

# центры и пищевые PrO Xtract Chef

## Технические характеристики

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# Welcome

## to our latest PrO-Xtract range

### **All new range focused on the future**

Now from

0.5Litre to Floor standing 4Litre

0.5L, 1.0L, 2.0L, 3.0L & 4 Litre

Ambient & Refrigerated models

**New Rotors for safer sample use**

**Added programs now 99 was 9**

### **Centurion scientific ltd.**

Offering the only range that fulfills your needs.

All Centrifuges are complete with Rotor buckets and bottle support.

Bottles can be purchased from Centurion.

Simplifying your purchase.

We offer a range unsurpassed to meet your clients needs.

From small needs 0.5Litre to Larger at 4Litres.

Separation of Vegetables or fruit at its best.

Cocktail use for new tastes

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

# Contents

3

<b>Small Centrifuges to 0.5L</b>		
7 Ambient & 7R Refrigerated	Complete with Swing out rotor	4
<b>Medium Centrifuges to 1L</b>		
5 Ambient & 5R Refrigerated	Complete with Swing out rotor	6
<b>Large Centrifuges to 2L</b>		
2 Ambient	Complete with Swing out rotor	8
2R Refrigerated	Complete with Swing out rotor	9
<b>Large Centrifuges to 3L</b>		
3 Ambient	Complete with Swing out rotor	12
3R Refrigerated	Complete with Swing out rotor	13
<b>Floor Centrifuges to 4L</b>		
FS4R Refrigerated	Complete with Swing out rotor	16

# Capacity to 0.5Litre

Display indicative only



## Part numbers

PrO-Xtract.7 (230V50/60Hz) 1.PrO-Xtract.7(110V 60Hz)

## Ambient Centrifuge 0.5L

<b>Speed</b>	4,000 Rpm max (10 Rpm steps)
<b>Rcf Max</b>	10 - 2,200 G
<b>Timer</b>	0-9 Hours & Hold
<b>Dims HWD</b>	330 x 350 x 465mm
<b>Weight</b>	17.8 Kg (without rotor)
<b>Power</b>	175 Watts
<b>Memory</b>	10 programs
<b>Accel rates</b>	10 programs
<b>Decel rates</b>	10 programs

Display indicative only



## Part numbers

PrO-Xtract.7R (230V 50/60Hz) 1.PrO-Xtract.7R (110V 60Hz) 2.PrO-Xtract.7R (230V 60Hz)

## Refrigerated Centrifuge 0.5L

<b>Speed</b>	4,000 Rpm (10 Rpm steps)
<b>Rcf Max</b>	10 - 2,200 G
<b>Timer</b>	0-9 Hours & Hold
<b>Dims HWD</b>	325 x 360 x 620mm
<b>Weight</b>	41.8 Kg (without rotor)
<b>Power</b>	375 Watts
<b>Memory</b>	10 programs
<b>Accel rates</b>	10 programs
<b>Decel rates</b>	10 programs
<b>Temp range</b>	-9C to 40C PID controlled to +/- 1C

# Swing out rotor supplied with buckets & support

5

## BRK5506. 4 x 125ml Bottles

500ml max Capacity



Rotor	BRK5506 & buckets
Tube size max	45 x 100mm
Minimum Rcf (G)	10
Maximum Rcf (G)	2,200
Maximum Speed	4,000Rpm
Radius max cms	12.3cm
Sample tube angle °	0
Acceleration time (secs)	20
Deceleration time (secs)	20
Autoclavable (frequency)	121°C (20)
Minimum Temperature @ 23°C	4°C

# Capacity to 1.0 Litre

Display indicative only



## Part numbers

PrO-Xtract.5 (230V50/60Hz) 1.PrO-Xtract.5 (110V 60Hz)

## Ambient Centrifuge 1L

<b>Speed</b>	4,000 Rpm max (10 Rpm steps)
<b>Rcf Max</b>	10 - 2,600 G
<b>Timer</b>	0-9 Hours & Hold
<b>Dims HWD</b>	340 x 395 x 510mm
<b>Weight</b>	17.8 Kg (without rotor)
<b>Power</b>	175 Watts
<b>Memory</b>	10 programs
<b>Accel rates</b>	10 programs
<b>Decel rates</b>	10 programs

