

Pro Xtract Centrifuge Range

Gastronomy & Cocktails



Issue 1.2026



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 1.0 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	Advantages
Complete with rotor and buckets	Ease of use & clarity
Long lifetime	Cost saving & confidence
Run finish buzzer	Allows for multitasking
Full safety features	Confident & safe use



Chefs are turning to lab equipment to perfect their consommés

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. 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."

Scientific American Magazine
Vol. 304 No. 3 (March 2011)



Cocktails & Drinks

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

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 XTRACT CENTRIFUGES TO 1L MAX

Centurion's Medium Xtract Centrifuges accommodate up to 1.0L of liquid. Both centrifuges are supplied with a rotor, buckets, bottles and supports, which can be found on the following page.



Medium LED Ambient Centrifuge

RPM	4000 RPM Max (10 RPM steps)
RCF	10 – 2600 g
Max Timer	0-9 hours & hold
Dims (WxDxH)	440 x 563 x 330mm
Weight	34 Kg (without rotor)
Power	125 Watts
Memory	99 programs
Accel Rates	10 programs
Decel Rates	10 programs

ORDER CODES Medium Ambient Xtract Centrifuge with rotor, buckets, bottles & supports

MEDIUM XT 250ML. 230V 50/60Hz (previously Pro-Xtract.5)
 1.MEDIUM XT 250ML. 110V 110V 60Hz (previously 1.Pro-Xtract.5)



Medium LED Refrigerated Centrifuge

RPM	4,000 RPM max (10 RPM steps)
RCF	10-2600 g
Max Timer	0-9 hours & Hold
Dims (WxDxH)	435 x 660 x 337mm
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

ORDER CODES Medium Refrigerated Xtract Centrifuge with rotor, buckets, bottles & supports

MEDIUM.R XT 250ML. 230V 50/60Hz (previously Pro-Xtract.5R)
 1.MEDIUM.R XT 250ML. 110V 110V 60Hz (previously 1.Pro-Xtract.5R)

SWING OUT ROTOR & ACCESSORIES

All Pro Xtract centrifuges are supplied complete with a rotor, buckets, bottles, and supports. The Medium Xtract models includes bottles accommodating up to 4 × 250ml of liquid, making it ideal for centrifuging volumes of up to 1L in a bar or kitchen environment.



