



PULIRE KITCHEN DEGREASING EXCELLANCE

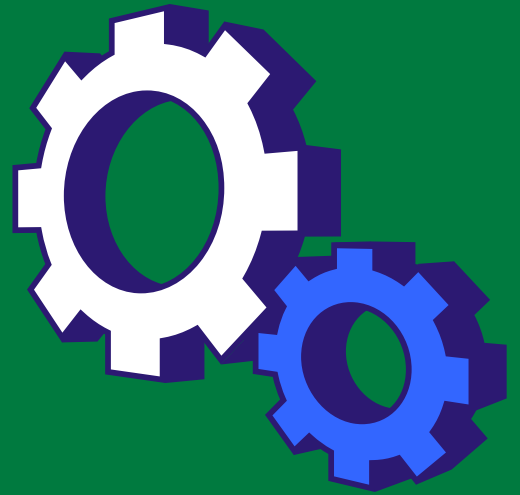


Pulire Kitchen Degreasing Excellence represents a specialized range of high-performance cleaning solutions designed to tackle heavy grease, oil buildup, and stubborn kitchen residues. Engineered for both household and professional kitchens, this range delivers deep cleaning, superior hygiene, and efficient degreasing, ensuring spotless and safe kitchen environments.

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.



Technology Platform



Pulire Kitchen Degreasing Excellence is powered by a multi-layered cleaning technology designed to tackle complex kitchen soils such as oils, fats, carbon deposits, and protein residues. Each component in the formulation plays a specific role, ensuring deep cleaning, faster action, and consistent performance.

Alkaline Degreasing System

The foundation of the system is a carefully balanced alkaline base that works by:

- Saponifying fats and oils (converting grease into water-soluble compounds)
- Breaking down burnt and polymerized residues
- Softening stubborn, baked-on deposits

- Enables removal of heavy kitchen grease with minimal effort
- Enhances the efficiency of surfactants

Advanced Surfactant Synergy

A combination of anionic, non-ionic, and amphoteric surfactants ensures complete cleaning:

Anionic Surfactants

Provide strong detergency and foam
Lift and disperse dirt and grease

Non-Ionic Surfactants

Deliver superior grease-cutting ability
Perform effectively in low-foam and high-oil conditions

Amphoteric Surfactants (e.g., amine oxides)

Improve foam stability and cleaning balance
Enhance overall formulation performance

This synergy ensures maximum grease removal across all soil types

Solvent & Penetration System

Specialized solvents and penetration agents:

Break surface tension of grease layers
Penetrate deep into hardened and carbonized deposits
Accelerate the cleaning process

Reduces scrubbing time

Improves cleaning of tandoors, grills, and chimneys

Emulsification & Suspension Technology

Once grease is broken down, the system:

Converts oil into fine emulsions
Keeps dirt suspended in solution
Prevents re-deposition on surfaces

Ensures complete removal without streaks or residue



Today, Pulire is emerging as a preferred choice among a growing number of restaurants, driven by its consistent performance, powerful cleaning efficiency, and reliable results in demanding kitchen environments. Designed to tackle heavy grease, stubborn residues, and high daily usage, Pulire solutions help reduce cleaning time and effort while maintaining superior hygiene standards. Its balanced formulations, cost-effective usage, and dependable supply have earned the trust of professional kitchens, making it a rapidly growing name in the restaurant industry.



PRODUCT SELECTION

Our Pulire range of kitchen care products offers diverse uses and benefits, providing effective solutions for cleaning, degreasing, and hygiene. This allows you to choose the most suitable product based on your specific kitchen care needs.

7475 GRILL SHINEX

Kitchen Equipment & Utensils Cleaner

7475 Grill Shinex Kitchen Equipment & Utensils Degreaser is a high-performance formulation specially developed to tackle stubborn grease, burnt oil, and carbon deposits on heavily soiled utensils and kitchen equipment.

7475 FRIENDLY DEGREASER

Aluminium Safe Degreaser

For oil stain removal from aluminium and stainless steel surfaces, and for degreasing a wide range of other hard surfaces, formulated to deliver powerful cleaning while being gentle on metals.

