

7475[®]

HORECA
RECOMMENDED



PROFESSIONAL
KITCHEN GRADE

GRILL SHINEX[®]

KITCHEN EQUIPMENT &
UTENSILS DEGREASER

HEAVY-DUTY **ALKALINE FORMULA**



FAST ACTING

Cuts grease instantly.



HEAVY DUTY

Breaks down tough
grease & carbon.



SAFE ON METALS*

Safe on stainless steel
and most metal
surfaces.



READY TO USE

No dilution required.



HORECA TRUSTED

Preferred by professionals
for daily tough cleaning.



MAKE YOUR KITCHEN
CLEAN, SAFE & SHINE
WITH **GRILL SHINEX**.

7475[®]



PROFESSIONAL
KITCHEN GRADE

GRILL SHINEX

KITCHEN EQUIPMENT &
UTENSILS DEGREASER

HEAVY-DUTY ALKALINE FORMULA

GRILL SHINEX is a professional heavy-duty alkaline degreaser specially formulated for commercial kitchens and horeca environments.

It powerfully removes **burnt food residues, heavy grease, oil, black soot, and carbon deposits** from grills, ovens, tawa, utensils, stations and other kitchen equipment with ease.



FILL

Pour from
can or
spray bottle.



SPRAY

Spray on
greasy surface
and clean
effortlessly.



POWERFUL BENEFITS



FAST ACTING

Cuts grease
instantly.



HEAVY DUTY

Breaks down tough
grease & carbon.



SAFE ON METALS*

Safe on stainless steel
and most metal
surfaces.

*When used as directed.



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No dilution
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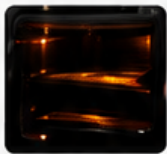
IDEAL FOR



GRILLS &
GRIDDLE PLATES



KADAI &
TAWA



OVENS &
OVEN RACKS



DEEP FRYERS &
BASKETS



CHIMNEYS &
HOOD FILTERS



TANDOORS



BURNER TOPS &
STOVES



UTENSILS &
KITCHEN EQUIPMENT

TECHNICAL INFORMATION

	pH (When Diluted)	: 13.0 ± 1.0
	Type	: Liquid
	Odour	: Lemon
	Solubility	: Soluble in Water
	Ready to Use	: No Dilution Required

NOT FOR USE ON

Aluminium & Soft Metals	Glass & Mirrors
Painted Surfaces	Natural Stone (Marble, Granite etc.)
Powder Surfaces	
Wooden Surfaces	

SAFETY PRECAUTIONS

- Wear gloves while using.
- Use in a well-ventilated area.
- Do not mix with bleach or other chemicals.
- Keep out of reach of children.
- Rinse thoroughly after use.
- Avoid contact with eyes & skin.



MAKE YOUR KITCHEN CLEAN,
SAFE & SHINE
WITH **GRILL SHINEX**



TOUGH ON GREASE



SAFE & EFFECTIVE



Pulire Biosystems Private Limited

Marketing Office: B-223 Sector 108, Noida U.P. India

Whatsapp only: +91 9899567157

Website: www.pbpl.info



PROFESSIONAL
CLEANING SOLUTIONS
FOR A HYGIENIC KITCHEN

SURFACE COMPATIBILITY

USE GRILL SHINEX ON
STRONG ON GREASE. SAFE ON METALS.*



POWERFUL
ON GREASE



TOUGH ON
BURNT RESIDUES



SAFE ON
METAL SURFACES*

SAFE & EFFECTIVE ON

✓ STAINLESS
STEEL



Ideal for all stainless
steel equipment,
utensils and
surfaces.

✓ CAST IRON



Removes heavy
grease, carbon &
seasoned build-up
with ease.

✓ IRON



Breaks down tough
grease and burnt-on
residues effectively.

✓ MILD STEEL



Cleans and degreases
mild steel surfaces
safely and
effectively.

✓ CARBON STEEL



Cuts through grease
and carbon on carbon
steel equipment and
surfaces.

✓ OTHER METAL
SURFACES



Effective on most
ferrous metal
surfaces used in
kitchens.

* Always rinse food-contact surfaces thoroughly with water after cleaning.



IMPORTANT

Always test on a small, inconspicuous area
before full application if unsure about
the surface.



Use gloves
during use



Use in a
well-ventilated
area



Rinse thoroughly
with water after
cleaning.

NOT RECOMMENDED FOR USE ON

✗ ALUMINIUM



Can cause blackening,
discoloration and
corrosion.

✗ COPPER



May cause damage
and leave stains.

✗ BRASS



Can cause
discoloration and
tarnishing.

✗ PAINTED
SURFACES



May remove paint
or cause surface
damage.

✗ NON-STICK
COATINGS



Can damage the
coating and reduce
its effectiveness.

✗ PLASTIC



May cause
discoloration or
deformation.

✗ WOODEN
HANDLES &
SURFACES



Can cause drying,
cracking or damage.

BEST PRACTICES



Apply on cool surfaces.



Do not let the product dry on the surface.



Agitate gently if required.



Rinse food-contact surfaces thoroughly
with clean water after cleaning.



