

witt

ETNA Rotante

ETNA Fermo



CE 2531-24

UK
CA 8504-24

TABLE OF CONTENTS

SAFETY INSTRUCTIONS	3
<i>Leak test</i>	4
<i>Gas cylinder connection</i>	5
<i>Disconnection of gas cylinder</i>	5
<i>Batteries</i>	6
TECHNICAL INFORMATION	7
OUTDOOR INSTALLATION GUIDE	8
<i>Assembly: Single burner:</i>	9
<i>Assembly: Two burners with rotating pizza stone:</i>	12
USE OF THE PIZZA OVEN/IGNITION GUIDE	15
<i>ETNA FERMO - single burner:</i>	15
<i>ETNA ROTANTE - two burners:</i>	15
CLEANING AND MAINTENANCE.....	16
TROUBLESHOOTING	17
SPECIFICATIONS.....	18
WARRANTY AND SERVICE	19

SAFETY INSTRUCTIONS

To reduce the risk of fire or other damage, read this safety guide carefully and in its entirety before using this appliance.



- **DO NOT USE THIS APPLIANCE BEFORE YOU READ THE INSTRUCTIONS FOR USE**
- **DO NOT PLACE** ITEMS ON OR AGAINST THIS APPLIANCE
- **DO NOT KEEP** CHEMICALS, FLAMMABLE MATERIALS OR SPRAY CANS NEAR THIS APPLIANCE
- **DO NOT USE** THIS APPLIANCE INDOORS
- **DO NOT ALLOW** FATS/OILS, ASHES OR UNBURNT FUEL TO BUILD UP IN THE APPLIANCE BETWEEN PERIODS OF USE.

- **WARNING:** the pizza oven parts can be very hot!
- Only for outdoors use. Never use the pizza oven in enclosed, covered rooms.
- Keep children and pets away from the appliance at all times.
- Do not move the appliance during use.
- Turn off the gas supply at the gas cylinder after using the appliance.
- Do not modify the appliance.
- Sealed original parts from the manufacturer may not be modified by the user.
- Always wear barbecue gloves when handling hot components.
- Do not store the appliance indoors unless the gas cylinder is disconnected. If the appliance is left unused for an extended period, it should be removed and stored in its original packaging in a dry storage place.

Note: the gas cylinder must always be stored outdoors in a place with good ventilation. A disconnected gas cylinder must not be stored in a building, garage or other enclosed area! Gas cylinders must be stored standing outdoors in a place inaccessible to children.

- **CAUTION:** Cleaning and maintenance must be carried out only when the oven has completely cooled and when the gas cylinder is disconnected.

- Never allow clothing or other flammable material to come into contact with or get too close to the burner or any hot surface until the appliance has cooled. The material can ignite and cause serious injury.
- Certain synthetics are highly flammable and should not be worn when using the oven. Loose garments or sleeves should not be worn when using the oven.
- The underside of the oven also reaches high temperatures. Do not place the pizza oven on plastic tables or other combustible surfaces, tablecloths or similar.
- The pizza oven is not intended for use on boats, in motor homes or caravans.
- Do not modify the pizza oven as it may cause personal injury or product damage.
- Unauthorised modifications to the pizza oven will also result in the lapse of the warranty.
- There must be nothing overhanging the pizza oven, such as trees or roofing structures.

LEAK TEST:

- **CHECK ALL GAS CONNECTIONS, CONNECTIONS AND JOINS ON THE APPLIANCE BEFORE USE:** Although the gas connections of the appliance have been tested for leakage before packing and shipping, a complete test must be performed at the installation site. If at any point you can smell gas, stop using the pizza oven immediately and check the entire system for leaks. Make a solution with a drop of liquid dishwashing detergent and a little water. You will need a spray bottle, brush or cloth to apply the solution to the fittings. Apply the soap solution to all gas fittings. There will be soap bubbles in the places where there is a leak. If there is a leak, turn off the gas supply immediately and tighten the leaking elements. Perform a leak test every time you change the gas tank, or after an extended period of time when the oven has not been in use.
- Make sure that the valve is properly positioned. Make sure the hose is not damaged.

