



## **DEPARTMENT OF FOOD TECHNOLOGY,** Heat and Mass Transfer for Food Products –

#### UNIT IV-HEAT EXCHANGERS

Topic - Tutorial- LMTD Method - NTU - Effectiveness

#### CALVELL TO

- Water flows at the rate of 65 kg/min through a double pipe counter flow heat exchanger. Water is heated from 50° C to75°C by an oil flowing through the tube. The specific heat of the oil is 1.780 kj/kg.K. The oil enters at 115°C and leaves at 70°C.the overall heat transfer co-efficient is 340 W/m2K.calcualte the following
  - 1. Heat exchanger area
  - 2. Rate of heat transfer

#### Given:

Hot fluid - oil, Cold fluid - water  $(T_1, T_2)$   $(t_1, t_2)$ 

Mass flow rate of water (cold fluid), ma = 65 kg/min

= 65/60 kg/s

 $\mathbf{m}_c = 1.08 \text{ kg/s}$ 

Entry temperature of water, t<sub>1</sub> =50° C

Exit temperature of water, t<sub>2</sub> =75° C

Specific heat of oil (Hot fluid), Cph = 1.780 KJ/kg K

 $= 1.780 \times 10^3 \text{ J/kg K}.$ 

Entry temperature of oil, T<sub>1</sub> =115° C

Exit temperature of water,  $T_2 = 70^{\circ}$  C

Overall heat transfer co-efficient, U = 340 w/m2 K.

#### To find:

- 1. Heat exchanger area, (A)
- 2. Rate of heat transfer. (O)

#### Solution:

We know that,

Heat transfer, Q = 
$$m_e c_{pe}(t_2 - t_1)$$
 (or)  $m_h c_{ph}(T_1 - T_2)$ 

$$Q = \mathbf{m}_{\mathrm{e}} C_{\mathrm{pe}} (\mathbf{t}_2 - \mathbf{t}_1)$$

$$Q = 1.08 \times 4186 \times (75 - 50)$$

[Specific heat of water,  $c_{\infty} = 4186 \text{ J/kg K}$ ]

 $Q = 113 \times 10^3 \text{ W}$ 

We know that,

Heat transfer,  $Q = U \times A (\Delta T)_m$  ......(1)

[From HMT data book page no:152(sinth edition)]





# **DEPARTMENT OF FOOD TECHNOLOGY,** Heat and Mass Transfer for Food Products –

#### **UNIT IV-HEAT EXCHANGERS**

Topic - Tutorial- LMTD Method - NTU - Effectiveness

- A parallel flow heat exchanger is used to cool 4.2 kg/min of hot liquid of specific heat 3.5 kJ/kg K at 130° C. A cooling water of specific heat 4.18 kJ/kg K is used for cooling purpose of a temperature of 15° C. The mass flow rate of cooling water is 17 kg/min. calculate the following.
  - 1. Outlet temperature of liquid
  - 2. Outlet temperature of water
  - Effectiveness of heat exchanger

#### Take

Overall heat transfer co-efficient is 1100 W/m<sup>2</sup> K. Heat exchanger area is 0.30m<sup>2</sup>

#### Given:

Mass flow rate of hot liquid, m, = 4.2 kg/min

 $m_{\rm b} = 0.07 \, \text{kg/s}$ 

Specific heat of hot liquid,  $c_{sh} = 3.5 \text{ kJ/kg K}$ 

 $c_{\rm ph}=3.5\times10^3~J/kg~K$ 

Inlet temperature of hot liquid,  $T_1 = 130^{\circ}$  C

Specific heat of hot water, C<sub>∞</sub> = 4.18 kJ/kg K

 $C_{ps} = 4.18 \times 10^3 \text{ J/kg K}$ 





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Topic - Tutorial- LMTD Method - NTU - Effectiveness

Inlet temperature of hot water,  $t_1 = 15^{\circ}$  C

Mass flow rate of cooling water, m<sub>s</sub> = 17 kg/min.

