

PrO-Xtract

By Centurion Scientific Ltd



25 years of
Excellence

Benchtop Centrifuges



CE marked ISO 9001 regulated and now IVD certified too

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 25 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 laboratory.

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

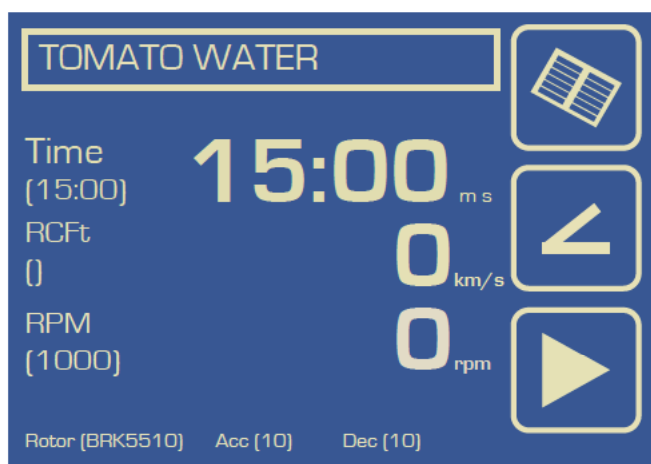
By working with all our suppliers, our reliability has been retained and improved to give all our range's a **3 year warranty** as standard.

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



Centurion Scientific Ltd

PrO-Xtract Chef Centrifuge



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

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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 tim, 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 with composite's	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 Centrifuge have user accesible service sections to access all saftey parameters	

Saftey features to PrO-Xtract	Advantages
Multi point lid locking	Lid Safety
Emergency lid release	Power failure release
Lid gas struts	Lid dropping safety
Lid lock detection	To run Lid must be shut
Imbalance detection	Easy "eye" volume loading
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

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PrO-Xtract7. Home Chef 400ml Capacity



Display indicative only

Speed	500-4000 Rpm (1 Rpm steps)
Rcf max	2,200 G
Timer	0-9999 Mins & Hold (1 sec steps)
DimensionsHWD	275 x 325 x 470mm
Weight	21.8 Kg (without rotor)
Power	120 watts
Memory	108 programs
Accel rates	10
Decl rates	10

Swing Out Rotor (Included)



Bottles available -
see page 11

Rotors

	BRK5505
Rotor type	4 x 100ml
Tube size max	45 x 100mm
Minimum Speed	500 Rpm
Maximum Speed	4,000 Rpm
Maximum Rcf (G)	2200
Radius max cms	12.5
Sample tube angle (°)	0
Acceleration time (secs)	30
Deceleration time (secs)	30
Autoclaveable (frequency)	121°C (20)

PrO-Xtract5 Ambient Centrifuge

1 Litre Capacity



Display indicative only

Speed.....	500-6000 Rpm (1 Rpm steps)
Rcf max.....	4,800G
Timer	0-9999 Mins & Hold (1 sec steps)
DimensionsHWD.....	310 x 400 x 500mm
Weight.....	31.6 Kg (without rotor)
Power.....	309 watts
Memory.....	108 programs
Accel rates	10
Decl rates.....	10

PrO-Xtract5R Refrigerated Centrifuge

1 Litre Capacity



Display indicative only

Speed.....	500-6000 Rpm (1 Rpm steps)
Rcf max.....	4,800G
Timer	0-9999 Mins & Hold (1 sec steps)
DimensionsHWD.....	315 x 450 x 635mm
Weight.....	62.2 Kg (without rotor)
Power.....	448 watts
Memory.....	108 programs
Accel rates	10
Decl rates.....	10
Temp.....	-9°C to +40°C PID controlled to +/- 1°C

PrO-Xtract 5/R Available Rotors



Rotors

Buckets B5250 (Set 4)

Sealed Lids B5419

Rotor type

Tube size max

Minimum Speed

Maximum Speed

Maximum Rcf (G)

Radius max cms

Sample tube angle (°)

Acceleration time (secs)

Deceleration time (secs)

Autoclaveable (frequency

BRK5510

Complete with buckets

Available

4 x 250ml

62 x 110mm

500 Rpm

4,000 Rpm

2600

14.6

0

30

30

121°C (20)

BRK5100

6 x 100ml

85 x 130mm

500 Rpm

6,000 Rpm

4800

12

30

30

30

121°C (20)

Bottles available - see page 11

PrO-Xtract3 Ambient Centrifuge 3 Litre Capacity



Display indicative only

Speed.....	500-10000 Rpm (1 Rpm steps)
Rcf max.....	22,000 G
Timer	0-9999 Mins & Hold (1 sec steps)
DimensionsHWD.....	375 x 600 x 630mm
Weight.....	63.5 Kg (without rotor)
Power.....	750 watts
Memory.....	108 programs
Accel rates	10
Decl rates.....	10

PrO-Xtract3R Refrigerated Centrifuge 3 Litre Capacity



Display indicative only

Speed.....	500-10000 Rpm (1 Rpm steps)
Rcf max.....	22,000 G
Timer	0-9999 Mins & Hold (1 sec steps)
DimensionsHWD.....	410 x 998 x 630mm
Weight.....	120 Kg (without rotor)
Power.....	1200 watts
Memory.....	108 programs
Accel rates	10
Decl rates.....	10
Temp.....	-9°C to +40°C PID controlled to +/- 1°C

PrO-Xtract 3/R Available Rotors

		
Rotors	BRK5553	BRK5256
Buckets B3000 (Set 4)	Complete with buckets	
Sealed Lids B5319	Available	
Rotor type	4 x 750ml	6 x 250ml
Tube size max	98 x 170mm	62 x 130mm
Minimum Speed	500 Rpm	500 Rpm
Maximum Speed	4,000 Rpm	10,000 Rpm
Maximum Rcf (G)	3600	15650
Radius max cms	20.15	14
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

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 into its singular components Chefs are able to create very distinct flavours by using ingredients differently.

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.

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.

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.

South Lodge Hotel - 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 menu's 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



MADE IN BRITAIN
DISTRIBUTED WORLDWIDE

**To review all our ranges
please visit our global website**



www.centurionscientificglobal.com