Follow recommended dilution for
best results.

WHERE TO USE

USE GRILL SHINEX ON
KITCHEN EQUIPMENT, UTENSILS & SURFACES
TO CUT GREASE, CARBON & BURNT-ON RESIDUES



**POWERFUL
ON GREASE**



**TOUGH ON
BURNT RESIDUES**



**SAFE ON
METAL SURFACES***

*SEE DETAILS BELOW)

IDEAL FOR CLEANING THE FOLLOWING KITCHEN EQUIPMENT & UTENSILS

FRYERS



Removes grease, oil and food residues from fryers, baskets and surrounding areas.

GRILLS



Cuts through grease and carbon deposits from grill grates and surfaces.

CHARBROILERS



Cleans grill grates, radiant plates and removes carbon and grease build-up.

OVEN INTERIORS



Cleans heavy grease, burnt food and carbon from oven interiors and racks.

PIZZA OVENS



Removes grease, ash and baked-on residues from stone floors, walls and doors.

BURNER TOPS



Cleans grease and burnt-on residues from burners and surrounding areas.

SALAMANDER GRILLS



Removes baked-on grease from grill racks, walls and inner surfaces.

KADAI / WOKS



Removes oil, grease and carbon from kadai and wok surfaces.

TAWAS / ROTI PANS



Cleans grease and burnt-on residues from tawa and roti pans.

LADLES



Removes grease, oil and food residues from ladles and serving spoons.

SPATULAS



Cuts through grease and carbon stuck on spatulas and turners.

TONGS



Cleans oil and food build-up from grill tongs and serving tongs.

WHISKS



Removes grease and food residues from whisks.

KNIVES (BLADES)



Cuts through grease and food residues from blades.

EXHAUST HOODS



Removes grease and oil from hoods, filters and baffles.

GREASE FILTERS



Breaks down heavy grease from filters for easy rinsing.

DUCTS & VENTS



Cleans grease and smoke deposits from ducts and vents.

BACKSPASHES



Removes grease splashes and oil stains from wall backsplashes.

COUNTERTOPS



Cleans tough grease and oil from stainless steel countertops.

SINKS



Removes grease and food residues from sinks.

SHELVES & RACKS



Cleans oil and dust build-up from shelves and racks.

WALLS (TILED / SS)



Removes grease, smoke stains and oil residues from tiled or SS walls.

FLOORS (GREASY AREAS)



Helps remove grease and oil from greasy floor areas.

DRAINS & DRAIN COVERS



Removes grease and food residues from drains and covers.



Safe on stainless steel, cast iron, iron, carbon steel and other metal surfaces.
Always rinse food-contact surfaces thoroughly with water after cleaning.

MAKE YOUR KITCHEN CLEAN, SAFE & SHINE WITH GRILL SHINEX

WHERE TO USE

USE GRILL SHINEX ON

KITCHEN EQUIPMENT, UTENSILS & SURFACES

TO CUT GREASE, CARBON & BURNT-ON RESIDUES



POWERFUL
ON GREASE



TOUGH ON
BURNT RESIDUES



SAFE ON
METAL SURFACES*

*SEE DETAILS BELOW

WIDE RANGE OF KITCHEN EQUIPMENT & SURFACES YOU CAN CLEAN

GRIDDLE PLATES



Removes grease and carbon build-up from griddle plates.

FLAT TOPS



Cuts through thick grease and burnt-on residue from flat top surfaces.

RIBBED GRILLS



Cleans between ribs and removes stuck-on grease and carbon.

LAVA ROCK GRILLS



Removes grease and food residues from lava rocks and trays.

SMOKER GRILLS



Cleans grease, smoke and carbon deposits from smoker grills.

TANDOORS



Removes grease, soot and burnt residues from inside tandoors.

CONVECTION OVENS



Cleans baked-on grease and food residues from oven interiors.

COMBI OVENS



Removes grease and carbon from combi oven interiors and racks.

ROTISSERIE OVENS



Cleans grease and burnt residues from rotisserie ovens and parts.

STEAM COOKERS



Removes grease and stains from steam cooker surfaces.

TILTING PANS



Cleans grease and food residues from tilting pans and kettles.

BOILING POTS



Removes burnt-on grease and stains from boiling pots and stock pots.

DEEP FAT FRYERS



Cleans grease and carbon from fryer tanks and heating elements.

FRYER BASKETS



Removes oil, grease and food residues from fryer baskets.

WARMING DRAWERS



Cleans grease and food stains from warming drawers.

BAIN MARIES



Removes grease and food residues from bain marie units.

HOT PLATES



Cleans grease and burnt residues from hot plate surfaces.

INDUCTION RANGES



Removes grease and oil stains from induction range surfaces.

BARBECUE PITS



Cleans grease, soot and carbon from barbecue pits and grates.

SMOKE STACKS



Removes grease and smoke residue from smoke stacks.

VENTILATION HOODS



Cleans grease and oil build-up from hood surfaces.

HOOD FILTERS



Breaks down heavy grease from hood filters for easy rinsing.

DUCTS & CHIMNEYS



Cleans grease and smoke deposits from ducts and chimneys.