IMPORTANT: if the gas leakage cannot be stopped, turn off the gas supply and contact customer service.

WARNING: NEVER turn on the burners while gas leak checks are carried out.

NOTE: since some test solutions, including soapy water, may cause rust, all connections must be rinsed with water once the leak test is completed.

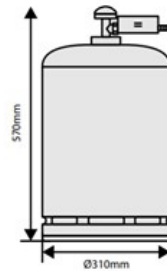
Gas cylinder connection:

- The gas supply or hose must comply with applicable requirements and must be regularly examined and replaced as necessary. The hose must comply with the EN16436 standard. The regulator must comply with the EN16129 standard.

DANGER: Do not use an adjustable pressure regulator (such as the type used for weed burners). Risk of explosion or combustion.

- The nominal output (gas pressure) should be 37 mbar.
- Worn or damaged hoses should be replaced. Check that the hose is not squeezed, split or in contact with the pizza oven, excepted at the place where it is connected.
- In some regions, the hose and regulator may not be supplied with the appliance.
- The hose for the appliance should not exceed 1.5 m.
- Connect the gas cylinder to the oven using the hose and regulator. Carefully tighten the nuts, but do not overtighten or twist. Be careful not to get to damage the regulator fittings. Make sure that ALL valves/buttons on the oven are on Off-position before opening the gas cylinder.
- The regulator hose must be kept at a distance from sharp objects and heat sources.
- Before replacing the gas cylinder: make sure the gas is turned off before disconnecting the hose and regulator from the bottle (not from the oven itself).
- Replace the flexible hose according to applicable national guidelines.
- Do not use a LPG cylinder that exceeds a maximum width of 310 mm and 570 mm height.

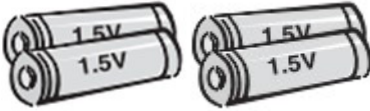
Leak tests: Once the hose and regulator are fitted and secured according to the instructions, the gas can be turned on. Then spray the joints with a water/ soap mixture to check for any leaks.



NOTE: Make sure the gas cylinder is fully shielded from the oven.

Gas cylinder disconnection:

- When disconnecting gas cylinder: Make sure the oven on/off button is turned to the OFF position. Make sure the cylinder valve is in the closed position. Disconnect the regulator assembly from the gas cylinder and remove it. Be sure to keep the gas cylinder at least one metre from the oven to avoid risk of ignition.
- Requirements/rules for regulator and hose: the regulator used with your gas burner oven must be CE-approved and comply with applicable requirements and regulations.



Batteries:

- Dispose of batteries responsibly and keep them out of the reach of children in case they swallow them. **If a child swallows a battery, contact a doctor immediately!**
- Do not mix old batteries with new ones. This can cause batteries to overheat and leak.
- Non-rechargeable batteries should not be placed in a charger.
- Do not take apart, squeeze, puncture or damage batteries in any way. This can result in fractures or leaks.
- Maintain the durability of batteries by turning off the appliance and unplugging batteries when the appliance is not used — or expected to be used — for an extended period of time.
- Use the specific battery type (4 x AA batteries).
- Insert the batteries correctly. Make sure the poles (- and +) of the batteries are turned the right way.
- Remove exhausted batteries from the appliance immediately and dispose of them securely and correctly according to regulations.

