# ETNA PIZZA WORLD CREATE > HEAT > EAT > REPEAT



www.wittpizza.com



### TIME FOR PIZZA

ETNA is a new series of Pizza products created for continuous cooking with 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 dotted 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 dotted and crunchy crust pizzas.

**FERMO - FAST & EASY** With the stationary pizza stone – ensuring a perfect crunch. Every time.



## **FIND YOUR PRODUCT**

ROTANTE







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

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

ROTANTE **FERMO** 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. U-shaped burner ensures an U-shaped burner ensures an Unfold the legs. even high temperature for your evenly high temperature for Rotation and dual burner. your pizza baking. pizza baking.

#### **FERMO**













#### **DON'T LIMIT YOURSELF**



