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More control. Maximum capacity. Effortless results.

# ETNA Rotante Control 16"



Designed for those who crave uncompromising performance and generous size, the ETNA Rotante Control 16" combines smart features, refined functionality, and precision technology in one striking outdoor pizza oven.

With advanced heat sensors, a rotating pizza stone, and effortless touch-and-dial control, it puts you in command of every bake.

• 3 assisted pizza modes + manual operation • 4.3" LCD touch display

Neapolitan perfection? It's simply built in – and ready to perform, all year round.



**Rotating  
Pizza stone**



**Booster  
Burner**



**U-shaped  
main burner**



**Handles  
16" pizzas**



**15-minute  
heat-up**



**Pizza in less  
than 90 sec.**

# ETNA Rotante Control 16" pizza oven



## All-Season Performance

Durable, and insulated – made to deliver perfect results, from summer nights to winter gatherings.

## Intelligent Temperature Sensors + Smart Algorithm

Three K-type thermocouples monitor heat in real time – two inside the chamber and one beneath the stone – ensuring a perfect bake every time and minimising risk of under- or overbaking.

## 3 Assisted Pizza Modes + Manual Control

Get smart guidance for temperature range and timing – or switch to manual for full creative freedom.

## User-Friendly LCD Display + Touch navigation control

Magnetic, wipe-clean 4.3" screen with intuitive controls and clear indicators for stone temperature, burner status and rotation.

## Dual Control Interface

Touch-sensitive and manual controls – combine modern ease with classic precision. Perfect for fine-tuning every bake to your liking.

## 15-minute heat-up – Ready for pizza anytime

Fast to preheat, easy to adapt – from blazing bakes to low-temp classics like Roman or New York.

## Bakes Pizza in 60–90 seconds

Fast baking without compromising on texture or flavour. Crispy edges. Soft centre.

## Rotating Pizza Stone

Even heat across the entire surface – no need to manually turn your pizza. For the perfect crispy base, every time.

## Booster Burner

An extra flame beneath the stone keeps the heat steady – ensuring your oven and stone stays at the perfect temperature for back-to-back pizza sessions.

## U-Shaped Main Burner

The U-shaped burner ensures stable, even heat all around the pizza for consistent results.

## Award-Winning Design

Part of the acclaimed ETNA series – recipient of both the iF Design Award and German Design Award.

## Double-Layered Insulation

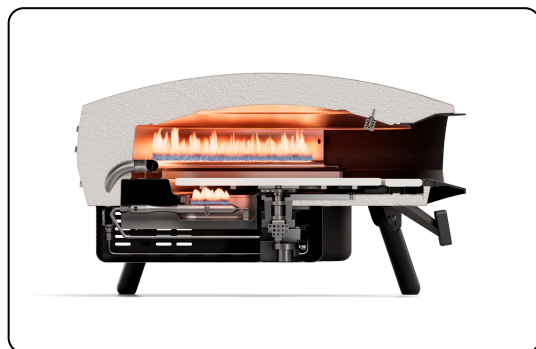
Improved heat retention and energy efficiency – perfect for consistent performance throughout the year.

## Knob and push buttons with Electric ignition

Precise gas control with a turn, electric ignition with a push – plus a dedicated button to rotate the stone.

## Extended Runtime – No Interruptions

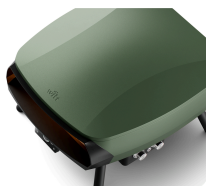
Enjoy longer baking sessions without stopping – thanks to an upgraded battery system that powers the display and controls with confidence.



**ETNA Rotante Control 16"**  
is available in two colours:



**ETNA Rotante Control 16" Black**  
SKU: 100000322  
EAN: 5707582040718



**ETNA Rotante Control 16" Green**  
SKU: 100000323  
EAN: 5707582040725

|                  |                          |
|------------------|--------------------------|
| Carton size:     | L 850 x W 760 x H 415 mm |
| Product size:    | L 750 x W 660 x H 440 mm |
| Gas power rate:  | 9.2 kW (8.5 + 0.7 kW)    |
| Gas Consumption: | 669 g/h                  |