Display indicative only



## Part numbers

PrO-Xtract.5R (230V 50/60Hz) 1.PrO-Xtract.5R (110V 60Hz) 2.PrO-Xtract.5R (230V 60Hz)

## Refrigerated Centrifuge 1L

<b>Speed</b>	4,000 Rpm (10 Rpm steps)
<b>Rcf Max</b>	10 - 2,600 G
<b>Timer</b>	0-9 Hours & Hold
<b>Dims HWD</b>	326 x 434 x 650mm
<b>Weight</b>	41.8 Kg (without rotor)
<b>Power</b>	375 Watts
<b>Memory</b>	10 programs
<b>Accel rates</b>	10 programs
<b>Decel rates</b>	10 programs
<b>Temp range</b>	-9C to 40C PID controlled to +/- 1C

# Swing out rotor supplied with buckets & support

7

## BRK1001. 4 x 250ml Bottles

1 Litre max Capacity



Rotor/Buckets	BRK1001 & B5251 Buckets
Tube size max	62 x 100mm
Minimum Rcf (G)	10
Maximum Rcf (G)	2,600
Maximum Speed	4,000Rpm
Radius max 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

# Capacity to 2.0litre ambient

Display indicative only



## Ambient Centrifuge 2L

<b>Speed</b>	4,000 Rpm max (10 Rpm steps)
<b>Rcf Max</b>	10 - 3,600 G
<b>Timer</b>	0-9 Hours & Hold
<b>Dims HWD</b>	375 x 540 x 620mm
<b>Weight</b>	63.5 Kg (without rotor)
<b>Power</b>	750 Watts
<b>Memory</b>	10 programs
<b>Accel rates</b>	10 programs
<b>Decel rates</b>	10 programs

## Part numbers

PrO-Xtract.2 230V 50/60Hz 1.PrO-Xtract.2 110V 60Hz

Display indicative only



## LT2 Large Trolley

### Trolley available

<b>Part number</b>	LT2
<b>Total height</b>	98cm

Centrifuge shown with Trolley



# Capacity to 2.0Litre refrigerated

9

Display indicative only



## Refrigerated Centrifuge 2L

<b>Speed</b>	4,000 Rpm max (10 Rpm steps)
<b>Rcf Max</b>	10 - 3,600 G
<b>Timer</b>	0-9 Hours & Hold
<b>Dims HWD</b>	410x825x650mm
<b>Weight</b>	90Kg
<b>Power</b>	750 Watts
<b>Memory</b>	99 programs
<b>Accel rates</b>	10 programs
<b>Decel rates</b>	10 programs
<b>Temp range</b>	-9°C to + 40°C PID Controlled to + / - 1°C

### Part numbers

PrO-Xtract.2R (230V 50Hz) 1.PrO-Xtract.2R. (110v 60Hz) 2.PrO-Xtract.2R. (230V 60hz)



## LT2R Large Trolley

### Trolley available

<b>Part number</b>	LT2R
<b>Total height</b>	98cm

Centrifuge shown with trolley

# Swing out rotor supplied with buckets & support

## BRK3000 4 x 500ml Bottles

2 Litre max Capacity



Rotor	BRK3000 & B2001 Buckets
Tube size max	98 x 160mm
Minimum speed	500Rpm
Maximum speed	4000Rpm
Maximum Rcf (G)	3600
Radius max	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

## A copy of a letter by a top end restaurant

High-end restaurants have begun adding a new piece of equipment to the kitchen that until recently was found mainly in medical laboratories and university chemistry departments. They whirl vials around tens of thousands of times a minute, generating centrifugal forces many times stronger than Earth's gravity. You might think that such crushing force would be enough to obliterate any food-stuff, but in fact the intense pseudogravity causes fluid foods such as purees—mixtures of liquids and solids of various kinds—to separate. For example, the meat of centrifuge-pureed tomatoes settles, along with bits of skin, in a compact puck at the bottom of the vial. The water in the tomato forms a clear layer in the middle, and the intensely flavorful oil floats above. 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. 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 consomme that has a brilliantly strong tomato flavor yet is perfectly clear.