EXHAUST FANS



Removes grease and oil from exhaust fan blades and housings.

PREP TABLES



Removes grease and stains from prep table surfaces.

WORK TABLES



Cleans grease and oil residues from work tables.

CUTTING BOARDS (Plastic)



Removes grease and stains from plastic cutting boards.

MEAT SLICERS



Cleans grease and food residues from meat slicer parts and surfaces.

FOOD PROCESSORS (External Parts)



Removes grease and stains from external parts.

ICE MACHINES (External Parts)



Cleans grease and stains from external surfaces.

BEVERAGE DISPENSERS (External Parts)



Removes grease and stains from external surfaces.

COFFEE MACHINES (External Parts)



Cleans grease and coffee oil residues from external parts.

SHELF RACKS



Removes grease, dust and stains from shelf racks.

UTILITY CARTS



Cleans grease and oil stains from utility carts and trolleys.

FLOOR DRAINS



Removes grease and sludge from floor drains and grates.

GREASE TRAPS



Cleans grease build-up and foul residues from grease traps.



Safe on stainless steel, cast iron, iron, carbon steel and other metal surfaces.
Always rinse food-contact surfaces thoroughly with water after cleaning.

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GRILL SHINEX

KITCHEN EQUIPMENT &
UTENSILS DEGREASER



HOW TO USE GRILL SHINEX

TO CLEAN HEAVILY STAINED KADAI

Grill Shinex is a heavy-duty alkaline degreaser specially formulated to remove burnt food residues, heavy grease and carbon deposits from kitchen equipment and utensils.



1

BEFORE



Heavily stained kadai with burnt food, grease and carbon deposits.

2

PRE-REMOVE LOOSE RESIDUES



- Remove loose food particles and excess deposits using a scraper or scrubber.

3

APPLY GRILL SHINEX



- Spray or apply Grill Shinex directly on the greasy and burnt surface.

4

ALLOW TO WORK



- Leave for 2–5 minutes for better action.
- Do not allow the solution to dry.

5

SCRUB THOROUGHLY



- Scrub with a brush or scrubber to loosen and remove stubborn grease and burnt deposits.

6

RINSE WELL



- Rinse thoroughly with clean water to remove all residues.

7

REPEAT IF REQUIRED



- For heavy burnt deposits, repeat the process until the desired clean is achieved.



8

DRY



- Wipe dry with a clean cloth or allow to air dry.

9

AFTER



- Your kadai is now clean, grease-free and ready to use.

TIPS FOR BEST RESULTS



Use on warm surfaces for faster action.



Always use gloves during application.



Ensure proper ventilation in the area.



Rinse thoroughly for best results.



Safe on metal surfaces when used as directed.



IMPORTANT: Always read the label before use. Do not mix with acids or other cleaners.

STEP-BY-STEP GUIDE

HOW TO CLEAN HEAVILY STAINED TAVAS WITH GRILL SHINEX



YOU WILL NEED



STEP 1 ASSESS THE TAVA



Identify heavy grease, carbon deposits and burnt food residues.

STEP 2 PRE HEAT THE TAVA



Place the tava on the stove and pre heat on medium flame for 2-3 minutes. The heat helps to loosen the tough grease and burnt residues.

STEP 3 APPLY GRILL SHINEX



Spray or apply Grill Shinex directly on the hot tava evenly. Ensure the entire surface is covered with the product.

STEP 4 LET IT ACT



Leave the product for 2-5 minutes for better action.

STEP 5 SCRUB THOROUGHLY



Scrub with a brush or scourer to remove stubborn grease and burnt deposits.

STEP 6 RINSE WELL



Rinse thoroughly with plenty of running water.

STEP 7 CHECK & REPEAT IF NEEDED



For very heavy deposits, repeat the process if required.

STEP 8 FINAL RINSE



Give a final rinse to ensure all residues are removed.

STEP 9 DRY & READY TO USE



Wipe with a clean cloth and let it air dry. Your tava is now clean, hygienic and ready to use.

TIPS FOR BEST RESULTS

- ✓ Do not let the product dry on the surface.
- ✓ Use on a warm tava for better results.
- ✓ For extremely heavy deposits, increase contact time and scrub well.
- ✓ Rinse thoroughly to avoid any residue.



SAFETY REMINDERS

- Use gloves during use.
- Avoid contact with skin and eyes.

- Do not mix with acids or other cleaners.
- Keep away from children.
- Use in well-ventilated area.

USE ON

Tavas, Griddles, Fryers, Utensils, Oven Trays, Racks & more.



POWERFUL ON GREASE



TOUGH ON BURNT RESIDUES



SAFE ON METAL SURFACES

MRP:

₹ 988.00

(Incl. of Taxes)

For External Use Only
Read Label Before Use

DO NOT MIX WITH
ACIDS OR BLEACH



DISCLAIMER

Product intended for professional kitchen cleaning use only. Not suitable for non-stick, painted, plastic, aluminium, copper, or food-serving surfaces without proper rinsing. Manufacturer is not responsible for damage caused due to improper dilution, misuse, or unsafe handling.

