



## **ELECTRICAL ROTISSERIES**

### **« SPECIAL MARCHÉ » RANGE**

Ref.: FF1655-8E    FF1655-6E  
FF1425-8E    FF1425-6AE    FF1425-6E  
          FF1425-4AE    FF1425-4E  
FF1175-8E    FF1175-6AE    FF1175-6E  
          FF1175-4AE    FF1175-4E

## **INSTRUCTIONS FOR: INSTALLATION USE MAINTENANCE**

## 1. UNIT OVERVIEW

### 1.1. GENERAL

Rotisserie range« Spécial Marché" functioning with electricity with a power of 230V or 400V three phase +earth. 60Hz

Reference	Lenght (inch)	depth (inch)	Height (inch)	weight (Lb)	Electrical power (kw)
FF1655-8E	65 1/4	26 3/8	65 5/8	662	41,71
FF1655-6E	65 1/4	21 1/4	50 5/8	518	37,77
FF1425-8E	56 1/8	26 3/8	65 5/8	496	33,01
FF1425-6AE	56 1/8	26 3/8	65 5/8	463	33,03
FF1425-6E	56 1/8	21 1/4	50 5/8	375	29,87
FF1425-4AE	56 1/8	23 5/8	50 5/8	375	29,87
FF1425-4E	56 1/8	21 1/4	36 5/8	287	20,53
FF1175-8E	46 1/4	23 5/8	65 5/8	397	25,46
FF1175-6AE	46 1/4	23 5/8	65 5/8	375	21,48
FF1175-6E	46 1/4	21 1/4	50 5/8	298	19,42
FF1175-4AE	46 1/4	23 5/8	50 5/8	276	19,42
FF1175-4E	46 1/4	21 1/4	36 5/8	199	13,38

The unit is for professional use and must be used by a professional person.

Before starting any operation, please see these instructions. The carefully kept available near the rotisserie

While cooking appliance generates heat and particles of fat.

It is advisable to provide for their installation in premises protected anti-fire and ventilated mechanically accordance with safety regulations and health standards relating to trades mouths (please check with specialized companies and agreed on the benefits of work to be done according to safety standards: ventilation (extraction), plumbing (water, gas protection, fire, etc. ...), electricity, building (anti-slip tiles, firewall, etc. ...).

***We advise you to hire a qualified dealer for connection and start of the roasting pan as long as reservations are electric and gas conducted by certified companies, authorized by you, and hold near the location of the cooking appliance.***

Interventions on electrical parts must be performed by qualified personnel in the compliance with regulations in force

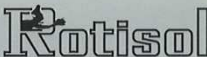
The company is not liable for damages in case of:

- incorrect use of the device
- non-compliance with regulations in force
- proper installation
- non-compliance with the details regarding the maintenance
- Any unauthorized changes
- installation of spare parts unoriginal
- installing and using the rotisserie different than those provided by the manufacturer

## 1.2. LOCATION OF THE PLATE

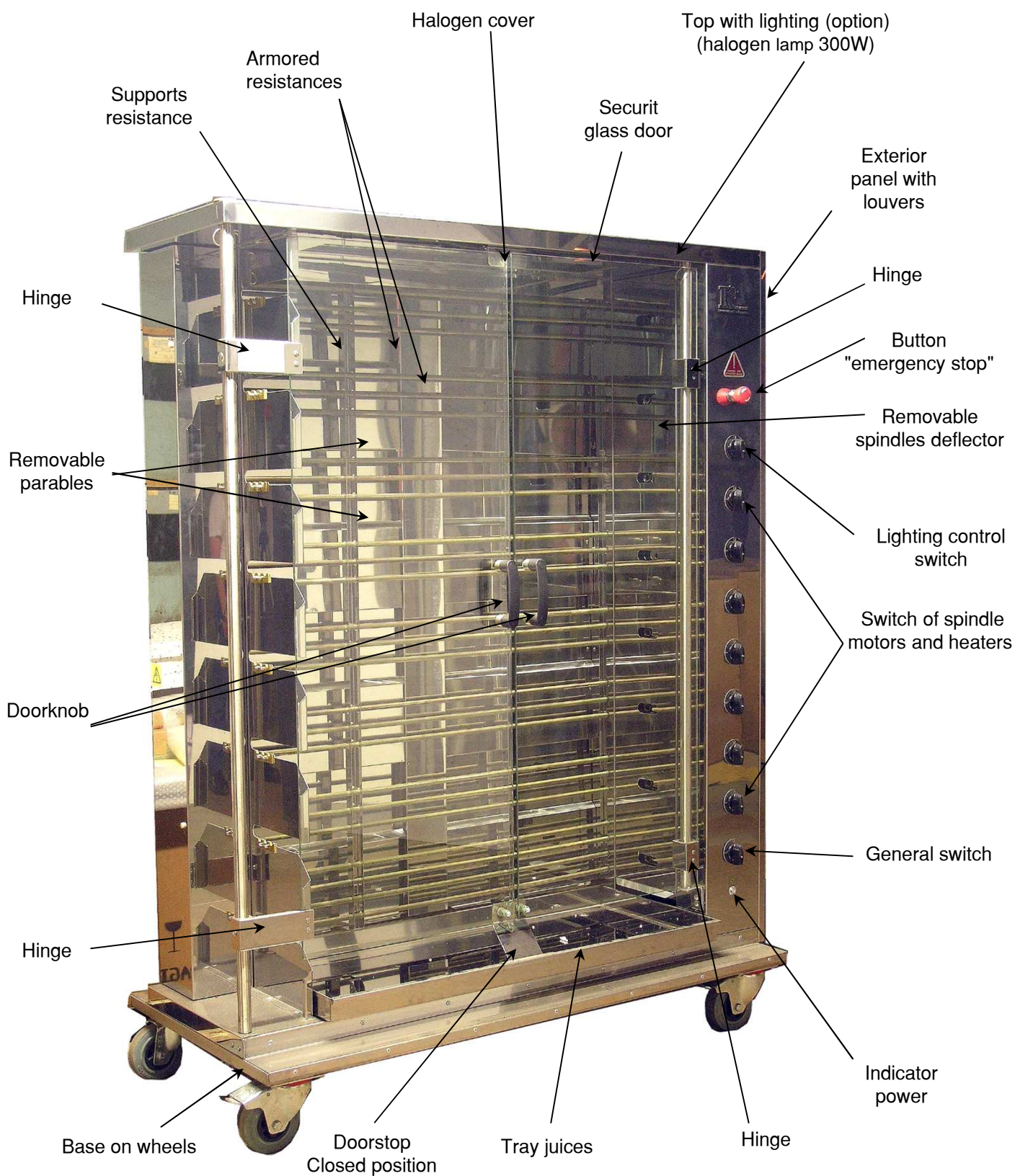
The plate is located on back at the bottom left of the post.



Model	<input type="text"/>	 Z.I. de la Trentaine 77507 Chelles - France	
Number	<input type="text"/>		
Manufacturing date	<input type="text"/>		
Supply Voltage	<input type="text"/> V	Hz <input type="text"/>	Ph <input type="text"/>
Power	<input type="text"/> Kw	Current Ph1	<input type="text"/> A
		Current Ph2	<input type="text"/> A
		Current Ph3	<input type="text"/> A

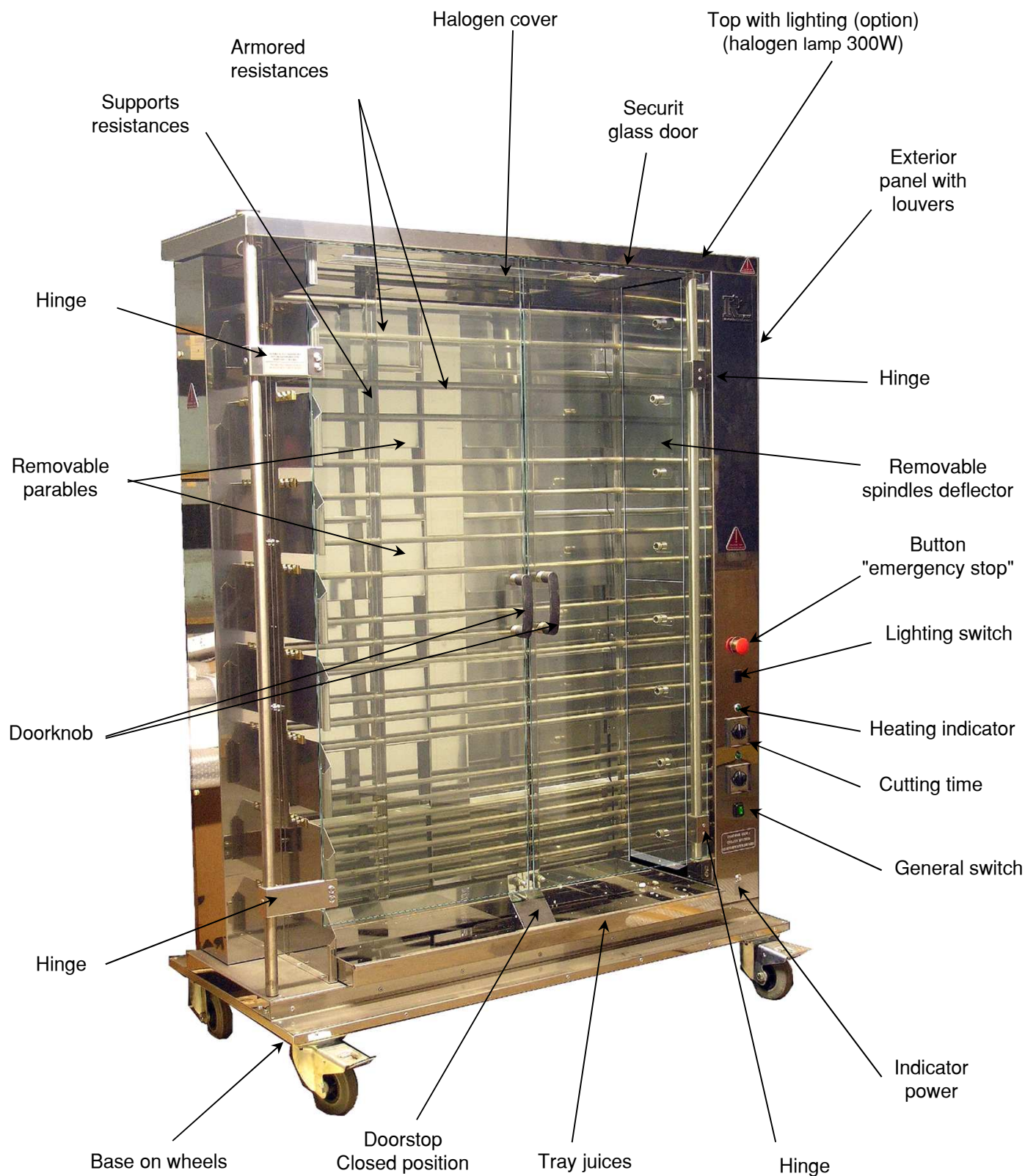
### 1.3. DESCRIPTION OF THE UNIT

#### 1.3.1 MODELS WITH HEATED AREA BY SPINDLE





### 1.3.2 MODELS WITH 2 ZONES HEAT



## 1.4. DESIGN

- Stainless steel construction..
- 1 individual motor for each spit, equipped with a continuous drive system and alternative for FF1425-6AE, FF1425-4AE, FF1175-6SAE and FF1175-4AE:  
rotation "**continue**" Traditional cooking whole chickens,  
rotation "**alternative**" for cooking started in poultry called "**fifth wheel**" (stop spit for 20 seconds in an upright position)
- Armored resistors
- Switches Heater with Timer 120 min (cut in time) for models with 2 zones heater.
- 3-position switches or switches motor control and heater for models heating zone with each spit.
- Electrical safety in emergency stop button "punch", except for FF1425-4E models FF1175-6E, FF1175-4E, FF1175-4AE,.
- Deflector pin removable and removable for cleaning dishes.
- Protective glass securit (against heat) with crash when opening and closing.
- Juice tray equipped with a drain valve.
- Outside right panel with vents.
- Cap with opening and removable baffle louvers on the upper part for fat extraction.

## 1.5. OPTIONAL ACCESSORIES

- Various Brooches (cuissanpics brooch, center plate, pin poultry, etc ...).
- Dropout pits, torch lights.
- Raised Grid for storage of meat in tray juices.

## 1.6. BASES AND OPTIONS

- Basement storage or heating.
- Base with 4 swivel casters, 2 with brakes .
- Strip top decorative enamel.
- Front color.
- Interior lighting with halogen lamps.
- Voltage 24V

## 2. INSTALLATION

Before connecting and switching on the grill, make sure that the electrical reservations are made. These works are the responsibility of the client user, who must enforce, by certified companies near the location of the rotisserie.