TECHNICAL INFORMATION

Please note: Injector size (nozzle marking) is stamped on the sides of the hexagon.
(105 = Ø1.05mm injector)

Model number	Recipient country	Total heat supply	Burners	Injector/ Size labelling	Categories	Gas types
1B	BE, FR, IT, LU, IE, GB, GR, PT, ES, CY, CZ, LT, SK, CH, SI, LV, PL	8.5kw	1	1.47	I 3+(28~30/37)	Butane at (28~30) mbar/ Propane at 37 mbar
	LU, NL, DK, FI, SE, CY,CZ, EE, LT, MT, SK, SI.BG, IS, NO, TR, HR, RO, IT, HU, LV	8.5kw	1	1.47	I 3B/P(30)	Butane, propane and a mixture of these at 30 mbar
	AT, DE, CH, LU, SK	8.5kw	1	1.26	I 3B/P(50)	Butane, propane and a mixture of these at 50 mbar
2B	BE, FR, IT, LU, IE, GB, GR, PT, ES, CY, CZ, LT, SK, CH, SI, LV, PL	9.2kw	2	1.47/0.4	I3+(28~30/37)	Butane at (28~30) mbar/ Propane at 37 mbar
	LU, NL, DK, FI, SE, CY,CZ, EE, LT, MT, SK, SI.BG, IS, NO, TR, HR, RO, IT, HU, LV	9.2kw	2	1.47/0.4	I 3B/P(30)	Butane, propane and a mixture of these at 30 mbar
	AT, DE, CH, LU, SK	9.2kw	2	1.26/0.35	I 3B/P(50)	Butane, propane and a mixture of these at 50 mbar

Product Details	Fermo	Rotante
Dimensions	750 x 650 x 440	750 x 650 x 440
Weight NW/GW	25.1 / 31.9	26.8 / 33.6

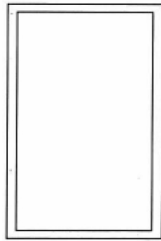
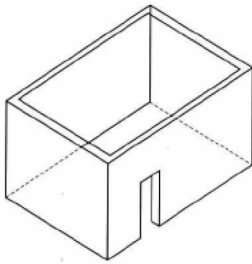
PIN CODE: 2531DM-0110

PIN CODE: 8504DN-0034

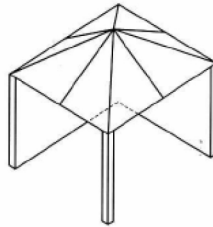
OUTDOOR INSTALLATION GUIDE

The pizza oven is intended exclusively for outdoor use and may only be used in a well-ventilated place, away from combustible materials. NEVER use the pizza oven indoors, in garages, porches, sheds or other enclosed areas. The pizza oven is not intended for use on boats, in motor homes or caravans and may not be placed near or below any surface which may burn or is heat sensitive. Do not block air supply and combustion around the pizza oven when in use. Adequate ventilation is necessary for the safe and proper function and efficiency of the pizza oven. It is also safer for the user and others in the area where the pizza oven is used. The pizza oven must NEVER be used in enclosed, covered spaces.

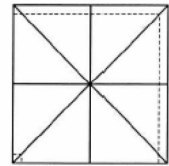
As illustrated below, the pizza oven must be installed outdoors in a place where it is open on at least two sides or from above. Importantly, with a possible gas leak, there is a possibility that the gas could get out and away so that an explosion does not occur.



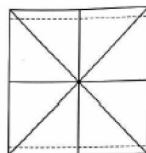
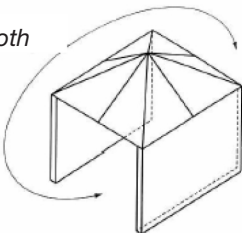
Example 1



