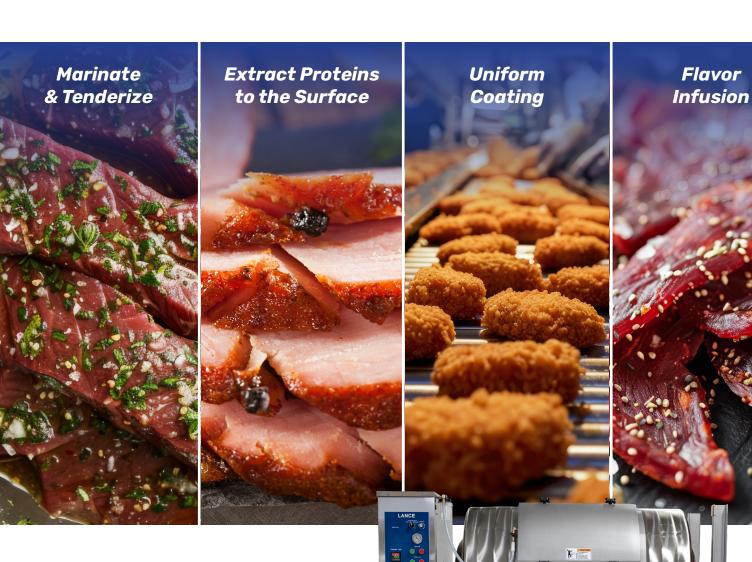


VACUUM MASSAGE TUMBLERS



MODELS

 LT-5
 50LBS

 LT-15
 200LBS

 LT-30
 500LBS

 LT-60
 1000LBS

LT-60 shown with lift kit.





Length: 32" / 81.3cm Width: 20" / 50.8cm Height:21" / 53.3cm



Length: 52" / 132.1cm Width: 31" / 78.7cm Height: 48.8" / 123.9cm



Length: 52" / 132.1cm Width: 31" / 78.7cm Height: 48.925" / 124.3cm

MODELS

LT-5

Shown with Optional Stainless Steel Cart

LT-15

Standard Unit Pictured

LT-30

Standard Unit Pictured

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Stainless Steel Drum Capacity	50 lbs	200 lbs	500 lbs
Vacuum Pump Capacity	25" Hg	25" Hg	25" Hg
Drum Speed Range	1-20 rpm	1-9 rpm	1-9 rpm
Timer Control	Standard timer 99 hr 59 min (adjustable)	Standard timer 99 hr 59 min (adjustable)	Standard timer 99 hr 59 min (adjustable)
Electrical Requirements	115V 60 Hz 20 amp single receptacle	115V 60 Hz 20 amp single receptacle	115V 60 Hz 20 amp single receptacle
Optional Features	220V conversion kit 115V 50Hz vacuum pump - addition Stainless steel cart	220V conversion kit 115V 50Hz vacuum pump - addition Intermittent timer No vacuum option Lift Kit	220V conversion kit 115V 50Hz vacuum pump - addition Intermittent timer No vacuum option Lift Kit
Dimensions Below Drum (with Lift Kit Height)		21.925" (35.925")	16.925" (28.925")







COMPETITIVE PRICING



Ready to Elevate Your Meat Processing? Discover the Lance Industries Advantage!

Contact Sales: sales@meattumblers.com

Call: 1-800-775-2623

STANDARD FEATURES

- · Built-in vacuum system
- · Variable speed control
- Stainless steel construction frame, drum, accessories
- · Large openings for easy loading
- · Compact size for minimum floor space
- · Water resistant front-mounted controls
- 115 Volt AC Power
- Two photoelectric sensors
- · Engineered for easy cleaning
- · Designed for ease of use
- · Electronic tumbler timer
- · Replaceable control components
- · Forward and reverse tumbling, with job feature





Length: 76" / 193.0cm Width: 31" / 78.7cm Height: 48.925" / 124.3cm Lance machines are proudly American-made featuring stainless steel construction, a large drum opening for easy loading and cleaning, a vacuum pump located inside the cabinet, water resistant front-mounted controls, variable speed controls, and a digital timer.

LT-60

Shown with a 14" Lift Kit

1,000 lbs

25" Hg

1-9 rpm

Standard timer 99 hr 59 min (adjustable)

115V 60 Hz 20 amp single receptacle

220V conversion kit

115V 50Hz vacuum pump - addition

Intermittent timer

No vacuum option

Lift Kit

16.925" (28.925")



Why Customers Choose Lance

Contact Sales: sales@meattumblers.com

Call: 1-800-775-2623





Built-in Vacuum



Total Digital Timer



Large Openings for Easy Loading



Compact Size for Minimum Floor Space



Water Resistant Front Mounted Controls



Reliability

Our meat tumblers are built to last, with superior frames, welds, and shafts that don't break down quickly.



Mobility

One of the only meat tumblers with wheels on all units, designed to fit through a standard 32" door.



Easy Access

Effortless operation with a removable lid and metal detectable gasket-easy to clean, quick to access, and reliable.



Durability

Our drums are made from thicker gauge steel, reducing the likelihood of damage.



Performance

Experience unmatched vacuum pull for better seasoning penetration.



Customer Service

Enjoy exceptional US-based support with a fully stocked service/repair inventory and knowledgeable technicians.

Consistent Quality Every Time

At Lance Industries, our meat tumblers are designed to meet the diverse needs of various industries and applications.

Industries Served

- Local Delis
- Restaurants
- Butchers
- · Meat Alternative Processors
- Meat Processors Grocery Stores











Built to Last. Designed to Perform.