

بسم الله الرحمن الرحيم

Palestine Polytechnic University



College of Engineering & Technology
Mechanical Engineering Department

Graduation Project

**Design and building of refrigeration system
for refrigerated chambers at three temperature levels**

Project Team:

Hamzeh Arafah

Mera Da'dou

Raed Abu Munshar

Project Supervisor

Dr. Ishaq Sider

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جامعة بوليتكنيك فلسطين
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دائرة الهندسة الميكانيكية

اسم المشروع

Design and building of refrigeration system
for refrigerated chambers at three temperature levels

أسماء الطلبة

ميره محمد دعوع

رائد نهلا ابو منشار

حمزة "محمد اسماعيل" عرقه

بناءً على نظام كلية الهندسة والتكنولوجيا وإشراف ومنفعة المشرف المباشر على المشروع وموافقة أعضاء اللجنة الممتحنة تم تقديم هذا المشروع إلى دائرة الهندسة الميكانيكية، وذلك للوفاء بمتطلبات درجة البكالوريوس في الهندسة تخصص هندسة التكييف والتبريد.

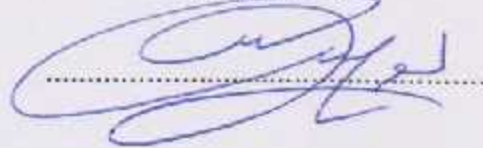
توقيع المشرف



توقيع اللجنة الممتحنة



توقيع رئيس الدائرة



Dedication ...

To our parents and families ...

To our supervisor Dr. Ishaq Sider ...

To our instructors and colleagues

To our friends

To whom their guidance and support made this work possible....

Abstract

The project presents the design and implementation of three refrigerated chambers. The total volume of the chambers is about (200 L) for storing 30 kg meat, 30 kg cucumber, and 35 kg lemon, single stage vapor compression refrigeration cycle with multi evaporator will be used for maintaining the required temperature in the chambers, every chamber has a different temperature (0, 5, 8)C⁰.

Full theoretical design and selection for each component, the design paid attention for ecological and environmental aspects in selecting the refrigerant, so R-134a presented the best refrigerant that is used.

The control of the system will be done by using traditional automation components with the possibility of improving the system by using direct digital controller (DDC) or programmable logic controller (PLC).

The system will be built and tested to make comparison between theoretical and actual results.

يعرض هذا المشروع تصميم وتنفيذ ثلاث غرف تبريد، يمثل الحجم الكلي للغرف ما يقارب (200 لتر) لتخزين ٣٠ كغ اللحم، ٣٠ كغ الخيار، و ٣٥ كغ الليمون، يستخدم النظام دورة تبريد ذات مرحلة احادية الضغط متعدد المبخرات للوصول الى درجات الحرارة المطلوبة في الغرف، كل غرفة لديها درجة حرارة مختلفة (٠،٥،٨) درجة مئوية.

في هذا المشروع سوف يتم اختيار مكونات الدورة وعمل التصميم النظرية الكاملة لها، وفي هذا النظام تم اعطاء الاهمية الخاصة للجوانب الايكولوجية والبيئية في اختيار غاز التبريد، ولقد وجد ان غاز R143a هو افضل اختيار للاستخدام.

التحكم بالنظام باستخدام مكونات التحكم التقليدي مع امكانية تحسين التحكم باستخدام (DDC) او (PLC).

سيتم بناء النظام واختباره لعمل مقارنته بين القيم النظرية والقيم الحقيقية.

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CHAPTER ONE

INTRODUCTION

CHAPTER ONE

INTRODUCTION

A vapor compression cooling cycles are very important, The technological advance change from better to the best, to achieve and maintain temperature below that of the surrounding .

1.1 Scope of the project

This project presents the design and implementation of three chambers at different temperatures. The system will include all mechanical and electrical parts to make it fully automation .It will be used as laboratory or workshop installation.

A single stage vapor compression refrigeration cycle is used. The volume of three chambers is (200L). These chambers will store cucumbers , lemons, and meat at three evaporators and one compressor. Three evaporators are designed to operate at three different temperature (8, 5, 0) C^o.Three temperature applications are normally accomplished with purely mechanical valve on a temperature controlled valve. This application is used in many applications that need multi temperatures .

1.2 History about multiple evaporators system

Chambers are built for temperatures close to each other, so a single stage vapor compression refrigeration cycle is suitable for this project, but with wide range of temperatures like (0,-35) C⁰, other cycles like two stage or more should be used.

In 11-13/June/ 2008 , Matthew S. Elliott and Bryan P. Rasmussen produced paper about control architecture for multi-evaporator on vapor compression cooling cycle .The title of paper is Model-Based Predictive Control of a Multi-Evaporator Vapor Compression Cooling Cycle.[Reference12]

This paper studied the method of controlling multi-evaporator, the relationship between input and output parts, the relationship between evaporators, made liner equation, and found that evaporator pressures and superheat affected by Compressor speed. Compressor has a lower speed when evaporator pressure increases, Compressor speed increases when the condenser pressure increases, Relationship between first EEV and evaporator pressure, Relationship between discharge valve and second evaporator pressure.

In 10-12 / June / 2009, Matthew S. Elliott and Bryan P. Rasmussen wrote paper about control architecture for a multiple evaporators on HVAC , This paper entitled " A Model-Based Predictive Supervisory Controller for Multi- Evaporator HVAC Systems ". The paper presents control architecture for system, and energy consumption studies. [Reference13]

In July /21/ 2005, Dr S. Forbes Pearson produced a paper entitled "Refrigerant Past, Present, and Future ", This paper presents improvement in refrigerants from first refrigerant to modern, and R134a properties.[Reference14]

Dr Forbes puts the (R 134a) properties and compares it with (R12), he has found that R134a and R12 properties are very similar so R134a is the best replacement for R12. Because it is less stable than R12, and has a lower critical temperature than R12. Since it is friendly for the environment and has ODP (ozone depletion potential) equal zero, R-134a is used in many applications like automotive, air conditioning, commercial refrigeration and air conditioning .[Reference13]

1.3 Backgrounds about a multiple evaporator system

The system consists of a single compressor and a single condenser but three evaporators. Evaporators-I, II, III operate at the same evaporator temperature (0°C) one evaporator (say Evaporator-I) caters to freezing while the other (Evaporator-II, III) caters to product cooling/space conditioning at 5°C , 8°C . [Reference 15]

1.4 The project cycle selection

In chapter six; page (33-34), shows a system schematic with all components and accessories of a multi-evaporator system that uses three evaporators at three different temperatures and a single compressor.

1.5 The budget for the project

Table (1.1) Actual budget table for the project

Task	#	COST (NIS)	Total
Compressor	1	1000	1000
Condenser	1	500	500
pressure switches	1	200	200
Connecting pipes	30 m	1m=40	200
Expansion valve	3	250	750
Refrigerant R134a	2	600	1200
Heater	2	50	100
Fans	4	100	400
Building chambers	-	2000	1500
Structure of device			1500
Thermostat	3	200	600
Wires	-	600	600
Solenoid valves	3	150	450
Filter	1	100	50
Sight glass	1	60	60
contactors	3	100	300
Accessories		800	800
Total			10210 NIS

1.6 The time planning for the project

The project plan follows the following time schedule which includes the related tasks of study and system analysis. The following time plans are for the first semester and second semester.

Table (1.2) the first semester time plan

Task/Week	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
Choosing project title																
Collecting information																
Reading																
Introduction																
Load calculations																
Cycle analysis																
Refrigerant choose																
Compressor Design																
Condenser Design																
Evaporator Design																
Pipe Design																
Electric control Design																
Preparing & printing																
Project Documentation																

Table (1.3) the second semester time plan

Task/Week	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
Chambers building																
Compressor selection																
Accessory Selection																
Cycle building																
Electrical & Control building																
Cycle test																
Recommendations																
Conclusions																
Project Documentation																

CHAPTER TWO

COOLING LOAD

Introduction

The cooling load is the amount of heat that must be removed from a space to maintain a desired indoor temperature. It is the sum of all heat gains from various sources, including outdoor air, walls, windows, and internal loads. The cooling load is a function of the outdoor air conditions, the indoor air conditions, and the properties of the building envelope. The cooling load is a key parameter in the design of a cooling system.

CHAPTER TWO

Introduction

COOLING LOAD

The cooling load is the amount of heat that must be removed from a space to maintain a desired indoor temperature. It is the sum of all heat gains from various sources, including outdoor air, walls, windows, and internal loads. The cooling load is a function of the outdoor air conditions, the indoor air conditions, and the properties of the building envelope. The cooling load is a key parameter in the design of a cooling system.

- 1. Outdoor air
- 2. Walls
- 3. Windows
- 4. Internal loads
- 5. Equipment

CHAPTER TWO

COOLING LOAD

2.1 Introduction

The total heat required to be removed from refrigerated space to bring it at the desired temperature and maintain it by the refrigeration equipment is known as cooling load. The purpose of load estimation is to determine the size of the refrigeration equipment that is required to maintain inside design conditions during periods of maximum outside temperatures. The design load is based on inside and outside design conditions and its refrigeration equipment capacity to produce and maintain satisfactory inside conditions. [Reference 1]

2.2 Load Sources

The cooling load on refrigerating equipment seldom results from any one single source of heat. Rather, it is the summation of the heat which usually evolves from several different sources. Some of the more common sources of heat that impose the load on refrigerating equipment are:-

- The wall heat gain.
- The product heat gain.
- Infiltration heat gain.
- Packing heat gain.
- Fan motor heat gain

Chambers are working at three temperature degrees (0, 5, 8)C⁰, chambers are located in Hebron city , From Palestinian codes the Maximum surrounding temperature for Hebron city is 38°C (TABLE A-1), The required mass product is 30[kg] meat, 30[kg] cucumber ,35 [kg] lemon. Desired cooling time is 16[hr] From (TABLE A-14), chapter six explains the inner refrigerator size.

2.2.1 The wall heat gain

The wall heat gain load, sometimes called the wall leakage load, is a measure of the heat flow rate by conduction through the walls of refrigerated space from the outside to the inside. Since there is no perfect insulation, there is always a certain amount of heat passing from the outside to the inside whenever the inside temperature is below of the outside. The wall gain load is common to all refrigeration application and is ordinarily a considerable part of the total cooling load.

The quantity of heat transmitted through the wall is a function of three factors whose relationship is expressed in the following equation: [Reference2]

$$Q_{\text{wall}} = U A \Delta T \quad (2.1)$$

Where A is the outside surface area of the wall [m²], U is the overall heat transfer coefficient [W/m². °C], ΔT is the temperature difference across the walls [°C].

$$\Delta T = T_{\text{out}} - T_{\text{in}} \quad (2.2)$$

Where T_{in} is the refrigeration space temperature, T_{out} is the outside temperature. Overall heat transfer coefficient is computed by the following:[Reference2]

$$U = \frac{1}{\frac{1}{h_i} + \frac{\Delta x_1}{k_1} + \frac{\Delta x_2}{k_2} + \frac{\Delta x_3}{k_3} + \dots + \frac{1}{h_o}} \quad (2.3)$$

Where U: is the overall heat transfer coefficient [$W/m^2 \cdot C$], Δx : is the thickness of the layer of the wall [m], k: is the thermal conductivity of the material [$W/m \cdot C$], h_i : is the convection heat transfer coefficient of inside air film = $9.37 [W/m^2 \cdot C]$ From (TABLE A-3), h_o : is the convection heat transfer coefficient of outside air film = $22.7 [W/m^2 \cdot C]$ From (TABLE A-3) All walls are constructed of three layers as shown in chapter six (22-34):

- Galvanized steel sheet 0.06 [cm]; $k=20 [W/m \cdot C]$. From (TABLE A-2)
- Polyurethane 4 [cm] $k=0.025 [W/m \cdot C]$. From (TABLE A-2)
- Galvanized steel sheet 0.06 [cm]; $k=20 [W/m \cdot C]$. From (TABLE A-2)

Applying equation (2.3), the overall heat transfer coefficient is:

$$U = \frac{1}{\frac{1}{9.37} + \frac{0.0006}{20} + \frac{0.04}{0.025} + \frac{0.0006}{20} + \frac{1}{22.7}} = 0.57 [W/m^2 \cdot C]$$

Applying equation (2.1), the wall load for first chamber (meat) is:

- $Q_{\text{floor, roof}} = 2 * \{0.57 * (0.6 * 0.5 + 0.4 * 0.05) * (38 - 0)\} = 13.8 [W]$
- $Q_{\text{sides}} = 2 * \{0.57 * (0.33 * 0.4 + 0.32 * 0.05) * (38 - 0)\} = 6.4 [W]$
- $Q_{\text{front, behind}} = 2 * \{0.57 * (0.4 * 0.5) * (38 - 0)\} = 8.6 [W]$
- $Q_{\text{all wall}} = 28 [W]$

Applying equation (2.1) on second chamber (cucumber) is :

- $Q_{\text{floor, roof}} = 2 * \{0.57 * (0.6 * 0.5 + 0.4 * 0.05) * (38 - 5)\} = 12 [\text{W}]$
- $Q_{\text{sides}} = 2 * \{0.57 * (0.33 * 0.4 + 0.32 * 0.05) * (38 - 5)\} = 5.56 [\text{W}]$
- $Q_{\text{front, behind}} = 2 * \{0.57 * (0.4 * 0.5) * (38 - 5)\} = 7.5 [\text{W}]$
- $Q_{\text{all wall}} = 25 [\text{W}]$

And applying equation (2.1) on third chamber (lemon) is:

- $Q_{\text{floor, roof}} = 2 * \{0.57 * (0.6 * 0.5 + 0.4 * 0.05) * (38 - 8)\} = 11 [\text{W}]$
- $Q_{\text{sides}} = 2 * \{0.57 * (0.33 * 0.4 + 0.32 * 0.05) * (38 - 8)\} = 5.1 [\text{W}]$
- $Q_{\text{front, behind}} = 2 * \{0.57 * (0.4 * 0.5) * (38 - 8)\} = 7.5 [\text{W}]$
- $Q_{\text{all wall}} = 23.6 [\text{W}]$

2.2.2 The product heat gain

The heat emitted from the product to be stored is very important in case of cold storages. The loads to be considered in the cold storages are divided into the following groups. chilling load above freezing: The product chilling load above freezing depends upon the mass product, mean specific heat of the products above freezing, entering product temperature, final product temperature desired, and the chilling time. The space heat gain from product is computed by the following equation:[Reference1]

$$Q_{\text{ch}} = m \cdot C_p \cdot \Delta T / \tau \quad (2.4)$$

Where Q_{ch} is the quantity of heat [W], m is the mass of the product [kg], C_p is the specific heat above freezing [kJ/kg.°C], t : desired cooling time [seconds], ΔT is the change in product temperature [°C].

$$\Delta T = T_o - T_{ch} \quad (2.5)$$

Where T_o : is the entering product temperature [°C], T_{ch} is the chilling product temperature [°C].