FOR QUERIES / SUPPORT

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GRILL SHINEX

KITCHEN EQUIPMENT &
UTENSILS DEGREASER



STEP-BY-STEP GUIDE

HOW TO CLEAN GRILLS & GRIDDLES WITH GRILL SHINEX

YOU WILL NEED



Grill Shinex
Degreaser



Warm
Water



Scrub Brush /
Scourer



Gloves



Clean
Cloth



Running
Water



STEP 1 PREPARE THE GRILL / GRIDDLE



Turn off the heat and let the grill or griddle cool down slightly.
Remove loose food particles using a scraper.

STEP 2 PRE HEAT THE SURFACE



Pre heat the grill or griddle on medium heat for 2-3 minutes.
The heat helps to loosen the tough grease and burnt residues.

STEP 3 APPLY GRILL SHINEX



Spray or apply Grill Shinex directly on the hot surface evenly. Ensure the entire area is covered with the product.

STEP 4 LET IT ACT



Leave the product for 2-5 minutes for better action.
Do not let it dry on the surface.

STEP 5 SCRUB THOROUGHLY



Scrub with a brush or scourer to remove stubborn grease and burnt deposits.

STEP 6 RINSE WELL



Rinse thoroughly with plenty of running water.

STEP 7 CHECK & REPEAT IF NEEDED



For heavy deposits, repeat the process if required.

STEP 8 FINAL RINSE



Give a final rinse to ensure all residues are removed.

STEP 9 DRY & READY TO USE



Wipe with a clean cloth and let it air dry.
Your grill or griddle is now clean, hygienic and ready to use.

TIPS FOR BEST RESULTS

- ✓ Use on a warm grill or griddle for better results.
- ✓ For extremely heavy deposits, increase contact time and scrub well.
- ✓ Rinse thoroughly to avoid any residue.



SAFETY REMINDERS

- Use gloves during use.
- Avoid contact with skin and eyes.
- Do not mix with acids or other cleaners.

- Keep away from children.
- Use in well-ventilated area.
- Rinse food-contact surfaces thoroughly with water after cleaning.

USE ON

Grills, Griddles, Tawas, Kadai, Fryers,
Oven Trays, Racks, Utensils & more.



POWERFUL ON GREASE



TOUGH ON BURNT RESIDUES



SAFE ON METAL SURFACES

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MADE IN INDIA

3475® GRILL SHINEX

KITCHEN EQUIPMENT & UTENSILS DEGREASER



STEP-BY-STEP GUIDE

HOW TO CLEAN FRYERS WITH GRILL SHINEX

YOU WILL NEED



STEP 1 TURN OFF & DRAIN



Turn off the fryer and let the oil cool down completely. Drain and remove all the oil.

STEP 2 REMOVE LOOSE RESIDUES



Remove loose food particles and burnt residues using a scraper or spatula.

STEP 3 APPLY GRILL SHINEX



Spray or apply Grill Shinex directly on the walls, bottom and all greasy areas of the fryer.

STEP 4 LET IT ACT



Let the product sit for 5-10 minutes to break down heavy grease, oil and burnt carbon.

STEP 5 SCRUB THOROUGHLY



Scrub all surfaces thoroughly with a brush or scouring pad. Pay extra attention to corners and heating elements.

STEP 6 RINSE WELL



Rinse thoroughly with plenty of running water to remove all loosened grease and residues.

STEP 7 CHECK & REPEAT IF NEEDED



For very heavy deposits, repeat the process if required.

STEP 8 FINAL RINSE



Give a final rinse to ensure all chemical residues are removed.

STEP 9 DRY & READY TO USE



Wipe with a clean cloth and let it air dry. Your fryer is now clean, hygienic and ready to use.

TIPS FOR BEST RESULTS

- ✓ Use on a warm fryer for better results.
- ✓ For extremely heavy deposits, increase contact time and scrub well.
- ✓ Rinse thoroughly to avoid any residue.



SAFETY REMINDERS

- Use gloves during use.
- Avoid contact with skin and eyes.

- Do not mix with acids or other cleaners.
- Keep away from children.
- Use in well-ventilated area.

USE ON

Fryers, Grills, Tawas, Kadai, Oven Trays, Racks, Utensils & more.



POWERFUL ON GREASE



TOUGH ON BURNT RESIDUES



SAFE ON METAL SURFACES

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STEP-BY-STEP GUIDE

HOW TO CLEAN BURNER TOPS WITH GRILL SHINEX

YOU WILL NEED



Grill Shinex
Degreaser



Warm
Water



Scrub Brush /
Tooth Brush



Gloves



Clean
Cloth



Running
Water



STEP 1 COOL DOWN & REMOVE PARTS



Turn off the gas and allow the burner top to cool completely. Remove burner caps, rings and trivets.

STEP 2 REMOVE LOOSE DEBRIS



Remove loose food particles, spills and debris using a brush or dry cloth.

STEP 3 APPLY GRILL SHINEX



Spray or apply Grill Shinex directly on the burner top surface. Ensure the entire area is covered with the product.

