



COMPREHENSIVE GUIDE ON HOUSEHOLD APPLIANCE - TIPS TO HELP YOURS RUN BETTER AND LAST LONGER



ABSTRACT

Investing significantly in essential appliances vital to our daily lives, we often overlook their care and maintenance. Let's shift our focus to these indispensable household companions—our large appliances.

Whether it's the refrigerator, dishwasher, oven, microwave, washer, or dryer, our comprehensive guide addresses common issues encountered across different brands and ages. By offering troubleshooting tips and proposing beneficial habits, we aim to foster a culture of appreciation for these hardworking machines. It's time to repay the dedication of our kitchen and laundry appliances by ensuring they operate at their best, promoting longevity and efficiency in our homes.

INTRODUCTION

We spend hundreds of dollars on home appliances, from big-ticket items like fridges and washing machines to smaller ones such as vacuum cleaners and blenders. So it's only natural that we want them to last as long as possible to get the most mileage out of our investment.

Most of all, there's nothing more cumbersome than having everyday appliances breaking down on us. If you've ever had all your food go bad from a dead fridge, you'll get my drift. Luckily, there are ways to extend the lifespan of our kitchen and home appliances. Here's a list of simple tricks you can adopt so you won't have to worry about changing them every other year.

I. Essential Housewares & Appliances

Whether you're setting up a home for the first time or you're replacing lost items, this checklist of house essentials can help ensure you're covered for the basics. It can also come in handy when you need ideas for wedding, anniversary, and shower gifts.

Major Appliances

Some major appliances may already be in place in your home, especially if you're renting. New homes usually have no appliances other than heating/cooling equipment and a hot water heater.

- Refrigerator with freezer
- Range or cooktop and oven

- Microwave oven
- Freezer, chest or upright (optional)
- Dishwasher (optional)
- Clothes washer and dryer

Countertop Appliances & Accessories

Most countertop appliances have "manual," or non-electric counterparts. For example, you can opt for a stovetop coffee maker instead of a standard plug-in drip coffee machine.

- Toaster or toaster oven
- Mixer (handheld or stand)
- Blender (standard or stick)
- Coffeemaker
- Electric kettle



Cooking Implements

Active home cooks tend to acquire specific and specialty cooking tools over time, based on the type of cooking they do. But a basic set of implements will suffice for most recipes and dishes.

- 6-, 8-, and 12-inch frying pans
- 1-, 2-, and 4-quart saucepans with lids
- Dutch oven or large pot with lid
- Stockpot (optional)
- Steamer pot or steamer basket
- Casserole dish

- Roasting Pan

Bakeware

Baking tends to be more precise than everyday cooking, so it helps to have the most standard tools, such as a classic 9-inch pie pan, to follow baking recipes without having to make modifications.

- Heavy baking sheets
- Cookie sheets
- 9-inch pie pan
- Rectangular bakers or baking dishes
- Rolling pin
- Metal cooling racks
- Ramekins or custard cups

Kitchen Utensils & Tools

A well-equipped kitchen feels more like a home kitchen and less like a rental property. Think about the items you most often reach for as well as some cook's favorites that you may not have tried, like a spider strainer.



- Large- and medium-size mixing bowls

- Measuring cups and spoons
- Canister set (for storing grains, flour, and other dry staples)
- Kitchen tool holder
- Spice rack or holder
- Colander or set of strainers
- Silicone spatulas
- Metal spatula or flipper
- Wooden spoons
- Spider skimmer
- Can opener
- Wisk
- Kitchen scissors
- Cheese and vegetable grater
- Plastic and/or metal serving and cooking utensils, such as large slotted and regular spoons, soup ladle, potato masher, large meat fork, and stirring paddles
- Knife set, including paring, chef, and serrated knives
- Steak knives
- Cutting boards
- Vegetable cleaning brush
- Potholders, hot pads, and oven mitts
- Dishcloths and tea towels
- Trivets

Tableware & Serving

Dishes and silverware go quickly whether you're cooking a family meal or hosting a dinner party. It's best to have extra settings for the most common items.

