



Refrigeration Fundamentals

Part 1

Heat and Heat Transfer



What is Refrigeration?

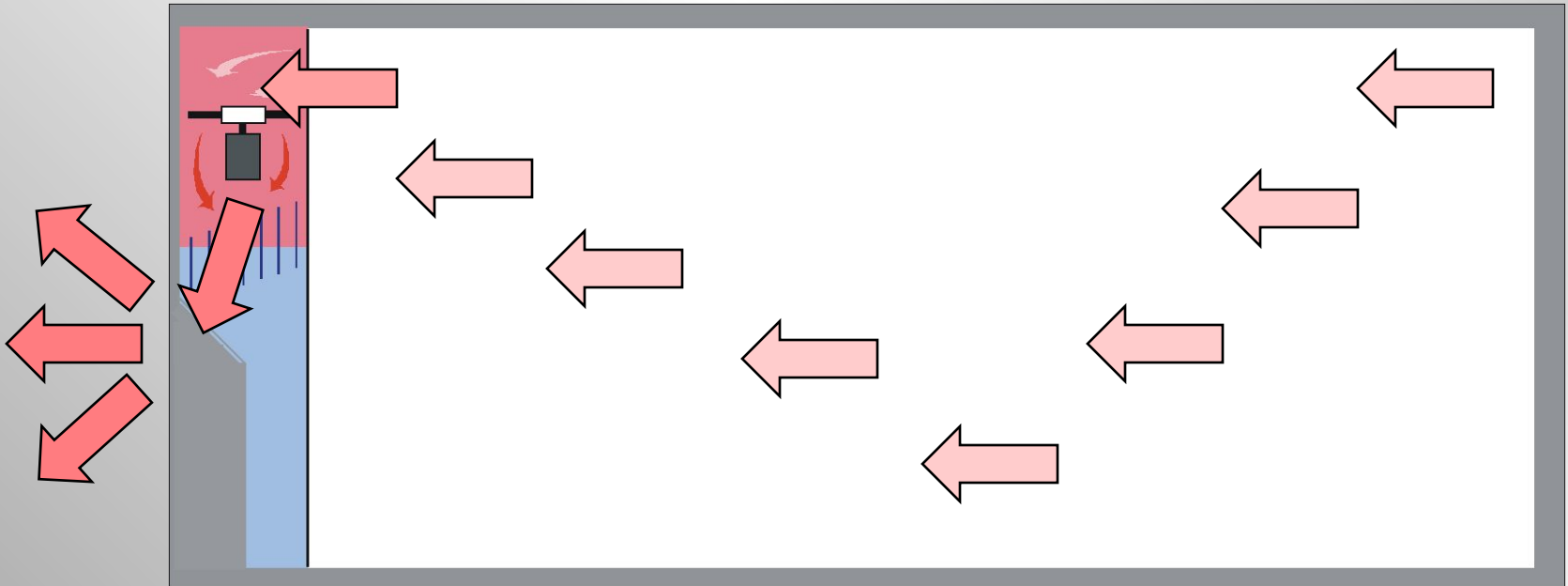


DEFINITION

'Refrigeration' ...

...is the transfer of heat from a place where it is 'not wanted' ...

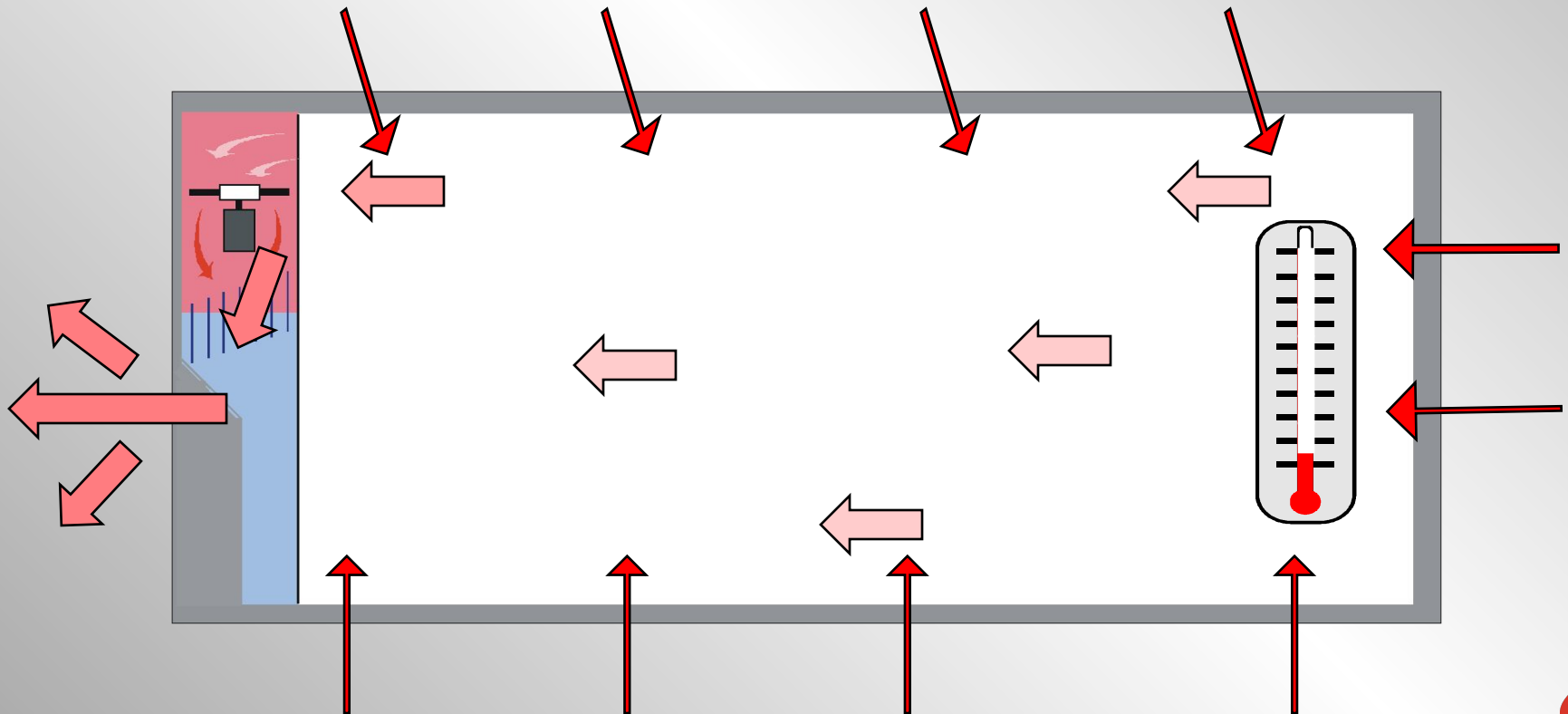
... to a place where it is 'unobjectionable'.





