Home Maintenance Tips

Smoke Alarms

Replace batteries every six months, remember the saying – “change your clock, change your smoke alarm battery”.

Fire Alarms

Test your fire alarms at least every three months to ensure they’re in working order.

Fire–Rated Panels

Avoid drilling or screwing into these walls to preserve their fire safety features. Opt for free–standing shelves instead of wall–mounted options.

Dryer Ventilation

Prevent condensation by opening a window or door when using your dryer. This tip excludes condenser or heat–pump dryers.

Hot Water System

Clean the filters every 3 months (check your owner’s manual for instructions) to reduce running costs and noise.

Vinyl Flooring

Steer clear of steam mops! Steam can damage the edges of vinyl flooring. Stick to traditional mopping methods to protect your floors long term.

Composite Decking

Maintain its fresh appearance with a simple clean using soap and water.

Toilets

Use the half flush for liquids and full flush for solids. Avoid using wipes that can clog pipes. The toilet seat and cistern lid are removable for easy cleaning.

Plumbing

Run water in infrequently used bathrooms and powder rooms every few weeks to prevent stagnant water odours.

Shower Drains

Pop off the drain cover occasionally and remove hair or debris to prevent clogs. Run hot water to clear any remaining residue.

Grout

Harsh chemicals can break down grout over time. Opt for natural cleaning products to keep your grout looking its best.

Heated Towel Rails

Save energy by turning on your heated towel rail 5–10 minutes before your shower and leaving it on for 10–15 minutes afterward.

Kitchen Maintenance

Ovens

- **New Ovens:** Run a “burn–off cycle” by setting the oven to high heat for 30–60 minutes before first use. This removes any manufacturing residue that could cause unpleasant odours in your food.
- **Oven Door:** The triple–glazed, soft–closing door is designed to stay balanced when open but should be avoided as a resting place for cookware.
- **Oven Cleaning:** Keeping your oven clean ensures optimal performance, prevents unpleasant odours, and extends its lifespan.

  Light Soiling: Wipe with a damp microfiber cloth while the oven is still warm.

  Medium Soiling: Use the convection setting at 120°C with 1/2 cup of water and a few drops of dishwashing detergent to steam clean, then wipe with a microfiber cloth.

  Heavy Soiling: Use a commercial oven cleaner, following the manufacturer’s instructions

Cooking Functions: There are various functions to suit different cooking needs.

Fan Forced: The most versatile function for even heat distribution. We recommend trying the “10% Rule” by lowering the temperature and time by 10% until you adjust to the oven’s cooking style.

Conventional Bake: Uses both top and bottom elements for even heat. Perfect for slow–cooked foods, heavy cakes, large roasts, bread, stews, and casseroles.

Grill (Open or Closed Door): Uses top inner and outer elements for toasting, cheese melts, grilling, and caramelising. Temperature range: 180°C – 230°C.

Fan Grill (Closed Door): Uses top grill and fan for even grilling. Ideal for meats, vegetables, and fruits. Recommended temperature: 150°C – 200°C. Preheat to 150°C, then set to 190°C for 15 minutes. Best shelf position for grilling is level 4.

Rangehood

- **Pre–Cooking Ventilation:** Turn on the rangehood fan 5 minutes before cooking to help remove air pollutants and odours before they spread.
- **Post–Cooking Cleanup:** Keep the fan running for 5 minutes after cooking to eliminate lingering smoke, grease, and odours for a fresher kitchen.
- **Choose the Right Setting:** Use settings 1 or 2 for boiling and settings 3 or 4 for frying or cooking with oils, as these generate more smoke and grease.
- **Regular Filter Cleaning:** Clean filters in the dishwasher at least once a month to maintain optimal performance and prevent grease buildup, which can reduce efficiency and cause odours.

Dishwasher

- **Use Rinse Aid:** Ensure proper drying by using rinse aid; refer to the owner’s manual for instructions on filling or adjusting the dose.
- **Detergent:** Loose powder detergent is recommended over tablets to prevent detergent buildup.
- **Clean Filters Regularly:** Clean filters every 2 weeks if used daily to maintain the dishwasher’s efficiency.
- **Skip Rinsing, Just Scrape:** Instead of rinsing dishes, simply scrape them to save water, as the dishwasher uses minimal water per cycle.
- **Best Wash Results:** Use the automatic or power wash cycle based on load size and soil level for the best results.
- **Residual Water:** It’s normal to have residual water on plastic and wooden items. Open the door after the cycle to allow excess steam to evaporate.