Included Medium Swing Out Rotor, Buckets & 4 x 250ml Bottles

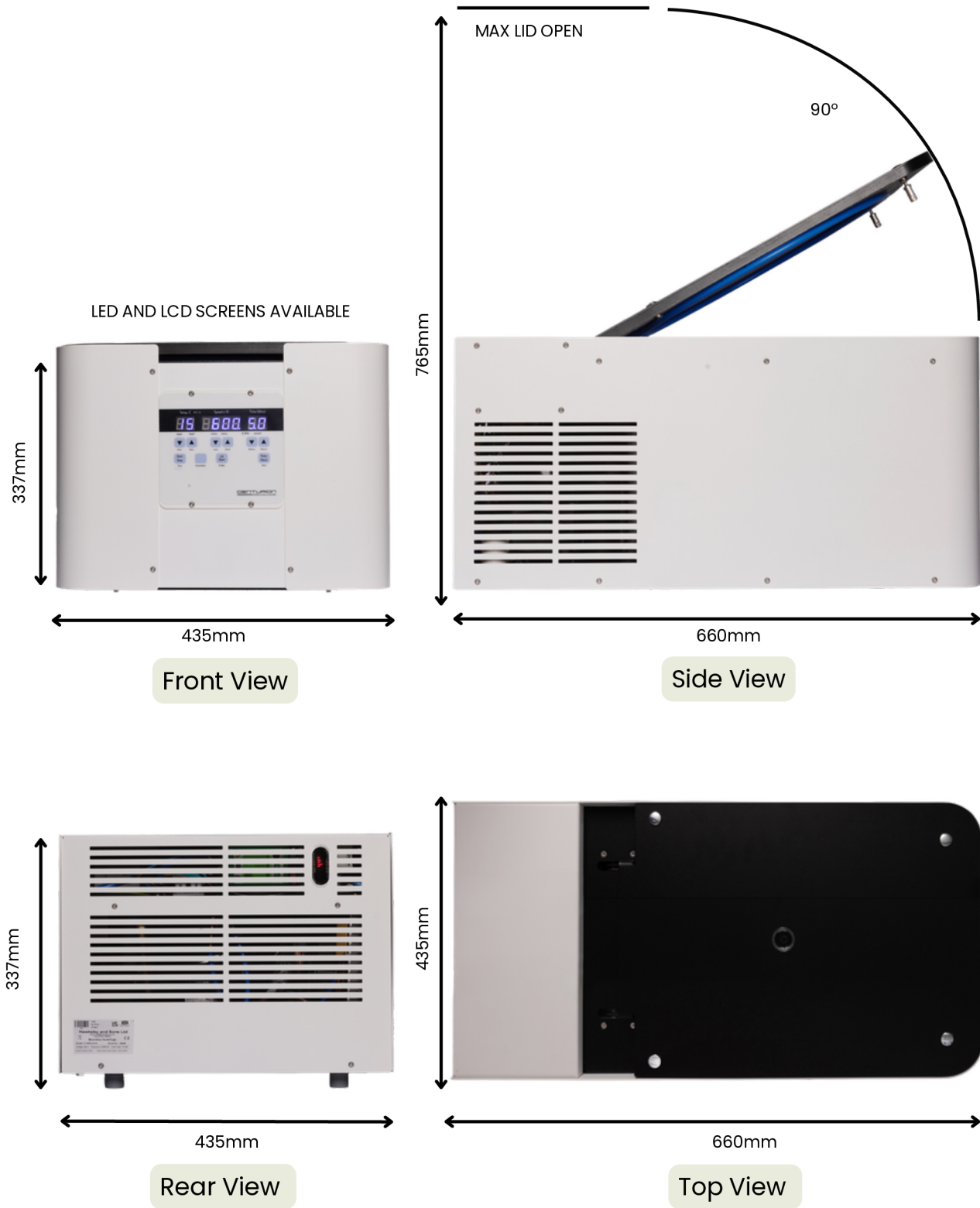
Tube Size Max	62 x 100mm
Minimum RCF (g)	10
Maximum RCF (g)	2600
Maximum RPM	4000
Maximum Radius (cms)	14.6cm
Sample Tube Angle °	0
Acceleration Time (secs)	25
Deceleration Time (secs)	25
Autoclavable (frequency)	121°C (20)
Minimum Temp. @ Max Speed	4°C

Unsure of which centrifuge is right for you? Reach out to our sales team and we will guide you to the best model for your specifications.

MEDIUM AMBIENT CENTRIFUGE DIMENSIONS TO 1L MAX



MEDIUM REFRIGERATED CENTRIFUGE DIMENSIONS
TO 2LT MAX



LARGE CENTRIFUGES TO 2L MAX

Centurion's Large Pro Xtract Centrifuges accommodate up to 2.0L of liquid. Both centrifuges are supplied with a rotor, buckets, bottles and supports, which can be found on the following page.



Large LED Ambient Centrifuge

RPM	4000 RPM Max (10 RPM steps)
RCF	10 - 3600 g
Max Timer	0-9 hours & hold
Dims (WxDxH)	575 x 665 x 415mm
Weight	90 Kg (without rotor)
Power	750 Watts
Memory	99 programs
Accel Rates	10 programs
Decel Rates	10 programs

ORDER CODES Large Ambient Xtract Centrifuge with rotor, buckets, bottles & supports

LARGE XT 500ML - 230V 50/60Hz (previously Pro-Xtract.2)
 1.LARGE XT 500ML - 110V 110V 60Hz (previously 1.Pro-Xtract.2)