HEAT REMOVAL

- ❖ If heat is removed from inside the container 'faster' than it enters...
...The internal temperature becomes colder.





WHAT IS HEAT?

- ❖ A Form of Energy
- ❖ It Exists 'Everywhere'
- ❖ It Exists at 'All Temperatures'...Except...
 - **Absolute Zero (-459° F / -273° C)**
- ❖ It can be Moved from 'Place to Place'



WHAT ARE REEFERS?

Machines that 'Move Heat'



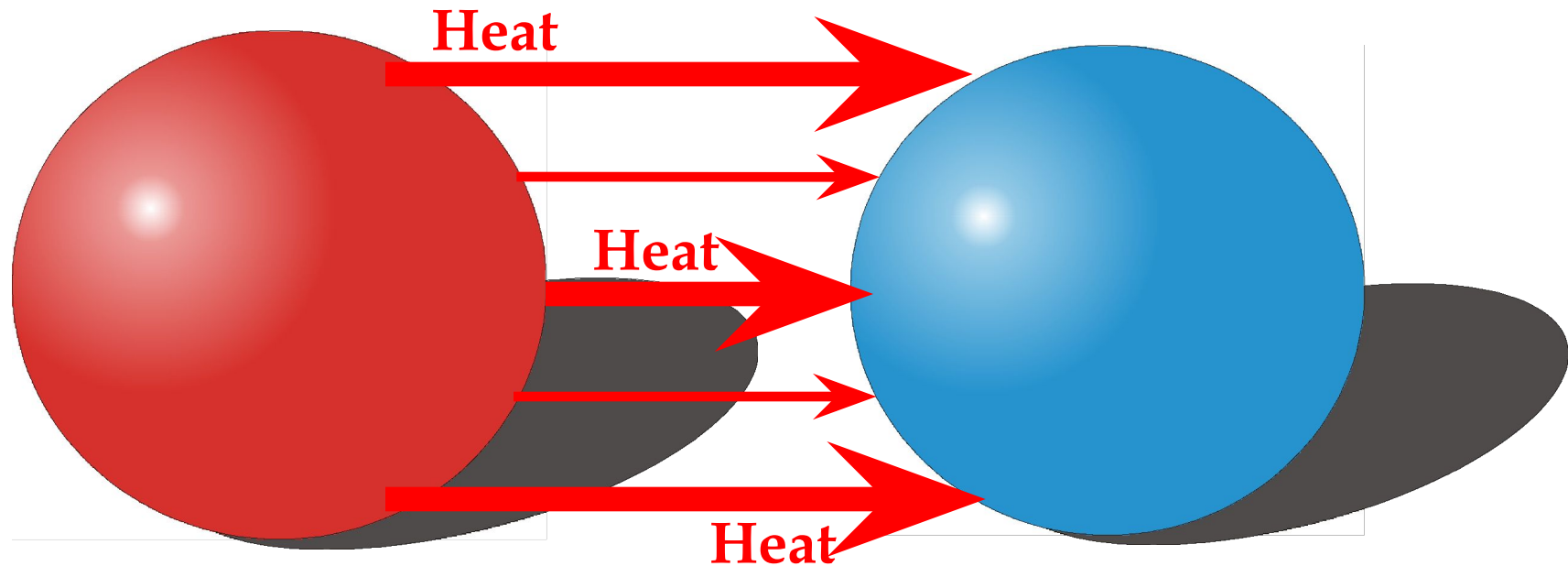


'HOW' DOES HEAT MOVE?

❖ Warmer \Rightarrow Colder - **ALWAYS!!!!!!!**



Faster' with Large Temp. Difference





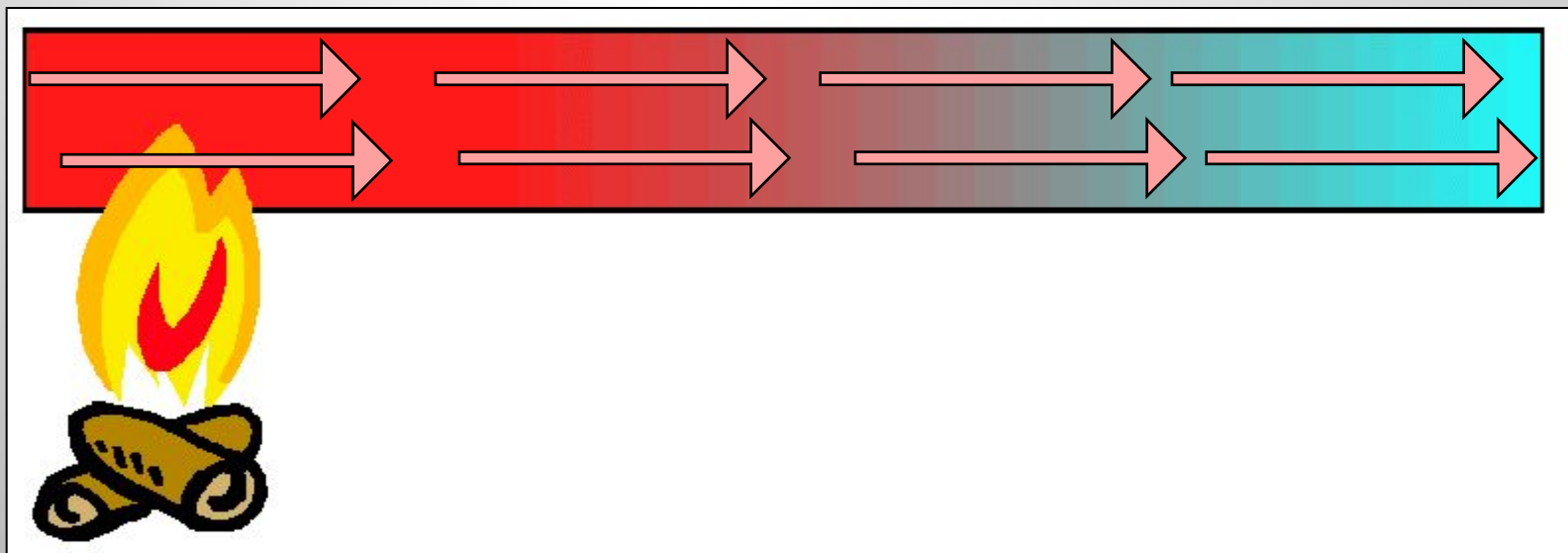
'HOW' DOES IT MOVE?

