

How to Properly Clean Refrigeration and Oven Gaskets in a Commercial Kitchen

It is extremely important to maintain refrigeration gaskets properly. If not properly maintained, they will make the compressor work harder AND will require much more frequent replacement.

Especially now, it is important to minimize expenses. A simple way of doing that is to maintain refrigeration gaskets PROPERLY.

When your gaskets need cleaning, clean it the right way to extend the life of the gaskets.

No Bleach

Bleach will reduce the lifespan of your gaskets. Bleach is not compatible with the material gaskets are made with.





A toothbrush, a clean rag, and Gasket Magic gasket cleaner.





Gasket Magic a non-hazardous, safe cleaner specifically designed to provide maximum cleaning power for gaskets and other kitchen surfaces. Simply spray on and wipe off. For extra greasy and dirty gaskets, use a toothbrush or other soft bristle brush to gently scrub gaskets before wiping clean.

When your gaskets need to be replaced, call us!!