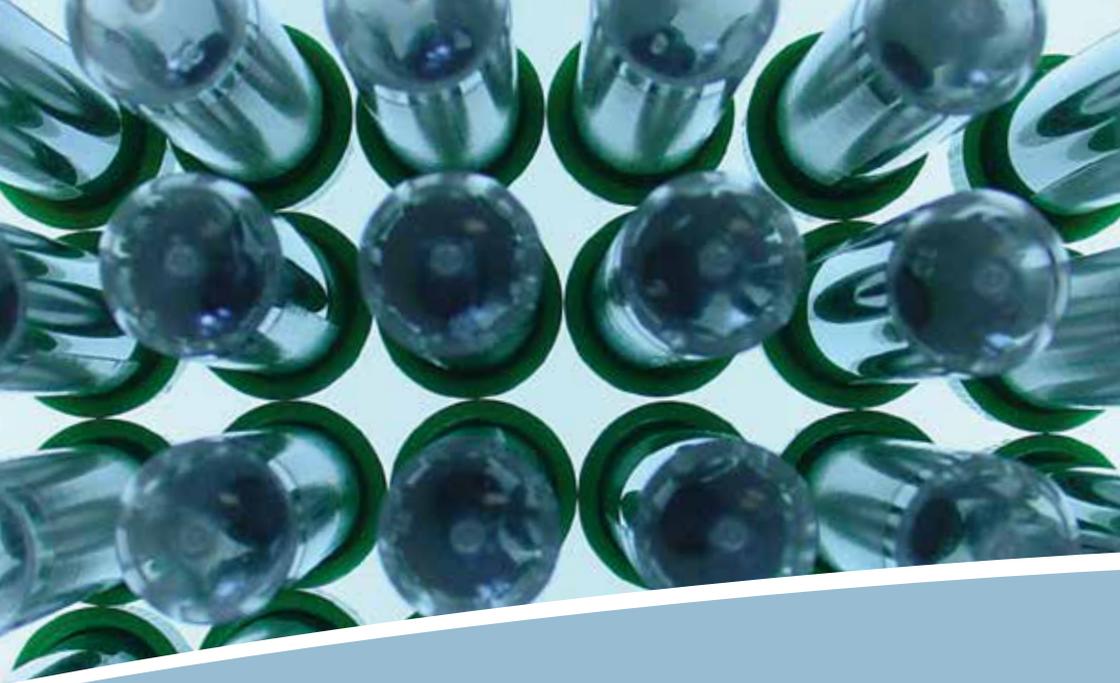


PrO-Xtract Centrifuges

Gastronomy. Restaurant. Chefs





Welcome To Our New PrO-Xtract Range

Designed with the busy chef in mind. Derived from our long running LED and LCD display centrifuge, spanning over 27 years of centrifuge manufacturing.

Simplicity of use is paramount and places this emphasis accordingly. All are supplied with a standard rotor or a combination to suit your needs.

Ease of Use

Pre programmed with a variety of menus or choose your own, then just press start to go, once finished, a buzzer will sound and you press lid open to retrieve your samples, simplicity itself. We offer both ambient and refrigerated version for your convenience.

Larger models are available from our huge range if required, please call us.

See our user, standard and safety features on the page opposite.

Built to last, strong construction yet offering a sleek modern design that will fit into any modern experimental kitchen.

No compromises on quality, only the best components are used in the manufacturing process.

By working with all of our suppliers, our reliability has been retained and improved to give all our range's a 3 year warranty as standard.



We reserve the right to make changes with ongoing research and development

PrO-Xtract Chef Centrifuges

User features to PrO-Xtract	Advantages
Large LCD display with touch screen control	Clarity & ease of use
Rotor recognition	Safe selection of rotors
10 Accelerations rates 10 deceleration rates	Sample assistance
108 program memory (12 pages of 9)	Multi department & Users
Timer 0-9999 minutes & hold in 1 second increments	Total flexibility
Pulse short run	Fast pelleting
Run in speed (rpm) or rcf (G) in 1 rpm increments	Accuracy
W2t Plots time, accel rpm and decel	True sample repeatability
Sound <60db (rotor dependent)	Quiet
Orientation acceleration rate Prevents initial sample side deposits	

Standard to PrO-Xtract	Advantages
Extra thick stainless steel bowl	Easy clean & rust free
Port to lid	Tachometer speed certification
Alloy & steel frame (zinc coated)	Strong light & quiet
World leading industrial grade inverter	Reliability & strength
Best quality European brushless motor	Quiet, cool & reliable
High technology airflow (ambient mode)	Cooler running
All Centrifuges have user accessible service sections to access all safety parameters	

Safety features to PrO-Xtract	Advantages
Multi point lid locking	Lid safety
Emergency lid release	Power failure release
Lid Spring	Strut Lid dropping safety
Lid lock detection	To run lid must be shut
Imbalance detection	Eradicates user loading errors
Overspeed sensor	Safe detection of speed
Set inverter values	Electronic safety of speed
Barrier ring	Extra metal protection of chamber
Motor overheat sensor	Safe motor protection

