



PULIRE
BIOSYSTEMS
PVT LTD



Pulire® Restaurant Cleaning Solutions

Pulire offers a comprehensive range of high-performance restaurant cleaning products designed to meet the strict hygiene, safety, and operational demands of professional kitchens. From heavy degreasing and surface disinfection to floor care and washroom hygiene, our solutions ensure spotless cleanliness, food safety compliance, and cost efficiency.

Kitchen Degreasers & Equipment Cleaners

7475 Grill Shinex / 7475 Degreaser 1000 / Pulfresh P11

Food Contact Surface & Kitchen Disinfectants

Pulfresh P8 / Pulfresh P11

Dishwashing Liquids (Manual & Professional Use)

7475 Grease Buster / 7475 Lime Power HF 100 / Pulfresh P3 / Pulfresh Jhilmil / Pulfresh Foam Max 100

Floor Cleaning & Disinfection

Pulfresh Ultra / Pulfresh P4 / Pulfresh P10

Descalers & Rust Remover

Pulfresh 17

Air Care & Odour Control

Peur Aura Room Freshener



Why Professionals Choose Pulire Restaurant Cleaning Solutions

Professional kitchens operate under intense pressure—high volumes, heavy grease, strict hygiene standards, and constant inspections. Pulire Restaurant Cleaning Solutions are specifically developed to meet these real-world kitchen challenges, delivering consistent performance, food safety compliance, and cost efficiency.

Designed for Professional Kitchens

Pulire products are engineered for commercial kitchen environments, where ordinary household cleaners fail. Our formulations effectively tackle:

- Heavy grease and oil build-up
- Carbonized food residues
- Protein and starch-based soils
- High-traffic and high-temperature conditions
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This ensures kitchens remain clean, safe, and inspection-ready.

Manufacturer-Direct Quality & Cost Advantage

As a direct manufacturer, Pulire eliminates trader mark-ups, allowing restaurants to access premium-quality, professional-grade products at a highly competitive cost. This enables consistent use of the right chemicals without compromising budgets.

Complete Kitchen Cleaning System

Pulire offers a full, integrated range for restaurant kitchens, including:

- Heavy-duty degreasers for ovens, grills, hoods, and fryers
- Food-contact surface cleaners and disinfectants
- Dishwashing liquids (alkaline to neutral)
- Floor cleaners and degreasers
- Odour control and air care solutions

Superior Grease-Cutting & Cleaning Performance

Our alkaline and neutral formulations are designed to:

- Break down stubborn grease and oil quickly
- Lift food residues without excessive scrubbing
- Rinse easily without leaving films or residues

This reduces labour time and improves operational efficiency.

Trusted by Reputed Institutions

In a short span, Pulire has earned the trust of numerous reputed restaurants, hotels, hospitals, and institutions, driven by:

- Consistent product quality
- Reliable performance
- Prompt service and technical support

Clients are welcome to verify performance and after-sales support through our existing customers.

Strong After-Sales & Service Commitment

Our relationship does not end at supply. We provide:

- Usage training and dilution guidance
- Safety and compliance support
- On-site recommendations
- Continuous technical assistance

Surface-Safe & Equipment Friendly

Our formulations are designed to be effective yet surface-safe, protecting:

- Stainless steel
- Aluminium (with aluminium-safe variants)
- Tiles, slabs, and kitchen equipment

This extends equipment life and reduces maintenance costs.

Low Dosage, High Efficiency

Pulire products are highly concentrated, requiring lower usage per application. This leads to:

- Reduced chemical consumption
- Lower cost per wash
- Fewer refills and inventory handling

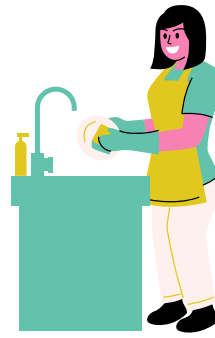
Customised Solutions & Technical Support

Pulire works closely with kitchens to:

- Recommend correct products for each application
- Optimize dilution and usage
- Provide staff training and safety guidance

This ensures maximum performance with minimum wastage.

DISH WASH



Pulire Pro Range Dish Wash Gels are available in alkaline to neutral formulations, effectively removing heavy grease, oil, and food residues while offering safe, gentle options for regular use. Designed for professional kitchens, they deliver powerful cleaning, easy rinsing, and cost efficiency.

