



11 Comber Road, Carryduff, BELFAST, BT8 8AN  
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Website: [www.kitchenmaster-ni.com](http://www.kitchenmaster-ni.com) Email: [sales@kitchenmaster-ni.com](mailto:sales@kitchenmaster-ni.com)

## TECHNICAL SPECIFICATION

### Reload 11 BACTI VIR RTU

This detergent disinfectant, in a ready to use trigger spray, is designed as a general non-acid, non-alcohol cleaner and disinfectant. For use in homes, hospitals, nursing homes, schools, food processing plants, food service establishments, transportation terminals, office buildings, manufacturing facilities, lodging establishments, retail businesses and athlete/recreational facilities where housekeeping is of prime importance. It can be used on floors, walls, metal surfaces, stainless steel surfaces, glazed porcelain, glazed ceramic tile, plastic surfaces, bathrooms, shower stalls, bathtubs and cabinets. For plastic and painted surfaces, spot test on an inconspicuous area before use. May be used in the kitchen on counters, sinks, appliances and cooker tops (a rinse with water is required for surfaces in direct contact with food). In addition, this product deodorises those areas which generally are hard to keep smelling fresh, such as garbage storage areas, empty garbage bins and cans, basements, restrooms and other areas which are prone to odours caused by bacteria.

#### **Direction for Use:**

- ◆ **Disinfection, Deodorising and Cleaning:** Remove gross filth or heavy soil prior to application of the product. Hold container six to eight inches from surface to be treated. Spray area until it is covered with the solution. Allow product to penetrate and remain wet for 10 minutes. No scrubbing is necessary. Wipe off with a clean cloth, mop or sponge. The product will not leave grit or soap scum.
- ◆ **One-Step Cleaning and Disinfection of Toilet Bowls and Urinals:** Apply one to two ounces of this product evenly, allowing sufficient time for product to cover entire surface of bowl for maximum cleaning. Swab bowl completely using a scrub brush or toilet mop, making sure to get under the rim. Let stand for 10 minutes and flush.
- ◆ **To Disinfect Floor Processing Premises:** Floors, walls and storage areas, hold container six to eight inches from the surface to be treated and spray area until it is covered with the solution. Allow product to penetrate and remain wet for 10 minutes. Wipe off with a clean cloth, mop or sponge and thoroughly rinse all surfaces in the area with water. Heavily soiled areas must be pre-cleaned before using this product.
- ◆ **To Disinfect Food Service Establishment food Contact Surfaces:** Countertops, appliances, tables, hold container six to eight inches from the surface to be treated and spray area until it is covered with the solution. Allow product to penetrate and remain wet for 10 minutes. Wipe off with a clean cloth, mop or sponge and thoroughly rinse all surfaces in the area with water. Heavily soiled areas must be pre-cleaned before using this product. Do not use on eating utensils, glassware and cookware.



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#### PROPERTIES:

Appearance @ 20°C  
pH (neat)  
Odour  
Specific Gravity @ 20°C  
Flammability

#### SPECIFICATION:

Purple, clear, non viscous liquid  
13  
None  
1.015  
Non-flammable

#### STORAGE:

Store in original container and protect from extremes of temperature. Do not store in direct sunlight nor allow the product to freeze. Shelf life (in unopened original container) is a minimum of 18 months.

#### SAFETY ADVICE:

Under the new GHS Standard this product is classified as Corrosive. Please refer to section 2.2 of the Safety Data Sheet for more information.  
Test certificate for BS EN 1276 and BS EN 14476.

#### PACK SIZES:

6x750ml case (144 per pallet)  
4x5L case (48 per pallet)



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Virucidal Data: 10 minute contact time

#### **VIRUCIDAL DATA**

*Kills: Hepatitis A Virus (HAV) and Polio Virus in **10 minutes***

*Kills: Rhinovirus and Rotavirus in **3 minutes***

*Kills: Bloodborne Pathogens: HIV-1 in **1 minute***

*Kills: Hepatitis B Virus (HBV) and Hepatitis C Virus (HCV) in **5 minutes***

*Kills: Human Coronavirus and SARA associated Coronavirus in **2 minutes***

*Kills: Norovirus (Norwalk Virus) in **30 seconds***

*Kills: Animal Viruses: Canine Parvovirus (CPV) in **10 minutes***

*Kills: Bovine Viral Diarrhea Virus (BVDV) in **5 minutes***

*Kills: Feline Calicivirus and Rabies Virus in **30 seconds***

*Kills: Covid-19 Coronavirus (Ready to Use Product) in **5 minutes.***

*Kills: Covid-19 Coronavirus (Concentrate) 1:60 in **5 minutes.***

#### **BACTERICIDAL AND FUNGICIDAL DATA**

*Kills: Pseudomonas aeruginosa, staphylococcus aureus, E.coli, Listeria Monocytogenes, Yersinia Enterocolitica, Enterococcus faecium, Corynebacterium ammoniagenes, Salmonella choleraesuis, Salmonella typhi, Staphylococcus pyogenes (Necrotizing Faciitis) in **3 minutes.***

*Kills: Antibiotic Resistant Bacteria: Methicillin Resistant Staphylococcus aureus (MRSA), Vancomycin Resistant Enterococcus faecalis (VRE), Vancomycin Intermediate Resistant Staphylococcus aureus (VISA), Methicillin Resistant Staphylococcus epidemidis (MRSE) in **3 minutes.***

*Kills: clostridium difficile (vegetative form) in **1 minute.***

*Kills: TB in **5 minutes.***

#### **MILDEW FUNGISTATIC DATA**

*Kills: Trichophyton mentagrophytes (Athelete's Foot Fungus) in **10 minutes.***

#### **TUBERCULOCIDAL DATA: 10 minute contact time**

*Mycobacterium bovis BCG OT 105401*