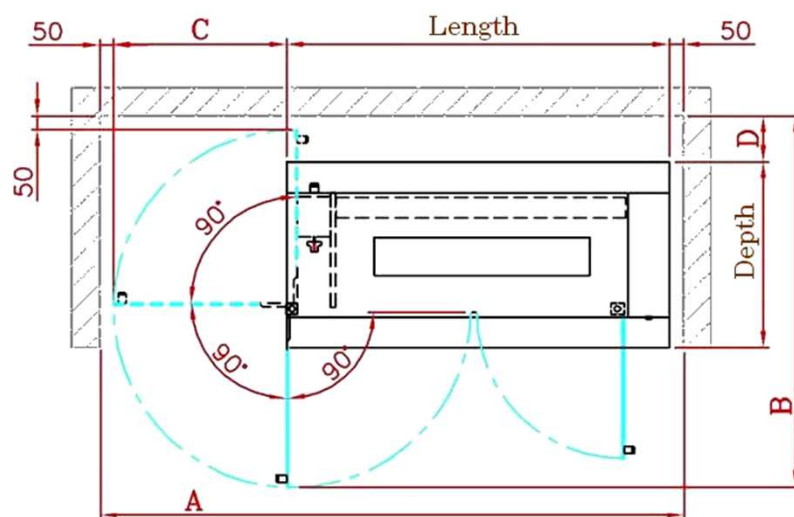
### 2.1. SETTING UP

#### 2.1.1. UNPACKING

*Unpack the rotisserie which is rimmed, shot and set on a pallet. Evacuate the packaging according to the standards.*

#### 2.1.2. APPLIANCE LOCATION OVER WALL SURROUNDING

*The unit with the glass doors open must be a minimum distance of 50 mm compared to adjacent walls.*



Reference Rotisserie	Dimension A (mm)	Dimension B (mm)	Dimension C (mm)	Dimension D (mm)
FF1655-8E	97 1/8	60 1/4	28 3/4	9 7/8
FF1655-6E	97 1/8	60 1/4	28 3/4	9 7/8
FF1425-8E	83 3/4	50 7/8	24 3/8	4 3/4
FF1425-6AE	83 3/4	50 7/8	24 3/8	8 5/8
FF1425-6E	83 3/4	50 7/8	24 3/8	8 5/8
FF1425-4AE	69 3/8	43 1/2	19 7/8	5 7/8
FF1425-4E	69 3/8	43 1/2	19 7/8	5 7/8
FF1175-8E	69 3/8	43 1/2	19 7/8	5 7/8
FF1175-6AE	83 3/4	50 7/8	24 3/8	4 3/4
FF1175-6E	83 3/4	50 7/8	24 3/8	8 5/8
FF1175-4AE	69 3/8	43 1/2	19 7/8	5 7/8
FF1175-4E	69 3/8	43 1/2	19 7/8	5 7/8

### 2.1.3. EQUIPPED DEVICE WHEELS

The unit must be placed on a perfectly level ground and locked in a stationary position for use and storage.

### 2.1.4. ENVIRONMENT

The unit must not be installed close to the steam, grease (deep fryer, ...), projections water, high temperature or other adverse conditions.

## 2.2. ELECTRICAL CONNECTION

Power supply: 230V or 400V three phase + earth. 60Hz

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

In any case, connect the earth.

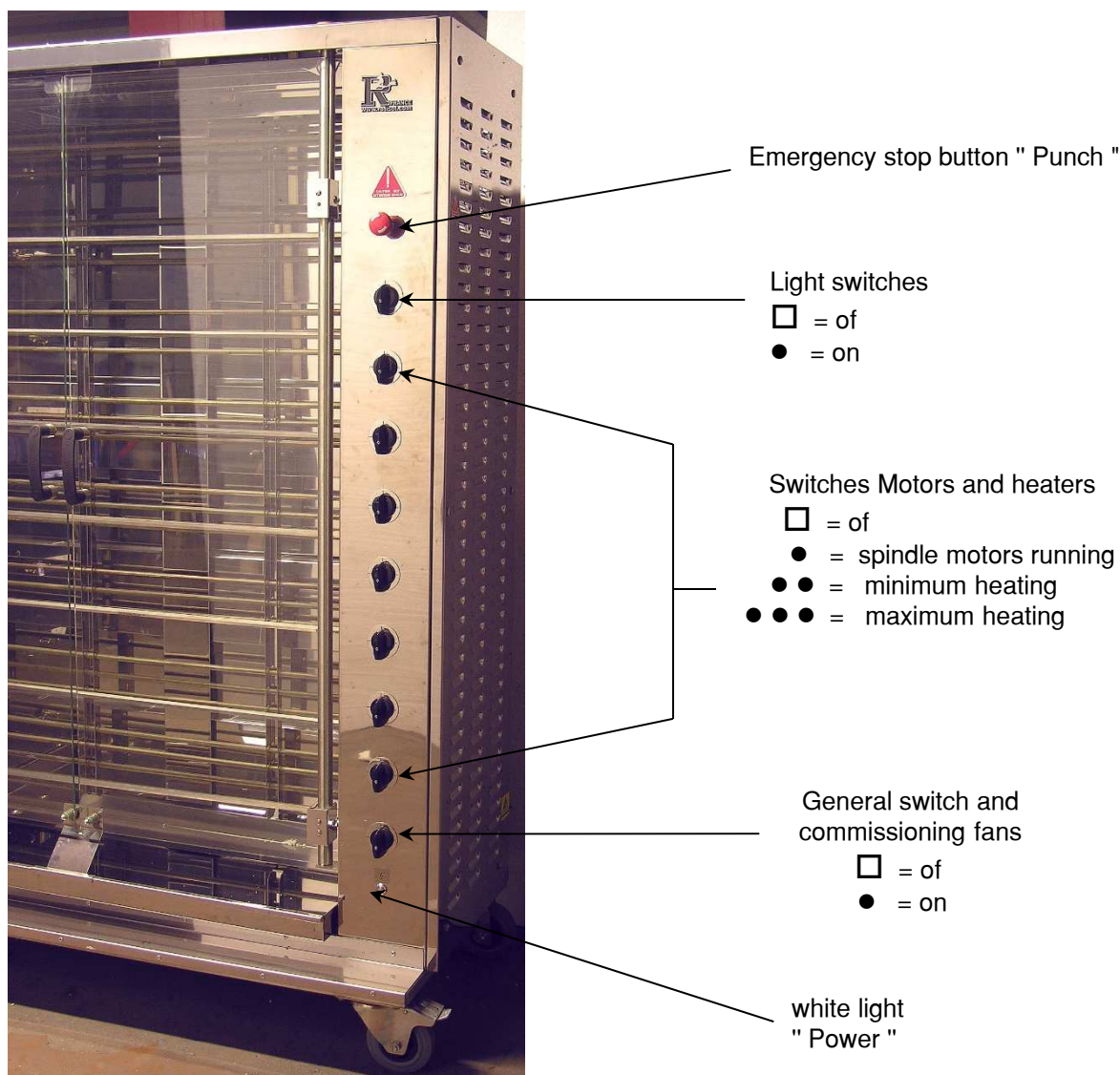
Do not put the power cable in the crossing points.

### 3. GETTING USE SERVICE

- Put water in the tray jus 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.
- 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. OPERATING INSTRUCTIONS FOR MODELS WITH HEATED AREA SPIT:

FF1655-8E; FF1655-6E; FF1425-8E; FF1425-6E; FF1425-4E; FF1175-8E; FF1175-6E; FF1175-4E

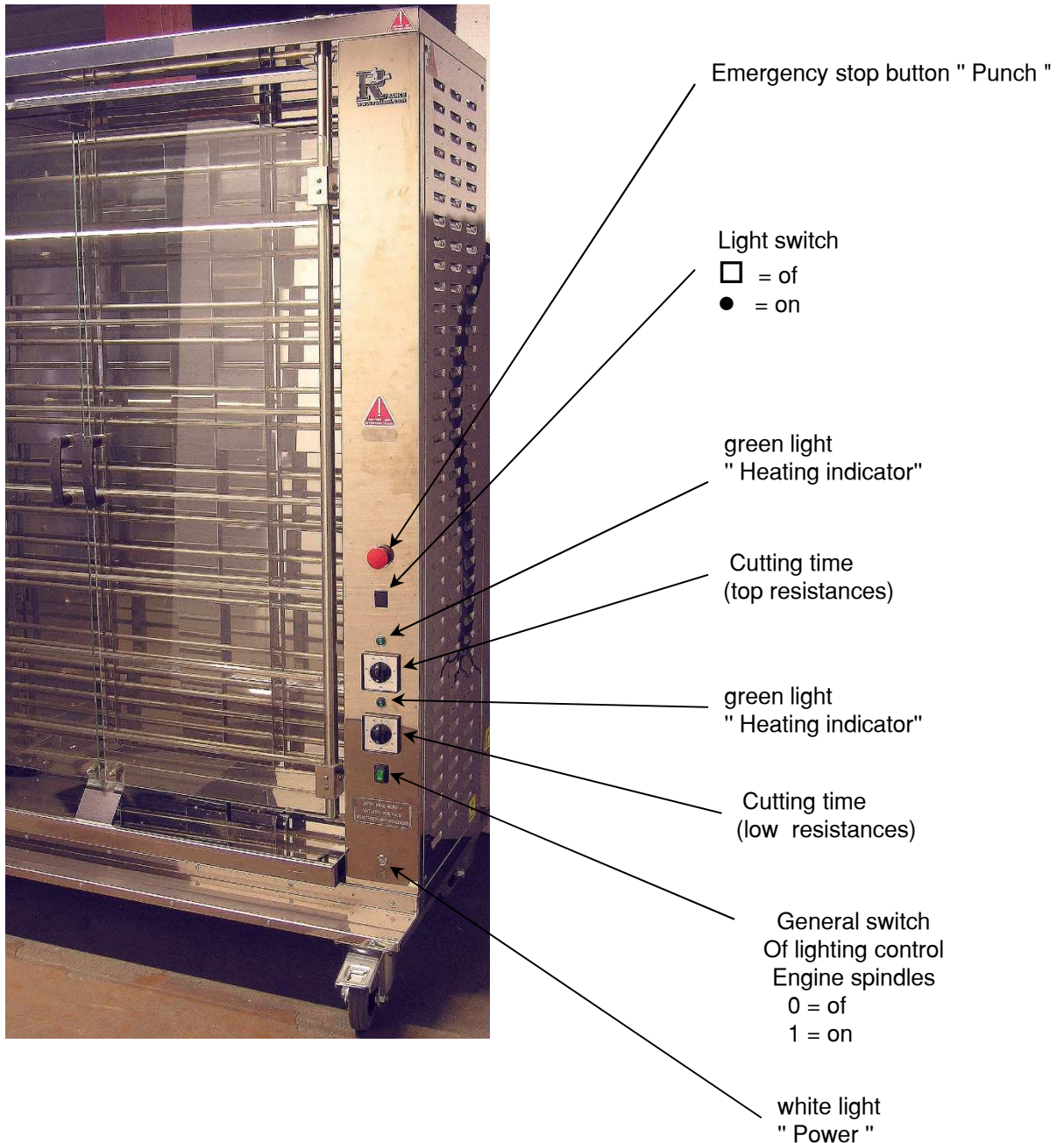


1. Check the connection of power to the rotisserie on the sector.
2. Check if the machine is turned on, white indicator.
3. Turn the main switch to position "●".
4. Turn on the light (if provided) making the switch to the position "●".
5. Turn the corresponding pit used on the position switch "●", "●●" ou "●●●", to stop the rotation and heating a pit corresponding to the position of the switch "□".
7. Turn off the light by turning the switch on the "□" position.
8. To stop rotisserie, turn the power switch to the "□" position.



### 3.2. OPERATING INSTRUCTIONS FOR MODEL WITH 2 ZONES HEAT:

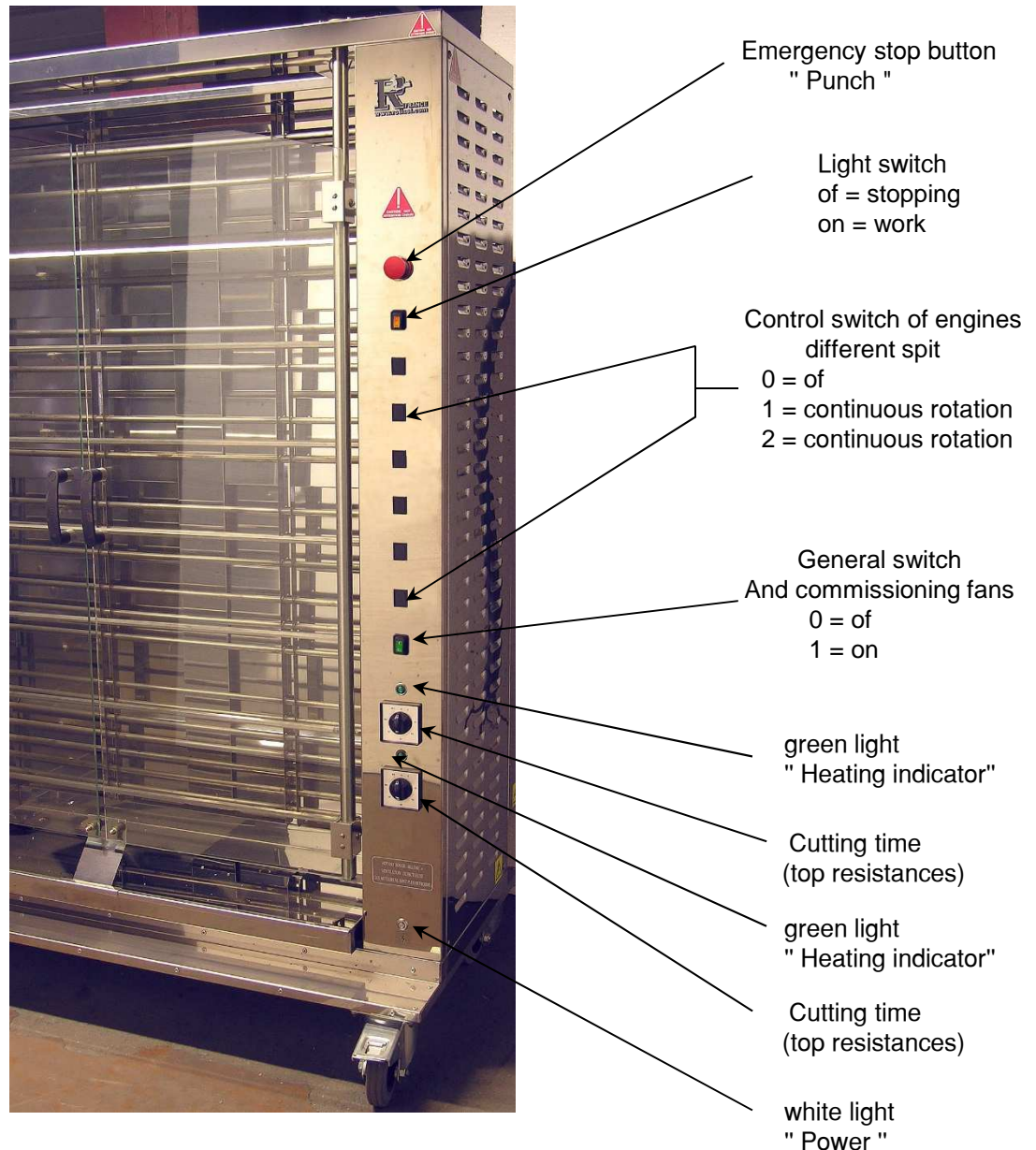
FF1655-8E, FF1425-8E and FF1175-8E



1. Check the connection of power to the rotisserie on the sector.
2. Check if the machine is turned on, white indicator.
3. Turn the main switch to position " on " (rotation of the spit is done).
4. Turn on the light by turning the switch on the " " position.
5. Turn on the heaters by pressing timers "cut time" from 0 to 120 min. **CAUTION: Never reduce the time manually returning back: use general stop and let go only timers.**
6. Turn off the light by turning the switch on the " off " position
7. To stop rotisserie, turn the power switch to the "off" position.