Example 2



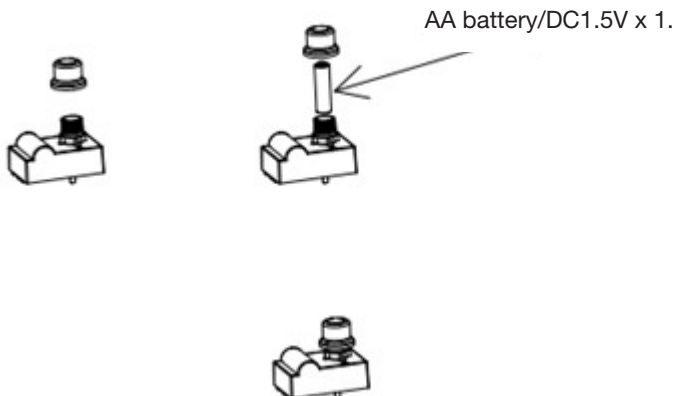
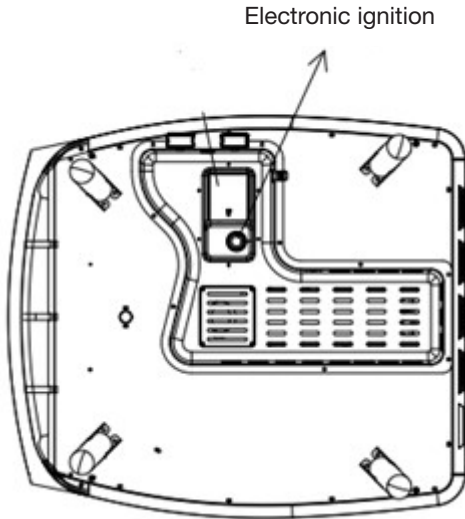
Open in both sides



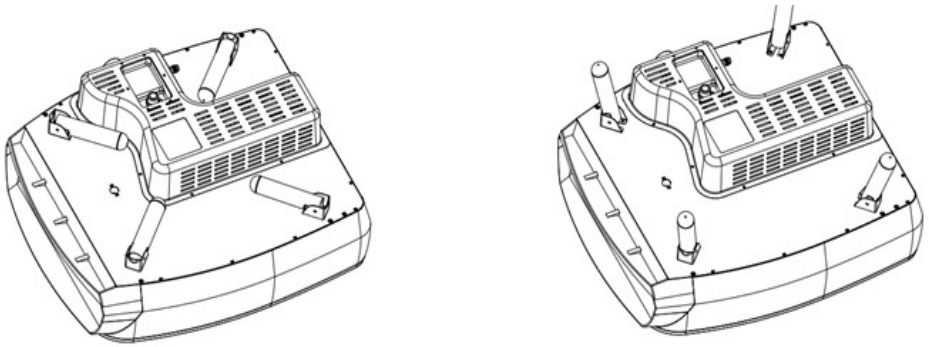
Example 3

Assembly: Single burner

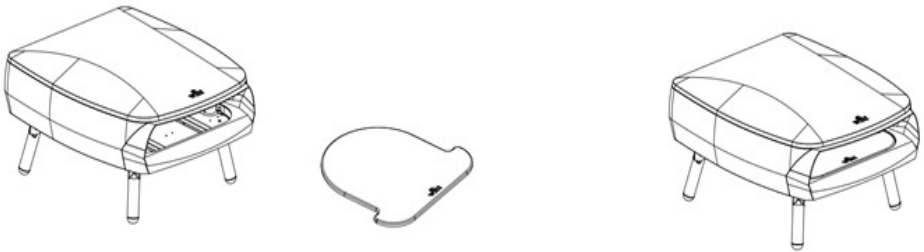
1. Unscrew the electronic ignition cover and insert an AA battery. Note the (+) and (-) markings in the battery compartment. Screw the cover back into place.



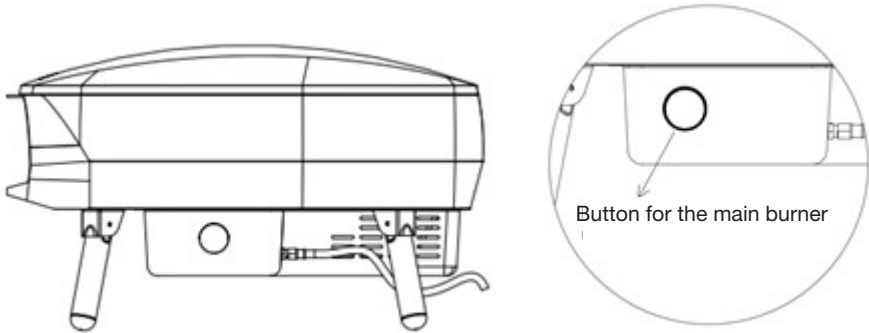
2. Unfold the legs completely and then turn over the pizza oven (note that it weighs up to 25.1 kg).