PULFRESH P11

Heavy Disinfectant & Degreaser

For heavy disinfection and deep removal of stubborn oil and grease stains from hard surfaces including slabs, chimneys, floors, and other washable surfaces.

WHY PULIRE WORKS BETTER

Pulire products are not just cleaners—they are engineered solutions designed to deliver faster, deeper, and more consistent cleaning results in real-world conditions.

Advanced Multi-Action Formulation

01

Pulire combines alkaline builders, surfactants, and penetration agents in the right balance, ensuring:

- Faster breakdown of grease and dirt
- Deep cleaning, not just surface-level action



Superior Grease-Cutting Technology

02

Unlike ordinary cleaners, Pulire:

- Dissolves heavy oils and burnt residues quickly
- Works effectively even on stubborn, baked-on grease



Efficient in Real Conditions

03

Designed to perform in:

- Hard water environments
- High grease-load areas (restaurants, kitchens)

Ensures consistent performance every time



Balanced Chemistry

04

Pulire maintains the right balance between:

- Cleaning strength
 - Surface safety
- Powerful yet controlled action



No Residue, Better Finish

05

Advanced emulsification ensures:

- No greasy film left behind
- Clean, streak-free surfaces



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.

7475 GRILL SHINEX KITCHEN EQUIPMENT & UTENSILS DEGREASER



7475 Grill Shinex Kitchen Equipment & Utensils Degreaser is a high-performance formulation specially developed to tackle stubborn grease, burnt oil, and carbon deposits on heavily soiled utensils and kitchen equipment. Its powerful alkaline action penetrates tough buildup and delivers deep cleaning with minimum effort, leaving surfaces clean and grease-free.

Features & Benefits

- Powerful Degreasing Action – Removes heavy grease, burnt oil & carbon deposits
- Fast-Acting Formula – Breaks down stubborn residues quickly
- Deep Cleaning Performance – Ideal for heavily soiled utensils
- Restores Shine – Brings back original look of utensils
- Suitable for Tough Jobs – Designed for commercial & home kitchens
- Non-Sticky Finish – Leaves no oily residue

Technical Data

pH Value	12 to 13
Appearance	Brown Coloured Liquid
Type of Cleaning	Heavy-Duty Degreasing
Viscosity	Liquid
Foaming	Moderate to High
Residue	Nil after rinsing

Packaging

- 5 litre can x 4 (per carton)
- 5 litre can x 1 (loose)
- 1 litre can x 25 (per carton)

Ideal For:

- Restaurants & Hotels
- Commercial Kitchens
- Food Processing Units



Suitable for Cleaning

- Steel kadai (very greasy / burnt oil)
- Steel frying pans (commercial use)
- Iron griddles (tawa used in hotels)
- Oven trays (steel)
- Tandoor plates
- BBQ grills
- Deep fryer baskets (steel)
- Stainless steel commercial utensils (heavy duty)
- Exhaust hood filters (metal mesh)
- Flat-top commercial griddles (plancha)
- Dosa / chapati large commercial tawa
- Chinese wok stations (steel wok burners)
- Commercial steam cooker trays (steel)
- Roasting trays & bakery ovens trays
- Meat cutting tables (stainless steel)
- Chicken rotisserie parts (metal trays/spits)
- Kebab skewers & grills
- Food fryer tanks (steel body, not electrical parts)
- Burger grill plates
- Sandwich press grills (metal plates only)
- Fryer baskets & mesh strainers
- Oil collecting trays in fryers
- Chimney grease filters (aluminum/steel mesh)
- Exhaust hoods (inside greasy areas only)
- Duct grease traps (metal sections)



Directions for use

- Apply directly on greasy surface or dilute if required
- Leave for 2-5 minutes for better action
- Scrub with brush or scrubber
- Rinse thoroughly with water
- Repeat for heavily burnt deposits if required



Surface Restrictions

- Food serving plates/cutlery
- Aluminium utensils (blackening / corrosion)
- Non-stick cookware (coating damage)
- Copper / brass utensils
- Painted / coated utensils
- Plastic utensils
- Household daily crockery
- Cutlery for direct food serving (unless fully rinsed & food-safe protocol followed)

