

Ooni Halo Core Spiral Mixer

Short Description

Compact, lightweight, and powerful, Ooni Halo Core uses professional spiral mixing technology for bakery-quality results. It kneads 25% more dough than standard mixers at speeds up to 300 RPM. With its dual-gear whisk and versatile attachments, it's the ultimate high-performance tool for every kitchen.

Long Description

Ooni Halo Core is a miracle of engineering. Compact, lightweight and powerful, it takes dough-making at home to a whole new level. Using professional spiral mixing technology, it delivers better gluten development and bakery-quality results. Bake more of whatever you love, with 20 speed levels up to 300 RPM and the ability to knead 25% extra dough than standard mixers. With its innovative Dual-Geared Whisk and versatile range of attachments, this mighty little machine lets you whip, beat and mix to perfection every single time.

Features and Benefits

- **Spiral mixing technology:** Lets you make professional-quality dough in your kitchen.
- **Removable Breaker Bar:** Allows for simple cleaning and multi-functional baking.
- **Compact, lightweight, durable:** Weighing just 10.55kg, it's easy to take around and takes up little space.
- **Dual-Geared Whisk:** Amplifies the speed so you can easily whip creams and eggs to perfection.
- **Angled Silicone-Edge Beater:** Specially designed to make light batters and dough.
- **Advanced Speed Control:** Control and versatility up to 300 RPM, way beyond most home mixers.
- **Powerful DC motor:** Can handle complex low hydration mixing yet also mix a higher volume of dough.

Product Name	SKU	EAN
Ooni Halo Core Spiral Mixer - Foundry Black	UU-P3A100	5060967397525
Ooni Halo Core Spiral Mixer - Polar White	UU-P3A500	5060967397563

Type	Mixer
Country of Origin	China
Materials	Core structure: Die cast aluminium with ABS casing
	Bowl: Stainless steel
	Spiral Dough Hook: Stainless steel
	Silicone-Edge Beater: Stainless steel and silicone
	Dual-Geared Whisk: Stainless steel with nylon housing gearbox
	Removable Breaker Bar: Stainless steel



Materials	Clear Splashguard with Spout: Type TBC
	Silicone Lid: Type TBC
Colours	Available in Foundry Black or Polar White
Storage, Use and Cleaning Guidelines	• Store in a cool and dry place - avoid storing or placing in areas close to sink and cooking appliances. • Ensure the platform is even to avoid any imbalance while the machine runs. • Wipe the surface clean with a damp cloth. Do not scrub or use abrasives to clean the surface of the mixer. • Bowl and attachments are dishwasher safe.
Included in the Box	• Mixer • Bowl • Clear Splashguard with Spout • Spiral Dough Hook • Removable Breaker Bar • Angled Silicone-Edge Beater • Dual-Geared Whisk • Silicone Lid • Plug with Cable • Instruction Manual
Packaging Certification	ISTA 3A (pending)
Packaging Materials	Colour Box: Cardboard, moulded pulp fibre cushions, LDPE bag
	Master Carton: Cardboard
100% Recyclable Packaging	No
Electrical Warnings	• Plug into a grounded 3 prong outlet. Do not remove the ground prong. • Do not use an adapter or extension cord. • If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance. • Always switch off and unplug the appliance before fixing the bowl and attachment or disengaging the tilt head.
Power (Electric)	220 - 240V, 50-60Hz, 300W
Fuel Type	Electric only
Fuel Source	Mains powered only
Cable Length	1.1 Meters

Bowl Lights	LED
Display	LED indicator array displaying speed setting
Control	Digital rotary control dial
Speed	20 speed settings up to 300 RPM
Bowl Capacity	2.5kg of dough
Release Mechanism	Spring-loaded release catch for the tilting head with locking mechanism in both open and closed positions
Product Certifications	Hazard Analysis and Risk Assessment Sharp edges UL1439 CE Declaration of Conformity required in the packaging GPSR 2023/988 EU EMC 2014/30 EU (CISPR 14-1 & CISPR 14-2) LVD 2014/35 EU (BS EN IEC60335-2-14 & BS EN IEC60335-1) RoHS recast 2011/65 EU with amendments REACH 2006/1907EC and latest amendments POP 2019/1021 EU FCM 2004/1935 EC + EN62471 GMP PPWR 2025/40/EU Ecodesign 2023/826 EU (EN 50564-2011)

Unit	Weight (kg)	Length (m)	Width (m)	Height (m)
Unboxed	8.2	0.37	0.18	0.3
Colour Box	12.8	0.6	0.36	0.27
Master Carton	14	0.62	0.37	0.28