

#### Refrigeration Fundamentals Part 1 Heat and Heat Transfer





# What is Refrigeration?



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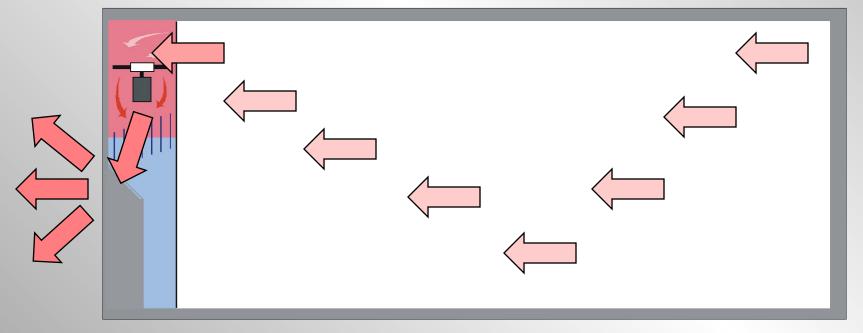


#### DEFINITION

#### '<u>Refrigeration</u>'...

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

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



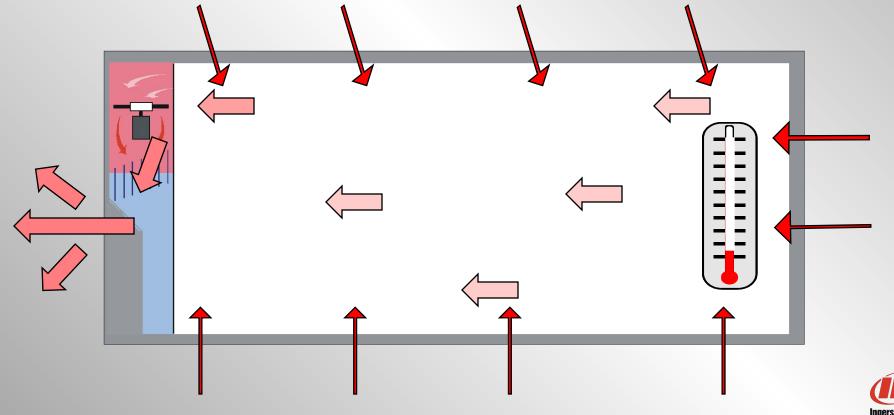




#### **HEAT REMOVAL**

### If heat is removed from inside the container '<u>faster</u>' 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 '<u>Move Heat</u>'









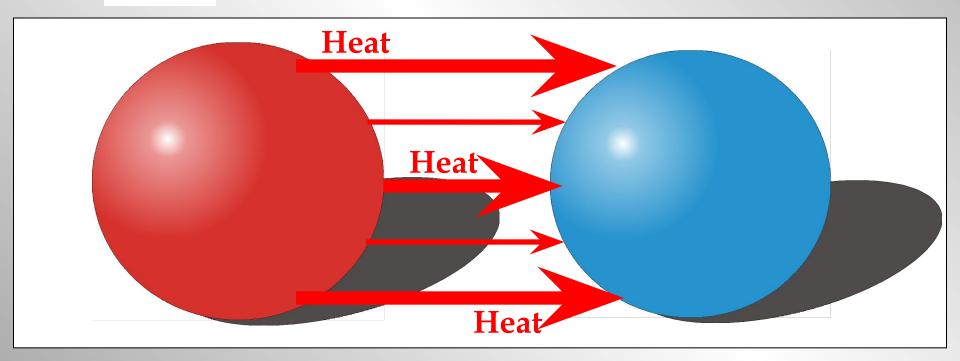
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#### **<u>'HOW'</u> DOES HEAT MOVE?**

