

Ooni UU-P31300

Ooni Halo Pro Spiral Mixer Instruction Manual

Model: UU-P31300 | Brand: Ooni

1. INTRODUCTION

Welcome to the Ooni Halo Pro Spiral Mixer instruction manual. This document provides essential information for the safe and efficient operation, maintenance, and care of your new Ooni Halo Pro Spiral Mixer. This mixer is designed to produce bakery-quality dough and other culinary creations with precision and ease.

The Ooni Halo Pro Spiral Mixer features groundbreaking spiral mixing technology, a 7.3-quart capacity, and 58 speed settings, making it suitable for a wide range of recipes from dough to whipped cream.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not immerse the motor base in water or other liquids.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away from attachments during operation to reduce the risk of injury to persons and/or damage to the mixer.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Do not let cord contact hot surfaces, including the stove.
- Always ensure the mixer is switched off and unplugged before changing accessories.

3. PACKAGE CONTENTS

Your Ooni Halo Pro Spiral Mixer package includes the following items:

- Ooni Halo Pro Spiral Mixer Main Unit
- 7.3 Quart (7L) Stainless Steel Mixing Bowl
- Spiral Dough Hook
- Flexible Beater
- Geared Whisk
- Removable Breaker Bar
- Clear Splash Guard with Spout
- Power Cord



Image: The Ooni Halo Pro Spiral Mixer with its main components and four included attachments: the spiral dough hook, flexible beater, geared whisk, and removable breaker bar.

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean:** Before first use, wash the mixing bowl, spiral dough hook, flexible beater, geared whisk, removable breaker bar, and splash guard in warm, soapy water. Rinse thoroughly and dry. Wipe the main unit with a damp cloth.
3. **Position:** Place the mixer on a clean, dry, and stable surface. Ensure adequate ventilation around the unit.
4. **Install Bowl:** Place the 7.3-quart stainless steel mixing bowl onto the mixer base. Ensure it is securely seated.

5. **Attach Breaker Bar:** Insert the removable breaker bar into its designated slot in the mixing bowl.
6. **Install Attachment:** Tilt the head of the mixer upwards using the locking tilt head mechanism. Select the desired attachment (spiral dough hook, flexible beater, or geared whisk) and push it onto the attachment shaft until it clicks into place.
7. **Lower Head:** Lower the mixer head until it locks securely into position.
8. **Attach Splash Guard:** Place the clear splash guard over the mixing bowl, aligning it properly.
9. **Connect Power:** Plug the power cord into a suitable electrical outlet.



Image: The Ooni Halo Pro Spiral Mixer in Charcoal Grey, ready for use on a kitchen counter.



Image: A detailed diagram illustrating the various parts of the Ooni Halo Pro Spiral Mixer, including the spiral dough hook, removable breaker bar, detachable rotating 7L bowl, locking tilt head with dual lights, intuitive digital control panel, clear splash guard with spout, geared whisk, and flexible beater.

Your browser does not support the video tag.

Video: An official Ooni USA video demonstrating the unboxing and initial setup of the Ooni Halo Pro Spiral Mixer, showing how to assemble the main unit and its components.

5. OPERATING INSTRUCTIONS

5.1 General Operation

1. Ensure the mixer is properly assembled and plugged in.
2. Add your ingredients to the mixing bowl.
3. Use the intuitive digital control panel to select your desired speed setting (from 60 RPMs to over 1,000 RPMs, offering 58 precise speed options).
4. The LED display will show the working time and a countdown timer, allowing you to monitor the mixing.

process.

5. For optimal results, gradually increase the speed as needed.
6. When finished, turn the speed dial to 'OFF' and unplug the mixer.



Image: The Ooni Halo Pro Spiral Mixer actively mixing dough in its stainless steel bowl, demonstrating the spiral mixing action.



Image: A user adjusting the speed dial on the Ooni Halo Pro Spiral Mixer, highlighting the precision control available.

Your browser does not support the video tag.

Video: An official Ooni USA video showcasing the Ooni Halo Pro Spiral Mixer in action, demonstrating its mixing capabilities for various dough types.

5.2 Using Attachments

- **Spiral Dough Hook:** Ideal for kneading heavy doughs like bread, pizza, and pasta. The spiral design and rotating bowl develop strong gluten networks for superior results.
- **Flexible Beater:** Best for mixing cakes, cookies, batters, and frostings. Its design ensures thorough incorporation of ingredients.
- **Geared Whisk:** Use for whipping cream, egg whites, and light batters to achieve airy textures.
- **Removable Breaker Bar:** This patent-pending feature assists in developing stronger gluten networks by providing resistance during mixing, enhancing dough quality.



