

ETNA PIZZA WORLD

CREATE › HEAT › EAT › REPEAT



witt

www.wittpizza.com



TIME FOR PIZZA

ETNA is a new series of pizza products created for continuous cooking with a rotating pizza stone, double insulation for fast heat up time, all while saving the use of gas.

A must-have for all pizza lovers.

The oven heats up to 500°C (950°F) in only 15 minutes giving you just enough time to prepare and create your favorite pizzas. The heat is evenly distributed around the oven for perfectly leopard spotted and crunchy crust pizzas.

The ETNA series consists of stationary pizza ovens, in a rustic design, made of 100% quality materials. Built to last. Double insulation, environmentally friendly, energy saving – and very fast heat up time. Gas fueled for the ultimate ease and control. U-shaped main burner for perfectly even heat distribution. The pizza stone is either stationary or rotating, depending on model.

ROTANTE - INNOVATING TRADITION

With rotating pizza stone and extra booster burner – Continuous cooking for perfectly leopard spotted and crispy crust pizzas.

FERMO - FAST & EASY

With the stationary pizza stone – ensuring a perfect crunch. Every time.

ROTANTE



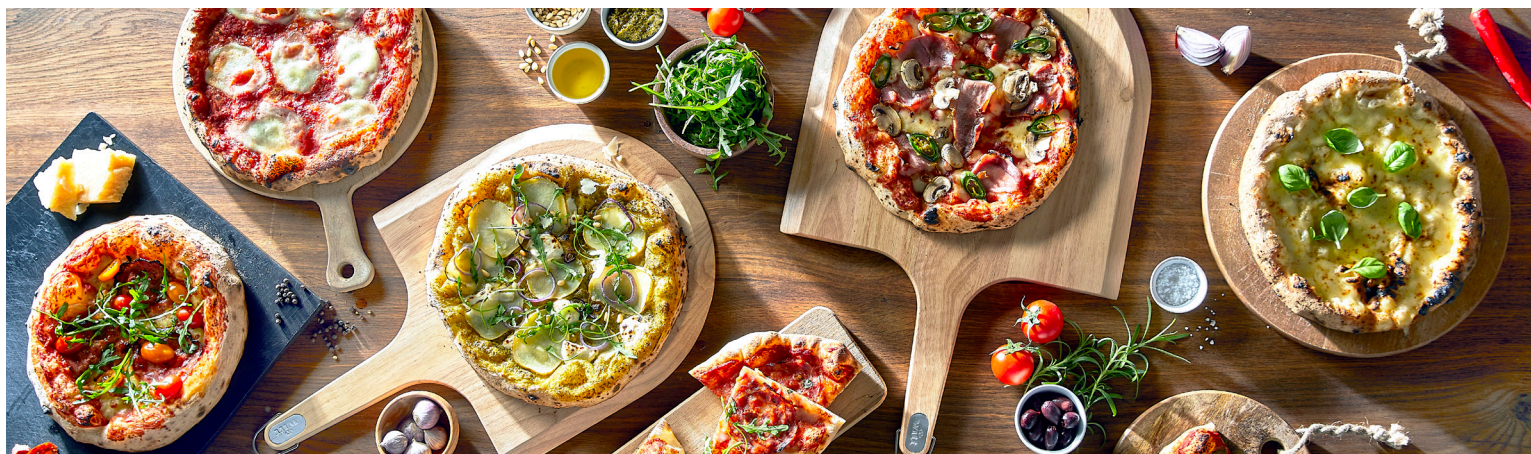
The extra booster burner placed underneath the rotating pizza stone ensures a constant, even temperature and a consistent hot pizza stone to keep your pizzas coming in a continuous flow.

U-shaped burner ensures an even high temperature for your pizza baking.

FERMO



U-shaped burner ensures an evenly high temperature for your pizza baking.



FIND YOUR PRODUCT

ROTANTE



BLACK



GREY



ORANGE



STONE

FERMO



BLACK



GREY



ORANGE



STONE

Pizza and peel are the only two items allowed inside the oven (due to extremely high temperature).

In case of fire inside the oven, just allow it to burn out.

Remember to preheat oven and pizza stone before use.

U-shaped burner.

Unfold the legs.

Rotation and dual burner.

Visual inspection hole for booster flame.

Connect the gas hose to the pizza oven.





Subject to change and color profiles.

DON'T LIMIT YOURSELF

Witt Pizza Cutter Rocker



Witt Pizza Turning Peel



Witt Pizza Peel 12"/30cm
Witt Pizza Peel 14"/36cm



Witt Pizza Oven Brush



Witt Pizza Dough Scraper



Witt Pizza Cutter Wheel



Witt Pizza Kitchen Scales



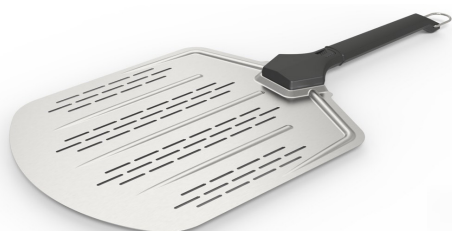
Witt Pizza Oven Cover



Witt Pizza Temperature Gun



Witt Pizza Peel 12"/30cm
Witt Pizza Peel 14"/36cm



Witt Wood Pizza Roller



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