#### ♦ Warmer ⇒ Colder - <u>ALWAYS!!!!!</u>

#### Faster' with Large Temp. Difference







#### **<u>'HOW'</u> DOES IT MOVE?**

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

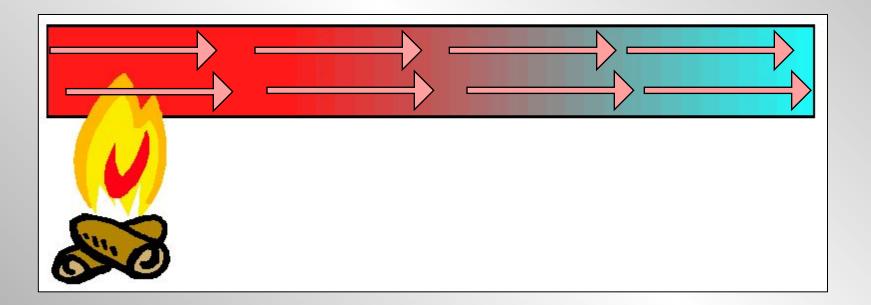




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#### CONDUCTION

#### Heat moves through Solids & Liquids

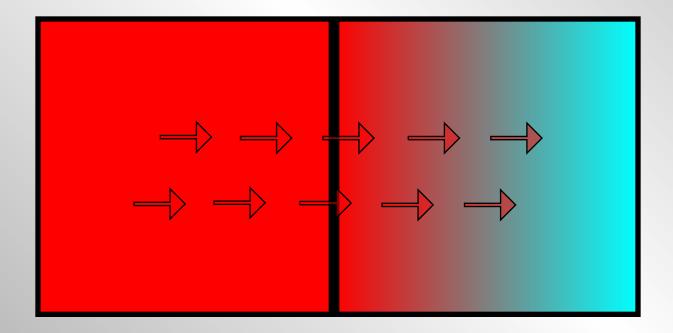




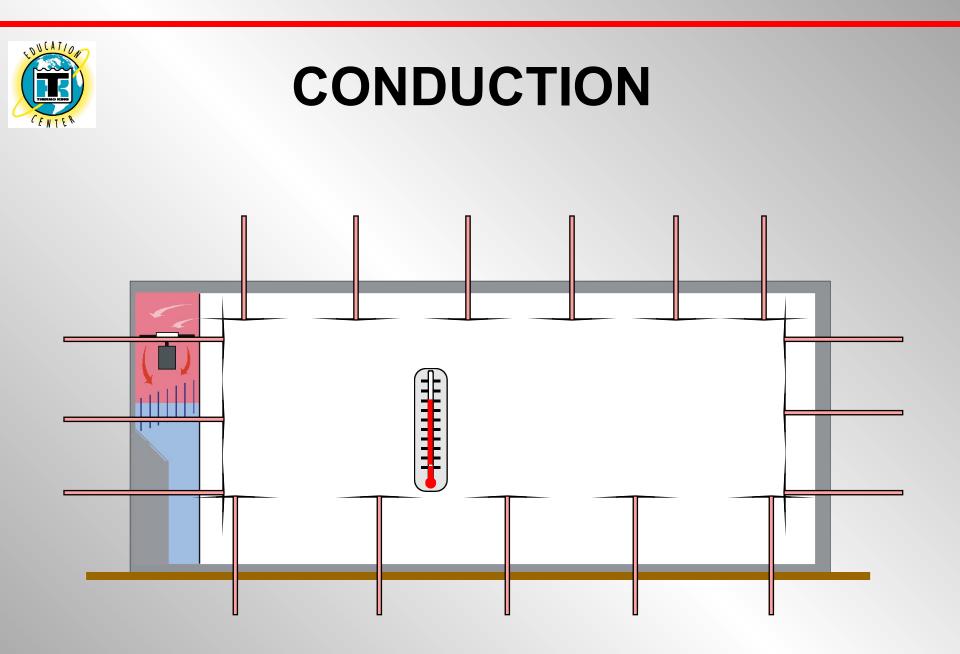


#### CONDUCTION

Heat will move B<u>etween Solids and / or</u>
 <u>Fluids</u> in direct contact with one another