Why Choose Pulire Dish Washing Formulation

- **Wide Range Formulations:** Available from alkaline to neutral, suited for both heavy-duty and regular dishwashing needs.
- **Powerful Degreasing:** Effectively removes tough oil, grease, and food residues, even in high-usage kitchens.
- **Safe & Gentle Options:** Neutral variants are skin-friendly and suitable for frequent use.
- **Professional Performance:** Trusted by restaurants, hotels, and institutions for consistent results.
- **Cost Efficient:** High concentration ensures less product usage and lower overall cost.
- **Manufacturer Advantage:** Customised solutions possible to match specific kitchen requirements.

**FOR DETAILED PRODUCT INFORMATION, PLEASE
REQUEST THE SOFT COPY**

OUR RANGE OF PRODUCTS

7475 GREASE BUSTER

Extra Thick Gel

Alkaline-based low foam high disinfectant thick dish wash gel that quickly removes tough grease and food residues for clean, residue-free utensils.

7475 LIME POWER HF 100

Neutral High Foam Gel

Citrus-based high foam high disinfectant thick dish wash gel that quickly removes tough grease and food residues for clean, residue-free utensils.

PULFRESH P3

Low Foam Alkaline Gel

Alkaline-based low foam high disinfectant dish wash gel that quickly removes tough grease and food residues for clean, residue-free utensils.

PULFRESH JHILMIL

Low Foam Alkaline Liquid

Alkaline-based low foam high disinfectant dish wash liquid that quickly removes tough grease and food residues for clean, residue-free utensils.

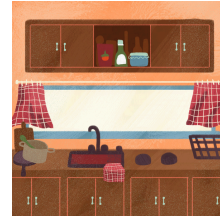
PULFRESH FOAM MAX 100

Alkaline High Foam Gel

Alkaline-based high foam high disinfectant thick dish wash gel that quickly removes tough grease and food residues for clean, residue-free utensils.



KITCHEN CARE PRODUCTS



Pulire offers a comprehensive range of high-performance kitchen care products specially formulated to meet the demanding hygiene and cleaning requirements of professional kitchens. Designed for HORECA, food processing units, institutions, and commercial kitchens, our products ensure effective grease removal, deep cleaning, and high-level sanitation while being safe for regular use.

WHY PULIRE WORKS BETTER

✓ High Cleaning Efficiency

Our alkaline and surfactant systems are engineered to target grease, oil, and food soils quickly and effectively – without excessive foam or rework.

✓ Balanced Formulations

Products are tailored to be:

Low-foaming – for efficient rinsing and machine compatibility

Surface-safe – for water-resistant and protected hard surfaces

User-friendly – easy on hands and surfaces when used as directed

✓ Hygiene & Safety

Some formulations include natural sanitizers like IPA, eucalyptus, and lavender oil, combined with bactericidal agents such as BKC for enhanced kitchen hygiene.

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OUR RANGE OF PRODUCTS

7475 GRILL SHINEX

Oven & Grill Cleaner, Degreaser

7475 Grill ShineX is a high-performance, heavy-duty cleaner designed for periodic maintenance in food premises, effectively tackling heavy grease build-up and specially formulated for cleaning ovens, fryers, and grills.

7475 DEGREASER 100

Aluminium Safe Degreaser

7475 Degreaser 100 is a premium, aluminium-safe, caustic-free liquid degreaser for heavy grease and carbon removal in professional kitchens.

PULFRESH P11

Heavy Disinfectant & Degreaser

Pulfresh P11 is a powerful alkaline-based disinfectant kitchen cleaner that cuts through grease, food residues, and everyday dirt while providing a high level of disinfection for hygienic, fresh, and visibly clean surfaces.

PULFRESH P8

Disinfectant & Multi Purpose Cleaner

Pulfresh P8 is an alkaline all-purpose detergent for cleaning hard surfaces in food premises and other areas, including floors, walls, glass, furniture, and equipment, especially effective against mild oil and grease stains.

PULFRESH P17

Descaler for Kitchen Equipment

Pulfresh P17 is an acidic cleaner formulated to effectively remove limescale from kitchen equipment, taps, wash basins, and utensils.

For dishwashing applications, refer to our complete range of dishwashing liquids.



FLOOR CLEANERS



Pulire Pro Range of Floor Cleaners is a comprehensive portfolio of high-performance formulations designed for professional floor care across residential, commercial, and institutional spaces. The range includes alkaline, neutral, and disinfectant-based cleaners that effectively remove dirt, grease, stains, and microbial contamination while being safe on multiple floor surfaces. Engineered for daily maintenance as well as deep cleaning, Pulire Pro Floor Cleaners deliver superior hygiene, long-lasting freshness, surface protection, and cost-effective performance trusted by professionals.

