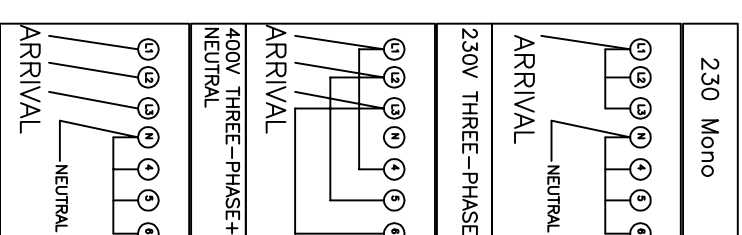
HA - Halogen Ref: LA150119 or Ref: LA78NM	975.5	1375.5
R - Resistors	15x1500W RESI 975	15x1550W RESI 33
Power :	15,3kW	23,6kW

COM - 3 Switches power 4 positions  
M - 5 Motors MOTISTANDARD  
C - 1 Switches Ref.: CONGMS  
AU - 1 emergency stop Ref.: TETAR  
VO - Heat indicator  
KM - 7 switches 2 positions for  
the main power supply, motors and lighting

# Electrical diagram of the Rotisserie "GRANDE FLAMME" range Ref.: 1375.2ME Electrical 975.2ME Electrical

N° SE1375GF2E

## Switching phases



HA -Halogen  
Ref: LA150119  
or Ref: LA78NM

R - Resistors

Power :