STEP 4 LET IT ACT



Let the product sit for 5-10 minutes to break down heavy grease, oil and burnt-on residues.

STEP 5 SCRUB THOROUGHLY



Scrub thoroughly with a brush or scouring pad. Pay extra attention to burner edges and corners.

STEP 6 RINSE WELL



Rinse thoroughly with plenty of running water to remove all residues and cleaning solution.

STEP 7 CLEAN BURNER PARTS



Clean burner caps, rings and trivets separately using Grill Shinex and a brush.

STEP 8 FINAL RINSE



Rinse all parts well and ensure no chemical residue remains.

STEP 9 DRY & REASSEMBLE



Wipe dry with a clean cloth. Reassemble all parts once completely dry.

TIPS FOR BEST RESULTS

- ✓ Use on a cool burner top.
- ✓ For extremely heavy deposits, repeat the process if needed.
- ✓ Do not let the product dry on the surface.
- ✓ Rinse thoroughly to avoid any residue.



SAFETY REMINDERS

- Use gloves during use.
- Avoid contact with skin and eyes.
- Do not mix with acids or other cleaners.
- Keep away from children.
- Use in well-ventilated area.
- Rinse food-contact surfaces thoroughly with water after cleaning.

USE ON

Burner Tops, Grills, Tawas, Kadai, Fryers, Oven Trays, Racks, Utensils & more.



POWERFUL ON GREASE



TOUGH ON BURNT RESIDUES



SAFE ON METAL SURFACES

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STEP-BY-STEP GUIDE

HOW TO CLEAN SALAMANDER GRILLS WITH GRILL SHINEX



YOU WILL NEED



STEP
1

TURN OFF & COOL DOWN



Turn off the salamander grill and allow it to cool down completely. Unplug or switch off the power supply.

STEP
2

REMOVE ACCESSORIES



Remove grill rack, shelf, tray and other removable parts. Clean them separately.

STEP
3

APPLY GRILL SHINEX



Spray or apply Grill Shinex directly on the walls, ceiling, back panel and other greasy surfaces of the salamander grill. Ensure complete coverage.

STEP
4

LET IT ACT



Let the product sit for 5-10 minutes to break down heavy grease, oil and burnt-on residues.

STEP
5

SCRUB THOROUGHLY



Scrub all surfaces thoroughly with a scrub brush or scouring pad. Pay extra attention to corners, heating elements area and vents.

STEP
6

RINSE WELL



Rinse all surfaces thoroughly with plenty of running water to remove all residues and cleaning solution.

STEP
7

CLEAN ACCESSORIES



Clean the removed rack, tray and accessories using Grill Shinex and a brush. Rinse well.

STEP
8

DRY & REASSEMBLE



Wipe all parts with a clean cloth and let them air dry completely. Reassemble all parts properly.

STEP
9

READY TO USE



Your salamander grill is now clean, hygienic and ready to use.

TIPS FOR BEST RESULTS

- ✓ Use on a cool and dry surface.
- ✓ For extremely heavy deposits, repeat the process if needed.
- ✓ Rinse thoroughly to avoid any residue.
- ✓ It is safe for stainless steel surfaces.



SAFETY REMINDERS

- Use gloves during use.
- Avoid contact with skin and eyes.
- Do not mix with acids or other cleaners.
- Keep away from children.
- Use in well-ventilated area.
- Rinse food-contact surfaces thoroughly with water after cleaning.

USE ON

Salamander Grills, Ovens, Burner Tops, Griddles, Fryers, Tavas, Kadai, Racks, Utensils & more.



POWERFUL ON GREASE



TOUGH ON BURNT RESIDUES



SAFE ON METAL SURFACES

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STEP-BY-STEP GUIDE

HOW TO CLEAN OVEN INTERIORS WITH GRILL SHINEX



YOU WILL NEED



Grill Shinex
Degreaser



Warm
Water



Scrub Brush /
Scouring Pad



Gloves



Clean
Cloth



Running
Water

STEP
1

TURN OFF & COOL DOWN



Switch off the oven and let it cool down completely. Ensure the oven is safe to touch before cleaning.

STEP
2

REMOVE LOOSE PARTS



Remove racks, trays and other removable parts. Clean them separately.

STEP
3

APPLY GRILL SHINEX



Spray or apply Grill Shinex directly on the interior surfaces, walls, ceiling, door inner side and tough greasy areas. Ensure complete coverage.

STEP
4

LET IT ACT



Let the product sit for 5-10 minutes to break down heavy grease, oil and burnt-on residues.

STEP
5

SCRUB THOROUGHLY



Scrub all surfaces thoroughly using a brush or scouring pad. Pay extra attention to corners, edges, vents and heating elements.

STEP
6

RINSE WELL



Rinse all surfaces thoroughly with plenty of running water to remove all residues and cleaning solution.

STEP
7

CLEAN & RINSE ACCESSORIES



Scrub racks, trays and other accessories with Grill Shinex, rinse well and let them dry.

STEP
8

DRY & WIPE



Wipe all surfaces with a clean cloth and let them air dry completely.

STEP
9

OVEN INTERIOR - CLEAN & READY



Your oven interior is now clean, hygienic and ready to use.

