



Thank you for choosing a TriStone 100% acrylic solid surface benchtop.

TriStone is easy to clean and maintain. Routine care using Chemico paste will restore most damages caused by day to day use. The non-porous surface won't stain, and the uniform colour and pattern throughout the material means it's renewable in most circumstances.

To keep your benchtop in great condition, please follow the recommended care instructions overleaf.

Routine care

Frequent cleaning of your benchtop will increase its gloss level over time. Dirt and residue can easily be removed using water, soap, and Chemico paste.

- ✓ Apply Chemico paste with a damp cloth and rub in a circular motion. Wipe off any residue with a dry towel.

Preventing damage

- ✓ **Always use a cutting board**

Cutting directly on top of the solid surface can scratch your benchtop.

- ✓ **Use a trivet or hot pads when placing hot objects on benchtops**

Keep direct and indirect heat away from your benchtop. TriStone has innate properties that make it heat-resistant. However, placing heat-generating appliances directly on top of the surface will eventually damage it. Slow cookers should be placed on boards, not the benchtop. Also allow cookware to cool before placing it in the sink.

- ✗ **Avoid contact with strong chemicals such as acetone-based cleaners**

If surfaces are exposed to these chemicals, quickly rinse the surface with water.

- ✗ **Do not use abrasive sponges or scouring pads**

Repairs

In the unlikely event of a permanent blemish in your acrylic benchtop, contact your local supplier to resolve the problem without causing further damage. Altering your finish with harsh products may create an inconsistent appearance in the surface.

Severe damages should only be repaired by a TriStone Certified Fabricator or Solid Surface Repair Agent.

For more information on care and maintenance, please visit our website.