



FORCED AIR ROTISSERIE OVEN WITH BASKETS

Ref.: MC5.560_MC8.560_MC8.760
MCT5.560_MCT8.560_MCT8.760

MASTER CLEAN

(updated on 25-04-2023)

INSTRUCTIONS : INSTALLATION USE MAINTENANCE

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1. UNIT OVERVIEW

GENERAL INFORMATION :

Rotisserie with Baskets electrically operated under specifications of :
3 Phases + Neutral + Ground 240V Δ ~ 50Hz

Model	Lenght (mm)	Depth (mm)	Height (mm)	Weight (kg)	Number of baskets	Number of chickens	Electric Power (kw)
MC5.560	900	816	760	165	5	15/20	7,5
MC8.560	900	886	900	190	8	24/32	7,5
MC8.760	1100	997	900	225	8	32/40	9,5
MCT5.560	900	927	760	170	5	15/20	7,5
MCT8.560	900	997	900	195	8	24/32	7,5
MCT8.760	1100	997	900	230	8	32/40	9,5

This unit is for professional use only, and must be used by qualified staf.

Before starting any operation, please read these instructions and keep them on file for future reference.

All cooking aquipment discharges high heat and grease, and present risks of injury.

This unit must be installed according to local fire, buildings and health regulations.

All work must be performed to local safety standards, including, but not limited to; Vented hood (extraction), plumbing (water, gas, fire protection), electricity, building code (non slip floor, firewall, etc.)

We recommend you to call a qualified technician for the installation of the unit.

Service on electrical parts must be performed by qualified technician in the compliance with local regulations.

Rotisol is not liable for damages in case of :

- incorrect use of the device
- non compliance with regulations in force
- improper installation
- non-compliance with scheduled maintenance
- any unauthorized changes
- installation of third-party parts
- installing and using the rotisserie outside the scope of the use recommended by the manufacturer

The technical plate is located on the right side of the unit.

1.2. MODELS



MC5.560



CROSSING :
MCT5.560

1.3. FEATURES

- 1 glass side:
 - 1 double door including 1 screen-printed glass side and 1 mirror door (anti-burn K.glass), for models MC5.560, MC8.560, MC8.760.
- 2 glass sides (through):
 - 1 double door including 1 screen-printed glass side and 1 mirror door (anti-burn K.glass), 1 ice holder (anti-burn K.glass). for models MCT5.560, MCT8.560, MCT8.760.
- 2 glass sides (including 1 side):
 - 1 double door including 1 screen-printed glass side and 1 mirror door (anti-burn K.glass), 1 side window in safety glass. for models MCP5.5602F, MCP8.5602F, MCP8.7602F.
- 3 glass sides:
 - 1 double door including 1 screen-printed glass side and 1 mirror door (anti-burn K.glass), 1 glass holder (anti-burn K.glass), 1 side window in safety glass. for models MCP5.560, MCP8.560, MCP8.760.
- Door(s) mounted on removable seal
- Device entirely insulated with rock wool
- 1 motor assembly
- 3 resistances/Ventilated heating
- Set of removable basket
- 5-inch "Touch Control" electronic touch control panel, cooking programming with temperature maintenance.
- Operation of the heating turbine after stopping cooking for cooling
- Interior lighting by halogen lamp
- Exterior panels and tops with ventilation openings
- Motor rotation stopped when the door opens
- Washing by automatic cycle

ACCESSORIES (Optional)

- Support unit with 2 doors.
- Fat sensor.
- Protective roof.
- Decorative "rotisserie" banner.
- Facade color.
- Screen-printed safety window on service side for panoramic view.
- Right screen-printed safety window for the side.
- High pressure shower.
- "Brita" water softener filter.
- Swings, small rooms. Trays.
- Potato recovery shovel
- Fat collection tray.
- Grease traps.

2. INSTALLATION

- The device must be installed according to all local regulations and standards, under adequately vented hood system

2.1. SETUP

UNPACKING :

Unpack the unit from its original packaging and lift off the pallet.

Be careful not to scratch the body when using a cutter.

Discard all packaging material according to local regulations.

- Level the cabinet to its final location.

A space of at least 100 mm on each side of the MASTER-CLEAN rotisserie is recommended, in order to allow good ventilation of the rotisserie.

We remind you that the recommended technical reservations are essential in order to allow the correct installation of the equipment.

2.2. ELECTRICAL CONNECTION



Power supply 400 Volts three-phase + neutral + earth

A power cut during the cooling phase would, among other things, cause deterioration of the components ventilated by the ventilation system.

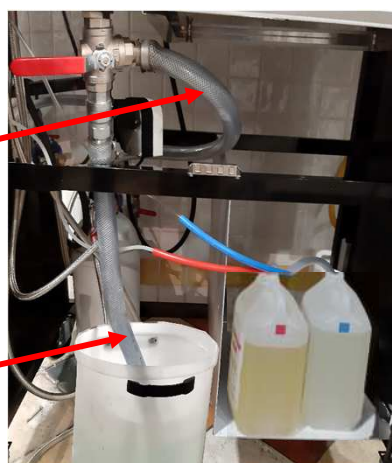
2.3. PLUMBING CONNECTION

- Softened cold water supply (pressure between 2.5 bars and 3.5 bars) : Water tap section Ø 15/21 male (1/2)
- Wastewater evacuation: PVC tube Ø 50

NOTE: The cooking fat drain cannot be done directly to the wastewater discharge pipe, in accordance with the provisions in force.

Provide On hold	Provide On hold
Waste water evacuation	Arrival water
	
Evacuation tube Section Ø 50	Tap section Ø 15/21 male (1/2)

Conduits
Washing water evacuation pipe to be connected to waste water
Cooking grease evacuation conduit to be connected to the grease collector tray



Flexible Ø 15/21	grease trap
	
	Grease collection tray

3. COMMISSIONING

3.1. PREPARATION

- The Rotisserie must be used by qualified personnel.
 - In order to avoid greasy splashes and for the correct operation of the appliance, the door must be closed.
 - Mandatory preheating.
 - It is recommended to bring gloves, an apron and a hat when using the Rotisserie.
- Follow the instructions given on the information plate on the front.

Indication plate



IMPORTANT

LORS DE LA CHARGE DES VOLAILLES, ÉQUILIBREZ LES CHARGES
VEILLEZ À VÉRIFIER QU'IL N'Y AI PAS DE RISQUES DE COLLISION
AVEC LES BALANCELLES (DÉPASSEMENT DES AILES, PATTES...)
LORS DE LA MISE EN ROUTE DE LA CUISSON SOUS PEINE
DE PERTE DE LA GARANTIE

IMPORTANT

*WHEN LOADING POULTRY, BALANCE THE LOADS
BE SURE TO CHECK THAT THERE ARE NO RISK OF COLLISION OF
THE BASKETS (PROTRUDING WINGS, LEGS...) AT THE BEGINNING
OF COOKING AT THE RISK OF VOIDING THE WARRANTY*

LE FOND DU PLAT RAMASSE-JUS DOIT OBLIGATOIREMENT
ÊTRE REMPLI PAR 2 CM D'EAU.
AFIN D'ÉVITER TOUTE INFLAMMATION DES GRAISSES
VEUILLEZ VIDANGER LE PLAT RÉGULIÈREMENT

*THE DRIP TRAY SHOULD ALWAYS BE FILLED WITH
1 INCH OF WATER.
TO AVOID ALL INFLAMMATION OF FATS PLEASE DRAIN
THE FLAT REGULARY*

UN NETTOYAGE PARFAIT ET QUOTIDIEN DE LA CHAMBRE
DE CUISSON EST OBLIGATOIRE POUR ÉVITER LES
DÉGAGEMENTS DE FUMÉES

*A DAILY CLEANING OF THE COOKING CHAMBER IS
NECESSARY TO AVOID SMOKE BEING EMITTED*

NE PAS DEBRANCHER L'ALIMENTATION ÉLECTRIQUE
DE LA ROTISSEUSE APRES UNE CUISSON:
ATTENDRE AU MOINS 30 MINUTES (DIMINUTION
AUTOMATIQUE DE LA TEMPÉRATURE PAR VENTILATEUR)

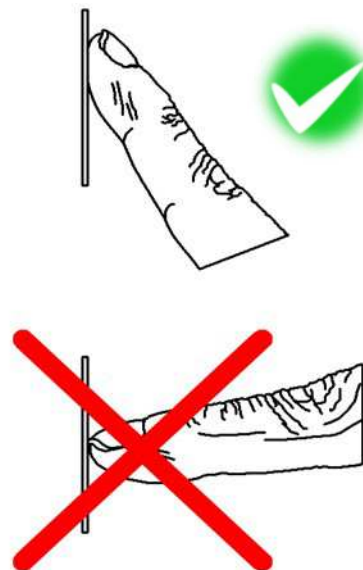
*DO NOT DISCONNECT POWER TO THE ROASTING PAN
AFTER COOKING: WAIT AT LEAST 30 MINUTES
(AUTO-COOLING BY FAN)*

3.2. INSTRUCTIONS

- Check the electrical power connection of the rotisserie to the mains.
- Check if the machine is powered on, the display lights up.
- Please press the buttons on the control panel with the pulp of the finger, keeping your fingernail from contacting the panel. Do not use an object.
- For efficient operation, respect the closing of the doors.
- Make sure that the air inlets and outlets are not obstructed and that no body falls inside. Otherwise dismantle the top and clean in the hatches provided for this purpose.
- Use heat resistant gloves to handle removable accessories.
- K.Glass and screen-printed doors are expensive, remember to insure them(they are not guaranteed);

ATTENTION!

