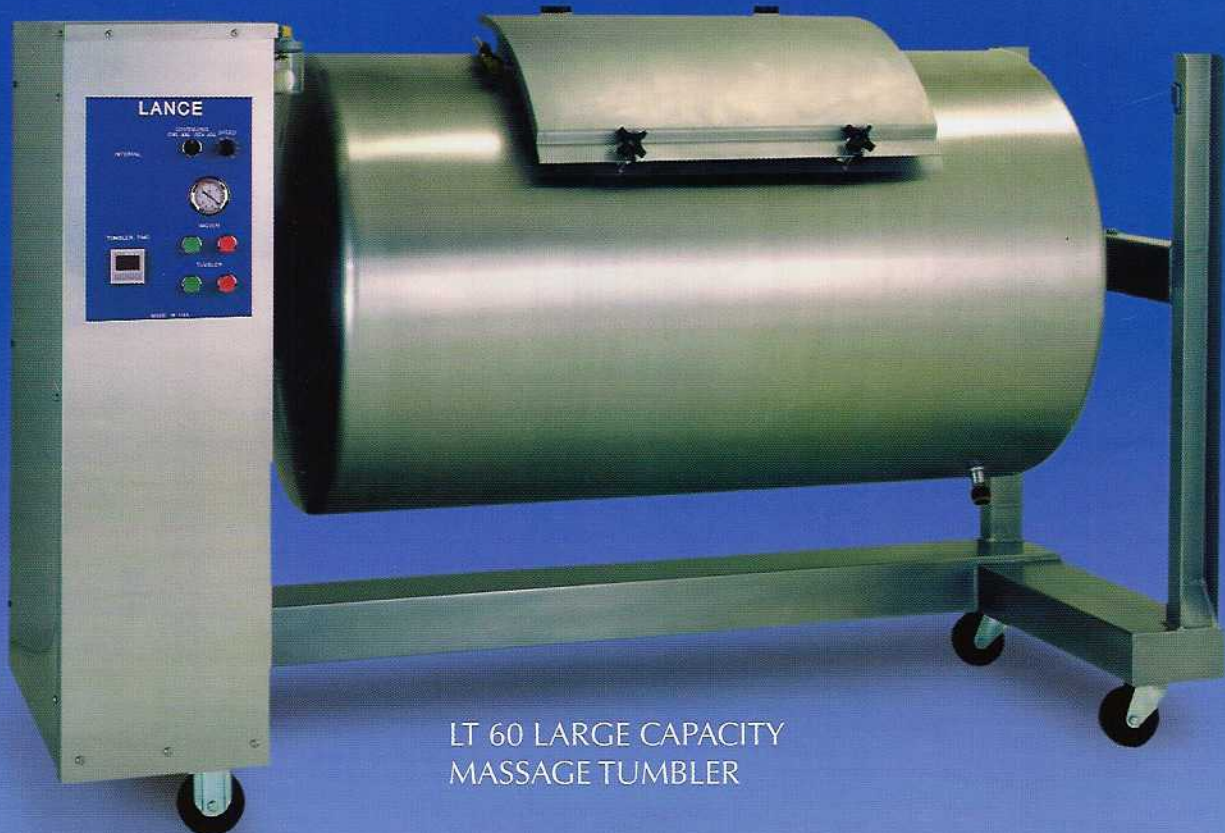




LANCE MASSAGE TUMBLERS

First Class Quality at an Affordable Price

- USDA APPROVED
- ALL STAINLESS STEEL CONSTRUCTION
- 115 VOLT AC POWER
- PHOTOELECTRIC SENSOR
- DESIGNED FOR EASY OPERATION & CLEANUP
- BUILT-IN VACUUM SYSTEM
- VARIABLE SPEED CONTROL
- ELECTRONIC TUMBLE TIMER IS STANDARD ON ALL UNITS
- REPLACEABLE CONTROL COMPONENTS
- PROUDLY MADE IN THE USA



LT 60 LARGE CAPACITY
MESSAGE TUMBLER



* LT 5 COUNTER TOP UNIT



* LT 30 FLOOR MODEL



* LT 15 FLOOR MODEL

MASSAGE TUMBLER SPECIFICATIONS



| MODEL | LT 5 | LT 15 | LT 30 | LT 60 |
|---|----------------------|----------------------|----------------------|----------------------|
| CONSTRUCTION All Stainless Steel USDA approved | Standard | Standard | Standard | Standard |
| PHYSICAL DIMENSIONS Length Width Height | 32" 20" 21" | 47" 27" 35" | 52" 31" 49" | 76" 31" 49" |
| PRODUCT CAPACITY Gallons Liters Pounds | 10 38 50 | 40 150 200 | 85 321 500 | 160 600 1000 |
| VACUUM PUMP SYSTEM Maximum Vacuum (Hg") Liquid Trap | 26 Standard | 26 Standard | 26 Standard | 26 Standard |
| DRUM SPEED Variable Speed Drive | 1-20 RPM | 1-9 RPM | 1-9 RPM | 1-9 RPM |
| TIMER CONTROLS Tumble Timer: Intermittent Timer: On: Up to 99 Hr. 59 Min. Off: Up to 99 Hr. 59 Min. | Standard N/A | Standard Optional | Standard Optional | Standard Optional |
| ELECTRICAL 115 volts, 60 cycle single phase Variable Speed Motor Vacuum Pump Motor *Other voltages are also available | 1.8 Amps 2.0 Amps | 5.0 Amps 2.0 Amps | 6.2 Amps 9.4 Amps | 11 Amps 9.4 Amps |
| CASTERS | N/A | Standard | Standard | Standard |

ALSO AVAILABLE

Specifications Subject to Change at Anytime.
Proudly made in the USA



LIFT KIT

Adds 14 inches of height to LT 30 and LT 60 to ease unloading of product into a wheeled truck with a height of up to 27.0". All Stainless Steel Construction. Other heights available.