- Flatware settings (dinner fork, salad fork, teaspoon, soup spoon, knife) for eight to 12 people
- Everyday dish setting (dinner plate, salad plate, soup bowl) for six, or as needed
- Fruit or dessert dishes
- Glassware assortment, including 4-, 6-, and 8-ounce glasses
- Small bowls, such as cereal bowls, if not included in dish set
- Coffee mugs and teacups
- Salt and pepper set
- Cream and sugar bowl
- Napkin holder
- Set of serving bowls
- Teapot (if you don't have an electric kettle)
- Serving platter

Floor Care & Cleaning Items

There are an endless array cleaning supplies you can buy, but a basic collection will get you through most everyday chores. Even professional house cleaners rely on relatively few supplies.

- Vacuum cleaner
- Broom and dustpan
- Floor mop, scrub pail, scrub brush, and cleaning rags
- Long bottlebrush
- Scouring or pot cleaning pads, or brushes
- Dust Rag
- Microfiber cleaning cloths (optional)

Linens & Towels

As with dishes, having more sets of towels and bed linens means you won't have to wash items in a hurry because you've run out. It's also nice to have plenty of good linens for house guests.

- Bath towels
- Hand towels
- Washcloths
- Bed sheets
- Blankets and bed covers
- Pillows and pillow covers (include extra for guests)
- Tablecloths
- Cloth napkins
- Placemats

II. 8 Ways To Maintain Your Kitchen And Home Appliances To Keep Them In Tip-Top Shape For Longer



1. Avoid overloading your washing machine

Whether you come from a large household or just are a little bit of a penny pincher when it comes to the utility bill, we all know the satisfaction that comes from washing a full load of dirty laundry. Some of us even go as far as to hoard clothes so that we don't "waste water" or electricity.

If you're guilty as charged, get this: overloading the washing machine can actually cause long-term damage to its drum and motor, and result in your clothes coming out less clean. Usually, a peek into your washer's manual will reveal the grand amount it can handle, but if the manual is long gone, you can select the right wash setting depending on your load type.

Another trick is to use the **one-hand rule**: your hand should comfortably fit in the drum with all your laundry in. Alternatively, opt for washing machines with load sensors. Bosch washing machines for example have cutting edge pressure and water sensors that measure your washing load and adjust water intake so you can save water and costs.

2. Do a cleaning wash with no load occasionally

While it does the washing for you, your washing machine needs to be washed too. Over time, there'll be soap residue and buildup on the drum which may cause your clothes to come out smelling funky or worse, with a layer of residue on them.

On average, it's good to put your washing machine through a deep clean cycle **at** least once a month. You can do so by running a hot wash cycle with no clothes, a cup of baking soda in the drum, distilled white vinegar in the dispenser. After the initial cycle, clean the drum with a sponge and vinegar water, before running another hot wash cycle to rinse it.

3. Cover and seal food items in the fridge before putting them in

We've all been told by our Asian mothers that it's a cardinal sin to put hot food into the fridge without letting it cool. Why? Because this ups the overall temperature of your fridge, making it work harder to keep cool. But aside from that, letting your food sit in the fridge might be a mistake you've been making.

Leaving food uncovered in the refrigerator not only causes cross contamination and bacteria growth, but also causes the build-up of moisture which puts a strain on your fridge, making it work extra hard to keep moisture levels low.



4. Clean blenders immediately after each use

While it's utterly satisfying to watch food be pulverised to smithereens, cleaning our blenders is something most of us dread doing. And with so many small – and sharp – components to wash, it's easy to see why.

But putting off washing your blender will inevitably lead to its inefficacy as a result of dull blades. Why? Food left on the blades hardens and becomes increasingly hard to remove. To avoid having to scrape every nook and cranny of your blender and its blades, try cleaning it right after each use.

For handheld blenders like the Bosch ErgoMixx Hand Blender, the best way is to fill a jar with warm water and add a drop of liquid detergent before blending the contents at low speed for a short while. Then, rinse it with water and clean your blender with a damp sponge.

5. Remove stains and grease in the oven with baking soda and water

Oven stains, grease and burnt food residue not only make your oven look gross, but can also cause your oven to work less efficiently. If you use your oven regularly, give it a thorough clean with baking soda and water every couple of months.

Alternatively, cleaning gels also work wonders to remove burnt residue food and stains.

Some modern ovens such as the ones from reputable brands like Bosch have a Pyrolytic self-cleaning function that lets you choose the intensity of the clean cycle from three settings and heats up to 480° to melt away stubborn dirt and grease. The only thing you have to do is give the oven a wipe-down after.

6. Clean vacuum filters every week to ensure great air quality

For those of us who value clean air at home, you'll know how important it is to vacuum your home frequently to keep dust and dirt at bay. On top of that, regular cleaning of your vacuum filter is required too to maintain efficiency.

Some vacuum cleaners such as the ones from Bosch have washable HEPA filters which filter out tiny dust particles from the air. These kinds of filters are the easiest to clean – all you have to do is rinse them with detergent and water before leaving them out to dry.

7. Disassemble parts before cleaning a kitchen machine

Kitchen machines are a godsend for housewives/husbands thanks to their versatility. But this comes as a double edged sword as you're then left with the hassle of all the parts that come with one. To maintain your kitchen machine, be sure to disassemble the necessary parts before cleaning them so you won't have unwanted food residue stuck in between.



For non-electric attachments, you can soak them in hot, soapy water before rinsing and drying them. As for the machine itself, wipe it down with a damp cloth or sponge dipped in soapy water. For hard to reach spots, consider using an old but clean toothbrush to scrub dirt out.

8. Prevent scorching by using the appropriate heat setting on your iron

To prevent burn marks and make your iron last longer, always make sure to use the right heat setting when ironing your clothes. Aside from the risk of burning and damaging your clothes, too much heat may also leave burn marks on your iron, making it harder to clean while decreasing its life span.

When ironing, use a low heat setting for silks and synthetics, medium for wool, and high for cotton and linen fabrics.

Pro tip: start by ironing on a lower heat setting than recommended and then working your way up as needed.

Extend the lifespan of your home & kitchen appliances

Whether you're a house husband, housewife or someone who loves baking, you'll know the importance of investing in high quality home appliances. If you've already put in precious dollars for these appliances, then extending their shelf life beyond a mere 1-2 years could just mean a couple more steps in the cleaning process.

Shop for quality home appliances at the Bosch Smart Savers Fair

If you're looking to replace a wonky refrigerator or that defunct mini blender you bought online, Bosch's Smart Savers Fair presents you with the opportune moment. From now till 30th April 2021, you can look forward to exclusive discounts on Bosch ovens, washing machines, vacuum cleaners when you embark on your weekly grocery runs.

All you have to do is to collect Bosch cut out coupons from **Farmhouse milk cartons** and visit the following COURTS outlets to trade them for discounts:

- Megastore
- Causeway point
- Toa Payoh
- Ang Mo Kio
- Somerset

You can get Bosch products like the **CleverMixx Hand Blender (U.P. \$79) for just \$9 + eight coupons** or the **Serie 8 10KG front loader washing machine (U.P. \$4,399) for just \$1,899 + eight coupons** (exclusive at COURTS Megastore). You'll have to be quick though as there are limited sets available.

III. The Importance of Regularly Cleaning and Maintaining Household Appliances

In the realm of managing a well-organized household, the importance of consistent cleaning and upkeep of household appliances is paramount. These reliable machines are deeply woven into the fabric of our everyday existence, providing us with time-saving conveniences that make our daily tasks more manageable. And just like any other valuable aspect of our lives, these appliances warrant regular care and consideration to guarantee their optimal performance. From the microwave that

reheats leftovers to the washing machine that keeps our clothes fresh, each appliance plays a vital role in our routine.

In this blog post, we'll delve into the human-like reasons behind why dedicating time to clean and maintain these appliances can make a world of difference. Of course, there are professionals like Ivy Cleans that can help with this too.

