

Advanced BioTech

Developer of BioWorld Products



Odor Control Technology for Restaurants

Restaurants are expected to foster and maintain a safe and healthy environment for customers and employees. When odors appear, a quick response is essential. Let BioWorld help maintain a pleasant environment in your restaurant with our BioWorld Liquid Optimizer Plus, odor neutralizers, foggers and accessories, and grease trap treatment.

BioWorld Liquid Optimizer Plus is a unique **concentrate** bioenhancement liquid with added odor neutralizing compounds. Diluted Liquid Optimizer Plus can be sprayed directly onto organic matter in dumpsters and trash cans to help accelerate the degradation process while minimizing odors in the process.

BioWorld Odor Neutralizer (BON Concentrate) is absolutely the best product available for neutralizing odors. BON is a completely safe and natural liquid formulation that eliminates offensive odors at the source. While many products only mask odors with strong scents, the BON technology neutralizes unpleasant odors making them undetectable to our sense of smell. BON can be appropriately diluted (2 – 10%) and fogged into the air or ventilation system using a Triple Nozzle Fogger, Noz-L-Jet Fogger, drum mounted fogger or industrial misting system. Any fogger can be set up with a repeat cycle timer to automate the frequency and duration of odor neutralizer application.

BON can be added to solutions or used to clean and eliminate odors from:

- Counter
- tops/tables Food
- spills Cooking
- odors.
- Trash cans and dumpsters
- Bathroom areas
- Paints, solvents, chemicals and cleaners
- Add BON to shampoo and clean carpets and upholstery.
- BON can be added to paints, solvents, cleaners and chemicals to eliminate harsh odors when maintenance, roofing, and flooring repair work is implemented.

BON is used as a key component in a **low odor, low VOC** paint which received Green Seal Certification.

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BioWorld Grease Trap Treatment Technology

BioWorld has a two part product available to aid in effectively digesting restaurant grease buildup and eliminating grease trap odors. Let BioWorld help maintain your grease trap system and save you money from costly repairs and outside maintenance cleaning costs.

Other BioWorld clients have successfully used the Optimizer Plus, Odor Neutralizers, Fogging Equipment and Grease Trap Treatment for numerous types of odors associated with restaurants. Repeat cycle timers, turntables and customized misting systems are also available. The BioWorld products provide a cost effective method for resolving many difficult odor issues.

Industrial and Commercial Applications – Liquid Optimizer Plus



#55014 Liquid Optimizer Plus **Concentrate** 1 gallon

#55414 Liquid Optimizer Plus **Concentrate** 4 x 1 gallon case

#55064 Liquid Optimizer Plus **Concentrate** 6 gallon

Industrial and Commercial Applications – Foggers and BON

#F8026 Triple Nozzle

#F7087S Noz-L-Jet

#DT8246 Pow-R-Fog Plus



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#PN8322 Repeat Cycle Timer

#41014 BON-CC-41 Concentrate 1 gallon

#41414 BON-CC-41 Concentrate 4 x 1 gallon case

#41064 BON-CC-41 Concentrate 6 gallon

120V

BioWorld Grease Trap Treatment

#86186 Grease Trap Treatment Unit



#86386 Grease Trap Treatment - 1 Case of 3 Units

#85186 Grease Trap / Odor Treatment Unit (Extra Odor Control)

#85386 Grease Trap /Odor Treatment – 1 Case of 3 Units

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Custom Designed Turn-Key Industrial Fogging Systems



Call for custom systems