

# Sotto® 40

Undercounter Ice Machine

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

50Hz  UGP-040A



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

- 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

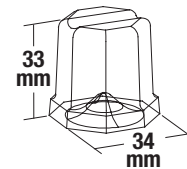


Levelers standard.



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

### Ice Shape



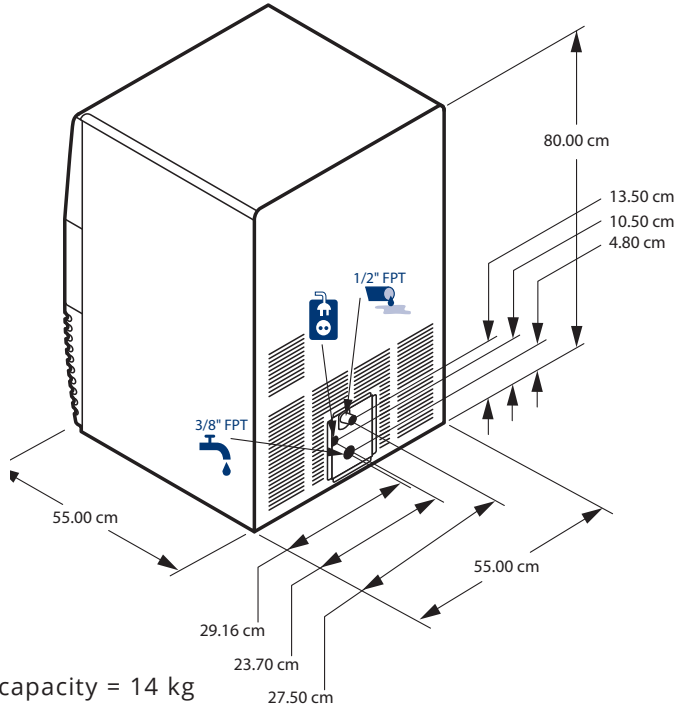
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UGP-040



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

			<b>21°/10°C</b> 70°/50°F	<b>32°/21°C</b> 90°/70°F		
UGP-040A			53.4 kg 116 lbs	42.2 kg 93 lbs	[kWh] – 100 kg 12.8	[l/h] 5.2

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

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

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