- ◆ **Heat can move three (3) ways....**
 - 1. Conduction**
 - 2. Convection**
 - 3. Radiation**



CONDUCTION

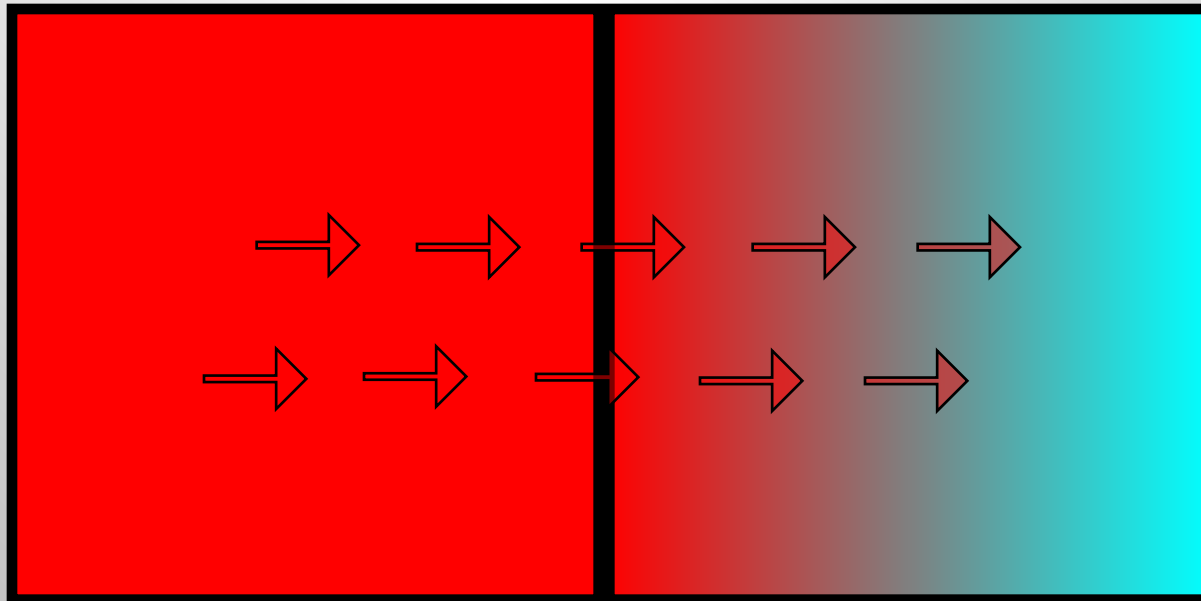
- ❖ Heat moves through Solids & Liquids





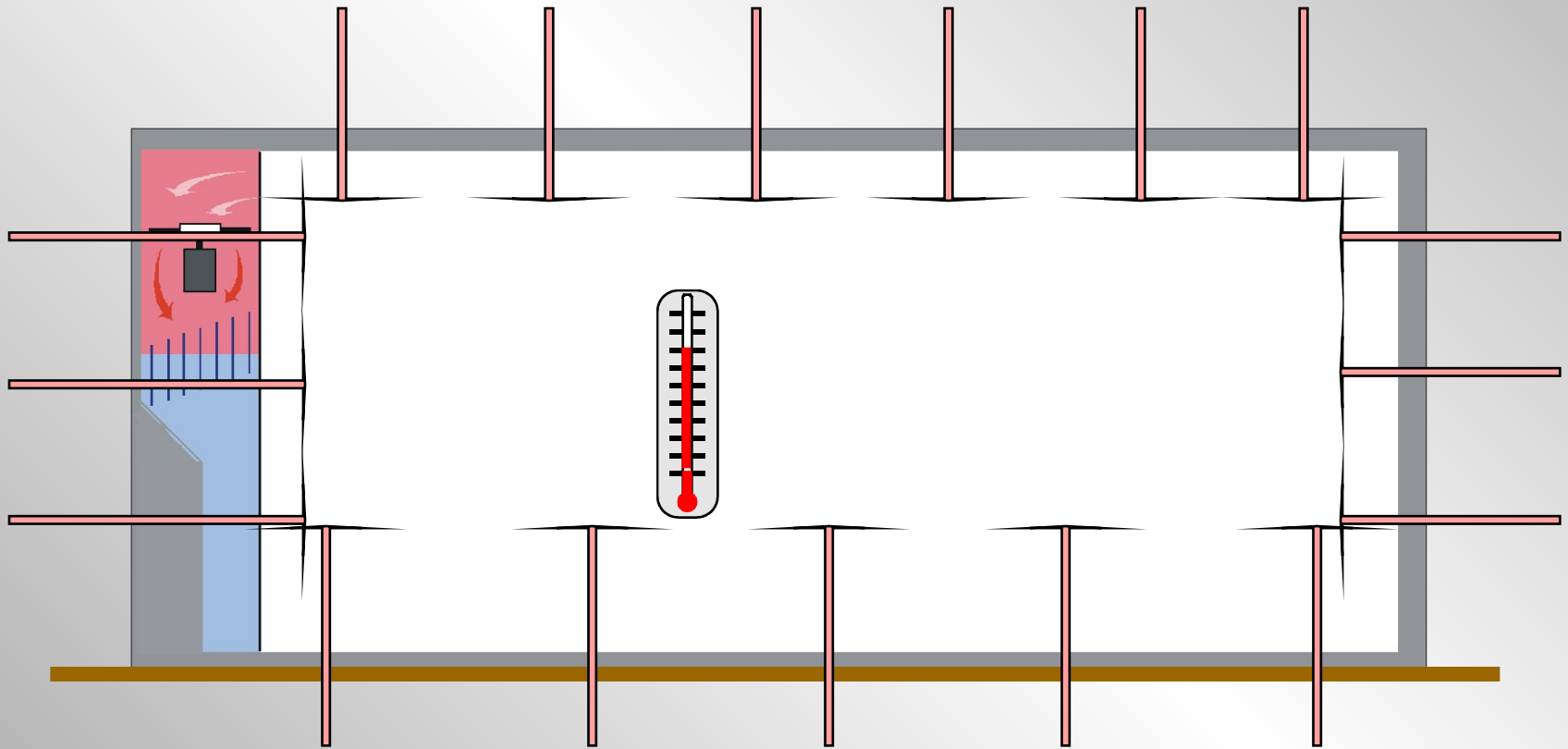
CONDUCTION

- ❖ Heat will move Between Solids and / or Fluids in direct contact with one another





CONDUCTION





**Any other Examples of
Conduction?**



CONVECTION

Definition - Heat transfers via the circulation (movement) of a fluid.
i.e.....

