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What kind of grease do you use in a kitchenaid mixer

KitchenAid stand mixers are an extremely beneficial piece of equipment within the kitchen, they are well made and can last a very long time though you need to make sure that you take care of it properly. This involves making sure the grease to keep the stand mixer moving smoothly. You should replace your KitchenAid Stand Mixer grease at least once a year. This is the best way to ensure that it will last a long time and the gears will not get stuck and broken. Take a look at the grease as well. When it is no longer clear and white, it needs to be replaced. Let's take a closer look at some of the things you need to do to replace the grease in your mixer to ensure that it is going to last a long time. We'll talk more about when and why to change the grease as well as explain in detail how to do it. When Should I Change the Grease In A KitchenAid Stand Mixer? Your stand mixer will last you for a long time with the right care, but without proper maintenance it won't last nearly as long. The gears that drive the mixer use grease to help them move with the least amount of friction possible, but that grease can spoil and get dirty which decreases the lifespan of the mixer. For the most part, you will need to re-grease the stand mixer at least once a year because it helps to: All the parts to work wellCan make the machine last longerPrevents anything from breaking The right type of grease can help the gears to work the way that you want without any gears getting stuck. If you do not use the stand mixer that often, you may be able to last a little longer, but it is still a good idea to do this once a year or so. How Will I Know When to Change the Grease? The best way to know that it is time to change the grease in your KitchenAid Stand Mixer is to take a look at it. While it is a good idea to replace it each year, if you look at the oil and it looks old, then it is time to get it replaced. The best type of grease to use inside of this kind of stand mixer is food-grade grease to ensure it will be safe with any food you use in the mixer. Food-grade grease that is in good shape and brand new will be: WhiteEasy to see throughClear If you look at the grease and it is darker in color, has a lot of stuff stuck in it, and is hard to see through, then this is a sign that the grease inside the mixer is older, and you need to get it replaced. How To Change The Grease In A KitchenAid Stand Mixer? There are a few steps that you will need to follow to ensure your stand mixer is ready to go and that you can replace the grease that will be used inside of it. Taking the Mixer Apart Before you can get very far, there are a few steps that involve removing things off the mixer to get it ready to come apart. This will help you to reach the grease and get it replaced once you get there. To take the mixer apart: Ensure the mixer is unpluggedTake the rear cover from the mixerTake off the metal strip you should notice goes around the head of the mixerTake off the planetary ring. Look at the instructions to see what part this is if confusedTake out the 5 screws behind your cover along with four additional screws at the bottom of the mixer head This will be the start of taking apart the mixer and getting it ready for the rest of the work. We will then be able to pull out the power cord from the strain guard and separate out the top and the bottom of the mixer from one another by taking off the top. When you get to this point, you will need to remove the gasket and then check it out. Look at the mixer again and take out three more screws. You should see that these are on the bottom of the mixer when you look at the part that is left behind when you separate it out. From here you should be able to see the old grease and can remove it with the help of a putty knife. Depending on how long it has been since you replaced the grease, you may find that removing this part is a little bit difficult. Keep a few towels around to help keep the mess to a minimum. Set all of this to the side. Replacing the Grease When you get to this point, you are almost ready to put the new grease into the stand mixer. Some of the steps to use to help get this going include: Check all of the gear teeth to see if they still work well or notAdd your gasket and any of the gears you removed back to the stand mixerApply the new grease to the upper and the lower gears, filling it up as much as recommended Take your time to check the grease and make sure that it covers everything. When enough grease is mixed in, you can put together the top and the bottom of the mixer head again. This will get you ready to put everything back together again. Putting It Back Together To finish this up, you need to put all of the parts of the stand mixer back together. This will help you to use the stand mixer again, with the fresh grease to help it work well. The steps that you can use to help with this include: Put the screws back in the same places, going one at a time. Put the planetary cover back on. Reattach your metal stripStrain relief for the cord back onAdd the rear cover When that is done, the KitchenAid stand mixer will be put back together and you can use it like normal once again. What Grease Should I Use? If you are shopping for some new grease for this mixer, you may be surprised to find there are several options available. The ideal type of grease to use for your mixer is food-grade grease. On occasion you can use other types of grease, but they are thicker and do not work as well. Impresa Products 4 Oz Food Grade Grease Food-grade greases will be a little different than some of the other types that you use. They start out white in the beginning, while others will be black or brown. This makes it easier to tell when it is not working well. There are three types of food-grade lubricants you can use including: H1 lubricants: These are the type that are used where contact may happen with food. H2 lubricants: These are the ones used inside food-processing plants where contact with the food is not possible. H3 lubricants: These will have edible oils that are used on any equipment that will touch food. Food-grade grease is the type that is compatible with food. It can be used on your stand mixer because it is safe for the grease to touch the food, or come near it, without causing any harm at all. They need to comply with all regulations in the food industry too. Changing the Grease in Your Stand Mixer It is important to change out the grease in your KitchenAid stand mixer on a regular basis. This helps it to work properly and can keep the food that you eat safe and sanitary. Using a food-grade grease will make all the difference