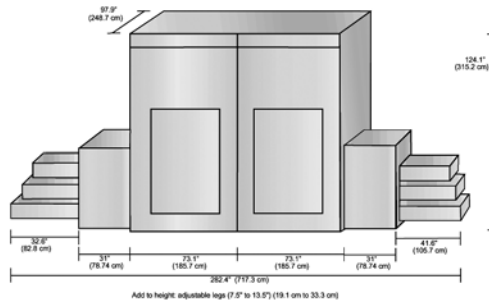


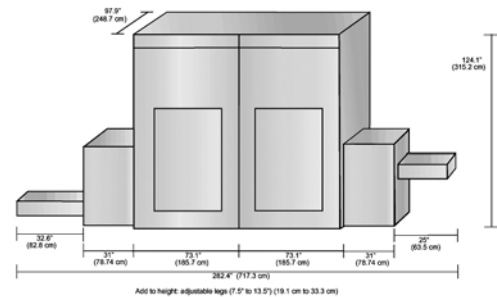
BLC II



Boundary Layer Control Tunnel Freezer/Chiller



Independent Configuration



Cascade Configuration



BLC Impingement Tunnel
Versatility in Chilling and Freezing Technology!

ROSS[®] BLC Impingement Tunnel

BLC Impingement **Chilling** and **Freezing Technology** is ideal for crust chilling fresh meat primals and/or freezing flat products.

KEY FEATURES

- Utilizes impingement heat transfer—minimizes chill and freeze time.
- Integral fin tube evaporator design—efficient heat transfer and easy to clean.
- On-line evaporator defrost—enables continuous multi shift operation.
- Modular construction—easy to expand as production requirements grow.
- Stainless steel enclosure—durable construction that is easy to clean.
- Self standing—installs directly on process floor, insulated floors not required.
- Touch screen controls—visually graphic and easy to use.
- Compatible with stainless and plastic conveyor belts—provides application flexibility.
- Three belt design—provides process flexibility, configured as cascade and/or independent.

PORTION CONTROL & CASE-READY CHILLING

Fresh primals are crust chilled direct from the boning line, enabling forming, slicing and packaging within 45 minutes or less.

Processor Benefits

- BLC impingement chilling:
 - When coupled with pressing, increases slice yield.
 - Enhances product bloom.
 - Increases plant efficiency and processor profits.
- Slicing chilled, pressed product optimizes tray fill.
- In-line processing minimizes work-in-process inventory.

FREEZING

Individually quick freeze flat products creating free flowing items such as patties, boneless marinated chicken breasts, diced meats, nuggets, meat balls, pizza topping, fruits and vegetables.

Processor Benefits

- BLC impingement freezing:
 - Minimizes product freeze time.
 - Minimizes cell damage and resulting product dehydration.
 - Maintains product quality.
 - Enhances product bloom.



Primal Chilling Application



IQF Application

SPECIFICATIONS

Nominal Production Rate(s)	To 700 lbs./hr./module (Freezing) To 2,500 lbs./hr./module (Chilling)
Tier Clearance	2", 3", 4", 5", 6", 7"
Usable Conveyor Width	36"
Tunnel Configuration	Independent and/or Cascade
Evaporator Capacity (@-40 evaporation suction temp.)	17 TR per module (Ammonia) 16 TR per module (Freon)
Refrigerant Type	Ammonia or Freon
Power Requirements	20 kw/module
Voltage Requirements	208V, 230V, 400V, 460V



Ross Industries, Inc.
5321 Midland Road
Midland, VA 22728

Phone: 540-439-3271 • Fax: 540-439-2740
www.rossindinc.com • E-mail: sales@rossindinc.com

Represented by: