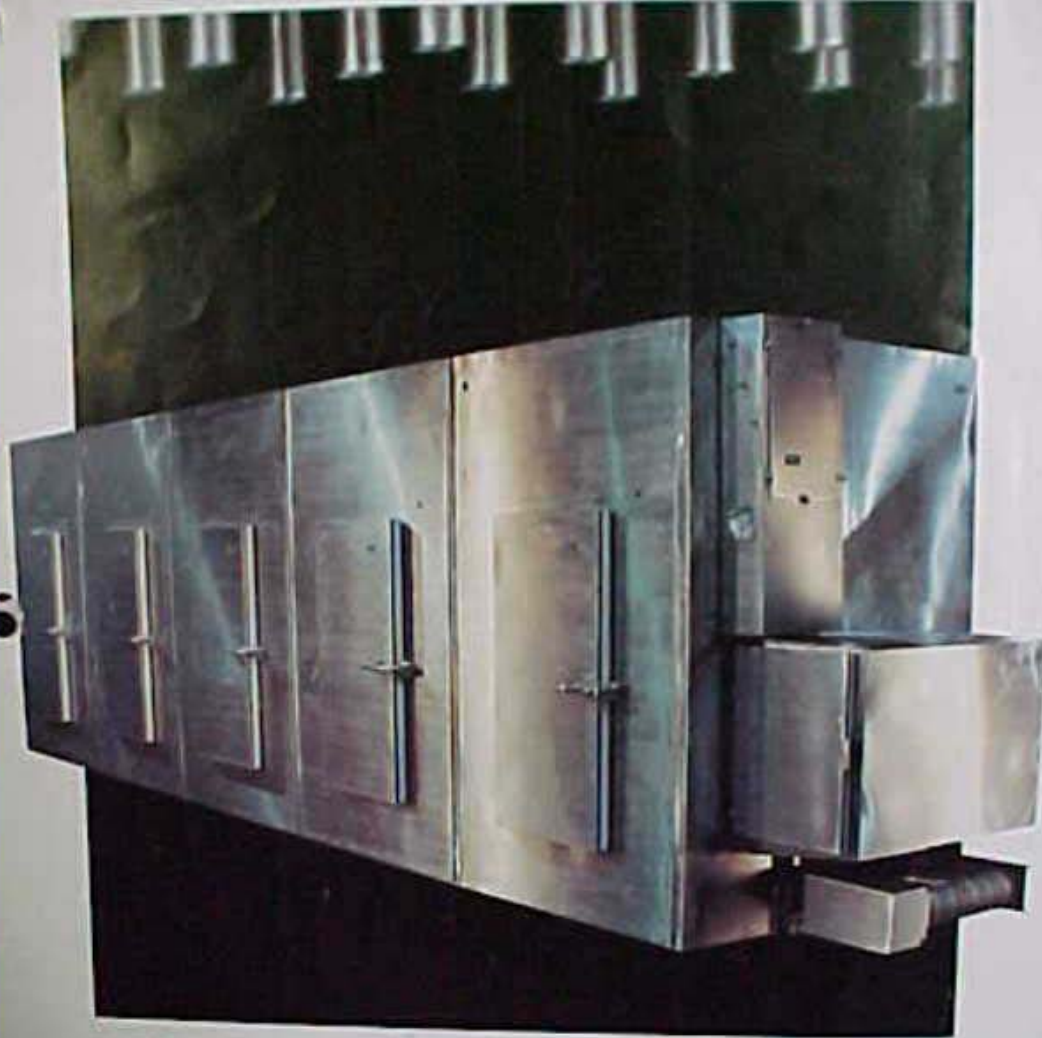


Ross BLC-200 IMPINGEMENT IQF Freezer--Two modules-- 3 PASS, Cascade Configuration—28in wide conveyors--Fabrication 1990--- with stainless steel conveyors and frame; panels are stainless outside/fiberglass inside-- polyurethane foamed-in-place insulation. Capacity 600 up to 1200 Pounds hamburger patties each hour (in at +45°F out at +0°F core temperature in five to seven minutes) --includes Control Panel with variable speed drives for both fan motors and two VSD's for conveyors [one for top conveyor; second VSD for bottom two conveyors]. Each module contains a 15 ton evaporator coil w/ 15 hp fan motor. Total of 30 T.R. <using recirculation ammonia at -40°F s. suction/95°F condensing with hot gas defrost. Includes stainless belt 48 weave.