The cooks in our research kitchen have used the centrifuge 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 centrifuge and pressing "start."

### **Vegetables Fruit and nuts.**

As you can read above, tomatoes is one area that can be used. After centrifugation the pulp is the bottom with the layer above clear. Both can be used in separate ways.

This method offers fast, reliable and effective methods of Gastronomy for not only tomatoes but any fruit or vegetable.

For the Cocktail bar, the drinks you can make are endless from the clear "bloody mary" to a multi fruit virgin drink. Ideas abound .

# Capacity to 3.0Litre ambient

Display indicative only



## Ambient centrifuge 3L

<b>Speed</b>	4,000 Rpm max (10 Rpm steps)
<b>Rcf Max</b>	10 - 4,000 G
<b>Timer</b>	0-9 Hours & Hold
<b>Dims HWD</b>	375 x 567 x 660mm
<b>Weight</b>	63.5 Kg (without rotor)
<b>Power</b>	750 Watts
<b>Memory</b>	10 programs
<b>Accel rates</b>	10 programs
<b>Decel rates</b>	10 programs

## Part numbers

PrO-Xtract.3 (230V 50/60Hz) 1.PrO-Xtract.3 (110V 60Hz)

## LT3 Large Trolley

### Trolley available

<b>Part number</b>	LT3
<b>Total height</b>	98cm



Centrifuge shown with Trolley

# Capacity to 3.0Litre refrigerated

13

Display indicative only



## Refrigerated Centrifuge 3L

<b>Speed</b>	4,000 Rpm max (10 Rpm steps)
<b>Rcf Max</b>	10 - 4,000 G
<b>Timer</b>	0-9 Hours & Hold
<b>Dims HWD</b>	410 x 845 x 662mm
<b>Weight</b>	90Kg
<b>Power</b>	200 Watts
<b>Memory</b>	10 programs
<b>Accel rates</b>	10 programs
<b>Decel rates</b>	10 programs
<b>Temp range</b>	-9°C to + 40°C PID Controlled to + / - 1°C

## Part numbers

PrO-Xtract.3R. (230V 50Hz) 1.PrO-Xtract.3R.(110V 60Hz). 2. PrO-Xtract.3R. (230V 60Hz)



## H7000R Large Centrifuge with Trolley

### Trolley available

<b>Part number</b>	XMRF5
<b>Total height</b>	98cm

Centrifuge shown with trolley

# Swing out rotor supplied with buckets & support

## BRK3000 4 x 750ml Bottles

3 Litre max Capacity



Rotor	BRK3000 & B3001 Buckets
Tube size max	98 x 170mm
Minimum speed	500Rpm
Maximum speed	4000Rpm
Maximum Rcf (G)	4000
Radius max	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



## Vegetables Fruit and Nuts

As you can read on page 11, tomatoes are one ingredient that can be used. But any vegetable, say peas, can be used in separate servings, in multiple ways to reduce waste by using all the components

Pulp, the bottom layer, can be used in a butter type base and the, top clear layer, can be used in consomme or drinks.

Please see Youtube for ours and others videos for further ideas. By Matt Gillan and other Michelin star chefs.

It has to be noted that pulp (especially in peas) contains enzymes, these interact with our taste buds reducing the flavour and sweetness. However after centrifugation the liquid layer has a sweetness and flavour at another level.

### NOTE.

Any vegetable, fruit or even nuts (liquidised and soaked) can be separated, peas, broccoli, cauliflower & carrots are simple examples.

## Cocktails and Drinks

Here is a growing area with many well known bars around the world using our centrifuges. Try a clear bloody mary (see Youtube videos), unbelievable taste and pulp free

Visually stunning, alarming to taste, with a full body and no pulp for those that do not like the texture feel on their tongue.

Most if not all fruits can be used this way.