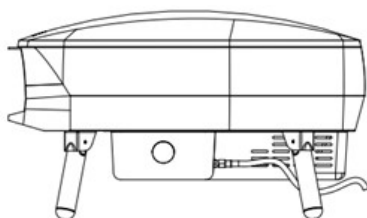
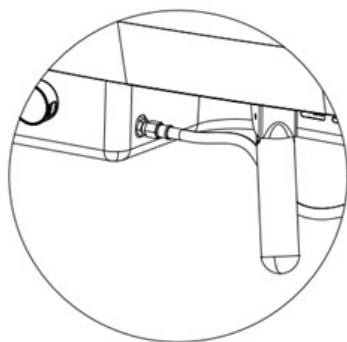
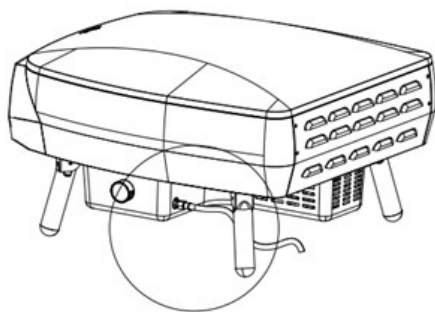
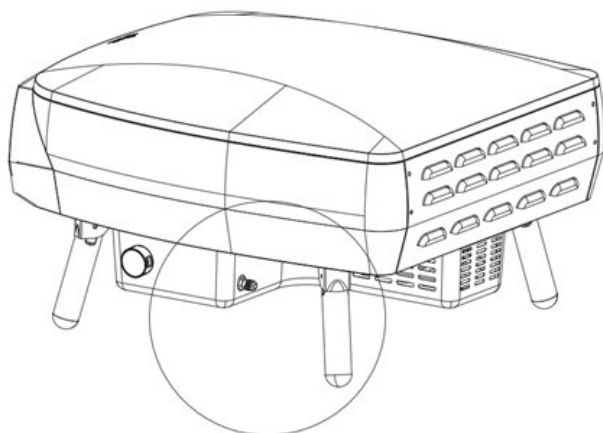
3. Remove the packaging from the pizza stone and fit inside the oven.



4. Make sure the burner button is in the OFF position before connecting the gas hose.



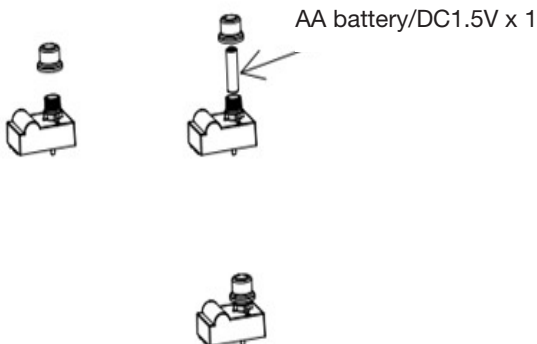
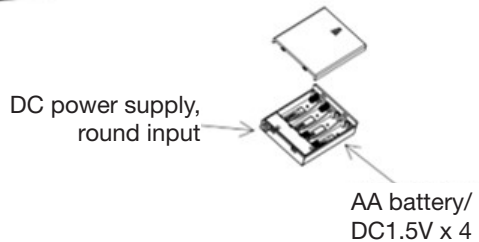
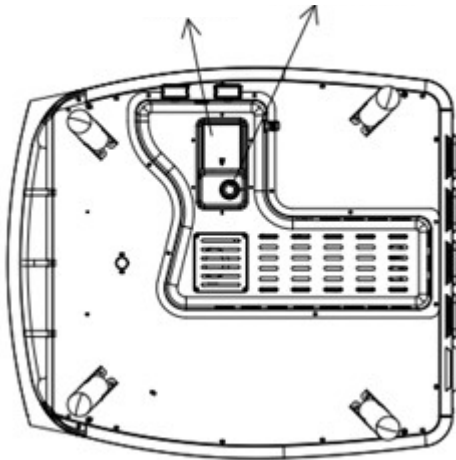
5. Connect the gas hose to the pizza oven.