TIPS FOR BEST RESULTS

- ✓ Use on a cool and dry surface.
- ✓ For extremely heavy deposits, repeat the process if needed.
- ✓ Rinse thoroughly to avoid any residue.
- ✓ It is safe for stainless steel surfaces.



SAFETY REMINDERS

- Use gloves during use.
- Avoid contact with skin and eyes.
- Do not mix with acids or other cleaners.

- Keep away from children.
- Use in well-ventilated area.
- Rinse food-contact surfaces thoroughly with water after cleaning.

USE ON

Oven Interiors, Salamander Grills, Burner Tops, Griddles, Fryers, Tavas, Kadai, Racks, Utensils & more.



POWERFUL ON GREASE



TOUGH ON BURNT RESIDUES



SAFE ON METAL SURFACES

MRP:
₹ 988.00
(Incl. of Taxes)

For External Use Only
Read Label Before Use

DO NOT MIX WITH
ACIDS OR BLEACH



DISCLAIMER

Product intended for professional kitchen cleaning use only. Not suitable for non-stick, painted, plastic, aluminium, copper, or food-serving surfaces without prior treatment. We are not responsible for damage caused due to improper dilution, misuse, or unsafe handling.



FOR QUERIES / SUPPORT
7042773396
(10AM - 6PM | MON - SAT)
MANUFACTURED BY:
Pulire Biosystems Pvt. Ltd.
Noida
www.pbpl.info

MAKE YOUR KITCHEN CLEAN, SAFE & SHINE WITH GRILL SHINEX

MADE IN INDIA

3475® GRILL SHINEX

KITCHEN EQUIPMENT &
UTENSILS DEGREASER



STEP-BY-STEP GUIDE

HOW TO CLEAN FRYING PANS WITH GRILL SHINEX

YOU WILL NEED



Grill Shinex
Degreaser



Warm
Water



Scrub Brush /
Scouring Pad



Gloves



Clean
Cloth



Running
Water



STEP
1

COOL DOWN & REMOVE LOOSE RESIDUES



Let the frying pan cool down completely.
Remove any loose food particles
or oil residues.

STEP
2

APPLY GRILL SHINEX



Spray or apply Grill Shinex directly on the
inside and outside surfaces of the pan.
Ensure complete coverage.

STEP
3

LET IT ACT



Allow the product to sit for
5-10 minutes to break down
tough grease, oil and burnt-on stains.

STEP
4

SCRUB THOROUGHLY



Scrub all surfaces thoroughly using
a scrub brush or scouring pad.
Pay extra attention to burnt and
greasy areas.

STEP
5

RINSE WELL



Rinse the pan thoroughly with plenty
of running water to remove all residues
and cleaning solution.

STEP
6

CLEAN OUTSIDE SURFACE



Wipe and scrub the outer surface
to remove grease and stains.
Rinse well.

STEP
7

DRY COMPLETELY



Wipe the pan with a clean, dry cloth
and let it air dry completely.

STEP
8

SHINE & READY TO USE



Your frying pan is now clean,
hygienic and ready to use.

TIPS FOR BEST RESULTS

- ✓ Use on a warm pan for better results.
- ✓ For extremely heavy deposits, repeat the process if needed.
- ✓ Do not let the product dry on the surface.
- ✓ Rinse thoroughly to avoid any residue.
- ✓ Safe for stainless steel, carbon steel, iron and cast iron frying pans.



SAFETY REMINDERS

- Use gloves during use.
- Avoid contact with skin and eyes.
- Do not mix with acids or other cleaners.

- Keep away from children.
- Use in well-ventilated area.
- Rinse food-contact surfaces thoroughly with water after cleaning.

USE ON

Frying Pans, Tawas, Kadai, Griddles,
Utensils, Cookware & more.



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STEP-BY-STEP GUIDE

HOW TO CLEAN LADLES WITH GRILL SHINEX



YOU WILL NEED



STEP 1 REMOVE LOOSE RESIDUES



Remove any loose food particles, oil and dirt from the ladle.

STEP 2 APPLY GRILL SHINEX



Spray or apply Grill Shinex directly on the ladle, inside and outside. Ensure complete coverage.

STEP 3 LET IT ACT



Allow the product to sit for 5-10 minutes to break down tough grease, oil and burnt-on stains.

STEP 4 SCRUB THOROUGHLY



Scrub all surfaces thoroughly using a scrub brush or scouring pad. Pay extra attention to the inside bowl and edges.

STEP 5 RINSE WELL



Rinse thoroughly with plenty of running water to remove all residues and cleaning solution.

STEP 6 CHECK & REPEAT IF NEEDED



For heavy deposits or stains, repeat the process if needed.

STEP 7 DRY COMPLETELY



Wipe with a clean, dry cloth and let it air dry completely.

STEP 8 SHINE & READY TO USE



Your ladle is now clean, hygienic and ready to use.

TIPS FOR BEST RESULTS

- ✓ Use on a warm ladle for better results.
- ✓ For extremely heavy deposits, repeat the process if needed.
- ✓ Do not let the product dry on the surface.
- ✓ Rinse thoroughly to avoid any residue.
- ✓ Safe for stainless steel, iron, aluminium and metal ladles.