#### Any other Examples of Conduction?





#### CONVECTION

## <u>Definition</u> - Heat transfers via the circulation (movement) of a fluid. i.e....

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

#### **Types**

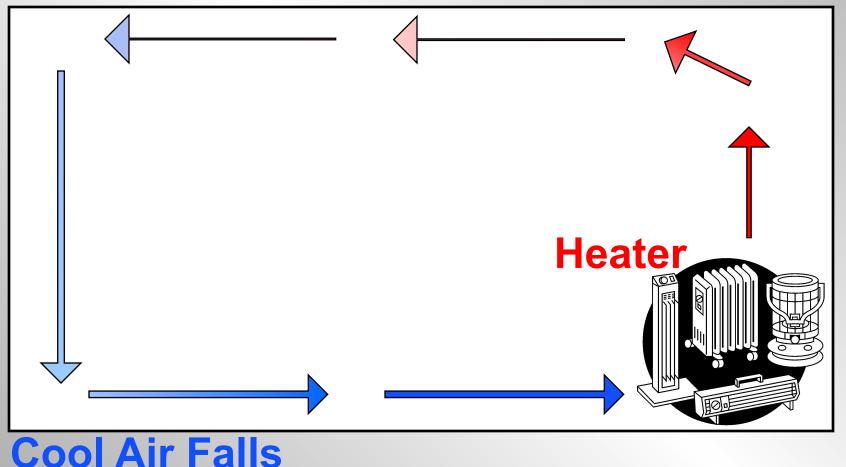
- 'Natural' Convection
- 'Forced' Convection