 $\mathbf{m}_c = 0.28 \, \mathrm{kg/s}$ 

Overall heat transfer co - efficient, U = 1100 w/m2 K

Area,  $A = 0.03 \text{ m}^2$ 

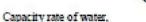
#### To find:

- 1. Outlet temperature of liquid, (T2)
- 2. Outlet temperature of water, (t2)
- 3. Effectiveness of heat exchanger, (a)

#### Solution:

Capacity rate of hot liquid,  $C_h = m_h \times C_{ph}$ = 0.07 x 3.5 x 10<sup>3</sup>

Ch = 245 W/K.....(1)



 $C_c = \mathbf{m}_c \times C_{pc}$ 

 $= 0.28 \times 4.18 \times 10^3$ 

 $C_c = 1170.4 \text{ W/K} \dots (2)$ 

MELL

From (1) and (2),

 $C_{min} = 245 \text{ W/K}.$ 

 $C_{max} = 1170.4 \text{ W/K}.$ 

$$=>$$
  $\frac{C_{min}}{C_{max}} = \frac{245}{1170.4} = 0.209$ 

$$\frac{c_{\text{natu}}}{c_{\text{max}}} = 0.209$$
 .....(3)

Number of transfer units, NTU =  $\frac{u_A}{c_{min}}$ 

[From HMT data book page no. 152]

To find effectiveness ε, refer HMT data book page no 163

(Parallel flow heat exchanger)

From graph,

Curve 
$$\frac{c_{min}}{c_{max}} = 0.209$$

Corresponding Y<sub>axia</sub> value is 64 %

i.e.,  $\epsilon = 0.64$ 





## **DEPARTMENT OF FOOD TECHNOLOGY,** Heat and Mass Transfer for Food Products –

#### **UNIT IV-HEAT EXCHANGERS**

Topic - Tutorial- LMTD Method - NTU - Effectiveness

#### from HMT data Book

$$\epsilon = \frac{m_i cp_i (T_i - T_2)}{C_{min} (T_i - t_1)}$$

$$0.64 = \frac{130 - T_2}{130 - 15}$$

$$T_2 = 56.4 \, ^{\circ}C$$

#### To find to

$$m_b \operatorname{cp}_b(T_1-T_2) = m_e \operatorname{Cp}_e(t_2-t_1)$$
  
 $0.07 \times 3.5 \times 10^3 (130-56.4) = 0.28 \times 4186 (t_2-15)$   
 $t_2 = 30.4$ °C

#### Maximum possible heat transfer

$$Q_{\text{max}} = C_{\text{min}} (T_1 - t_1)$$
  
= 245 (130 - 15)

$$Q_{max} = 28.175 \text{ W}$$

#### Actual heat transfer rate

$$Q = \epsilon Q_{max}$$
  
= 0.64 x 28.175  
 $Q = 18.032 W$ 

#### We know that,

Heat transfer, 
$$Q = m_e C_{pe}(t_2 - t_1)$$
  
=> 18.032 = 0.28 x 4.18 x 10<sup>3</sup> (t<sub>2</sub> - 15)  
=> 18.032 = 1170.4 t<sub>2</sub> - 17556  
=> t<sub>2</sub> = 30.40°C

#### Outlet temperature of cold water, $t_2 = 30.40$ °C

#### We know that.

Heat transfer, 
$$Q = m_h C_{ph}(T_1 - T_2)$$
  
=> 18.032 = 0.07 x 3.5 x 10<sup>3</sup> (130 - T<sub>2</sub>)  
=> 18.032 = 31850 - 245 T<sub>2</sub>  
=> T<sub>2</sub> = 56.4°C

Outlet temperature of hot liquid,  $T_2 = 56.4$ °C





# **DEPARTMENT OF FOOD TECHNOLOGY,** Heat and Mass Transfer for Food Products –

#### **UNIT IV-HEAT EXCHANGERS**

Topic - Tutorial- LMTD Method - NTU - Effectiveness

3.Hot chemical products ( $C_{ph} = 2.5 \text{ kJ/kg K}$ ) at 600° C and at a flow rate of 30 kg/s are used to heat cold chemical products ( $C_p = 4.2 \text{ kJ/kg K}$ ) at 200° C and at a flow rate 20 kg/s in a parallel flow heat exchanger. The total heat transfer is 50 m² and the overall heat transfer coefficient may be taken as 1500 W/m² K calculate the outlet temperatures of the hot and cold chemical products.