- ***Air*** is a fluid
- ***Refrigerant*** Liquid & Vapor are fluids

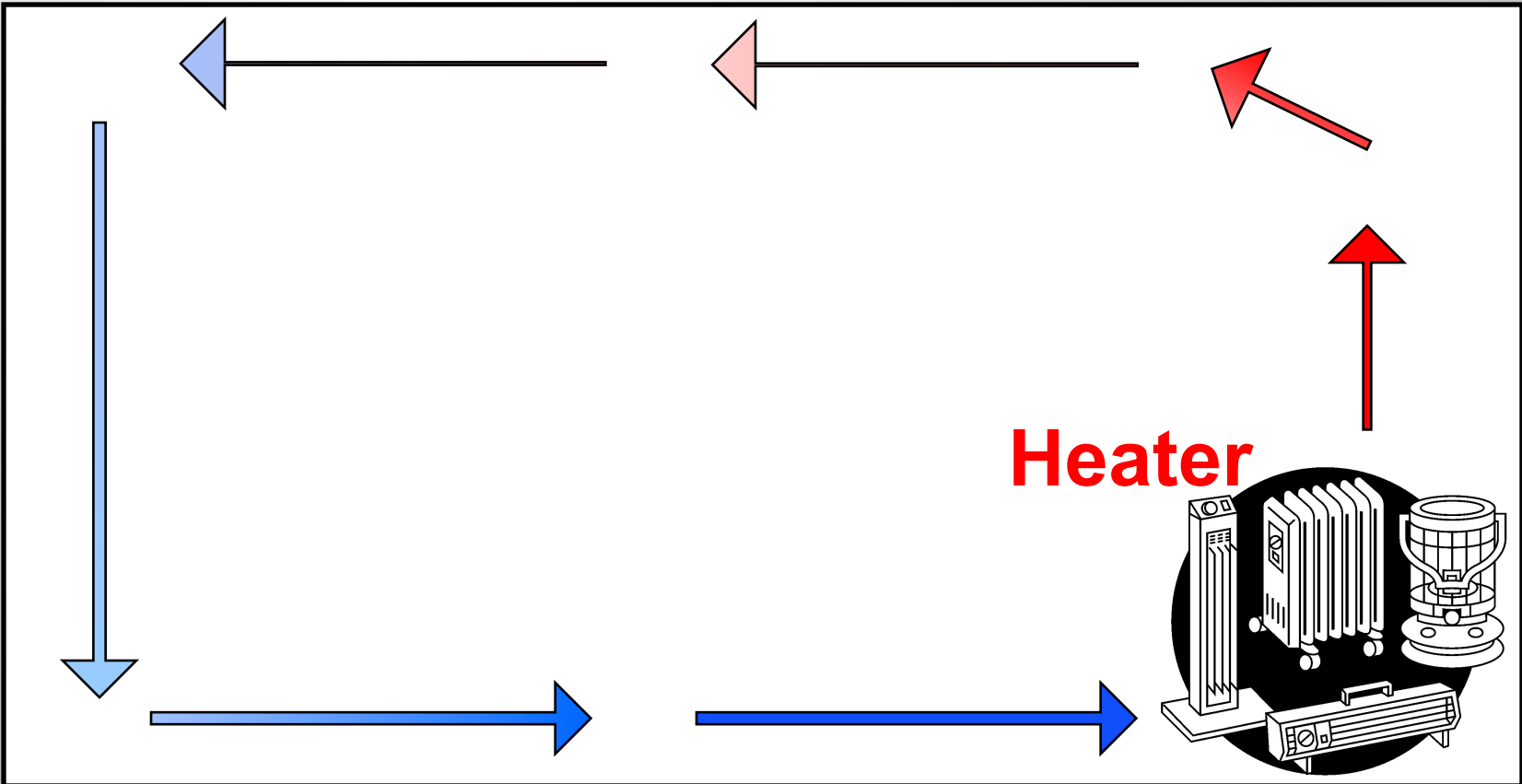
Types

- ***'Natural'*** Convection
- ***'Forced'*** Convection



'NATURAL' CONVECTION

Warm Air Rises



Heater

Cool Air Falls

