



50Hz

Sotto™ 50 Undercounter Ice Machine

Models

UGP0050A



Sotto is the perfect solution for venues where just a few large cubes in the glass is preferred.

- Up to 58.5kg daily ice production
- Industry Leading Performance
- Intuitive Control System
- F-gas compliant with technology that uses R290 natural refrigerant
- Slide-out Air Filter
- Tool-Free Foodzone
- High grade stainless steel exterior
- Large, Clean, Clear, 20g Gourmet Cube



Levelers

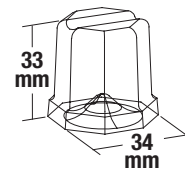


Levelers standard.



Adjustable legs (from 101-152mm) available with optional leg kit K-00345001.

Ice Shape

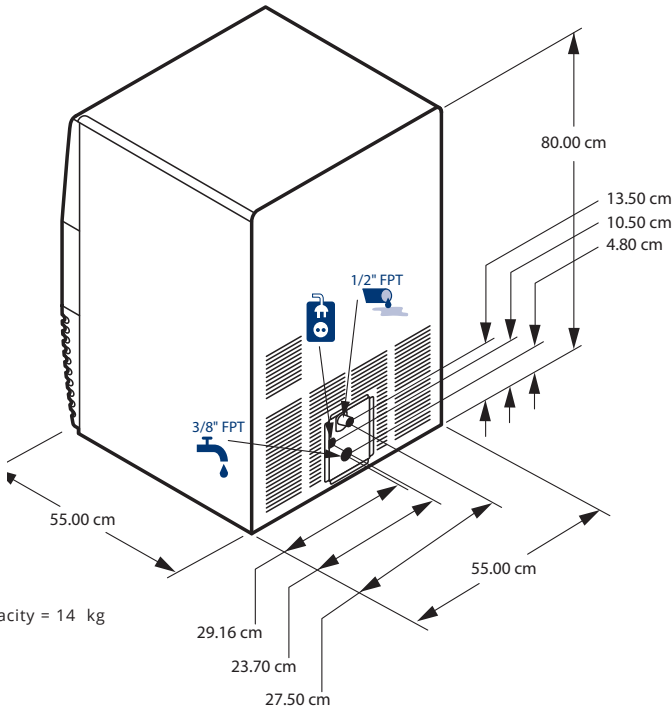


Sotto™ 50 Undercounter Ice Machine





UGP0050



Bin capacity = 14 kg

Minimum		Maximum
10°C		43°C
10°C		32°C
20psi 140 kPa		80psi 550 kPa
3.3	A	
		15 Amps

Condenser Heat of Rejection (BTU per hour):
Peak: 5,000
Average: 2,600
Power Load:
Max: 465 W
Average: 404 W

			24h			
			21°/10°C 70°/50°F	32°/21°C 90°/70°F		
UGP0050A			58.5 kg	46 kg	9.42	*[l/h]
			129 lbs	101 lbs		

*Rating at 32°C air temperature and 21°C water temperature.



Manitowoc reserves the right to make changes to the design or specifications without prior notice.