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 0.95-0.98 kg/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.process.honeywell.com](http://www.process.honeywell.com) or contact your Honeywell account manager.

**Automation & Control Solutions**

Process Solutions
Honeywell
1860 W Rose Garden Lane
Phoenix, AZ 85027
Tel: 800-822-7673
[www.process.honeywell.com](http://www.process.honeywell.com)