Touch control board



3.3. OPENING / CLOSING THE DOOR :

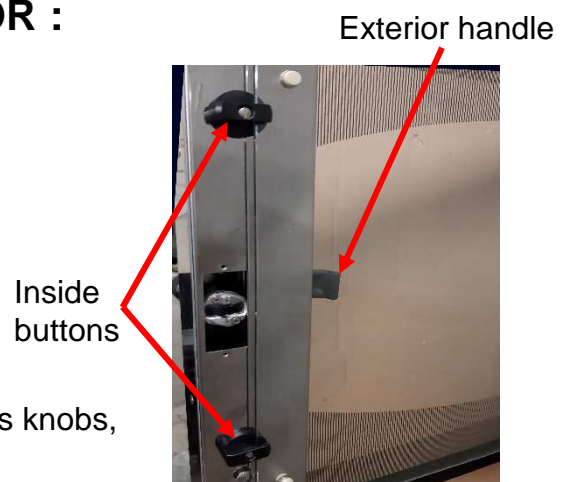
Exterior screen-printed window

Beyond the aesthetic side, the glass is a security: cold door.

- For opening, turn the handle and pull it
- For closing, proceed in reverse

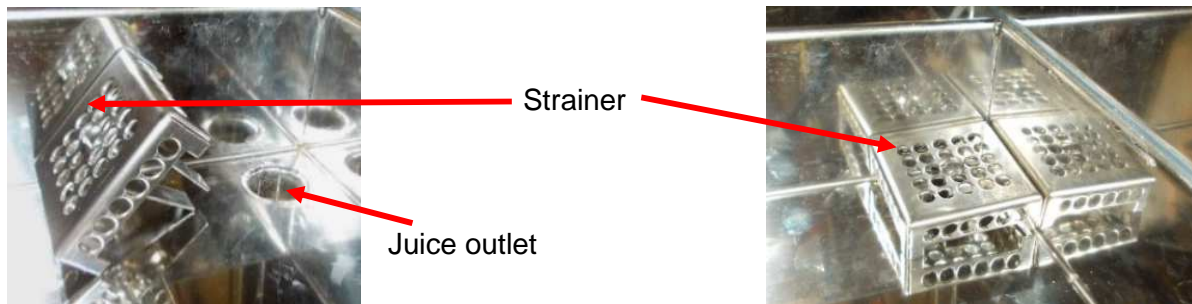
Interior facade K.Glass window

for access between the two panes, turn the K-Glass knobs, This glass must always be locked during use



Strainer:

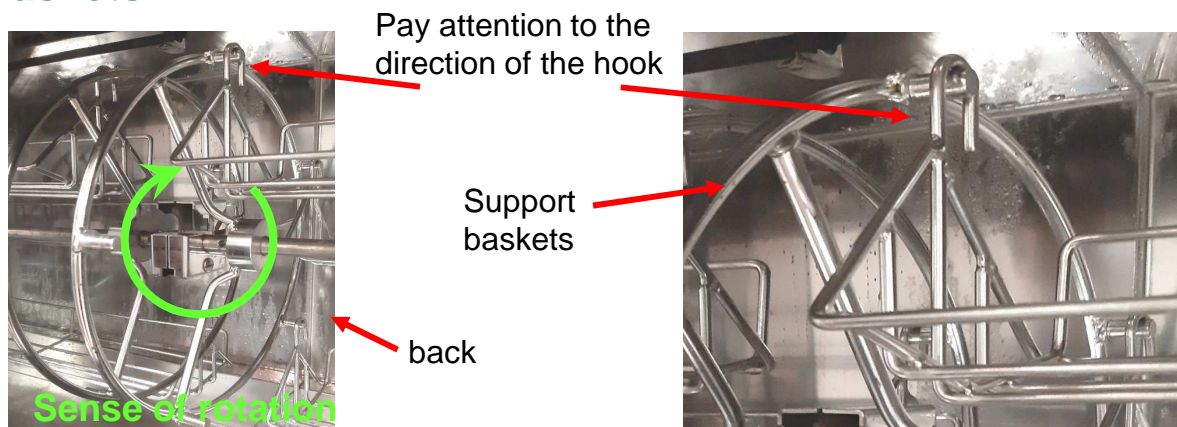
In order to avoid the obstruction of the juice container, ensure the position of the strainer correctly in his accommodation.



3.4. INSTALLATION AND REMOVAL OF ACCESSORIES

Press the rotation key  to put the Basket in front of you.

Baskets



- Position the hook backwards on the support.

Gutter

To place or remove the removable chute:(lift the chute held by 2 notches to release it).Proceed in reverse order to replace it.



Top tray of basket for stuffed tomatoes, chicken legs, etc.



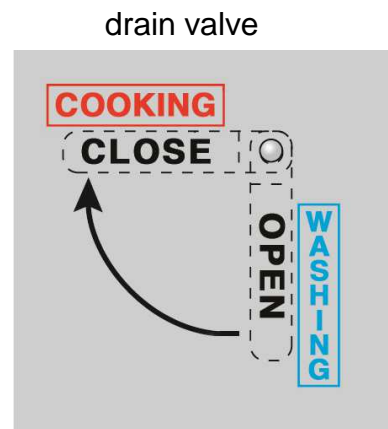
4. USE

4.1. VALVE CLOSURE (BEFORE COOKING)

To block the juice tray, be sure to close the drain valve under the rotisserie in the base.

Position **COOKING**

Any intervention for non-compliance with this procedure will not will not be covered by the warranty.



CLOSING THE DRAIN VALVE BEFORE COOKING

**Put water in the juice tray about 2 cms.
There must always be water in the tank to avoid any
inflammation of fats.**



**Loading potatoes into the juice tray replaces the water
and also prevents any inflammation.**



4.2. COOKING TIME

Time	cooking: chicken
50 mn	1 kg à 1,1 kg
1h	1,2 kg à 1,3 kg
1h10mn	1,4 kg à 1,5 kg
1h 20mn	1,6 kg à 1,7 kg
40 min	Chicken thigh
20 mn	Chicken drumstick
20 mn	Chicken wings
45 mn	Spatchcock chicken

Time	cooking: Lamb Beef
30 mn	Lamb shank
35 mn	Rack of lamb
45 mn	Leg of lamb
35 mn	Roast beef

Time	Cooking: Turkey
35 mn	Turkey leg
1h 45mn	roast turkey

Time	cooking: Pork
30 mn	Ribs
40 mn	Pork knuckle
40 mn	Rack of pork
50 mn	Roast pork
50 mn	roast ham
30 mn	Grilled sausages

4.3. PROGRAMS



screensaver

Basket rotation
button

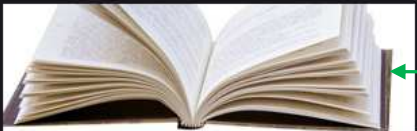
Commissioning
Rotisserie

MENU

Planning



Settings: Settings (time - language)
Information: temperature...