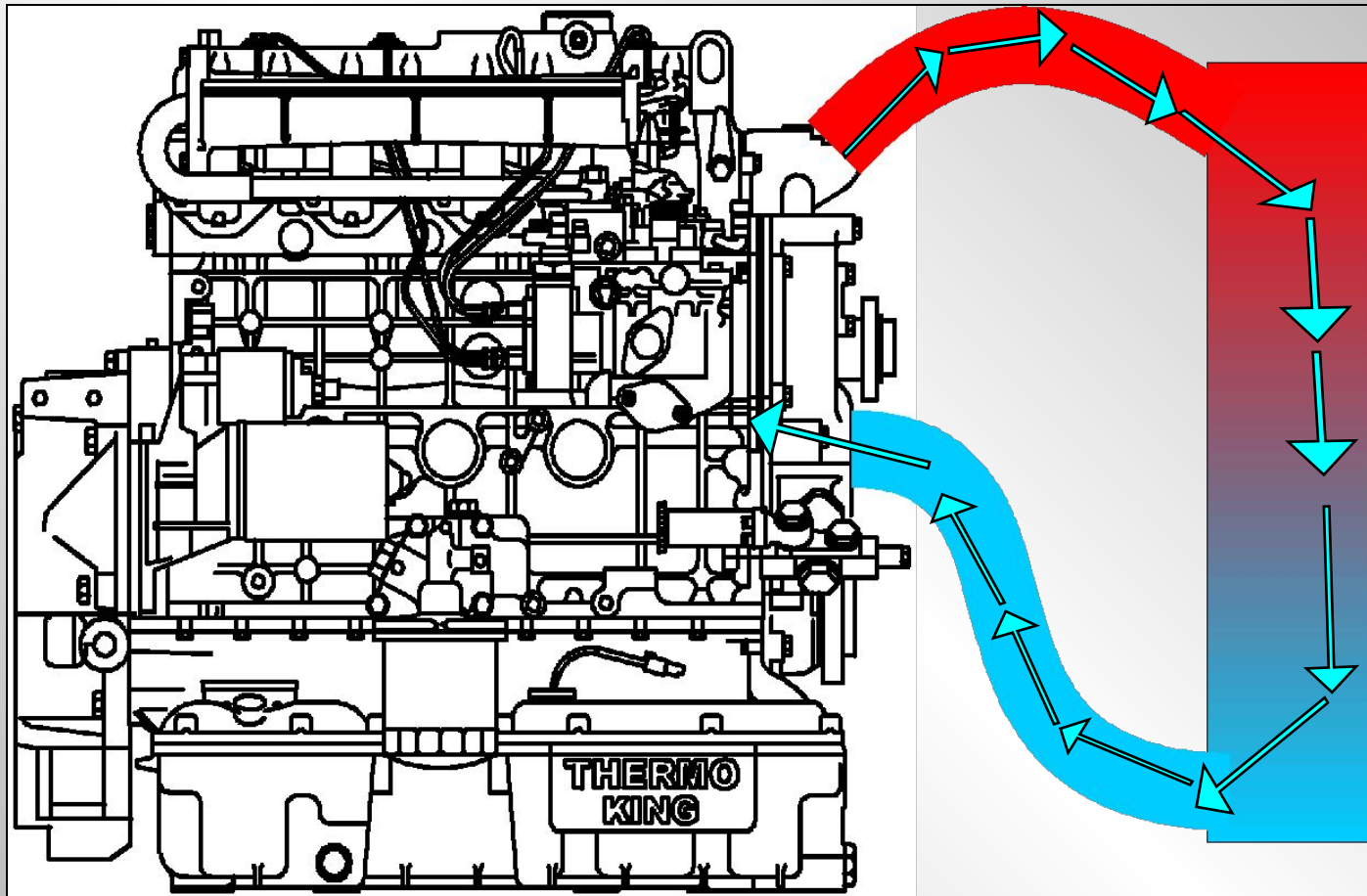


'NATURAL' CONVECTION



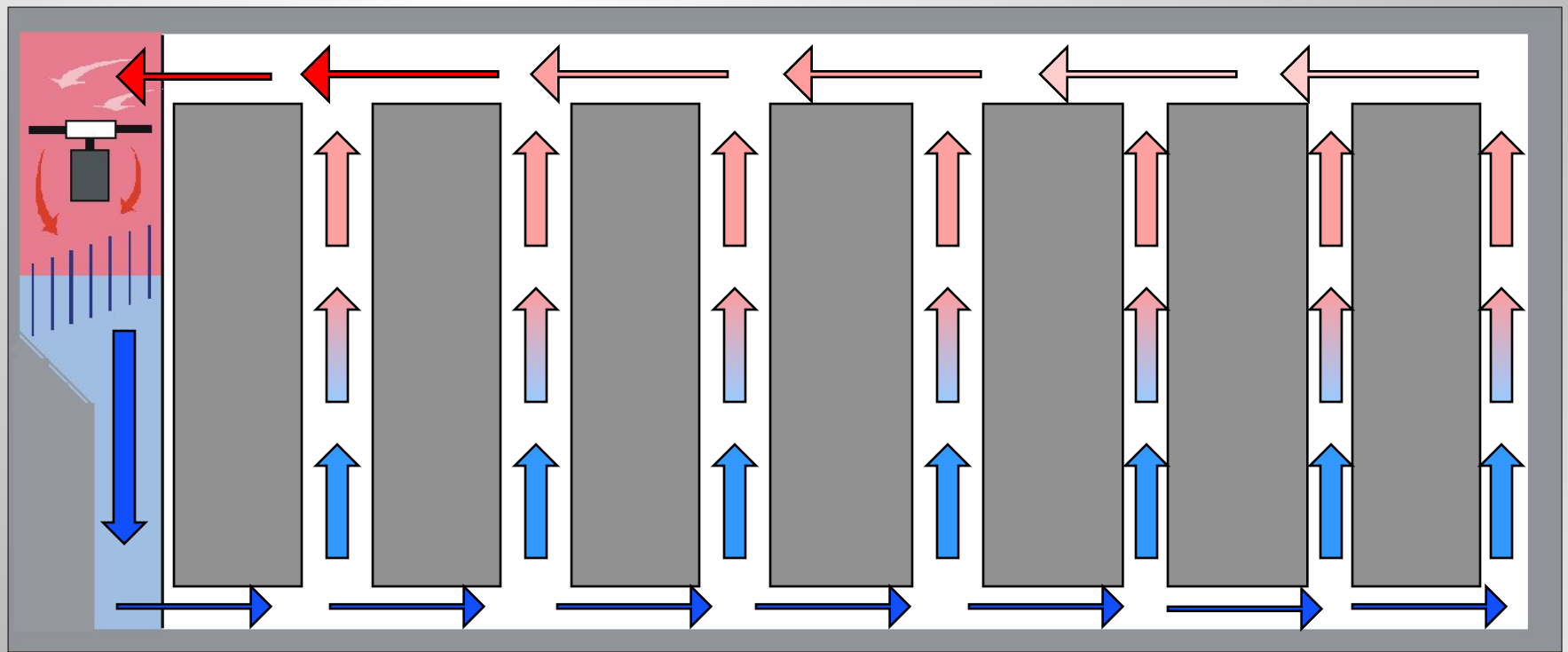


'FORCED' CONVECTION





'FORCED' CONVECTION





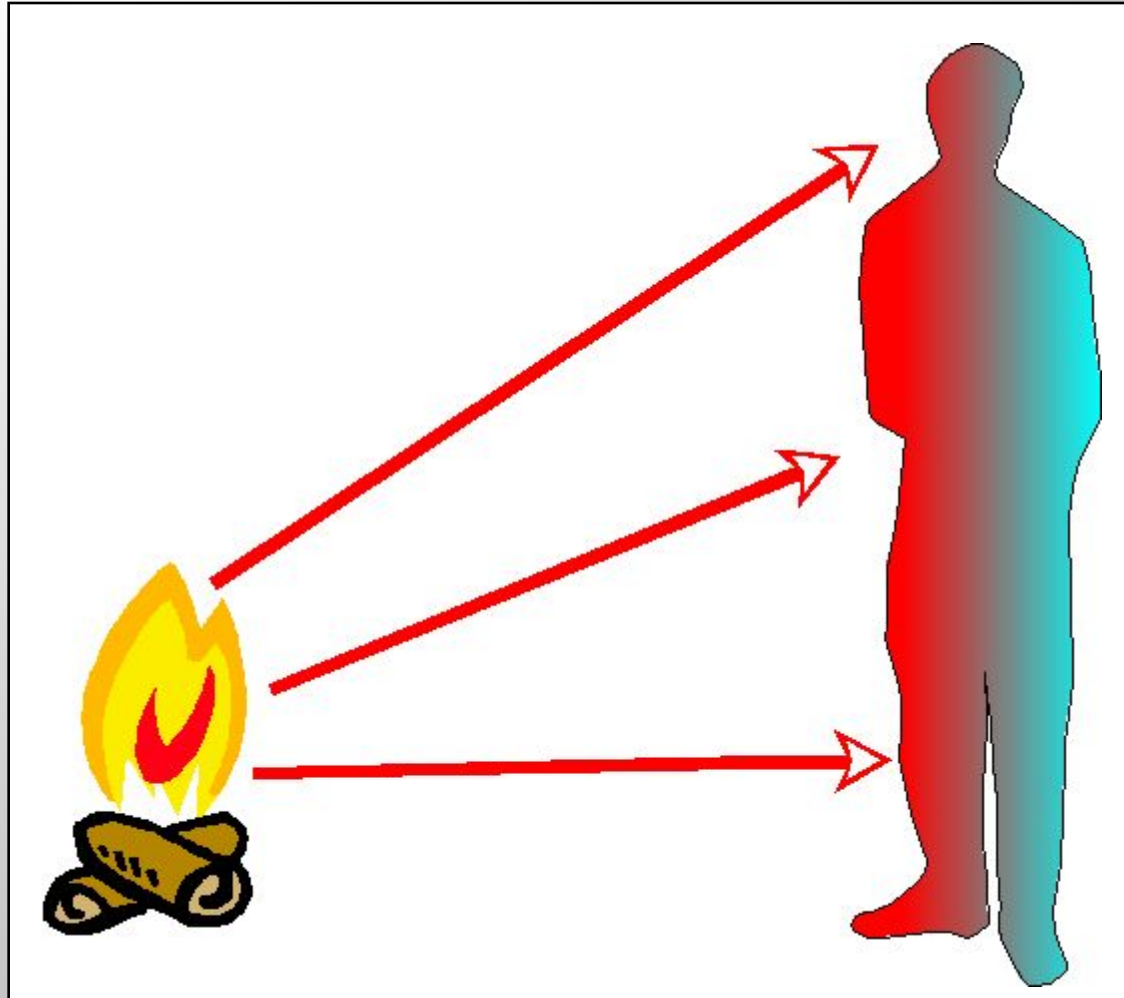
**Any other Examples of
Convection?**



RADIATION