LT 5 STAINLESS STEEL CART

Makes it easy to tip loaded LT 5 drum onto 34 inch high work table or counter.



I N D U S T R I E S

LANCE INDUSTRIES
PO Box 341 Allenton, WI 53002

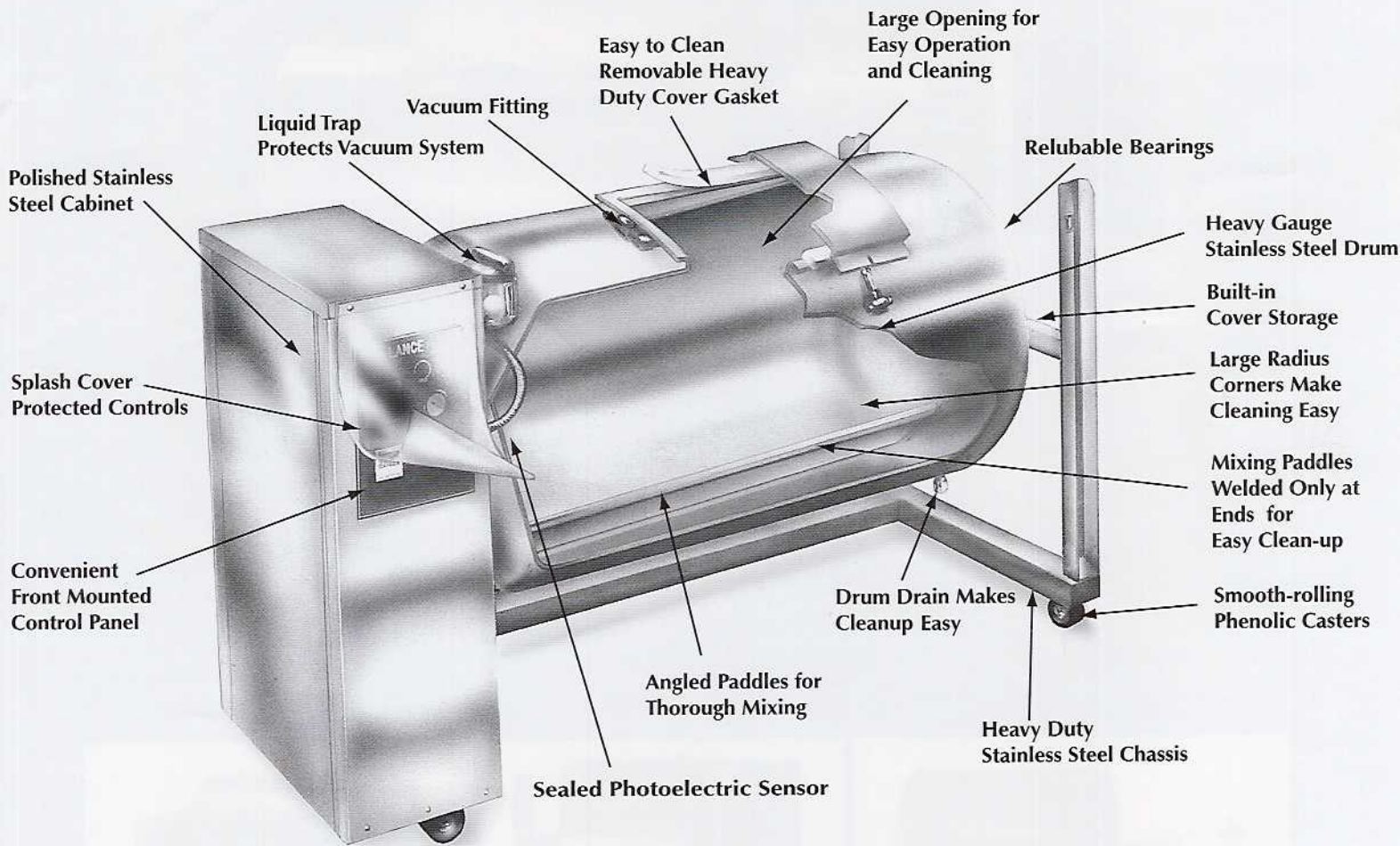
Phone 262 629-9919 1 800 77LANCE (1 800-775-2623)

Fax 262 629-5520

Email lance@nconnect.net • visit us at www.meattumblers.com

Benefits to You, the Processor:

● **Faster and easier** than the old-fashioned soak-and-rub method ● **Lower production costs** and **save money** by eliminating the labor and time required to rotate hams, bacon and other products during the curing process ● **Reduce cure costs and stop dumping brine down the drain!** Lance puts it all into the product ● **Free-up cooler space...** faster processing means that less cooler space is needed for tubs of curing product ● **Save energy...** tumbled products require less cooking and smoking time ● **Cut product inventory...** a shorter, faster and more efficient processing cycle means less of your hard-earned cash is tied up in inventory. Think of it as **just-in-time processing** ● **Reduce shrinkage and lower overall product costs...** sell more of the product you buy ● **Add value** to your products through easy and convenient moisturizing, flavoring and tenderizing ● **Enhance customer satisfaction** through more uniform product consistency from batch-to-batch ● **Build repeat business and enhance customer loyalty** ● **Improve consistency** of marinades, cures, spices and coatings ● **Longer shelf life...more uniform salt levels** throughout the product results in **longer shelf life**.



FEATURES LIKE THESE MAKE LANCE TUMBLERS THE BEST YOU CAN BUY