Choice of pre-saved recipes: - Chicken –
Turkey – Beef – Pork - my recipes

cookbook



Manual Programming: Temperature and Time

Manual



Cleaning aid

washing

Spit rotation



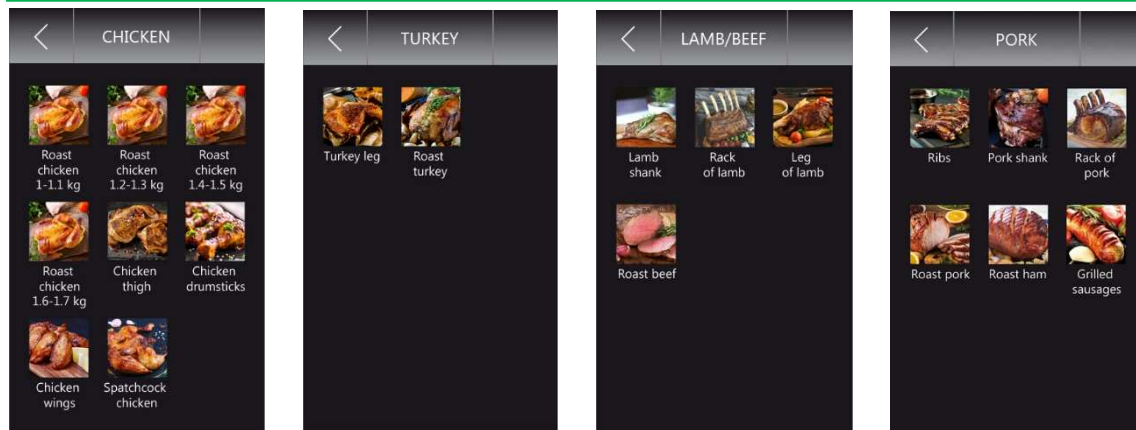
Off: Press for 3 seconds return to STANDBY

PROGRAMS

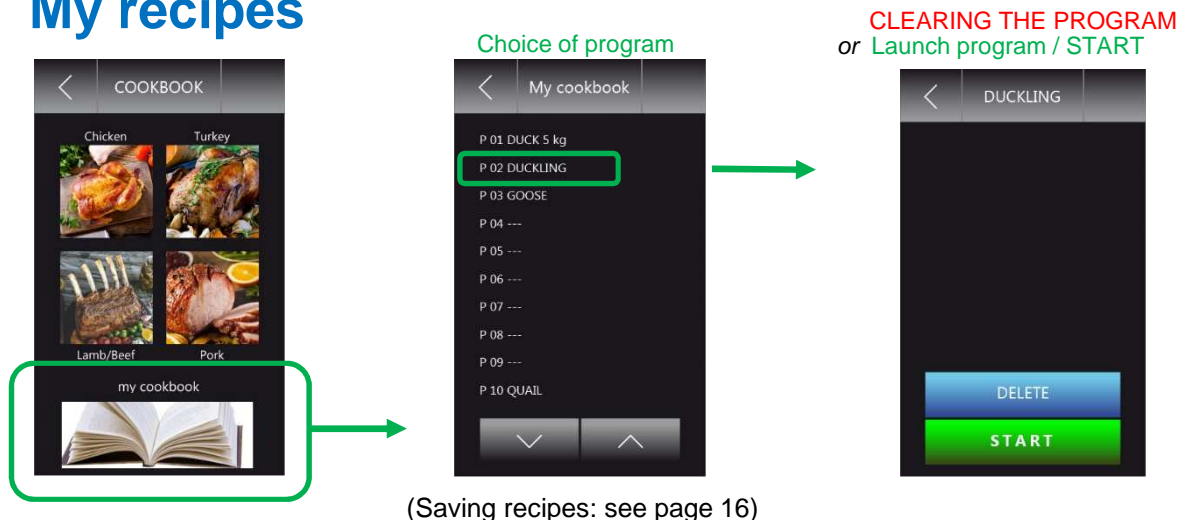


Pre-saved recipes

PRESSING ONE OF THE RECIPES STARTS PREHEATING



My recipes



PREHEATING

Pre-saved recipes

13/02/20 09:30:45

R Roast chicken
1.4 - 1.5 kg

Information, internal values

Return

Custom Recipe Save

177°C 190°C

Set point temperature (editable)

1:45 1:45

Cooking time (editable)

PREHEATING

Switch to cooking phase without waiting for end of preheating

Motor rotation Pulse On/Off

Off: Press 3 seconds return to STANDBY

- END OF PREHEAT (temperature reached) "BELL"
- "READY" DISPLAY (for poultry introduction)

Touch the screen to stop the ringtone; on the values to modify them

READY

**Touch the screen to stop the ringtone;
on the values to modify them**

Poultry loading:



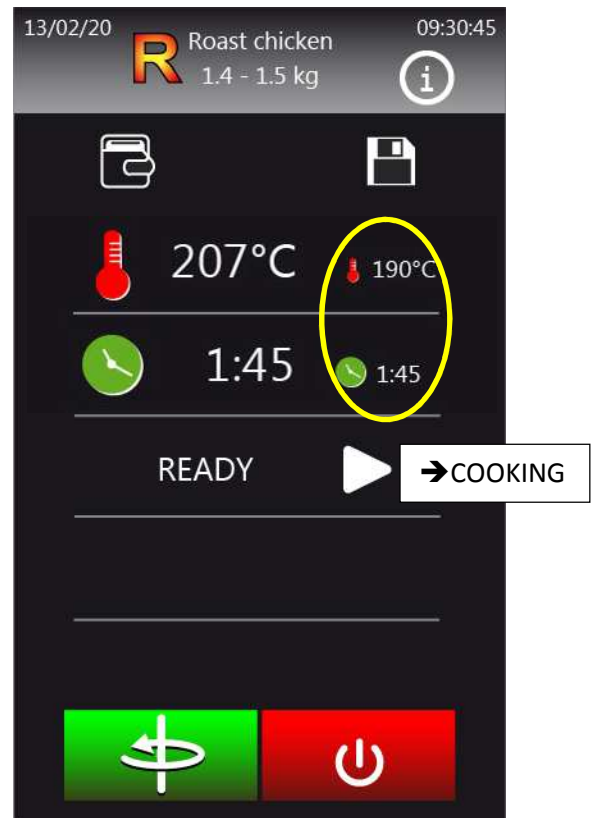
SPIT ROTATION

Press after opening the door, release when the swing is in front of you.

Door closing,



press on cooking

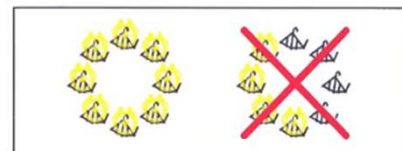


**Poultry loading and cooking
is always done after preheating even between two cooking sessions.**

Poultry should not be frozen.

From 2 poultry to 4 poultry per swing (according to the Star Clean model).
In case of ½ load, always distribute the poultry.

Less effort on the engine and more aesthetic for the customer, always having a view of the poultry.



Never put poultry upright.

Pay attention to the position of the small parts, thighs, they must not protrude from the spit. Prefer the use of small parts spits.

Distribution of poultry:

In the event of mixed cooking (different spices, different qualities of poultry), so that the juices do not mix on the poultry, the loading is done in a column.



It is mandatory to wear gloves, an apron and a hat when using the Rotisserie.

COOKING

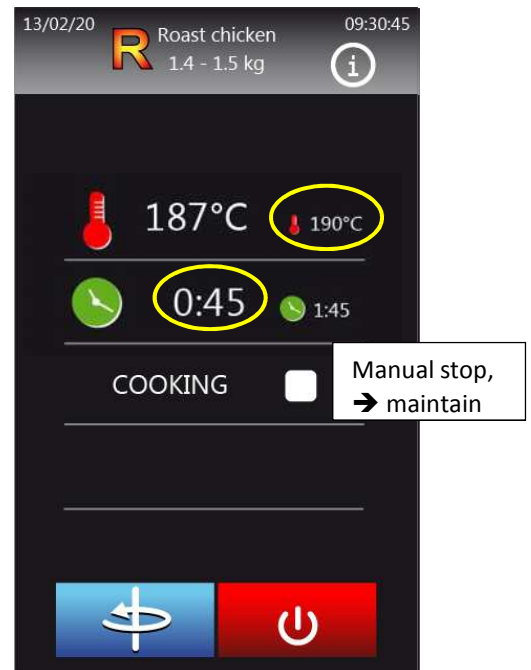
Touch the screen to stop the ringtone;
on the values to modify them

End of cooking "ringing"

Automatic switch to hold 80°C



A chicken is done when
the core temperature
reaches 85°C



After 2 hours
End of Hold "Ring".
Fin de cycle.