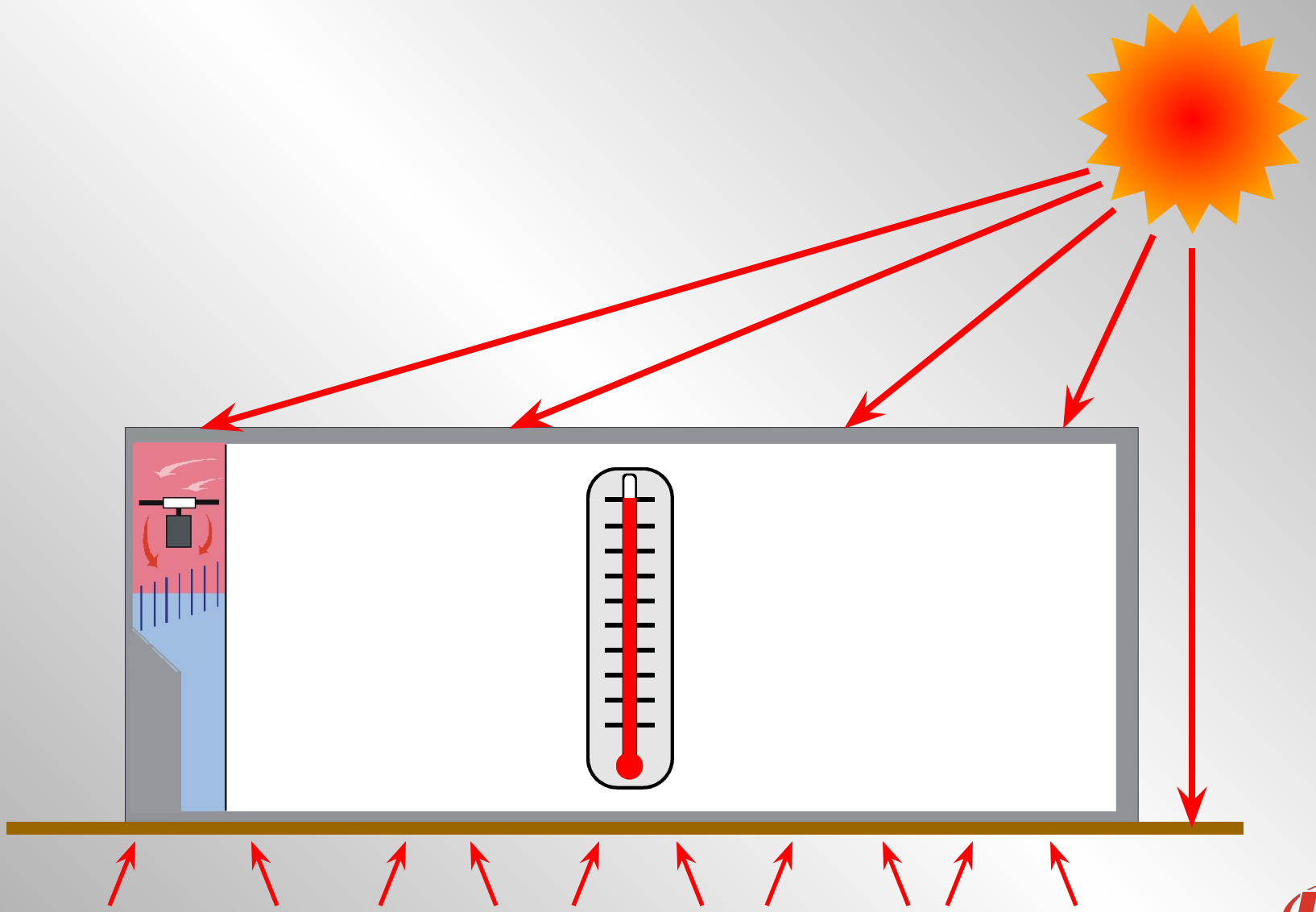
- ❖ Moves in Straight Lines... like light
- ❖ Does not heat the air it passes through
- ❖ Raises temperature of the substance that absorbs it
- ❖ Dark colors absorb 'more' heat...
- ❖ Light colors absorb 'less' heat

