

YOUR PIZZA

CREATE > HEAT > EAT > REPEAT




witt

www.wittpizza.com

TIME FOR PIZZA

Congratulations on your new Witt Pizza Oven.

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. Welcome to Witt Pizza world.

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.

Although the ETNA pizza ovens get extremely hot on the outside, we have reduced the radiant heat from the casing.

Just like a volcano!

As an additional benefit it also reduces energy consumption.

Psst... You can share your experiences with our community on wittpizza.com - also filled with great pizza recipes, tips and tricks!

Rotante



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

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.

Fermo



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

ROTANTE

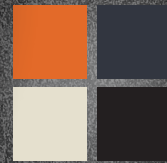
Innovating tradition



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.

HOW TO USE

Use the full potential of the Witt Pizza oven and read the instructions below.

ROTANTE - two burners

To ignite the burner: depress and turn the on/off button slowly counter-clockwise until you hear a click and the burner ignites. This will take about 8-10 seconds, as the gas has to travel through the burner pipe to the oven.

Keep holding the on/off button in for 10 seconds after ignition and then release the button. Set the burner as desired. Press the middle button to set the pizza stone rotating.

If the burner does not turn on, leave the button in the off position and wait five minutes before trying again.

To visibly check if the booster burner is activated, view through the small inspection hole behind the control box.

FERMO - single burner

To ignite the burner: depress and turn the on/off button slowly counter-clockwise until you hear a click, and the burner ignites. This will take about 8-10 seconds as the gas has to travel through the burner pipe to the oven.

Keep pressing on/off button for 10 seconds after ignition, and then release the button. Set the burner as desired.

If the burner does not turn on, leave the button in off position and wait 5 minutes before trying again.



Bacon, raw meat, etc. should be fully cooked before topped on pizza.

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

Remember to preheat oven and pizza stone before use.

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

Visual inspection hole for booster flame.

U-shaped burner.

Rotation and dual burner.

Unfold the legs.

Connect the gas hose to the pizza oven.



PIZZA DOUGH

Ingredients:

600g Tipo 00 flour

20g salt

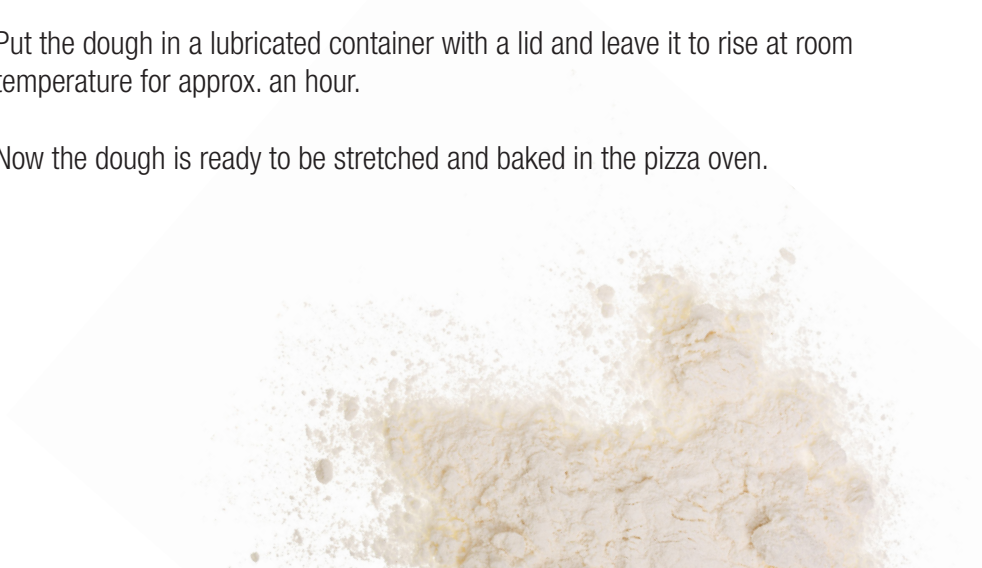
5g dry yeast

375ml cold water

30g olive oil

Tip: Tipo 00 flour makes your dough smooth and elastic.

1. Dissolve yeast in the water. Add oil and flour.
2. Knead the dough at maximum speed setting until it begins to collapse down the side of the bowl. Takes approx. 8-12 minutes.
3. Add salt and knead the dough for additional 3-4 minutes.
4. Put the dough in a container with a bit of olive oil and leave it in the refrigerator overnight (or leave at room temperature for 4-5 hours).
5. Divide the dough into portions of 225g and shape into round balls.
6. Put the dough in a lubricated container with a lid and leave it to rise at room temperature for approx. an hour.
7. Now the dough is ready to be stretched and baked in the pizza oven.



Stretch the pizza dough on your kitchen table
– not on the peel (otherwise it sticks to peel).



Witt Pizza Dough Scraper



For optimal results: Prepare the dough 48 hours ahead and refrigerate.
Let rest in kitchen temperature for 4-5 hours before use.

TOMATO SAUCE

Ingredients:

2 cans of chopped tomatoes

1 large onion

2 cloves of garlic

1/4 chili

3 tbsp. of olive oil

2 tsp. salt

1 dl white wine

1 tsp. cane sugar

**2 tbsp. dark balsamic
vinegar**

2 tbsp. tomato purée

2 sprigs of thyme

2 sprigs of oregano

1. Finely chop the onion, garlic and chili and sauté them together with thyme and oregano in the olive oil.
2. Add white wine and let reduce until around 1/4 remains.
3. Add tomato purée and chopped tomatoes and let simmer for 5-10 minutes.
4. Add salt, sugar and balsamic vinegar (and pepper, if you like) and let simmer for an additional 5 minutes.
5. Blend the tomato sauce with a stick blender until the sauce has the desired consistency.





