

WSM – Weber Smokey Mountain Kit (High Temp RTV, 1/2" & 3/4" gasket).

Thank you for your purchase from www.BBQgaskets.com

*Below are installation guidelines. As in any custom installation, you should read the suggestions, but do what is best for your set up & take your time with the project. **Note:** on newer WSM models, the bottom gasket isn't needed, as there is a rolled lip. Keep the extra for replacement.*

Your **RTV/Nomex gasket kit** is the most durable & long lasting kit available today. It will form a supreme bond to metal. The RTV silicon food safe adhesive, is rated to 650 degrees (F). The Nomex gasket is rated to 572 degrees (F) of direct heat. In some cases, you may have higher firebox temperatures, and the gasket will still perform due to its proximity to the firebox. We recommend that you operate your BBQ in accordance with the rated temperatures listed above. Generally speaking, your new Nomex/RTV gasket kit will provide years of service, and exceed the industry norm for longevity.

Please follow the **installation guide below**. It is best to take your time when installing this kit on your BBQ/smoker/pit. It is a good afternoon project. Follow all necessary safety precautions when attempting installation. Do not operate your grill indoors or in an unsafe manner.

- Clean loose debris and old gasket material from the mounting surface.
- Degrease the mounting surface with a food safe degreaser. Be sure to dry the surface.
- The 1/2" gasket is for the body (center and base). It is mounted on the inside lip of the center section and the inside lip of the base. The gasket should mount horizontally, so that the lid and/or middle sections "rest" on the gasket. **DO NOT "wrap" lid with gasket material. Be sure to mount the gasket on the HORIZONTAL surface only.**
- The 3/4" wide gasket is for the door.
- Measure and test fit the gasket. Do not cut gasket yet.
- *Note: There is enough adhesive to make a 1/8" x 29' bead. There is extra gasket material.*
- Spread the adhesive on the mounting surface, carefully, with a comb or any fine tooth tool. You are trying to create small ridges for the gasket to set in. Work quickly or in sections, the adhesive will set quickly in arid weather. It may set quicker than 15 minutes.
- Press, **DO NOT** stretch, the gasket into place, cut any excess with a sharp scissor or razor blade.
- Be sure not to get any excess adhesive on face of the gasket.
- The adhesive manufacturer recommends that you air dry the adhesive at this point for 24 hours. (Avoid assembling the sections until the adhesive is fully cured. Assembling before fully cured will result in gaskets moving or the bond being broken.
- Again, **DO NOT** assemble lid or middle sections until gasket adhesive is cured or the gasket can get pushed out of the correct position. –Happy Grilling

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Sample (generic) installation video: https://www.youtube.com/watch?v=S_leNjFkFcM

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