Manitowoc

Sotto® 40

Undercounter Ice Machine

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

Sotto® 40

50Hz ☐ UGP-040A



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

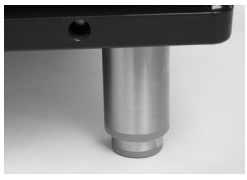
- Industry Leading Performance
- Intuitive Control System
- F-gas compliant with technology that uses R290 natural refrigerant
- Slide-out Air Filter
- Tool-Free Foodzone
- High grade stainless steel exterior
- Large, Clean, Clear, 20g Gourmet Cube

COMMERCIAL WARRANTY
2 YEAR PARTS | 1 YEAR LABOR

Levelers



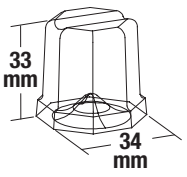
Levelers standard.



Adjustable legs (from 101-152mm) available with optional leg kit K-00345.

Ice Shape



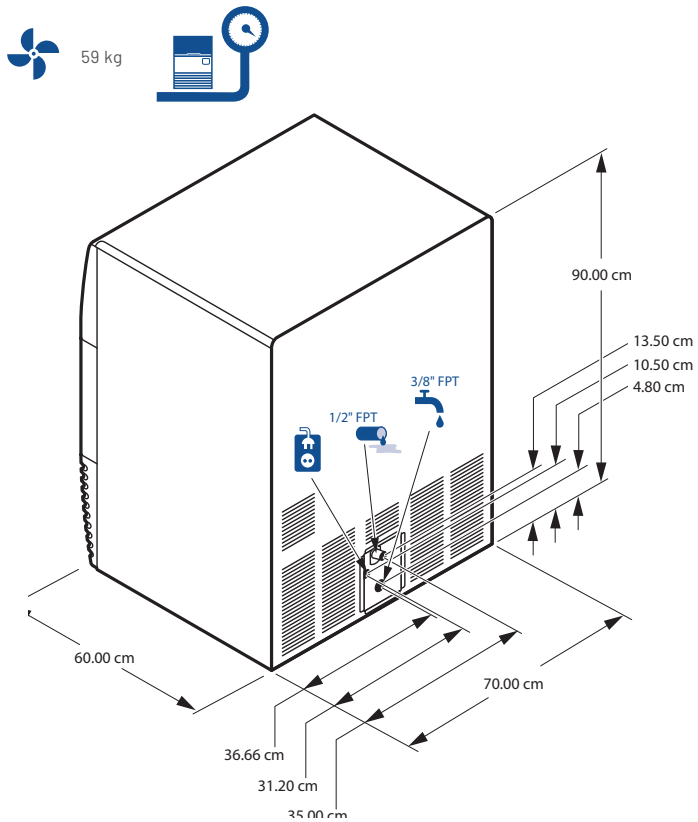


WRAS APPROVED PRODUCT | Intertek GS | CE

Sotto® 40

Undercounter Ice Machine

UGP-040



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

Bin capacity = 14 kg

			24h /			
			21°/10°C 70°/50°F	**32°/21°C** 90°/70°F	[kWh] – 100 kg	[l/h]
UGP-040A			53.4 kg 116 lbs	42.2 kg 93 lbs	12.8*	5.2

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

Sotto® 40

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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