Induction Cooktop

To protect the glass surface and ensure the longevity of your induction cooktop, follow these simple care tips:

- **Avoid Dragging Pots and Pans:** Always lift cookware to prevent scratches and damage to the glass surface.
- **Handle Heavy Items with Care:** Be cautious when handling heavy cookware or utensils near the cooktop to avoid cracks or chips from accidental drops.
- **Treat It Like Glass:** Although scratches are mostly cosmetic, treat the surface gently. Avoid abrasive materials or harsh cleaning techniques.
- **Clean with a Damp Microfibre Cloth:** Regularly wipe down spills and residue with a damp microfibre cloth, avoiding harsh chemicals or abrasive cleaners.
- **Use a Surface Conditioner:** Consider applying a conditioner like Hallmark to create a protective layer that helps repel stains and residue.
- **Avoid Placing Appliances on the Cooktop:** Never place devices like air fryers on the cooktop, as they can trigger the inductor, causing potential damage or fire risks.
- **Don’t Use as a Work Surface:** The cooktop is not designed to be used as a bench or work surface.

Stone Benchtops

Stone benchtops are durable and elegant but require care to maintain their beauty and longevity. While general cleaning products can leave behind a residue that causes streaks or dullness, it’s best to use a cleanser specifically designed for stone. Contact the stone manufacturer or a specialised supplier for a cream cleanser formulated for your benchtop material.

Here are some tips for caring for your stone benchtops:

- **Avoid Harsh Chemicals:** Strong acids or alkalis can etch or discolour the surface. Use mild, pH–neutral cleaners designed for natural stone.
- **Use a Soft Cloth:** Never use abrasive materials like steel wool. Instead, use a soft microfiber cloth to clean your benchtop.
- **Dry Immediately:** After cleaning, always dry the surface with a soft cloth to prevent watermarks and stains.
- **Protect Against Stains:** Apply a stone sealer to prevent stains and water absorption. Follow the manufacturer’s instructions for application and reapplication.
- **Avoid Direct Contact with Hot Objects:** Always use hot pads or trivets to protect your stone from heat damage.

Todd Devine Homes

Air Conditioner Maintenance

Operating Your System

While a full instruction manual is provided, here's a quick guide to help you get started:

1. **Set Temperature:** Choose your desired temperature.
2. **Turn On:** Press the leaf icon on the control panel.
3. **Adjust Mode:** Use the up/down arrows to select cooling (snowflake) or heating (sun).
4. **Fan Speed:** Set to auto for optimal air circulation and energy efficiency.
5. **Dehumidify:** Use this mode to remove moisture–ideal for humid weather or after cleaning.
6. **Set Timers:** Maximise comfort and efficiency by using the timer on your system to save energy and reduce costs.
7. **Smart Features:** Use the SmartHQ App for remote control, scheduling, and energy monitoring.

Cleaning the Return Air Vent

The return air vent is essential for your system's efficiency, drawing air from each room to be heated or cooled. Regular cleaning prevents dust buildup, reduces energy consumption and minimises noise levels.

How to Clean Your Return Air Vent:

1. **Remove the Vent Cover:** Take the filter panel outside.
2. **Dust and Debris Removal:** Gently brush off dust using a soft brush.
3. **Deep Cleaning:** For a thorough clean, rinse the filter material with a garden hose. Spray water from the back to the front to avoid pushing dust deeper into the filter. Let it dry completely in sunlight. Avoid spraying water on the front side.
4. **Reassemble:** Once the filter is dry, clean the vent cover and reattach everything securely.

***Bonus Tip for Split–System Units:** Use the self–clean function on your remote control every three months for added maintenance.

Haier SmartHQ App

Getting Started with the SmartHQ App:

- **Setup Instructions:** Visit www.Haier.com.au/smart to download the app and follow the connection steps.
- **System Details:** Know your heating and cooling system type (most homes use a High Static Ducted ADH125H1ERG 12.5 kW system).
- **Password Information:** Find your unit's password on the handover pack barcode on the underside of your room controller.

Energy Efficiency Tips

- **Set a Moderate Temperature:** Keep settings comfortable (like "t–shirt weather") to reduce energy demand. Layer clothing indoors to adjust your comfort without overusing the system.
- **Seal Your Home:** Close all windows and exterior doors to maintain consistent indoor temperatures.
- **Keep It On During Hot Days:** Set the system early in the day to a comfortable temperature and leave it running. Maintaining a steady temperature is more efficient than stopping and restarting.
- **Cold Days Strategy:** Run the unit overnight at a low setting to retain a base temperature. In the morning, adjust to your preferred level. Your system will heat efficiently with minimal energy.