

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Sotto® 20

Undercounter Ice Machine

50Hz ☐ UG-020A



Sotto® 20

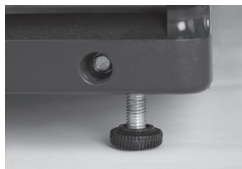


Sotto is the perfect solution for venues where just a few large cubes in the glass is preferred.

- 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

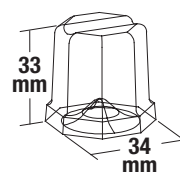


Levelers standard.



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

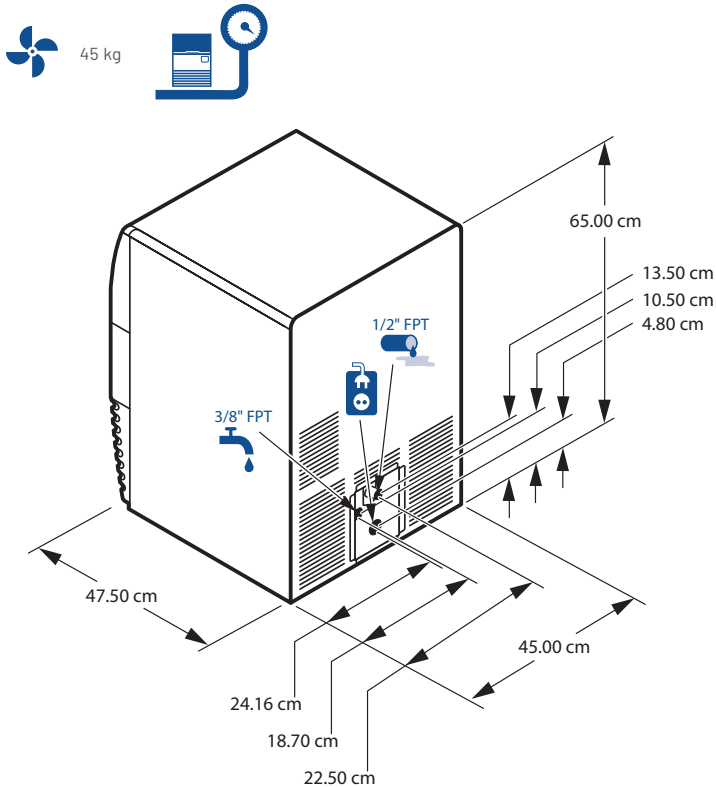
Ice Shape



Sotto[®] 20

Undercounter Ice Machine

UG-020



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

Bin capacity = 5.5 kg

24h

°C	10	21	32	
10	21.6	20.3	19	kg
21	21.4	20.7	20	kg
32	17.2	16.2	16.1	kg
38	14.9	14.1	13.2	kg
43	11.4	10.8	10.2	kg

Air Cooled

UG-020A			[kWh] - 100 kg	[l/h]
			18.7*	6.4

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

Sotto[®] 20

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