Manitowoc

Sotto® 50

Undercounter Ice Machine

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

Sotto® 50

50Hz ☐ UGF-050A



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 62kg

COMMERCIAL WARRANTY
2 YEAR PARTS | 1 YEAR LABOR

Levelers

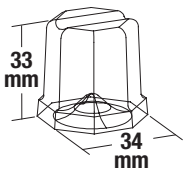


Levelers standard.

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

Ice Shape



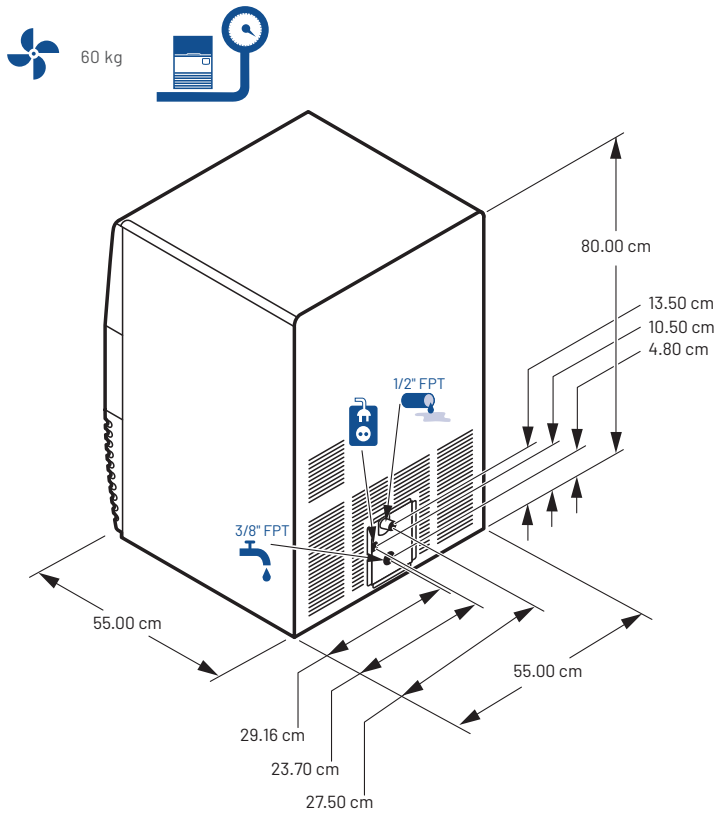


WRAS APPROVED PRODUCT | Intertek GS | CE

Sotto® 50

Undercounter Ice Machine

UGF-050



Minimum		Maximum
10°C		43°C
10°C		32°C
20psi 140 kPA		80psi 550 kPA
3.0 2.8	A	
		15 Amps

Bin capacity = 14 kg

Condenser Heat of Rejection

BTU per hour
Peak: 5,000
Average: 2,600

Power Load
Max:
Average:

24h

°C	10	21	32	
10	62.8	56.6	50.4	kg
21	55.3	51.8	48.3	kg
32	45.6	43	41	kg
38	40.3	37.3	34.2	kg
43	39.9	30	28.1	kg

Air Cooled

			[kWh] – 100 kg	[l/h]
UGE-050A			16.6*	6.4

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

Sotto® 50

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

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