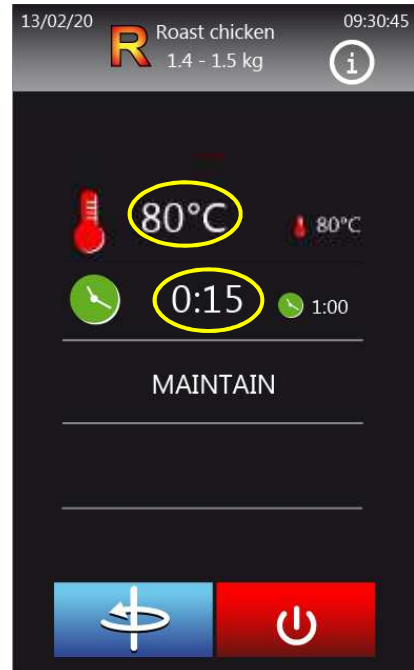
MAINTAIN



To remove the poultry, rotate the swings facing you.

Pay attention to grease drippings.

Empty the poultry of its juice by tilting it before
removing it from the roasting pan.



CYCLE COMPLETED

After 20 minutes,
Automatic rotisserie standby



MY RECIPES

Saving a program

The first screenshot shows the 'DUCKLING' recipe screen with settings for 225°C, 220°C, and a duration of 1:15. A green arrow points to the 'Save' icon (a floppy disk) in the top right corner. The second screenshot shows the 'My cookbook' list with 'P 04 ---' selected. The third screenshot shows the 'NAME OF RECIPES' screen with 'DUCK_' entered and a green checkmark button. The fourth screenshot shows a confirmation dialog: 'Are you sure you want to erase this recipe ?' with a green checkmark button.

Setting:

- Temperature
- Duration

➤ Choose the program number

➤ Enter the name of the program and validate

➤ Validate the program

Program reminder: My recipes

The first screenshot shows the 'My cookbook' list with 'P 02 DUCKLING' selected. The second screenshot shows the 'DUCKLING' screen with 'DELETE' and 'START' buttons. The third screenshot shows the 'DUCKLING' recipe screen with 'PRE HEATING' and a play button. The fourth screenshot shows a confirmation dialog: 'Are you sure you want to erase this recipe ?' with a green checkmark button.

➤ Program selection

➤ Launch program / START or Clearing the program

➤ Launch of preheating

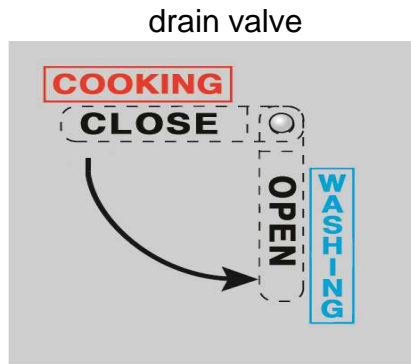
➤ Clearing the program (Cancellation / validation)

5. WASHING

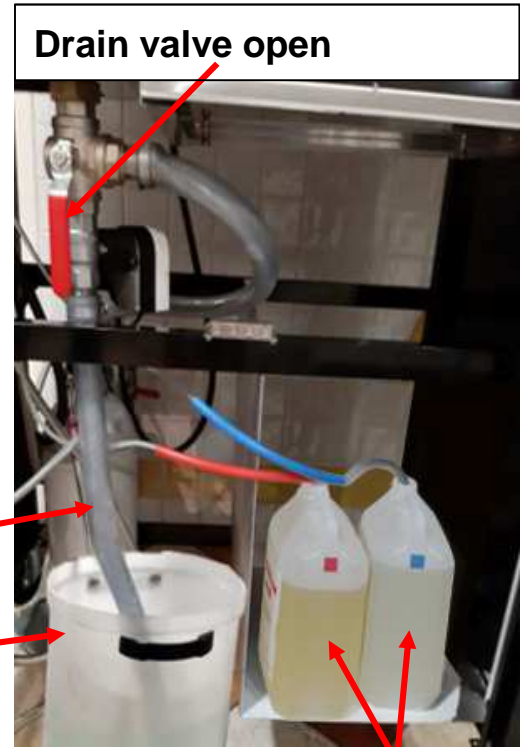
WASHING PROCEDURE

The cooking juices only must be emptied into the fat collection tray. The washing water can be discharged into the wastewater (grease separator tank recommended on the store's general wastewater evacuation installation: plumber intervention).

EVACUATION OF FATS opening of the valve



Empty the cooking fat from the juice tray into the grease collection tray by opening the drain valve. **WASHING** position. It is recommended to use bags housed in the grease trap for hygienic handling of cooking juice storage before evacuation and treatment charged by a service fat reprocessing.

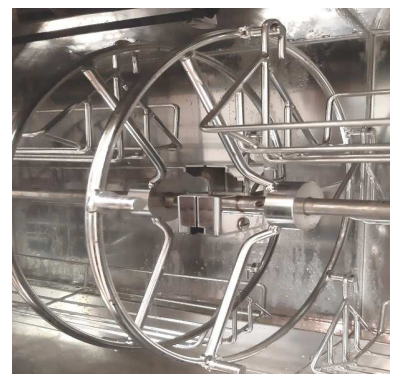


Check the significant quantity of products in the containers

PREPARATION BEFORE WASHING

The Master-Clean rotisserie washing procedure requires that cooking is finished and the rotisserie is empty of any food products (remove all greasy dirt from potatoes, vegetables, meat using the collection shovel). various in the juice tray etc...).

For a better result, you can use a spray jet to remove all greasy dirt.




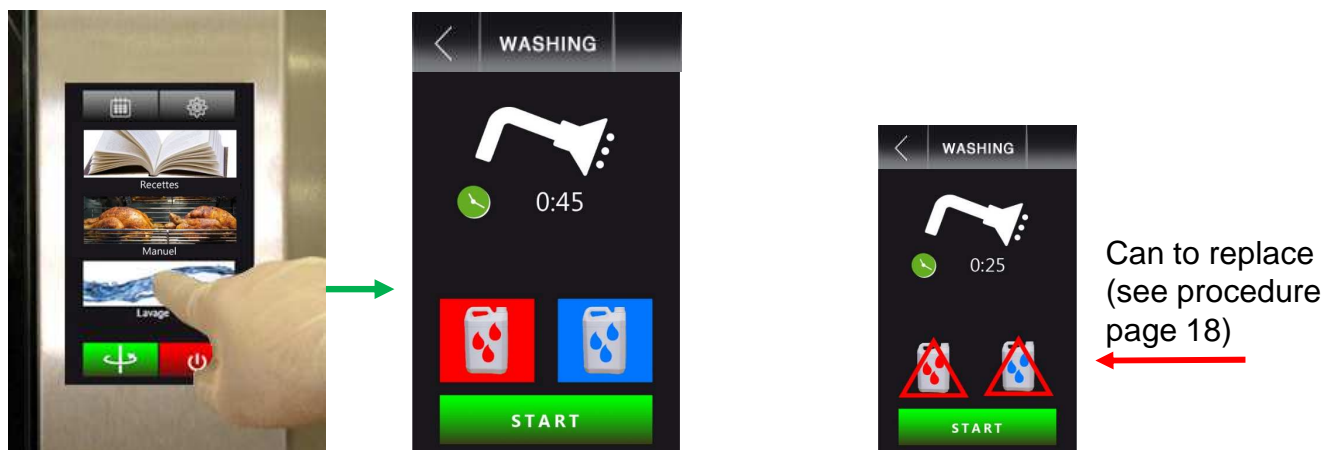
Retirer les balancelles, car la succession de cuissons de volailles provoque une caramélisation des graisses et de morceaux divers collés, carbonisés sur les fils des paniers.

Soak them in a suitable tank of water to strip them with 20% MEGA-CLEAN.