Large LED Refrigerated Centrifuge

RPM	4,000 RPM max (10 RPM steps)
RCF	10-3600 g
Max Timer	0-9 hours & Hold
Dims (WxDxH)	904 x 665 x 422mm
Weight	105Kg (without rotor)
Power	1200 Watts
Memory	99 programs
Accel Rates	10 programs
Decel Rates	10 programs
Temp Range	-10°C to 40°C

ORDER CODES Large Refrigerated Xtract Centrifuge with rotor, buckets, bottles & supports

LARGE.R XT 500ML - 230V 50/60Hz (previously Pro-Xtract.2R)
 1.LARGE.R XT 500ML - 110V 110V 60Hz (previously 1.Pro-Xtract.2R)

SWING OUT ROTOR & ACCESSORIES

All Pro Xtract centrifuges are supplied complete with a rotor, buckets, bottles, and supports. The XT Large 2L model includes bottles accommodating up to 4 × 500ml of liquid, making it ideal for centrifuging volumes of up to 2L in a bar or kitchen environment.



Included Large Swing Out Rotor, Buckets & 4 x 500ml Bottles

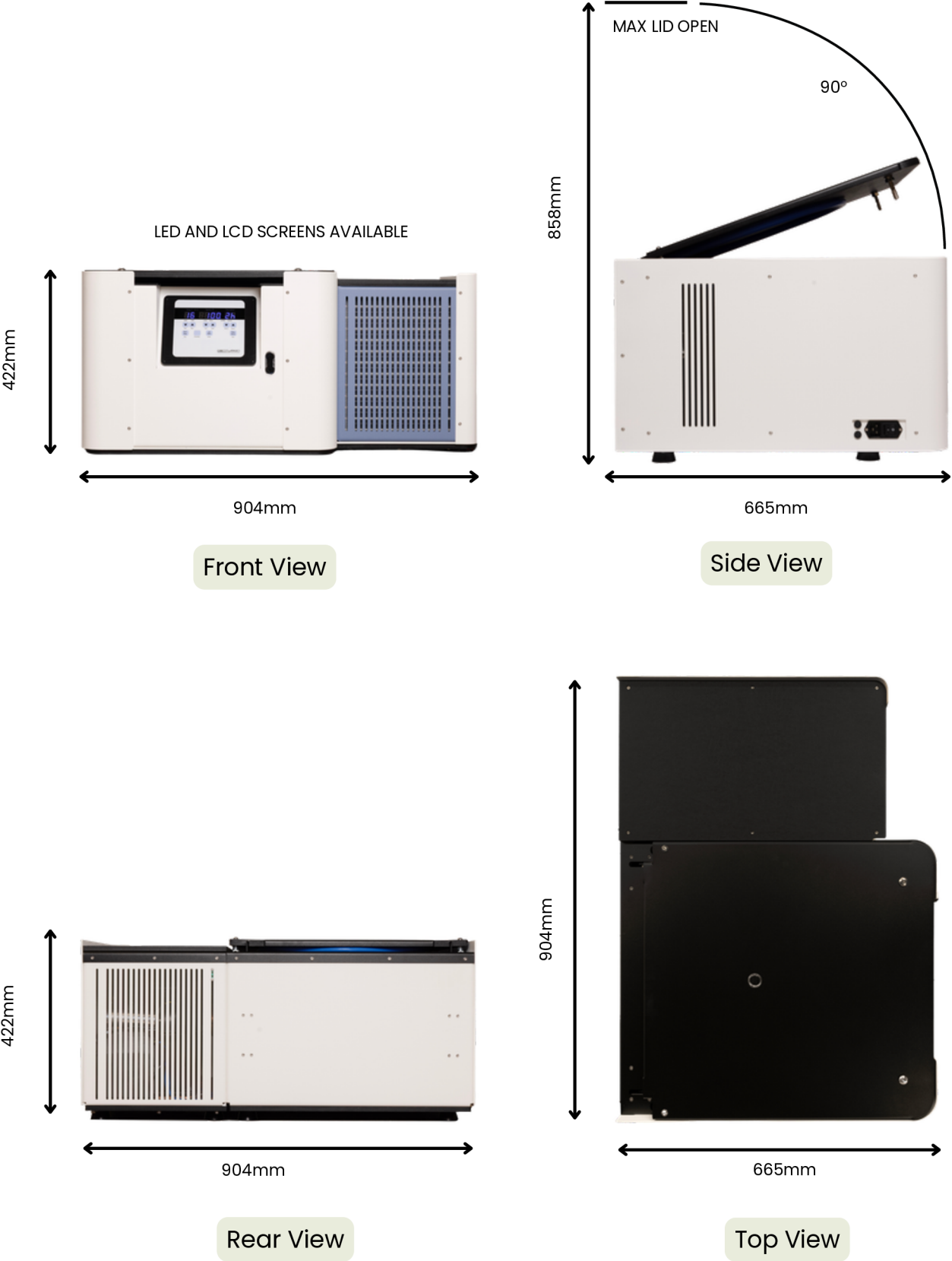
Tube Size Max	98 x 160MM
Minimum RCF (g)	10
Maximum RCF (g)	3600
Maximum RPM	4000
Maximum Radius (cms)	20.5cm
Sample Tube Angle °	0
Acceleration Time (secs)	40
Deceleration Time (secs)	40
Autoclavable (frequency)	121°C (20)
Minimum Temp. @ 23°C	4°C

