

# PrO- Xtract Centrifuge Range

Gastronomy &  
Cocktails





# Welcome to the Pro Xtract Range

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CE marked and ISO 9001 regulated

Centurion Scientific Ltd Centrifuges comply to all relevant EU standards of quality and medical devices IEC61010 and CE conformity test marks emission, immunity to EN/IEC 61326-1, Class B

## PrO-Xtract Centrifuge Features

The Pro-Xtract range is a collection of sleek and durable centrifuges designed for a range of gastronomical settings, ranging from 0.5 to 4l. These machines are made with premium components and are constructed to the highest standard, all from our UK manufacturing facility. All Centurion centrifuges come with a 2-year warranty.



CE marked and ISO 9001

### User features to PrO-Vet series

Complete with rotor buckets  
Bottle purchase options  
Long lifetime  
Run finish buzzer  
Full safety features

### Advantages

Ease of use  
Clarity & ease of use  
Cost saving & confidence in purchase  
Allows for multitasking  
Confident & safe use



*Chefs are turning to lab equipment to perfect their consommés*

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# A New Spin on Cooking



Chefs find centrifuges handy for several reasons. A centrifuge saves a cook time: a separation process, such as extracting the oil from a vegetable puree, that might take days under natural gravity finishes in mere minutes at 20,000g. The results are also much more predictable than those obtained by natural settling. The biggest selling point for these culinary tools, however, is the amazingly clean division they produce among the components. Because the food emerges from the centrifuge separated into distinct strata, it is easy for the cook to then decant or scoop off the layers he or she wants to use.

In many foods, the high-speed spin concentrates the flavor molecules in a powerfully aromatic liquid layer that is ideal for cooking. A chef might use just the water and oil from a centrifuged tomato puree, for example, to make a consommé that has a brilliantly strong tomato flavor yet is perfectly clear. The cooks in our research kitchen at the Cooking Lab in Bellevue, Wash., have used the ultracentrifuge to make sweet and rich carotene butters from carrots. Indeed, centrifuges are great for spinning fat out of all kinds of vegetables and nuts; you can then use the purified fat to make constructed creams having consistencies similar to dairy cream but with dramatic and unexpected flavors—and because they are dairy-free, they are suitable for vegans to eat.

To make a soup or sauce that is transparent and smooth on the tongue, you must somehow remove solid particles that are larger than the tongue can discriminate: about seven microns (a mere 0.0003 inch) in size. Strainers, filters and other culinary tools can do this, with enough time and effort. But it's hard to beat the convenience of just pouring the mixture into a bottle, sticking it in the superspinner and pressing "start."

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## Cocktails & Drinks

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This is a rapidly growing field in modern mixology, with Centurion centrifuges now used by premium bars around the world to elevate cocktail craftsmanship. One standout example is the clear Bloody Mary – a clear, pulp-free interpretation of the classic cocktail that preserves its bold, tangy flavour while offering a refined, elegant presentation. Most, if not all fruits can be used this way.



## Vegetables, Fruit and Nuts

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Tomatoes are among the most popular ingredients centrifuged by chefs in top restaurants. However, almost any vegetable can be centrifuged and utilised in a variety of ways. The bottom pulp layer forms a creamy, buttery base, with its flavour both transformed and intensified. Pulp and other solid components, such as rinds, seeds, and pith, often contain bitter-tasting compounds and tannins. Centrifugation effectively separates these solids from the liquids, resulting in a cleaner flavour profile where the natural sweetness of the ingredient becomes more pronounced. It can also influence the distribution of aroma compounds, subtly altering overall flavour perception.

Compared to alternative methods such as boiling or pasteurisation, the absence of heat ensures the integrity and freshness of the flavour are preserved. The top aqueous layer is particularly prized for its intense flavour and crystal-clear appearance, ideal for creating refined consommés or stocks with a concentrated, pure taste.

# Customer Endorsements

Across some of the world's most innovative kitchens, Centurion centrifuges have become essential tools for chefs redefining flavour and texture. The Pro-Xtract range combines precision with simplicity, enabling culinary teams to isolate the pure essence of ingredients - their clarity, aroma, and depth. In doing so, chefs transform the familiar into the extraordinary, unveiling new layers of taste and expression in every dish.

## The Fat Duck, Heston Blumenthal

"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."



## Aulis & Claridges, Simon Rogan

Aulis offers an exclusive and immersive dining experience, where guests enjoy dishes personally prepared by the development chefs. Serving as the creative hub for Simon's restaurant group, Aulis is dedicated to exploring new culinary techniques, ingredients, and technologies. Centurion centrifuges are an integral part of this process, supporting the chefs as they experiment with innovative methods to extract flavours, refine textures, and reveal new dimensions within the simplest ingredients.