#### **'NATURAL' CONVECTION**

#### Warm Air Rises







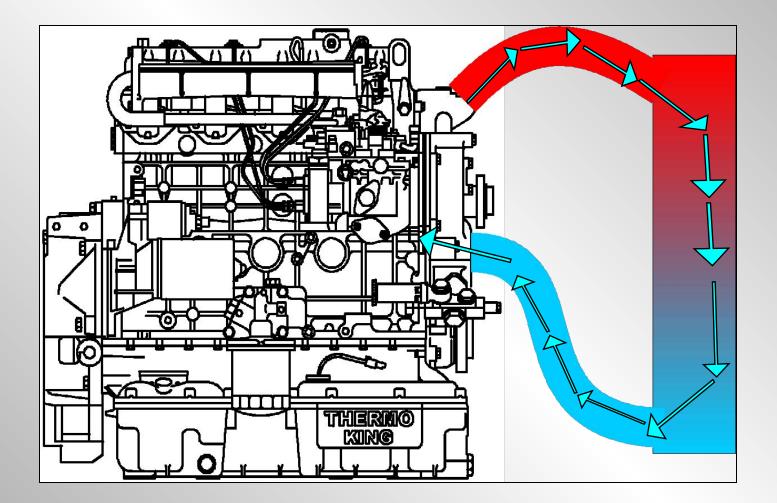
#### **'NATURAL' CONVECTION**







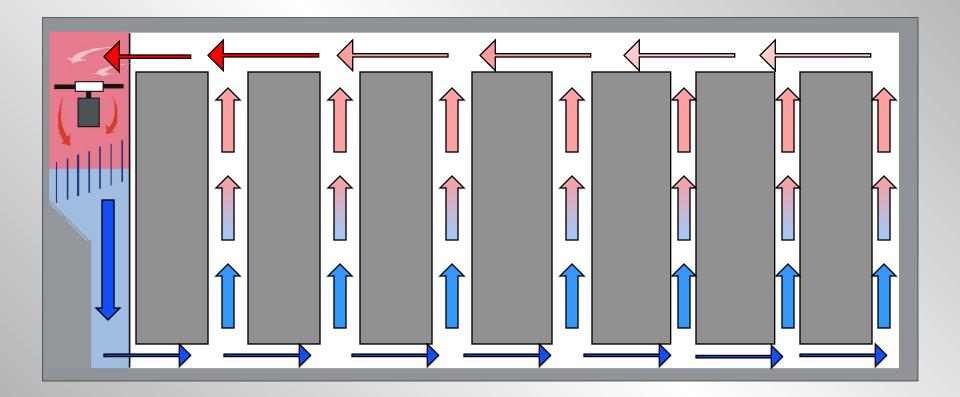
#### **'FORCED' CONVECTION**







#### **'FORCED' CONVECTION**







#### Any other Examples of Convection?





#### RADIATION

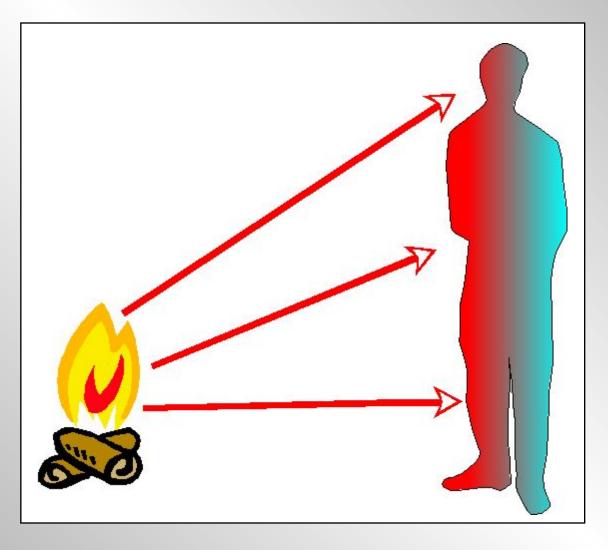
Moves in Straight Lines... like light

- 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

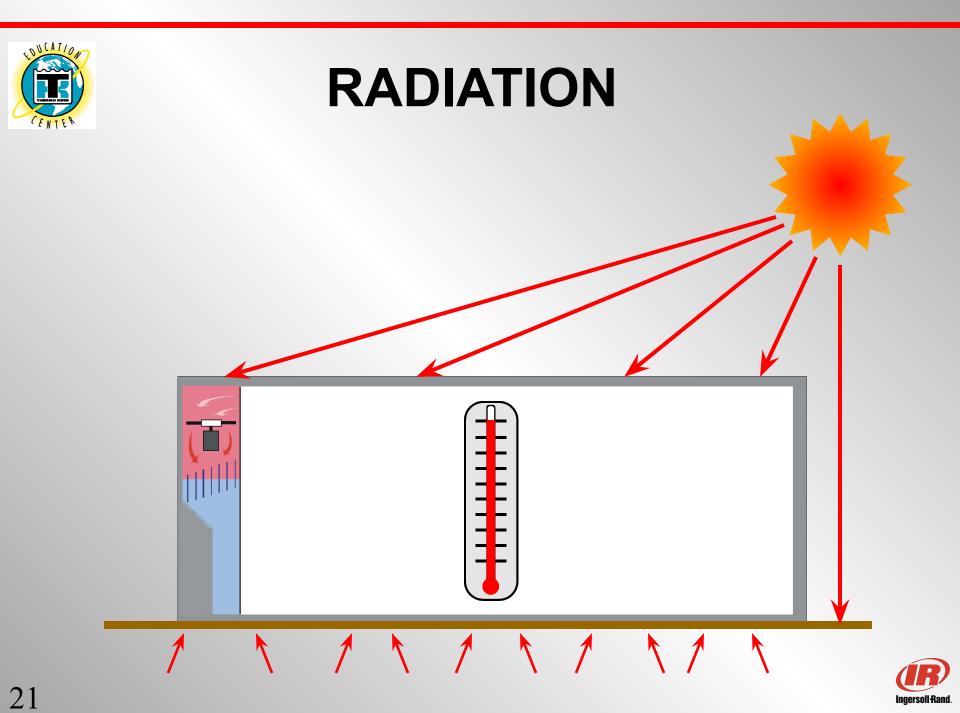




#### RADIATION









## Any other Examples of Radiation?

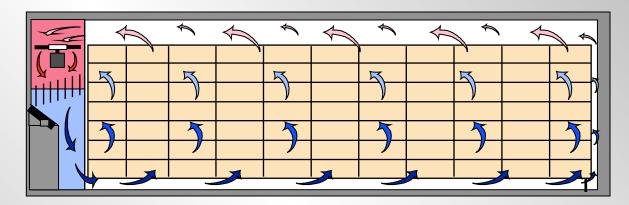


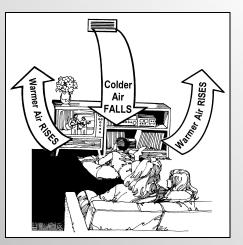


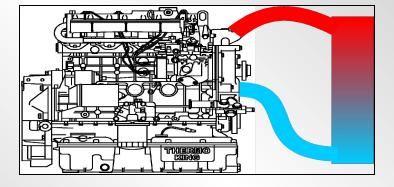
#### **HEAT TRANSFER SYSTEMS**

#### Usually combine '<u>Conduction</u>' AND '<u>Convection</u>' to move heat. i.e....













#### **TERMS TO REMEMBER**

- Refrigeration
- ♦ Heat
- ♦ Box

- Conduction
- Convection
- Radiation





#### HOW IS HEAT 'MEASURED'?

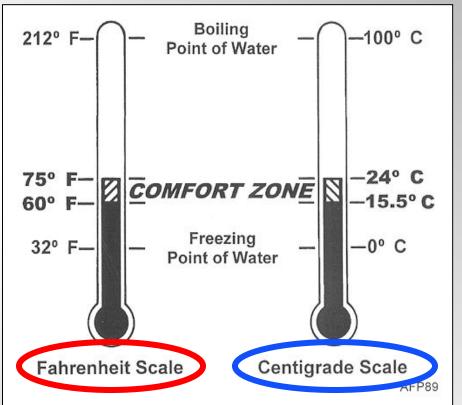
