

**Odessa National Academy of Food Technologies
V.S. Martynovsky Educational & Scientific Institute of Cold,
Cryotechnologies and Environmental Energy**

I. L. Boshkova, N. V. Volgusheva

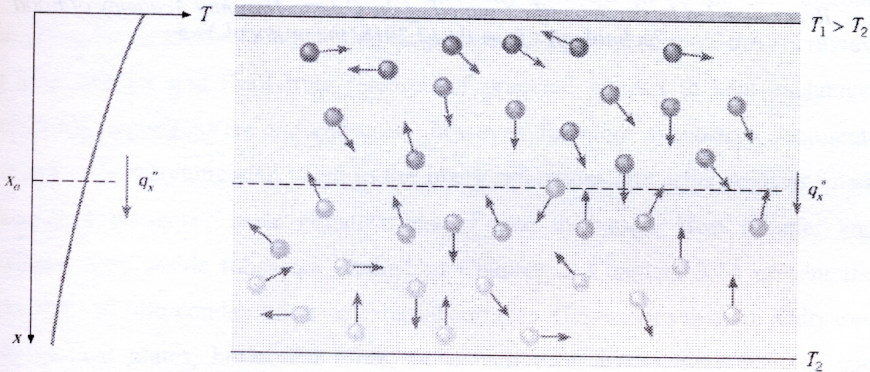
BASES OF HEAT AND MASS TRANSFER

**Textbook for students of specialty
Oil and Gas Engineering and Technology**

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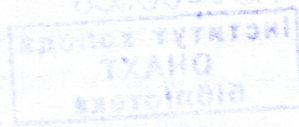
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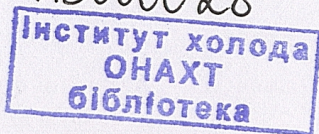
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In the textbook are presented the fundamental principles of heat transfer by conduction, convection, and radiation; mass transfer by diffusion and convection. Application to engineering situations. The textbook presents an exhaustive coverage of the theory, definitions, formulae and examples which are well supported by plenty of diagrams and problems in order to make the underlying principles more comprehensive. The textbook is intended for use in the educational process in the preparation of bachelors in specialty 185 «Oil and Gas Engineering and Technology»), and can also be useful for masters, graduate students, researchers and specialists.

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PREFACE

This textbook has been written primarily with heat transfer engineers in mind but also for research engineers who want to get caught up on the latest advances in heat transfer design methods for tubular heat exchangers. The objectives of the textbook are to present a limited review of the basic principles of heat transfer and then describe what I currently consider to be the best thermal design methods available. Each chapter presents a detailed state-of-the-art review of heat transfer and fluid flow research of practical interest to heat exchanger designers, manufacturers and end users; however, for more exhaustive treatments the reader is recommended to go to the many references and other reviews cited. Chapter 1 presents basic equalizations of heat exchange. Heat transfer and pressure drop inside tubes are studied in Chapter 2. Chapters 3, 4 present the principles of film condensation on external surfaces. Geometries that are addressed are: vertical plates, horizontal tubes, horizontal tube arrays, tube bundles and enhanced surfaces. The effects of vapor shear, interfacial waves, interfacial vapor shear, surface tension and non-condensable gases are addressed. The flow modes of laminar and turbulent films and intertube flow modes between tubes are discussed. Numerous methods are presented for prediction of local condensation heat transfer coefficients for plain surfaces and low finned tubes. Chapter 5 presents the principles of condensation in horizontal tubes are reviewed. The effect of flow regimes and flow stratification are shown to be important in predicting local condensation heat transfer coefficients. In addition to condensation in plain tubes, condensation in microfin tubes and condensation of zeotropic mixtures are also addressed along with condensation of superheated vapor and the subcooling of condensate. Boiling on the outside of tubes is surveyed in Chapter 6. First, nucleate pool boiling is described, which is a two-phase process analogous to single-phase natural convection since the only movement of the pool is due to the boiling process itself. Then, convective boiling on the outside of horizontal tube bundles is discussed. Topics covered include: the pool boiling curve, heat transfer

mechanisms for plain and enhanced tubes, nucleate pool boiling correlations for plain tubes, critical heat flux of nucleate boiling, boiling of mixtures, boiling on enhanced tubes, and bundle boiling on plain, low fin and Turbo-B geometry tubes. The basics of boiling on plain tubes, enhanced tubes and tube bundles are addressed here.

The coverage of mass transfer, Chapter 7, has been revised extensively. The chapter has been reorganized so that instructors can either cover the entire content or *seamlessly* restrict attention to mass transfer in stationary media. The latter approach is recommended if time is limited, and/or if interest is limited to mass transfer in liquids or solids. The new example problems of Chapter 7 reflect contemporary applications. Discussion of the various boundary conditions used in mass transfer has been clarified and simplified.

The textbook was compiled on the basis of data presented by the professor J. R. Thome. John R. Thome is Professor of Heat and Mass Transfer at the Swiss Federal Institute of Technology in Lausanne (EPFL), Switzerland since 1998, where he is director of the Laboratory of Heat and Mass Transfer (LTCM) in the Faculty of Engineering Science and Technology (STI). His primary interests of research are two-phase flow and heat transfer, covering boiling and condensation. We are immensely indebted to Frank Incropera and Dave DeWitt who entrusted us to join them as co-authors. We are especially thankful to Frank for his patience, thoughtful advice, detailed critique of our work, and kind encouragement as this edition was being developed.

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