

Virus Gobbler™ Fogger Disinfectant

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

For deep cleaning cold and thermal 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.



Contact Us

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EcoZyme
Eco Chemicals Bio Enzymes

Product Features:

- 99,999% Microbial kill rate within 5 minutes as tested to EN 1276 standards
- Latest counter-ion technology
- Highly effective against enveloped viruses with superior gram-positive and gram-negative bacteria killing capabilities
- Toxicology Risk Assessment Approved
- Excellent efficacy in the presence of high organic loadings such as blood and protein
- 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
- Cold fogger and Thermal Fogger available

Industry Applications:

- Food
- Industrial
- Domestic
- Institutional

Recommended Use:

Remove all living beings including (including humans, animals, pet insects) as well as plants. Remove all food, feedstuffs, fodder and food packing materials. Wear full protective Personal Protective Equipment, including respirator. Cover exposed electronic equipment circuitry. Product efficacy will be reduced if surfaces are dirty or greasy; pre-clean with a suitable detergent or cleaning disinfectant and rise well. Anionic detergents not well rinsed off will compromise efficacy. Open all cupboards and drawers. Fog area in accordance with the fogging machine manufacturer's instructions, ensuring adequate contact time on surfaces (minimum 5 minutes). Allow 6 hours for the product to settle before re-entry. First ventilate the area well by opening all doors and windows. Then turn on air conditioners and fans if available to assist with ventilation. Food preparation surfaces, food utensils, clothing and, linen and skin contact surfaces should be well washed and rinsed after application. Do not inhale.

Shelf Life & Storage:

Store in cool, dry place. Stable for 24 months. Read and understand Safety Data Sheet before using this product.

