



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



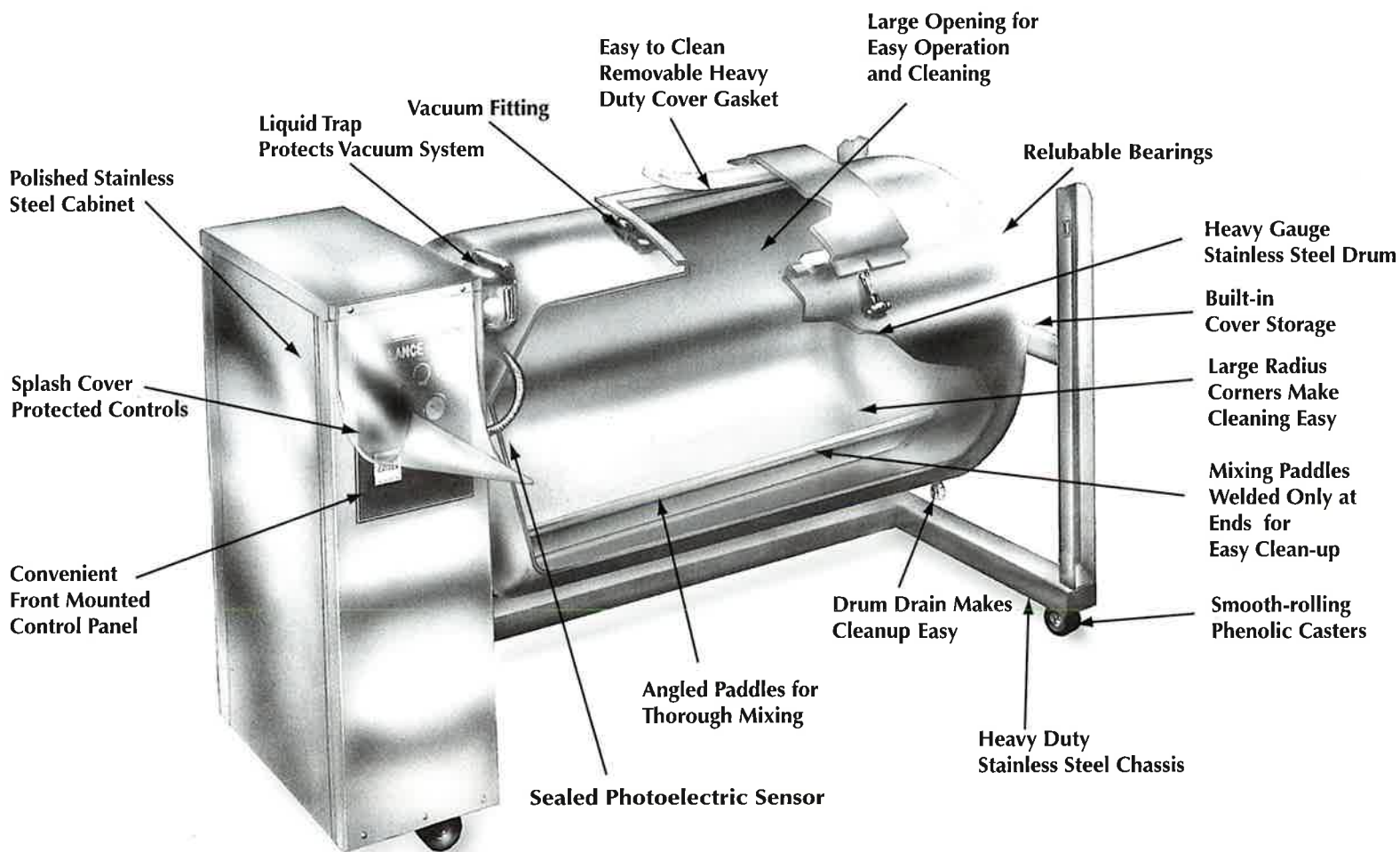
* LT 15 FLOOR MODEL



LANCE Leads the Way to Products

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

That Taste Better, Look Better and Sell Better

Benefits to Your Customers:

- **More tender... more moist products** ● **Better flavor** from the first bite to the last. Less purge and faster cooking keeps flavor loss to a minimum
- **Improved appearance outside and better color inside.** Looks good, tastes good!
- Your customers will notice the **improvement in overall quality** of the products they buy
- More **even distribution of cure** and seasonings means **longer shelf life** with **fresher taste**
- **Eliminate** annoying salt content variations in ham and bacon products
- **Fresher taste** and more **consistent quality** will help **build customer loyalty.**

HIGH QUALITY CONTROLS THE PERFECT COMPLEMENT TO YOUR LANCE MESSAGE TUMBLERS

The control panels on all LANCE tumblers are made with high quality components such as heavy-duty oil-tight push buttons; selector switches with replaceable contact blocks and relays. All this adds up to years of reliable service for you.



LT 5

LT 5 CONTROLS

Built with the same high quality components as its big brothers, the LT 5 counter top unit is equipped with an electronic timer. **The optional programmable interval timer is not available on the LT 5.**

STANDARD LANCE CONTROLS

The standard tumbler timer on all Lance floor models is an electronic timer. These control panels are covered by a clear plastic splash protector (not shown). **The LT 15, LT 30 and LT 60 control panels shown here have the optional programmable interval timer installed.**



LT 30 & LT 60



LT 15

OPTIONAL INTERVAL TIMER

Research has shown that intermittent tumbling improves absorption and brine distribution while providing a more gentle tumbling cycle for delicate products.

This solid state repeat-cycle timer will alternately turn on and off until the preset time has elapsed. On and off times are individually programmable.

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

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