The meat frozen at (- 0.5 - 2.75°C) but in our project we store the meat at 0°C so the product load is only the above freezing load.

Applying equation (2.4) to find quantity of heat for the first product (meat):

- $C_p = 3.14$ [kJ/kg.°C] (TABLE A-3), $T_p = 24$ [°C], $T_{ch} = 0$ [°C], $t = 16$ hour
From (TABLE A-14)
- $Q_{ch} = 30 * 3.14 * 1000 * (24 - 0) / (16 * 60 * 60)$
- $Q_{ch} = 39.3$ [W]

Applying equation (2.4), for the second product (cucumber):

- $C_p = 4.1$ [kJ/kg.°C] (TABLE A-3), $T_p = 24$ [°C], $T_{ch} = 5$ [°C], $t = 16$ hour
- $Q_{ch} = 30 * 4.1 * 1000 * (24 - 5) / (16 * 60 * 60)$
- $Q_{ch} = 40.57$ [W]

Applying equation (2.4), for the third product (lemon):

- $C_p = 3.81$ [kJ/kg.°C] (TABLE A-3), $T_o = 24$ [°C], $T_{ch} = 8$ [°C], $t = 16$ hour

- $Q_{ch} = 35 \times 3.81 \times 1000 \times (24-8) / (16 \times 60 \times 60)$
- $Q_{ch} = 37.04 \text{ [W]}$

2.2.3 Infiltration heat gain

In the practical operation of a refrigerated facility, doors must be opened at times in order to move the product in and out. The infiltration load is one of the major loads in the refrigerator. The infiltration air is the air that enters a refrigerated space through cracks and opening of doors. This is caused by pressure difference between the two sides of the doors and it depends upon the temperature difference between the inside and outside air, and cooler sizes. [Reference1]

The heat gain resulting from air change can be determined by applying the following equation:

$$Q_{in} = m \cdot C_p \cdot (T_o - T_i) \quad (2.6)$$

$$Q_{in} = \rho \cdot V \cdot \dot{V}_i \cdot C_p \cdot (T_o - T_i) \quad (2.7)$$

Where ρ is the air density [1.25 kg/m^3] From (TABLE A-12), C_p is the specific heat of the air [$1000 \text{ J/kg} \cdot \text{C}^\circ$], \dot{V}_i is the volumetric flow rate of infiltrated air [m^3/s], T_o : is the outside temperature [C°], T_i : is the inside temperature [C°].

$\dot{V}_i = \text{number of air change} \cdot \text{volume of room}$

Number of air change = 0.5 [times /h] (TABLE A-4)

Number of air change = 0.5 [times /h] (TABLE A-4)

- Volume of room = $0.5 \times 0.33 \times 0.4 = 0.066 \text{ m}^3$.
- $V' = 0.5 \times 0.066 = 0.033 \text{ m}^3/\text{hr}$.

Applying the equation (2.7), the Q_{inf} for the first product (meat):

- $Q_{inf} = 1.25 \times (0.033/3600) \times 1000 \times (38 - 0)$
- $Q_{inf} = 0.44 [\text{W}]$

Applied the equation (2.7), the Q_{inf} for the second product (cucumber):

- $Q_{inf} = 1.25 \times (0.033/3600) \times 1000 \times (38 - 5)$
- $Q_{inf} = 0.38 [\text{W}]$.

Applied the equation (2.7), the Q_{inf} for the third product (lemon):

- $Q_{inf} = 1.25 \times (0.033/3600) \times 1000 \times (38 - 8)$
- $Q_{inf} = 0.343 [\text{W}]$.

2.2.4 Packaging Heat gain

Many products refrigerated in packages. It could be more than 10% of product's weight. Packages could be plastic, steel, wood, glass or any material that has low specific heat. The cucumber and the lemon are stored in plastic boxes, each chamber

Each chamber has 10 boxes. Plastic box mass has 0.5 kg, each one can hold 3 kg of cucumber 3.5kg of lemon and 3 kg of meat.

The heat gain resulting from Packaging can be determined by applying the following equation:[Reference1]

$$Q_{pk} = \frac{m_{pk} \cdot C_{pk} \cdot (T_{pk} - T_i)}{\tau} \cdot 10^3 \quad (2.8)$$

Where Q_{pk} is the packaging heat load, m_{pk} is the mass of packaging material [kg], C_{pk} is the packaging material specific heat [J/kg .C°], T_{pk} is the packaging material temperature [°C], T_i is the temperature of the refrigerant space [°C], τ is the desired cooling time [seconds], $C_{pk \text{ plastic}} = 1.6$ [kJ/kg. C°] (TABLE A-5), Applying equation (2.8), to find Q_{pk} for the first chamber (meat):

- $Q_{pk} = \frac{0.5 \cdot 10 \cdot 1.6 \cdot (24 - 0)}{10 \cdot 3600} \cdot 10^3$
- $Q_{pk \text{ plastic}} = 5.33$ [W]

Applying equation (2.8), to find Q_{pk} for the second chamber (cucumber):

- $Q_{pk} = \frac{0.5 \cdot 10 \cdot 1.6 \cdot (24 - 5)}{10 \cdot 3600} \cdot 10^3$
- $Q_{pk \text{ carton}} = 4.22$ [W]

Applying equation (2.8), to find Q_{pk} for the third chamber (lemon):

- $Q_{pk} = \frac{0.5 \cdot 10 \cdot 1.6 \cdot (24 - 8)}{10 \cdot 3600} \cdot 10^3$
- $Q_{pk \text{ carton}} = 3.55$ [W]

2.2.5 Miscellaneous gain

The miscellaneous load consists primary of the heat given by light and electrical motor operation in space. [Reference1].The following equation can be used to calculate the heat gain due to light

$$Q_{\text{light}} = P_{Lr} (F_u F_b) (CLF)_{Lr} \quad (2.9)$$

Where:- Q_{light} the light heat load, P_{Lr} is the lamp rated power [W], F_u is the fraction of lamps that are in use, F_b is the ballast factor that equal 1.2 for fluorescent lamp, $(CLF)_{Lr}$ is the light cooling factor, $P_{Lr} = 30$ [W], $(CLF)_{Lr} = 0.76$ From (TABLE A-15). Applying equation (2.9), to find Q_{light} :-

$$Q_{\text{light}} = 30 * (0.31 * 0.2) * (1.76) = 8.2 \text{ [W]}$$

Electrical motor heat gain are estimated according to their rated output power for motor rated power =25[W] the heat gain equal to 60[W] From (TABLE A-16)

2.2.6 Respiration gain

Fruits and vegetable are still alive after harvesting and continue to undergo changes while in storage; the more important of these changes are produced by respiration process during which oxygen from the air combines with the carbohydrates in the plant tissue and results in the release of carbon dioxide and heat .The heat released is called respiration heat which is found by the following equation: - [Reference1]

$$Q_R = m * \text{respiration rate} \quad (2.10)$$

Where:- Q_R the respiration heat load, m is the mass of product [Kg], respiration rate [W/Kg] which equal 0.02 [W/Kg] for lemon at 8°C and 0.026 [W/Kg] for cucumber at 5°C From (TABLE A-17).

Applying equation (2.10), to find Q_R for the second chamber (cucumber):

$$Q_R = 30 * 0.026 = 0.88 \text{ [W]}$$

Applying equation (2.10), to find Q_R for the third chamber (lemon):

$$Q_R = 30 * 0.02 = 0.6 \text{ [W]}$$

2.3 Total cooling load

The total cooling load is the summation of the heat gains:

$$Q_T = Q_w + Q_p + Q_{inf} + Q_{pk} + Q_{light} + Q_{motor} + Q_R$$

Table 2.1 Chambers load

	Q_w [W]	Q_p [W]	Q_{inf} [W]	Q_{pk} [W]	Q_{light} [W]	Q_{motor} [W]	Q_R [W]	Q_T [W]
Chamber #1	28	39.3	0.44	5.33	8.2	60	-	141.3
Chamber #2	25	40.57	0.38	4.2	8.2	60	0.88	139.3
Chamber #3	23.6	37.04	0.343	3.55	8.2	60	0.6	133.3

* Q_T for the three chambers = 413.93 [W]

It is common practice to add 5%-10% as factor of safety as general rule 10% is used: [Reference 1]

- $Q_{T(1)} = 141.3 + (141.3 \times 0.1) = 155.5 \text{ [W]}$
- $Q_{T(2)} = 139.3 * (139.3 * 0.1) = 153.23 \text{ [W]}$
- $Q_{T(3)} = 133.3 + (133.3 * 0.1) = 146.63 \text{ [W]}$

2.4 Required equipment capacity

After the safety factor has been added, the cooling load is multiplied by 24 hours and divided by the desired operating time in hour to determine the average cooling load which is used as basis for equipment selection: [reference 1]

$$Q_s = \frac{TCL \times 24}{\text{operating time}} \quad (2.11)$$

Operating time = 16 hour From (TABLE A-14)

- $Q_{s(1)} = 233.3 \text{ [W]}$
- $Q_{s(2)} = 229.8 \text{ [W]}$
- $Q_{s(3)} = 219.95 \text{ [W]}$

The calculated value is $Q_{s(1)} = 233.3 \text{ [W]}$, $Q_{s(2)} = 229.8 \text{ [W]}$, $Q_{s(3)} = 219.95 \text{ [W]}$ but to be able to store any other kind of product we will use the following value $Q_{s(1)} = 645 \text{ [W]}$, $Q_{s(2)} = 626 \text{ [W]}$, $Q_{s(3)} = 310 \text{ [W]}$.

CHAPTER THREE

3.1 Introduction

The purpose of this chapter is to provide a comprehensive overview of the refrigeration cycle and its various components. It will discuss the thermodynamic principles governing the cycle, the selection of refrigerants, and the design of the cycle components. The chapter will also cover the calculation of cycle parameters and the selection of the appropriate cycle for a given application.

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3.1 Introduction

REFRIGERANT SELECTION AND CYCLE CALCULATION

The purpose of this chapter is to provide a comprehensive overview of the refrigeration cycle and its various components. It will discuss the thermodynamic principles governing the cycle, the selection of refrigerants, and the design of the cycle components. The chapter will also cover the calculation of cycle parameters and the selection of the appropriate cycle for a given application.

CHAPTER THREE

3.1 Refrigerant Selection

A refrigerant is a primary fluid .It absorbs and transports heat from a cooling space.

There are many refrigerants, they classified into five groups, one of these groups named HFC, one of its refrigerant R 134a (CH_2CFC_3), table (3.1) shows R 134a properties and compare them with other refrigerants (R12, R22).

Chapter one presents some papers about R-134a, within the paper comparison between the refrigerant and other refrigerants.

3.1.1 Refrigerant properties

Refrigerants are used for the same purpose, but some give better results than others, so what is required of a good refrigerant? A good refrigerant should have the following properties:

- Economical properties
 - High operating efficiency,
 - low cost
 - Availability.

- Thermodynamic properties

- Low boiling point,
- High critical point temperature,
- High latent heat of vaporization,
- Low specific heat of liquid,
- Mixes well with oil.

Environment friendly

- Having zero ozone depletion potential(ODP),
- Having low global warming potential(GWP),
- Non corrosive to metal,
- Easily detectable in case of leakage,
- Non flammable and non explosive, and
- Non toxic.

