

# Ooni Halo Pro

## Spiral Mixer

Dimensions (product)

34.4 x 25.2 x 43.6 cm

13.5 x 10 x 17 inches

Dimensions (boxed)

67 x 27 x 40 cm

26.4 x 10.6 x 15.8 inches

Weight (product)

14.6 kg

32 lbs

Weight (boxed)

19.5 kg

43 lbs

Available in two colors:

Charcoal Grey

Polar White



## A revolution in mixing

For years, commercial kitchens, bakeries and pizzerias have used a different kind of mixer to deliver their dough – a spiral mixer. The Ooni Halo Pro brings spiral mixing technology to your home kitchen in a compact, powerful, and beautiful form that belongs on your countertop.

### Technical specifications

- Dishwasher safe 7L removable bowl
- Integrated auto stop timer
- Tilt and locking head
- LED display for speed and time
- LED bowl light



Spiral Dough Hook & Breaker Bar



Flexible Beater



Geared Whisk

## Features & benefits

### Bakery quality dough at home

The spiral mixer technology combines the dual rotation of the bowl and the spiral hook, gently mixing and kneading ingredients against the stainless steel breaker bar. This dual kneading action creates the long gluten strands that the dough needs to develop and prove effectively.

### Master precision without the complexity

At the turn of a dial, fine tune your mixing through 58 speed settings, from 60 RPMs to over 1,000 (using the Geared Whisk). You can calibrate the Halo Pro's settings to match a recipe precisely or mix by feel.

### Stable performance for high capacity mixing

The Halo Pro's die cast aluminum shell steadies and protects the mixer from physics and day-to-day wear and tear so it keeps making great dough for years to come.

### Mixing. Whisking. Beating.

Halo Pro is perfect for every home baker. Makes exceptional dough and more with included multi functional attachments.

- **Spiral Dough Hook & Removable Breaker Bar**  
The spiral mixer technology develops stronger gluten networks for better dough and, ultimately, tastier bread and pizza.
- **Flexible Beater**  
For everyday baking, the silicone clad beater attachment is your go-to. The perfect tool for creaming butter and sugar for cake batter, cookie dough and frosting.
- **Geared Whisk**  
Engineered specifically for Halo Pro to whip up the lightest and fluffiest creams and meringues.



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