







Witt ETNA Rotante 16"

# Perfectly balanced. Designed for performance. Built to impress.

Witt ETNA Rotante 16" is the original signature oven from Witt Pizza – created for those who want restaurant-quality results at home.

With a rotating pizza stone, booster burner and U-shaped main burner, it delivers even heat distribution and flawless bakes – every time. Ready for Neapolitan-style pizza in just 15 minutes, and your pizza is done in 60-90 seconds. Easy and precise – by design.

The ETNA Rotante is for those who want to bake like a pro – without the fuss. Stylish, sturdy, and built for year-round performance.

### Rotating Pizza Stone

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

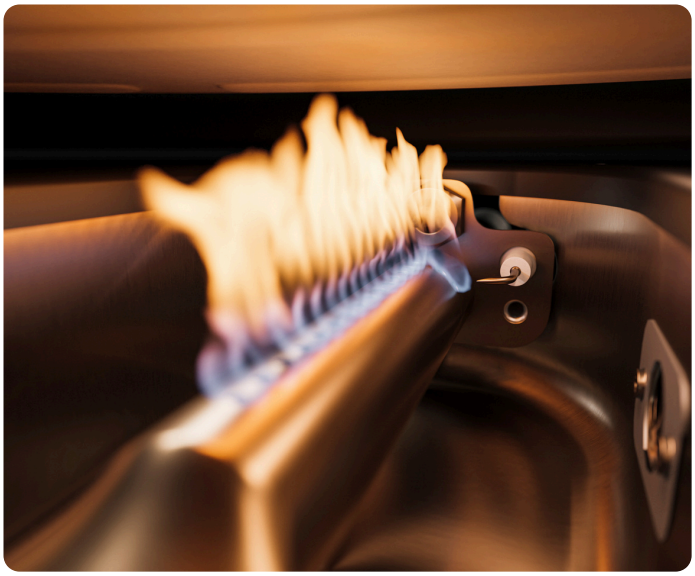
### Booster Burner

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.

- **Bakes pizza in 60–90 sec**
- **All-Season Performance**
- **15-Minute Heat-Up**
- **Double-Layered Insulation**
- **Knob & Push Controls**
- **Instant Flame Control**
- **Award-Winning Design**
- **Generous 16” Capacity**







## Features

Witt Pizza ovens are built to make cooking feel easy, not demanding. They save time, remove friction, and invite you to stay present. Thoughtfully designed and made to last, they turn everyday cooking into moments worth keeping, season after season, without asking more from you than it should.

**Bakes pizza in 60–90 sec**
Fast baking without compromising on texture or flavor. Crispy edges. Soft center.

**All-Season Performance**
Durable, and insulated – made to deliver perfect results, from summer nights to winter gatherings.

**15-Minute Heat-Up**
Preheats quickly and adapts for blazing bakes or low-temp classics like Roman or New York.

**Double-Layered Insulation**
Improved heat retention and energy efficiency – ensuring consistent performance year-round.

**Knob & Push Controls**
Turn for gas, push for electric ignition, and a dedicated button to spin the stone.

**Instant Flame Control**
Gas gives fast heat, quick recovery, and freedom to stay in the moment from first to last slice.

**Award-Winning Design**
Part of the acclaimed ETNA series – recipient of both iF and German Design Awards.

**Generous 16” Capacity**
Fits pizzas up to 16”/40.5 cm – generous capacity without taking over your outdoor space.

**Technical specifications**

**Gas power rate**
9.2 kW (8.5 + 0.7 kW)

**Gas Consumption**
618 g/h
23.59 oz/h

**Dimensions**

**Product**
L750 x W660 x H440 mm
L 29.53" x W 25.98" x H 17.32"

**Retail box**
L850 x W760 x H415 mm
L 33.46" x W 29.92" x H 16.34"

## ETNA Rotante 16”

is available in four colors:

| Matte Black | Matte Graphie | Matte Stone | Matte Orange |
|---|---|---|---|
| **ETNA Rotante 16” EU** | **ETNA Rotante 16” EU** | **ETNA Rotante 16” EU** | **ETNA Rotante 16” EU** |
| **SKU** 80650010 | **SKU** 80650011 | **SKU** 80650012 | **SKU** 80650013 |
| **EAN** 5707582008510 | **EAN** 5707582008527 | **EAN** 5707582008534 | **EAN** 5707582008541 |
| **ETNA Rotante 16” US** | **ETNA Rotante 16” US** | **ETNA Rotante 16” US** | **ETNA Rotante 16” US** |
| **US P/N** ER16-MB | **US P/N** ER16-MG | **US P/N** ER16-MS | **US P/N** ER16-MO |
| **EU P/N** 80650063 | **EU P/N** 80650064 | **EU P/N** 80650065 | **EU P/N** 80650066 |

**Want to know more?**
Scan the code to learn more about the Witt Pizza Oven.

**Witt Denmark A/S**

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*Subject to changes. January, 2026*