



50Hz Sotto™ 30 Undercounter Ice Machine

Sotto™ 30 Undercounter Ice Machine

Models

UGP0030A



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

- Up to 35kg 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

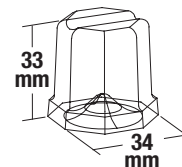


Levelers standard.



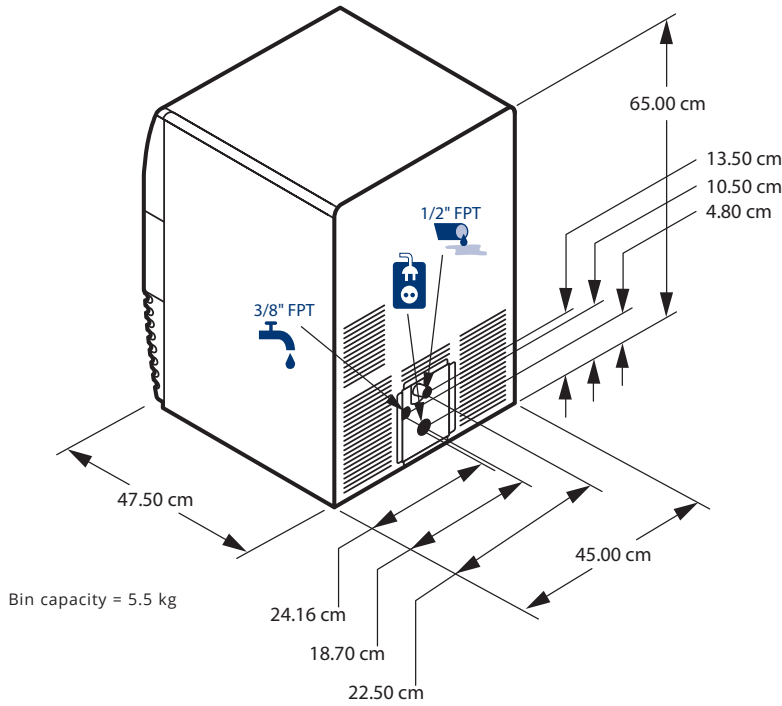
Adjustable legs (from 101-152mm) available with optional leg kit K-00345001.

Ice Shape





UGP0030



Bin capacity = 5.5 kg

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

Condenser Heat of Rejection (BTU per hour):
Peak: 3,300
Average: 1,900

Power Consumption: 316 W

			24h			
UGP0030A			21°/10° C 70°/50° F	32°/21° C 90°/70° F	11.5	89.6
			35 kg 77 lbs	27.5 kg 61 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.