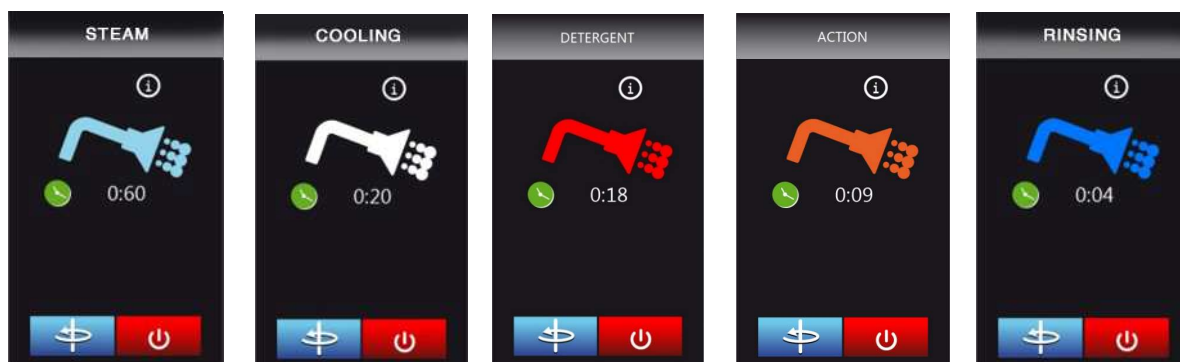
WASH PROGRAM

When starting the program, never **stop the washing program** . If you need to work on the rotisserie, **open the door**, the cycle pauses, when closed the cycle resumes. However, if in an emergency you have to stop the program, be sure to rinse thoroughly with the spray to remove the detergent in the roasting pan.



LAUNCH

With the door closed, start the washing program then press the “START” button. The cycle begins “phase 1” of steam as soon as the temperature reaches 80°C in the cooking chamber. Washing water is automatically discharged to wastewater. The other phases follow each other automatically.



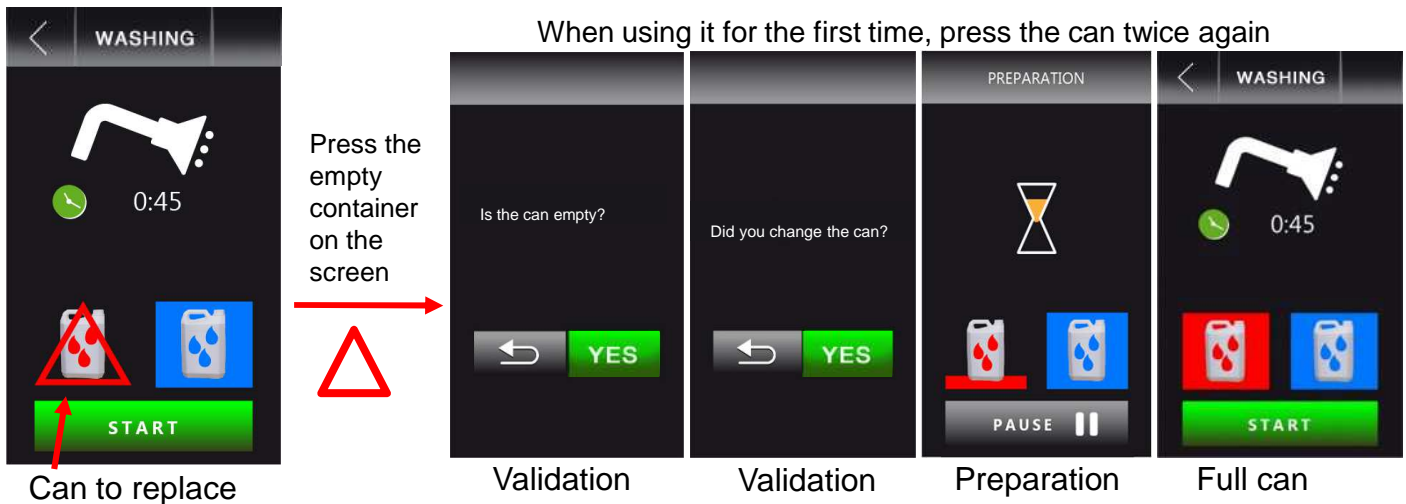
At the end of the cycle, **the rotisserie turns off automatically.**



Empty the removable chute (The rinsing water can be drained down the drain, do not mix it with the grease).

Replace the basket and the removable chute.

BOTTLE TO REPLACE



Canister with red mark: "MEGA-CLEAN" detergent wash

Canister Blue mark: "MEGA-NET" anti-limescale rinse

HOW TO USE

MEGA-CLEAN: Phosphate-free stripping gel specially designed for rotisseries and cooking accessories

1)MEGA-CLEAN must be used in a MASTER-CLEAN rotisserie incorporating automatic washing programmed by spraying on vertical and horizontal stainless steel or glass walls.

2)MEGA-CLEAN can also be used as a spray on supports by leaving it to act then cleaning the treated surfaces with a damp sponge then rinsing with clear water with a high pressure shower before reuse.

The temperature of the cooking chamber must not exceed 60°C otherwise the metal surfaces may be damaged.

NOTE: It is recommended to use MGA-CLEAN (20% dilution) by soaking the cooking mediaremovable covered with heavy adhesions of cooked and charred fats as well as tars due to successive cooking.

MEGA-NET: Food-grade phosphoric anti-limescale descaler specially designed for rotisseries and cooking accessories

1)MEGA-NET must be used in a MASTER-CLEAN rotisserie incorporating automatic washing programmed by spraying on vertical and horizontal stainless steel or glass walls.

2)MEGA-NET can also be used as a spray on supports and surfaces, leaving it to act until the formation of foam stops, then rinsing several times with clear water using a high-pressure shower.

DAILY ROTISserie CLEANING

Your customers will appreciate the cleanliness of your equipment for perfect hygiene and a guarantee of food safety.



- Pass a wet wipe over the walls inside the rotisserie. Apply a “Special glass” product on all appliance glasses and wipe clean.
- Cleaning the seal of the chamber of cooking must be carried out (with a cloth wet) with a non-abrasive detergent.

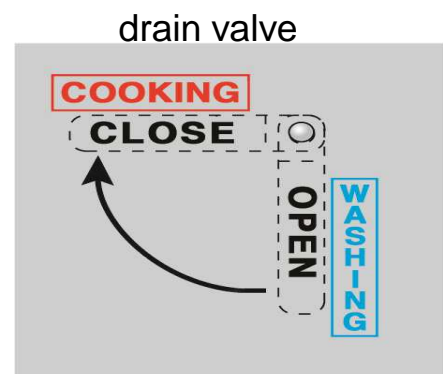
It is very important that the windows* and interior panels are cleaned after each use

***Never scrape K.Glass with an aggressive surface. Use a sponge.**

Every 4 months, using a brush, apply a suitable product to the motor shaft drive, rotate for 15 to 20 minutes and rinse with clear water.

Close the drain valve (in the base) for the next cooking.

Position **COOKING**



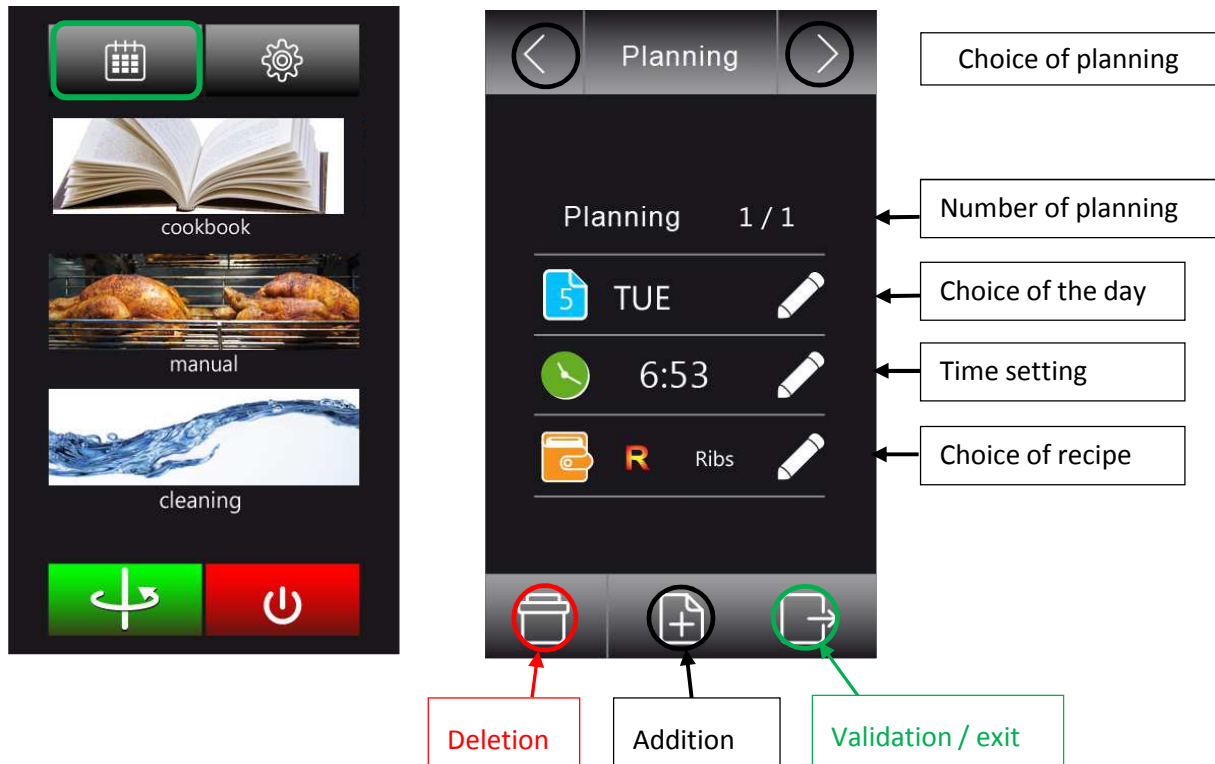
Your Rotisol rotisserie is now ready for cooking again.