Four (4) Ways....
1. Temperature
2. Sensible Heat
3. British Thermal Unit (BTU)
4. Specific Heat





#### TEMPERATURE

- Is the <u>Level</u> or <u>Intensity</u> of heat energy
- Is measured in degrees
   Fahrenheit or Centigrade
- Can be '<u>Felt</u>' or 'Sensed'



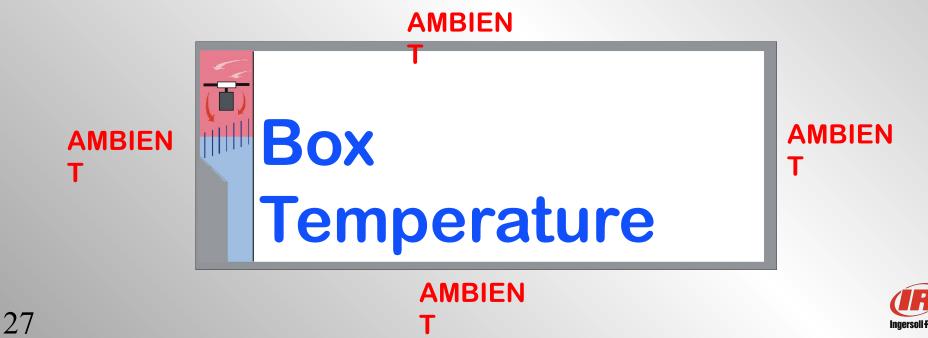




#### TEMPERATURE

The temperature inside the controlled space (container) is called....

•The temperature surrounding the Container is called...

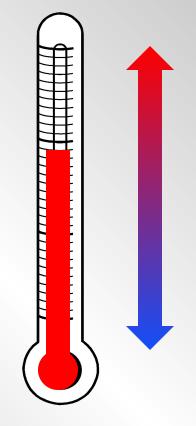




#### **SENSIBLE HEAT**

Is Heat you 'Can Feel'

- Is measured with a Thermometer
- Causes a change in Temperature

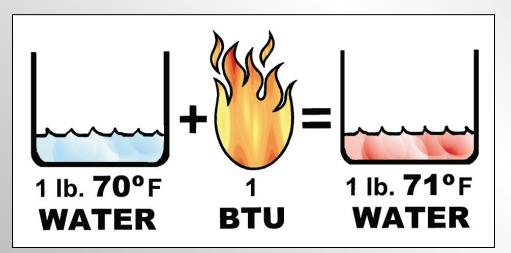






#### **BRITISH THERMAL UNIT**

#### Measure of the <u>quantity</u> (amount) of heat energy <u>Definition</u>: 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
- AmbientTemperature

- Sensible Heat
- ✤ Btu
- Specific Heat





### **Questions?**

