

Recommended Gasket Procedure Winston Foodservice

Procedure:

1. Order gaskets from APPROVED WINSTON OEM Supplier.
2. When receiving gaskets from the supplier, review the date placed on the bag of gaskets.
3. Document the date of the batch of gaskets, which you are using.
4. Inspect gaskets for any cracks, rips, or other similar defects.
5. Store extra gaskets in cool and dry location, free of chemicals.
6. Place 2 sets of collector and 2 lid gaskets in a container of water located in cooler.
7. Before use, lubricate gaskets by coating in oil that acceptable condition.
8. Do NOT lubricate gaskets with poor oil.
9. Stretching gaskets as minimal as possible, place onto the applicable lid (at 12:00 position, closest to back) and collector locations.
10. Cook as needed throughout the duration of the day.
11. When cleaning the equipment at the end of the business day, remove lid and collector gaskets and clean with a standard soap substance (no harsh chemicals).
12. Place cleaned gaskets in a container of water and store in cooler.
13. Remove other stored gaskets from cooler and inspect. Discard gasket if any cracking or breaking is visible.
14. Dry off gaskets and repeat step 7.
15. Cook as needed, throughout the duration of the day.
16. Continue to alternate use of gaskets daily.
17. Dispose of gaskets after 6 months of use.

Troubleshooting Tips:

Gasket Failures	Possible Cause
Flattened	Not alternating regularly
Blackened	Not alternating regularly and not filtering oil enough
Cracking*	Not cleaning properly or not lubricating gaskets
Brittle*	Chemicals being used to clean or too old
Breaking at Seam*	Over-stretching gaskets when putting on

*Please contact supplier if these failures occur.

Part Numbers:

Collector Gasket PS1892 | Fryer Vent Tube O-ring PS1005-3 | Lid Gasket PS1891
Heater Protector Fryer PS1325-3 | O-Ring Lid Valve Fryer PS1010-3

Winston Customer Care 1-800-234-5400 | www.kfcryers.com