Do not forget to carry out daily cleaning of your device, because thus maintained your rotisserie Rotisol will be with you for a long time your rotisserie activity.

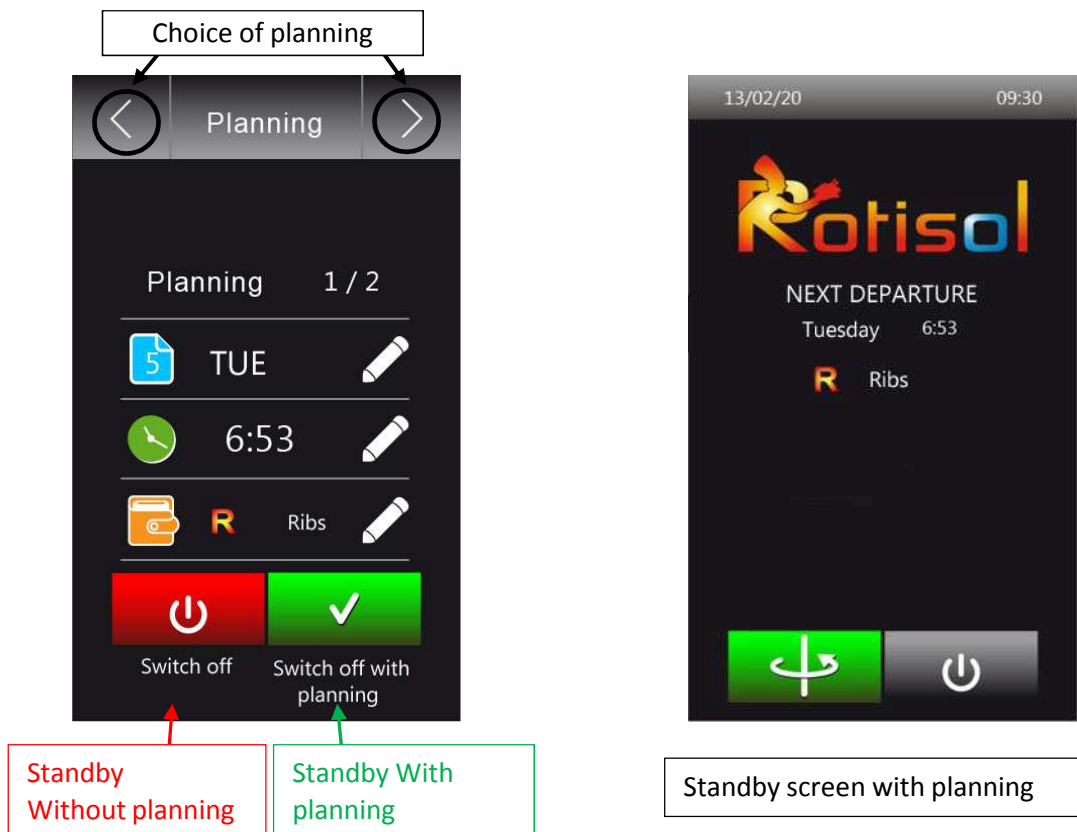
For better service, we recommend periodic maintenance to be carried out by a qualified installer.

PLANNING (time-day-recipe)

CREATING A PLANNING



VALIDATION ON STANDBY



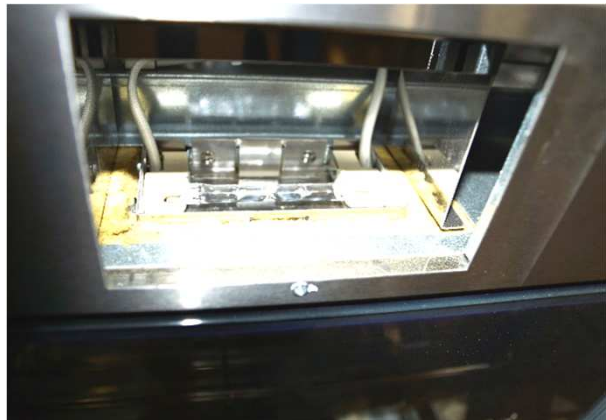
WHAT SHOULD NOT BE DONE :

Do not disconnect the power supply from the rotisserie after cooking: wait at least 30 minutes (automatic reduction of temperature by fan)

Never let the fat overflow from the juice container. Empty it regularly. The fat could ignite

Do not use the rotisserie near flammable sources.

When working on the machine's lighting circuit, make sure the machine is turned off. Do not touch halogen lamps with your fingers when replacing them



COOKING ADVICE:

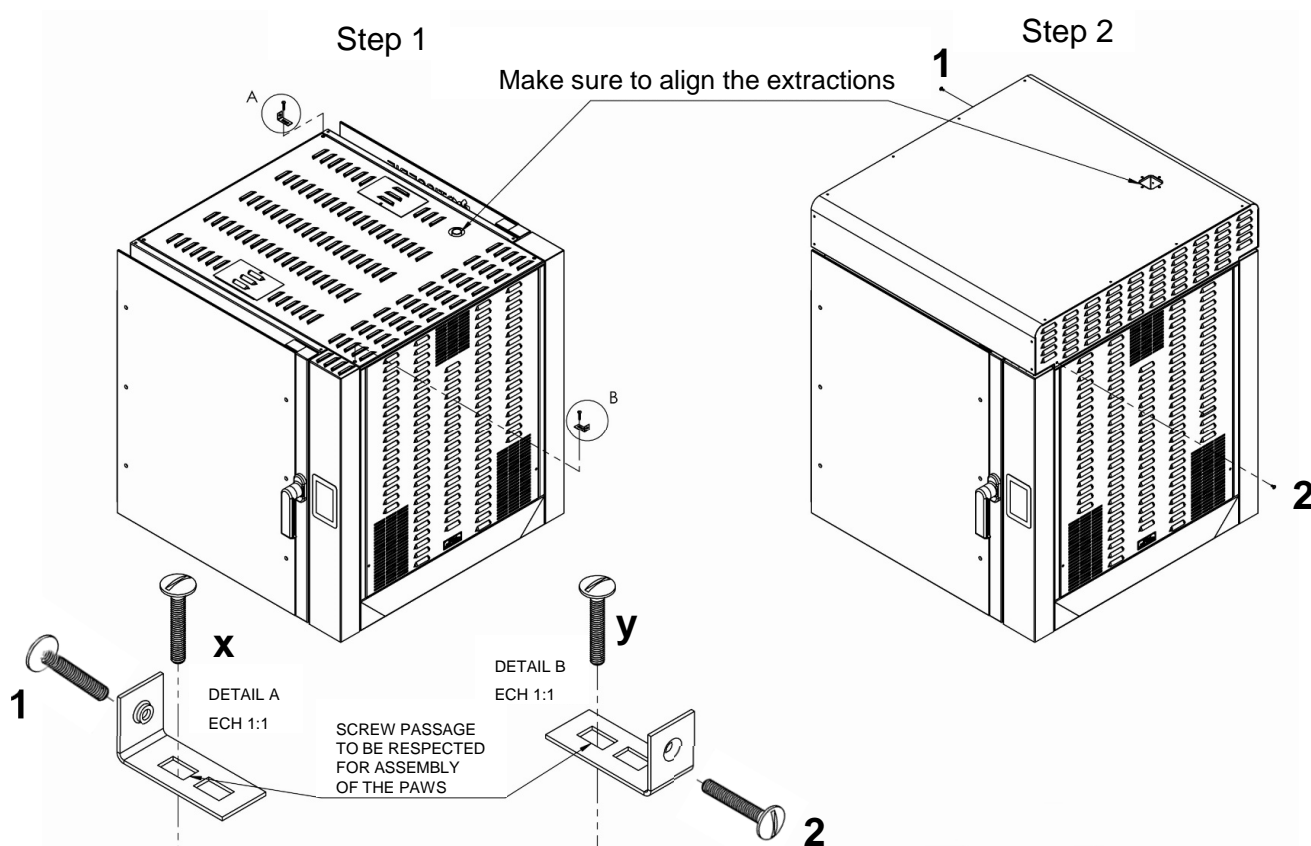
The cooking time varies depending on the size of your poultry. Temperature 85° at core.