Image: The Ooni Halo Pro Spiral Mixer using the geared whisk attachment to prepare light ingredients, suitable for whipped cream or meringues.

Your browser does not support the video tag.

Video: An official Ooni USA video highlighting the key features of the Ooni Halo Pro Spiral Mixer, including its various attachments and operational benefits.

6. CLEANING AND MAINTENANCE

6.1 Cleaning

- Always unplug the mixer before cleaning.
- The mixing bowl, spiral dough hook, flexible beater, geared whisk, removable breaker bar, and splash guard are food-grade and dishwasher safe for easy cleaning.

- Wipe the motor base and control panel with a damp cloth. Do not immerse the motor base in water.
- Ensure all parts are completely dry before reassembling or storing.

6.2 Maintenance

- Regularly inspect the power cord for any signs of damage. If damaged, contact Ooni support for assistance.
- Store the mixer and its attachments in a clean, dry place when not in use.
- Do not attempt to service the mixer yourself. Refer to qualified service personnel for any repairs.

7. TROUBLESHOOTING

If you encounter any issues with your Ooni Halo Pro Spiral Mixer, please refer to the following common troubleshooting tips:

- **Mixer does not turn on:** Ensure the power cord is securely plugged into a working electrical outlet. Check if the mixer head is properly locked into place.
- **Attachments not mixing properly:** Verify that the attachment is correctly installed on the shaft and that the mixing bowl is securely seated. Ensure the removable breaker bar is in place if required for your recipe.
- **Unusual noise during operation:** Stop the mixer immediately. Check for any foreign objects in the bowl or if attachments are loose. If the noise persists, discontinue use and contact Ooni support.
- **Dough climbing the hook:** This can happen with very sticky doughs. Stop the mixer, scrape down the sides of the bowl, and adjust the dough consistency if necessary.

For further assistance, please contact Ooni customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	Ooni
Model Name	Ooni Halo Pro Spiral Mixer - Charcoal Grey
Model Number	UU-P31300
Capacity	7.3 Quarts (7 Liters)
Product Dimensions	9.9"D x 17.2"W x 13.5"H
Item Weight	32.1 pounds (14.6 Kilograms)
Material	Die Cast Aluminum, Glass, Stainless Steel
Color	Charcoal Grey
Voltage	110 Volts
Wattage	650 watts
Noise Level	65 Decibels

Feature	Detail
Special Features	Adjustable Speed Control (58 settings), Detachable Spindle, Dual Rotation, Removable Bowl, Time Setting Function
Controls Type	Touch
Is Dishwasher Safe	No (for main unit), Yes (for accessories)

9. WARRANTY AND SUPPORT

Your Ooni Halo Pro Spiral Mixer is covered by a manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions.

For product support, spare parts, or warranty claims, please visit the official Ooni website or contact Ooni customer service directly. You can find more information and contact details on the [Ooni Store on Amazon](#).

Related Documents - UU-P31300

	<u>Ooni Halo Pro Spiral Mixer: Assembly Instructions and Safety Guide</u> Comprehensive assembly instructions and safety manual for the Ooni Halo Pro Spiral Mixer. Learn how to safely set up, use, and maintain your Ooni spiral mixer for optimal performance.
	<u>Ooni Volt 2 Assembly Instructions and User Manual</u> Comprehensive assembly instructions and user manual for the Ooni Volt 2 electric pizza oven, covering setup, operation, safety guidelines, and maintenance. Learn to make perfect pizzas indoors.
	<u>Ooni Koda 2 Pro Assembly Instructions and User Guide</u> Comprehensive assembly instructions, setup guide, and usage manual for the Ooni Koda 2 Pro pizza oven, including details on the Ooni Connect™ Digital Temperature Hub and safe operation.
	<u>Ooni Koda 2 Assembly Instructions</u> Comprehensive assembly instructions for the Ooni Koda 2 pizza oven, covering setup, operation, safety, and maintenance. Learn how to assemble and use your Ooni Koda 2 for delicious pizzas.
	<u>Ooni Volt 12 Electric Pizza Oven Essentials Guide</u> Your comprehensive guide to the Ooni Volt 12 Electric Pizza Oven. Learn setup, operation, essential tools, pizza styles, recipes, and troubleshooting for delicious homemade pizza.
	<u>Ooni Fyra 12 Wood Pellet Pizza Oven User Manual</u> Comprehensive guide for the Ooni Fyra 12 Wood Pellet Pizza Oven, covering setup, lighting, extinguishing, and safety precautions for optimal outdoor pizza-making.