RADIATION





RADIATION



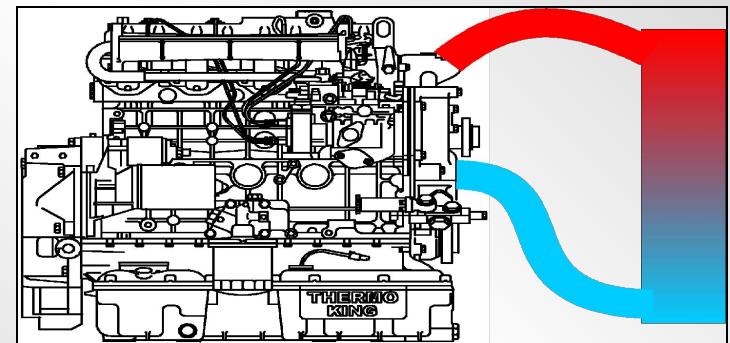
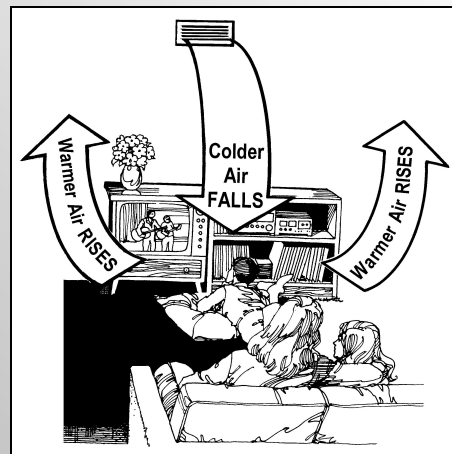
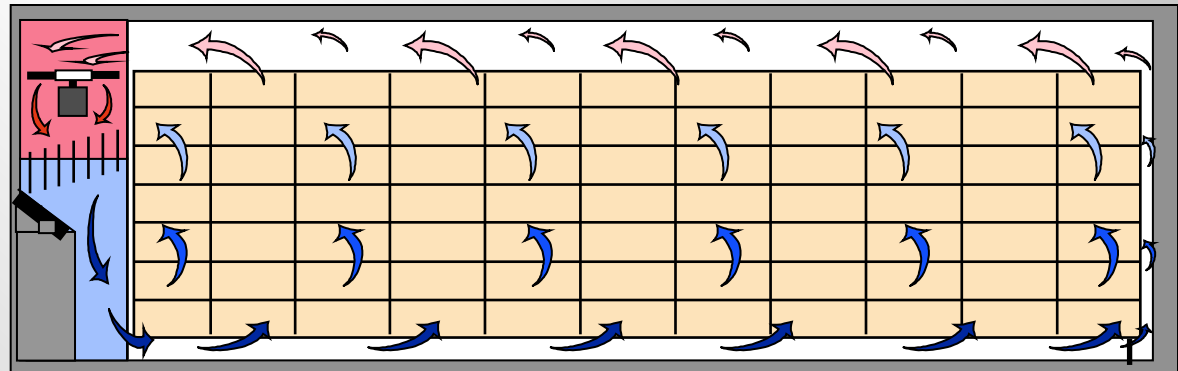


**Any other Examples of
Radiation?**



HEAT TRANSFER SYSTEMS

- ❖ Usually combine 'Conduction' AND 'Convection' to move heat. i.e....





TERMS TO REMEMBER

- ◆ Refrigeration
- ◆ Heat
- ◆ Box
- ◆ Conduction
- ◆ Convection
- ◆ Radiation



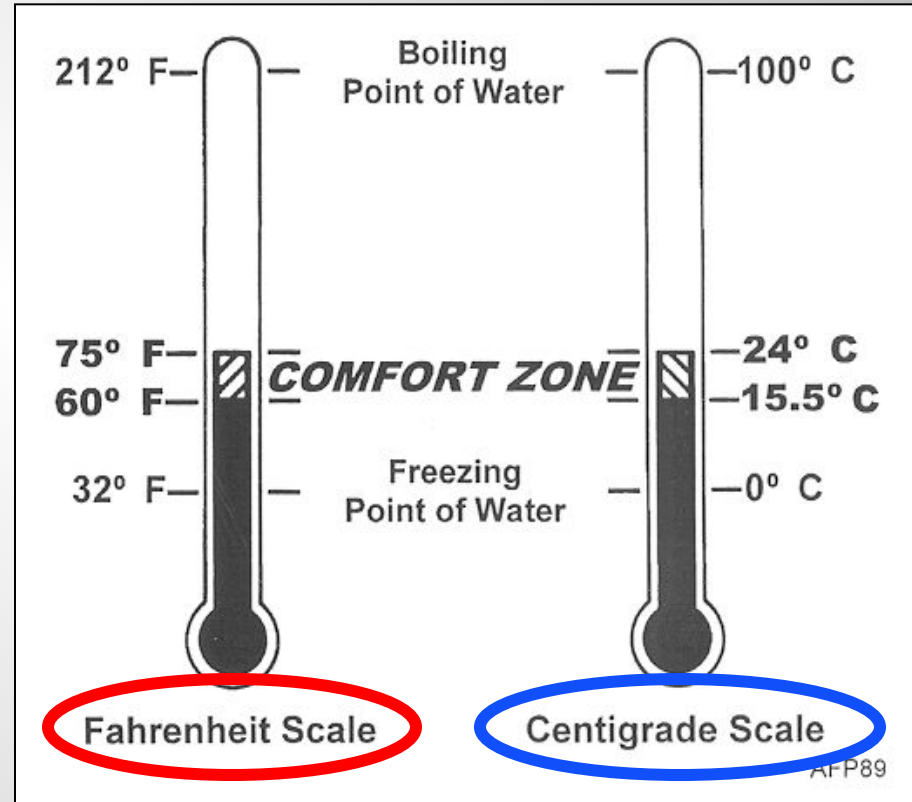
HOW IS HEAT 'MEASURED'?