### 3.3. OPERATING INSTRUCTIONS FOR MODELS WITH 2 ZONES HEAT:

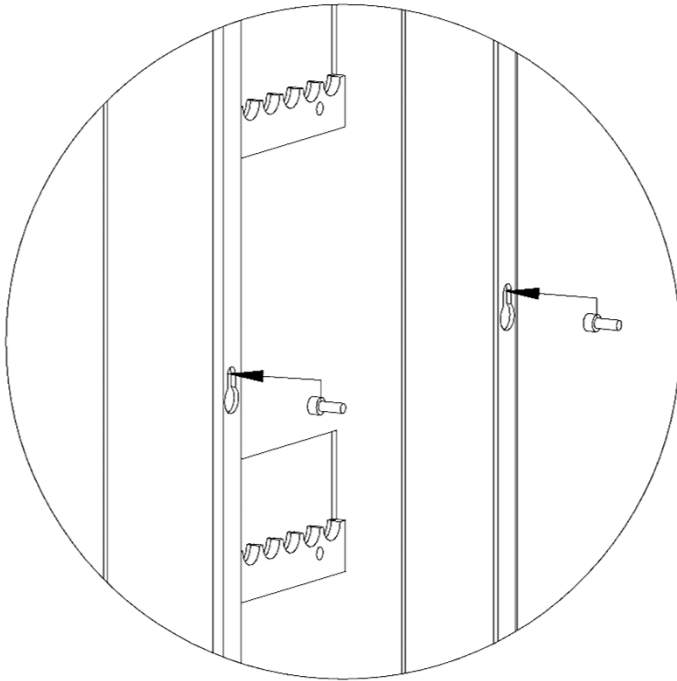
FF1425-6AE; FF1425-4AE; FF1175-6AE; FF1175-4AE



1. Check the connection of power to the rotisserie on the sector.
2. Check if the machine is turned on, white indicator.
3. Turn the main switch to position "0"
4. Turn the lights (if fitted) by pressing the switch on the "0" position.
5. Turn on the heaters by pressing timers "cut time" from 0 to 120 min. **CAUTION: Never reduce the time manually returning back: use general stop and let go back only timers.**
6. For rotating a spit, put the switch corresponding on position "1" or "2".
7. To stop the rotation of a spit, put the switch corresponding to the "0" position.
8. Turn off the light by turning the switch on the "0" position.
1. To stop rotisserie, turn the power switch to the "0" position.



### 3.4. DISASSEMBLY AND ASSEMBLY OF DEFLECTOR INTERIOR PROTECTION



- Disconnect the power supply.
- Open the glass doors.
- Remove the drip tray.
- Raise a protective baffle so as to coincide with the buttonholes large diameter screw heads located on the inner panel in the building, then remove it.
- Proceed the same way for the other deflector protection.
- To reassemble, align the large diameter buttonholes with the heads of screws on the inside panel in the building, then drop off the deflector so that the screw heads are blocked by the small diameter of the buttonholes.
- Replace the drip tray.
- Close the glass doors.
- Replace the electrical supply.



### 3.5. DISASSEMBLY AND ASSEMBLY OF REAR PARABLES



- Disconnect the power supply.
- Remove the dishes one by one starting from the bottom.
- To reassemble, put the dishes one by one starting from the top.
- Replace the electrical supply.



### 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 abbrasive 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 try with the burner below alight as this will cause the drip tray to overhead and the grease to catch fir. Allways place it below lit burner. Be at the bottom of the first heater resistor at a sufficient distance.***
- *Never let the drip tray overflow, empty it regulary.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 burners.*
- *You can adjust the distance of your pin compared to the burners throughdropouts, this same ice 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, Swith 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.

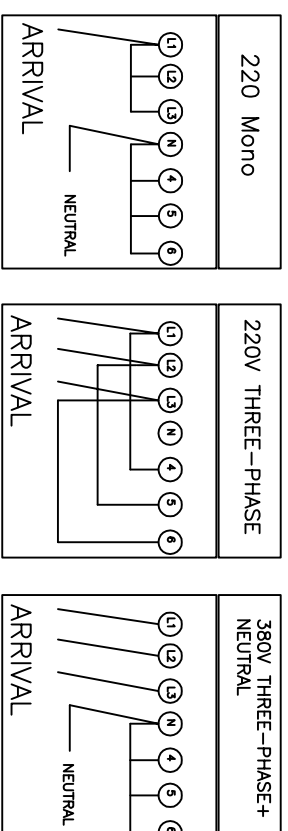
## **7. ELECTRICAL DIAGRAMS**

## **8. SPARE PARTS**

# Electrical diagram of the Rotisserie "SPECIAL MARCHE" range Ref.: FF1175-4E Electrical

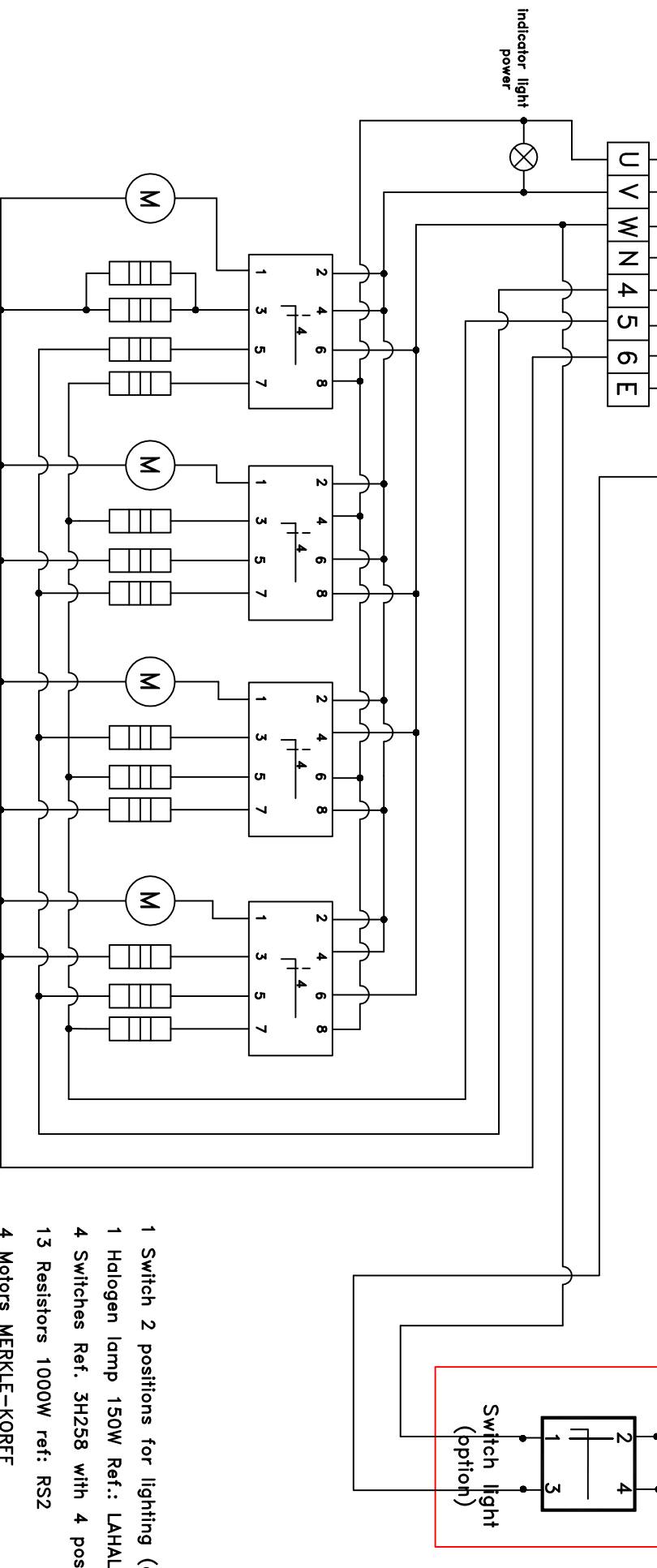


## Switching phases



Power: 13,4 kW

3N~50Hz  
400V/240V

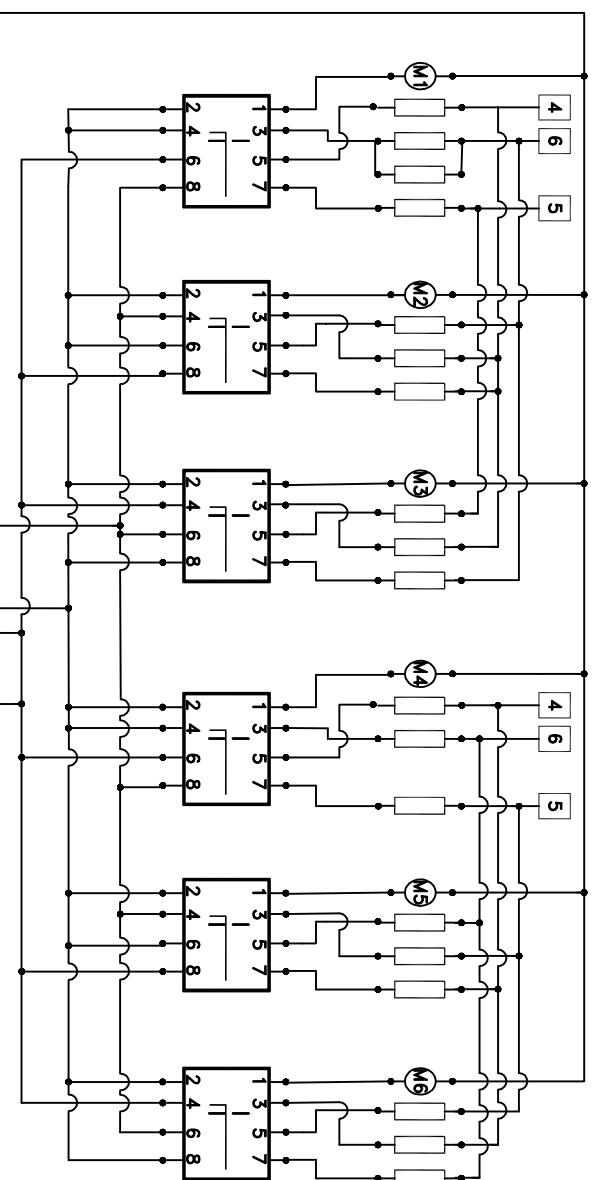


Halogen lamp 300W  
(option)

Switch light  
(option)

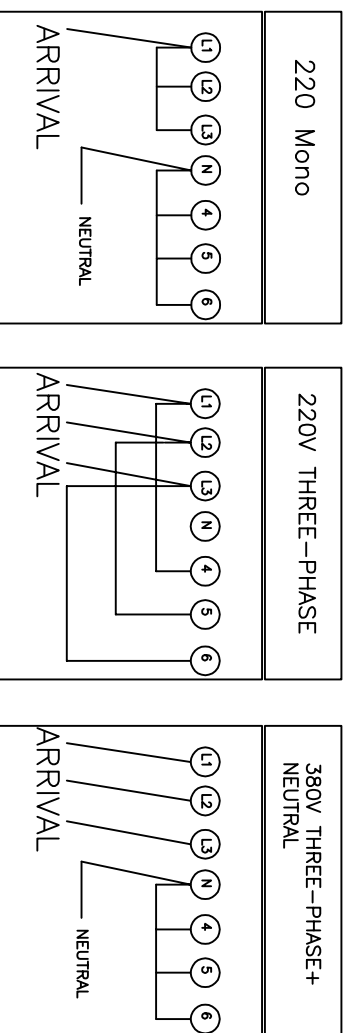
- 1 Switch 2 positions for lighting (option)
- 1 Halogen lamp 150W Ref.: LAHAL (option)
- 4 Switches Ref. 3H258 with 4 positions
- 13 Resistors 1000W ref: RS2
- 4 Motors MERKLE-KORFF

# Electrical diagram of the Rotisserie "SPECIAL MARCHÉ" range Ref.: FF1175-6E Electrical



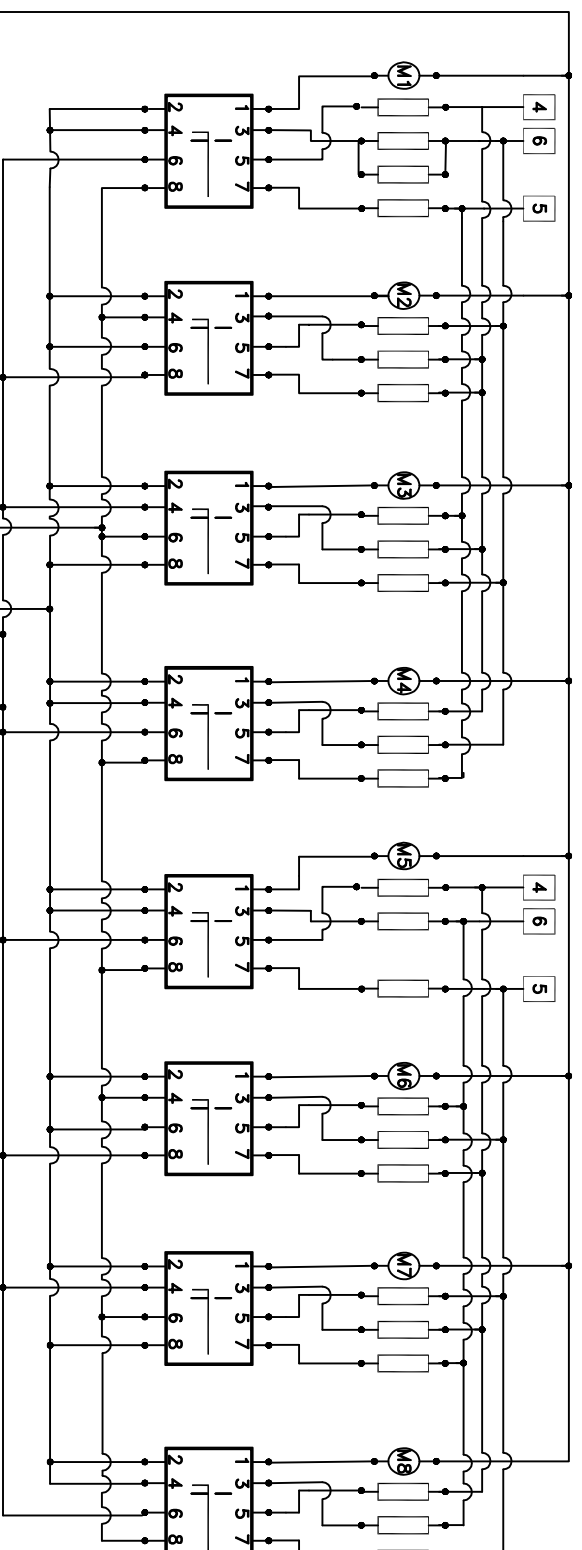
- 1 Switch 2 positions for general power supply and lighting (option)
- 6 Motors MERKLE-KORFF
- 19 Resistors 1000W ref: RS2
- 6 Switches Ref. 3H258 with 4 positions
- 1 Halogen lamp 150W Ref.: LAHAL (option)

