

## VACUUM MASSAGE TUMBLERS

***Marinate  
& Tenderize***



***Extract Proteins  
to the Surface***



***Uniform  
Coating***



***Flavor  
Infusion***



### **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*

<b>Stainless Steel Drum Capacity</b>	50 lbs	200 lbs	500 lbs
<b>Vacuum Pump Capacity</b>	25" Hg	25" Hg	25" Hg
<b>Drum Speed Range</b>	1-20 rpm	1-9 rpm	1-9 rpm
<b>Timer Control</b>	Standard timer 99 hr 59 min (adjustable)	Standard timer 99 hr 59 min (adjustable)	Standard timer 99 hr 59 min (adjustable)
<b>Electrical Requirements</b>	115V 60 Hz 20 amp single receptacle	115V 60 Hz 20 amp single receptacle	115V 60 Hz 20 amp single receptacle
<b>Optional Features</b>	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
<b>Dimensions Below Drum (with Lift Kit Height)</b>		21.925" (35.925")	16.925" (28.925")



**HIGH  
QUALITY**



**COMPETITIVE  
PRICING**



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

**Contact Sales:**  
[sales@meattumblers.com](mailto: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

## 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](mailto:sales@meattumblers.com) Call: 1-800-775-2623



Variable Speed



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.



### Durability

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



### Mobility

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



### Performance

Experience unmatched vacuum pull for better seasoning penetration.



### Easy Access

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



### 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

### Improved Meat Texture & Appearance



### Enhanced Meat Tenderness



### Accelerate Processing Times



### Improve Yield



**LANCE**  
INDUSTRIES  
- SINCE 1985 -

***Built to Last. Designed to Perform.***