



50Hz

Sotto™ 20 Undercounter Ice Machine

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Models

UGP0020A



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

- Up to 25kg 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

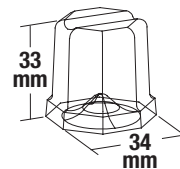


Levelers standard.



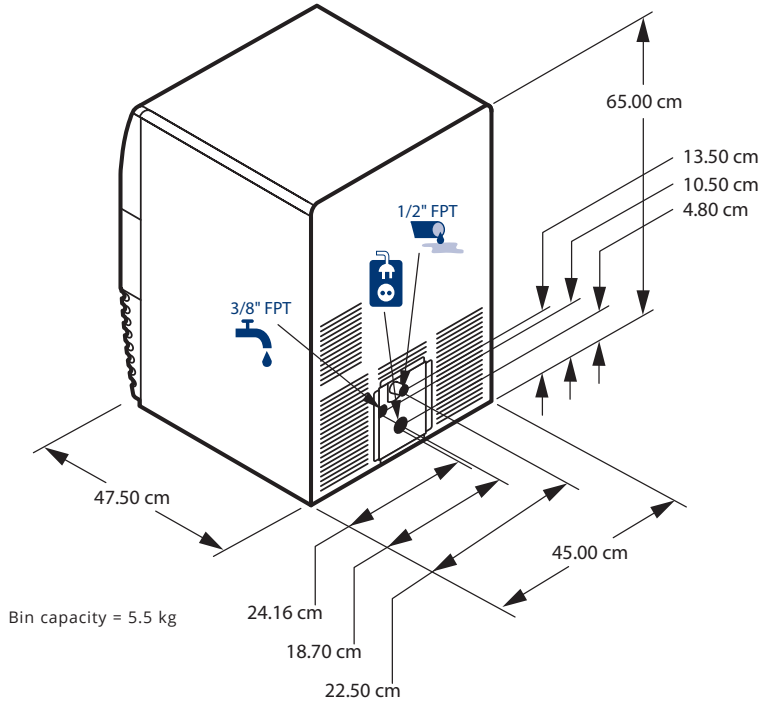
Adjustable legs (from 101-152mm) available with optional leg kit K-00345001.

Ice Shape





UGP0020



Bin capacity = 5.5 kg

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

Condenser Heat of Rejection (BTU per hour):
Peak: 2,600
Average: 1,400

Power Load:
Max: 324 W
Average: 243 W

Machine Model	Refrigerant	Ice Production	24h		Energy Consumption	Water Consumption
			21°/10°C 70°/50°F	32°/21°C 90°/70°F		
UGP0020A	R404A		25 kg 56 lbs	19.5 kg 43 lbs	*[kWh] 45.4kg / 100lb Ice @ 32°/21°C	*[l/h] @ 32°/21°C
					13.28	1.9

*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.