## Switching phases



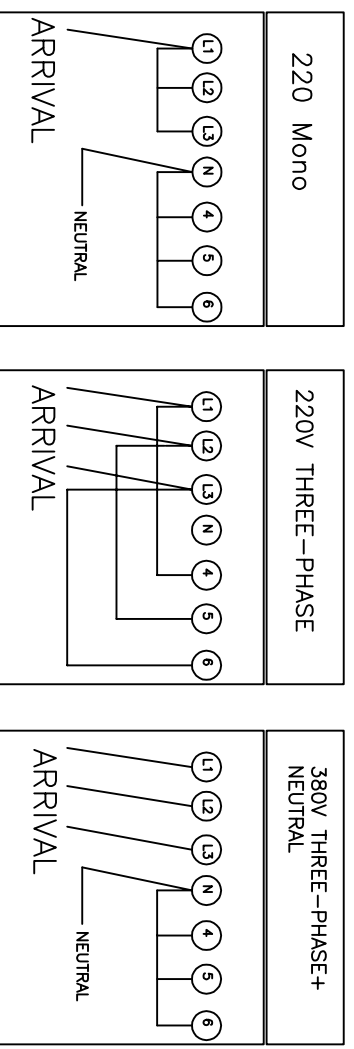


# Electrical diagram of the Rotisserie "SPECIAL MARCHE" range Ref.: FF1175-8E Electrical



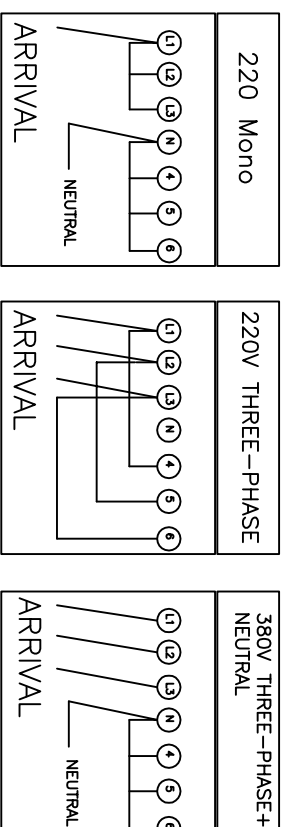
- 2 switches 2 positions for  
General power and lighting (option)  
8 switches Ref. 3H258 with 4 positions  
1 switch Ref.: CONGMS
- 25 Resistors 1000W ref: RS2  
8 Motors MERKLE-KORFF  
1 Halogen lamp 150W Ref.: LAHAL (option)  
1 Emergency Stop Ref.: BOUTAR

## Switching phases



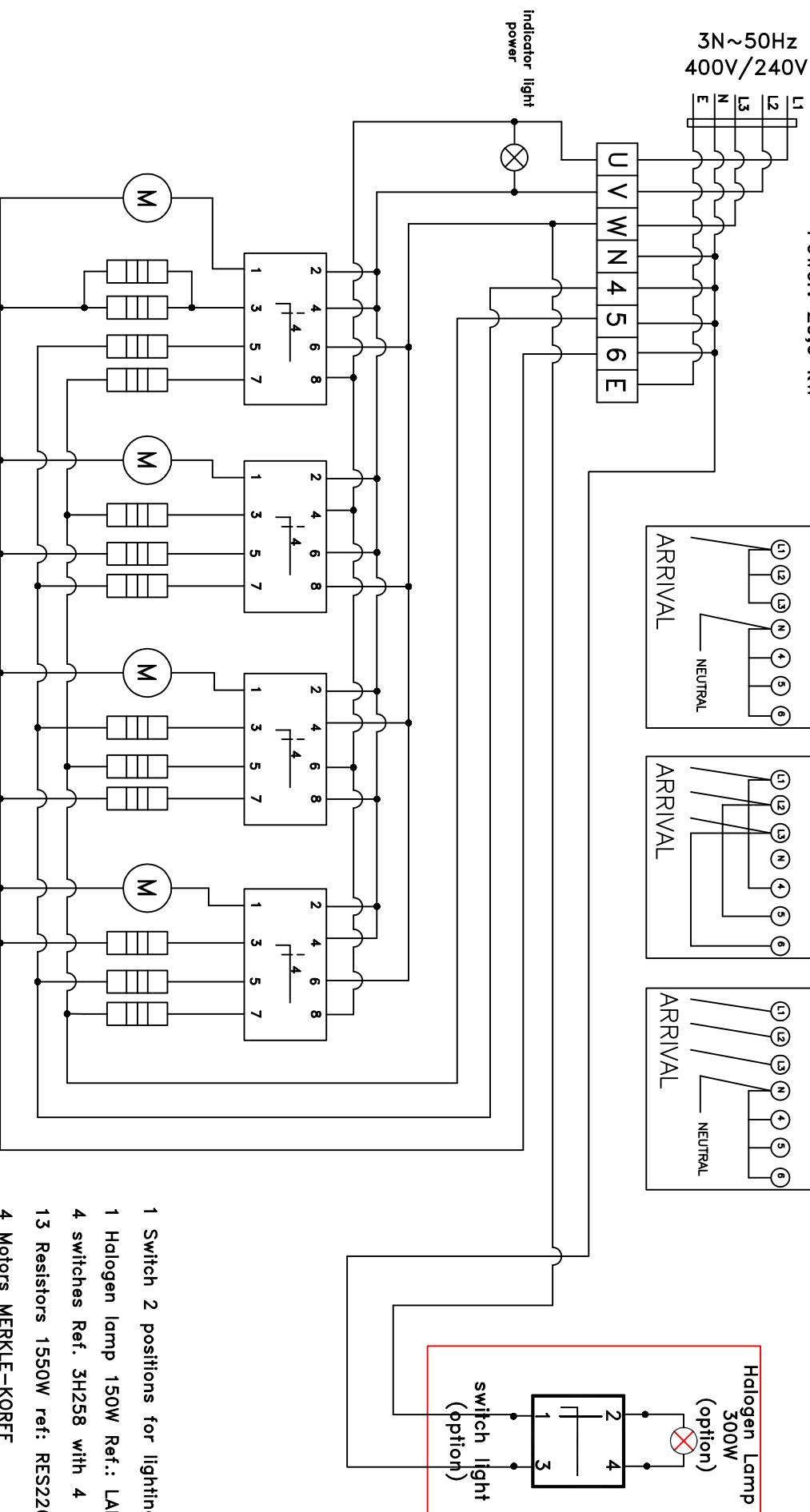
# Electrical diagram of the Rotisserie "SPECIAL MARCHÉ" range Ref.: FF1425-4E Electrical

## Switching phases



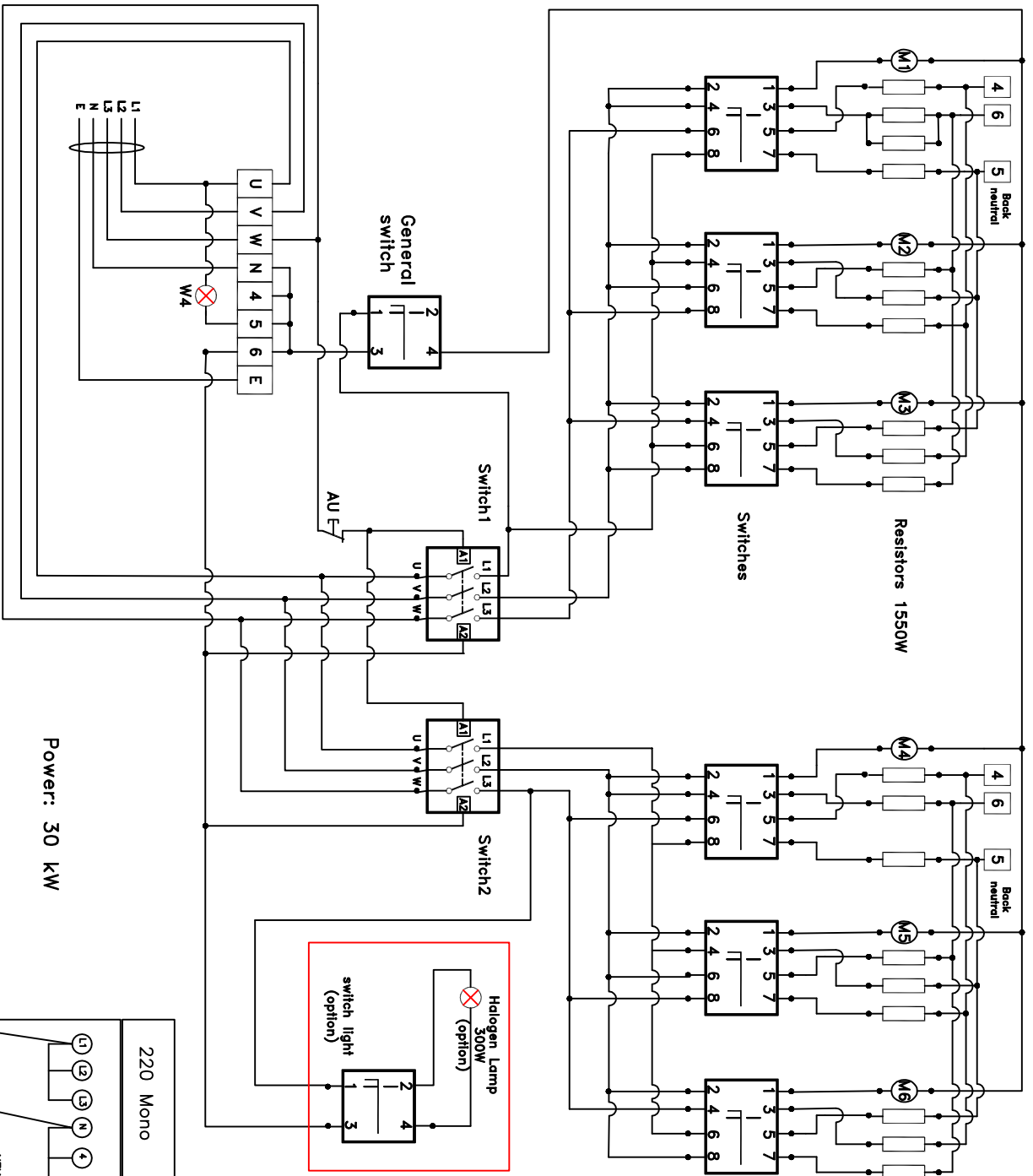
Power: 20,6 kW

3N~50Hz  
400V/240V



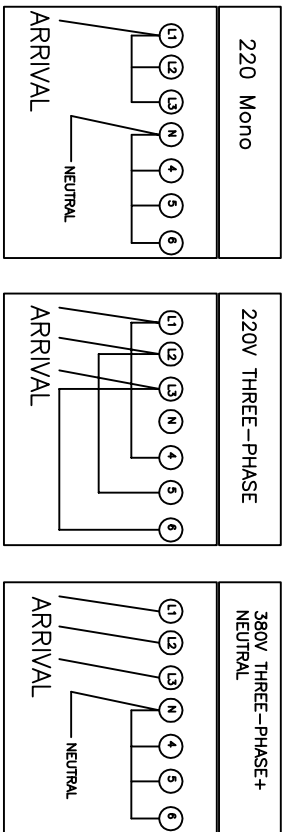
- 1 Switch 2 positions for lighting (option)
- 1 Halogen lamp 150W Ref.: LAHAL (option)
- 4 switches Ref. 3H258 with 4 positions
- 13 Resistors 1550W ref: RES226
- 4 Motors MERKLE-KORFF