Given: Parallel flow heat exchanger

$$T_{h1} = 600^{\circ} \text{ C}$$
;  $m_h = 30 \text{ kg/s}$   
 $C_{ph} = 2.5 \text{ kJ/kg K}$   
 $T_{c1} = 100^{\circ}\text{C}$ ;  $m_c 28 \text{ kg/s}$   
 $C_{pc} = 4.2 \text{kJ/kg K}$   
 $A = 50 \text{m}^2$   
 $U = 1500 \text{ W/m}^2\text{K}$ 

Find:

#### Solution

The heat capacities of the two fluids

$$C_h = m_e c_{ph} = 30 \text{ x } 2.5 = 75 \text{ kW/K}$$

$$C_x = m_e c_{pc} = 28 \text{ x } 4.2 = 117.6 \text{ kW/K}$$
The ratio  $\frac{c_{min}}{c_{max}} = \frac{75}{117.6} = 0.64$ 

$$NTU = \frac{NA}{cmin} = \frac{1500 \text{ x } 50}{75 \text{ x } 10^3} = 1.0$$

For a parallel flow heat exchanger, the effectiveness from Fig. 13.15 corresponding to  $\frac{c_{min}}{c_{max}}$ 

and NTU

$$\epsilon = 0.48$$

We know that

$$\epsilon = \frac{Actual\ heat\ transfer}{Max\ possible\ heat\ transfer}$$

$$= \frac{m_h c_{ph} (r_{h1} - r_{h2})}{c_{min} (r_{h1} - r_{c1})}$$

$$\epsilon = \frac{(r_{h1} - r_{h2})}{(r_{h1} - r_{c1})}$$

$$0.48 = \frac{600 - T_{h2}}{600 - 100}$$





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Topic - Tutorial- LMTD Method - NTU - Effectiveness

$$T_{\rm h2} = 360^{\circ}{\rm C}$$

We know that

Heat lost by the hot product = Heat gained by the cold product

$$m_b c_{ph} (T_{h1} - T_{h2}) = m_c c_{ph} (T_{c2} - T_{c1})$$
  
 $75(600 - 360) = 117.6 (T_{c2} - 100)$   
 $T_{c2} = 253.06^{\circ} C$ 

4. Estimate the diffusion rate of water from the bottom of a tube of 10mm diameter and 15cm long into dry air 25°C. Take the diffusion coefficient of water through air as 0.235  $\times$  10<sup>-4</sup>m<sup>2</sup>/s

#### Given:

D = 
$$0.255 \times 10^{4} \text{m}^{2}/\text{s}$$
  
Area (A) =  $\frac{\pi}{4}$  d<sup>2</sup> =  $\frac{\pi}{4}$  (0.01)<sup>2</sup> = 7.85 x 10<sup>-5</sup> m<sup>2</sup>  
R<sub>o</sub> = 8314 J/kg - mole K  
T =  $25 + 273 = 298$  K  
M<sub>w</sub> = molecular weight of water = 18  
P = Total pressure =  $1.01325 \times 10^{5}$  N/m<sup>2</sup>  
X<sub>2</sub>- X<sub>1</sub> = 0.15m  
P<sub>w1</sub> = partial pressure at 25° C = 0.03166 x 10<sup>5</sup> N/m<sup>2</sup>  
P<sub>w2</sub> = 0

Find:

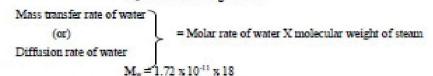
Diffusion rate of water (or) Mass transfer rate of water.

