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Evaporators - American Institute of Chemical Engineers. Equipment Testing Procedures Committee 1961

Liquid Velocity and Coefficients of Heat Transfer in Natural-circulation Evaporator ... - Alan Shivers Foust 1939

The Westinghouse-Leblanc Condenser - Westinghouse MacHine Company 2012-01
Unlike some other reproductions of classic texts (1) We have not used OCR(Optical Character Recognition), as this leads to bad quality books with introduced typos. (2) In books where there are images such as portraits, maps, sketches etc We have endeavoured to keep the quality of these images, so they represent accurately the original artefact. Although occasionally there may be certain imperfections with these old texts, we feel they deserve to be made available for future generations to enjoy.
Modern Refrigeration ... - 1952

Evaporating, Condensing and Cooling Apparatus - Eugen Hausbrand 1903

Boiling-film Heat Transfer Coefficients in a Long-tube Vertical Evaporator ... - George Willard Stroebe 1939

Vapor Compression Heat Pumps with Refrigerant Mixtures - Reinhard Radermacher 2005-06-23
Amidst tightening requirements for eliminating CFC's, HCFC's, halons, and HFC's from use in air conditioning and heat pumps, the search began for replacements that are environmentally benign, non-flammable, and similar to the banned refrigerants in system-level behavior. Refrigerant mixtures are increasingly used as working fluids because they demo
A Low-cost Thin-film Absorber/evaporator for an Absorption Chiller - Andrew Lowenstein 1993

Liquid Carry Over in a Horizontal Tube Evaporator - Harry Edward O'Connell 1946

Industrial Refrigeration Handbook -

Evaluation of Hadwaco MVR Evaporator -

Chilton's Repair and Maintenance Guide: Truck Campers - Chilton Book Company. Automotive

Editorial Department 1973

Equipment Manual - Robert A. Carter 1971

Evaporating, Condensing and Cooling Apparatus - Eugen Hausbrand 2023-07-18
This book provides a comprehensive guide to the design and operation of cooling and heating systems. With in-depth explanations, formulae, and tables of practical use, it is an essential resource for engineers, technicians, and students in the field. Whether you are working on a large-scale industrial project or a small residential installation, this book will help you optimize your system for maximum efficiency and cost-effectiveness. This work has been selected by scholars as being culturally important, and is part of the knowledge base of civilization as we know it. This work is in the "public domain in the United States of America, and possibly other nations. Within the United States, you may freely copy and distribute this work, as no entity (individual or corporate) has a copyright on the body of the work. Scholars believe, and we concur, that this work is important enough to be preserved, reproduced, and made generally available to the public. We appreciate your support of the preservation process, and thank you for being an important part of keeping this knowledge alive and relevant.
Refrigeration World and Air-conditioning Review - 1953

British Chemical and Physiological Abstracts - 1952

Refrigeration Abstracts - 1952

The Use of Centri-therm, Expanding-flow and Forced-circulation Plate Evaporators in the Food and Biochemical Industries - Bengt Hallström 1969

Evaporating, Condensing and Cooling Apparatus - Eugen Hausbrand 1916

Heat Transfer of an Air-Water Direct Contact Evaporator - Luca Zanette 2013
This book describes an experimental and theoretical analysis of the heat transfer in a direct contact evaporator with desalination purposes. During the experimental work were analysed process parameter as inlet and water flow rate and ainlet air temperature. The measured variables were temperature profile inside the column, exit air and water temperature, and exit humidity. The data were analysed both in dynamic and steady state conditions. The results were analysed and a simple mathematical model able to predict the inlet air temperature and the exit amount of extracted water were developed.
Heat Transfer Flow Regimes of Refrigerants in a Horizontal-tube Evaporator - Jonathan Paul Wattelet 1994
An experimental study of flow boiling heat transfer of refrigerants in a horizontal-tube evaporator was conducted. Measurements were made in several instrumented, horizontal copper tubes with inside tube diameters ranging from 7 to 11 mm and lengths ranging from 1.22 to 2.44 m using R-12, R-22, R-134a, and a 60%/40% azeotropic mixture of R-32/R-125. The two main flow regimes found during objective and visual evaluation of the flow patterns during adiabatic and diabatic flow in smooth, horizontal tubes were wavy-stratified flow and annular flow. High speed pressure and differential pressure measurements were taken for a variety of mass flux and quality combinations, and were analyzed both spectrally and statistically. The normalized power spectral density of these measurements had sharp peaks near zero frequency, indicative of separated flows. Analysis of the standard deviation of pressure drop divided by the mean pressure drop showed that wavy-stratified flow occurred for values above 0.20, while annular flow occurred for values below 0.10. For annular flow at low heat fluxes, convective

boiling was the dominant mode of heat transfer. As heat flux increased, nucleate boiling enhanced the heat transfer coefficient, especially for low qualities and high reduced pressures. For wavy-stratified flows, convective boiling was diminished due to loss of available convective surface area, while nucleate boiling did not appear to be suppressed at higher qualities or lower heat fluxes. The heat transfer coefficients were well correlated using an asymptotic model, which combined the benefits of the "greater of the two" and superposition models for flow boiling heat transfer. The heat transfer correlation and previously developed pressure drop correlations were combined in a computer program which simulated the two-phase portion of evaporators. This program was used to examine whether an optimum diameter existed for evaporators with fixed air-side resistances and refrigerant mass flow rates. The results revealed that over a wide range of diameters, the required length of the evaporator was relatively insensitive to the tube diameter, but the required surface area had a definite minimum.

