Boundary Layer Control Tunnel Freezer/Chiller

BLC Impingement Tunnel
Versatility in Chilling and Freezing Technology!
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.

### SPECIFICATIONS

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