1. Efficiency and Performance



Picture this: a slow-cooking coffee maker that takes an eternity to brew your morning pick-me-up or a dishwasher that leaves traces of last night's dinner on your plates. These scenarios not only lead to frustration but also waste your precious time. Regular cleaning and maintenance can prevent such hiccups, keeping appliances running at peak performance. When appliances function optimally, you can trust them to do their job efficiently, saving you time and effort.

2. Durability and Longevity

Just as we need proper care to stay healthy and active, household appliances also need attention to have a long and productive life. Regular maintenance can significantly extend the lifespan of your appliances, saving you from the hassle and expense of premature replacements. Imagine not having to replace your refrigerator every few years or investing in a new vacuum cleaner because the old one broke

down. By giving your appliances a little TLC, you're essentially investing in their durability and your wallet's happiness.

3. Hygiene and Health



Appliances that deal with food, water, or clothing can become breeding grounds for bacteria and allergens if left unchecked. A refrigerator layered with dust can pose a threat to the purity of your food. A dryer vent cluttered with lint can escalate into a dangerous fire hazard, while an air conditioner that's been overlooked can spread allergens throughout your living space. Undertaking routine cleaning practices ensures not just the efficient running of these appliances, but also fosters a healthier living environment for you and your loved ones.

4. Savings on Energy Bills

Did you know that dirty or poorly maintained appliances can consume more energy than those in top-notch condition? A refrigerator with dirty coils, for instance, needs to work harder to keep its contents cool. Similarly, a clogged lint filter in your dryer forces it to run longer, consuming more electricity. By giving your appliances the attention they deserve, you're not only conserving energy but also reducing your utility bills.

5. Step-by-Step Guide to Cleaning and Maintaining Appliances

Here's a simple step-by-step guide to help you effectively clean and maintain your household appliances:

Microwave:

- **Deodorize:** Place a bowl of water with lemon slices inside and run the microwave for a few minutes to eliminate odors.
- **Wipe Down:** Regularly wipe the interior and exterior with a damp cloth to remove food splatters and dust.

Washing Machine:

- Clean the Drum: **Run a hot water cycle with vinegar to remove built-up residue.**
- Inspect Hoses: **Check for leaks or cracks in the hoses and replace if necessary.**

Refrigerator:

- **Empty and Clean:** Remove all items, discard expired items, and clean shelves and drawers with a mixture of water and baking soda.
- **Coil Cleaning:** Vacuum the coils at the back to keep the fridge running efficiently.

Dishwasher:

- Clean the Filter: **Remove and clean the filter to ensure proper drainage and cleaning.**
- Wipe the Seals: **Regularly wipe the door seals to prevent mold growth.**

Air Conditioner:

- **Replace Filters:** Check and replace filters every few months to maintain good air quality.
- **Clear Debris:** Remove debris from the outdoor unit to ensure proper airflow.

A Personal Touch is a Must for Appliance Care



Just like nurturing a plant to help it thrive, taking care of your household appliances is a personal task that yields valuable rewards. Picture the contentment that comes with a pristine microwave, a refrigerator that preserves your food's freshness for extended periods, or a washing machine that ensures every garment emerges free from detergent residue. Regular cleaning and diligent maintenance do more than just guarantee the peak performance of your appliances; they play a pivotal role in fostering a healthier, well-ordered home environment.

So, the next time you feel like skipping appliance maintenance, remember that these machines work tirelessly to make your life easier. Extend a hand of care, wipe away the dust of neglect, and embrace the satisfying hum of a well-maintained appliance. Your home and your wallet will thank you for it.

IV. How To Clean And Sanitise Your Refrigerator?

The refrigerator is one of the most important household appliances, as it preserves food and prevents food-borne illnesses. However, during routine kitchen cleaning, this appliance often gets neglected when you should clean it every week to maintain sanitation. Refrigerators can accumulate a ton of dust and grime. Additionally, due to moisture and food, the appliances get mouldy and smell bad without routine

cleaning. If your fridge is dirty, the risk of cross-contamination is high, which can make your household members seriously ill.



