Oil Leaking from Stand Mixer

How to Prevent Oil Leakage from KitchenAid Stand Mixer

Why is my KitchenAid Stand Mixer Leaking Oil?

Throughout the lifespan of a KitchenAid Stand Mixer, you may occasionally notice the following:

- a few drops of oil in the bottom of the bowl
- oil dripping off the beater shaft
- oil leaking out of the lock lever or Speed Control slots on a mixer that has been turned on its side during shipping or storage

The reason for this is that the mixer is packed with enough solid grease to last the lifetime of the mixer.

When the mixer is used, the grease is distributed around the gears to lubricate them.

Over time some oil can separate out of the solid grease and will naturally settle to the lowest point in the motor-head which is just over the beater shaft if the mixer is upright or the Speed Control or lock lever slots if the mixer is on its side.
This is more likely to happen in warm weather and if the mixer is not used very often. Using a mixer regularly may prevent this from occurring.

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How to help prevent oil from leaking on a KitchenAid stand mixer

For tips on how to prevent oil from leaking from a KitchenAid Stand Mixer, do the following:

- Turn the mixer on without any ingredients in the bowl periodically to help prevent this.
- If you have not used your mixer for awhile, you can turn it to speed 10 and let the unit run for 2 minutes, prior to use. At the end of 2 minutes, turn off the mixer and wipe any excess oil from around the planetary action.
- Some oil could splatter and get on clothing during this process, so if you have a pouring shield, it may be helpful to have it attached to the bowl to try to reduce the likelihood of this happening.

Overusing a mixer, and not allowing it to cool completely between uses, can also cause this to occur.

If none of these methods work, the only way to stop this completely is to take the mixer to an Service Locator Facility. A servicer will take out all old grease, repack with new grease and replace the gasket.

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Notes:

- The grease is food grade and is approved for incidental contact with food prepared in the mixer, although it may discolor light-colored frostings or mashed potatoes.
- Once the mixer has started to leak oil, the only way to stop this completely is to take the mixer to an Service Locator Facility, where the servicer will take out all old grease, repack with new grease and replace the gasket.
- This is entirely up to the consumer – oil leakage will not harm the mixer.
  - It is not necessary to add oil to the mixer as regular maintenance.
- Unless the mixer has lost a fairly large amount of oil this is most likely not a concern.
  - If the mixer sounds “normal”, and is not grinding, it can continue to be used.

If these suggestions did not help, please Contact Us or visit our Service Locator.

If you would like to download or view product literature for your appliance, please visit our Manuals and Literature page.