



# Manitowoc Sotto Series Under-Counter Gourmet Ice Machine User Guide

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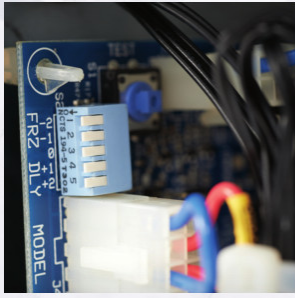




### Sotto Series Undercounter Gourmet Ice Machine

We called it Sotto because Sotto literally means “under” and Sotto is the all-new, redesigned undercounter ice machine from Manitowoc Ice. The Italian phrase *Sotto Voce*—quiet emphasis—perfectly describes Sotto’s unique undercounter plug-and-play design, and its industry-leading performance. Sotto will quietly do its job—reliably making quality, clean and clear ice—while allowing you to put greater emphasis on what’s most important—your customer.

Sotto is the perfect solution for venues where just a few large cubes in the glass are preferred—restaurants, bars, cafés, coffee shops, and delis.



Sotto's intuitive control system self-adjusts to ensure that you have ice even in high ambient conditions.

The slide-out air filter protects against lint, grease and dust, making routine maintenance and cleaning of the condenser quick and easy

Sotto's redesigned refrigeration system is responsible for delivering as much as 43% more ice on a daily basis than our previous models while maintaining the same compact footprint that you require for your already busy kitchen.

Designed with built-in undercounter applications in mind, Sotto ice machines have no top or side minimum clearances to accommodate the most space constrained installations.



Large, slow-to-melt cube is just right for chilling beverages.  
Quiet by nature, the Sotto undercounter ice machine puts quality ice where you need it most.



Sized right for your operation.



	UG-18	UG-20	UG-30	UG-40	UG-50	UG-65	UG-80
Ice Production <sup>1</sup> (kg)	18	22	31	45	57	65	85
Ice Storage Capacity (kg)	5.5	10	10-Jan	25	25	44	44
Width (cm)	34.5	45	14-Feb	55	55	70	70
Depth (cm)	45	47.5	47.5	55	55	60	60
Height (cm)	63	65	65	80	80	90	90

<sup>1</sup>Kilograms produced per day. Approximate ice-making capacity based on air-cooled condenser unit at 21°C air and 10°C water.

For information on our complete line of products, price and availability, contact your local Manitowoc representative or visit us online at [www.manitowocice.com](http://www.manitowocice.com)


Our customized solutions provide much more than just temporary enhancements. Backed by decades of experience in the industry, our products are relentlessly reliable, built to last and withstand the daily pressures of food service demands. And that's the same dependability reflected in our own strong support network, providing the consistent service you need at every stage of your business.

**Manitowoc**  
 Engineered with Ease  
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References

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