Moreover, at the end of the tenancy, if the refrigerator is unclean, you can lose your bond. You can hire a professional bond cleaning service in Canberra to deep clean your rental property and fixtures in it.

However, even with professional help available, you must know how to clean and sanitise your refrigerator thoroughly. To know how to do well, keep reading.

Declutter Before Cleaning & Sanitising The Refrigerator

Food containers, fruits, vegetables and meat often get pushed in the back, and you can forget about them until they rot and make the entire fridge smelly. Additionally, you can have expired canned and packed items inside the appliance. Therefore, declutter the fridge every week before deep cleaning it. Get rid of spoiled and expired food first by smelling it and checking the date on the labels. Additionally, check the drinks to ensure they are fresh and replace the water in the bottles daily to have sanitary water to drink.

Note: While decluttering pay close attention to the refrigerator doors as it has small sections. These sections can clutter like medicines, make-up items, sachets, and much more which needs removals.

Take Proper Measures Before Cleaning The Refrigerator

Since the refrigerator is an electronic device, you must exercise caution while cleaning it. Once you have decluttered, move to clean your refrigerator, but before you do that, take the following safety precautions especially while performing end of lease cleaning in Canberra.

- Empty the appliance completely, then defrost it.
- Turn off the power supply and take out the plug.
- Additionally, remove water from the bin at the bottom of the appliance and dump it in the sink or a drain.
- Also, get personal protective equipment like gloves, rubber shoes, masks and overall to clean and sanitise the fridge without stress or hassle.
- Invest in green cleaners like white vinegar, baking soda etc. Clean for the planet to avoid air, water and land pollution.

Clean Your Refrigerator

Most refrigerators have a stainless-steel body, plastic interior and glass shelves. To clean all these areas well, here are the right steps you must take to sanitise the appliance like a professional when it is an end of lease cleaning requirement.



- Take out all removable parts like shelves, containers, boxes and trays.
- Wash them thoroughly with dishwashing liquid and warm water.
- Dry them with a terry towel and keep them aside for air drying and aerating.

- Next, make a solution of water, white vinegar and dishwashing liquid in a spray bottle.
- Apply this solution generously on the exterior and interior areas of the appliance and wait 5 minutes.
- Wipe everything away with a damp microfiber cloth and then a dry microfiber towel.
- If there is stubborn grime, common household stains, mould or spills, remove them with baking soda mixed with dishwashing liquid.
- Vacuum the back of the refrigerator, focusing on the coils and wires to remove cobwebs, dirt and dust effectively and efficiently.
- Don't forget to wipe the top of the refrigerator and the wheels.

Sanitise Your Refrigerator

Cleaning the refrigerator is not enough to remove germs from it that have spread from the food and drinks. You have to sanitise the appliance's surfaces as well to have a clean and sanitary fridge. Thus follow these steps.

- In a spray bottle, make a solution of 1 part of bleach and 10 parts of water.
- Apply this solution to the fridge inside and out.
- Leave the solution to work for 10 minutes.
- Wipe with a clean and damp microfibre cloth
- If the solution dries before the dwell time is over, you must reapply it.

Make sure you never disinfect surfaces before cleaning, as it is ineffective. The contaminants will shield the germs and render your hard work useless. Additionally, don't wipe away the sanitiser immediately after application, as it won't give the solution enough time to kill all germs.



When To Hire Professionals For Refrigerator Cleaning?

Cleaning and sanitising the entire appliance is challenging when you don't have the time, expertise and cleaning supplies. Therefore, you can hire professionals for refrigerator cleaning to ensure the appliance is deep cleaned. This step is best when you are ending a tenancy and need to get your bond back in full.

You can hire professionals to give you a fresh start as well and show you how to deep clean the appliance like an expert. After they clean, it can be easier to maintain the sanitation of the fridge.

If you don't clean and sanitise your refrigerator routinely, you must start doing it now to prevent the appliance from getting heavily soiled and becoming a health hazard. Therefore, use this guide to declutter and prepare the fridge for cleaning and sanitising. Additionally, follow the steps mentioned above to manage the process in the correct order and get excellent results.