SAFETY REMINDERS

- Use gloves during use.
- Avoid contact with skin and eyes.
- Do not mix with acids or other cleaners.

- Keep away from children.
- Use in well-ventilated area.
- Rinse food-contact surfaces thoroughly with water after cleaning.

USE ON

Ladles, Spatulas, Skimmers, Frying Pans, Tawas, Kadai, Cookware & more.



POWERFUL ON GREASE



TOUGH ON BURNT RESIDUES



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STEP-BY-STEP GUIDE

HOW TO CLEAN SPATULAS WITH GRILL SHINEX



YOU WILL NEED



Grill Shinex
Degreaser



Warm
Water



Scrub Brush /
Scouring Pad



Gloves



Clean
Cloth



Running
Water

STEP
1

REMOVE LOOSE RESIDUES



Remove any loose food particles, grease and burnt-on residues from the spatula.

STEP
2

APPLY GRILL SHINEX



Spray or apply Grill Shinex directly on both sides of the spatula, especially on greasy and burnt areas. Ensure complete coverage.

STEP
3

LET IT ACT



Allow the product to sit for 5-10 minutes to break down tough grease, oil and burnt-on stains.

STEP
4

SCRUB THOROUGHLY



Scrub all surfaces thoroughly using a scrub brush or scouring pad. Pay extra attention to slots, edges and corners.

STEP
5

RINSE WELL



Rinse thoroughly with plenty of running water to remove all residues and cleaning solution.

STEP
6

CHECK & REPEAT IF NEEDED



For heavy deposits or stains, repeat the process if needed.

STEP
7

DRY COMPLETELY



Wipe with a clean, dry cloth and let it air dry completely.

STEP
8

SHINE & READY TO USE



Your spatula is now clean, hygienic and ready to use.

TIPS FOR BEST RESULTS

- ✓ Use on a warm spatula for better results.
- ✓ For extremely heavy deposits, repeat the process if needed.
- ✓ Do not let the product dry on the surface.
- ✓ Rinse thoroughly to avoid any residue.
- ✓ Safe for stainless steel, iron, aluminium and metal spatulas.



SAFETY REMINDERS

- Use gloves during use.
- Avoid contact with skin and eyes.
- Do not mix with acids or other cleaners.

- Keep away from children.
- Use in well-ventilated area.
- Rinse food-contact surfaces thoroughly with water after cleaning.

USE ON

Spatulas, Ladles, Skimmers,
Frying Pans, Tawas, Kadai,
Griddles & more.



POWERFUL ON GREASE



TOUGH ON BURNT RESIDUES



SAFE ON METAL SURFACES

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KITCHEN EQUIPMENT & UTENSILS DEGREASER



STEP-BY-STEP GUIDE

HOW TO CLEAN CHARBROILERS WITH GRILL SHINEX



YOU WILL NEED



STEP 1 TURN OFF & COOL DOWN



Turn off the charbroiler and allow it to cool down completely. Ensure the gas supply is turned off.

STEP 2 REMOVE ACCESSORIES



Remove grill grates, radiants, burner covers and drip tray (if removable). Clean them separately.

STEP 3 APPLY GRILL SHINEX



Spray or apply Grill Shinex directly on the charbroiler grates, radiants, interior walls and other greasy, carbonized surfaces. Ensure complete coverage.

STEP 4 LET IT ACT



Allow the product to sit for 5-10 minutes to break down heavy grease, carbon buildup and burnt-on residues.

STEP 5 SCRUB THOROUGHLY



Scrub all surfaces thoroughly using a stiff brush or scouring pad. Pay extra attention to heavy carbon deposits and corners.

STEP 6 RINSE WELL



Rinse all surfaces thoroughly with plenty of running water to remove all residues and cleaning solution.

STEP 7 CLEAN ACCESSORIES



Scrub and rinse the removed grates, radiants, burner covers and drip tray separately. Rinse well.

STEP 8 DRY & REASSEMBLE



Wipe all parts with a clean cloth and let them air dry completely. Reassemble all parts properly.

STEP 9 READY TO USE



Your charbroiler is now clean, hygienic and ready for high performance.

TIPS FOR BEST RESULTS

- ✓ Use on a cool and dry surface.
- ✓ For extremely heavy carbon deposits, repeat the process if needed.
- ✓ Rinse thoroughly to avoid any residue.
- ✓ It is safe for stainless steel surfaces.



SAFETY REMINDERS

- Use gloves during use.
- Avoid contact with skin and eyes.
- Do not mix with acids or other cleaners.
- Keep away from children.
- Use in well-ventilated area.
- Rinse food-contact surfaces thoroughly with water after cleaning.

USE ON

Charbroilers, Grills, Griddles, Ovens, Fryers, Tavas, Kadai, Burner Tops, Utensils & more.