# Capacity to 4.0Litre refrigerated



Display indicative only

## Refrigerated Centrifuge. 4L

<b>Speed</b>	4,000 Rpm (10 Rpm steps)
<b>Rcf Max</b>	10 - 4,500 G
<b>Timer</b>	0-9 Hours & Hold
<b>Dims HWD</b>	1000 x 567 x 660mm
<b>Weight</b>	125 Kg (without rotor)
<b>Power</b>	1200 Watts
<b>Memory</b>	99 programs
<b>Accel rates</b>	10 programs
<b>Decel rates</b>	10 programs
<b>Temp range</b>	-9C to 40C PID controlled to +/- 1C

### Part numbers

PrO-Xtract.FS4R. (230V 50Hz). 1.PrO-Xtract.FS4R. (110V 60Hz). 2.PrO-Xtract.FS4R (230V 60Hz)

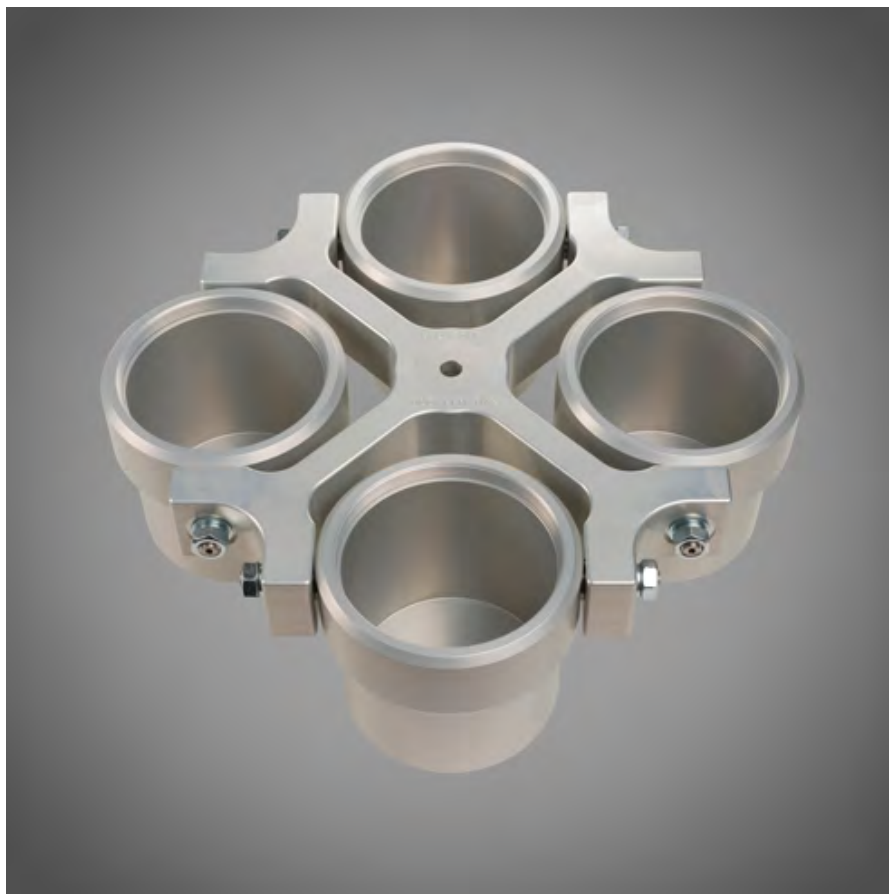


# Swing out rotor supplied with buckets & support

17

## BRK3000 4 x 1000ml Bottles

4 Litre max Capacity



Rotor	BRK3000 & B4001 Buckets
Tube size max	98 x 170mm
Minimum speed	500Rpm
Maximum speed	4000Rpm
Maximum Rcf (G)	4500
Radius max	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

# 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

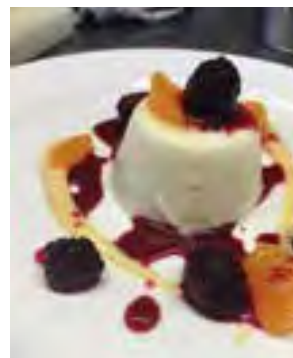
that recipes that are developed in Aulis are

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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