You can, after cooking, let your spits turn, as long as you turn off the heaters.

WHAT SHOULD BE DONE :

- For efficient operation, respect the closing of the doors.
- Make sure that the air inlets and outlets are not obstructed and that no body falls inside. Otherwise disassemble the top and clean in the hatches provided for this purpose.
- Use heat-resistant gloves for racking in and racking out.
- K.Glass glass doors are expensive, remember to insure them (they are not guaranteed)

Assembly / dismantling of the protective roof



Assembly :

- _ Fix the legs with 2 screws (x and y) on the Master-Clean.
- _ Align the extraction hole of the protective roof with the extraction of the Master-Clean
- _ Fix the protective roof on the Master-Clean with the 2 screws (1 and 2).

For disassembly: _ proceed the opposite way.

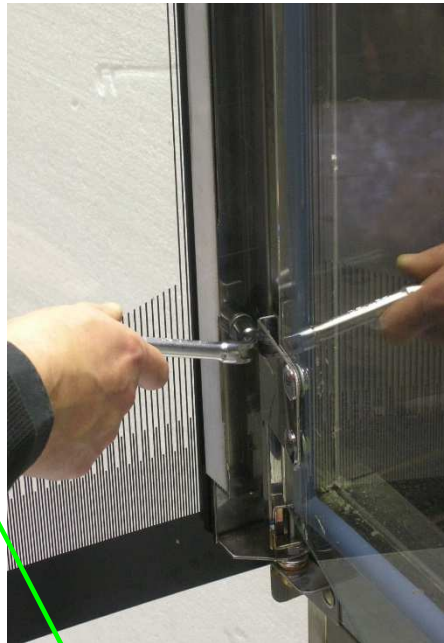


Protective roof

Shaft side disassembly and reassembly



Socket wrench of 10



Faceplate nut to hold

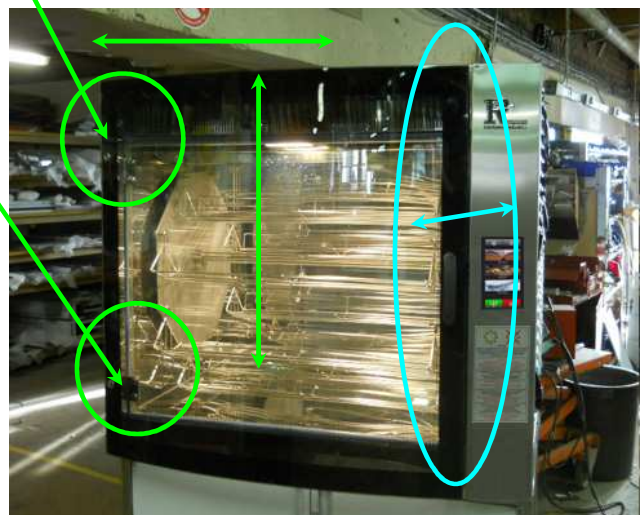


○ Screw to be removed on the inner side of the door axis

To reposition the glass Domed, it is preferable to be two

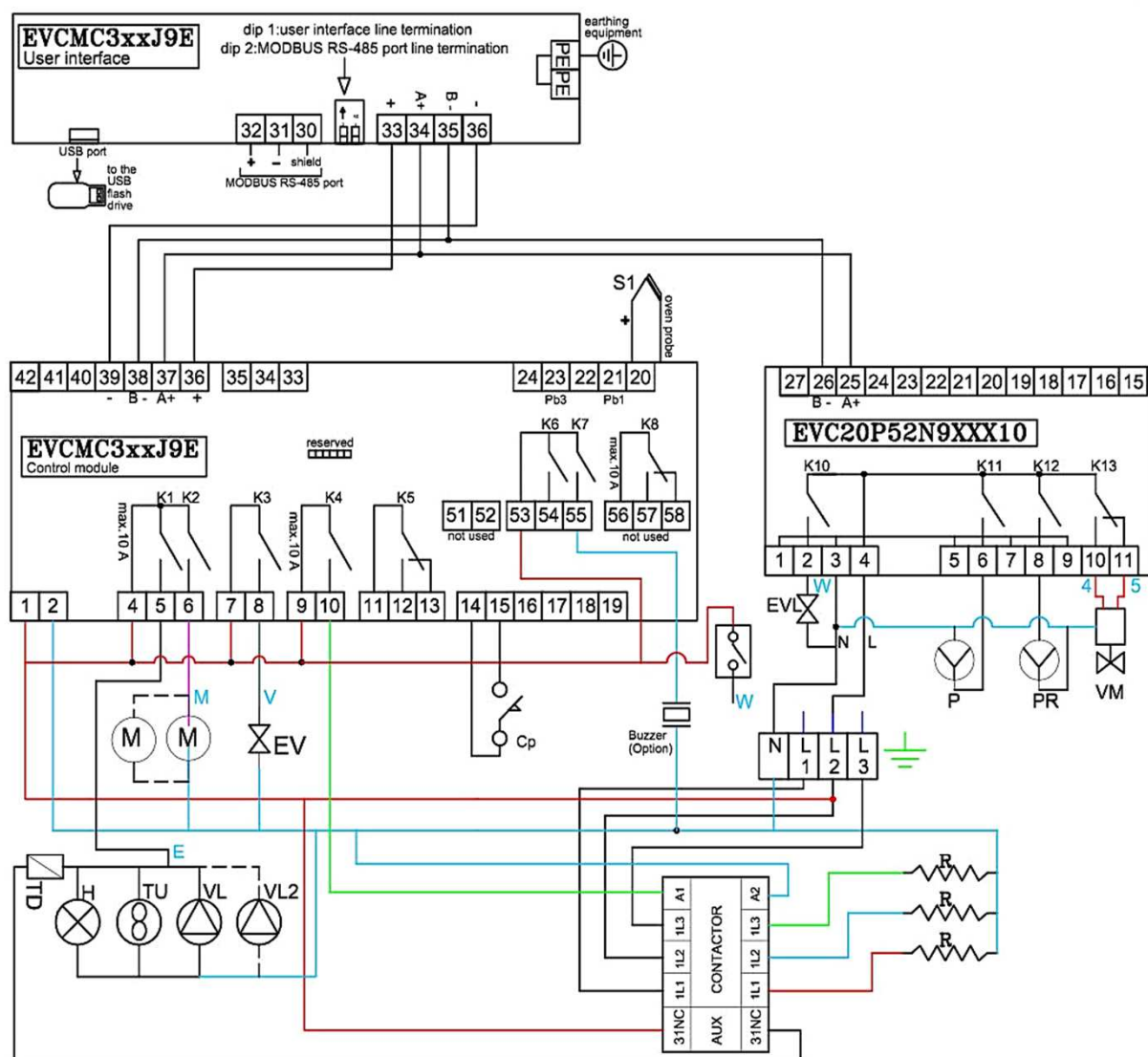


For an optimal alignment of the glass it will be necessary to play on the clearances whether on the axis side or on the handle side (see page 1/3 in depth)

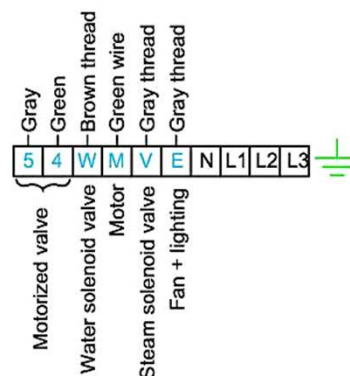


MASTER-CLEAN Touch control board

Rotisol
Le: 06-04-2021



REP	DESIGNATION	REFERENCE	5.560
P	TOUCHSCREEN	EVCMC3xxJ9E	1
S	PROBE	SONDAL SC	1
C	CONTACTOR	CON16	1
C	AUXILIARY CONTACTOR	CONAUX9	1
TU	TURBINE	VANAC1	1
VL	THERMODISK	THERMDISQ7080	1
VL	FAN	VENVIT	1
VL2	FAN	VEN4E230S	1
R	RESISTORS	RESI61034	3
H	LAMP	LA150119	1
M	MOTOR	MOTBAL 3	1
M	MOTOR	MOTBAL 5060HZ	1
EV	SOLENOID VALVE (cleaning)	ES926325	1
EVL	SOLENOID VALVE washing	.	1
P	DETERGENT PUMP	.	1
VM	MOTORIZED DISCHARGE VALVE	.	1
PR	RINSE PUMP	.	1
CP	DOOR CONTACT	.	1



CHECKING THE GOODS

Products travel at the risk of the buyer. Its responsibilities therefore include as the recipient, not give the order the carrier to unload the material only after ensuring the condition of the equipment delivered. Imprecise reservations such as "subject to unpacking" and "SUB QUALITY CONTROL RESERVE OR QUANTITY "have no legal value.