Table (3.1): physical properties of refrigerants(the properties @1 atm)

Properties	R 12	R 134a	R 22
Molecular formula	CCl ₂ F ₂	C ₂ H ₂ F ₄	CHClF ₂
boiling point(°C)	-29.8	-26.3	-40.8
Melting point (°C)	---	-101	-157
critical point (°C)	112	101.1	96.2
toxic	Non	Non	Non
flammable	Non	Non	Non
ODP	1.0	0.0	0.05
GWP	8100	1,300	1700

From table (3.1),boiling and melting temperature for R-134a is higher than R-12 and R-22 .All refrigerants are nontoxic, non flammable and low ODP "ozone

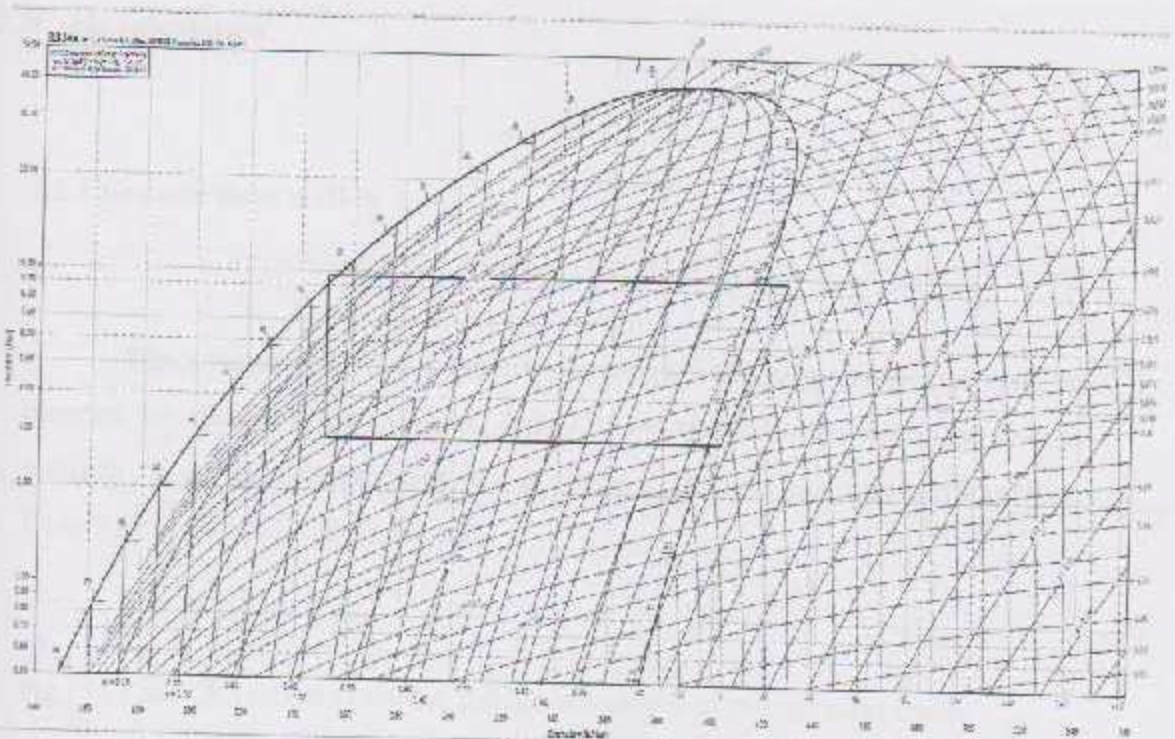
So R134a is best suited for refrigeration system because R-134a is morefriendly than R-12 and R-22.

3.1.2Relationship between Refrigerant and compressor

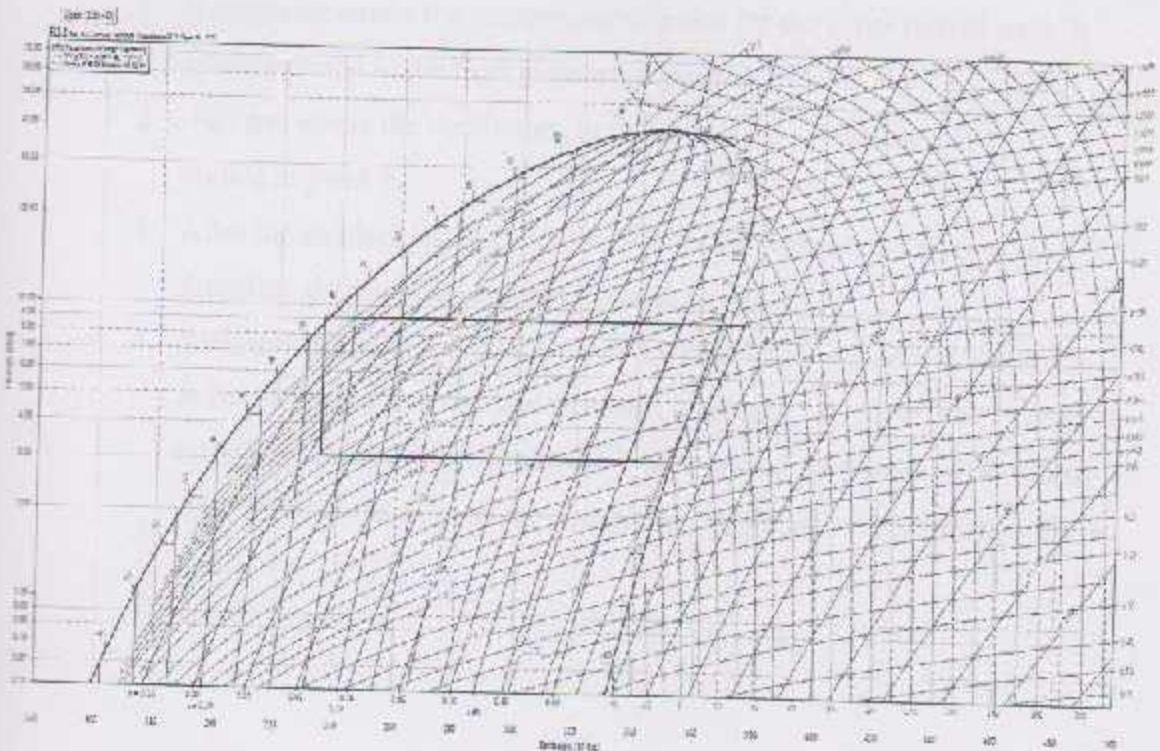
R-134a is selected for refrigeration system. We have to remember that the compression ratio of the R-134a system is higher than that of the R12 system even though both have the same condensing and evaporating temperature, because either an increase in head pressure or decrease in suction pressure will cause higher compression ratios. Fig(3.1) shows the properties of the R-134a and R-12 on P-h diagrams.



Figure 3.1 Comparison of P-h diagrams for R-12 and R-134a



(a)



(b)

Figure (3.1): (a) P-h diagram for the R-134a (b) P-h diagram for the R-12

3.2 Cycle calculation

3.2.1 General information

The schematic of such a system and corresponding operating cycle on P-h diagram are shown in Fig (3.1) and Fig (3.2). As shown in the figure the system consists of a single compressor and a single condenser but three evaporators. Evaporators -I, II, III. [Reference 2]

Fig (3.2) and (3.3) shows how the refrigerant moves in refrigeration cycle:

1. Refrigerant enters the compressor at point 1 at the super heated state. It is compressed to the high pressure at point 2.
2. Hot gas enters the condenser, in which it is de-superheated and sub cooled at point 3.
3. After the condensing process, the liquid refrigerant flows through a throttling device (thermostatic expansion valve).
4. Refrigerant is divided into three evaporators, which enters evaporators at low temperature and low pressure at points (4, 5, 6) The liquid refrigerant is vaporized at points(7, 8, 9) in the evaporator. The vapor then flows to the inlet of the compressor at point 1 and completes the cycle.

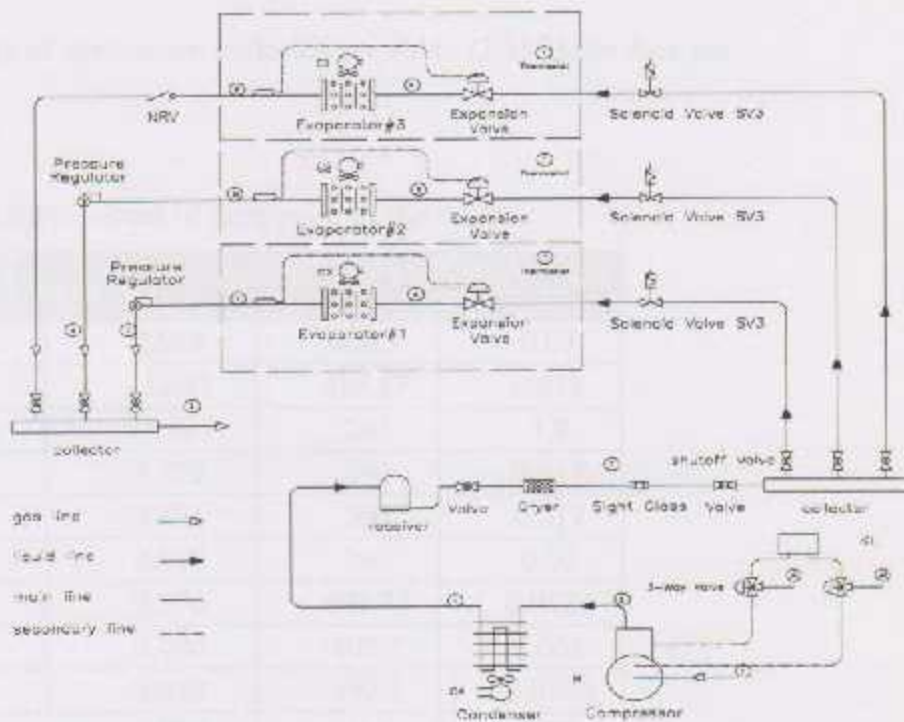


Figure (3.2) Schematic diagram for a multiple evaporator system

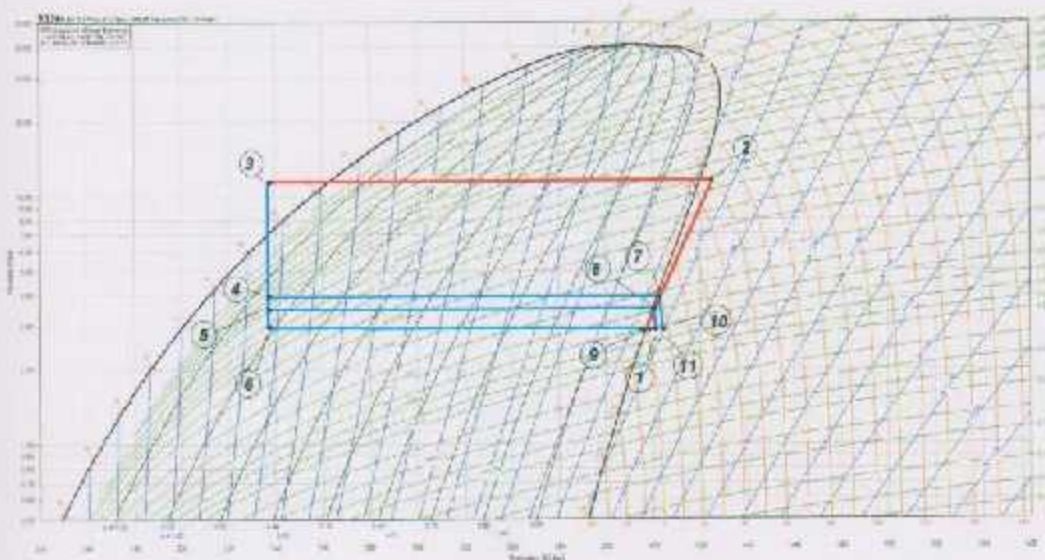


Figure (3-3). P-h diagram of a multiple evaporator system

From figure (3.3), data of system are collected on Table (3.3). These data are used to cycle calculation.

Table (3.2) Properties of each point on the cycle

#	T(°C)	P(bar)	h(kJ/kg)	v(m³/kg)
1	3	2.928	400.3	0.07
2	52	11.597	428.87	0.018
3	42.5	11.597	260	7.9
4	8	3.876	260	0.015
5	5	3.496	260	0.017
6	0	2.928	260	0.02
7	8	3.876	401.77	0.0524
8	5	3.496	400.7	0.058
9	0	2.928	397.2	0.0866
10	8	2.928	404	0.07
11	5	2.928	401.5	0.07

3.2.2 Mass flow rate

In this cycle we have three evaporators; each one has a mass of refrigerant that flows through it. To find the mass flow rate we use the following equation: [Reference 3]

$$m_1 = \frac{Q_e}{q_e} \quad (3.1)$$

Where: m_1 is the mass flow rate in the evaporator, [kg/s], Q_e : refrigeration capacity, [kW], q_e = refrigeration effect [reference 3].

$$q_e = \Delta h \quad (3.2)$$

Where Δh is the difference between the enthalpy of saturated vapor leaving evaporator and the enthalpy of refrigerant entering evaporator: [kJ/kg]. Applying equation (3.2), the q_e for first chamber is:

- $q_e = h_9 - h_5 = 397.2 - 260 = 137.2$ [kJ/kg]

Applying equation (3.1) the mass flow rate is :

- $m_1 = \frac{0.6452}{137.2}$

- $m_1 = 0.0047$ [kg/s]

Applying equations (3.1) and (3.2), the q_e and m for second chamber are :

- $q_e = h_8 - h_5 = 400.7 - 260 = 140.7$ [kJ/kg]

- $m'_2 = \frac{0.626}{158.1}$
- $m'_2 = 0.00396 \text{ [kg/s]}$

Applying equations (3.1) and (3.2), the q_c and m' for third chamber are :

- $q_c = h_3 - h_4 = 401.77 - 260 = 141.77 \text{ [kJ /kg]}$
- $m'_3 = \frac{0.310}{159.17}$
- $m'_3 = 0.00195 \text{ [kg/s]}$

Finally, the total mass flow rate is:

- $m'_T = m'_1 + m'_2 + m'_3 = 0.0106 \text{ [kg/s]}$

3.2.3 Condenser load

After calculating the total mass flow, condenser load is found by the following equation: [Reference 3]

$$Q_c = m'_T (h_2 - h_3) \quad (3.3)$$

Where: Q_c is the condenser load [kW], h_2 is the enthalpy of the hot gas discharged from the compressor [kJ /kg], h_3 is the enthalpy of the liquid discharged from the condenser [kJ /kg]. applying equation (3.3) and table (3.1) the condenser load is :

- $Q_c = 0.0111 (428.87 - 260)$

- $Q_c = 1.79$ [kW]

3.2.4 Power of compressors

To find the compressor power, we use the following equation:[Reference 3]

$$P = \dot{m}_1 * (h_2 - h_1) \quad (3.4)$$

Where P: is the compressor power [kW], h_2 : is the enthalpy of the hot gas discharged from the compressor [kJ /kg], h_1 : is the enthalpy of the gas discharged from the evaporator [kJ /kg].