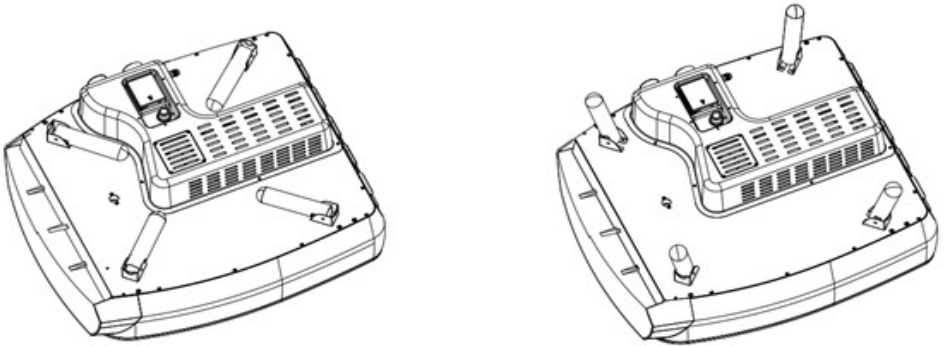
Assembly: Two burners with the rotating pizza stone

1. Unscrew the electronic ignition cover and insert an AA battery. Note the (+) and (-) markings in the battery compartment. Screw the cover back into place. Open the battery compartment. Insert four new AA batteries and place the batteries so that (+) and (-) are in the right direction in accordance with the indications. Close the battery compartment.

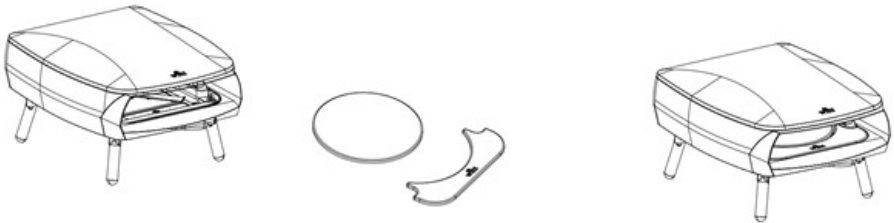
Battery compartment Electronic ignition



2. Unfold the legs completely and then turn over the pizza oven (note that it weighs up to 26.8 kg).



3. Remove the packaging from the pizza stone and fit to the turnable.



ON

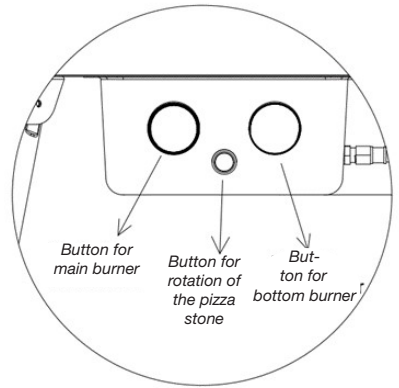
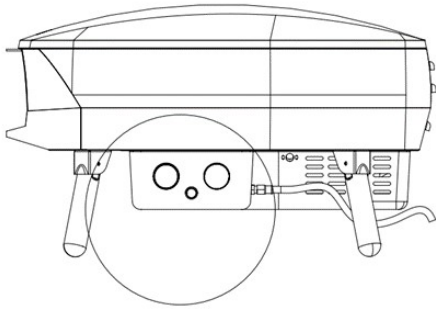