Why Choose Pulire Pro Range of Floor Cleaners

Pulire Pro Floor Cleaners are engineered for professional-grade performance, delivering powerful cleaning and reliable hygiene across diverse floor surfaces. The range spans alkaline to neutral formulations, making it suitable for daily maintenance as well as heavy-duty cleaning. Each product is designed to remove tough dirt, grease, and stains, while selected variants provide disinfection for enhanced hygiene.

Formulated for high efficiency and low residue, Pulire Pro ensures faster drying, surface safety, and long-lasting freshness. Trusted in institutions, HORECA, healthcare, and commercial spaces, the range offers consistent results, cost-effective dilution, and compliance with professional cleaning standards, making it the smart, dependable choice for professional floor care.

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Floor Cleaners based on pH level

Alkaline based floor cleaners



Pulfresh Ultra



Pulfresh Ultra S-1000

Citrus based floor cleaners



Pulfresh P4



Pulfresh P4 S-1000



Pulfresh P4 HF-10



Pulfresh P4 SHF-10

Neutral floor cleaners



7475 GlowX



7475 GlowX S-1000

ROOM / AIR FRESHENERS



Peur Aura is a high-performance room freshener formulated to instantly neutralize unpleasant odors while releasing a long-lasting, pleasant fragrance. Designed for professional and everyday use, it enhances indoor environments by creating a clean, welcoming, and refreshing atmosphere without leaving heavy residue.

Why Choose Peur Aura

- Professional-grade performance trusted in commercial spaces
- Instant freshness with lasting impact
- Enhances customer experience and comfort
- Part of Pulire's premium hygiene and air-care solutions
- Designed to meet the expectations of HORECA and institutional users

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Floral Musk



Jasmine Whisper



Strawberry Burst



Mystic Sandalwood



Delicate Rose



Royal Lavender

Safety Standards for Restaurant Cleaning Solutions

Maintaining hygiene in professional kitchens requires powerful chemicals—but safe handling and compliance are equally critical. Pulire Restaurant Cleaning Solutions are developed and supplied with strict adherence to professional safety standards, ensuring effective cleaning without compromising food safety, staff well-being, or equipment integrity.

Food Safety Compliance

- Products are designed to support HACCP-aligned cleaning practices, ensuring controlled and safe use in food preparation areas.
- Suitable formulations are approved for use on food-contact surfaces, provided they are rinsed thoroughly with potable water after cleaning.
- Clear usage instructions help prevent chemical contamination of food and utensils.

Safe Chemical Handling

- Products must be used strictly as per recommended dilution to avoid hazards.
- Never mix cleaning chemicals, especially acids, alkalis, and chlorine-based products, as this may release toxic fumes.
- Use in well-ventilated areas to prevent inhalation of vapors.
- Avoid direct contact with eyes and prolonged skin exposure.

Personal Protective Equipment (PPE)

- Staff should use appropriate PPE based on product type:
- Gloves for routine cleaning
- Eye protection for degreasers, acids, and disinfectants
- Masks where aerosol exposure is possible
- PPE minimizes risk during high-volume or heavy-duty cleaning tasks.

Surface & Equipment Safety

- Formulations are engineered to be surface-safe when used as directed.
- Special care is advised on:
 - Aluminium surfaces (use aluminium-safe products only)
 - Painted or coated equipment
- Always test on an inconspicuous area before first use.

Storage & Transportation

- Store products:
- In original, clearly labeled containers
- Away from heat, sunlight, and ignition sources
- In designated chemical storage areas, separate from food items
- Keep containers tightly closed when not in use.

Spill & Emergency Measures

- Minor spills should be cleaned immediately using absorbent material.
- Wash affected area thoroughly with water.
- In case of eye or skin contact:
- Rinse immediately with plenty of clean water
- Seek medical attention if irritation persists

Training & Operational Safety

- Kitchen staff should be trained in:
- Correct product selection
- Proper dilution methods
- Safe handling procedures
- Regular training reduces misuse, wastage, and safety incidents.

Environmental Responsibility

- Controlled chemical usage reduces overconsumption and wastewater impact.
- Products are designed for effective cleaning at lower dosages, supporting responsible disposal and sustainability.

Professional Assurance

Pulire Restaurant Cleaning Solutions are trusted by professionals because they balance powerful performance with responsible safety standards, ensuring compliance, protection, and peace of mind in demanding kitchen environments.



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