# Electrical diagram of the Rotisserie "SPECIAL MARCHE" range Ref.: FF1425-6E Electrical

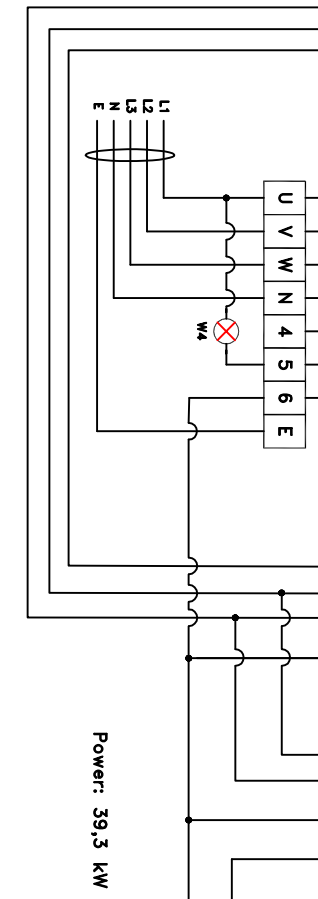
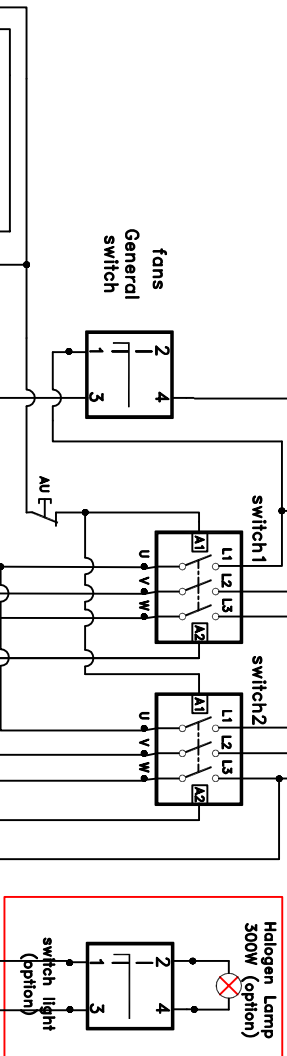
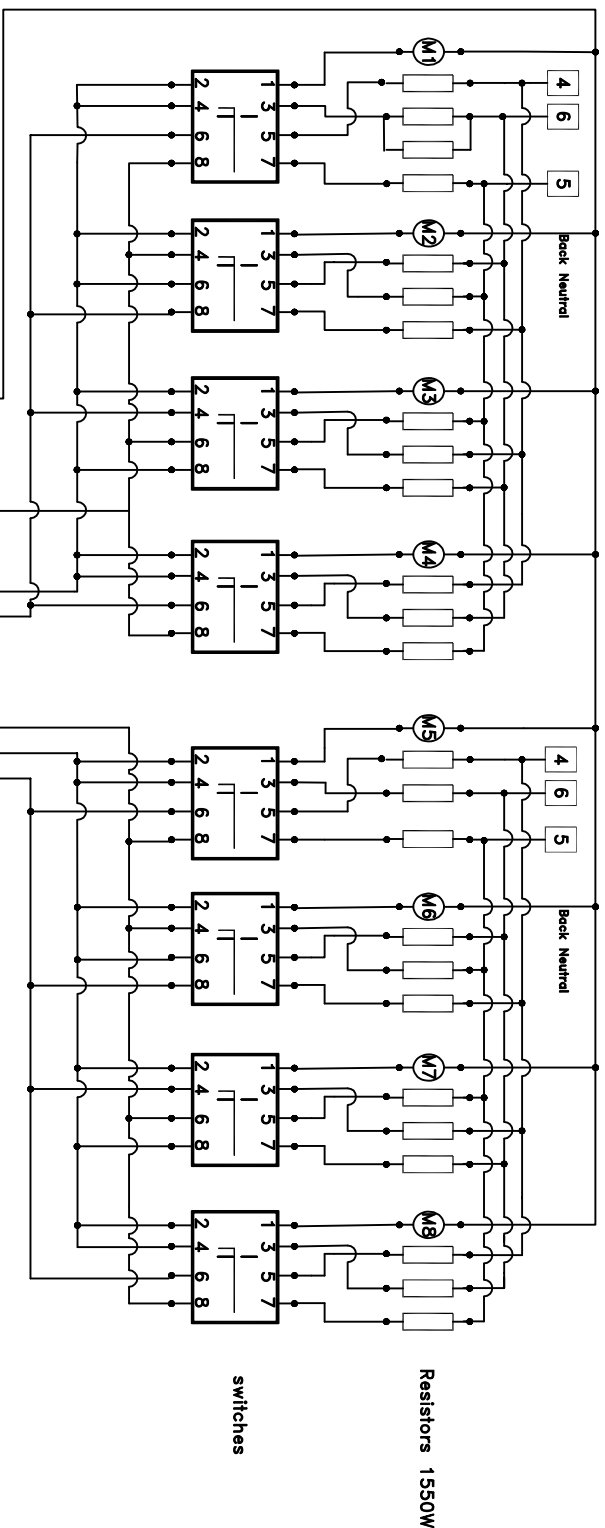


- 2 switches 2 positions for General power and lighting (option)
- 1 Halogen lamp 150W Ref.: LAHAL (option)
- 6 switches Ref. 3H258 with 4 positions
- 2 Switches Ref.: CONGMS
- 19 Resistors 1550W ref: RES226
- 6 Motors MERKLE-KORFF
- 1 Emergency Stop Ref.: BOUTAR

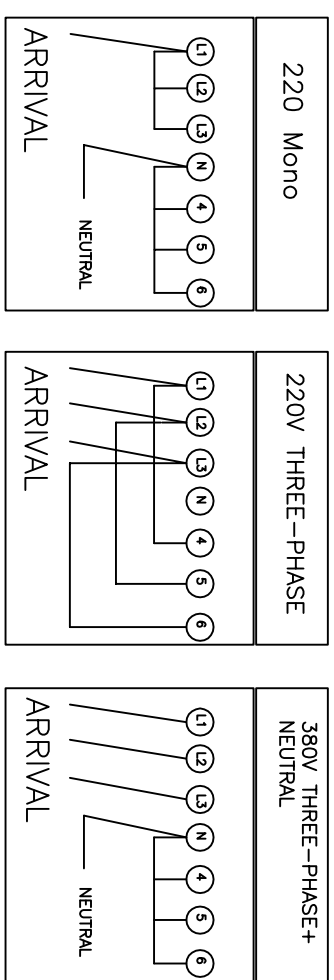
## Switching phases



# Electrical diagram of the Rotisserie "SPECIAL MARCHE" range Ref.: FF1425-8E Electrical With heating by spit



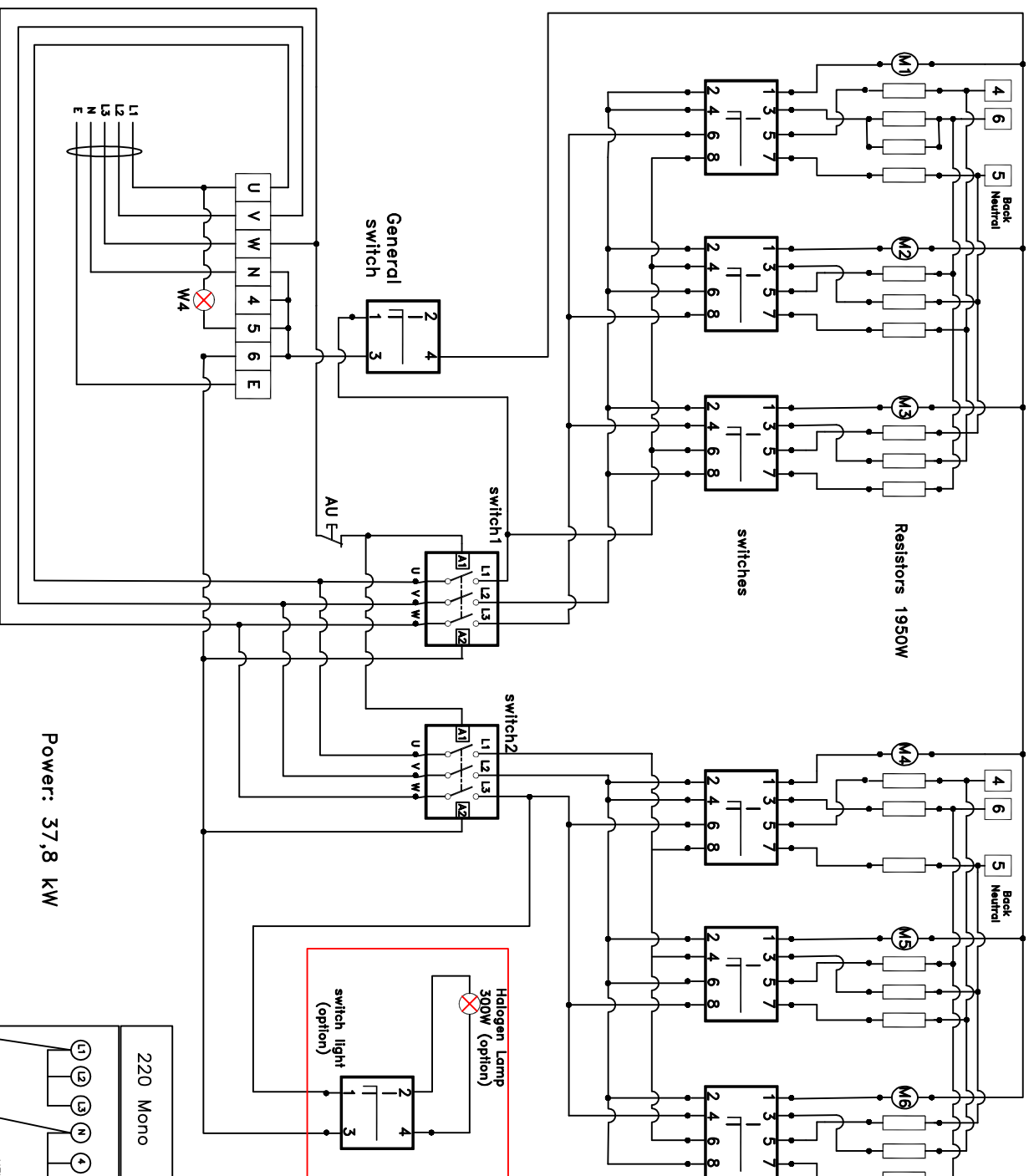
## Switching phases



- 2 switches 2 positions for General power and lighting (option)
- 1 Halogen lamp 150W Ref.: LAHAL (option)
- 8 Switches Réf. 3H258 with 4 positions
- 25 Resistors 1550W ref: RES226
- 8 Motors MERKLE-KORFF
- 2 switches Ref.: CONGMS
- 1 Emergency Stop Ref.: BOUTAR

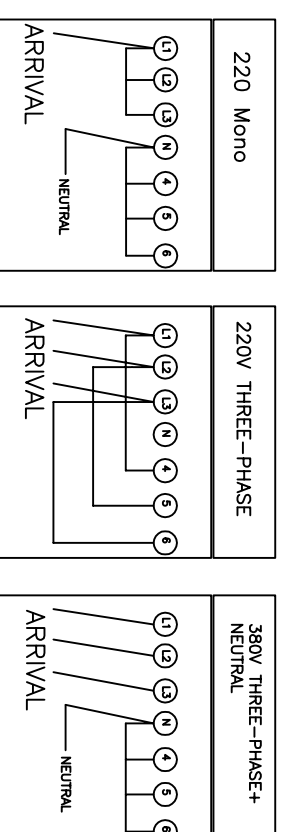


# Electrical diagram of the Rotisserie "SPECIAL MARCHE" range Ref.: FF1655-6E Electrical



Power: 37,8 kW

## Switching phases



- 2 switches 2 positions for General power and lighting (option)
- 1 Halogen lamp 150W Ref.: LAHAL (option)
- 6 switches Ref. 3H258 with 4 positions
- 2 switch Ref.: CONGMS
- 19 Resistors 1950W
- 6 Motors MERKLE-KORFF
- 1 Emergency Stop Ref.: BOUTAR

# Electrical diagram of the Rotisserie "SPECIAL MARCHÉ" range Ref.: FF1655-8E Electrical With 2 heating zones

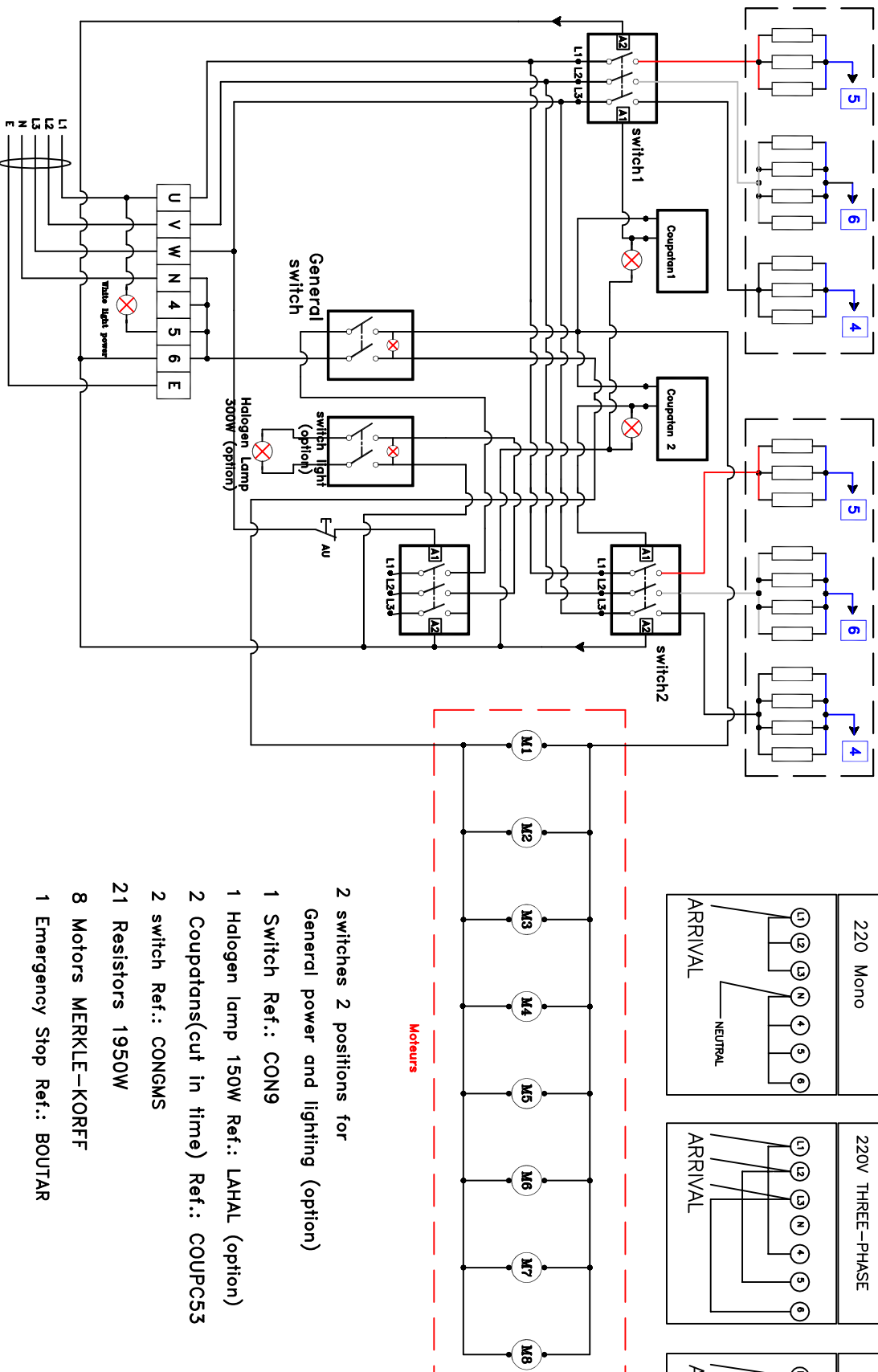
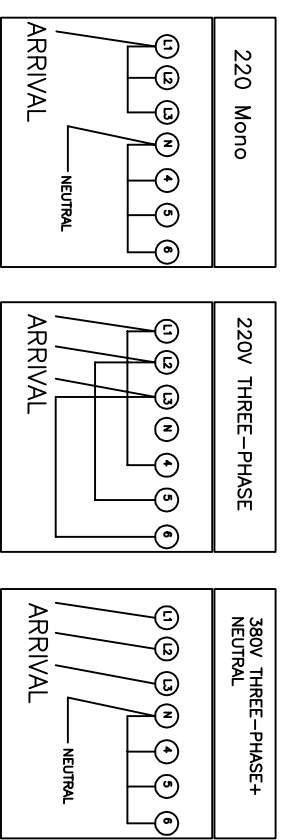
Resistors 1950W