Non-stick सतह पर उपयोग न करें – कोटिंग को नुकसान पहुंच सकता है”

Safe Handling and Storage Information

Keep out of reach of children and pets. Avoid contact with skin and eyes; wear gloves while using. Do not ingest; harmful if swallowed. Use in a well-ventilated area. Do not mix with bleach or other cleaners (may release harmful gases). Avoid splashing; handle carefully. Eyes: Rinse immediately with plenty of water. Skin: Wash with soap and water. Ingestion: Seek medical attention immediately. Store in a cool, dry place away from sunlight. Keep container tightly closed. Store in original, corrosion-resistant container

Pulire Biosystems Private Limited

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7475 FRIENDLY DEGREASER ALUMINIUM SAFE KITCHEN EQUIPMENT DEGREASER



7475 Friendly Degreaser is a specially formulated kitchen equipment & utensil degreaser designed to deliver powerful grease removal while being safe on aluminium and delicate metal surfaces. Its alkaline formula with advanced surfactants effectively removes oil, grease, and food residues without causing corrosion or surface damage, making it ideal for household and professional kitchens.

Features & Benefits

- Aluminium-Safe Formula: Protects aluminium surfaces from dulling and corrosion
- Powerful Grease Cutting: Removes oil, grease, and sticky residues with ease
- Advanced Surfactant System: Deep cleaning with better surface compatibility
- Ready-to-Use Convenience: No dilution required – quick and easy application
- Fast-Acting Performance: Reduces cleaning time and effort
- Surface-Friendly: Safe on delicate metals and kitchen finishes
- Streak-Free Finish: Leaves surfaces clean, shiny, and residue-free

Technical Data

pH Value	11 to 12
Appearance	Yellow Coloured Liquid
Type of Cleaning	Heavy-Duty Degreasing
Viscosity	Liquid
Foaming	Moderate to High
Residue	Nil after rinsing

Packaging

5 litre can x 4 (per carton)

5 litre can x 1 (loose)

1 litre bottle x 25 (per carton)

Ideal For:

- Restaurants & Hotels
- Commercial Kitchens
- Food Processing Units



7475 FRIENDLY DEGREASER ALUMINIUM SAFE KITCHEN EQUIPMENT DEGREASER

7475

Suitable for Cleaning

- Steel kadai (very greasy / burnt oil)
- Steel frying pans (commercial use)
- Iron griddles (tawa used in hotels)
- Oven trays (steel)
- Tandoor plates
- BBQ grills
- Deep fryer baskets (steel)
- Stainless steel commercial utensils (heavy duty)
- Exhaust hood filters (metal mesh)
- Flat-top commercial griddles (plancha)
- Dosa / chapati large commercial tawa
- Chinese wok stations (steel wok burners)
- Commercial steam cooker trays (steel)
- Roasting trays & bakery ovens trays
- Meat cutting tables (stainless steel)
- Chicken rotisserie parts (metal trays/spits)
- Kebab skewers & grills
- Food fryer tanks (steel body, not electrical parts)
- Burger grill plates
- Sandwich press grills (metal plates only)
- Fryer baskets & mesh strainers
- Oil collecting trays in fryers
- Chimney grease filters (aluminum/steel mesh)
- Exhaust hoods (inside greasy areas only)
- Duct grease traps (metal sections)



Recommended Applications

- Aluminium utensils & surfaces
- Kitchen countertops
- Gas stoves & burners
- Chimneys & exhaust surfaces
- Stainless steel surfaces
- Tiles & backsplashes
- Sinks & wash areas

7475 FRIENDLY DEGREASER ALUMINIUM SAFE KITCHEN EQUIPMENT DEGREASER



Surface Compatibility

Aluminium surfaces
Stainless steel
Ceramic tiles
Kitchen appliances

Directions for use

Apply directly onto the surface
Leave for 30 seconds to 2 minutes
Wipe with cloth or sponge
Rinse if required

Important Instruction

Rinse thoroughly with water after use on food-contact surfaces.

