



50Hz

# Sotto™ 80 Undercounter Ice Machine

## Models

UGP0080A



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

- Up to 79.5kg 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

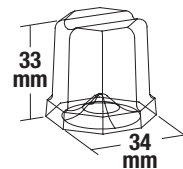


Levelers standard.



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

## Ice Shape

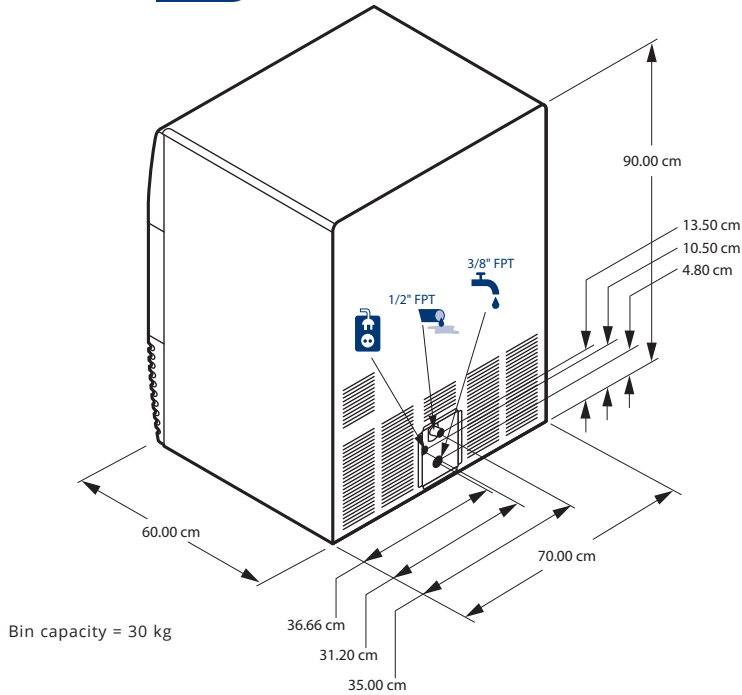


Sotto™ 80 Undercounter Ice Machine





UGP0080



Bin capacity = 30 kg

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

**Condenser Heat of Rejection (BTU per hour):**  
**Peak: 7,400**  
**Average: 4,300**

**Power Load:**  
**Max: 759 W**  
**Average: 647 W**

			<b>21°/10°C</b> 70°/50°F	<b>32°/21°C</b> 90°/70°F		
UGP0080A			79.5 kg	70 kg	10.08	4.88
			175 lbs	154 lbs		

\*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.