Unsure of which centrifuge is right for you? Reach out to our sales team and we will guide you to the best model for your specifications.

LARGE AMBIENT CENTRIFUGE DIMENSIONS TO 2LTR MAX



LARGE REFRIGERATED CENTRIFUGE DIMENSIONS TO 2LT MAX



LARGE CENTRIFUGES TO 3L MAX

Centurion's Large Pro Xtract Centrifuges accommodate up to 3.0L of liquid. Both centrifuges are supplied with a rotor, buckets, bottles and supports, which can be found on the following page.



Large LED Ambient Centrifuge

RPM	4000 RPM Max (10 RPM steps)
RCF	10 - 4000 g
Max Timer	0-9 hours & hold
Dims (WxDxH)	575 x 665 x 415mm
Weight	90 Kg (without rotor)
Power	750 Watts
Memory	99 programs
Accel Rates	10 programs
Decel Rates	10 programs

ORDER CODES Large Ambient Xtract Centrifuge with rotor, buckets, bottles & supports

LARGE XT 750ML - 230V 50/60Hz (previously Pro-Xtract.3)

1.LARGE XT 750ML - 110V 110V 60Hz (previously 1.Pro-Xtract.3)



Large LED Refrigerated Centrifuge

RPM	4,000 RPM max (10 RPM steps)
RCF	10-4000 g
Max Timer	0-9 hours & Hold
Dims (WxDxH)	904 x 665 x 422mm
Weight	105Kg (without rotor)
Power	1200 Watts
Memory	99 programs
Accel Rates	10 programs
Decel Rates	10 programs
Temp Range	-9°C to 40°C

ORDER CODES Large Refrigerated Xtract Centrifuge with rotor, buckets, bottles & supports

LARGE.R XT 750ML - 230V 50/60Hz (previously Pro-Xtract.3R)

1.LARGE.R XT 750ML - 110V 110V 60Hz (previously 1.Pro-Xtract.3R)

SWING OUT ROTOR & ACCESSORIES

All Pro Xtract centrifuges are supplied complete with a rotor, buckets, bottles, and supports. The XT Large 3L model includes bottles accommodating up to 4 × 750ml of liquid, making it ideal for centrifuging volumes of up to 3L in a bar or kitchen environment.



