

Virus Gobbler™ Cold Fogger Disinfectant

Formulated with distilled water to prevent limescale buildup in delicate fogging mechanisms

For deep cleaning cold fogging applications (no living beings present)

99,999% Microbial kill rate within 5 minutes (Independently tested to EN 1276 standards Certification. No: 2017IS/TS/0338)

Outstanding performance with new counter-ion technology

Excellent enveloped virus killing properties, with superior gram-positive and gram-negative bacterial elimination

NRCS Registration Number:
Act5GNR529/294433/040/1223



Product Description:

Based on new counter-ion technology, Virus Gobbler™ Fogger Disinfectant is a potent alcohol free 99,999% microbial kill rate disinfectant, approved to EN 1276 testing standards for use in for use in food, industrial, domestic and institutional areas. Its latest generation chloride free formulation has a residual effect after application, prevents corrosion on metals, and is specially formulated with distilled water to eliminate limescale buildup forming in delicate fogging mechanisms, protecting equipment.

Virus Gobbler™ is independently Toxicology Risk Assessment Approved and is HACCP standards compliant for use in the food industry.





Industry Applications:

- Food
- Industrial
- Domestic
- Institutional

Recommended Use:

Areas to be treated must first be cleared of all living beings. Areas must remain vacated, with no living beings being present for at least 6 hours during and after application, until product has settled. Wear full body personal protective equipment, with the correct full breathing and eye protection. Apply through cold fogging machine in accordance with the manufacturer's recommendations, then immediately leave and secure the area. Do not apply directly to food. Rinse food contact surfaces after application with a sterile cloth. Ventilate area sufficiently after 6 hour quarantine period. **Do not inhale.**

Shelf Life & Storage:

Store in cool, dry place. Stable for 24 months.

Product Features:

- Formulated with distilled water to eliminate limescale forming in fogging equipment
- 99,999% Microbial kill rate within 5 minutes as tested to EN 1276 standards
- Penetrates hard to reach areas
- Latest counter-ion technology
- Highly effective against enveloped viruses with superior gram-positive and gram - negative bacteria killing capabilities
- Toxicology Risk Assessment Approved
- Safe for use in the food industry
- Eco-Choice Type 1 Eco Accreditation
- Prevents corrosion and is chloride free
- Log 5 tested and approved against Listeria
- Non-toxic, non-volatile, non-corrosive
- Advanced alcohol-free formulation

Contact Us

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