Ross BLC-200 IQF Freezer



FREEZING, COOLING AND TEMPERING TUNNELS



ROSS

BLC 200



NEMA 4 

ROSS

The Ross BLC II Impingement Tunnel Freezer

Ross is Versatility In "Fast Freeze" Technology

**Ross not only pioneered
impingement freezing technology
—we perfected it!**

ROSS INDUSTRIES was first to recognize the potential cost savings made possible by applying impingement technology to product freezing. The original Ross Boundary Layer Control (BLC) Tunnel Freezer was the industry prototype that set the standard for an entirely new market. The BLC II continues the Ross tradition of innovation and engineering excellence.

Ross BLC Impingement Technology

A thin boundary layer of air surrounds all objects and acts as insulation, reducing the rate of heat transfer. Ross BLC technology penetrates this insulating layer by directing high velocity, concentrated air streams at the surface of a food product from above and below. This increases heat transfer coefficient, minimizes thaw time and maintains the highest possible product quality with maximum dehydration.

The Ross BLC II matches or exceeds the performance of cryogenic freezing systems, but at a fraction of the operating cost. That's because Ross impingement technology allows cold air generated by conventional ammonia or Freon refrigerated systems—*or even economical clean air*—to



Ross BLC impingement technology penetrates the boundary layer of air surrounding products to freeze, dehydrate or cook it—*without* product—*with* the highest possible product quality and the lowest operating cost.

FLAT PRODUCTS OR FREE FLOWING JOF—ROSS VERSATILITY IS THE ANSWER

MANUFACTURED BY ROSS INDUSTRIES
1000 10th Street, Houston, Texas 77001

ROSS

The Ross BLC Tunnel Freezer Did More Than Set The Standard, It Created A Market

Product Versatility

The Ross BLC is used for freezing hot products such as hamburger patties, chicken breasts or fish fillets. It's also perfect for processing hot smoking seafood, meat, hot and vegetable IQF products.

The modular construction of the BLC 3 allows a minimal production area footprint while maximizing production throughput. And our unique Dr-Line Evaporator Defrost keeps you up and running with more efficiency than any other freezer on the market.

Our freezeback conveyor system allows optimum production flexibility. The BLC 3 can be configured to freeze different products independently in a straight line layout or IQF products "crossed", as shown below. It also features top and bottom engagement at all levels to ensure uniform food product temperatures.



The production BLC 3 (shown frozen) has multiple doors!

The Ross Advantage:

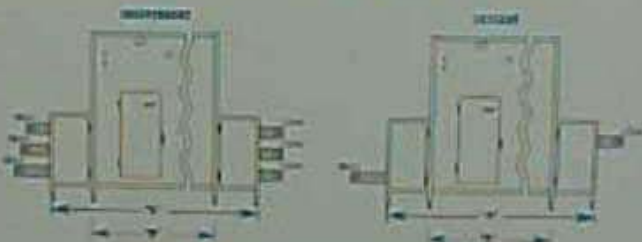
- Modular construction—easy to expand
- Co-line evaporator defrost for maximum uptime (as quick as 4 minutes)
- Hygiene design—easy to clean
- All stainless steel enclosure for optimum durability
- Adaptable—uses numerous belt types and configurations
- Multiple conveyor systems for maximum production flexibility

- Quick installation, dependable support and reliable service
- USDA approved

For more information about how you can profit from our performance, call Ross Industries today at **(800)334-6010**

Dimensions						
Model	W	D	H	W	W	W
1	17'-0"	36'-0"	8'-0"	10'-0"	7'-000 lb	3,200 kg
2	17'-0"	36'-0"	10'-0"	10'-0"	11,200 lb	5,100 kg
3	22'-0"	36'-0"	10'-0"	10'-0"	13,200 lb	6,000 kg
4	28'-0"	36'-0"	10'-0"	10'-0"	15,200 lb	6,900 kg
5	34'-0"	36'-0"	10'-0"	10'-0"	17,200 lb	7,800 kg
6	40'-0"	36'-0"	10'-0"	10'-0"	19,200 lb	8,700 kg
7	46'-0"	36'-0"	10'-0"	10'-0"	21,200 lb	9,600 kg
8	52'-0"	36'-0"	10'-0"	10'-0"	23,200 lb	10,500 kg

Based with a 30" x 30" x 2.5" (762 x 762 x 63.5) model
 *Optional with 2.5" (63.5) model



Available in stainless steel or coated mild-steel. All dimensions are in feet and inches. All weights are in pounds and kilograms.

Cascade Configuration