Included Large Swing Out Rotor, Buckets & 4 x 750ml Bottles

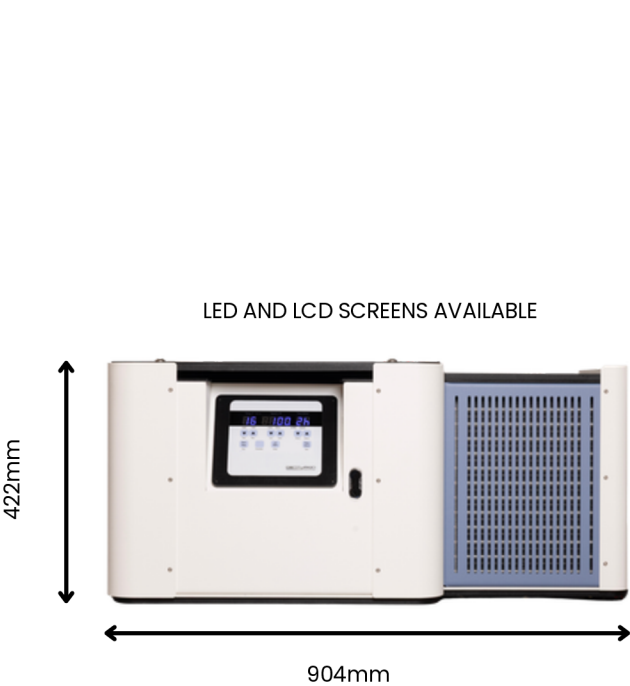
Tube Size Max	98 x 170mm
Minimum RCF (g)	10
Maximum RCF (g)	4000
Maximum RPM	4000
Maximum Radius (cms)	22.5cm
Sample Tube Angle °	0
Acceleration Time (secs)	40
Deceleration Time (secs)	40
Autoclavable (frequency)	121°C (20)
Minimum Temp. @ 23°C	4°C

Unsure of which centrifuge is right for you? Reach out to our sales team and we will guide you to the best model for your specifications.

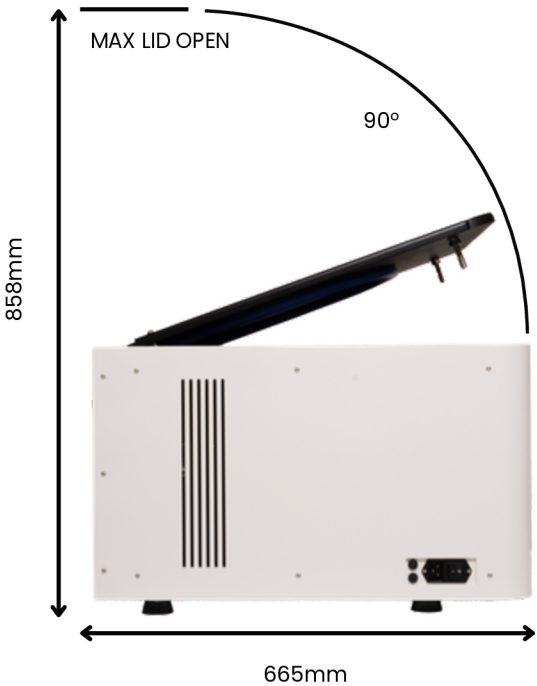
LARGE AMBIENT CENTRIFUGE DIMENSIONS TO 3L MAX



