



# Sotto® 40 Under-counter Ice Machine

50Hz  UGP0040A



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

- Up to 52.5kg 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

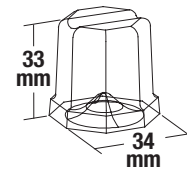


Levelers standard.



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

## Ice Shape



Sotto® 40



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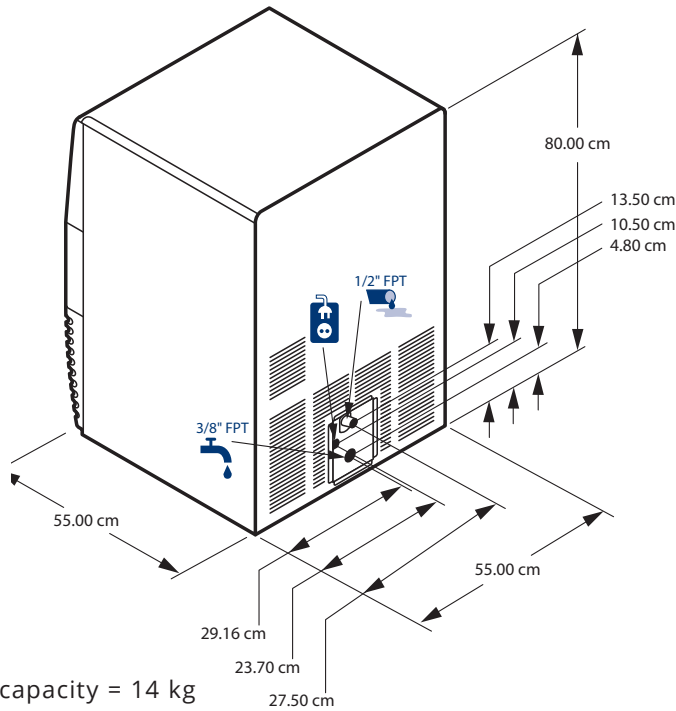
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## UGP0040



Bin capacity = 14 kg

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

### Condenser Heat of Rejection

(BTU per hour):

**Peak: 4,100**

**Average: 2,100**

**Power Load:**

**Max: 372 W**

**Average: 325 W**

			<b>21°/10°C</b> 70°/50°F	<b>32°/21°C</b> 90°/70°F		
UGP0040A			52.5 kg	42 kg	8.28	3.18
			116 lbs	92 lbs		

\*Rating at 32°C air temperature and 21°C water temperature.

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

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