

Appliances

APPLIANCES: GENERAL RECOMMENDATIONS

Before operating any of the appliances in your new home, be sure to read the manufacturer's documentation for proper operating instructions and maintenance tips. When cleaning any appliance, be careful *not* to use abrasive, caustic or other strong cleaners that may harm the stainless or enamel finishes and wear away the surface lettering on controls. Regularly inspect appliances that use water for leaks. Make repairs immediately.

Recommended Maintenance Tasks	Frequency
Inspect all appliances with water lines for leaks. Repair leaks immediately.	Quarterly

Effects of Deferred Maintenance

Failure to regularly examine these appliances may result in water damage if leaks go undetected.

COOKTOP AND VENT HOOD

Your cooktop and vent hood require cleaning and maintenance to keep them in top condition. Some cooktops come with an exhaust fan that is located under the vent hood. Proper use of the exhaust fan will help reduce excess indoor humidity that can result from cooking. Proper care and cleaning of the exhaust fan will help keep your kitchen cleaner and can help control indoor humidity. They have removable filters and fan blades that require periodic cleaning.



Cooktop and Vent Hood

Important Information

- **Clean Your Filters.** The efficiency and performance of your vent hood depends on regular cleaning of the filters. In cleaning your filters, always use a mild soap in hot water, no abrasive or detergents should be used. These filters may be cleaned in your automatic dishwasher or in extremely hot water.

Recommended Maintenance Tasks	Frequency
Use a mild soap to clean the cooktop surfaces and cooking areas.	Regularly, after each use
Clean the top and underside of the hood, along with the filter screen, with a damp, sudsy cloth.	Monthly
Have the hood exhaust duct professionally inspected and cleaned.	Annually

Recommended Maintenance Tasks (Cont'd)	Frequency
Clean the exhaust fan blades. (Always unplug the unit before servicing.)	Periodically

Effects of Deferred Maintenance

Failure to clean your cooktop and vent hood will lead to a buildup of residue that becomes increasingly difficult to remove, as well as decreased ventilation and humidity control.

DISHWASHER

Refer to your dishwasher owner's manual for instructions on the proper placement of dishes and the recommended water temperature for optimal cleaning. Use only detergents made specifically for use in automatic dishwashers. *Never use any soap product or foaming detergents for commercial dishwashers as they may damage your machine.* Water conditions vary widely from area to area, so you may need to experiment with different detergents until you find the one that works best for you. Use one brand for at least a week to allow it to "condition" your dishes.



Dishwasher

Important Information

- **Protect Your Cabinets from Steam.** Do not open the dishwasher while it is still steaming. Over time, this can damage the finish on your cabinets.
- **Ensure the Garbage Disposal is Empty.** Your dishwasher and garbage disposal use the same drain. Always empty the garbage disposal before operating the dishwasher to prevent overflowing the kitchen sink.

Recommended Maintenance Tasks	Frequency
Inspect dishwasher for water leaks. Make repairs immediately.	Quarterly

Effects of Deferred Maintenance

Failure to regularly inspect the dishwasher may result in water damage if leaks go undetected.

GARBAGE DISPOSAL

Garbage disposals are permanently lubricated and self-cleaning. Use a steady flow of cold water and allow the unit to run long enough to do a thorough job of pulverizing the waste and flushing it through.



Garbage Disposal Under Kitchen Sink

Important Information

- **Use Cold Water.** Do not use hot water to flush waste, especially grease, down the garbage disposal. Hot water melts the grease, which later cools and solidifies, coating your drainpipe with grease.
- **Inspect for Leaks.** Regularly look under the sink for leaks or dampness. If there is a leak, use a pan to catch water drips until it can be repaired. Make repairs as soon as possible to prevent water damage.
- **Hand-Tighten Pipes.** Hand-tighten pipes only—do not use tools.

Quick Tip: Restarting a Stopped Disposal

1. Turn the disposal off and unplug the unit.
2. Remove all accessible waste from the disposal.
3. Wait one minute before pushing the red reset button located on or near the bottom of the disposal. Refer to the manufacturer's documentation for location of the reset button.
4. Check the circuit breaker and reset, if necessary.

5. Plug the unit back in and turn the disposal switch to ON. If you hear a humming noise but the blades are not turning, turn off the switch and unplug the unit.
6. Use the hex key that came with the garbage disposal to free the blades from obstructions. The key fits into a slot in the bottom center of the disposal. Insert the key in the slot and turn it back and forth.
7. Plug the unit back in. Turn on the disposal switch. If the disposal fails to operate, call a qualified plumber for service. A jammed disposal is not covered under your Fit and Finish Warranty.