Safe Handling and Storage Information

Keep out of reach of children and pets. Avoid contact with skin and eyes; wear gloves while using. Do not ingest; harmful if swallowed. Use in a well-ventilated area. Do not mix with bleach or other cleaners (may release harmful gases). Avoid splashing; handle carefully. Eyes: Rinse immediately with plenty of water. Skin: Wash with soap and water. Ingestion: Seek medical attention immediately. Store in a cool, dry place away from sunlight. Keep container tightly closed. Store in original, corrosion-resistant container

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PULFRESH P11 ADVANCED ALKALINE-BASED KITCHEN CLEANER, DEGREASER & DISINFECTANT



Pulfresh P11 Advanced Alkaline-Based Kitchen Cleaner is a high-strength, professional-grade kitchen cleaner designed to remove heavy grease, burnt food residues, carbon deposits, and stubborn kitchen grime. Its powerful alkaline formulation delivers deep cleaning and effective disinfectant action, making it ideal for commercial kitchens and intensive cleaning applications.

Features & Benefits

- Kills Germs & Bacteria – Ensures hygienic kitchen surfaces
- Strong Degreasing Action – Effectively removes oil & grease
- Ready to Use Formula – No dilution required for hard cleaning
- Fast-Acting Cleaning – Works quickly on tough stains
- Pleasant Fragrance – Leaves kitchen fresh and odor-free
- Non-Sticky Finish – No residue after cleaning
- Multi-Surface Application – Suitable for various kitchen surfaces

Technical Data

pH Value (Undiluted)	12 to 13
Appearance	Dark Yellow Coloured Liquid
Type of Cleaning	Heavy-Duty Degreasing
Viscosity	Liquid
Foaming	Low To Moderate
Disinfectant	Moderate

Packaging

- 5 litre can x 4 (per carton)
- 5 litre can x 1 (loose)
- 1 litre bottle x 25 (per carton)

Recommended For:

- Hotels
- Restaurants
- Cloud kitchens
- Industrial kitchens
- Banquet halls

This is NOT a regular household cleaner
This is a heavy-duty / institutional kitchen cleaner and degreaser



PULFRESH P11 ADVANCED ALKALINE-BASED KITCHEN CLEANER, DEGREASER & DISINFECTANT



Key Benefits

Heavy-Duty Degreasing Power

Dissolves tough grease, oil, and carbonized residues instantly.

Strong Alkaline Action (pH 12-13)

Breaks down stubborn organic soils and burnt deposits effectively

Disinfectant Action

Helps eliminate germs and maintain kitchen hygiene.

Fast-Acting Formula

Reduces scrubbing effort and cleaning time.

Deep Penetration

Reaches embedded grease layers and lifts them easily.

Suitable for Professional Use

Ideal for commercial kitchens, hotels, and food processing areas.

Directions for use

Light Cleaning:

Dilute 250 ml in 1 litre water, apply and wipe.

Medium Cleaning:

Dilute 500 ml in 1 litre leave for 2-3 minutes, scrub if required.

Heavy-Duty Cleaning:

Use undiluted leave for 3-5 minutes, then rinse thoroughly.

Rinse thoroughly with water after use on food-contact surfaces.



PULFRESH P11 ADVANCED ALKALINE-BASED KITCHEN CLEANER, DEGREASER & DISINFECTANT



Suitable For

- Commercial kitchen surfaces
- Gas stoves & heavy-duty burners
- Chimneys & exhaust systems
- Ovens, grills & tandoors
- Kitchen tiles & walls
- Stainless steel workstations

Surface Compatibility

Stainless steel
Ceramic tiles
Heavy-duty kitchen equipment

- ✘ Do not use on unsealed wood
- Aluminum surfaces
- Non-stick cookware
- Avoid prolonged contact on delicate or painted surfaces
- Test on a small area before use

Safe Handling and Storage Information

Use gloves while handling. Keep out of reach of children and pets. Avoid contact with skin and eyes; wear gloves while using. Do not ingest; harmful if swallowed. Use in a well-ventilated area. Do not mix with bleach or other cleaners (may release harmful gases). Avoid splashing; handle carefully. Eyes: Rinse immediately with plenty of water. Skin: Wash with soap and water. Ingestion: Seek medical attention immediately. Store in a cool, dry place away from sunlight. Keep container tightly closed. Store in original, corrosion-resistant container



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