

Neutralizing Industrial Odour Like Never Before



Specifications:

- Natural, Eco-friendly, Non toxic
- Engulfs malodour molecules and neutralizes them
- It's not a masking agent, OdoServe actually kills the odour
- Odour and Industry specific product formulation



Usage:

- OdoServe Odour Control is mixed in water and misted in atmosphere using spray systems, misting system or fogging equipment depending on the specific application



Benefits:

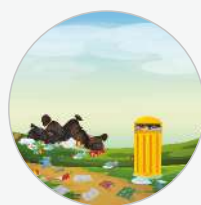
- Odour removal in 15 minutes
- Effective for 1-4 hrs after a single dose
- Complete control of VOCs (Volatile Organic Compounds)
- Shelf Life - 2 Years



Food processing units



Slaughter houses



Dump grounds



WWTP



Public toilets

D-VOC - Dry Vapour Odour Control

Foul Odour in Production areas / Covered areas / confined spaces requires Odour control which is Moisture free.

Humidity cannot be increased in production areas which manufactures edibles, Pharmaceuticals, Nutraceuticals, Meat, Fishes etc. – DVOC is the answer.



Representative Image



Representative Image

OdoServe of Amalgam Biotech can be Heat vaporised to generate Dry vapours which are then carried by atmospheric air to de-odorize your premises.

Eliminates daily Costs of :

- RO water / Soft Water
- Choking & maintenance of Nozzles
- No risk of contamination of your products due to water usage

Remember – Bad Odour is in the air. Hence air needs a treatment.