V. How to choose a good appliance repair service

Choosing a good appliance repair service is essential if we want the useful life of our electronic devices to be as long as possible...



Choosing a good appliance repair service is essential if we want the useful life of our electronic devices to be as long as possible. When we have a breakdown or something goes wrong, we have to think calmly so that in this way we do not receive a job of poor quality or with a very high budget.

So that you are prevented and you can, when an appliance fails you, request a good professional technical service, we have prepared this specialized article in which you will find everything you need to know and where we assure you that, if you follow these tips, you will receive a home specialist and the repair will not be expensive. Here are the Tips for choosing a good appliance repair service.

Always hire professionals

Hiring a professional technical service is something that not only brands recommend, but it is something of common sense. Surely if a washing machine, dishwasher or air conditioner breaks down, you have a cousin, a brother-in-law or a friend who knows another friend who does repairs and who will charge you very little. Ideally, you can run away from all this since, on the one hand, you will pay for a job that is not professional and that in many cases what you will get is a fix, that is, it will not solve the fault completely and you will not have any warranty.

When you hire a company that is expressly dedicated to the technical service of electrical appliances, you know that you will be paying a specialized and professional staff with whom you will have a guarantee of several months so that in this way, if during this time it breaks, you can Claim it and have them look at it again at no cost, even get your money back, the invoice being the proof of this repair, something that you will not get by paying a non-professional person and who is not even registered.

Ask for a quote beforehand

If the repair of the appliance is not an emergency, it is advisable to request a prior inspection or even ask for the full estimate of what is going to be done. For this task, it is convenient to have different professionals in the sector at hand so that you can check which of them is the one that is going to suit you the most.

When they prepare a budget for you, as the technicians we not only have to make sure that they are the cheapest and that the price is the cheapest, since this can lead to misunderstandings and possible misunderstandings. Claims later.

You must remember that the repair budget must include labor, depending on the type of work involved, it may be less than an hour or even more, and can either be carried out in your home or must be carried the appliance to your workshop.

Of course, usually on repairs also it includes the shift to home, as requested schedule. There are technical service companies that have office hours, but they also have a 24-hour service, for which you can opt for them at any time, but you should know that the charge can be quite high for going to your home at night or on holiday.

Finally, within the budget, we must also take into account the parts that will be needed for the repair. It is important that the company that we are going to hire works with original or first-hand parts, since, as we mentioned at the beginning, there are people who will look for them second-hand, charging them first and, therefore, the time of service life will be shortened again.

Check the opinions of the appliance technical service

Finally, we want to talk to you about the opinions that clients have about the professionals they hire. This is very important since it is going to describe and visualize the satisfaction that a person has with a technical service.



Formerly it was said that the best way to get to know an expert worker or a worthwhile company was through word of mouth, however, sometimes we do not always find a friend or relative who has had problems with a refrigerator or an air conditioner. Conditioned. Nowadays this has changed and it is much easier to know if a company has the support of its customers, who in the end will be the ones who have the last word.

It is for this reason that if you are choosing between several companies, the recommendation we make is that you review what is said about them on social networks, in reviews or opinions and also if it is a company with enough experience so that can give you the guarantees and satisfaction you want.

Sometimes it is convenient to pay a little more for a technical service of electrical appliances that has more satisfied people behind it and that you know that they are going to do a good job, than to have to risk for a technician that is little said and that does not have good criticism from users.

CONCLUSION

In conclusion, let's elevate our gratitude for the silent champions in our homes—the major household appliances. Recognizing their indispensable role, our guide not only troubleshoots common issues but also advocates for proactive habits that enhance performance and durability.

These appliances, from the humble dishwasher to the reliable washer, deserve our attention and care. By investing time in understanding their needs and adopting preventative measures, we not only ensure their seamless operation but also extend their lifespan. It's a small yet impactful gesture toward the hardworking machines that make our lives more convenient.

Let's cherish and maintain these appliances, turning our homes into efficient, smoothly functioning havens.

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