COM - 2 Switches power 4 positions

M - 3 Motors MOTSTANDARD

VO - heat indicator

KM - 5 switches 2 positions for

the main power supply, motors and lighting

975.2 1375.2

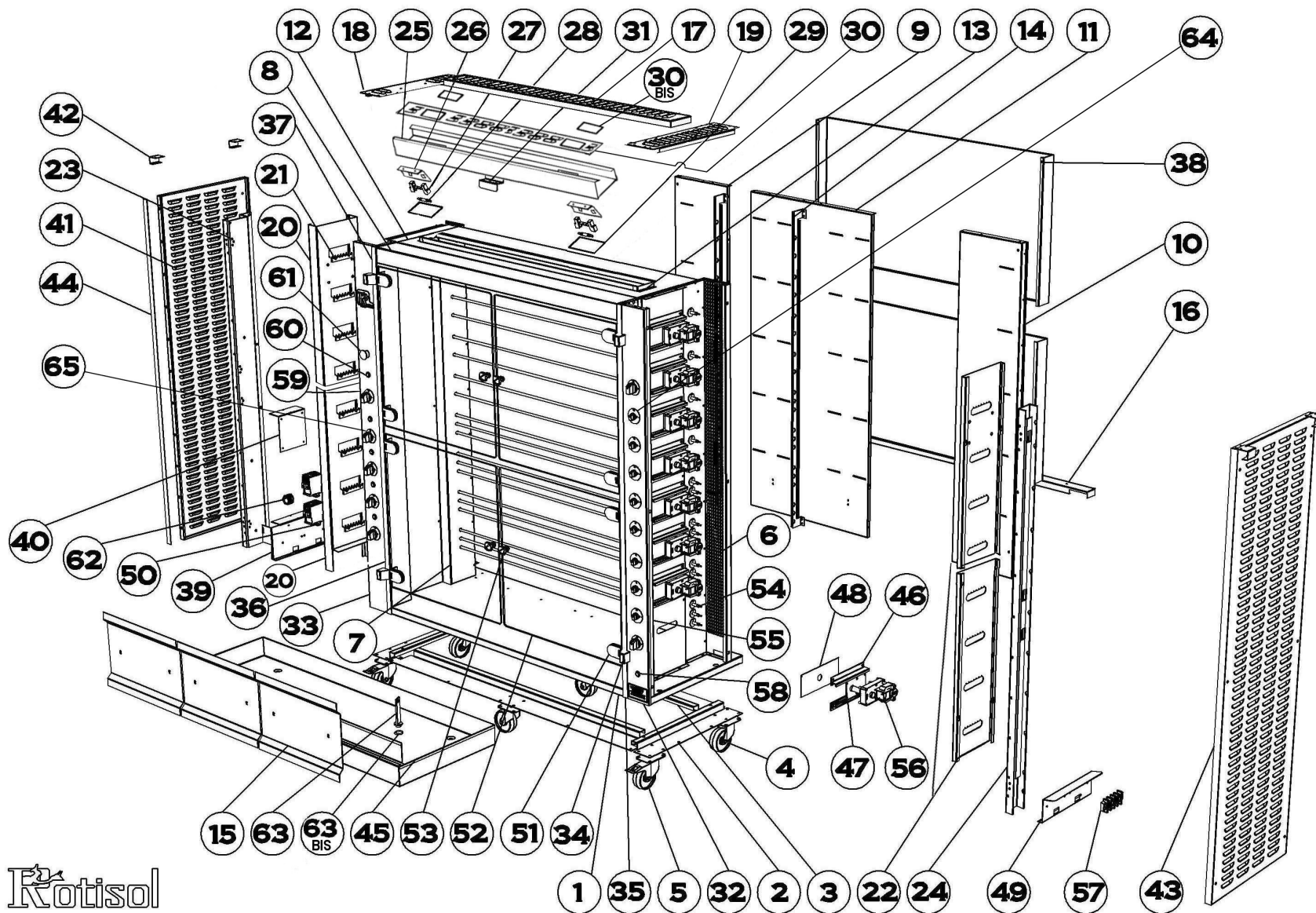
1x150W 2x150W

8x1000W 8x1550W

RESI 975 RESI 33

8,3kW 13kW

# 975-1375-1675 EIGHT ELECTRIC SPIT





# ROTISSERIE PARTS LIST GF1675.8E

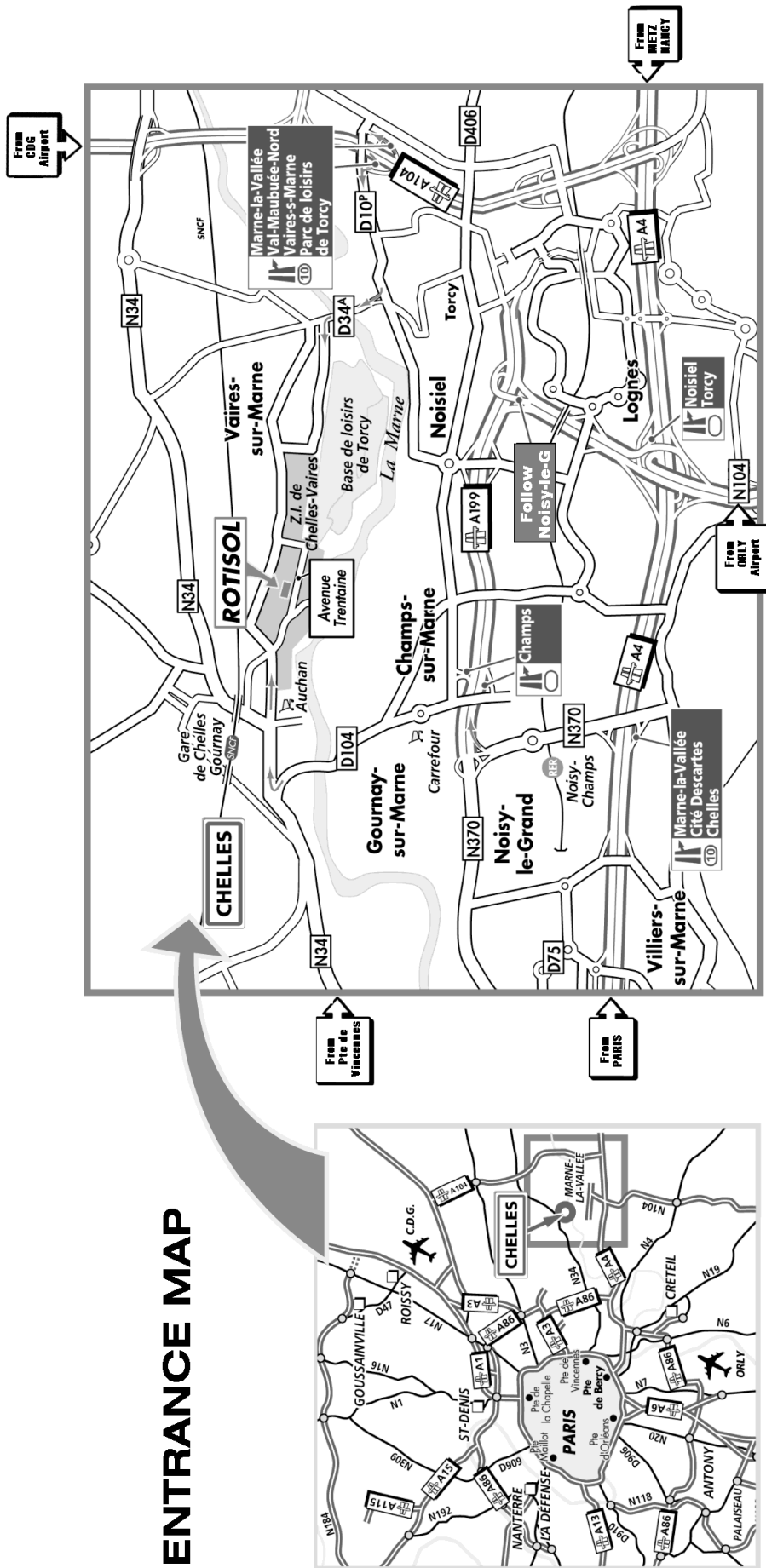
REP	DESIGNATION	QTE	MAT	REFERENCE	MODELE
1	TABLE	1	I,B	16758E0101	1675 ELECTRICAL
2	SUPPORT CASTERS	2	I,B	13758E6001	ALL MODELES GF
3	SUPPORT CENTRE CASTERS	2	I,B	167580201	1675 ELECTRICAL
4	CASTER	4	M	ROU100-1	ALL MODELES GF
5	CASTER	2	M	ROUF-1	ALL MODELES GF
6	RIGHT AMOUNT OF	1	I,B	13758E0201	GF MODELS ALL EIGHT SPITS
7	AMOUNT LEFT	1	I,B	13758E0301	GF MODELS ALL EIGHT SPITS
8	HEADBAND	1	I,B	GF81601	1675 ELECTRICAL
9	BOTTOM LEFT	1	I,B	13758E53	GF MODELS ALL EIGHT SPITS
10	BOTTOM RIGHT	1	I,B	13758E54	GF MODELS ALL EIGHT SPITS
11	BOTTOM CENTER	1	I,B	16758E0301	1675 ELECTRICAL
12	CAP	1	I,B	16758E0401	1675 ELECTRICAL
13	ADDITIONAL HAT	2	I,B	13758E58	ALL MODELES GF ELECTRICAL
14	SUPPORT RESISTORS	2	I,B	13758E5601	GF MODELS ALL EIGHT SPITS
15	PARABLE	15	I,B	16758E0501	1675 ELECTRICAL
16	WIRING GUIDE TOP TABLES	1	I,B	16758E0601	1675 ELECTRICAL
17	TOP HAT	1	I,B	16758E0701	1675 ELECTRICAL
18	ABOVE AMOUNT LEFT	1	I,B	13758G39	ALL MODELES GF
19	ABOVE RIGHT AMOUNT OF	1	I,B	13758G40	ALL MODELES GF
20	SUPPORT PIN	1	I,B	13758G05	GF MODELS ALL EIGHT SPITS
21	GUIDE PIN	8	L	13758G13	ALL MODELES GF
22	MOTORS COVER	1	I,B	13758G04	GF MODELS ALL EIGHT SPITS
23	BRACE HINGED LEFT	1	GA	13758G06	GF MODELS ALL EIGHT SPITS
24	BRACE RIGHT HINGES	1	GA	13758G07	GF MODELS ALL EIGHT SPITS
25	PARABLE	1	I,B	16758G09B	1675
26	SUPPORT OF SUPPORT HALOGEN	2	I,B	13758G10	3 1/8 inch or 4 3/4 inch ( Qty= 1 for 975 MODELS )
27	HALOGEN LAMP SUPPORT	2	M	SUPR7S78 or SUPR7S	3 1/8 inch or 4 3/4 inch ( Qty= 1 for 975 MODELS )
28	HALOGEN LAMP	2	M	LA78NM or LA150119	3 1/8 inch or 4 3/4 inch ( Qty= 1 for 975 MODELS )