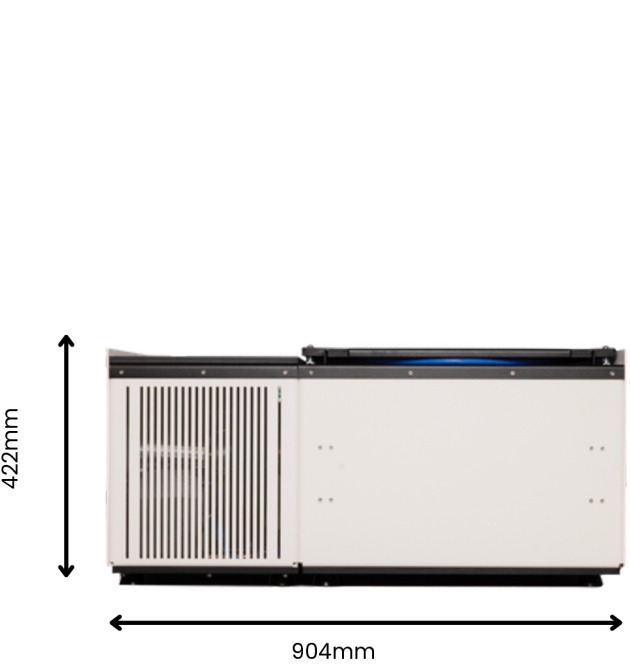
LARGE REFRIGERATED CENTRIFUGE DIMENSIONS
TO 3L MAX



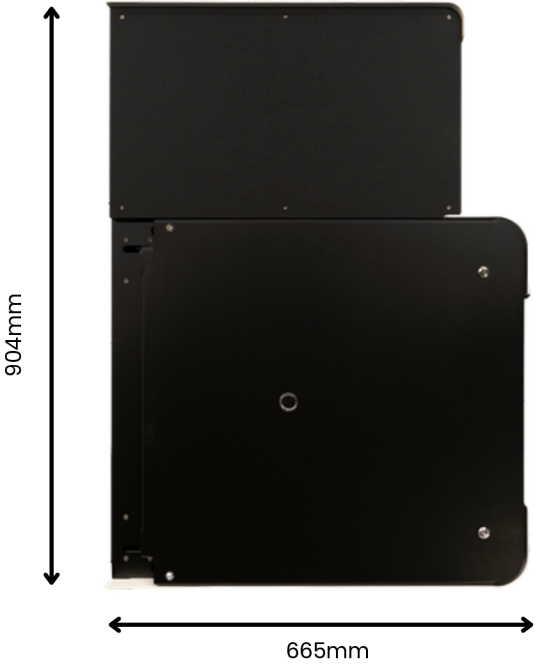
Front View



Side View



Rear View



Top View

FLOOR CENTRIFUGES TO 3.8L MAX

Centurion's Floor Pro Xtract Centrifuge accommodate up to 3.8L of liquid. Both centrifuges are supplied with a rotor, buckets, bottles and supports, which can be found on the following page.



Floor LED Ambient Centrifuge

RPM	4000 RPM (10 RPM steps)
RCF	10 - 4,500 G
Timer	0-9hours (30sec steps)
Dims WxDxH	575 x 665 x 875mm
Weight	135kg (without rotor)
Power	1200 Watts
Memory	99 programs
Accel rates	10 programs
Decel Rates	10 programs

PART NUMBERS Ambient LED Centrifuge

C-FLOOR (230V 50/60Hz). (previously CFS4)
 1.C-FLOOR (110V 60Hz) (previously 1.CFS4)
 Alternative plug types available.



Floor LED Refrigerated Centrifuge

RPM	5000 RPM (10 RPM steps)
RCF	10 - 4,500 g
Timer	0-9 hours (30 sec steps)
Dims WxDxH	575 x 665 x 875mm
Weight	197Kg (without rotor)
Power	1200 Watts
Memory	99 programs
Accel Rates	10 programs
Decel Rates	10 programs
Temp. Range	-10°C to +40°C PID Controlled to +/- 1°C

PART NUMBERS Refrigerated LED Centrifuge

C-FLOOR.R (230V50/60Hz). (previously CFS4R.)
 1.C-FLOOR.R (110V 60Hz) (previously 1.CFS4R)
 Alternative plug types available.

SWING OUT ROTOR & ACCESSORIES

All Pro Xtract centrifuges are supplied complete with a rotor, buckets, bottles, and supports. The XT Floor 4L model includes bottles accommodating up to 4 × 950ml of liquid, making it ideal for centrifuging volumes of up to 4L in a bar or kitchen environment.