Refrigerated PrO-Xtract	Advantages
Variable -9°C to +40°C with stand by cooling	Flexibility (see rotors)
CFC free R404A gas	Ozone friendly
Valve control of Gas	Efficient temperature control
PID control of valve Supreme temperature accuracy	

Centurion Scientific Ltd Centrifuges comply to all relevant EU standards of Quality and medical Devices IEC 61010 and CE conformity test marks Emission, immunity to EN/IEC 61326-1, Class B

PrO-Xtract Centrifuges



Built to last, strong construction, yet offering a sleek modern design that will fit into any modern laboratory. No compromise on quality, only the best components are used in the

manufacturing process. By working with all of our suppliers, our reliability has been retained and improved to give all our range a 3 year warranty as standard.

Page 5 PrO-Xtract 7 Home Chef
Ambient Centrifuge 400ml capacity 4000 Rpm, 2,200 G

Page 6 PrO-Xtract5 and PrO-Xtract 5R
Ambient or Refrigerated 1 Litre Centrifuge 6000 Rpm, 4,800G

Page 7 Rotors available to Pro-Xtract 5/ 5R
4 x 250ml Swing out rotor - 6 x 100ml fixed angle rotor

Page 8 PrO-Xtract 3 and PrO-Xtract 3R
Ambient or Refrigerated 3 Litre Centrifuge 10,000 Rpm, 22,000 G

Page 9 Rotors available to Pro-Xtract 3/3R
4 x 750ml Swing out rotor - 6 x 250ml fixed angle rotor

Page 10 Endorsements & Customers
Meet the Chefs already exploring the possibilities

Page 11 Accessories
Available Bottles & Consumables

PrO-Xtract 7-Home Chef 400ml

(230V 50/60Hz)

1.PrO-Xtract 7-Home Chef 400ml

1(10V 60Hz)



Display indicative only

Speed (Rpm) 5	00 - 4,000 (1 Rpm Steps)
Rcf Max (G)	2,200
Timer	0-9999 Mins & Hold (1 sec steps)
Dims HWD (mm)	275 x 325 x 470mm
Weight (Kg)	22 (without rotor)
Power (watts)	160
Memory	108 Programs
Accel rates	10 Programs
Decel rates	10 Programs

Swing Out Rotor (Included)

Also Includes 1 set of AR5100 adaptors



Included

Rotor	BRK5505
Rotor type (ml)	4x100 Swing out
Tube size max (mm)	45x100
Minimum speed (Rpm)	500
Maximum speed (Rpm)	4,000
Maximum RCF (G)	2,200
Radius max (mm)	123
Sample tube angle (°)	0
Acceleration time (secs)	25
Deceleration time (secs)	25
Autoclaveable (frequency)	121°C (10)

Please note that adaptors are autoclaveable 10 times



Bottles available see page 11

PrO-Xtract5 Centrifuge 1L

(230V 50/60Hz)



Display indicative only

1.PrO-Xtract5

110V 60Hz

Speed (Rpm)	500 - 6,000 (1 Rpm Steps)
Rcf Max (G)	4,800
Timer	0-9999 Mins & Hold (1 sec steps)
Dims HWD (mm)	310 x 400 x 550mm
Weight (Kg)	32 (without rotor)
Power(watts)	309
Memory	108 Programs
Accel rates	10 Programs
Decel rates	10 Programs

PrO-Xtract5R Refrigerated 1L

(230V 50Hz)

1.PrO-Xtract5R

(110V 60Hz)

2.PrO-Xtract5R

(230V 60Hz)



Display indicative only

Speed(Rpm)	500 - 6,000 (1 Rpm Steps)
Rcf Max (G)	4,800
Timer	0-9999 Mins & Hold (1 sec steps)
Dims HWD (mm)	315 x 450 x 635mm
Weight (Kg)	63 (without rotor)
Power(watts)	690
Memory	108 Programs
Accel rates	10 Programs
Decel rates	10 Programs
Temp	-9°C to 40°C PID controlled to +/- 1°C

PrO-Xtract 5/R Available Rotors



Rotor	BRK5510	BRK5510
Buckets B5250 (Set 4)	Complete with buckets	
Sealed Lids B5419	Available	
Rotor type (ml)	4 x 250 Swing out	6 x 100
Tube size max (mm)	62 x 110	45 x 125
Minimum speed (Rpm)	500	500
Maximum speed (Rpm)	4,000	6,000
Maximum RCF (G)	2,600	4,800
Radius max (mm)	146	120
Sample tube angle (°)	0	30
Acceleration time (secs)	30	30
Deceleration time (secs)	30	30
Autoclaveable (frequency)	121°C (20)	121°C (10)

Bottles available see page 11



PrO-Xtract3 Centrifuge 3L

(230V 50/60Hz)



