

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

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