

Sotto™ 50 Undercounter Ice Machine

50Hz ☐ UG-050A



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

- Industry Leading Performance
- Intuitive Control System
- Redesigned Refrigeration System Yields up to 43% More Ice
- Slide-out Air Filter
- Tool-Free Foodzone
- High grade stainless steel exterior
- Large, Clean, Clear, 20g Gourmet Cube



Levelers

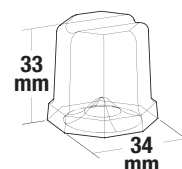


Levelers standard.



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

Ice Shape



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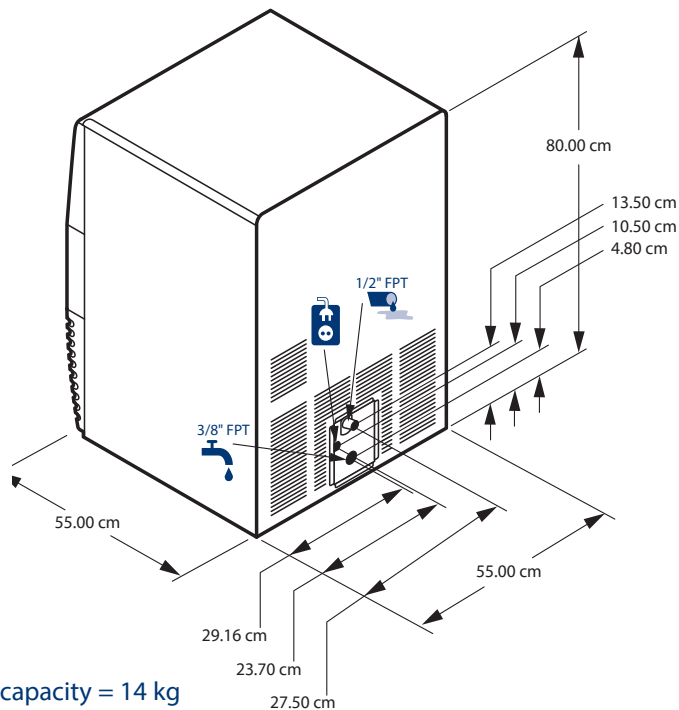
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UG-50



Minimum		Maximum
10°C		43°C
10°C		32°C
20psi 140 kPa		80psi 550 kPa
3.0 2.8		A
		15 Amps



°C	10	21	32	
10	62.8	56.6	50.4	kg
21	55.3	51.8	48.3	kg
32	45.6	43	41	kg
38	40.3	37.3	34.2	kg
43	39.9	30	28.1	kg



UG-050A			[kWh] – 100 kg	[l/h]
			16.6*	6.4

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

This product is hermetically sealed and contains fluorinated greenhouse gas R404a