Enthalpy at point 1(inlet to compressor) is obtained by applying equation (3.5) mass and energy balance to the mixing of three refrigerant streams.[reference 15]

$$h_1 = \frac{(m. 1 * h_9) + (m. 2 * h_{11}) + (m. 3 * h_{10})}{m. 1 + m. 2 + m. 3} \quad (3.5)$$

- $h_1 = \frac{(0.006 * 379.5) + (0.0055 * 401) + (0.0019 * 404)}{0.006 + 0.0055 + 0.0019} = 392.09 \text{ kJ/kg}$

Applied equation (3.4) the power of compressor is :

- $P = 0.0106(428.87 - 392.09)$
- $P = 0.389$ [kW]

3.2.5 Coefficient of performance

$$COP = \frac{Q_{etotal}}{P} \quad (3.6)$$

Where COP is the Coefficient of performance of the cycle, P is the compressor power [kW], $Q_{e total}$ is the total cooling capacity [kW]. [Reference1]

$$\bullet \quad COP = \frac{1581.59}{309.8}$$

$$\bullet \quad COP = 4$$

To ensure the accuracy of the calculation a software programme (Cool Pack) was used ,a single stage compression cycle at the lowest evaporating temperature and at the same condensing temperature give a cooling capacity(1.6 [kW]) ,compressor power (0.4[kW]), condensation capacity (2 [kW]) , refrigerant mass flow (0.012[kg/s]) ,COP(3.9) (TABLE A-6) and the Carnot efficiency(0.65) (TABLE A-7) close to the calculated value .

CHAPTER FOUR

COMPONENTS DESIGN AND SELECTION

CHAPTER FOUR

COMPONENTS DESIGN AND SELECTION

4.1 Introduction

Mechanical components are required to work a multiple evaporators refrigeration system. In this part, we discuss the main and auxiliary components of a system and make a calculation and selection of these components.

4.2 Cycle Components

The main components of the multiple evaporators refrigeration system are :

- Compressor.
- Evaporator.
- Condenser.
- Connecting pipes.
- Throttling device.

4.2.1 Compressor

The refrigeration compressor (vapor pump) is the heart of the refrigeration system. It moves the vapor to high pressure side of the system. It maintains the low side pressure at which the refrigerant evaporates, and the high side pressure at which it condenses, it supplies the pressure difference necessary to keep the system refrigerant flowing through the system. [Reference 4]

There are many types of compressors; one of them is called hermetic compressor. In this compressor, a motor and a compressor are connected together. The reason for choosing this compressor is that:

- It has a long life, so the life of the equipment should be even longer.

4.2.2 Evaporator

An evaporator is a heat exchanger, in which a volatile liquid is vaporized for the purpose of removing heat from a refrigerated space. Evaporators are manufactured in wide variety of types, shapes, sizes, designs and may be classified in different ways according to the contraction liquid feed, operating condition, method of air (or liquid) circulation, control, and application. [Reference 5]

There are many types of evaporators; a finned evaporator is used in this project, because of:

- Finned evaporator has fins, and fins increase the efficiency of evaporator.
- Finned evaporator will occupy less space than other types of evaporator.

- Air cooling application is used in this project, finned evaporator is the best performance at (0, 5, 8) C^o.

4.2.3 Condenser

The condenser is heat exchanger. Heat from the hot refrigerant passes through the walls of the condenser to the condensing medium. The action in the condenser is just the opposite of the action in the evaporator, an air cooled condenser "forced convection". Which employs air as the condensing medium by action of a fan is used because of. [Reference5]

- Air quantity circulation over the condenser is higher than the free convention condenser
- Has fins, that are widely spaced so that little or no resistance is offered to the free circulation of air.

4.2.4 Connecting pipes

The piping system provides passage for the refrigerant to the evaporator, the compressor, the condenser and the other parts .It also provides the way for oil to drain back to the compressor. Tubing, piping, and fitting are used in numerous applications. Copper tubing is suitable with R-134a; copper tubing is used with domestic and small systems. [Reference6]

4.2.5 Throttling devices

The basic functions of an expansion device used in refrigeration systems are to reduce pressure from condenser pressure to evaporator pressure, and regulate the refrigerant flow from the high-pressure liquid line into the evaporator at a rate equal to the evaporation rate in the evaporator. [Reference 7]

There are basically seven types of refrigerant expansion devices. "Thermostatic Expansion Valve (TEV)", used before the evaporator.

4.3 Components calculation

4.3.1 Compressor

The actual volumetric flow rate for the compressor must be calculated to determine the type of compressor. To find this value; volumetric efficiency and the theoretical volume flow rate of the compressor must be calculate.

4.3.1.1 The volumetric efficiency

First, the volumetric efficiency must be determined using equation (4.1) is [reference 8] :

$$\eta_v = \eta_c * \eta_h \quad (4.1)$$

Where: η_v is the volumetric efficiency, η_c is the volumetric efficiency due to clearance volume in compressor, η_h is the volumetric efficiency due to heating occurring in compressor. But the volumetric efficiency due to the clearance volume in compressor is calculated by equation (4.2), [Reference 8]:

$$\eta_c = 1 - c \left[\left(\frac{P_H}{P_L} \right)^{1/n} - 1 \right] \quad (4.2)$$

Where c : is the clearance volume (ratio between volumetric clearance and volume of cylinder of the compressor, $c = 0.04$ for low pressure different, $c = 0.02$ for high pressure different [reference 8], n is the exponential coefficient of expansion for refrigerant, $n = 1$. [Reference 8], P_H is the high pressure of the cycle; P_L is the low pressure of the cycle. Applied equation (4.2) the volumetric efficiency is:

- $\eta_c = 1 - 0.02 \left[\left(\frac{11.597}{2.928} \right)^{1/1} - 1 \right] = 94\%$

Equation (4.3) is used to find the volumetric efficiency due to the heating in compressor [Reference 9]:

$$\eta_h = \frac{T_{\text{evap}}}{T_{\text{cond}}} \quad (4.3)$$

Where T_{evap} : is the evaporator temperature [$^{\circ}\text{K}$], T_{cond} is the condenser temperature [$^{\circ}\text{K}$]:

- $\eta_h = \frac{273}{318} = 85.8\%$

Applying equation (4.1), the volumetric efficiency is :

- $\eta_v = 94\% * 85,8\% = 80.69\%$

4.3.1.2 The theoretical volume flow rate

Second, The theoretical volume flow rate (V) of the compressor can be calculated by using equation (4.4), [Reference 10]:

$$V_{theo} = m * v \quad (4.4)$$

Where: - V_{theo} is the theoretical volume flow rate of the compressor [m^3/s], m is the mass flow rate of refrigerant [kg/s], v is the specific volume at the inlet of compressor [m^3/s] which = 0.07 from the PH diagram. Applied equation (4.4):

- $V_{theo} = 0.0106 * 0.07 = 7.42 * 10^{-4} [m^3/s]$

To determine the actual volume flow rate by the equation (4.5), [Reference 9]:

$$V_{act} = \frac{V_{theo}}{\eta_v} \quad (4.5)$$

Where V_{act} : is the actual volumetric flow rate [m^3/s], applied equation (4.5) the actual volumetric flow rate is :

- $V_{act} = \frac{7.42 * 10^{-4}}{0.8069} = 0.919 * 10^{-3} [m^3/s]$

4.3.1.3 The compressor selection

The main consideration to select the compressor is the actual volumetric flow rate, so we chose a compressor that satisfies it, Danfoss compressor is selected for this project from Danfoss catalog, we select a compressor type SC12/12G with code number 104G8280. Which has displacement of 26.3 cm³ per revolution and 2900 RPM.

The actual flow rate for the compressor can be calculated as the following [Reference 9]:

$$V_{act} = V_{theo} * \eta_v \quad (4.6)$$

Where: V_{act} is the actual volumetric flow rate for the compressor [m³/s], V_{theo} is the theoretical volumetric flow rate for the compressor [m³/s], η_v is the volumetric efficiency.

- $V_{theo} = 26.3 * 10^{-6} * (2900/60) = 1.27 * 10^{-3} \text{ [m}^3/\text{s]}$
- $V_{act} = 1.27 * 10^{-3} * 0.8069 = 1.026 * 10^{-3} \text{ [m}^3/\text{s]}$

4.3.2 Evaporator

An evaporator design was manufactured. The evaporator was made from a Aluminum tube; the dimension of evaporator is shown in chapter (6), page (24-34),So:

- S_n : Transverse tube spacing [m]

$$S_n = \frac{\text{evaporator height}}{\text{number of rows}} = \frac{0.05}{2} = 0.025 \text{ [m]}$$

- S_p : Longitudinal tube spacing [m]

$$S_p = \frac{\text{evaporator width}}{\text{number of column}} = \frac{0.2}{7} = 0.0286 \text{ [m]}$$

- *fin length* (L_f) = ($S_n - D_o$)

$$L_f = (0.025 - 0.01) = 0.015 \text{ [m]}$$

- Finewidth = $W_f = (S_p - D_o)$

$$W_f = (0.0286 - 0.01) = 0.0186 \text{ [m]}$$

- number of fins in row = 70 fins

- fin pitch = $P_f = \frac{40}{70} = 0.571 \text{ [cm]}$

- Finethickness = $t_f = 0.03 \text{ [cm]}$

- bare tube thickness = $t_b = P_f - t_f$

$$t_b = 0.571 - 0.03 = 0.54 \text{ [cm]}$$

Design the evaporator required many calculations such as fluid mechanical calculation, thermal calculation and area calculation. The sequence of design starts with fluid mechanical calculation. In thermal calculation will be used the convection heat transfer equations for outer surface neglected the small thermal radiation from the wall until reaching area calculation [Reference7].

$$Q = h_o \cdot A \cdot (T_w - T_\infty) \quad (4.7)$$

Where Q: heat transfer through the evaporator [W], h_o : external convection heat transfer coefficient [$W/m^2 \cdot C$], A: surface area of heat transfer [m^2], T_w : outer evaporator wall temperature [$^{\circ}C$], T_∞ : free air temperature.

To determine the external convection heat transfer coefficient can be expressed via the following equations. In order to calculate the total The heat that transferred through the evaporator was determined in chapter three and its value was $Q_e = 645$ [W], so:
[Reference7]

$$h_o = \frac{Nu \cdot k}{D} \quad (4.8)$$

Where Nu: Nusselts number ,k: thermal conductivity of air at entrance of evaporator [$W/m \cdot ^{\circ}C$], D: outer diameter of evaporator [m]. The Nusselts number can be calculated by the equation [Reference7]:

$$Nu = C(Re)^N Pr^{1/3} \quad (4.9)$$

Where Re: Reynolds number, Pr: Prandtl number of air at film temperature, (C,N): constants can be obtained from table (A-11) according the following considerations.

- $S_p/d = 28.6/10 = 2.86$.
- $S_n/d = 25/10 = 2.5$.

From In line arrangement tube banks table (C = 0.366, N = 0.595).

[Reference 7]

$$Re = \frac{\rho \cdot V_{max} \cdot D}{\mu} \quad (4.10)$$

Where ρ : density of air at film temperature [kg/m^3], V_{max} : maximum velocity of air between the evaporator tubes [m/s], D : outer diameter of the evaporator tubes [m], μ : dynamic viscosity of air at film temperature [Pa.s].

For flows normal to in-line tube banks the maximum flow velocity can be calculated as follows. [Reference 7]

$$V_{max} = V_{\infty} \frac{S_n}{S_n - D} \quad (4.11)$$

Where V_{∞} is the free air velocity entering the evaporator [m/s], can be calculated by the following equation:

$$V_{\infty} = \frac{V}{A} \quad (4.12)$$

Where v : flow rate of air through the evaporator [m³/s], $V_f = 50[\text{cfm}] = 0.02359$ [m³/s] from fan manufacturer company, A : cross sectional area of evaporator [m²].