POWERFUL ON GREASE



TOUGH ON CARBON & BURNT RESIDUES



SAFE ON METAL SURFACES

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KITCHEN EQUIPMENT &
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STEP-BY-STEP GUIDE

HOW TO CLEAN PIZZA OVENS WITH GRILL SHINEX



YOU WILL NEED



Grill Shinex
Degreaser



Warm
Water



Scrub Brush /
Scouring Pad



Gloves



Clean
Cloth



Running
Water

STEP
1

TURN OFF & COOL DOWN



Turn off the pizza oven and allow it to cool down completely. Ensure gas and electric supply are switched off.

STEP
2

REMOVE LOOSE RESIDUES



Remove loose food particles, ash and debris from the stone floor, walls, ceiling and other parts using a scraper or brush. Remove racks and trays (if removable).

STEP
3

APPLY GRILL SHINEX



Spray or apply Grill Shinex directly on the interior surfaces including walls, ceiling, stone floor, door, racks and trays. Ensure complete coverage.

STEP
4

LET IT ACT



Allow the product to sit for 5-10 minutes to break down heavy grease, carbon buildup and burnt-on residues.

STEP
5

SCRUB THOROUGHLY



Scrub all surfaces thoroughly using a stiff brush or scouring pad. Pay extra attention to corners, edges and heavily soiled areas.

STEP
6

RINSE WELL



Rinse all surfaces thoroughly with plenty of running water to remove all residues and cleaning solution.

STEP
7

CLEAN ACCESSORIES



Scrub and rinse racks, trays and other accessories separately. Remove all stains and grease. Rinse well.

STEP
8

DRY & REASSEMBLE



Wipe all parts with a clean cloth and let them air dry completely. Reassemble all parts properly.

STEP
9

READY TO USE



Your pizza oven is now clean, hygienic and ready to deliver perfect pizzas every time!

TIPS FOR BEST RESULTS

- ✓ Use on a cool and dry surface.
- ✓ For extremely heavy carbon deposits, repeat the process if needed.
- ✓ Do not let the product dry on the surface.
- ✓ Rinse thoroughly to avoid any residue.
- ✓ Safe for stainless steel and stone surfaces.



SAFETY REMINDERS

- Use gloves during use.
- Avoid contact with skin and eyes.
- Do not mix with acids or other cleaners.
- Keep away from children.
- Use in well-ventilated area.
- Rinse food-contact surfaces thoroughly with water after cleaning.

USE ON

Pizza Ovens, Charbroilers, Grills, Griddles, Ovens, Fryers, Tavas, Kadai, Burner Tops, Utensils & more.



POWERFUL ON GREASE



TOUGH ON CARBON & BURNT RESIDUES



SAFE ON METAL SURFACES

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MADE IN INDIA

SAFETY PRECAUTIONS

SAFE HANDLING. POWERFUL CLEANING.



POWERFUL
ON GREASE



TOUGH ON
BURNT RESIDUES



SAFE ON
METAL SURFACES*

*SEE DETAILS BELOW



1. WEAR PROTECTIVE GEAR

Always wear chemical-resistant gloves, safety goggles and apron while handling.



2. USE IN WELL VENTILATED AREA

Ensure good ventilation during use. Avoid inhaling vapours or mists.



3. APPLY DIRECTLY

Grill Shinex is ready to use. Apply directly on greasy or carbonized surfaces.



4. ALLOW CONTACT TIME

Allow 5–10 minutes contact time for heavy grease and burnt-on residues.



5. SCRUB THOROUGHLY

Scrub with a brush, scrubber or pad to loosen grease and carbon deposits.



6. RINSE THOROUGHLY

Rinse all food-contact surfaces thoroughly with clean water after cleaning.



7. AVOID SKIN & EYE CONTACT

Avoid direct contact with skin and eyes. Wash hands thoroughly after use.



8. DO NOT MIX

Do not mix with acids, bleach, other cleaners or chemicals. Hazardous reactions may occur.



9. KEEP AWAY FROM CHILDREN

Store out of reach of children and unauthorized persons.



10. STORE SAFELY

Keep container tightly closed. Store in a cool, dry place away from heat and direct sunlight.



BEST RESULTS

Can be applied on **slightly warm** greasy surfaces for faster grease breakdown. Do not use on extremely hot surfaces.

+ FIRST AID

ACT FAST. GET SAFE.



EYE CONTACT

Immediately flush eyes with plenty of clean water for at least 15 minutes, holding the eyelids open. Remove contact lenses, if present and easy to do. Seek medical attention if irritation persists.



SKIN CONTACT

Immediately wash affected area with plenty of water for at least 15 minutes. Remove contaminated clothing and wash before reuse. Seek medical attention if irritation occurs.



INHALATION

Move person to fresh air immediately. If breathing is difficult, keep at rest in a position comfortable for breathing. Seek medical attention if symptoms persist.



INGESTION

Do not induce vomiting. Rinse mouth with water. Drink plenty of water if conscious. Seek immediate medical attention. Never give anything by mouth to an unconscious person.



GENERAL ADVICE

If irritation or discomfort persists, get medical attention. Have the product label or this information available when calling a doctor.



- For professional and industrial use only.
- Dispose of contents/container in accordance with local regulations.
- In case of emergency, seek immediate medical help.