

ETNA Rotante Control 13" pizza oven



ETNA Rotante Control 13"

is available in two colours:



ETNA Rotante Control 13" **Black** SKU: 100002424 EAN: 5707582369536

ETNA Rotante Control 13" **Green** SKU: 100002425 EAN: 5707582369543

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.

Three-Section U-Shaped Burner

Independent burner control lets you widen the temperature range – from low and slow to ultra-hot – while ensuring fast recovery and fewer cold spots. Bake after bake, perfectly balanced.

6 Assisted Pizza Modes + Manual Control

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

Dual Sensor & Smart Algorithm

Two precision sensors, 1 infrared stone sensor and 1 ambient sensor, work with a predictive algorithm to monitor and regulate the pizza stone and oven chamber temperature – ensuring a perfect bake every time and minimising risk of under- or overbaking.

Knob and push buttons + Touch navigation control

Intuitive controls with both touch navigation and physical buttons – designed for precision and ease.

TFT Display & Touch navigation control

A 4.3" detachable screen, clear colour indicators and real-time control of rotation and burners.

Bakes Pizza in 60–90 seconds

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

15-minute heat-up – Ready for pizza anytime

Fast to preheat, easy to adapt – from blazing bakes to low-temp classics like Chicago or Detroit.

Extended Runtime – No Interruptions

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

blublaze™ technology

Rapid blue flame ignition provides intense heat in the first 10–15 minutes – for a faster, cleaner preheat phase.

All-Season Performance

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

Double-Layered Insulation

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

Award-Winning Design

Part of the acclaimed ETNA series – recipient of the iF Design Award, German Design Award, and honoured as an Editors' Pick.

Dual Control Interface

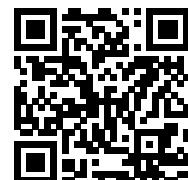
Touch-sensitive and manual controls – combine modern ease with classic precision. Perfect for fine-tuning every bake to your liking.

Carton size: H 464 x W 622 x D 725 mm

Product size: H 383 x W 650 x D 570 mm

Gas power rate: 7,1 KW

Gas Consumption: 549 g/h



Compact favourite. Big on results.

PICCOLO Rotante 13"



Don't let the size fool you. The **PICCOLO Rotante 13"** may be compact, but it delivers the same power and performance as its larger siblings. Designed for balconies, small patios or any space-conscious setup, this oven brings authentic Neapolitan pizza to even the smallest outdoor spaces.

Featuring a powerful C-shaped burner and 2nd generation rotating pizza stone, the PICCOLO ensures even heat and perfectly baked results in just 60–90 seconds. With quick preheating to 500 °C in only 15 minutes, it makes spontaneous pizza nights not just possible, but effortless – even if the weather isn't playing along.

Same technology. Same perfection. Simply smaller.

DESIGN
AWARD
2025

**Rotating
Pizza stone**



**C-shaped
main burner**



**Handles
13" pizzas**



**15-minute
heat-up**



**Pizza in less
than 90 sec.**