



Thank you for choosing a Trendstone Engineered Stone Quartz benchtop.
To ensure your Engineered Stone benchtop retains its beauty please follow the below guidelines.

Everyday Cleaning

We recommend cleaning your new engineered stone bench top regularly with hot water and a mild household detergent.

If using a stone safe multi-purpose cleaning product such as Ajax Stone Safe Spray & Wipe, make sure you do a final wipe with clean water, as some multi-purpose products can leave a residue that will slowly build up over time, dis-colouring your top.

Never use abrasive cleaning products as this may damage the polished surface of your top.

It is good hygienic practice to wipe off spilt liquids and food immediately.

Additional Cleaning Notes

For more stubborn marks – use a Stone Safe crème cleanser that has been diluted with water (one part cleanser / three parts water) or source a specialist cleaner from your benchtop fabricator or kitchen manufacturer. Use the cleanser with a scotch Brite All Purpose cleaning pad or similar.

Important Note: Do not rub excessively in one area as this may change the appearance of the benchtop. Rub in a wide, circular motion. Buff dry with a clean, dry towel to avoid leaving a streaky appearance.

Food, chewing gum, or paint stuck to the surface can be scraped off with a sharp blade. Any residual metal marks can be easily removed by following the above cleaning procedures

The use of a non pH neutral chemicals is prohibited. Do not use or spill bleach, caustic soda, Draino, oven cleaners, paint strippers or petroleum-based products on your Engineered Stone benchtop.

Please Note:

More regular cleaning will be required for the Honed and Leather finishes. (Honed is a non-reflective surface which is silky to touch, and Leather is a textured matt surface).

Honed and Leather finishes do require sealing by the fabricator and will be required to be resealed throughout the life of the benchtop. Please contact your benchtop fabricator for advice.

Heat Resistance

Engineered Stone is designed and manufactured to withstand moderate heat, but is not heat proof.

Like many stone products, sudden or lasting exposure to high temperatures can cause thermal shock and/or discolouration to your stone top.

To prevent these issues, use an insulating pad (timber bread board, hot pad, trivet, etc.), whenever placing hot pots/pans, electric frying pans, slow cookers, or roaster ovens on your top. If you can't hold it in your bare hand, don't sit it directly on your stone top.

The effects of sitting hot objects on your stone top will not be covered by any product warranty.

How durable is my Engineered Stone top?

Engineered Stone is highly stain and impact-resistant, however not stain and impact-proof!

Like most materials, excessive force, high point loads, pressure or heat may cause damage to the surface.

Like all surface materials, Engineered Stone should be treated with care.

If damage occurs contact your kitchen manufacturer or benchtop fabricator for advice. The surface can often be repaired.

Things to avoid

Exposure to high impact, especially on the edges

Exposure to excessive heat

Exposure to paint strippers, bleach and nail polish remover

Prolonged exposure to acidic liquids such as lemon juice etc.

Excessive weight being placed on the benchtop, such as tradespeople standing on the benchtop when carrying out other work in your home. Painting, electrical, etc.

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