Manitowoc

Sotto® 80

Undercounter Ice Machine

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

Sotto® 80

50Hz ☐ UGF-080A

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 91kg

COMMERCIAL WARRANTY
2 YEAR PARTS | 1 YEAR LABOR

Levelers

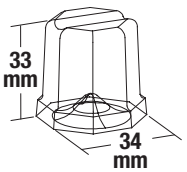


Levelers standard.

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

Ice Shape





WRAS APPROVED PRODUCT

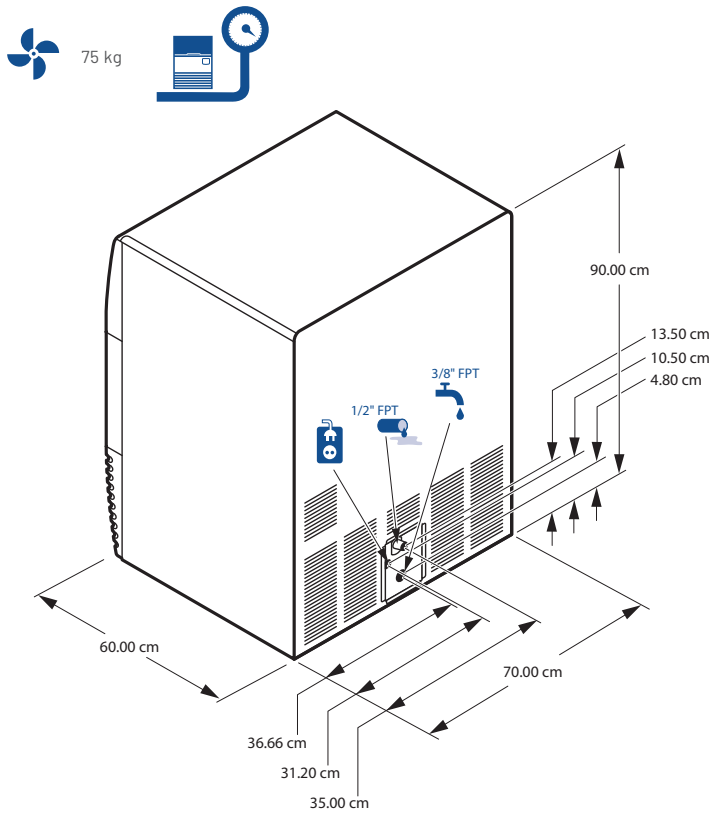
Intertek GS geprüfte Sicherheit

CE

Sotto® 80

Undercounter Ice Machine

UGF-080



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

Bin capacity = 30 kg

Condenser Heat of Rejection

BTU per hour
Peak: 7,400
Average: 4,300

Power Load
Max:
Average:

24h

°C	10	21	32	
10	91.3	84.7	78	kg
21	86.4	82.6	78.8	kg
32	66.8	67.5	63.1	kg
38	56.1	55.9	55.6	kg
43	54	51	48	kg

Air Cooled

			[kWh] – 100 kg	[l/h]
UGF-080A			18.6*	9.6

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

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

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