Display indicative only Trolley (XMFS) Available

1.PrO-Xtract3 Centrifuge 3L

110V 60Hz

Speed (Rpm)	500 - 10,000 (1 Rpm Steps)
Rcf Max (G)	15,600
Timer	0-9999 Mins & Hold (1 sec steps)
Dims HWD (mm)	375 x 600 x 630mm
Weight (Kg)	64 (without rotor)
Power(watts)	1100
Memory	108 Programs
Accel rates	10 Programs
Decel rates	10 Programs

PrO-Xtract3R 3L

(230V 50Hz)

1.PrO-Xtract3R

(110V 60Hz)

2.PrO-Xtract3R

(230V 60Hz)



Trolley (XMFS) Available

Speed(Rpm)	500 - 10,000 (1 Rpm Steps)
Rcf Max (G)	15,600
Timer	0-9999 Mins & Hold (1 sec steps)
Dims HWD (mm)	410 x 998 x 630mm
Weight (Kg)	120 (without rotor)
Power(watts)	1,500
Memory	108 Programs
Accel rates	10 Programs
Decel rates	10 Programs
Temp	-9°C to 40°C PID controlled to +/- 1°C

Display indicative only

PrO-Xtract 3/R Available Rotors



Included



Available

Rotor	BRK5553	BRK5256
Buckets B3000 (Set 4)	Complete with buckets	
Sealed Lids B3419	Available	
Rotor type (ml)	4 x 750 Swing out	6 x 250
Tube size max (mm)	98 x 170	62 x 130
Minimum speed (Rpm)	500	500
Maximum speed (Rpm)	4,000	10,000
Maximum RCF (G)	3,600	15,650
Radius max (mm)	215	140
Sample tube angle (°)	0	30
Acceleration time (secs)	30	60
Deceleration time (secs)	30	85
Autoclaveable (frequency)	121°C (20)	121°C (20)

Bottles available see page 11



Endorsements & Customers

The Pro Xtract range has been well received by its numerous users. The simplicity and flexibility of the range has ensured that Chefs from many different training backgrounds and establishments have been able to introduce recipes

inspired by this unique piece of equipment. By breaking down ingredients in to its singular component's Chefs are able to create very distinct flavours by using ingredients differently.



The Fat Duck

“We were very excited to visit Heston Blumenthal’s The Fat Duck experimental kitchen in Bray with a very special delivery - our Pro-Xtract 3 litre refrigerated centrifuge. The Fat Duck were in need of a new centrifuge for the restaurant and experimental kitchen, and we are very proud that they picked our Centurion Pro-Xtract. Our Managing Director, Sian Barker, and Specialised Sales Manager, Kate Butler, had an enjoyable day meeting with team, and enjoyed a very informative tour of the amazing facilities in Bray - welcome to the Centurion family, Mr Blumenthal.”

Claridges- Simon Rogan

Further to the success of the Centrifuge in Aulis when Simon took over Claridges in the early part of 2014 it was ensured that a larger Pro-Xtract 3 would be an integral part of the Kitchen. Chefs ensure that recipes that

are developed in Aulis are produced on a much larger scale for diners of Fera.



Aulis - Simon Rogan

Adjacent to the 2 Michelin Star restaurant L'Enclume based in Cartmel, Aulis offers guests an exclusive experience of personally cooked dishes by the development Chefs. Used as a development kitchen, the team investigate new techniques and technologies for use in Simon’s many restaurants. Our equipment is used on a regular basis and Simon has enjoyed finding new ways to use ingredients and exploring the various layers to a simple ingredient.



On Air Dining - Jamie Cairns

Jamie was very excited to receive his Centrifuge after meeting with us at Hotelympia. On Air Dining provides an exclusive catering service for Private Charter flights. Based in London On



Air Dining services flights from Gatwick, Luton, Stansted and many private airfields.

Guests of this service are now experiencing dishes inspired by using our centrifuges like clear Consommé and Fruit oils. All the dishes are prepared in his Kitchen and supplied with step by step instructions to recreate these beautiful dishes at 35,000 feet.

Great British Menu Chef - Matt Gillan

Set in beautiful surroundings South Lodge Hotel in West Sussex offers guests Michelin Star dining in 'The Pass'. Matt knew in principle the function of a centrifuge but was unaware of how easy and readily available they were to the catering industry. After demonstrating the Pro-Xtract range to Matt he was sold instantly on how this could add to the dining experience. Using the Centrifuge for making Broad Bean Butter is Matt's favourite dish, he uses it to add a twist to simple starters.



Bottles available 100-750ml

Safety

Please be aware, not any plastic container is suitable, as the G force involved will split or rupture the vessel and could be damaging to the centrifuge.

Molecular Menu

Although we will keep a list of updated menus to try on our Global website. If you would like to contribute, we will publish in confidence or in detail. (Free advertising for you).

Further Information

We trust that the information contained in this Sales literature proves informative. However if you have any questions, or require a larger capacity, please do not hesitate to contact us. Centurion is a manufacturer of a huge range of centrifuges and can accommodate most of our customers needs.



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