top

Resistors 1950W

low

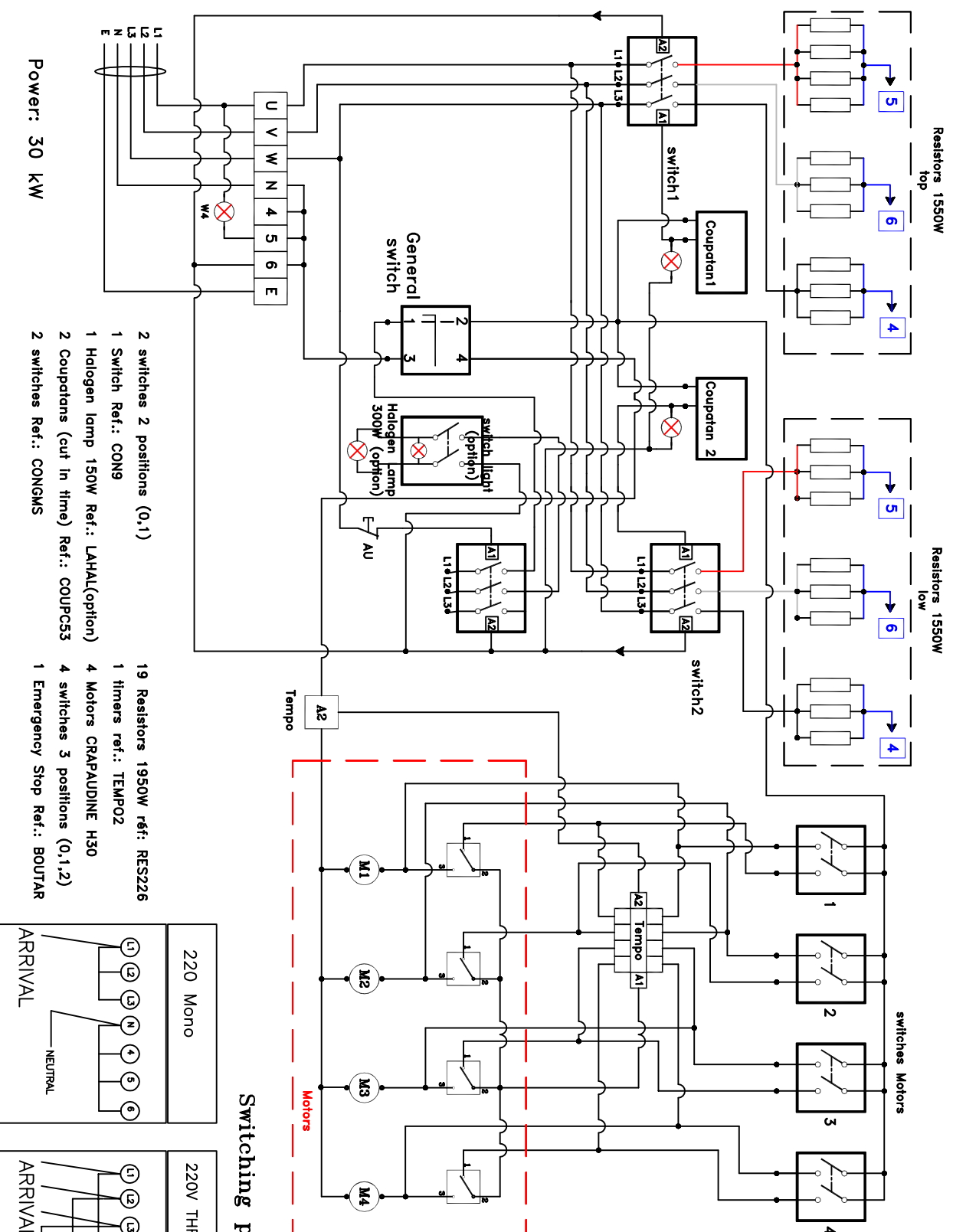
Switching phases



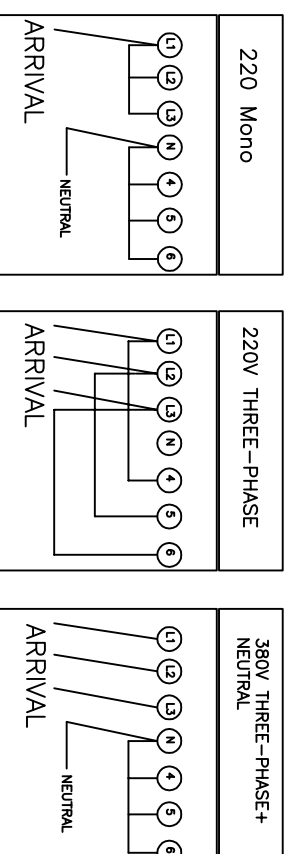
Power: 41,8 kW

- 2 switches 2 positions for General power and lighting (option)
- 1 Switch Ref.: CON9
- 1 Halogen lamp 150W Ref.: LAHAL (option)
- 2 Coupatans(cut in time) Ref.: COUPC53
- 2 switch Ref.: CONGMS
- 21 Resistors 1950W
- 8 Motors MERKLE-KORFF
- 1 Emergency Stop Ref.: BOUTAR

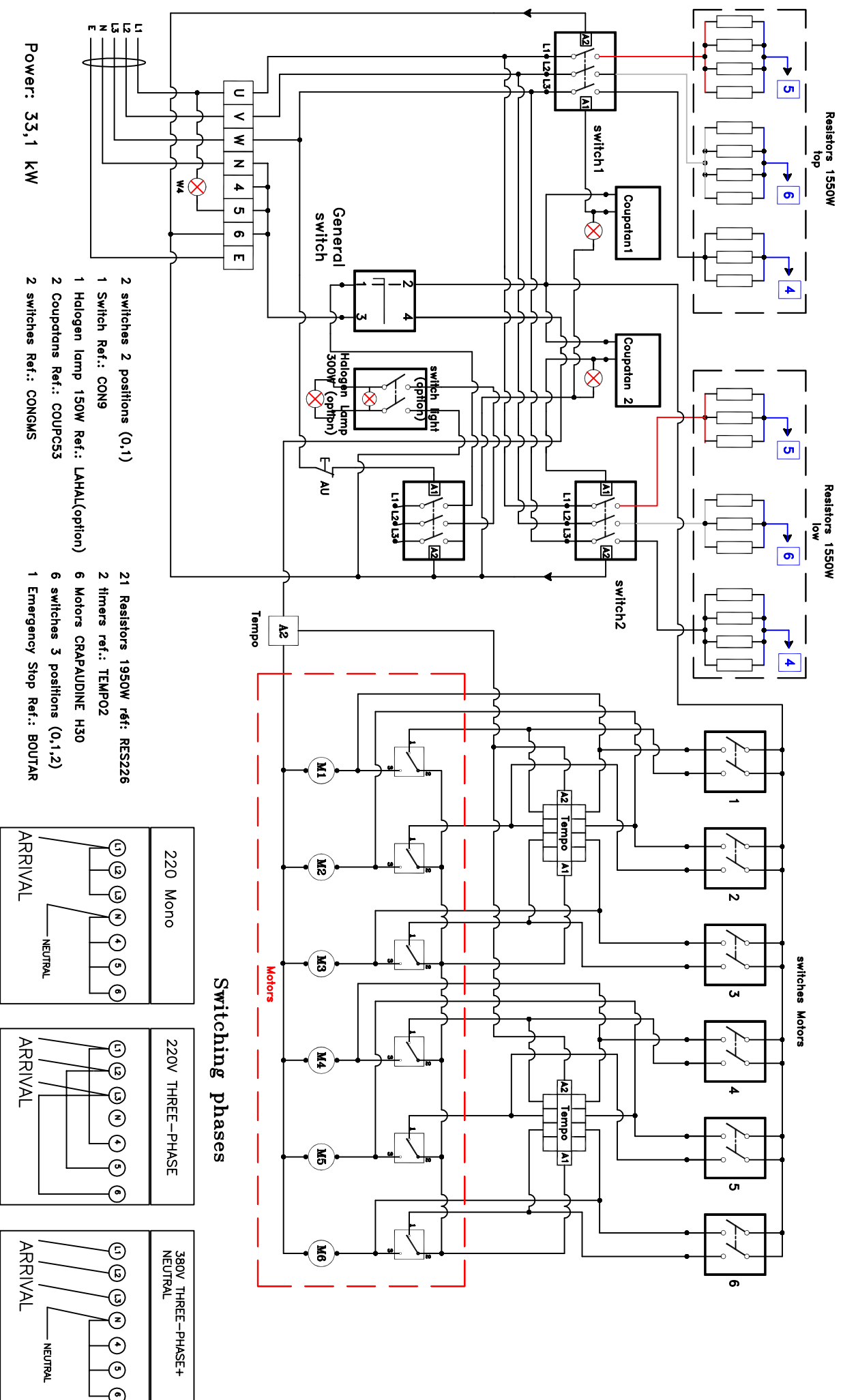
# Electrical diagram of the Rotisserie "SPECIAL MARCHE" range Ref.: FF1425-6AE Electrical



