



TRAINING MANUAL

Shisa Braai & Grill Cleaner Training Manual

Product Overview

Shisa Braai & Grill Cleaner is a powerful degreaser and carbon remover formulated to cut through stubborn grease, burnt-on food, and smoke stains on braais, grills, and ovens. It makes cleaning easier and restores cooking equipment to a hygienic, fresh state.

Where to Use

- Braais (charcoal or gas)
- Grill racks
- Oven interiors
- Stainless steel BBQ tools

Not suitable for aluminium, non-stick coated surfaces, painted finishes, or decorative metals.

How to Use – Step by Step

1. Preparation

- Ensure braai or grill is switched off and cool before cleaning.
- Wear rubber gloves for protection.
- Remove loose ash and food debris first.

2. Cleaning the Grill / Braai Racks

1. Spray Shisa Braai & Grill Cleaner generously onto racks or surfaces.
2. Leave for 5–10 minutes to penetrate grease and carbon.
3. Scrub with a grill brush or scouring pad.
4. Rinse thoroughly with clean water.
5. Dry before next use.



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3. Oven Interior / Heavy Carbon Build-Up

1. Spray product onto surface.
2. Leave for 10–15 minutes (do not exceed).
3. Scrub with a scouring pad or sponge.
4. Wipe with a damp cloth and rinse thoroughly.

Safety Guidelines

- Always wear gloves and use in a well-ventilated area.
- Avoid contact with skin and eyes. If contact occurs, rinse immediately with water.
- Do not inhale fumes.
- Do not use on aluminium, Teflon, or delicate finishes.
- Keep out of reach of children and pets.

Quick Tips

- For best results, clean braai or grill after each use when slightly warm (not hot).
- Always rinse thoroughly before cooking on surfaces again.
- For extremely tough build-up, repeat process or soak removable racks in diluted solution overnight.



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