



Halo Pro

SPIRAL MIXER





Halo Pro Spiral Mixer



Pro-quality Dough At Home

Ooni Halo brings the commercial technology used in pizzerias and bakeries into the comfort of any bakers kitchen.



Built to Last

Ooni Halo has been engineered with robust materials. The cast aluminium chassis guarantees durability and stability so this mixer can handle decades of Sunday baking sessions.



Modern Design & Intuitive Control

Premium experience features, such as a built-in timer with auto-stop, and intuitive touch points customers can enjoy, that perfectly complement any modern kitchen.





*“**Ooni Halo Pro Spiral Mixer**, designed to be the perfect companion in the kitchen – no matter if you want to make 4 doughballs, 20 doughballs, or just whip-up some cream. Our mixer is engineered as a commercial quality product, but designed to fit the needs of both home bakers and the most demanding of bread bakers.”*

– Kristian Tapaninaho, Co-Founder & Co-CEO of Ooni



Key Features:



Glass surface

Premium design with flushed glass surface that is easy to clean and maintain

Central user interface

Control dial and user interface on the top surface near the front of the mixer makes it easy for everyone to see and use

Tilt head locking

Easy access tilt head locking which is easy to operate from both the sides

Splash guard

Detachable splash guard with opening to add dry and wet ingredient during mixing

Die casted construction

Cast Aluminium body provides strength, stability and durability to ensure a premium build quality and longevity in use

Removable, rotating bowl

Dishwasher safe and removable stainless steel mixing attachments, breaker bar and mixing bowl



Available in two colours





Designed with dough in mind.

Ooni Halo Pro turns a soggy mixture of flour, water, salt and yeast into lovely smooth dough using "spiral" technology.

Spiral mixers are most commonly encountered in commercial bakeries and pizzerias.

Ooni Halo Pro Spiral Mixer brings this technology into the home

It packs all of the power and potential of a commercial mixer into a stylish package that will be a standout in your home kitchen.

It features a corkscrew-like Dough Hook attachment and a rigid steel piece called a "Breaker bar." The Dough Hook attachment spins and the breaker bar remains stationary while the entire bowl rotates. As the bowl and Dough Hook rotate, the breaker bar gently stretches the dough (when you start to see the dough making the signature "pumpkin" shape, you'll be mesmerised **and** you'll know it's working). The dual kneading action creates the long, luxurious gluten strands which are essential for world-class bread or pizza.



Planetary vs. Spiral Mixer: Key differences



Planetary Mixer

- Multifunctional not optimised for dough
- Dough clumps up and climbs (uneven mixing)
- Cannot handle high capacity pizza dough mixing
- Can mix a variety of batters & whipped frostings
- Low torque to makes it unstable during kneading
- Add on functions of whisker and beater
- Speed control by RPM not possible



Ooni Halo Pro Spiral Mixer

- Optimised for dough with long gluten strands ✓
- No dough climbing ✓
- High capacity kneading upto 5 kgs of dough ✓
- Can mix a variety of batters & whipped frostings ✓
- High torque to ensure stability during kneading ✓
- Add on functions of whisker and beater ✓
- Better control of speed and time ✓

Where sleek design meets cutting-edge innovation.

Robust construction

Ooni Halo Pro will stand the test of time – and *many* Sunday baking sessions.

- **Dual-action kneading technology** gives efficient kneading without any wobbling in the machine or on the countertop
- **Die casted construction** provides strength, stability and durability to ensure premium build and longevity
- **Easy access tilt head locking levers** which operate from left or right side (or both!) without compromising on design

Intuitive central interface

Modern and intuitive controls for an enhanced user experience like no other.

- **Sleek flushed glass surface** to complement any kitchen environment
- **Multitaskers can set a timer with auto-stop.** If you watch your dough like a hawk, you can pause and play the mixing action at your leisure
- **Set the mixing speed based on percentage or RPM,** easy to use for beginners or pros



Premium attachments for every home baker.

We designed Ooni Halo Pro to make the best bread and pizza dough possible. But don't worry, we haven't forgotten your cake, biscuit, cookie or meringue needs. The Halo also comes with a flexible silicone beater and a geared whisk so that there is no dough, batter or icing you can't tackle.



Cake frosting



Whipped cream



Meringue



Cookie dough



Muffin dough



Cake batter