29	SILICATE GLASS PLATE	2	M	PLAVERRE	ALL MODELES GF
30	TOP OF PARABLE	2	I,B	GFG81601B	1675
30bis	ACCES HATCH	2	I,B	13758G11B	ALL MODELES GF
31	BUTTE HIGH ICE	1	I,B	16758E0901	1675 ELECTRICAL
32	ELECTRICAL PANEL	1	SF	13758G14	GF MODELS ALL EIGHT SPITS
33	ELECTRICAL PANEL LEFT	1	SF	13758G15	GF MODELS ALL EIGHT SPITS
34	DOOR STOP	4	L	APL54103	ALL MODELES GF
35	DECOR BRASS	2	L	LA18B1	ALL MODELES GF
36	DECOR BRASS	2	L	LA18B2	GF MODELS ALL EIGHT SPITS
37	DECOR BRASS	2	L	LA18B3	GF MODELS ALL EIGHT SPITS
38	DOUBLE BOTTOM	2	I,B	16758E1101	1675 ELECTRICAL
39	SWITCH TERMINALS AND SUPPORT	1	I,B	13758E51	ALL MODELES GF ELECTRICAL
40	SUPPORT POSTS UP	1	I,B	13758E48	ALL MODELES GF ELECTRICAL
41	LEFT OUTER PANEL	1	I,B	13758G16	GF MODELS ALL EIGHT SPITS
42	SIDE THRUST	4	I,B	GFG52110	ALL MODELES GF
43	EXTERIOR PANEL RIGHT	1	I,B	13758G17	GF MODELS ALL EIGHT SPITS
44	DECOR BRASS	2	L	LA18B4	GF MODELS ALL EIGHT SPITS
45	GREASE TRAY	1	I,B	PLAT16ET	1675 ELECTRICAL
46	TRACK ASSEMBLY	16	I,B	PERER308	ALL MODELES GF
47	MOTOR CARRIER	8	I,B	SUPPORT MOTEUR2	ALL MODELES GF
48	MOTOR PROTECTION	8	I,B	PROTECTION MOTEUR	ALL MODELES GF
49	SUPPORT TERMINAL TYPE 904	1	I,B	13758E630101	ALL MODELES GF
50	SWITCH henchman (CONGMS)	2	I,B	14ME624	ALL MODELES GF
51	HINGE	8	M	CHAGF	ALL MODELES GF
52	GLASS	4	M	GL216B	GF 1675 EIGHT SPITS
53	BUTTON OF GLASS	4	M	BOUGL5318	ALL MODELES GF
54	RESISTORS	20	M	RES21Q	1675 ELECTRICAL
55	SWITCH	10	L	COMROT	ALL MODELES GF
56	MOTOR (FOR EXA 14)	8	M	MOTSTANFARD	1675 GF
57	TERMINAL	3	M	BORNE904	ALL MODELES GF
58	LIGHT	1	M	VOYRCUL	ALL MODELES GF
59	SWITCH	4	L	COMPR17	1675 ELECTRICAL
60	LIGHT	5	M	VOYRVUL	1675 ELECTRICAL
61	BLOW OFF BUTTON MUSHROOM	1	M	BOUTARS	1675 ELECTRICAL
62	CABLE GLAND	1		PRETH3303M or PRESZH29	MODELS 5 SPITS or 8 SPITS
63	DRAIN PLUG	1		BV5000	ALL MODELES GF
63 bis	NITRILE SEAL D= 20x04	1		JOOR204	ALL MODELES GF
64	BUTTON OPERATION	10		BOUCOM5214 or BOUCOM5214C	ALL MODELES GF
65	BUTTONSWITCH - RESISTOR-	5		BOUCOM5544 or BOUCOM5544C	ALL MODELES GF ELECTRICAL