## Switching phases

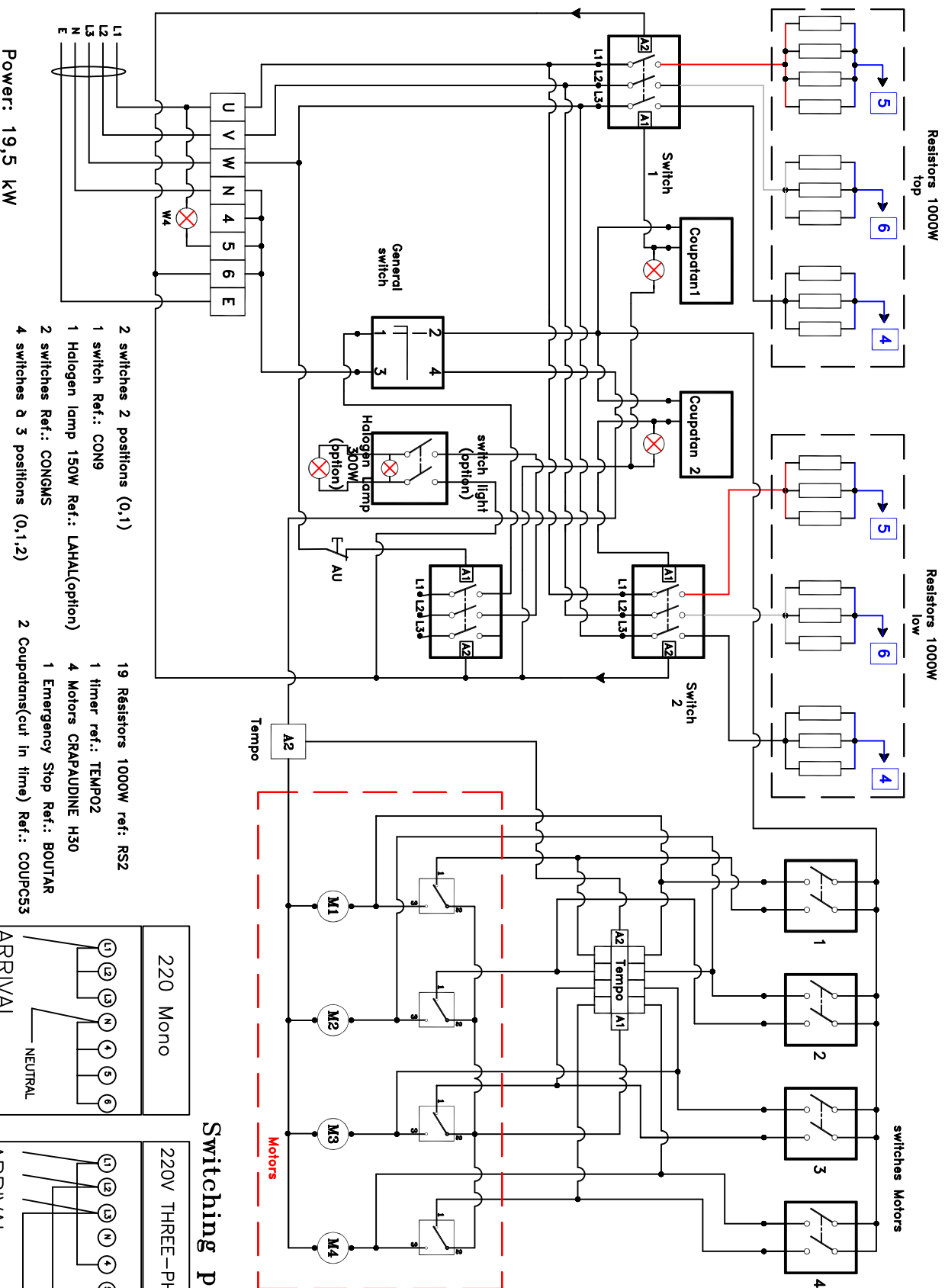


# Electrical diagram of the Rotisserie "SPECIAL MARCHE" range Ref.: FF1425-6AE Electrical

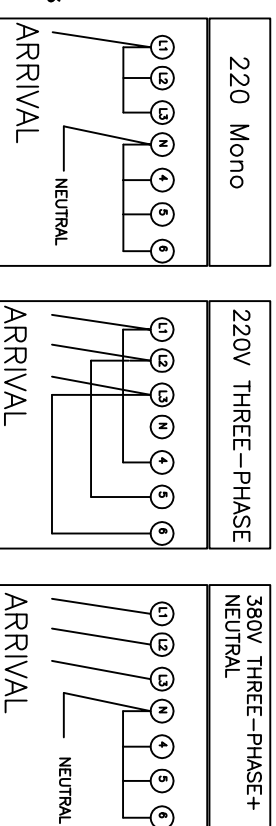




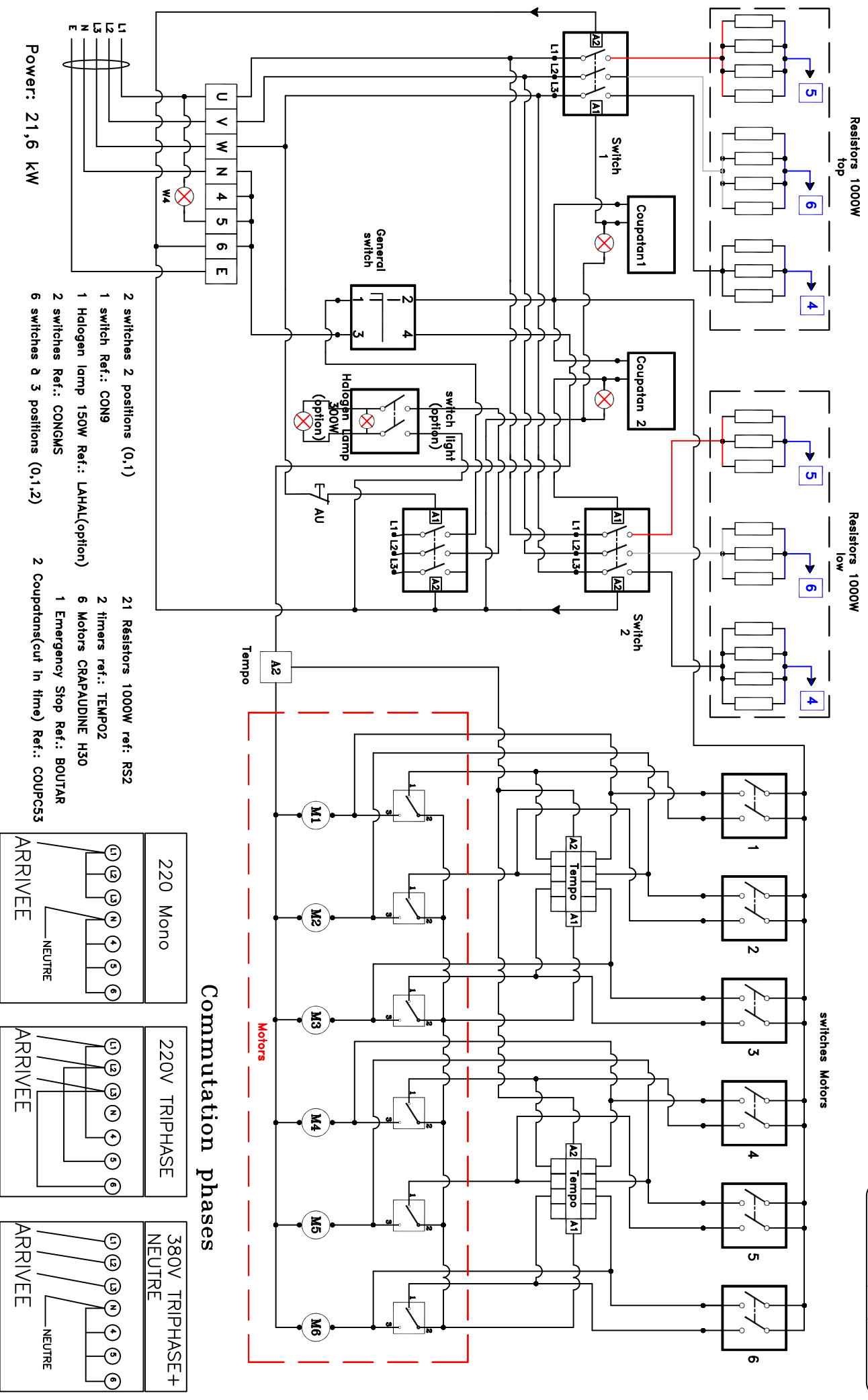
# Electrical diagram of the Rotisserie "SPECIAL MARCHÉ" range Ref.: FF1175-4AE Electrical



## Switching phases



# Electrical diagram of the Rotisserie "SPECIAL MARCHE" range Ref.: FF1175-6AE Electrical



## 8. SPARE PARTS ROTISSERIE FF1425.6AE

### 8.1. NOMENCLATURE

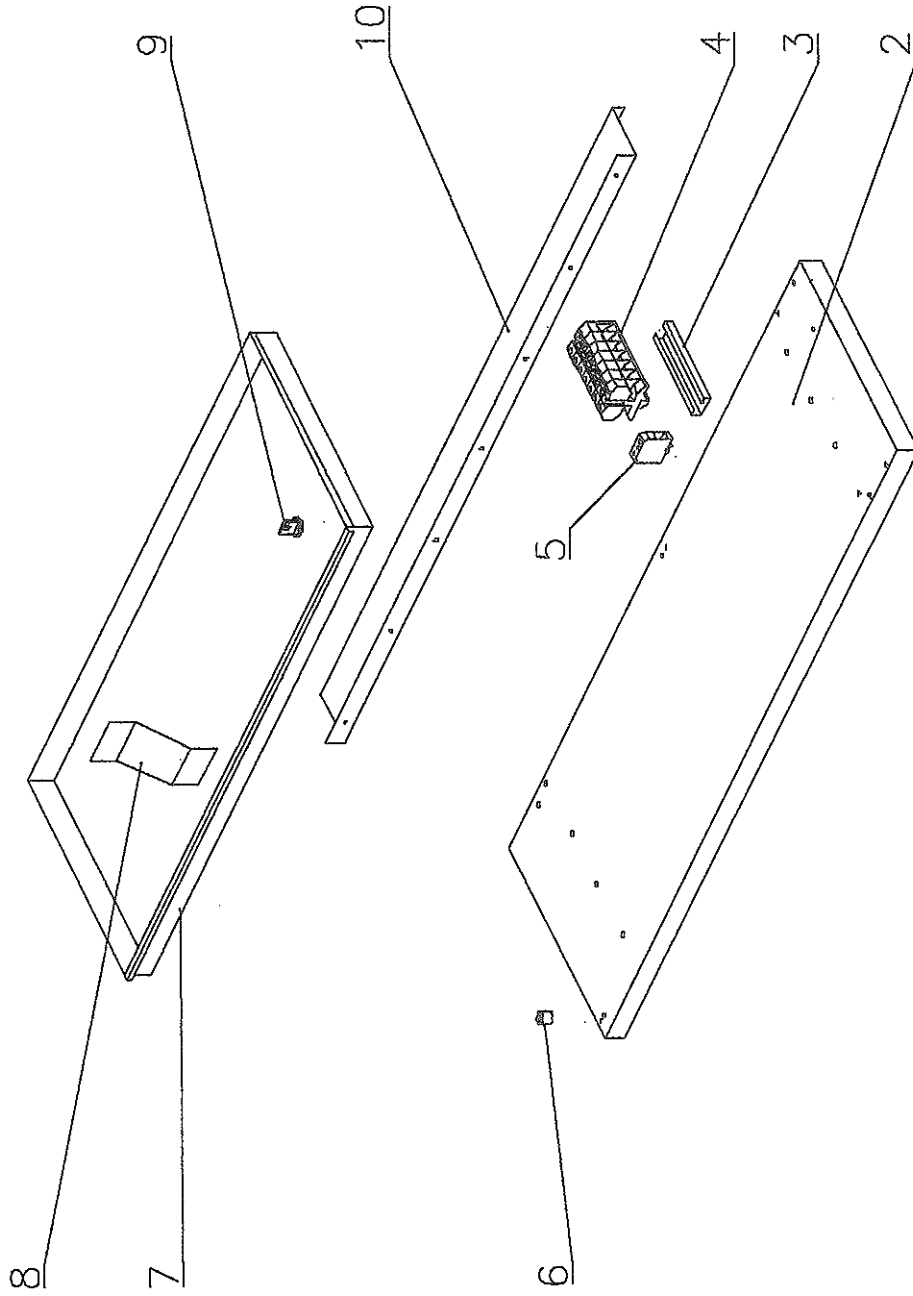
BOTTOM SIDE	REAR SIDE	LEFT SIDE	RIGHT SIDE	UPPER SIDE
1: Table 2: Terminal Support 3: Terminal 4: Earth terminal 5: Axis lock door 6: Drip tray 7: Stop plate doors closed position 8: Drain plug 9: Cache rear stand 10:	1 : Support parables left 2 : Support right parables 3 : Support Central parables 4 : Cache support central parables 5 : Resistances support 6 : Parables 7 : Low deflectors parables 8 : Armored resistances 9 : Shunt resistances of top 10 : Shunt resistances of the medium 11 : Shunt resistances bottom	1: Amount left 2: Bearings supporting pits 3: Axis rotation door 4: Guide axis locking door 5: Linkage 6: Spring pin 7: Support glass 8: Pin 9: Glass 10: Handle 11: Spacers handle 12: Washers 13: Magnet 14: Nut magnet fixing 15: Cache resistances	1A: Right amount 1B: Engine cover 2: Resistances support 3: Upper slides 4: Lower slides 5: Engine cover plates 6: Engine mounts 7: Spring 8: Retaining tabs Spring 9: Engine movable support 10: Engine tips 11: Engines 12: 13: 14: 15: 16: Mounting bracket linkage 17: Axis lock door 18: Axis rotation door 19: Guide axis locking door 20: Linkage 21: Spring pin 22: Spring 23: Rear support glass 24: Glass 25: Front glass holder 26: Cover glass holder 27: Handle 28: Spacers handle 29: Washers 30: Magnet 31: Nut magnet fixina 32: Emergency stop 33: Emergency stop button 34: Lighting switch 35: Engine switch 36: Switch 2 positions 37: Front plates 2 positions 38: Buttons switches 39: Seeing top resistances 40: Seeing low resistances 41: Main switch 42: 43: White light 44: Case switches resistances 45: Switches resistances 46: Case switches resistances 47: Cable gland brass 48: Packing nut 49: Outer panel	1: Cap 2: Stiffener front 3: Rear stiffener 4: Glass of halogen protection 5: Support front halogen 6: Support rear halogen 7: Halogen 8: Plate support sleeve linkage left 9: Left sleeve linkage 10: Plate support sleeve linkage right 11: Right sleeve linkage 12: 13: Top cap 14: Halogen front cover 15: Deflector top of paraboles

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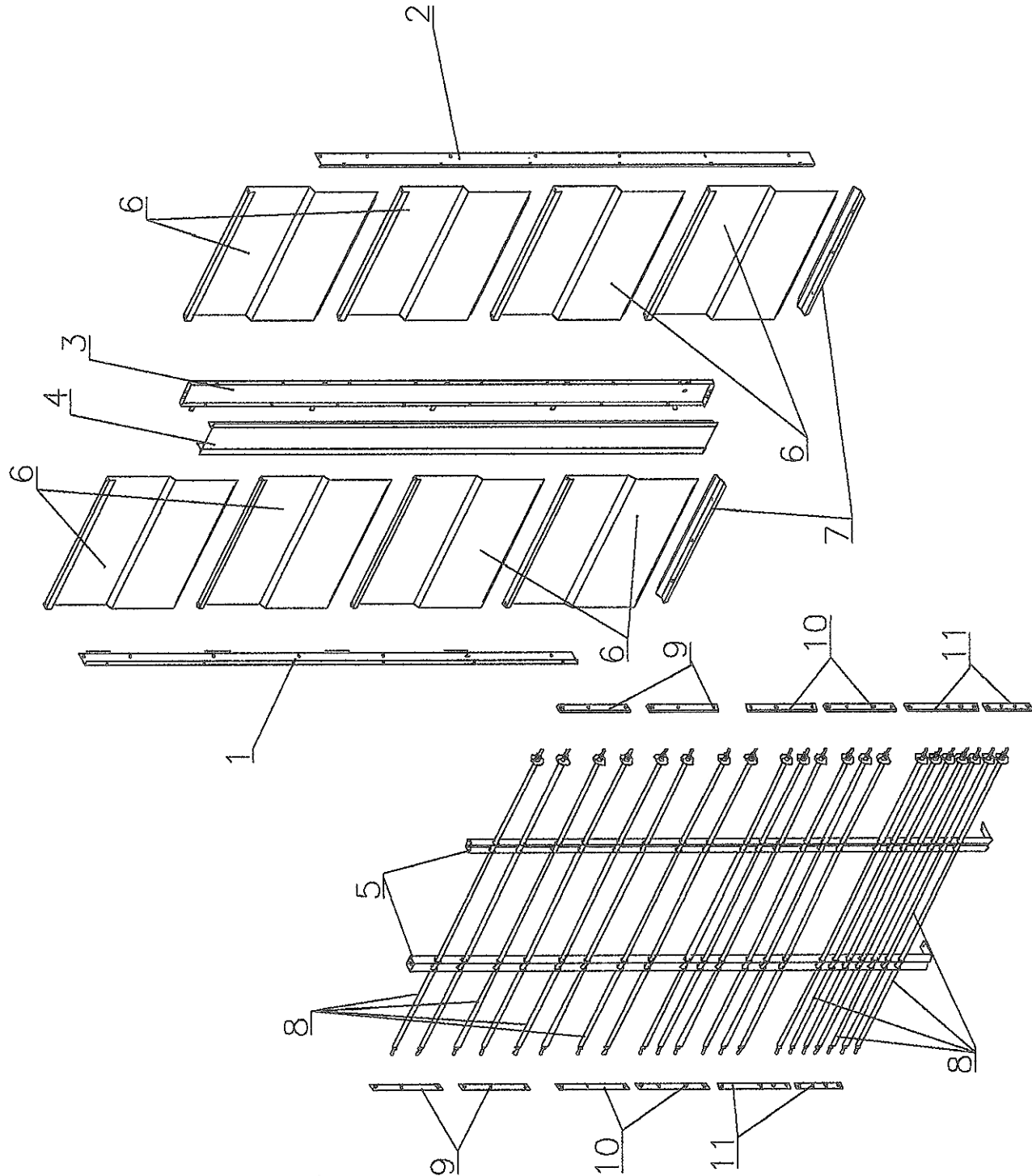
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## 8.2. EXPLODED