Recommended Maintenance Tasks	Frequency
Inspect garbage disposal for water leaks. Make repairs immediately.	Quarterly

Effects of Deferred Maintenance

Failure to regularly inspect the garbage disposal may result in water damage if leaks go undetected.

MICROWAVE OVEN

Your microwave oven may be a built-in microwave wall oven or an over-the-range microwave oven. The over-the-range microwave oven includes a vent hood to service the rangetop. Both the microwave oven and vent hood require periodic cleaning and maintenance to keep them in top condition. Refer to the microwave owner's manual for specific care, use, safety, and troubleshooting information.



Microwave Oven

Important Information

- **Cleansers.** Do not use corrosive cleaning agents, such as lye-based oven cleaners, as they may damage the filters. Do not use abrasive cleansers on the oven walls.
- **Cleaning Stainless Steel.** Do not use steel wool or abrasives on stainless steel, as they will scratch the surface.



Warning: Make sure the microwave power is off before cleaning.

Recommended Maintenance Tasks	Frequency
Clean the walls, floor, inside window, metal and plastic parts, and shelves, and outside case with mild soap and water. Clean the underside of the unit often to prevent grease build-up on the microwave and fan filter.	Regularly, with routine cleaning

Recommended Maintenance Tasks	Frequency
Thoroughly wipe down the interior of the microwave with a solution of baking soda and water. Wash the turntable in warm, sudsy water or in a dishwasher.	Periodically
Clean the control panel and door with a damp cloth. Dry thoroughly. (Do not use cleaning sprays or abrasives on the control panel.)	Periodically
Remove and clean the reusable grease filter by soaking in hot water and detergent. Lightly brush to remove embedded dirt and grime. Rinse well and allow to dry before replacing.	Periodically
Replace burned out bulbs. Replace charcoal filters (where applicable)	As needed

Effects of Deferred Maintenance

Failure to maintain the microwave may result in a build-up of dirt and grime that is difficult to remove.

OVEN

Your built-in wall oven requires cleaning and maintenance to keep it in top condition. If your oven is self-cleaning or continuous-cleaning, please follow the manufacturer's instructions for cleaning.



Oven



Caution: Always allow your oven to cool before cleaning! Also, please note that the self-cleaning process heats the oven to very high temperatures to burn off all food and oil residues, and this can cause the oven to emit noxious fumes. It is best to open windows for ventilation and to stay out of the kitchen during and immediately after using the self-cleaning feature.

Important Information

- **Self-Cleaning Feature.** When using the self-cleaning feature on the oven, please remember that chrome discolors in this cycle. Remove the broiler pan and chrome racks from the oven prior to cleaning. Be sure to open all cabinet doors and drawers on either side of the oven. This measure will prevent any damage that may be caused to the cabinets by the heat of the oven.
- **Vents.** Do not block the vents on your oven, as they are important for proper combustion and operation.
- **Broiler Pans.** Do not clean broiler pans in the self-cleaning cycle of the oven (if applicable).

Recommended Maintenance Tasks	Frequency
Use soap and water to clean the oven surfaces. Include the interior and exterior surfaces in your routine cleaning, as well as the control panel.	Regularly, after each use
Replace light bulb(s).	As needed

Effects of Deferred Maintenance

Failure to clean your oven will lead to a buildup of residue that becomes increasingly difficult to remove.

RANGE AND RANGE HOOD

Your range and range hood require cleaning and maintenance to keep them in top condition. If your oven is self-cleaning or continuous-cleaning, please follow the manufacturer's instructions for cleaning.

Some ranges come with an exhaust fan that is located under the range hood. Proper use of the exhaust fan will help reduce excess indoor humidity that can result from cooking. Proper care and cleaning of the exhaust fan will help keep your kitchen cleaner and can help control indoor humidity. They have removable filters and fan blades that require periodic cleaning.



Range



Caution: Always allow your oven to cool before cleaning! Also, please note that the self-cleaning process heats the oven to very high temperatures to burn off all food and oil residues, and this can cause the oven to emit noxious fumes. It is best to open windows for ventilation and to stay out of the kitchen during and immediately after using the self-cleaning feature.