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From Paris : join Porte de Bercy (Bercy gate), then motorway A4, direction Marne-la-Vallée / Metz / Nancy. Take the exit n° 10 Marne-la-Vallée / Chelles. Follow the N370 then on motorway A199, direction Champs-sur-Marne / Chelles. Take the first exit Champs (and follow the map).

Or : from Porte de Vincennes (Vincennes gate), follow the N34, direction Chelles (and follow the map).

Or : from Paris, take motorway A4 direction Marne-la-Vallée / Metz / Nancy, then follow la Francilienne A104 direction Marne-la-Vallée / Aéroport CDG / Lille. Take exit n° 10 Marne-la-Vallée / Val Maubuée Nord / Vaires-sur-Marne / Parc de Loisirs Torcy (and follow the map).

From Only Airport : join the N7, direction Créteil to take motorway A86 direction Marne-la-Vallée. Then take motorway A4 direction Metz / Nancy and follow A104 La Francilienne, direction Marne-la-Vallée / Aéroport CDG / Lille. Take the exit n° 10 Marne-la-Vallée / Val Maubuée Nord / Vaires-sur-Marne / Parc de Loisirs Torcy (and follow the map).

From Charles-de-Gaulle (CDG) Airport : join motorway A1, direction Paris, then follow A104 la Francilienne, direction Marne-la-Vallée. Take exit n° 10 Marne-la-Vallée / Val Maubuée Nord / Vaires-sur-Marne / Parc de Loisirs Torcy (and follow the map).

From Metz / Nancy : join motorway A31 direction Paris, then follow A104 la Francilienne, direction Marne-la-Vallée / Val de Lagny / Lagny-sur-Marne. Take the exit n° 10 Marne-la-Vallée / Val Maubuée Nord / Vaires-sur-Marne / Parc de Loisirs Torcy (and follow the map).

From Paris by train : Gare de l'Est station, direction Meaux. Exist at Gare de Chelles / Gournay station (30 minutes).

Depuis Paris by RER : Hausmann / Saint-Lazare station, take RER E4 (EOLE), direction Chelles / Gournay. Exist at Chelles / Gournay RER station (20 minutes).