Manitowoc

Sotto® 30

Undercounter Ice Machine

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

Sotto® 30

50Hz ☐ UGE-030A

ENERGY STAR PARTNER



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

- Industry Leading Performance
- Intuitive Control System
- Redesigned Refrigeration System Yields up to 43% more Ice
- Slide-out Air Filter
- Tool-Free Foodzone
- High grade stainless steel exterior
- Large, Clean, Clear, 20g Gourmet Cube
- Daily Ice production up to 31 kg

COMMERCIAL WARRANTY
2 YEAR PARTS | 1 YEAR LABOR

Levelers

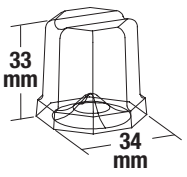


Levelers standard.

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

Ice Shape





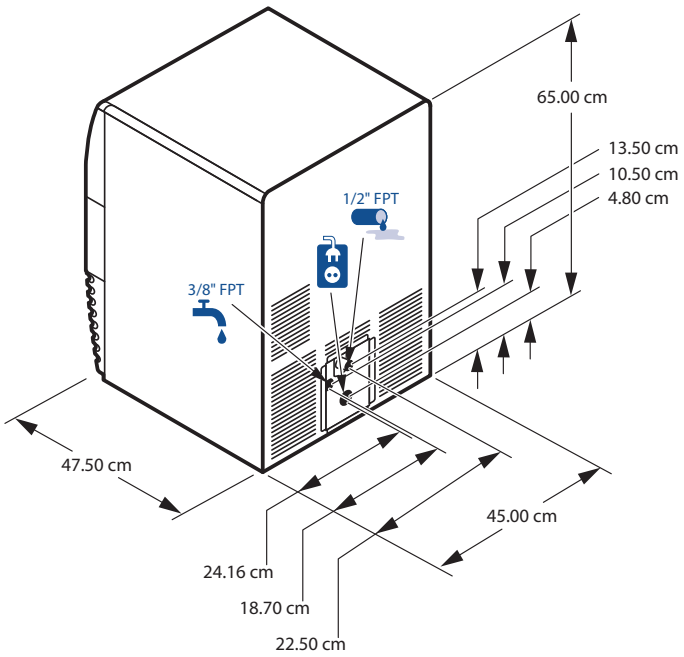
WRAS APPROVED PRODUCT | Intertek geprüfte Sicherheit | CE

Sotto® 30

Undercounter Ice Machine

UGE-030

45 kg



Minimum		Maximum
10°C		43°C
10°C		32°C
20psi 140 kPA		80psi 550 kPA
2.8	A	
		15 Amps

Bin capacity = 5.5 kg

Condenser Heat of Rejection

BTU per hour
Peak: 3,300
Average: 1,900

Power Load
Max:
Average:

24h

°C	10	21	32	
10	30	24.9	19.8	kg
21	31	28.9	26.8	kg
32	27.5	25.3	24.2	kg
38	25.6	22.9	20.2	kg
43	18	17	16	kg

Air Cooled

			[kWh] – 100 kg	[l/h]
UGE-030A			21.2*	3.2

*Rating at 21°C air temperature and 10°C water temperature.

Sotto® 30

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

PENTAIR 2110 South 26th Street | Manitowoc, WI 54220 | United States
1.920.682.016 (US Only) | 1.920.683.7589 Fax | manitowocice.com

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