

Fan roller 230V St-verz Ø50/120 li/270

P/N: 0191453470

HUPFER
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Technical data

Weight:	0.2 kg
Width:	205 mm
Depth:	89 mm
Height:	75 mm

Similar to illustration, technical modifications reserved. Without decoration.

Hupfer offers solutions for the efficient storage and organisation of materials. The products support the transport and distribution of goods in various processes.

Discover the Hupfer fan roller 230V St-verz Ø50/120 li/270 – the perfect solution for efficient ventilation in the catering industry. This high-quality fan roller impresses with its robust galvanised steel construction, ensuring durability and resilience. Thanks to its thoughtful design, the fan roller enables effective air circulation, keeping food optimally tempered and fresh. The easy installation ensures immediate readiness for use and significantly improves logistics in your kitchen. Optimize your workflows with the Hupfer fan roller – for freshly prepared dishes and satisfied guests!

- **Efficient ventilation:** Equipped with a powerful 230V motor for optimal air circulation.
- **Robust construction:** Steel design ensures high durability and resilience for daily use.
- **Compatible dimensions:** Diameter of 50 mm and length of 120 mm, ideal for various applications.
- **Optimal use:** Left-hand rotation design promotes effective air distribution in enclosed spaces.
- **Versatile application:** Excellent for use in hospitality and medical facilities.

Time and date of the request:
16.06.2025, 18:28:05

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- **Easy installation:** User-friendly mounting options for quick installation and commissioning.

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