



The Ross BLC Impingement Tunnel is the industry's most versatile, efficient and cost-effective chiller/freezer.

The versatile Ross Boundary Layer Control (BLC) Impingement Tunnel is the perfect solution for chilling and freezing all types of meat products – from primals and subprimals to patties, balls, poultry and more.

Ross BLC Tunnels feature impingement airflow technology to quickly and economically chill and freeze product. Thousands of carefully controlled jets of refrigerated air blast away the insulating boundary layer of heat surrounding the product to freeze it quickly and uniformly. Faster freezing times substantially reduce product cell damage and dehydration to ensure the highest quality product.

The Ross BLC matches the performance of cryogenic freezing systems, but at a fraction of the operating cost. The BLC produces cold air using a conventional ammonia or



freon refrigerant system – a far more economical choice than expensive CO₂ or nitrogen.

The BLC is highly versatile. Unlike fixed-size cryogenic and spiral systems, the modular construction of the Ross BLC makes it easily expandable. As throughput demands increase, modules can be quickly and easily added to meet your new requirements.

Plus, the BLC features a three-level conveyor system to allow optimum production flexibility. The three conveyors can be controlled independently in a straight line or set up in a cascade configuration for IQF products.

Contact Ross Industries today to learn how we can help improve your chilling and freezing applications.



Use your Smart Phone and a QR Code Reader app to learn more.

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Ross Tenderizers



Ross Slicers



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Ross Intervention Systems