

PULIRE BIOSYSTEMS PVT LTD

7475
GRILL SHINEX



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Oven & Grill Cleaner

Description

7475 Grill ShineX is a heavy-duty cleaner designed for periodic maintenance in food premises where heavy grease build-up occurs.

Key properties

7475 Grill ShineX is a highly alkaline (pH:12-13) cleaner thick liquid formulated for the periodic cleaning of heavily soiled ovens, grills, and fryer. Its powerful blend of alkalis, surfactants, and solvents effectively removes stubborn, carbonised deposits. When diluted with water, it is also suitable for soak cleaning of fryers.

Benefits

- Strong alkaline action removes even heavily carbonised grease
- Highly concentrated formula ensures economical use
- Suitable for ovens, grills, and fryer
- Non Toxic Formula
- Its thick gel consistency ensures better adhesion, allowing extended contact time for superior performance.

Not recommended for unsealed wood, natural stone, or delicate surfaces and aluminium products



How to Use 7475 Grill ShineX

Ovens /grill cleaning

1. Ensure temperature of surface is less than 80°C (optimum 60-80°C).
2. Spray undiluted product direct onto surface or equipment (recommended to use foam trigger with extension lance).
3. Leave for 15-25 minutes depending on the level of soiling.
4. Remove loose deposit with a scourer or brush.
5. **Rinse well with clean**, hot water and allow to air dry.

Fryer cleaning

1. Drain oil and close valve.
2. Fill with water to almost oil fill level.
3. Add 1.5 litres of 7475 Grill Shinex for every 10 L of water
4. Turn on fryer and bring to a controlled boil for 15-30 minutes.
5. After cooling and draining, scrub remaining residues from side walls and heating elements with a scourer or brush.
6. **Rinse well twice with clean, hot water and allow to air dry.**

Grill extractor cleaning

1. Dismantle the grill extractor.
2. Use 7475 at a minimum concentration of 50 ml per litre in hot water
3. Leave for 15-60 minutes.
4. **Rinse well with clean water and allow to air dry.**

This dosage is according to optimal conditions, recommendations may vary, please consult our sales rep.

Product compatibility

Under recommended conditions of use, 7475 Grill Shinex is suitable for use on stainless steel materials commonly encountered in the kitchen. Do not use on alkali sensitive materials such as aluminium, copper, galvanized metal, wood, linoleum, etc.

Safety & Compliance

Pulire Kitchen Care Products are developed in accordance with professional hygiene practices to ensure safe handling, effective performance, and regulatory compliance in commercial and institutional food environments.

General Safety Guidelines

- All products are intended for professional and institutional use in kitchens, food preparation areas, and service zones.
- Always read and follow label instructions and recommended dilution ratios before use.
- Operators should wear appropriate personal protective equipment (PPE) such as gloves, aprons, and eye protection during prolonged or heavy-duty cleaning tasks.

Handling & Usage

- Use products strictly as directed for the intended application to avoid surface damage or safety risks.
- Ensure adequate ventilation during use, especially when applying degreasers, descalers, or oven and grill cleaners.
- Do not mix with acids, bleach, or other cleaning chemicals, as this may result in hazardous reactions.
- Avoid direct contact with eyes and prolonged contact with skin.

Food Safety Compliance

- Suitable for use in food-handling and preparation environments when applied as recommended.
- Surfaces that come in contact with food must be thoroughly rinsed with potable water after cleaning.
- Helps maintain hygiene standards aligned with HACCP-based cleaning protocols when used correctly.

Storage

- Store products in their original, clearly labeled containers only.
- Keep containers tightly closed and store in a cool, dry place, away from direct sunlight and heat sources.
- Store separately from food items, beverages, and animal feed.

Spill & First Aid Measures

- In case of accidental spillage, absorb with inert material and rinse the area thoroughly with water.
- Eye Contact: Rinse immediately with clean water for several minutes and seek medical advice if irritation persists.
- Skin Contact: Wash affected area with soap and water.
- Ingestion: Do not induce vomiting; seek medical assistance immediately.

Quality & Manufacturing Compliance

- Manufactured under strict quality control systems to ensure batch consistency and performance reliability.
- Many formulations are designed to align with relevant BIS standards and industry best practices.



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