- $A = 0.4 * 0.05 = 0.02$ [m²]
- $V_{\infty} = \frac{0.02359}{0.02} = 1.18$ m/s
- $V_{\max} = 1.048 \frac{0.025}{0.025 - 0.01} = 1.966$ [m/s]

4.3.2.1 First evaporator

The properties of air are evaluated at the film temperature, which at entrance to the tube bank is [Reference 7]:

$$T_f = \frac{T_w + T_{\infty}}{2} \quad (4.13)$$

Where T_f : film temperature[°C], T_w : wall surface temperature[°C], assume that it equals the refrigerant temperature, T_{∞} :free air temperature[°C].

- $T_f = \frac{-10+0}{2} = -5$ [°C] = 268 [°K]

Then from (table A-12) :

- $\rho = 1.292 \text{ [kg/m}^3\text{]}$
- $\mu = 1.725 \cdot 10^{-5} \text{ [kg/m.s]}$
- $K = 0.0243 \text{ [W /m.}^\circ\text{C]}$
- $Pr = 0.715$
- $Re = \frac{1.295 \cdot 1.967 \cdot 0.01}{1.725 \cdot 10^{-5}} = 1476.7$
- $Nu = 0.366 \cdot (1476.7)^{0.595} \cdot (0.715)^{1/3} = 25.2$
- $h_o = \frac{25.2 \cdot 0.0243}{10 \cdot 10^{-3}} = 61.24 \text{ [W/m}^2\text{C]}$

Heat transfer from one element (one fin and one bare tube) the following equation is used [Reference 11]:

$$Q_{\text{total}} = Q_{\text{fin act}} + Q_{\text{original}} \quad (4.14)$$

Where Q_{total} : the total heat transfer from the element[W], $Q_{\text{fin act}}$: actual heat transfer rate per fin[W], Q_{original} : heat transfer rate from tube without fin[W], Q_{original} can be calculated by the equation:

$$Q_{\text{original}} = h_o \cdot A_{\text{original}} \cdot (T_w - T_\infty) \quad (4.15)$$

Where h_o : external convection heat transfer coefficient [W/m²°C], A_{original} :the outer surface area of bare tube [m²], T_w : outer evaporator wall temperature [°C], T_∞ : free air temperature:

- $A_{\text{original}} = \pi \cdot D \cdot L = \pi \cdot 10 \cdot 10^{-3} \cdot 5.4 \cdot 10^{-3} = 1.696 \cdot 10^{-4} \text{ [m}^2\text{]}$

- $Q_{\text{original}} = 61.24 * 1.696 * 10^{-4} * (0 - -10) = 0.104 \text{ [W]}$

Q_{fin} can be calculated by the equation:

$$Q_{\text{fin}} = h_o A_{\text{fin}} (T_w - T_o) \quad (4.16)$$

Where Q_{fin} : theoretical heat transfer rate per fin [W], A_{fin} : surface area for fin [m²]:

- $A_{\text{fin}} = 2(S_n * S_p - A_{\text{pip}}) = 2[0.025 * 0.0286 - \frac{\pi}{4} (0.01)^2] = 12.73 * 10^{-4} \text{ [m}^2\text{]}$

- $Q_{\text{fin}} = 61.24 * 12.73 * 10^{-4} * (0 - -10) = 0.778 \text{ [W]}$

Now, Fin efficiency is calculated by the following equations [Reference 2]:

$$\eta_f = \frac{\tanh(mL_f)}{mL_f} \quad (4.17)$$

$$L_f = \left(\frac{l_f}{2}\right) \left[1 + 0.35 \ln \frac{\left(\frac{D_o}{2} + \frac{L_f}{2}\right)}{\frac{D_o}{2}}\right] \quad (4.18)$$

- $L_f = \left(\frac{0.015}{2}\right) \left[1 + 0.35 \ln \frac{\left(\frac{0.01}{2} + \frac{0.015}{2}\right)}{\frac{0.01}{2}}\right] = 0.01 \text{ [m]}$

$$m = \sqrt{\frac{h * P}{kA}} \quad (4.19)$$

Where h :external convection heat transfer coefficient [$W/m^2 \cdot ^\circ C$], k :thermal conductivity of aluminum fin [$W/m \cdot ^\circ C$], P :perimeter of the fin[m], A :surface area for convection of fin[m²]:

- $P = 2 \cdot t + 2 \cdot L = (2 \cdot 0.3 \cdot 10^{-3}) + (2 \cdot 0.02) = 0.0406$ [m]
- $A = t \cdot L = 0.3 \cdot 10^{-3} \cdot 0.02 = 6 \cdot 10^{-6}$ [m²].

Applying equations (4.17) and (4.19), m, η_f equal:

$$m = \sqrt{\frac{61.24 \cdot 0.0406}{202 \times 6 \times 10^{-6}}} = 45.25$$

$$\eta_f = \frac{\tanh(45.25 \cdot 0.01)}{45.25 \cdot 0.01} = 0.94$$

So, The heat transfer flow from the fin is:

$$Q_{\text{fin act}} = Q_{\text{fin}} \cdot \eta_f \tag{4.20}$$

- $Q_{\text{fin act}} = 0.776 \cdot 0.94 = 0.729$ [W]

Now the total heat transfer from the element is:

- $Q_{\text{total}} = 0.729 + 0.104 = 0.833$ [W]

Now the number of elements needed to perform the evaporator load can be determined by dividing the total heat transfer through the evaporator by the element total heat transfer, by using the following equation:

$$n = \frac{Q_e}{q_{\text{total}}} \quad (4.21)$$

- $n = \frac{645.2}{0.833} = 774.5$ elements

Number of elements in available evaporator = (N*R), where N: number of elements in rows, R: number of rows, number of elements in available evaporator = 70*14 = 980 elements .

4.3.2.2 Second Evaporator

Applying equation (4.13) the t_f film is:

- $T_f = \frac{-5+5}{2} = 0 \text{ [}^\circ\text{C]} = 273 \text{ [}^\circ\text{K]}$

Then from table A-9 :

- $\rho = 1.28 \text{ [kg/m}^3\text{]}$
- $\mu = 1.7 \cdot 10^{-5} \text{ [kg/m.s]}$
- $K = 0.024 \text{ [W /m.}^\circ\text{C]}$
- $Pr = 0.715$

- $Re = \frac{1.28 \cdot 1.967 + 0.01}{1.7 \cdot 10^{-6}} = 1475$
- $Nu = 0.366 \cdot (1475)^{0.593} \cdot (0.715)^{1/3} = 25.17$
- $h_o = \frac{25.17 \cdot 0.024}{10 \cdot 10^{-3}} = 60.4 \text{ [W/m}^2\text{C]}$

Applying equation (4.15) :

- $A_{\text{original}} = \pi \cdot D \cdot L = \pi \cdot 10 \cdot 10^{-3} \cdot 5.4 \cdot 10^{-3} = 1.696 \cdot 10^{-4} \text{ [m}^2\text{]}$
- $Q_{\text{original}} = 60.4 \cdot 1.696 \cdot 10^{-4} \cdot (5 - -5) = 0.1024 \text{ [W]}$

Applying equation (4.16) :

- $A_{\text{fin}} = 2(S_n \cdot S_p - A_{\text{pip}}) = 2[0.025 \cdot 0.0286 - \frac{\pi}{4} (0.01)^2] = 12.73 \cdot 10^{-4} \text{ [m}^2\text{]}$
- $Q_{\text{fin}} = 60.6 \cdot 12.73 \cdot 10^{-4} \cdot (5 - -5) = 0.769 \text{ [W]}$

Applying equation (4.18) :

- $l_f = \left(\frac{0.015}{2}\right) \left[1 + 0.35 \ln \frac{\left(\frac{0.01}{2} + \frac{0.015}{2}\right)}{\frac{0.01}{2}}\right] = 0.01 \text{ [m]}$

Applying equations (4.17) and (4.19), m, η_f equal :

- $P = 2 \cdot t + 2 \cdot L = (2 \cdot 0.3 \cdot 10^{-3}) + (2 \cdot 0.02) = 0.0406 \text{ [m]}$
- $A = t \cdot L = 0.3 \cdot 10^{-3} \cdot 0.02 = 6 \cdot 10^{-6} \text{ [m}^2\text{]}$

- $m = \sqrt{\frac{60.6 \times 0.0406}{202 \times 6 \times 10^{-6}}} = 45.1$

- $\eta_f = \frac{\tanh(45.1 \times 0.01)}{45.1 \times 0.01} = 0.94$

Applying equation (4.20) :

- $Q_{\text{fin act}} = 0.772 \times 0.94 = 0.723 \text{ [W]}$

Applying equation (5.8) :

- $Q_{\text{total}} = 0.723 + 0.102 = 0.825 \text{ [W]}$

Applying equation (4.21) :

- $n = \frac{626.39}{0.825} = 759 \text{ elements}$

Number of elements in available evaporator = $70 \times 14 = 980 \text{ elements}$.

4.3.2.3 Third Evaporator

Applying equation (4.13) the t_{film} is :

- $T_f = \frac{3+8}{2} = 5.5 \text{ [}^\circ\text{C]} = 278.5 \text{ [}^\circ\text{K]}$

Then from table A-9:

- $\rho = 1.22 \text{ [kg/m}^3\text{]}$
- $\mu = 1.85 \cdot 10^{-5} \text{ [kg/m.s]}$
- $K = 0.0261 \text{ [W /m.}^\circ\text{C]}$
- $Pr = 0.715$
- $Re = \frac{1.22 \cdot 1.967 \cdot 0.01}{1.85 \cdot 10^{-5}} = 1303.1$
- $Nu = 0.366 \cdot (1303.1)^{0.595} \cdot (0.715)^{1/3} = 23.35$
- $h_c = \frac{23.35 \cdot 0.0261}{10 \cdot 10^{-3}} = 60.95 \text{ [W/m}^2\text{}^\circ\text{C]}$

Applying equation (4.15) :

- $A_{\text{original}} = \pi \cdot D \cdot L = \pi \cdot 10 \cdot 10^{-3} \cdot 5.4 \cdot 10^{-3} = 1.696 \cdot 10^{-4} \text{ [m}^2\text{]}$
- $Q_{\text{original}} = 60.95 \cdot 1.696 \cdot 10^{-4} \cdot (8 - 3) = 0.052 \text{ [W]}$

Applying equation (4.16) :

- $A_{\text{fin}} = 2(S_n \cdot S_P - A_{PP}) = 2[0.025 \cdot 0.0286 \cdot \frac{\pi}{4} (0.01)^2] = 12.73 \cdot 10^{-6} \text{ [m}^2\text{]}$
- $Q_{\text{fin}} = 60.95 \cdot 12.73 \cdot 10^{-6} \cdot (8 - 3) = 0.388 \text{ [W]}$

Applying equation (4.18) :



- $L_f = \left(\frac{0.015}{2}\right) \left[1 + 0.35 \ln \frac{\left(\frac{0.01}{2} + \frac{0.015}{2}\right)}{\frac{0.01}{2}}\right] = 0.01[m]$

Applying equations (4.11) and (4.13), m, η_f equal:

- $P = 2 \cdot t \cdot L = (2 \cdot 0.3 \cdot 10^{-3}) + (2 \cdot 0.02) = 0.0406 [m]$

- $A = t \cdot L = 0.3 \cdot 10^{-3} \cdot 0.02 = 6 \cdot 10^{-6} [m^2]$.

- $m = \sqrt{\frac{60.95 \cdot 0.0406}{202 \cdot 6 \cdot 10^{-6}}} = 45.2$

- $\eta_f = \frac{\tanh(45.2 \cdot 0.01)}{45.2 \cdot 0.01} = 0.94$

Applying equation (4.20) :

- $Q_{fin act} = 0.388 \cdot 0.94 = 0.365 [W]$

Applying equation (4.14) :

- $Q_{total} = 0.365 + 0.052 = 0.417 [W]$

Applying equation (4.21) :

- $n = \frac{310}{0.417} = 743 \text{ elements}$

Number of elements in available evaporator = $70 \cdot 14 = 980$ elements.

4.3.3 Condenser

A condenser design was manufactured. The condenser was made from a (10mm) diameter, copper tube, the following is geometrical data, condenser:

- condenser length $L_c = 40$ [cm]
- condenser height $H_c = 40$ [cm]
- condenser width $W_c = 10$ [cm]

S_n : Transverse tube spacing [m]

- $S_n = \frac{\text{evaporator height}}{\text{number of rows}} = \frac{0.4}{10} = 0.04$ [m]

S_p : Longitudinal tube spacing [m]

- $S_p = \frac{\text{evaporator width}}{\text{number of column}} = \frac{0.1}{3} = 0.033$ [m]

fin length = $l_f = (S_n - D_o)$

- $l_f = (0.04 - 0.01) = 0.03$ [m]

Fin width = $W_f = (S_p - D_o)$

- $W_f = (0.033 - 0.01) = 0.023$ [m]

- number of fins in a row = 190 fins

- fin pitch = $P_f = \frac{60}{190} = 0.316$ [cm]

- Fin thickness = $t_f = 0.02$ [cm]

$$\text{bare tubethickness} = t_b = P_f - t_f$$

- $t_b = 0.315 - 0.02 = 0.295[\text{cm}]$

Condenser has two regions; first region is (desuperheating) region then is (mixture) region, now desuperheating must be calculated:

4.3.3.1 Desuperheating region

Applying equation (4.22) the Q_{desuper} is [Reference7]:

$$Q_{\text{desuper}} = \dot{m}(h_{in} - h_{\text{sat, vap}}) \quad (4.22)$$

Where Q_{desuper} : condenser load from desuperheating region [W], \dot{m} : mass flow rate in the condenser and calculated in chapter three, [kg/s], h_{in} : enthalpy of refrigerant entering the condenser, [kJ/kg], $h_{\text{sat, vap}}$: enthalpy of saturated vapor leaving the desuperheating region in condenser [kJ/kg] so:

- $Q_{\text{desuper}} = 0.0106(428.87 - 417.7) = 118.4[\text{W}]$

From (table A-11) value of C, N are determined by S_p/D and S_r/D , so the value $S_p/D = 19/10 = 3.3$, $S_r/D = 26/10 = 2.6$:

- $C = 0.446$
- $N = 0.586$

For flows normal to staggered arrangement the maximum flow velocity can be calculated as the follows[Reference7]:

$$V_{\max} = \frac{V_{\infty} \left(\frac{S_n}{2}\right)}{\sqrt{\left[\left(\frac{S_n}{2}\right)^2 + S_{pl}^2\right] - D}} \quad (4.23)$$

Applying equation (4.12), the free air velocity is determined by a known value, $V = 700 \text{ [m}^3/\text{h]} = 0.19444 \text{ [m}^3/\text{s]}$ from fan manufacturer company.