To avoid watery pizza make sure to drain tomato sauce – or simmer until desired thickness.



Witt Pizza Turning Peel

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



Witt Pizza Cutter Rocker



Witt Pizza Dough Scraper



Witt Pizza Cutter Wheel

Witt Pizza Oven Brush



DON'T LIMIT YOURSELF



Witt Pizza Kitchen Scales



Witt Pizza Temperature Gun



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



Witt Pizza Oven Cover



Witt Wood Pizza Roller

A comprehensive range of accessories is available.

www.wittpizza.com

YOUR BEST CLEANING SETUP

Take care of your new product...



Exterior

- Make sure the pizza oven has cooled down and is safe to touch before cleaning the outside.
- Painted parts as well as plastic surfaces can be cleaned with mild soapy water and a clean cloth (do not use scouring or grease removal products or scouring pad).
- It is recommended to first test the detergent on a smaller area of the appliance. NEVER use paint diluters or similar solvents and NEVER pour cold water over warm surfaces.
- Wipe with a cloth.

Pizza Stone

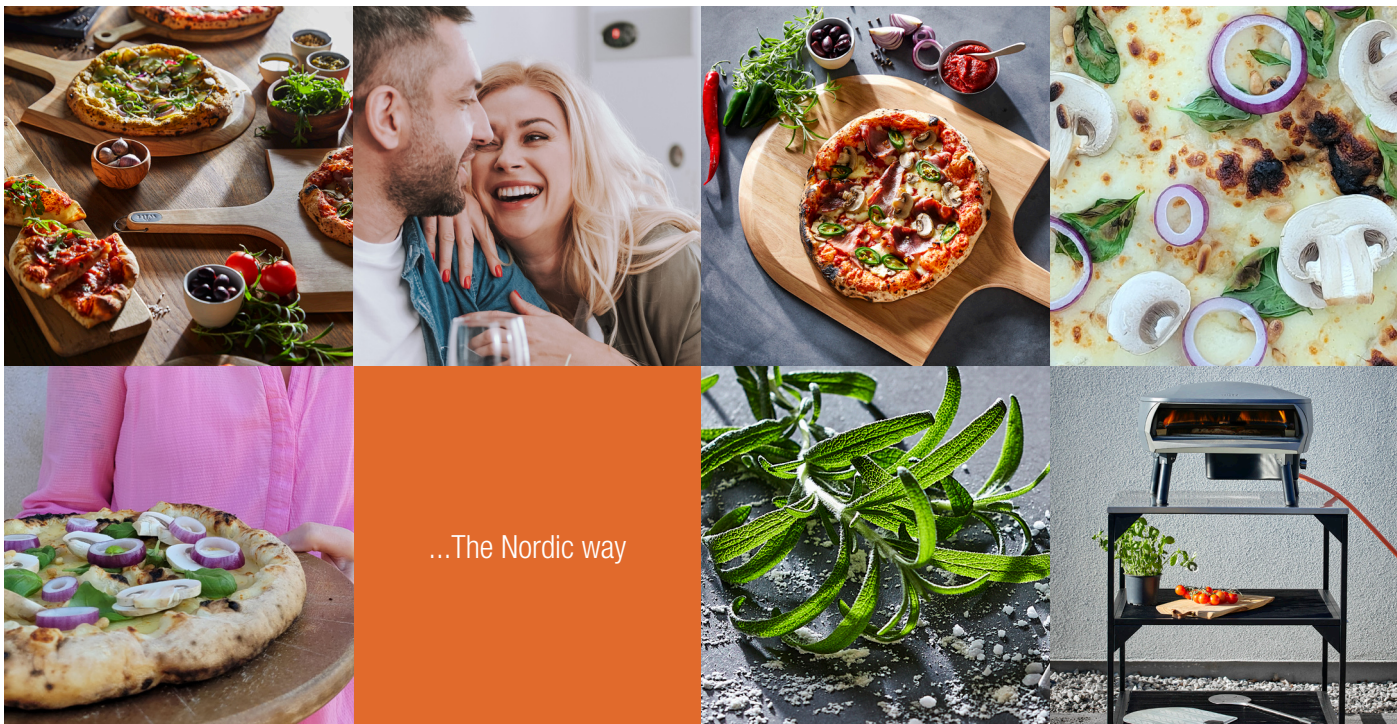
- The pizza stone is intended exclusively for use in the Witt pizza oven, it is not intended for use over an open fire.
- The pizza stone should only be cleaned with water. Soap will leave soap residue in the joints of the stone.
- The pizza stone is fragile and can break if it is knocked or dropped.
- The pizza stone gets very hot during use and stays warm for a long time after use.
- Never cool the stone down with water when the stone is hot as it can crack and break.
- After cleaning the stone with water, allow it to dry thoroughly before use.

Inside

- Make sure the pizza oven has cooled down and is safe to touch before cleaning the inside.
- The pizza oven can be cleaned inside with a little mild soapy water and a soft cloth or sponge.
- To clean any stubborn dirt or grease, use a little baking soda on a wet sponge. Do not use scouring agents.

JOIN OUR COMMUNITY

Share your experience, get relevant news and become
the best pizza baker in town!



...The Nordic way

Subject to change and color profiles.

The Witt logo consists of a stylized crown-like symbol above the word "witt" in a bold, lowercase, sans-serif font.

www.wittpizza.com