

VersaFlow Flow Meter for Bakery Batching



VersaFlow™ Flow Meters are ideal for mass measurement of ingredients for bakery products.

The VersaFlow Coriolis 100 mass flow meters can be used to deliver ingredients to the production line. As the meters should not be mounted with downward flow, they should be installed in a section of upward flow along with a device with a hydraulic valve, called a lyre, downstream to prevent siphoning of the products in the descending pipe.

Typical Process Conditions

- Medium : Olive oil and creamed yeast
- Flow: 2000 l/h (each)
- Pressure: 6 bar
- Density: 0.912 and 0.95-0.98kg/m³
- Viscosity : 30 mPa.s (each)

The VersaFlow Coriolis 100 provides excellent performance at reasonable cost, offering a cost-effective solution in a simplified automation system.



More Information

For more information on the VersaFlow Coriolis Flow Meter, visit www.honeywell.com/ps/hfs or contact your Honeywell account manager.

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