- $\Lambda = 0.4 * 0.4 = 0.16 \text{ [m}^2]$
- $V_{\infty} = \frac{0.19444}{0.16} = 1.215 \text{ m/s}$

Applying equation (4.23) the max velocity is :

$$V_{\max} = \frac{1.215 \left(\frac{0.04}{2}\right)}{\sqrt{\left[\left(\frac{0.04}{2}\right)^2 + 0.033^2\right] - 0.01}} = 0.85 \text{ [m/s]}$$

The properties of air are evaluated at the film temperature, which can be calculated by equation (4.13), applying this equation:

- $T_{av. w} = \frac{45 + 52}{2} = 48.5 \text{ [}^\circ\text{C]}$
- $T_f = \frac{48.5 + 38}{2} = 43.25 \text{ [}^\circ\text{C]} = 316.25 \text{ [}^\circ\text{K]}$

Using table A-12, different properties can be determined:

- $\rho = 1.1176 \text{ [kg/m}^3\text{]}$
- $\mu = 1.85 \cdot 10^{-5} \text{ [kg/m.s]}$
- $K = 0.0275 \text{ [W /m.}^\circ\text{C]}$
- $Pr = 0.704$

Applying equation (4.10), Renaldo number is :

- $Re = \frac{1.1176 \cdot 0.85 + 0.01}{1.85 \cdot 10^{-5}} = 513.49$

Applying equation (4.9), Nusselts numberis :

- $Nu = 0.458(513.49)^{0.598} * (0.704)^{1/3} = 16.7$

Applying equation (4.8), external convection heat transfer coefficientis :

- $h_o = \frac{16.7 \cdot 0.0275}{10 \cdot 10^{-2}} = 45.9 \text{ [W/m}^2\text{C]}$

The heat transfer coefficient that would be obtained if there are 10 rows of tubes in the direction of the flow, because there are only 3 rows, this value must be multiplied by the factor 0.83, as determined from (table A-10) | Reference 7 |

- $h_o = 42.3 \cdot 0.83 = 35.11 \text{ [W/m}^2\text{C]}$

In order to calculate the total heat transfer from one element (one fin and one bare tube) the equation (4.15) is used [Reference 11]:

- $A_{\text{original}} = \pi * D * L = \pi * 10 * 10^{-3} * 4 * 10^{-3} = 125.7 * 10^{-6} \text{ [m}^2\text{]}$
- $Q_{\text{original}} = 45.99 * 125.7 * 10^{-6} * (48.5 - 38) = 0.0607 \text{ [W]}$

Q_{fin} can be calculated by the equation (4.16):

- $A_{\text{fin}} = 2 * (S_n * S_p - A_{\text{pipe}}) = 2 * [0.04 * 0.033 - \frac{\pi}{4} (0.01)^2] = 2.483 * 10^{-3} \text{ [m}^2\text{]}$
- $Q_{\text{fin}} = 45.99 * 2.483 * 10^{-3} * (48.5 - 38) = 1.19 \text{ [W]}$

Fin efficiency can be calculated by equation (4.18):

- $l_f = \left(\frac{0.015}{2}\right) \left[1 + 0.35 \ln \frac{\left(\frac{0.01}{2} + \frac{0.015}{2}\right)}{\frac{0.01}{2}}\right] = 0.01 \text{ [m]}$
- perimeter of the fin = $2 * t + 2 * L = 2 * 0.2 * 10^{-3} + 2 * 0.033 = 0.0664 \text{ [m]}$
- Area of fin = $t * L = 0.2 * 10^{-3} * 0.033 = 6.6 * 10^{-6} \text{ [m}^2\text{]}$

Applying equations (4.17) and (4.19):

- $m = \sqrt{\frac{29.17 * 0.0664}{202 * 6.6 * 10^{-6}}} = 38.12$
- $\eta_f = \frac{\tanh(38.12 * 0.01)}{38.12 * 0.01} = 0.95$

So the actual heat transfer flow through the fin is

- $Q_{fin,act} = 1.19 * 0.95 = 1.139 [W]$

Now the total heat transfer from the element is:

- $Q_{total} = 1.139 + 0.0607 = 1.199 [W]$

Now the number of elements needed to perform the condenser load to desuperheating process can be determined by the following equation:

$$n = \frac{Q_{desuper}}{Q_{total}} \quad (4.24)$$

- $n = \frac{118.4}{1.199} = 98.75 \text{ elements}$

4.3.3.2 Mixture region

After finishing the desuperheating region, and finding the element number, the mixture region will be calculated and find the number of element, so applying equation (4.25), Q_{mix} is determined :

$$Q_{mix} = \dot{m} (h_{sat,vap} - h_{sat,liq}) \quad (4.25)$$

Where Q_{mix} : condenser load from mixture region [W], \dot{m} : mass flow rate in the condenser, [kg/s], $h_{sat,vap}$: enthalpy of saturated vapor entering the mixture region in

condenser, [kJ /kg], $h_{\text{sat.liq}}$: enthalpy of saturated liquid leaving the mixture region
incondenser [kJ /kg].

- $Q_{\text{mix}} = 0.0106(417.7 - 260) = 1671.6 \text{ [W]}$

The properties of air are evaluated at the film temperature. It can be calculated by equation (4.13), applied this equation :

- $T_f = \frac{45 + 38}{2} = 41.5 \text{ [}^\circ\text{C]} = 314.5 \text{ [}^\circ\text{K]}$

Then from table A-9

- $\rho = 1.13 \text{ [kg/m}^3\text{]}$
- $\mu = 1.848 \cdot 10^{-5} \text{ [kg/m.s]}$
- $K = 0.0275 \text{ [W /m.}^\circ\text{C]}$
- $Pr = 0.704$

Applying equation (4.10), Reynolds number is :

- $Re = \frac{1.13 \cdot 0.85 \cdot 0.01}{1.848 \cdot 10^{-5}} = 519.75$

Applying equation (4.9), Nusselts number is :

- $Nu = 0.458(519.75)^{0.498} \cdot (0.704)^{1/3} = 16.9$

Applying equation (4.8), external convection heat transfer coefficient is :

- $h_o = \frac{16.9 \cdot 0.0275}{10 \cdot 10^{-3}} = 46.5 \text{ [W/m}^2\text{.}^\circ\text{C]}$

This is the heat transfer coefficient that would be obtained if there are 10 rows of tubes in the direction of the flow .Because there are only 3rows ,this value must be multiplied by the factor 0.83 ,as determined from table A-13[reference 8],so:

- $h_n = 46.5 * 0.83 = 38.6 \text{ [W/m}^2\text{°C]}$

In order to calculate the total heat transfer from one element (one fin and one bare tube) the equation (4.15) is used [Reference 11]:

- $A_{\text{original}} = \pi * D * L = \pi * 10 * 10^{-3} * 4 * 10^{-3} = 125.48 * 10^{-6} \text{ [m}^2\text{]}$
- $Q_{\text{original}} = 38.6 * 125.48 * 10^{-6} * (45 - 38) = 0.0339 \text{ [W]}$

Q_{fin} can be calculated by the equation (4.16):

- $A_{\text{fin}} = 2(S_{\text{a}} * S_{\text{p}} - A_{\text{pip}}) = 2[0.05 * 0.033 - \frac{\pi}{4} (0.01)^2] = 3.143 * 10^{-3} \text{ [m}^2\text{]}$
- $Q_{\text{fin}} = 38.6 * 3.143 * 10^{-3} (45 - 38) = 0.849 \text{ [W]}$

Fin efficiency can be calculated by equation (4.18):

- $L_f = \left(\frac{0.015}{2} \right) \left[1 + 0.35 \ln \frac{\left(\frac{0.01}{2} + \frac{0.015}{2} \right)}{\frac{0.01}{2}} \right] = 0.01 \text{ [m]}$

- perimeter of the fin = $2 * t + 2 * L = 2 * 0.2 * 10^{-3} + 2 * 0.033 = 0.0664 \text{ [m]}$
- Area of fin = $t * L = 0.2 * 10^{-3} * 0.033 = 6.6 * 10^{-6} \text{ [m}^2\text{]}$

Applying equations (4.17) and (4.19):

- $m = \sqrt{\frac{29.17+0.0664}{202 \times 6.6 \times 10^{-6}}} = 38.12$
- $\eta_f = \frac{\tanh(38.12 \times 0.01)}{38.12 \times 0.01} = 0.95$

So the actual heat transfer flow through the fin is

- $Q_{fin\ act} = 0.849 \times 0.95 = 0.806 [W]$

Now the total heat transfer from the element is:

- $Q_{total} = 0.806 + 0.0339 = 0.84 [W]$

Now the number of elements needed to perform the condenser load from mixture region can be determined by the following equation

$$n = \frac{1671.65}{0.84} = 1988.3 \text{ elements}$$

Now the number of elements needed to perform the total condenser load is:

- $N_{total} = 98.75 + 1988.3 = 2087 \text{ elements}$, Number of elements in available condenser = $190 \times 30 = 5700 \text{ elements}$.

4.3.4 Pipe Design and Selection

To calculate the inner diameter for the pipe the following steps can be used:
[Reference2]

$$Q = m \cdot v \quad (4.26)$$

Where Q: is the flow rate [m³/s], m: is the mass flow rate of refrigerant [kg/s], v is the specific volume [m³/kg] , [table 3.1] [reference 8]:

$$Q = V \cdot A \quad (4.27)$$

Where V: is the velocity of refrigerant [m/s]. [TABLE A-10] , A is the cross sectional area [m²]

$$A = \pi d_i^2 / 4 \quad (4.28)$$

Where: d_i is the inner diameter [m]:

$$d_i = \sqrt{\frac{4 \cdot A}{\pi}} \quad (4.29)$$

To calculate the outer diameter for the pipe can be as follows [Reference 10]

$$\sigma_t = \frac{P_{in}(r_o^2 + r_i^2)}{(r_o^2 - r_i^2)} \quad (4.30)$$

Where σ_t : is the tangential stress [Mpa], P_{in} : is the inner pressure [Mpa], r_o is the outer radius [m], r_i : is the inner radius [m]. σ_t can be calculated from the following equation: [reference 10]:

$$\frac{SY}{n} = \sqrt{\delta t^2 + P_{in} \delta t + P_{in}^2} \quad (4.12)$$

Where S_Y is the yield strength [MPa], [70 MPa for copper], [reference 110], n is the factor of safety, taken 8 [recommended from cooper hand book]. Now by using equation (4.11) the outer radius of the pipe can be calculated:

$$t = r_o - r_i \quad (4.13)$$

Where: - t is the thickness of the pipe [mm]

4.3.4.1 Suction line pipe

Inlet pipe for compressor named suction line. Last equation is used to determine the suction line diameter:

- $Q = 0.0134 * 0.07 = 9.38 * 10^{-4} \text{ [m}^3/\text{s]}$
- $A = \frac{Q}{v} = \frac{0.000938}{10} = 9.38 * 10^{-5} \text{ [m}^2\text{]}$
- $d_i = \sqrt{\frac{0.0000938 * 4}{\pi}} = 10.92 * 10^{-3} \text{ [m]}$
- $r_i = 5.46 * 10^{-3} \text{ [m]} = 5.46 \text{ [mm]}$
- $\frac{700}{8} = \sqrt{6t^2 + 2.928 \cdot 6t + (2.928)^2}$
- $\sigma_t = 84.57 \text{ [bar]}$
- $84.57 = \frac{2.928 (r_o^2 + 0.00546^2)}{(r_o^2 - 0.00546^2)}$
- $r_o = 5.52 \text{ [mm]}$
- $t = 5.52 - 5.46 = 0.064 \text{ [mm]}$

The inner and outer diameter in inch is :

- $d_{i, \text{inch}} = d_{i, \text{mm}} / 25.4 = 10.92 / 25.4 = 0.423 \text{ [inch]}$
- $d_{o, \text{inch}} = d_{o, \text{mm}} / 25.4 = 11.04 / 25.4 = 0.435 \text{ [inch]}$

By referring to copper hand book (TABLE A-11), the suitable type selected is ACR type (Air-conditioning and Refrigeration Field Service), and according to pervious calculations, the nominal or standard size (inches) for this section is 1/2 D which has outer diameter 0.5 inch, and inside diameter 0.43 inch .

