



LT 5 MASSAGE TUMBLER Counter Top Marinade / Massage Unit

- Stainless Steel Chassis
- 115 Volt Power
- Built-In Vacuum
- Variable Speed
- Tumble Timer
- Removable Drum
For Ease in Handling
- Optional Stainless Steel Cart



THE BENIFITS OF MARINATING AND TUMBLING

- Increase Profits
- Introduce New Products
- Produce a Larger Variety of Products
- Longer Product Shelf Life
- More Consistent Marinade Distribution
- Improved Eye-Appeal
- Increased Yields
- Add Value to Your Existing Products
- More Uniform Product Consistency
- Increases Binding Characteristics
- More Uniform Color
- Better Flavor

LANCE INDUSTRIES • PO Box 341 • Allenton, WI 53002

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LANCE LT 5 MASSAGE TUMBLER

PROUDLY MADE IN THE USA

- All stainless steel chassis.
- Polished stainless steel cabinet.
- Removable heavy duty stainless steel drum, for easy loading, unloading and cleaning.
- Increase production. The use of two drums allows for continuous tumbling cycle with the LANCE LT 5... while one drum is in use, the second can be unloaded, cleaned and reloaded.
- Removable lid gasket for easy cleaning.
- Tumbler timer... Electronic timer is standard
- Built-in vacuum pump permits processing under vacuum for shorter cycles and enhanced yield... prevents air pockets from forming in meat. The vacuum gauge is installed in the control panel. A liquid trap protects the vacuum pump from damage.
- Heavy duty oil tight push buttons and selector switches with replaceable electrical contact blocks to provide years of trouble-free service.
- Variable speed control allows the drum speed to be varied between 1-20 RPM to obtain optimum tumbling results. Faster speeds shorten processing time, while slower speeds provide more gentle action for delicate products.
- Optional all stainless steel cart simplifies loading and unloading of drums filled with product. This specially designed cart makes it easy to tip the LANCE LT 5 drum onto a standard 34" high table or work counter.

LT 5 SPECIFICATIONS

CONSTRUCTION

All Stainless Steel Chassis

USDA approved

PHYSICAL DIMENSIONS

Length.....	32"
Width.....	20"
Height.....	21"
Height when mounted to the optional custom LANCE LT 5 cart.....	34"

PRODUCT CAPACITY

Gallons.....	10
Liters.....	38
Pounds.....	50

VACUUM PUMP SYSTEM

Maximum Vacuum (Hg").....	26"
Liquid trap.....	Standard

DRUM SPEED

Variable Speed Control.....	1- 20 RPM
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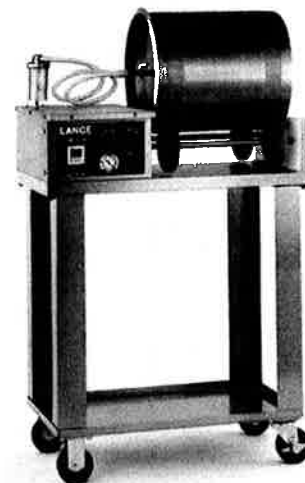
TUMBLE TIMER CONTROLS

Electronic Timer	Standard
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ELECTRICAL

115 Volts, 60 cycle single phase	
Variable Speed Motor.....	1.8 Amps
Vacuum Pump Motor.....	3.5 Amps

Specifications subject to change at anytime



Optional Stainless Steel Cart



Optional cart makes drum handling easy.

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