OFF

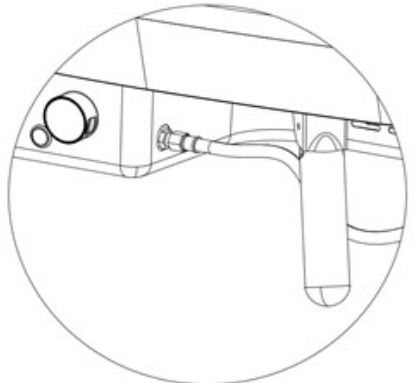
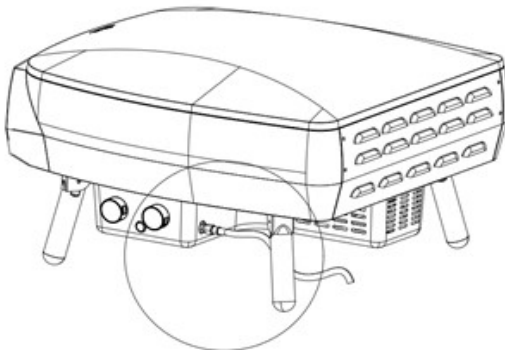
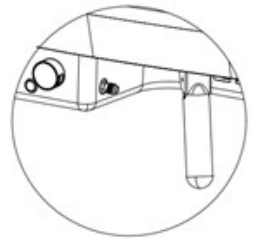
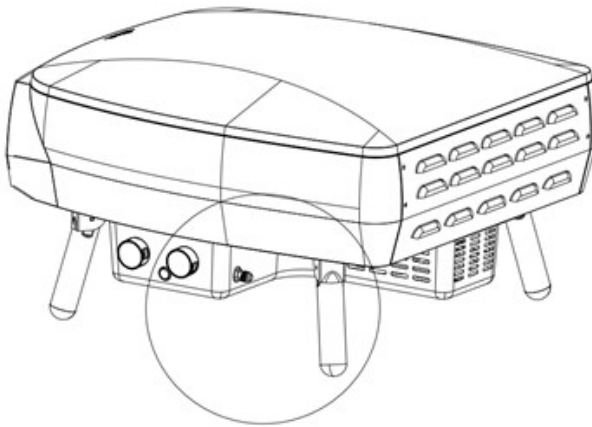


Inspection hole for visual inspection of the booster burner flame.

4. Make sure the burner buttons are in the OFF position before connecting the gas hose.



5. Connect the gas hose to the pizza oven.

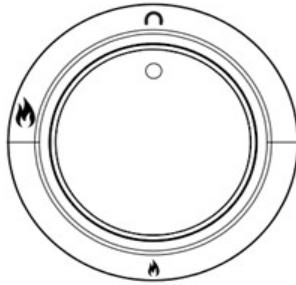


USE OF THE PIZZA OVEN / IGNITION GUIDE

When the regulator is properly connected, the gas can be turned on.

ETNA FERMO - single burner

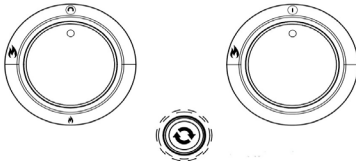
To ignite the burner: depress and turn the on/off button slowly counter-clockwise until you hear a click and the burner ignites. This will take about 8-10 seconds, as the gas has to travel through the burner pipe to the oven. Keep holding the on/off button in for 10 seconds after ignition and then release the button. Set the burner as desired. If the burner does not turn on, leave the button in the OFF position and wait five minutes before trying again.



ETNA 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.

WARNING: Do not leave the rotation button activated for an extended period of time without the turntable running, as this may cause damage to the pizza stone.



Symbol	Description
	Main burner
	Boost burner
	Turntable rotation

CLEANING AND MAINTENANCE

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.