- ❖ **Four (4) Ways.....**
 - 1. Temperature**
 - 2. Sensible Heat**
 - 3. British Thermal Unit (BTU)**
 - 4. Specific Heat**



TEMPERATURE

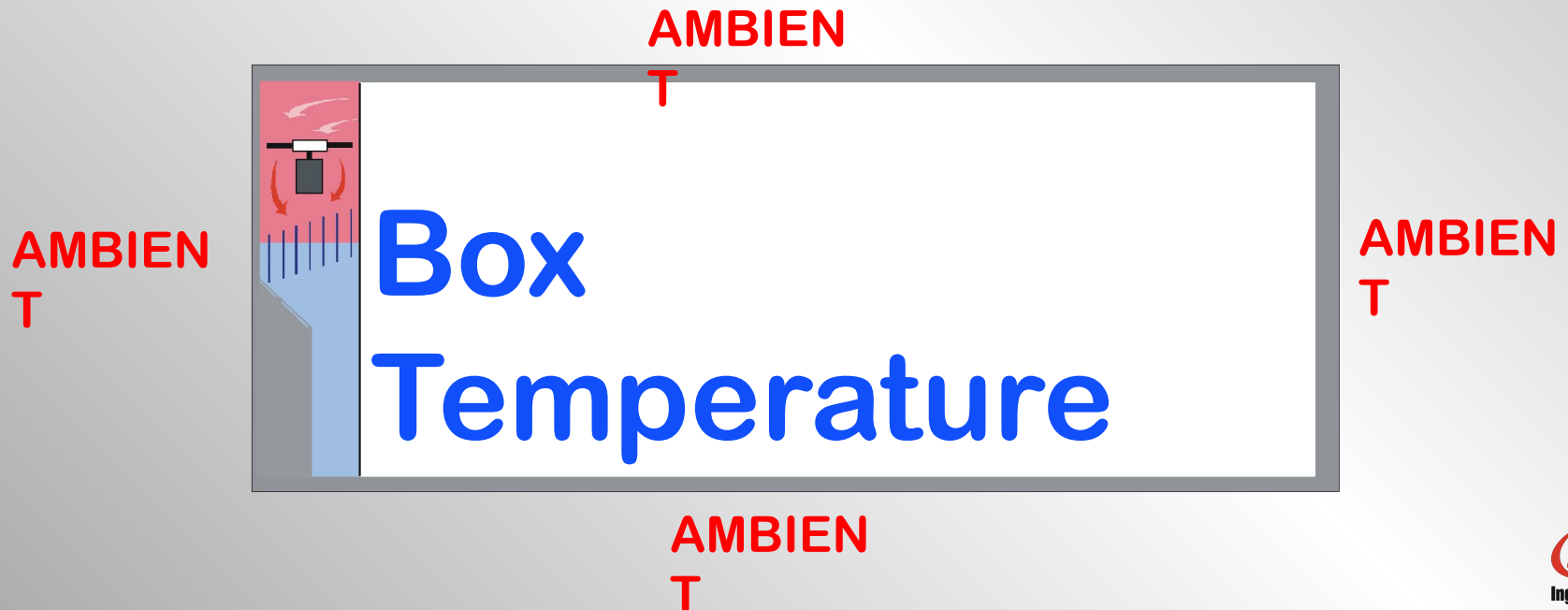
- ◆ Is the Level or Intensity of heat energy
- Is measured in degrees Fahrenheit or Centigrade
- Can be 'Felt' or 'Sensed'





TEMPERATURE

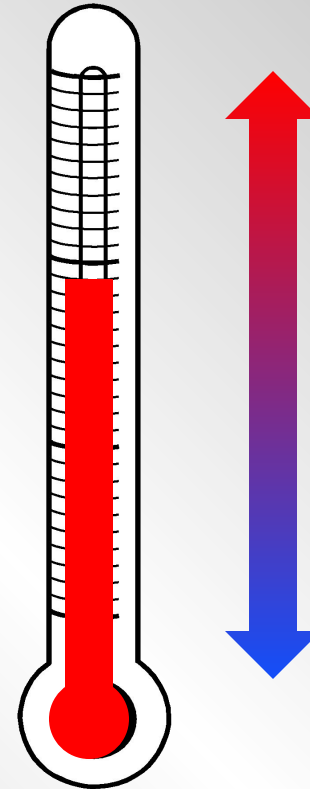
- ❖ The temperature inside the controlled space (container) is called....
- The temperature surrounding the Container is called...





SENSIBLE HEAT

- ◆ Is Heat you 'Can Feel'
- Is measured with a Thermometer
- Causes a change in Temperature

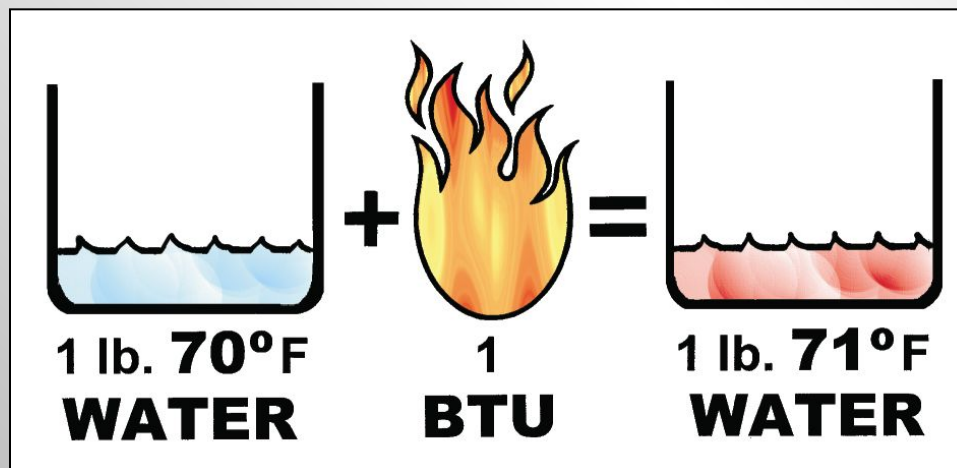




BRITISH THERMAL UNIT

- ❖ Measure of the quantity (amount) of heat energy

Definition: A Btu is the amount of heat required to raise the temperature of one (1) pound of water one (1) degree F





SPECIFIC HEAT

- ❖ Amount of heat required to raise the temperature of one (1) pound of a 'Specific Substance' one (1) degree F. i.e. 0.75
- Compared to Water (1.0)
- The less heat required to change substance temp., the lower the Specific Heat
- The more heat required to change substance temp., the higher the Specific Heat





SPECIFIC HEAT EXAMPLES

- ❖ Water - 1.0
- ❖ Aluminum - .22
- ❖ Honey - .35
- ❖ Cheese - .50
- ❖ Fresh Beef - .75
- ❖ Vegetables - .90
- ❖ Cucumbers & Watermelon - .97



TERMS TO REMEMBER

- ❖ Temperature
- ❖ Box Temperature
- ❖ Ambient Temperature
- ❖ Sensible Heat
- ❖ Btu
- ❖ Specific Heat



Questions?