4.3.4.2 Discharge line pipe

Discharge line is the outlet pipe from compressor. To determine the diameter of discharge line, last equation used :

- $Q = 0.0134 * 0.018 = 2.4 * 10^{-4} \text{ [m}^3/\text{s]}$
- $\Lambda = \frac{Q}{V} = \frac{0.00024}{14} = 1.72 * 10^{-5} \text{ [m}^2\text{]}$
- $d_i = \sqrt{\frac{0.0000172 * 4}{\pi}} = 4.68 * 10^{-3} \text{ [m]}$
- $r_i = 2.34 * 10^{-3} \text{ [m]} = 2.34 \text{ [mm]}$
-
- $\frac{700}{8} = \sqrt{6t^2 + 11.5976t + (11.597)^2}$
- $\delta_t = 75.9 \text{ [bar]}$

The inner and outer diameter in inch is

- $d_{i, inch} = 4.68/25.4 = 0.184$ [inch]
- $d_{o, inch} = 4.8/25.4 = 0.189$ [inch]

According to pervious calculations, the nominal or standard size (inches) for this section is 1/4D which has outer diameter 0.25 inch, and inside diameter 0.19 inch .

4.3.5 Capillary tube Design and Selection

By using the software Danfoss capillary tube selector under the following conditions the condenser temperature 45C, the evaporator's temperature (0, 5, 8C), the cooling load (645, 626 ,310 W), and R143a is the refrigerant used we found that the length and the diameter of the tube as in the table:-

Table 4.1 Capillary tube Selection

	L[m]	Φ[m]
Chamber #1	1.94	0.042
Chamber #2	1.94	0.042
Chamber #3	2.11	0.042

CHAPTER FIVE

ELECTRICAL DESIGN AND SELECTION

CHAPTER FIVE

ELECTRICAL DESIGN

AND SELECTION

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ELECTRICAL DESIGN AND SELECTION

5.1 Introduction

This chapter presents the protection of refrigeration cycle. The refrigeration cycle is keeping food at a suitable temperature. If a motor stops at several times due to power failure or a single breakdown, food will be destroyed. So the electric motor must be protected.

5.2 Types of Electrical Circuits

There are two types of electrical circuits in general. There are power circuits and control circuits. Capacities for small units are usually the control and power of one; either for units with high capacities controlling circuit is controlled separately from the power circuit. [Reference 7]

5.2.1 Control Circuit

This circuit is working to influence the controls to follow up the implementation of required control program as defined by introducing elements operating according to the requirements of control thermostat and unequivocal pressure and break convection. Also working to introduce elements of the capacity as the exact timing advance . Often control circuit is working with single phase. And potential voltages in control circuit are less or equal in power circuit. The energy consumed to control much less of the energy power circuit. [Reference 7]

5.2.2 Power Circuit

Power circuit is working to operate or stop power elements such as motors depending on the signal of the control circuit. The potential voltage and the electric power consumed in the power circuit equal to or greater than what is used in the control circuit. The power circuit is working in one or three phases.[Reference7]

5.3 Components of Electrical Circuits

The electrical circuit is built with more conditions. First the requirement is economy and this is important in the installation of any equipment. Second cost is an important part of total cost; repair and maintenance costs are also part of total cost. Third the requirement for driving equipment is simplicity, simple mean can be understood, simple to operate, maintain and repair. There are many components which are used in this project to protect a refrigeration cycle. The components are:

5.3.1 Highpressure and low pressure control

Figure (5.1) shows the a schematic diagram of a high and low pressure control ,the devise parts located on discharge line and suction line of compressor , high pressure shut off compressor when the pressure rises on high pressure region and same on the low pressure region .

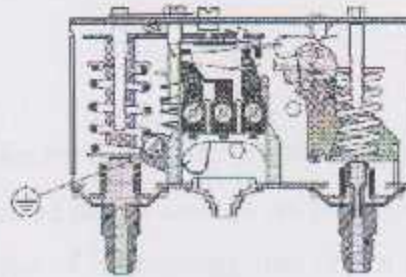


Figure (5.1)a schematic diagram high and Low pressure control

5.3.2 Solenoid valve

Figure (5.2) shows the a schematic diagram of a solenoid valve , solenoid valve is switch , may be normally closes or normally opens and is selected depending on desire function .

This valve is operating by a thermostat control, so open and close valve depends on room temperature, when the room temperature reaches a set point the valve closes.

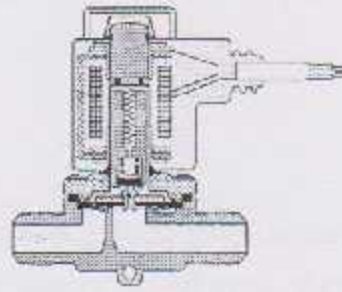


Figure (5.2) a schematic diagram of a solenoid valve

5.3.3 Thermostat

A thermostat is a device for regulating the temperature of a system so that the system's temperature is maintained near a desired set point temperature. The thermostat does this by controlling the flow of heat energy into or out of the system. That is, the thermostat switches heating or cooling devices on or off as needed to maintain the correct temperature. Figure 5.3 shows thermostat. [Reference 7]

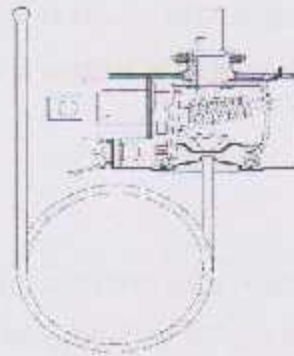


Figure (5.3) Thermostat

5.3.4 Potential relay

Potential relay, also known as voltage relay, is used on single phase motors that require large starting torque. During the off cycle, the contacts are closed to the start winding. This prevents arcing and possible burning of the contacts. When the thermostat contacts close, electricity is applied to the start and run winding in the motor. As the motor picks up speed, voltage is actually generated in the winding and causes a small amount of current to flow. As the motor approaches operating speed this counter electromotive force becomes strong enough to open the start winding relay and power is no longer applied to the start winding. Power remains on the run winding and the motor continues to run. [Reference 4]

5.3.5 Contactor

Figure (5.4) shows the schematic diagram of contactor and contactor device, contactor is electric switch. It is similar to relay but it used at higher amperage. One of the contactor components is magnet, which is used to move switch open and close.

Motor starters are basically contactors with overload protection built in. This overload protection supplements the protection offered by breakers. Breakers protect the entire circuit, while the protection built into the stator protects a specific. [Reference 4]



(a) (b)

Figure (5.4) (a) a schematic diagram of contactor and (b) contactor device

5.3.6 Overload:

The most common cause of motor failure is overheating. The condition is created when a motor exceeds its normal operating current flow. The result can be either a breakdown of the motor winding insulation and a short circuit, or a winding burn-out. For this reason overload protection is provided in the form of a current and temperature sensitive control which will open the circuit before any damage can occur. [Reference 7]

5.4 Control circuit design

5.4.1 Principle Control circuit

In page (32/34), chapter six, there is control circuit plane. There are notes to explain the control circuit work:

- A manual switches S1, S2, and S3 must be pressed at the beginning S1 control the motor evaporator fan K0, S2 control the motor evaporator fan K1, S3 control

the motor evaporator fan K2, and S1, S2 and S3 control the running compressor K3.

- The thermostat in the +8°C room controls solenoid valve SV1 in the liquid line while the two other thermostats in the +5°C and 0°C rooms respectively control SV2 and SV3. When K0, K1 and K2 is closed, the evaporator fans motor work, then solenoid valves of SV1, SV2 and SV3.
- Combined high and low pressure start the compressor motor K3.
- The compressor motor is thus only indirectly controlled by the room thermostats and is able; for example, to run for some time after all the thermostats have cut out.
- If high pressure or low pressure or over load has happened the cycle will be shut down immediately.
- As monitoring system for the cycle there are a lamps for the compressor lights when it shuts down and off when it runs, and there are also lamps for evaporator fan lights if they're running.

5.4.2 Principle of work

- Pressing the start button, the compressor works if there is no low or high pressure
- Thermostat measures the temperature if it is higher than 8 degrees Celsius, and Switch S1 on, thermostat gives signal to the motor fan (K0) to run then the fan contactor close gives signal to the solenoid valve (SV1) which will open and pass the flow of the refrigerant to the first chamber.

- The other thermostat measures the temperature if it is higher than 5 degrees Celsius, and Switch S2 on, thermostat gives signal to the motor fan (K1) to run then the fan contactor closes and the solenoid valve (SV2) opens and passes the refrigerant to the second chamber.
- The third thermostat measures the temperature if it is higher than 0 degrees Celsius and Switch S3 on, thermostat gives signal to the fan motor (K2) to run then the fan contactor closes and the solenoid valve (SV3) opens and passes the refrigerant to the third chamber.
- If thermostat of the three evaporators reach the temperature or one of the switches makes off, the solenoid valve will close and prevent the pass of the flow the pressure decreases and the low pressure stops the compressor.

5.5 Power Circuit

Power circuit has five motors that work according to the instructions received from the control circuit. In page (2/54), chapter six depicts power circuit. For power cycle The evaporator fan runs immediately with the compressor, and also the condenser fan runs immediately with the compressor.

DESIGN OF CHAMBER

CHAPTER SIX

Compiled by: *[Faint text]*
Mark Thomas
Hannah Smith
Checked by: *[Faint text]*

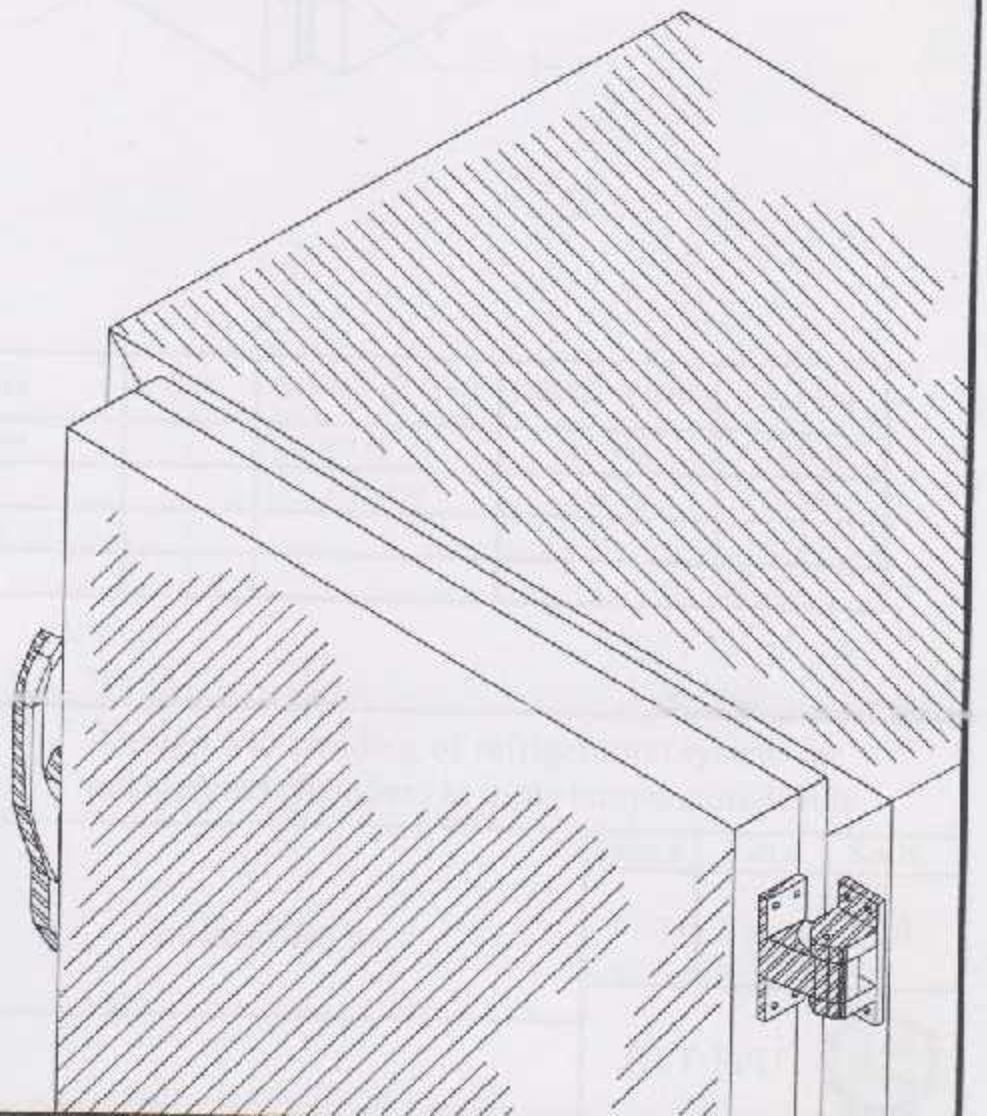
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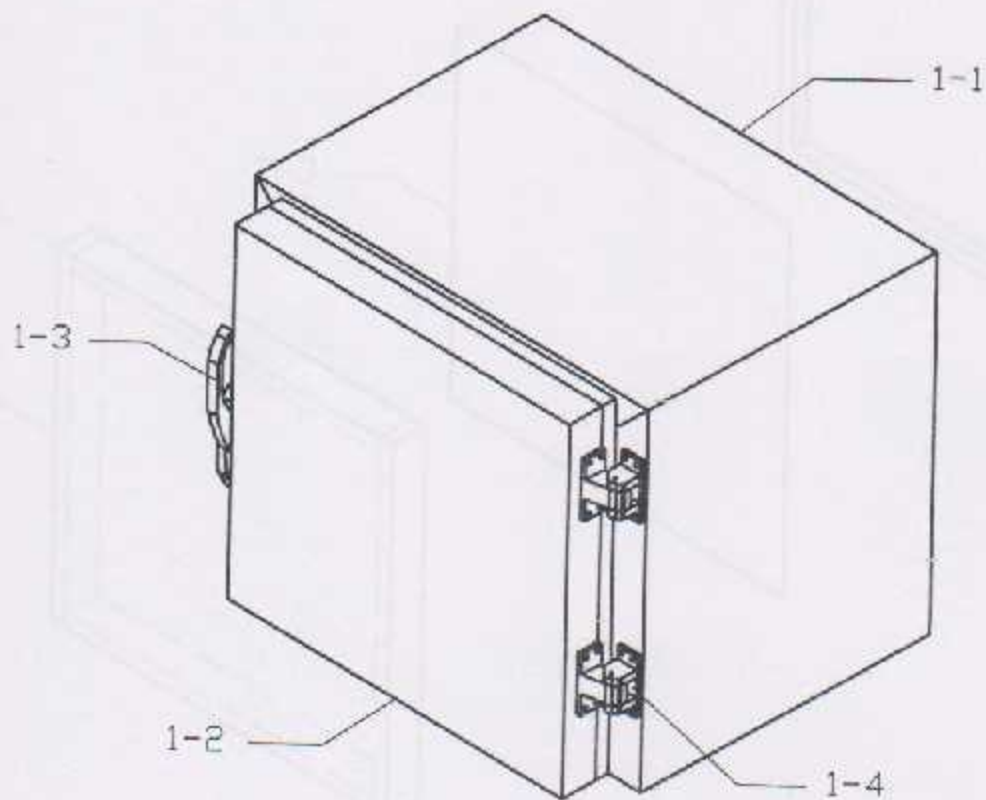