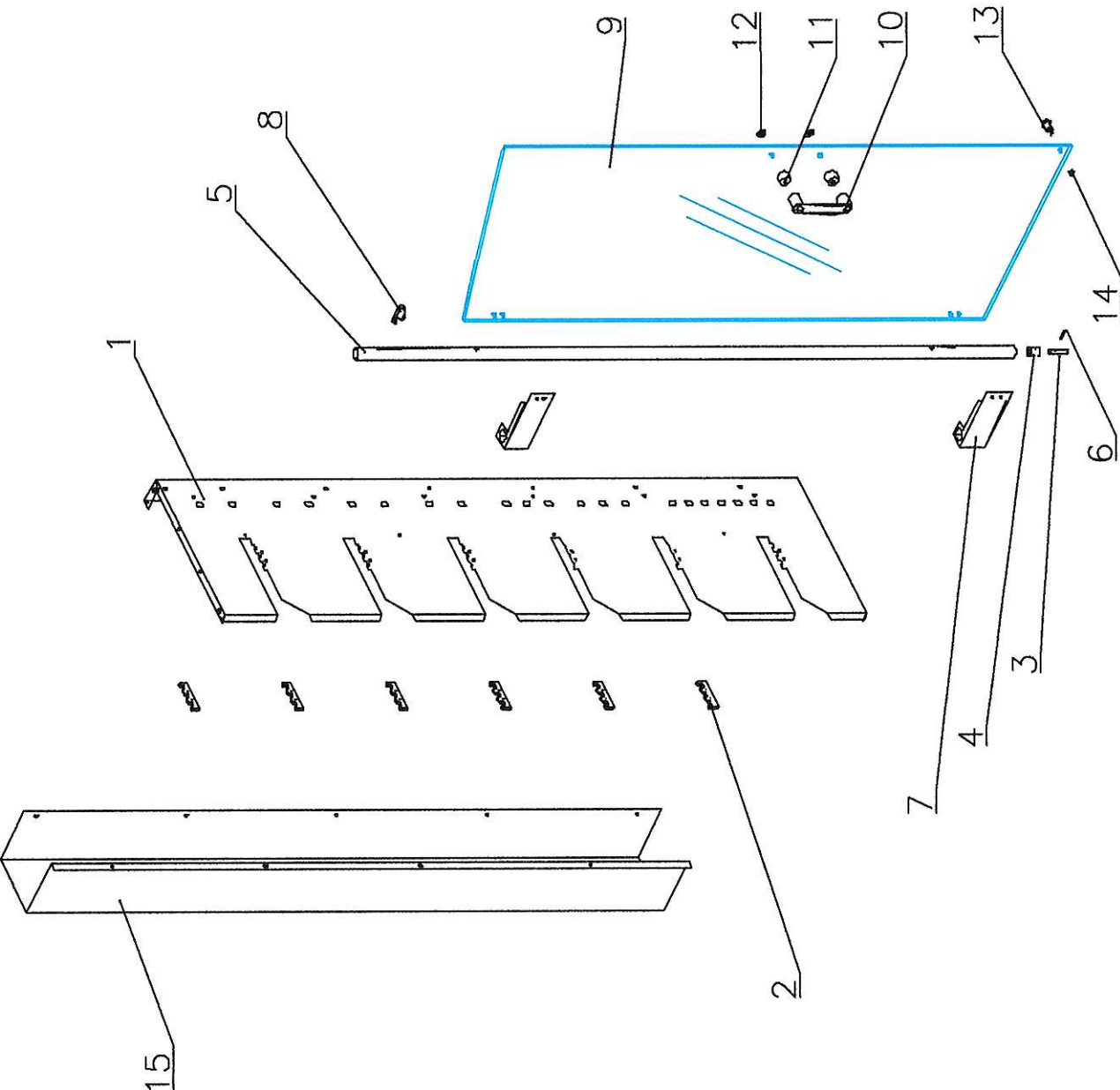
### 8.2.1 EXPLODED BOTTOM



8.2.2 EXPLODED PART REAR

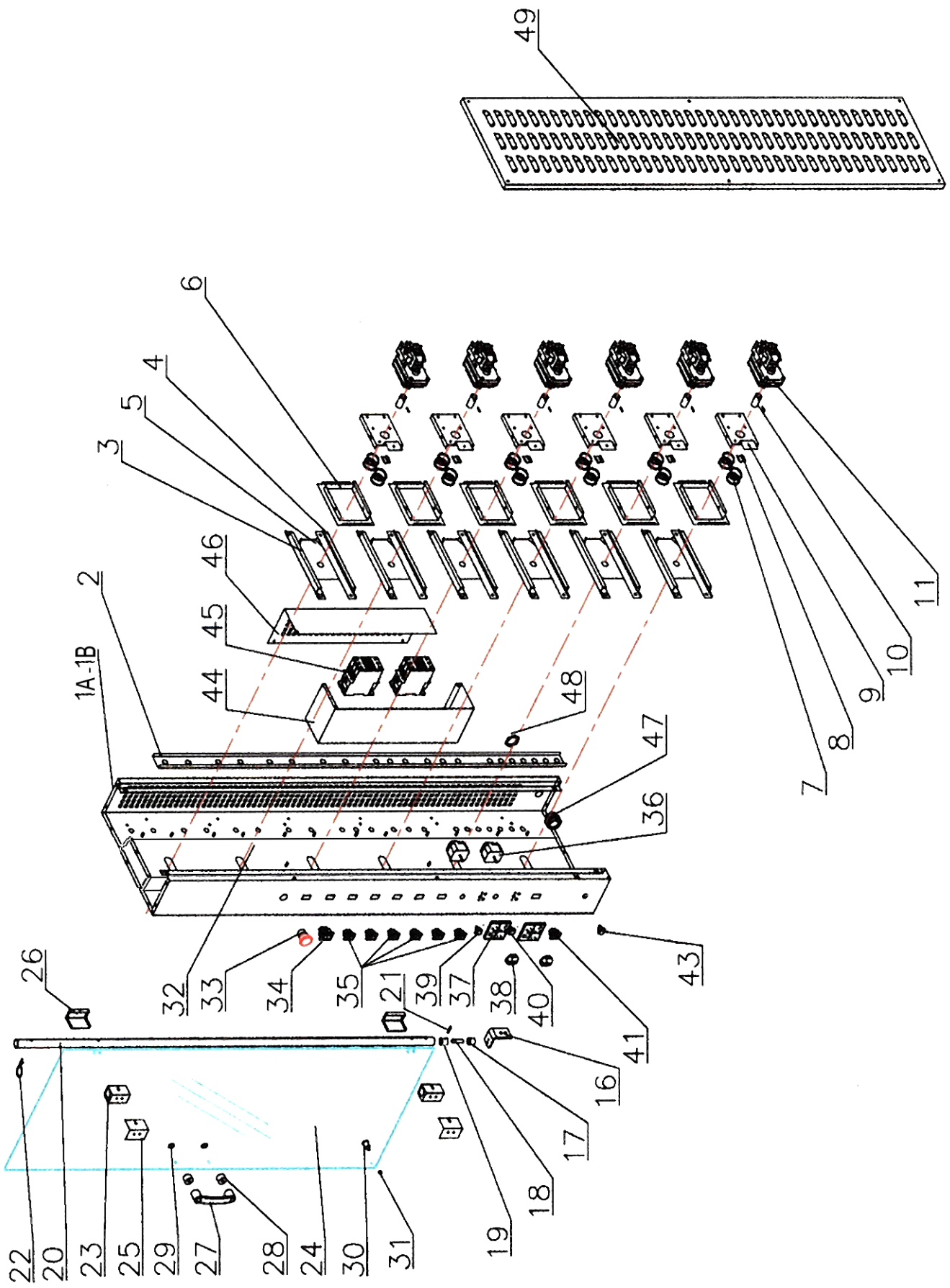


8.2.3 EXPLODED PART LEFT





## 8.2.4 EXPLODED PART RIGHT



This exploded view diagram illustrates the assembly of a rectangular frame. The components are numbered as follows:

- 1**: The main rectangular frame body.
- 2**: A corner fastener or clip.
- 3**: A long, narrow profile or rail.
- 4**: A small rectangular component, possibly a hinge or connector.
- 5**: A small rectangular component, possibly a hinge or connector.
- 6**: A long, narrow profile or rail.
- 7**: A long, narrow profile or rail.
- 8**: A corner fastener or clip.
- 9**: A corner fastener or clip.
- 10**: A rectangular panel or insert.
- 11**: A rectangular panel or insert.
- 12**: A rectangular panel or insert.
- 13**: A rectangular panel or insert.
- 14**: A small rectangular component, possibly a hinge or connector.
- 15**: A long, narrow profile or rail.

Red dashed lines indicate the alignment and assembly path for the components. A blue rectangular area highlights a specific assembly point on the frame.

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## COOKING TIME

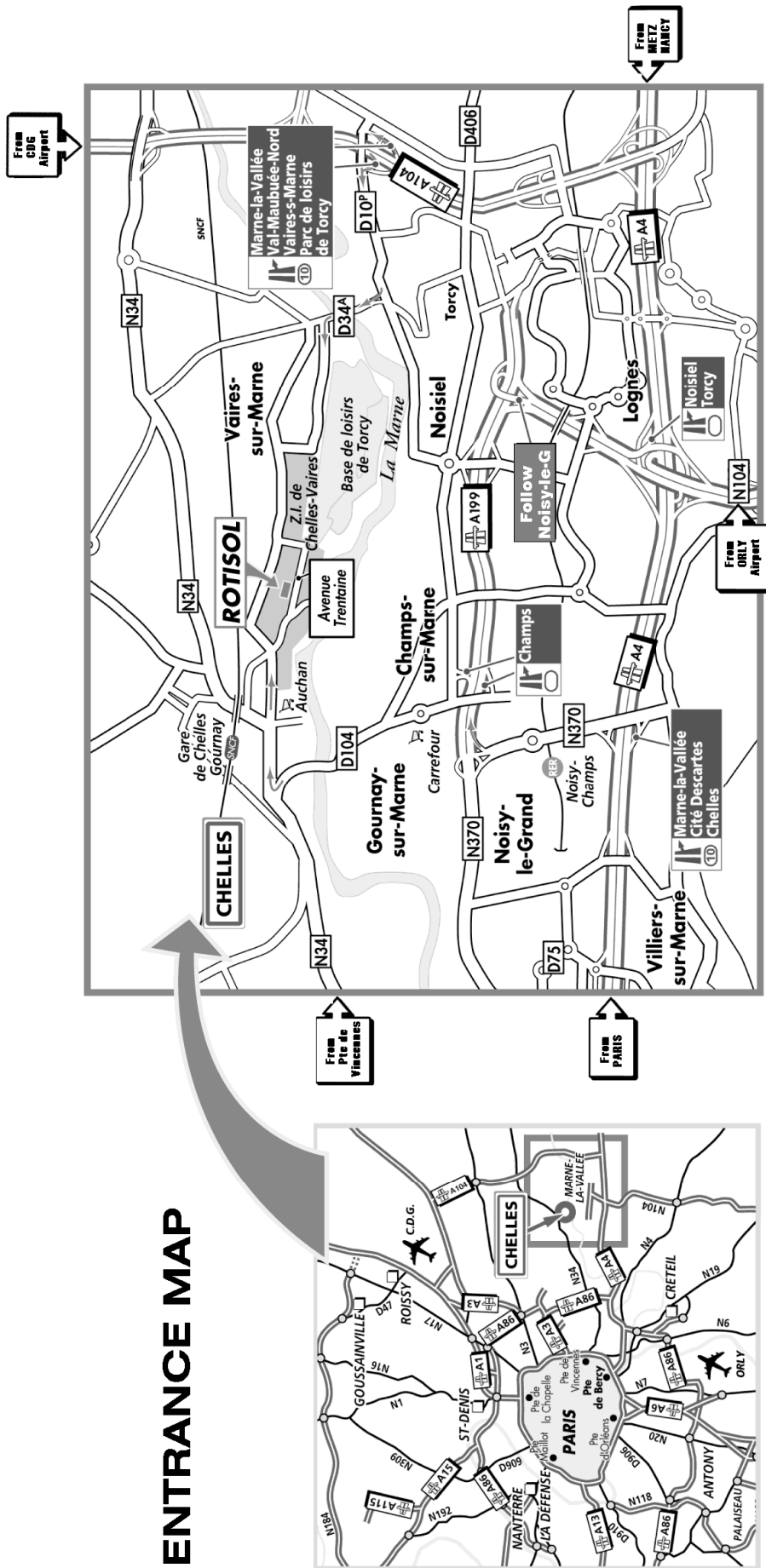
PRODUCTS	Cooking time	Temperature In °F
CHICKEN 2.9LB 3.3LB	1H	428°
Sparerib's 250 G cooked	30mn	428°
Mice lamb cooked	30mn	428°
knuckle's 1.3LB cooked	45mn	428°
Jarreton cooked	45mn	428°
Roast pork cooked	45mn	428°
Cooked pork	45mn	428°
Spareribs cooked	45mn	428°
Brisket cooked	1H	428°
Boiled knuckle	45mn	428°
Ham cooked on a spit	45mn	428°
Preheating	15mn	428°

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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).