



# ETNA PIZZA WORLD

CREATE > HEAT > EAT > REPEAT



witt

[www.wittpizza.com](http://www.wittpizza.com)

# Witt ETNA Rotante Pizza Oven

Its unique rotating pizza stone ensure 360 degrees of perfect crust crispness - making the best homemade pizza in less than a minute.

The Rotante has a rustic design, crafted from 100% quality materials. It's built to last, and to bring perfection to your pizza making game.

With the quick heat-up time to 500°C (950°F), the Rotante oven is ready when you are. All you need to do, is prepare, create and be ready with your favorite pizzas – you'll be surprised on how fast it's ready.

The heat is evenly distributed around the oven through the u-burner shape for perfectly leopard spotted and crunchy crust pizzas.

Enjoy also the efficiency of our double insulation, ensuring both eco-friendliness and the quick heat-up. Our gas-fueled oven design provides ultimate ease and control.



Discover also our full range of accessories to perfect and complement your pizza experience.



## Rotating Pizza stone

The rotating pizza stone allows for continuous cooking for perfect leopard-spotted and crispy crust pizzas.



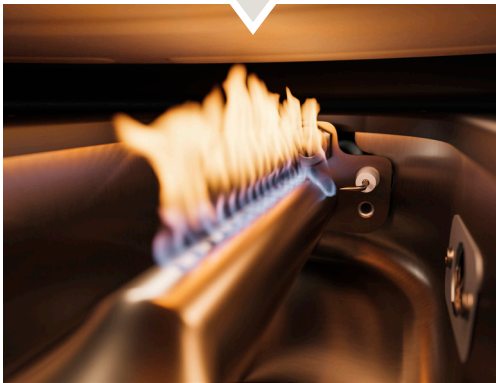
## Booster Burner

With the Booster Burner, there's no more waiting for the stone to reheat. It's ready when you are.



## Fast Heatup

Fast heat up in only 15 minutes.  
Tested at 20° C (68° F) ambient temperature – no wind.



## U-shaped main burner

Gives a perfectly even heat distribution.



## Large Pizza size & working area

Handles 40,5 cm pizza. (16")



## Pizza in less than 90 seconds

No more hangry waiting for the pizza oven to get ready!



**MATTE GRAPHITE**

**MATTE STONE**

**MATTE ORANGE**

**MATTE BLACK**

Carton size	.....	L850 x W760 x H415 mm
Product size	.....	L750 x W660 x H440 mm
Gas power rate	.....	9.2 kW (8.5 + 0.7 kW)
Gas consumption	.....	669 g/h



As awarded by the Chicago Athenaeum: Museum of Architecture and design.