

Ooni Halo Core Spiral Mixer

Short Description

Ooni Halo Core packs industrial-scale strength into a countertop mixer, harnessing the same spiral mixing technology used by professional bakers.

Long Description

Light but sturdy, powerful yet portable, the Ooni Halo Core Spiral Mixer takes your everyday dough-making to a whole new level.



Using spiral mixing technology — once reserved only for the professionals — this mighty little machine delivers high-quality gluten development and bakery-level results.

From breakfast for two to a full-blown banquet, Halo Core is built for both smaller and bigger batches, mixing more when you need it and less when you don't.

The high torque dual-motor design allows you to comfortably churn through a full spectrum of dough hydrations. With a range of 20 speed levels up to 300 RPM, it can easily knead up to 2.5kg of dough — enough for ten 12" pizza bases or three large sourdough loaves.

Halo Core's ability to go beyond dough is what really sets it apart from traditional spiral mixers. Whip, beat and mix to perfection with our advanced range of attachments — from the Angled Silicone-Edge Beater, designed to scrape the bowl sides for you, to our Dual-Geared Whisk, that boosts whipping power for glossy meringue mixes.

Whatever sized kitchen you're working in, Halo Core is the everyday all-rounder empowering you to unleash your creativity.

Features and Benefits

- **Dual-kneading spiral mixing:** Creates high-quality gluten strands and silky smooth dough.
- **Big or small batch capacity:** Lets you mix anywhere from 0.5kg to 2.5kg of dough at a time.
- **20 adjustable speed settings:** Control and versatility up to 300 RPM, way beyond most home mixers.
- **Quick start and stop button:** Tap the dial to instantly pause or restart from the same speed level.
- **Handy tilt-lock latch design:** Makes it easy to add ingredients, change attachments or remove the bowl.
- **Dual-LED illumination:** Adds constant light to your bowl, letting you see what's happening inside.
- **Dishwasher safe attachments:** All of our stainless steel attachments can be put in the dishwasher.

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 SUS304
	Spiral Dough Hook: Stainless steel SUS304
	Silicone-Edge Beater: Stainless steel SUS304 and silicone
	Dual-Geared Whisk: Stainless steel SUS304 with nylon housing gearbox
	Removable Breaker Bar: Stainless steel SUS304
	Clear Splashguard with Spout: Plastic
	Silicone Lid: Silicone
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 trays, LDPE bags, applied PE film
	Master Carton: Cardboard
100% Recyclable Packaging	All fibre-based components (cardboard, molded pulp) are recyclable; flexible polymers (LDPE bags, applied PE film) are not widely recyclable.

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