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.

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.

TROUBLESHOOTING

The burner will not ignite:

The gas valve is not on.	Turn on the valve.
The gas cylinder is empty.	Replace the gas cylinder with a new one.
The ignition button doesn't work.	Check the battery.
There is no spark on ignition.	Contact the service centre

The flame of the burner is irregular:

The flame burns inside the burner (whispering sound).	Turn off the burner and let it cool down. Then try to ignite once more.
The regulator is defective.	Contact the service centre
Injector is partially blocked.	Clean the injector with a toothbrush. Don't drill out and don't use wire/steel wire to remove blockages. Contact the service centre

Gas leak between joints:

Connections are loose.	Tighten loose connections (do not overtighten) and conduct a pressure leak test using soapy water (see the instructions 'Leak test' page 4.
The hose is damaged.	Replace the hose. (Contact service centre).
The gas valve is faulty.	Contact the service centre
Connections/joints are damaged.	Contact the service centre

The pizza stone does not rotate:

The pizza stone does not rotate.	Make sure that the cable from the power adapter is connected correctly and that the power is turned on. Make sure that the batteries are inserted correctly into the battery compartment. Check that the batteries are fully charged and replace them if necessary.
The pizza stone is damaged.	Contact the service centre
Button/contact or cables are damaged.	Contact the service centre

SPECIFICATIONS

Product Details	Fermo	Rotante
Dimensions (mm)	750 x 650 x 440	750 x 650 x 440
Weight NW/GW	25.1 / 31.9	26.8 / 33.6
Adapter for the turnable/pizza stone	N/A	2.5 rpm

Power supply only applicable to Rotante:

Model	Specifications	Please note:
EUR	Model: AED06H-0301000VLE04 Input: AC 100~240V ~50/60Hz 0.6A Output: 3.0V 1000mA (Max 3W)	Power supply connector type is DC005 / 5.5*2.1 pin
UK	Model: AED09-030GQABIP44 Input: AC 100~240V ~50/60Hz 0.6A Output: 3.0V 1000mA	Power supply connector type is DC005 / 5.5*2.1 pin

WARRANTY AND SERVICE

IMPORTANT

The warranty includes materials and wages. When contacting the service department, please provide the name, serial number of the product, and complete the service form at <https://service.witt.dk/service/da/other/service.aspx>. This information can be found on the type sign. Write down the information in these instructions so that you have them at hand. This makes it easier for the service technician to find the correct spare parts.

During the warranty period, your pizza oven will be repaired by the Witt Authorised Service Centre, provided your pizza oven is delivered to and collected from the service centre, see the terms and conditions below.

WARRANTY

Two years

THE WARRANTY DOES NOT COVER:

1. Faults and damage that are not due to manufacturing or material issues
2. Normal, reasonable wear and tear (e.g., heat discolouring of grate/plates).
3. Product damage caused by pests.
4. If unoriginal spare parts are used.
5. If the instructions in the user's manual have not been followed.
6. If the device has not been set up/assembled as specified in the instructions
7. If non-professionals have installed or repaired the product.
8. Rust and tarnish.

TRANSPORT DAMAGE

If the product is damaged during transport and this is only discovered when the retailer delivers the product to the customer, this is exclusively a matter between the customer and the retailer. In cases where customers have transported the product themselves, the supplier shall not be liable for any potential damage during transport. Any damage caused during transport must be reported immediately and no later than 24 hours after the product has been delivered. If not, the customer's claim will be rejected.

COMMERCIAL PURCHASES

Commercial purchases are all purchases of devices that are not intended to be used in private households but instead intended to be used for commercial purposes (in restaurants, cafés, canteens, etc.) or intended to be hired out or otherwise used by multiple users in turn.

There is no warranty offered for commercial purchases, as this product is only intended for regular household use.

All requests for service:

EMAIL: service@witt.dk

See more at: www.witt.dk