Following the success of the Centurion centrifuge at Aulis, a larger Pro-Xtract 3 model was introduced as an essential part of the kitchen when Simon took over Claridge's in early 2014. The chefs ensure that the innovative recipes developed at Aulis are scaled up and refined for service at Fera, maintaining the same precision and creativity that define Simon's culinary philosophy.

# Customer Endorsements

## On Air Dining, Jamie Cairns

After meeting with us at Hotelympia, Jamie was eager to introduce a Centurion centrifuge into his kitchen. As the founder of On Air Dining, a London-based company providing bespoke catering for private charter flights from Gatwick, Luton, Stansted, and numerous private airfields, Jamie delivers an exceptional in-flight dining experience. Guests now enjoy dishes inspired by centrifuge innovation — such as crystal-clear consommés and delicately infused fruit oils — each prepared in his kitchen and accompanied by step-by-step instructions, allowing these exquisite creations to be perfectly reimaged at 35,000 feet.



## The Pass, South Lodge

Set amidst the beautiful countryside of West Sussex, South Lodge Hotel offers guests an exceptional Michelin-starred dining experience at The Pass. Although then head chef Matt Gillan understood the principles behind centrifugation, he was surprised to discover how accessible and practical the PrO-Xtract range could be within a professional kitchen. After a demonstration, he immediately recognised its potential to elevate the dining experience. One of his signature applications is Broad Bean Butter, created using the centrifuge to bring a refined twist to simple, elegant starters.



Medium Centrifuges to 1 Litre Max

# C-MEDIUM & C-MEDIUM.R

Supplied with swing-out rotor



## Ambient Centrifuge

RPM	4000 RPM Max (10 RPM steps)
RCF	10 – 2600 g
Max Timer	0-9 hours & hold
Dims (WxDxH)	455 x 562 x 335mm
Weight	34 Kg (without rotor)
Power	125 Watts
Memory	99 programs
Accel Rates	10 programs
Decel Rates	10 programs

### PART NUMBERS Prime model

C-MEDIUM. 230V 50/60Hz (previously Pro-Xtract.5)

C-1.MEDIUM. 110V 110V 60Hz (previously 1.Pro-Xtract.5)



## Refrigerated Centrifuge

RPM	4,000 RPM max (10 RPM steps)
RCF	10-2600 g
Max Timer	0-9 hours & Hold
Dims (WxDxH)	442 x 665 x 333mm
Weight	60 Kg (without rotor)
Power	575 Watts
Memory	99 programs
Accel Rates	10 programs
Decel Rates	10 programs
Temp Range	-10°C to 40°C PID controlled to +/- 1C

### PART NUMBERS Refrigerated Prime model

C-MEDIUM.R 230V 50/60Hz (previously Pro-Xtract.5R)

C-1.MEDIUM.R. 110V 110V 60Hz (previously 1.Pro-Xtract.5R)

C-R-SO1001, C-B-5251, C-XT0250

## SWING OUT ROTOR

4 x 250ml (max 1LI capacity) 2600 RCF (g)



### Rotor/Buckets

Tube Size Max	62 X 100MM
Minimum RCF (g)	10
Maximum RCF (g)	2600
Maximum RPM	4000
Maximum Radius (cms)	14.6cm
Sample Tube Angle °	0
Acceleration Time (secs)	25
Deceleration Time (secs)	25
Autoclavable (frequency)	121°C (20)
Minimum Temperature @ 23°C	4°C

Large Centrifuges to 2 Litre Max

# C-LARGE & C-LARGE.R

Supplied with swing-out rotor



## Ambient Centrifuge

RPM	4000 RPM Max (10 RPM steps)
RCF	10 – 3600 g
Max Timer	0–9 hours & hold
Dims (WxDxH)	570 x 660 x 375mm
Weight	59 Kg (without rotor)
Power	125 Watts
Memory	99 programs
Accel Rates	10 programs
Decel Rates	10 programs

**PART NUMBERS Prime model**

C-LARGE. 230V 50/60Hz (previously Pro-Xtract.2)  
C-I.LARGE. 110V 110V 60Hz (previously 1.Pro-Xtract.2)



## Refrigerated Centrifuge

RPM	4,000 RPM max (10 RPM steps)
RCF	10–3600 g
Max Timer	0–9 hours & Hold
Dims (WxDxH)	845 x 660 x 410mm
Weight	105 Kg (without rotor)
Power	575 Watts
Memory	99 programs
Accel Rates	10 programs
Decel Rates	10 programs
Temp Range	-10°C to 40°C

**PART NUMBERS Refrigerated Prime model**

C-LARGE.R 230V 50/60Hz (previously Pro-Xtract.2R)  
C-I.LARGE.R. 110V 110V 60Hz (previously 1.Pro-Xtract.2R)