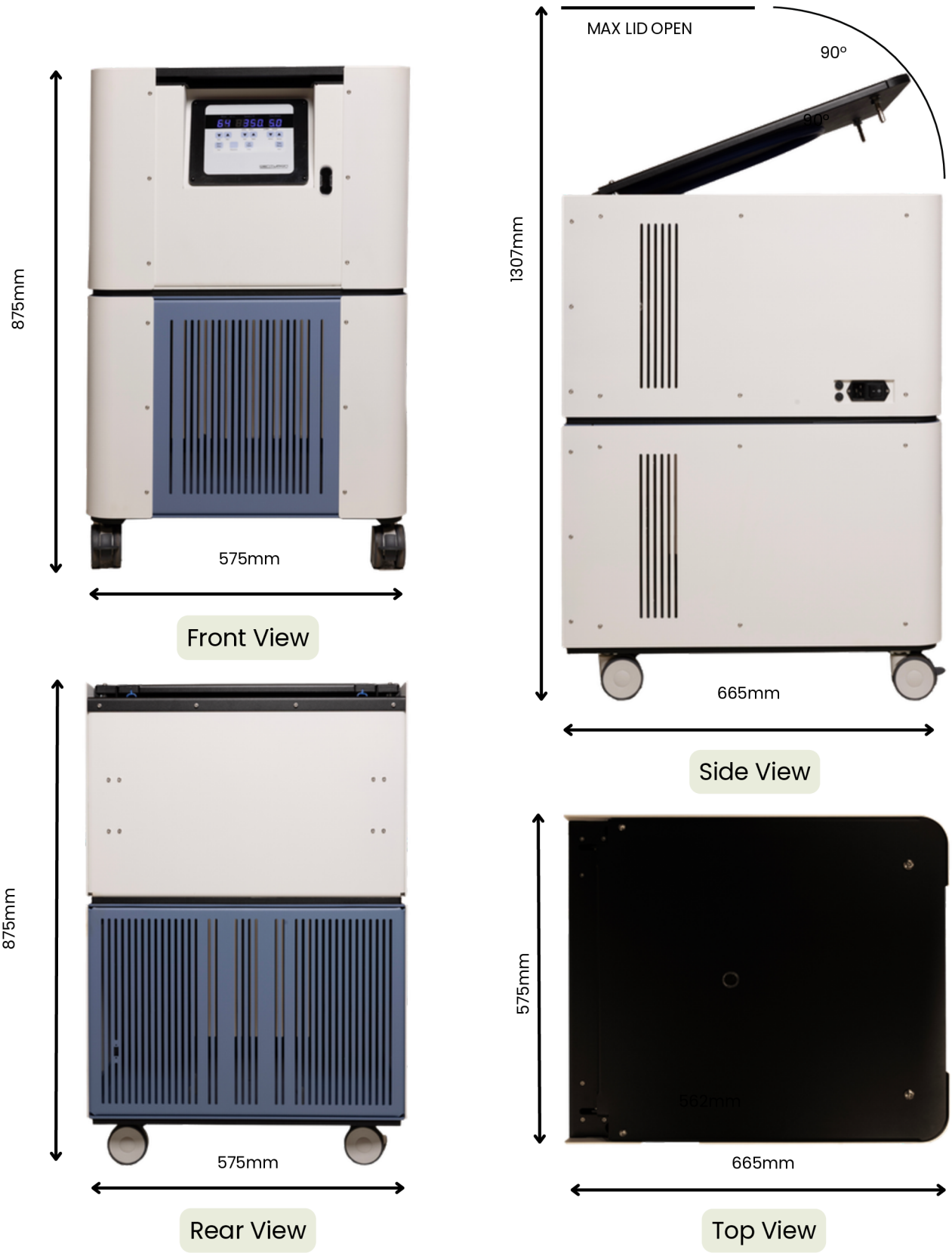


Included Large Swing Out Rotor, Buckets & 4 x 950ml Bottles

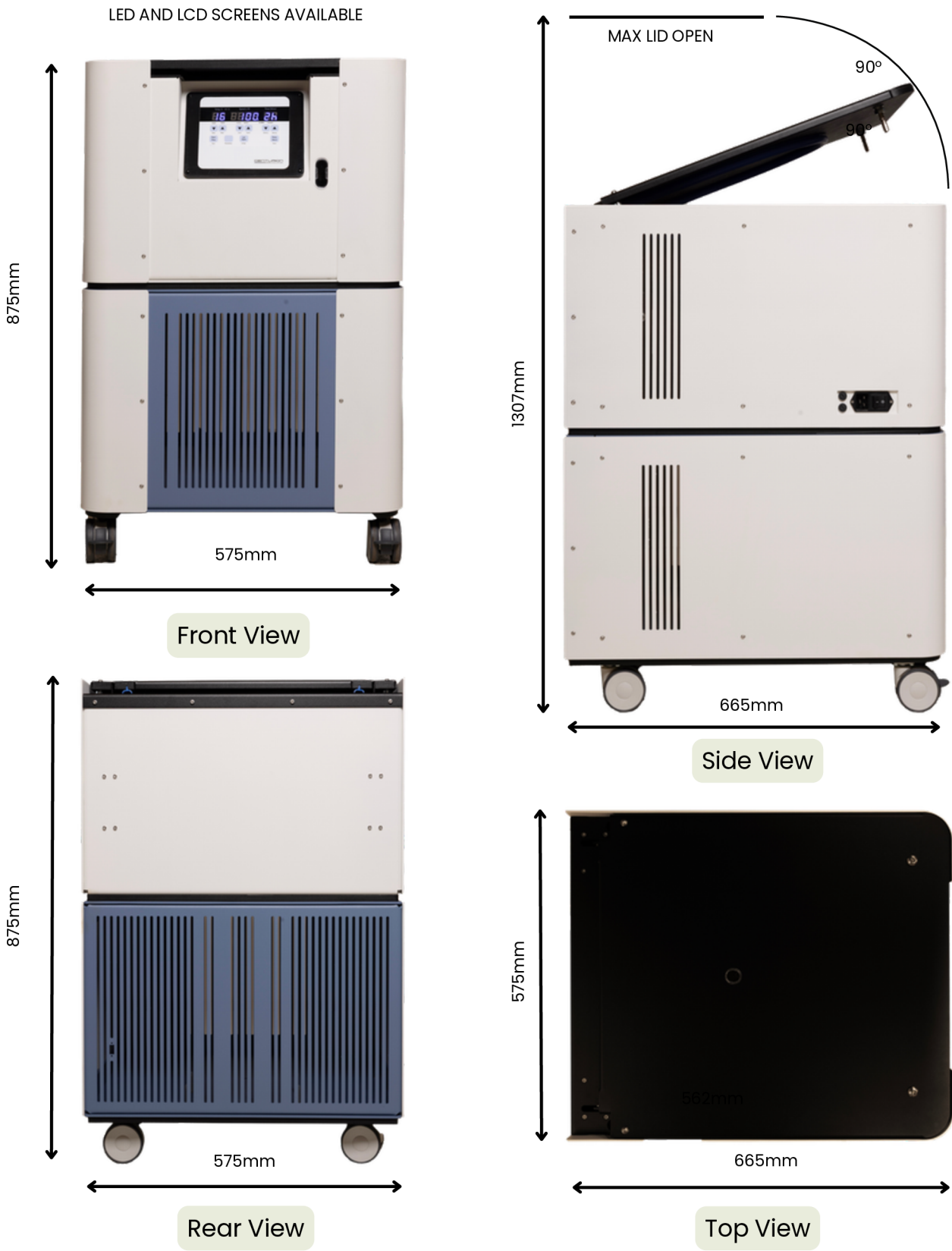
Tube Size Max	98 x 170mm
Minimum RCF (g)	10
Maximum RCF (g)	4000
Maximum RPM	4000
Maximum Radius (cms)	25.5cm
Sample Tube Angle °	0
Acceleration Time (secs)	40
Deceleration Time (secs)	40
Autoclavable (frequency)	121°C (20)
Minimum Temp. @ 23°C	4°C

Unsure of which centrifuge is right for you? Reach out to our sales team and we will guide you to the best model for your specifications.

FLOOR AMBIENT CENTRIFUGE DIMENSIONS TO 3.8L MAX



FLOOR REFRIGERATED CENTRIFUGE DIMENSIONS TO 3.8L MAX



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