and can help you to keep your stand mixer around for a long time. KitchenAid stand mixers are some of the most amazing appliances to have in your kitchen. However, to create the results that they do it requires some strong moving parts that end up running at very hot and very fast speeds. Over time the grease that was originally put in the mixer becomes old, gets dirty, and overall becomes less effective at minimizing friction for the internal components. When this happens the components can become impacted with each other and possibly dislodge an internal component or worse yet damage the motor itself. This is why many KitchenAid enthusiasts suggest replacing your mixer grease at least once a year. Giving you the opportunity to also fully clean the gears and add some fresh grease into the internal parts. It is a good maintenance habit along with deep cleaning to get into if you want to always get the best performance from your mixer and keep it running forever. Now to answer the question of what kind of grease should you be using in your KitchenAid stand mixer. The KitchenAid Mixer uses an NSF H-1 Registered Food-Grade Grease. The reason this is used is that it will provide you with the safest and most effective grease possible. This does not mean you can not use other types of grease you could throw things like vaseline in there and it will work for a little while... However, a little while is not what you are likely looking to take care of your mixer and keep it running smoothly, and to do that you need the right grease for it. What Is Food-Grade Grease? Food-Grade Grease is a specific category of greases that have been designed specifically for use in situations where food contact is possible or likely to occur. These types of greases are rated in accordance with the NSF ratings that I referred to early in this article. There are three main ratings that are used by the NSF standards to describe the type of grease. The NSF ratings are as follows: H-1 Rated: Lubricants with Incidental Food Contact (Food-Grade Lubricants) H-2 Rated: Lubricants with No Food Contact H-3 Rated: Release Agents or Direct Food Contact NSF H-1 Rated (Food-Grade Grease): A product that is rated NSF H-1 is usually intended for the internal components of food processing equipment where there is a possibility of incidental food contact such as a KitchenAid Mixer. These compounds can serve a multitude of purposes such as providing anti-rust protection, acting as a release agent on gaskets or seals of tank closures, and as a lubricant for machine parts and equipment where they operate in conditions where the lubricant could potentially expose itself to food. To qualify for this rating the grease must cause no harm when consumed or affect the food's taste or odor when there are small amounts of contamination. NSF H-2 Rated: These types of lubricants are intended for use on equipment that is not being used in or around food. There is no special list for this type of rating as it makes up a bulk of greases that are not considered food-grade. NSF H-3 Rated (Direct Food Contact Lubricants): Finally, you have the H-3 rating which is your grease and lubricants that are used to on loaf pans, grills, etc to keep foods from adhering to a hard surface. These types of lubricants you are probably pretty familiar with. Why Should You Use Food-Grade Grease For Your KitchenAid Mixer? If it is not obvious already as to why you need to be using a good food-grade grease for you KitchenAid Stand Mixer I will run you through a quick scenario that you may have seen yourself. Remember how I said that there were a lot of moving parts in your mixer? Well, these moving parts mainly the worm gear and motor are stored in the planetary head portion of the mixer. Which just so happens to be right above where you place your bowl. Now you may be wondering why the location of these parts happens to be of any importance. It is because as the grease gets older and is not used as often the solid portions and the liquid portions will separate. When this happens you may notice a liquid leaking out of your KitchenAid Mixer which by the way means you need to replace the grease ASAP. And that liquid can easily drip into your food and contaminate it. Which if you choose to be an NSF H-2 rated grease in your mixer you would likely become sick if you were to consume the contaminated food. While on the other hand using a food-grade grease would help you to avoid such an unfortunate scenario. Where Can You Find Food-Grade Grease? If you have decided that you want to replace the grease in your KitchenAid Mixer it is certainly worth making sure you buy the right kind. Fortunately, food-grade grease is not hard to come by and is not super pricey the amount you need for your KitchenAid mixer can usually be bought for around \$10. The only caveat when buying the food-grade grease is making sure it is intended for use in a KitchenAid mixer as not all food-grade greases are able to handle the higher operating temperatures that they run at. Furthermore, greases come in many different types of consistencies which will also play a role in how effectively your machine runs. Putting a grease that is too thick into your mixer would cause significant strain on the motor. While, on the other hand, a grease that is not thick enough will easily fling off of the gears and not protect your mixer at all. Now to save you the trouble on trying to figure out which grease to buy I would simply suggest using this Food Grade KitchenAid Mixer Grease. Conclusion In conclusion, there are many types of greases available for purchases on the open market today. Thanks to eCommerce and the growing amount of internet sellers I am not sure what type of grease you can not get your hands on today. However, your KitchenAid Mixer is a special machine and requires a grease that will meet or exceed its expectations to keep it running optimally. A grease that meets these needs would be able to, first of all, handle the high operating temperatures of the KitchenAid Mixer. Secondly, be able to stay attached to the gears inside of the machine by being the right consistency. Finally, the grease should be an NSF H-1 rated food-grade grease to ensure that you are using grease that is absolutely safe for these operating circumstances. To purchase a grease that meets these needs you can follow the link below: KitchenAid Mixer Grease Additional If you are interested in getting more out of your mixer I would highly suggest checking out this article on the Best KitchenAid Mixer Attachments. Or if you are looking to repaint or touch up one of your mixers check out this other article on How To Paint Your KitchenAid Mixer.

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