C-S-SO3000, C-B-2001, C-X-XT0500

## SWING OUT ROTOR

4 x 500ml (max 2l capacity), 3600 RCF (g)



### Rotor/Buckets

Tube Size Max	98 x 160mm
Minimum RCF (g)	10
Maximum RCF (g)	3600
Maximum RPM	4000
Maximum Radius (cms)	20.5cm
Sample Tube Angle °	0
Acceleration Time (secs)	40
Deceleration Time (secs)	40
Autoclavable (frequency)	121°C (20)
Minimum Temperature @ 23°C	4°C

Large Centrifuges to 3 Litre Max

# C-LARGE & C-LARGE.R

Supplied with swing-out rotor



## Ambient Centrifuge

RPM	4000 RPM Max (10 RPM steps)
RCF	10 - 4000 g
Max Timer	0-9 hours & hold
Dims (WxDxH)	570 x 660 x 375mm
Weight	59 Kg (without rotor)
Power	750 Watts
Memory	10 programs
Accel Rates	10 programs
Decel Rates	10 programs

### PART NUMBERS Prime model

C-LARGE. 230V 50/60Hz (previously Pro-Xtract.3)  
C-I.LARGE. 110V 110V 60Hz (previously I.Pro-Xtract.3)



## Refrigerated Centrifuge

RPM	4,000 RPM max (10 RPM steps)
RCF	10-4000 g
Max Timer	0-9 hours & Hold
Dims (WxDxH)	845 x 660 x 410mm
Weight	105 Kg (without rotor)
Power	575 Watts
Memory	10 programs
Accel Rates	10 programs
Decel Rates	10 programs
Temp Range	-9°C to 40°C

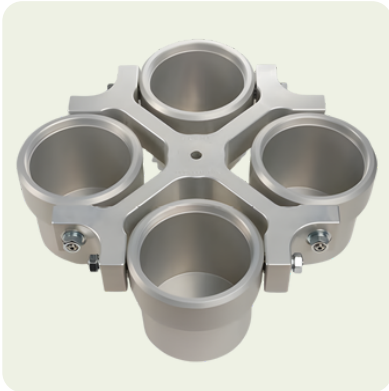
### PART NUMBERS Refrigerated Prime model

C-LARGE.R 230V 50/60Hz (previously Pro-Xtract.3R)  
C-I.LARGE.R. 110V 110V 60Hz (previously I.Pro-Xtract.3R)

C-R-SO300, C-B-3001, C-XT0750

## SWING OUT ROTOR

4 x 750ml (max 3l capacity)



### Rotor/Buckets

Tube Size Max	98 x 170MM
Minimum RCF (g)	10
Maximum RCF (g)	4000
Maximum RPM	4000
Maximum Radius (cms)	22.5cm
Sample Tube Angle °	0
Acceleration Time (secs)	40
Deceleration Time (secs)	40
Autoclavable (frequency)	121°C (20)
Minimum Temperature @ 23°C	4°C

Floor Centrifuge to 4 Litre Max

# C-FLOOR-R



*Display indicative only*

## Floor Refrigerated Centrifuge

RPM	4000 RPM (10 RPM steps)
RCF	10 - 4,500 g
Timer	0-9 hours & hold
Dims WxDxH	575 x 660 900mm
Weight	115 Kg (without rotor)
Power	1200 Watts
Memory	99 programs
Accel rates	10 programs
Decel rates	10 programs
Temp	-10°C to + 40°C PID Controlled to + / - 1°C

### **PART NUMBERS Refrigerated Centrifuge**

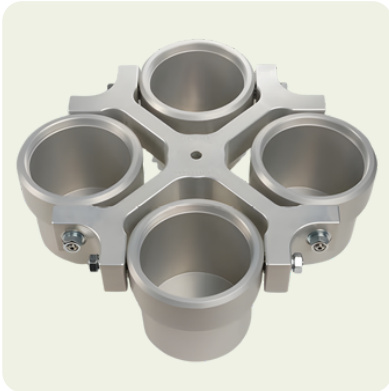
C-FLOOR.R (230V50/60Hz) (previously Pro-Xtract.FS4R)

I.C-FLOOR.R (110V 60Hz) (previously I.Pro-Xtract.FS4R)

C-R-SO300, C-B-4001, C-XT0950

## SWING OUT ROTOR

4 x 1000ml (max 4l capacity)



### Rotor/Buckets

Tube Size Max	98 x 170MM
Minimum RCF (g)	10
Maximum RCF (g)	4000
Maximum RPM	4000
Maximum Radius (cms)	25.5cm
Sample Tube Angle °	0
Acceleration Time (secs)	40
Deceleration Time (secs)	40
Autoclavable (frequency)	121°C (20)
Minimum Temperature @ 23°C	4°C

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