Upon receipt of goods, proceed as follows:

- Check in presence of the delivery, condition, quality, quantity of products delivered, even if the packaging appears externally in good condition. If there are reservations to be made, they must be accurately on the right of the carrier.
- If the carrier does not agree to remain present for this control, focus on the delivery "REFUSAL OF CARRIER TO ATTEND UNPACKING" and prevent officials the transport company.
- Reservations must be confirmed to the carrier within three days, by registered letter return receipt requested, with copies to Rotisol.
- Failure to follow this procedure will void the carrier and at the expense of Rotisol recipient.

WARRANTY

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 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.

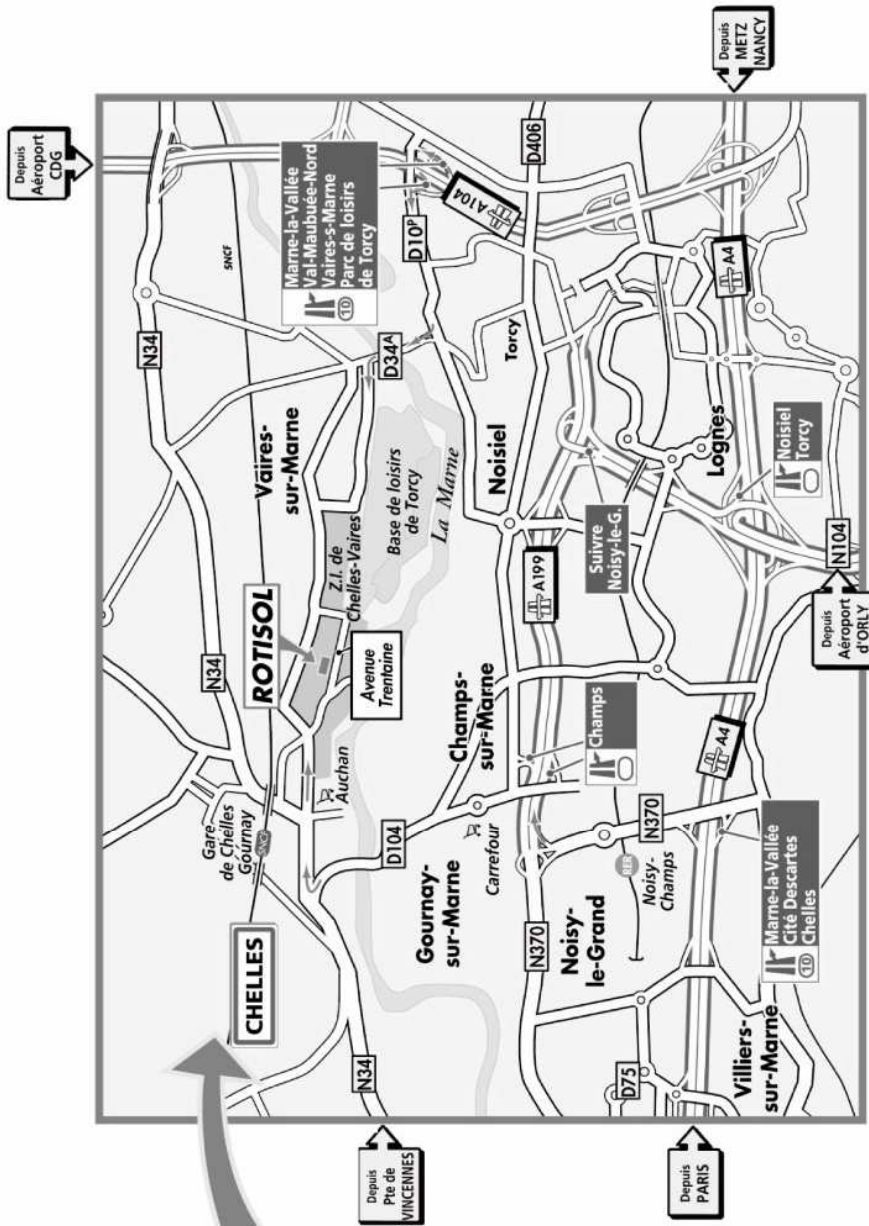
Any technical assistance from Rotisol will be bill to the customer.

ROTISOL-EST Sp-z o.o.

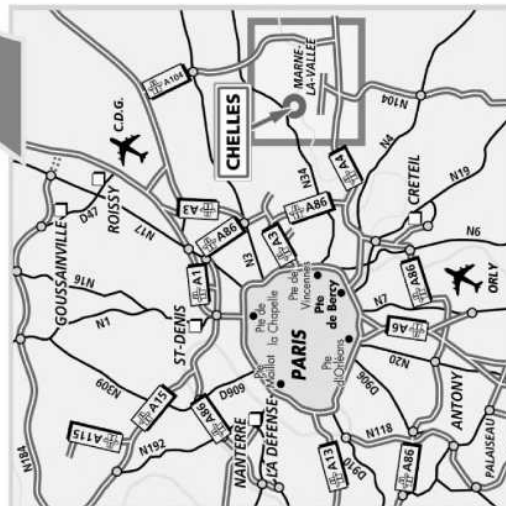
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Toll free: 800 651 5969 Tél: (310) 671 7254
E-mail: info@rotisolusa.com www.rotisolusa.com



PLAN D'ACCÈS



Depuis Paris : rejoindre la Porte de Bercy puis la A4 direction Marne-la-Vallée / Metz / Nancy.
Prendre la sortie 10 Marne-la-Vallée / Cité Descartes / Chelles. Continuer sur la N370 puis sur la A199 direction Champs-sur-Marne / Chelles. Prendre la première sortie Champs (puis voir plan).
Ou : depuis Porte de Vincennes, suivre la N34 en direction de Chelles (puis voir plan).
Ou : depuis Paris, prendre la A4 direction Marne-la-Vallée / Metz / Nancy, puis suivre la Francilienne A104 direction Marne-la-Vallée / Aéroport CDG / Lille. Prendre la sortie 10 Marne-la-Vallée / Val Maubuée Nord / Vaires-sur-Marne / Parc de Loisirs Torcy (puis voir plan).
Depuis Aéroport d'Orly : rejoindre la N7 en direction de Créteil pour emprunter la A86 en direction de Marne-la-Vallée. Prendre ensuite la A4 direction Metz / Nancy puis suivre la Francilienne A104 direction Marne-la-Vallée / Aéroport CDG / Lille. Prendre la sortie 10 Marne-la-Vallée / Val Maubuée Nord / Vaires-sur-Marne / Parc de Loisirs Torcy (puis voir plan).

Depuis Aéroport Charles-de-Gaulle (CDG) : rejoindre la A1 en direction de Paris, puis suivre la Francilienne A104 direction Marne-la-Vallée. Prendre la sortie 10 Marne-la-Vallée / Val Maubuée Nord / Vaires-sur-Marne / Parc de Loisirs Torcy (puis voir plan).
Depuis Metz / Nancy : rejoindre la A31 en direction de Paris, puis suivre la Francilienne A104 direction Marne-la-Vallée / Val de Lagny / Lagny-sur-Marne. Prendre la sortie 10 Marne-la-Vallée / Val Maubuée Nord / Vaires-sur-Marne / Parc de Loisirs Torcy (puis voir plan).
Depuis Paris en train : Gare de l'Est, direction Meaux. Descendre à la Gare de Chelles / Gournay (30 minutes).
Depuis Paris en RER : prendre le RER E4 (EOLIE) à la station Hausmann / Saint-Lazare en direction de Chelles / Gournay. Descendre à la station de RER Chelles / Gournay (20 minutes).