

FST 206 Heat Transfer in Food Processing (2 Units)

Mechanisms of heat transfer, Conduction, Convection, radiation. Natural convection, forced convection, Evaluation of heat transfer coefficient in vertical and horizontal tubes, for non-Newtonian fluids, in concentric tubes, between air and spheres. Film wise and Drop wise condensation. Heat transfer coefficient of boiling liquids. Heat Exchanger-types, design and analysis.