#### Solution

We know that

Molar rate of water (Ma)

$$\begin{split} M_a &= \frac{DA}{R_o T}, \frac{P}{\kappa_2 - \kappa_3} \ln \left( \frac{P_{az}}{P_{az}} \right) \\ &= \frac{0.255 \times 10 - 4 \times 7.05 \times 10 - 5 \times 1.01325 \times 105}{0.314 \times 290 \times 0.15} \times \left( \frac{1.01325 - 0.03166}{1.01325 - 0.03166} \right) \\ Here & P_{a2} = P - P_{w2} \; , \; P_{a1} = P - P_{w1} \\ M_a &= 1.72 \times 10^{-11} \; kg\text{-mole/s} \end{split}$$



Diffusion rate of water  $(M_*) = 3.1 \times 10^{40} \text{ kg/s}$ 





# **DEPARTMENT OF FOOD TECHNOLOGY,** Heat and Mass Transfer for Food Products –

#### UNIT IV-HEAT EXCHANGERS

Topic - Tutorial- LMTD Method - NTU - Effectiveness

6. A counter flow heat exchanger is employed to cool 0.55 kg/s ( $C_p = 2.45 \text{ kj/kg}^{\circ}\text{C}$ ) of oil from 115°C to 40°C by the use of water. The inlet and outlet temperature of cooling water are 15°C and 75°C respectively. The overall heat transfer coefficient is expected to be 1450 W/m<sup>3</sup>°C.

Using NTU method, calculate the following:

- The mass flow rate of water.
- The effectiveness of heat exchanger.
- (iii) The surface area required.

#### Given:

Counter flow HE

 $M_b = 0.55 \text{ kg/s}$ 

 $C_{ns} = 2.45 \text{kj/kg}^{\circ}\text{C}$ 

 $T_1 = 115^{\circ}C$ 

 $T_2 = 40^{\circ}C$ 

t1=15°C

 $t_2 = 75^{\circ}C$ 

U=1450 W/m20C

#### To find:

- 1. The mass flow rate of water. (mc)
- 2. The effectiveness of heat exchanger. (e)
- The surface area required.(A)

#### Solution:

For  $\in -NTU$  method from HMT date book

$$Q = \in C_{min}(T_1 - t_1)$$





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#### **UNIT IV-HEAT EXCHANGERS**

Topic - Tutorial- LMTD Method - NTU - Effectiveness

To find m.

Use energy balance equation.

Heat lost by hot fluid = Heat gained by cold fluid

$$m_h C_{p_h} (T_1 - T_2) = m_c C_{p_c} (t_2 - t_1)$$
  
 $0.55 \times 2450 (115 - 40) = m_c \times 4186 (75 - 15)$ 

 $\mathbf{m}_c = 0.40 \log/s$ 

Heat capacity rate of hot fluid = Ch = mh - Cps

 $= 0.55 \times 2.45$ 

 $C_b = 1.35 \text{ kw/K}$ 

Heat capacity rate of cold fluid =  $C_c = m_c - C_{p_c}$ 

 $= 0.40 \times 4.186$ 

 $C_0 = 1.67 \text{kw/K}$ 

$$C_b < C_o$$

$$C_b = C_{min}$$

$$\in = \frac{m_h c_{\mu_h(T_1-T_2)}}{c_{\min} \ (\tau_1-\tau_2)}$$

$$=\frac{115-40}{115-15}$$

Q = 0.75 x 1350 (115 - 15)

Q = 101.250W

 $Q = UA (\Delta T)_{im}$ 

 $A = Q/U(\Delta T)_{lm}$ 

$$(\Delta T)_{lm} = \frac{(r_1-t_2)-(r_2-t_1)}{l\pi[\frac{[r_1-t_2)}{(r_2-t_1)}]}$$
  
=  $\frac{(115-75)-(40-15)}{l\pi[\frac{138-78}{60-18}]}$ 

$$(\Delta T)_{tm} = 31.9^{\circ}C$$

$$A = \frac{101.250}{1450 \times 31.5}$$

$$A = 2.19 \text{ m}^2$$





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#### **UNIT IV-HEAT EXCHANGERS**

Topic - Tutorial- LMTD Method - NTU - Effectiveness

#### References:

- 1. Kothandaraman C.P "Fundamentals of Heat and Mass Transfer" New Age International, New Delhi,4<sup>th</sup> Edition 2012 (Unit I, II, III, IV, V).
- 2. Frank P. Incropera and David P. DeWitt, "Fundamentals of Heat and Mass Transfer", John Wiley and Sons, New Jersey,6<sup>th</sup> Edition1998(Unit I,II,III,IV, V)
- ${\bf 3. \quad MIT \ open \ courseware \underline{https://ocw.mit.edu/courses/mechanical-engineering}}$

Other web sources