Give your customers what they deserve.



The Leland Vacuum Tumbler

You'll appreciate it. And so will your customers. Leland Southwest's Vacuum Tumbler will save you time and money by decreasing processing time and increasing product yield. Features include a unique, vertical design that makes loading and unloading a snap, a tumbling drum guaranteed not to crack and variable speed control. Constructed in 304 polished stainless steel, this Leland Vacuum Tumbler is designed for 10 to 125 pound batch sizes. Your customers will appreciate the range of new products and the improved quality of products they've enjoyed for years. Win new customers, surprise your old ones. Call Leland Southwest today. (817) 232-4482.

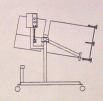


Vacuum Tumbler Series

Add quality and diversity to your meat plant, supermarket or restaurant with the Leland Southwest VT125.

Design Features

- · Five-year warranty on drum
- Extra-large product door
- Variable speed drive
- Polished 304 stainless steel construction
- · Tank tilts for easy unloading
- · Removable drum and paddle
- Unique, vertical design
- Rolls on four-inch casters





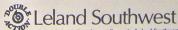
Specifications for VT125

125 lb.	(57 kg)
28 in.	(711 mm)
39 in.	(991 mm)
58 in.	(1,473 mm)
19.5 in.	(495 mm)
20 in.	(508 mm)
14 in.	(356 mm)
1/4 HP	115 v
1 PH	60 Hz
175 lb.	(80 kg)
1/8 HP	
	28 in. 39 in. 58 in. 19.5 in. 20 in. 14 in. 1/4 HP 1 PH 175 lb.

Safety Features of the Leland Southwest Tumbler

· Easily accessible stop button immediately shuts off unit

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For more information, please call or write Leland Southwest: 600 Burlington Road * Fort Worth, Texas 76179-1310 (817) 232-4482 * FAX (817) 232-4081 www.lelandouthwest.com

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