

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 30 FLOOR MODEL



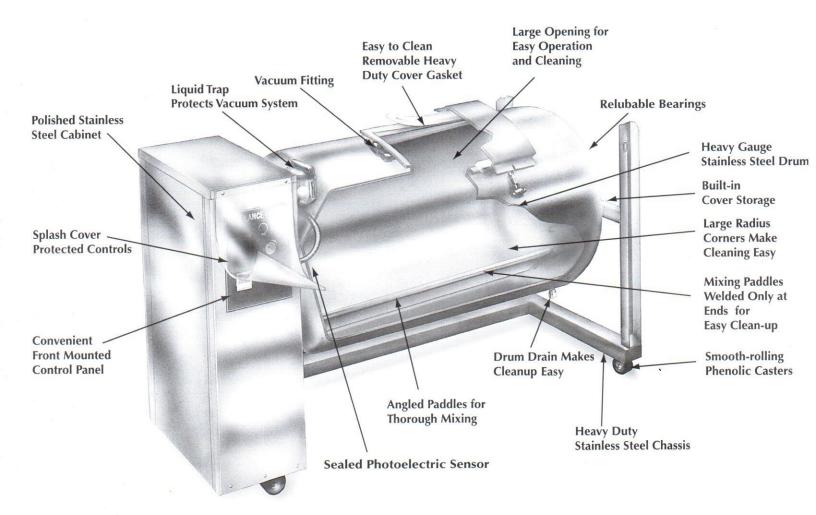
*LT 15 FLOOR MODEL



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, bacons 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.



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.

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.

HIGH QUALITY CONTROLS THE PERFECT COMPLEMENT TO YOUR LANCE MASSAGE 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 30 & LT 60



LT 5

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.

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.



MASSAGE TUMBLER SPECIFICATIONS









MODEL	LT 5	LT 15	LT 30	LT 60
CONSTRUCTION All Stainless Steel	Standard	Standard	Standard	Standard
USDA approved	u .			
PHYSICAL DIMENSIONS	200000000			
Length	32"	47"	52"	76"
Width	20"	27"	31"	31"
Height	21"	35"	49"	49"
PRODUCT CAPACITY				
Gallons	10	40	85	160
Liters	38	150	321	600
Pounds	50	200	500	1000
VACUUM PUMP SYSTEM				
Maximum Vacuum (Hg")	26	26	26	26
Liquid Trap	Standard	Standard	Standard	Standard
DRUM SPEED				
Variable Speed Drive	1-20 RPM	1-9 RPM	1-9 RPM	1-9 RPM
TIMER CONTROLS				
Tumble Timer:	Standard	Standard	Standard	Standard
Intermittent Timer:				
On: Up to 99 Hr. 59 Min.	N/A	Optional	Optional	Optional
Off: Up to 99 Hr. 59 Min.				
ELECTRICAL				
115 volts, 60 cycle single phase			5	
Variable Speed Motor	1.8 Amps	5.0 Amps	6.2 Amps	11 Amps
Vacuum Pump Motor	2.0 Amps	2.0 Amps	9.4 Amps	9.4 Amps
*Other voltages are also available				
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.



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

