



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

TriStone is very easy to clean and maintain. Its non-porous surface resists stains, and routine care using Chemico paste will remove most marks caused by day to day use. The colour of TriStone is part of the structure, so you can never wear it away, and damage can usually be repaired.

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

Everyday cleaning

- ✓ Clean with a soft cloth & soapy water, then wipe dry.

Removing marks

- ✓ Apply Chemico paste with a damp cloth.

To avoid leaving shiny spots, start in a small area and work outwards in a circular motion. Decrease pressure as you get further away from the centre. Wipe off residue with a dry cloth.

Routine care

To keep your TriStone looking great, we recommend cleaning the entire surface with Chemico once a month. Frequent cleaning of your benchtop will increase its gloss level over time.

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

Preventing damage

- ✓ Always use a cutting board.
Cutting directly on your benchtop can scratch the surface.
- ✓ Always use a trivet or hot pads when placing hot pots, trays or dishes directly onto your benchtop. Heat-generating appliances such as slow cookers should also be placed on boards, not the benchtop.
- ✗ 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

The chopping board supplied with your benchtop can usually be used to replace any serious damage. TriStone can also be renewed to bring it back to as-new condition. Repairs should only be made by a TriStone Certified Fabricator or Solid Surface Repair Agent – please contact your local TriStone supplier.