Important Information

- **Self-Cleaning Feature.** When using the self-cleaning feature on the oven, please remember that chrome discolors in this cycle. Remove the broiler pan and chrome racks from the oven prior to cleaning. Be sure to open all cabinet doors and drawers on either side of the oven. This measure will prevent any damage that may be caused to the cabinets by the heat of the oven.

Recommended Maintenance Tasks	Frequency
Clean the range and oven surfaces and cooking areas.	Regularly, after each use
Clean the top and underside of the hood, along with the filter screen, with a damp, sudsy cloth.	Monthly
Have the range hood exhaust duct professionally inspected and cleaned.	Annually
Clean the exhaust fan blades. (Always unplug the unit before servicing.)	Periodically

Effects of Deferred Maintenance

Failure to clean your range, oven, and range hood will lead to a buildup of residue that becomes increasingly difficult to remove.

REFRIGERATOR

Keep your refrigerator and freezer clean to help reduce odors. Follow the manufacturer's instructions for the model installed in your home; different types of finishes may have different recommended cleaning techniques. Also, if your refrigerator has an ice maker or dispenser, make sure to familiarize yourself with the manufacturer's recommendations for care and use.



Stainless Steel Refrigerator

Cleaning Tips

Unplug the refrigerator before major cleaning. Clean regularly for best results. Wipe up spills immediately and deep clean at least twice per year. Never use abrasive cleansers or pads, such as metallic scouring pads or brushes. Do not use chloride to clean stainless steel. *Refer to the manufacturer's documentation for more detailed cleaning and care methods and recommendations.*

Interior

Clean the interior, door liner, gaskets, drawers, bins, shelves, and exterior with soap and water. For tougher build-up, use glass cleaner on glass shelves, and a solution of baking soda and water on the interior surfaces.

Exterior

Vacuum dust from the front of the toe grille and the backside of the unit. Wipe with a sudsy cloth or sponge, rinse, and dry. Do not use commercial cleaners, ammonia, or alcohol to clean handles. Stainless steel models, however, *can* be safely cleaned with ammonia or stainless steel cleaners.

Stainless Steel

Use mild cleansers—abrasive cleaners or materials will scratch stainless steel. Always wipe with the grain of the steel.



Note: When moving the refrigerator, do not move the unit from side to side, as this may damage the flooring. Pull it straight out. When replacing the unit to its original position, ensure that sufficient clearance is maintained according to manufacturer recommendations.

Recommended Maintenance Tasks	Frequency
Clean the interior and exterior surfaces.	Regularly, with routine cleaning
Inspect water lines to the ice maker and water dispenser (if applicable) for leaks. Make repairs immediately.	Quarterly
Deep clean the interior and exterior, including the toe grille.	Twice per year
Vacuum the condenser coils.	Annually

Effects of Deferred Maintenance

Failure to maintain the refrigerator and freezer may result in an odor causing build-up of dirt and grime that is increasingly difficult to remove.

WINE REFRIGERATOR

Your wine refrigerator provides just the right temperature and environment for your wine. Regular cleaning is needed to keep it looking and operating at its best.

Cleaning Tips

Exterior

Use mild soap and water to clean the refrigerator cabinet; rinse thoroughly. Do not use abrasive scouring powders or scrubbers. Use glass cleaner or mild soap and water to clean the glass door. Wipe the controls with a damp cloth and dry thoroughly. Do not use cleaning sprays, large amounts of water, or abrasives on the panel, as these may damage it. Clean stainless steel areas with a manufacturer-recommended stainless steel cleaner.

Interior

Clean the vinyl door gasket with mild soap and water; rinse thoroughly. Apply a thin layer of paraffin wax or petroleum jelly to the clean door gasket on the hinge side to keep the door from sticking. Use a damp cloth when cleaning around switches, lights, or controls. Wipe down the interior of the refrigerator with warm water and baking soda per the manufacturer's recommendations to clean and neutralize odors. Rinse and dry thoroughly. Do not use hot water to clean glass shelving.



Caution: Unplug the unit before cleaning or replacing the light bulb.

Recommended Maintenance Tasks	Frequency
Clean the inside and outside of the unit.	Regularly
Check the drain hole and channel for debris and clean as necessary to prevent drain blockages.	Periodically
Replace the light bulb.	As needed

Effects of Deferred Maintenance

Failure to maintain the unit may result in deterioration of the door gaskets, and build-up of dirt and odors. Improper drainage from a blocked drain hole may result in water damage should the unit not be allowed to drain properly.