Design of Multiple Effect Evaporator - Sukanchan Palit 2011-08

A design of a multiple effect evaporator in a sugar factory is attempted. Our vision and purpose is to target backward feed since little work is done in this domain. An optimum number of effects is envisioned. Brief discussion on accessories like condenser is done. From the engineering view point the knowledge of technologist is enhanced. Each effect of the evaporator is dealt separately.A total overview will take the reader to the amazing realm of heat transfer and chemical engineering.

A Low-cost Thin-film Absorber/evaporator for an Absorption Chiller - Andrew Lowenstein 1993

Evaporating, Condensing and Cooling Apparatus - Eugen Hausbrand 1908

222x evaporator operating procedures - A. D. Mcconnachie 1995

Industrial Evaporators - A. Eli Nisenfeld 1985

241-A Evaporator Flowsheet Users Manual - 1994

Official Gazette of the United States Patent and Trademark Office - 1982

Boiling of Freon-114 in a Three-foot Straight Tube Evaporator - Charles F. Allen 1961

Evaporating, Condensing and Cooling Apparatus ... - Eugen Hausbrand 1919

Frosting and Defrosting of Air-coils - Per Fahlén 1996

Frosting of air-coils is an important factor in the design and operation of air-source heat pumps, heat recovery ventilators, cooling and refrigeration equipment etc. This report presents results from laboratory testing of two brine-cooled air-coils under frosting conditions. The coils have the same number of plane, continuos fins, 4 tube rows with 12 tubes in each row, tube spacing of 50 mm and fin spacing of 3 and 6 mm respectively. The original purpose of the test program was to compare various possible indicators of coil frosting and to analyze the possible effects of different control strategies on coil capacity and the COP of the system (the analysis will be presented in a separate report). Tests involved inlet air temperatures of -7 and +2 degrees Celsius, variation of humidity between 70 and 100 % RH (including simulated rain), velocities in the range 1 to 4 m/s, and specific cooling loads from 50 to 150 W/m2. Test results include variations due to frosting of e.g. cooling capacity, COP, air flow and pressure drop, fan power, air outlet temperature and humidity, coil temperature, frost mass, and frosting time. Results also include the subsequently required defrost time, defrost energy and collected mass of defrost water. The frosting process was interrupted when the air flow had decreased to 30 % of

the original value with a non-frosted coil. The results clearly show the advantage of demand controlled defrosting with variations in frosting time between 2 h with high humidity/high specific cooling load up to, for practical purposes, infinite frosting times with low humidity/low specific cooling load. The accumulated frost mass during one frosting cycle varied from less than 0.02 kg/m2 up to approximately 0.4 kg/m2.

Capsule Report : Evaporation Process - 1996

The Efficiency of Heat Transmission in a Vacuum Evaporator - Curt W Diemecke 2023-07-18

This book is a technical treatment of the efficiency of heat transmission in a vacuum evaporator. It is useful for engineers, scientists, and researchers who are looking to understand the principles behind heat transfer in industrial processes. This work has been selected by scholars as being culturally important, and is part of the knowledge base of civilization as we know it. This work is in the "public domain in the United States of America, and possibly other nations. Within the United States, you may freely copy and distribute this work, as no entity (individual or corporate) has a copyright on the body of the work. Scholars believe, and we concur, that this work is important enough to be preserved, reproduced, and made generally available to the public. We appreciate your support of the preservation process, and thank you for being an important part of keeping this knowledge alive and relevant.

Simulation of a Refrigerant Evaporator - Jakob S. van der Meer 1987

Handbook of Evaporation Technology - Paul E. Minton 1986-01-01

This excellent volume combines a great deal of data only previously available from many different sources into a single, informative volume. It presents evaporation technology as it exists today. Although evaporation is one of the oldest unit operations, it is also an area with dramatic changes in the last quarter century. Although other methods of separation are available, evaporation remains the best process for many applications. All factors must be evaluated in order to select the best evaporator type. This book will be extremely useful in evaluating and deciding which evaporation technology will meet a particular set of requirements.

Official Gazette of the United States Patent and Trademark Office - United States. Patent and Trademark Office 1987

Research and Development on the Horizontal Spray Film Evaporator - Aqua-Chem, Inc 1966

British Abstracts - 1952

Marine Auxiliaries, Evaporators, Distillers, Evaporator Feed Heaters, Feed Water Heaters, Bath Heaters, Oil Coolers, Oil Heaters, Grease Extractors, Aerating Filters, Coils - Griscom-Russell Co., New York 1918

The Evaporator - 1918