DESIGN OF CHAMBER

Drawing by: Raed Nihad Abu Munshar
Mera Dadou
Hamzeh Arafah

Check by: Dr . Ishaq Sider





Sub	Part Name	Qun	Stock Dim (cm)	Thickness (mm)	Material
1-1	External Body	1	60 * 43 * 50	0.07 mm	CR Steel
1-2	Door	1	51 * 5 * 49	0.07 mm	CR Steel
1-3	Hand Door	1	--	--	--
1-4	Hinge	2	--	--	--

Design and building of refrigeration system for refrigerated chambers at three temperature levels

Ordinary Body

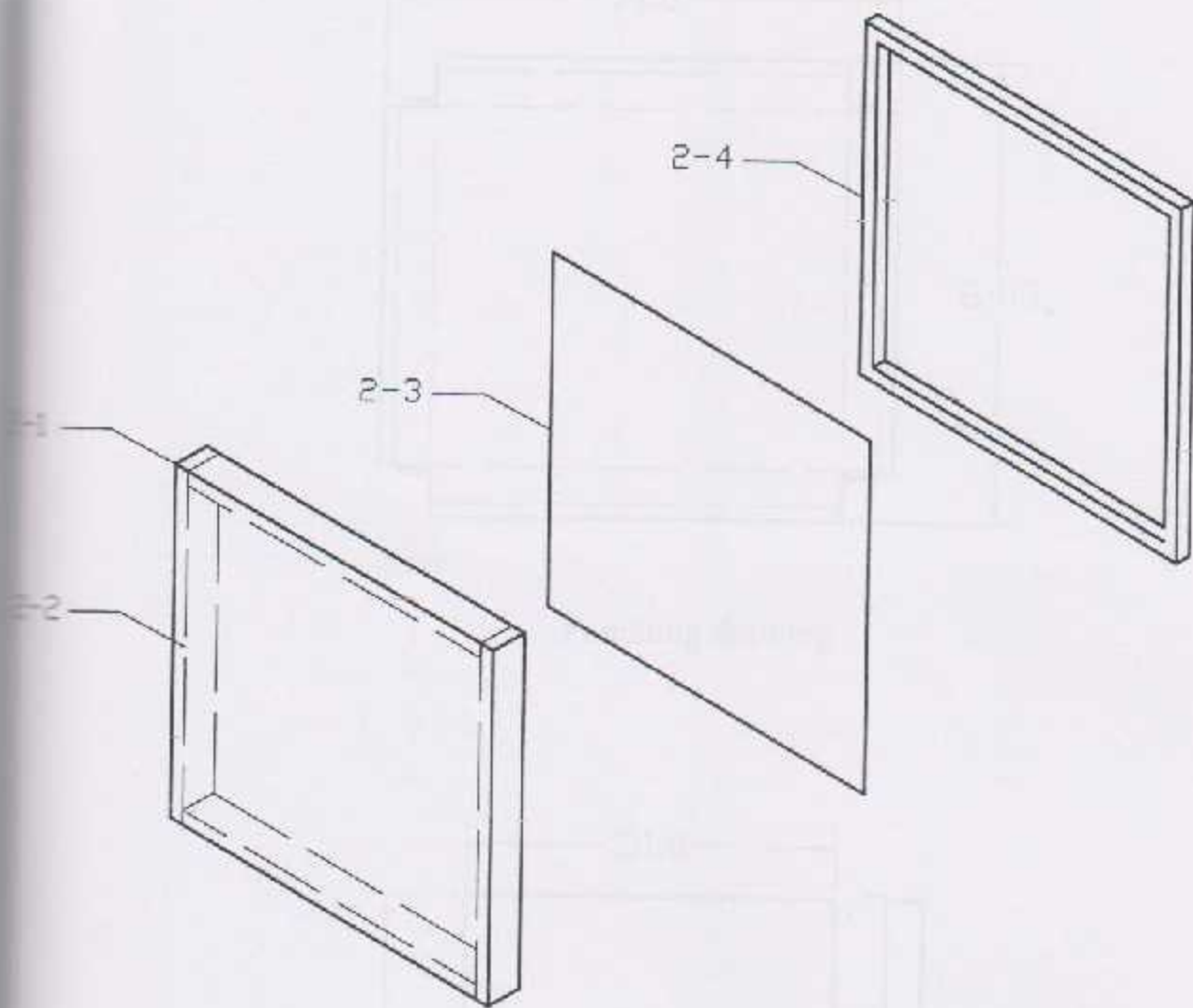
Page # Part # Scale

1 - 34 A 1:10

CET-PPU



Name	Sign
Raed Nihad Abu Munshur	
Hanzla Arafeh	
Mera Dadou	
Dr. Ishaq Sider	



Sub	Part Name	Qun	Stock Dim (cm)	Thickness (mm)	Material
2-1	Front Side	1	51 * 5 * 49	0.07 mm	CR Steel
2-2	White Wood	4	47 * 5	20	Wood
2-3	Back Side	1	51 * 49	0.07 mm	CR Steel
2-4	Magnetic Rubber	1	51 * 49 * 2	--	Plastic

Design and building of refrigeration system for refrigerated chambers at three temperature levels

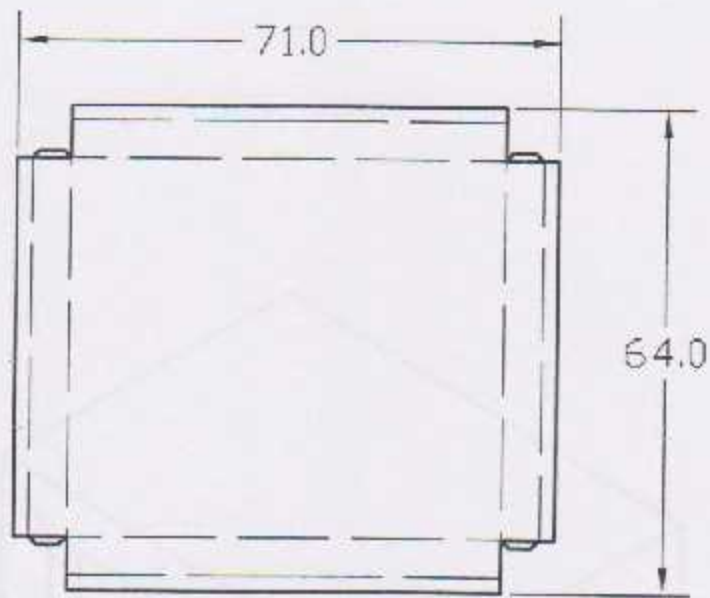
Name	Sign
Raed Nihad Abu-Munshar	
Hanzza Arafah	
Mari Dadou	
Dr. Ishaq Sider	

Door

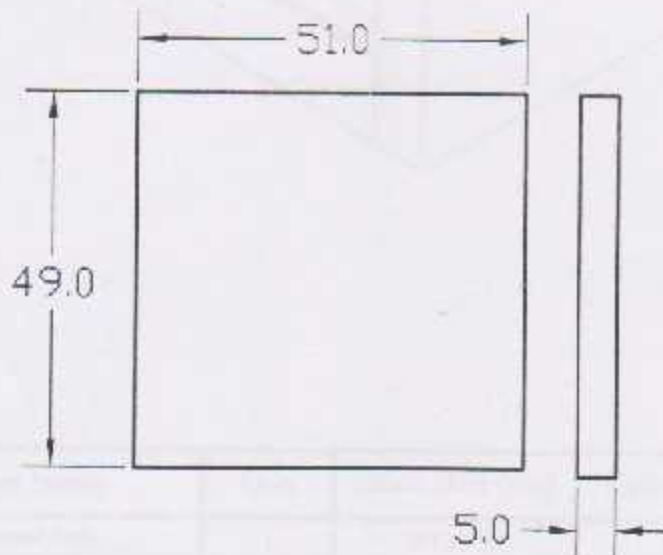
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2 - 34	A-1-2	1:10

CET-PPU





Punching drawing



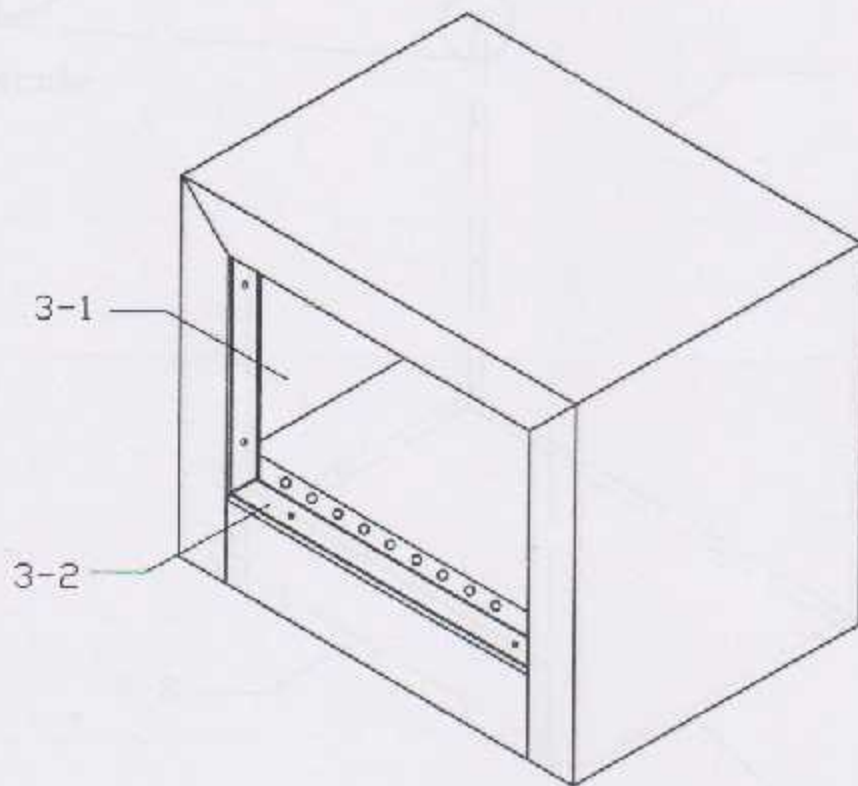
Bending Drawing

Design and building of refrigeration system for refrigerated chambers at three temperature levels

Name	Sign
Raed Nihad Abu Munshar	
Haniza Arafah	
Mera Dadou	
Dr. Ishtaq Sider	

Front side - Door	Page #	Part #	Scale
	3 - 34	A-2-1	1:10

CET-PPU	



Sub	Part Name	Qun	Stock Dim (cm)	Thickness (mm)	Material
3-1	Internal Body	1	50 * 35 * 41	0.07	CR Steel
3-2	Cover Guide	4	-	0.07	CR Steel

Design and building of refrigeration system for refrigerated chambers at three temperature levels

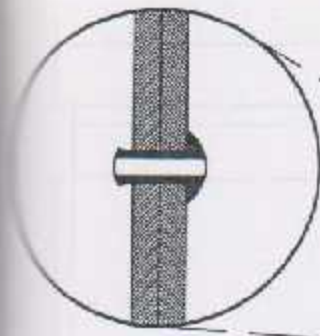
External Body

Page #	Part #	Scale
4- 34	A-1-1	1:10

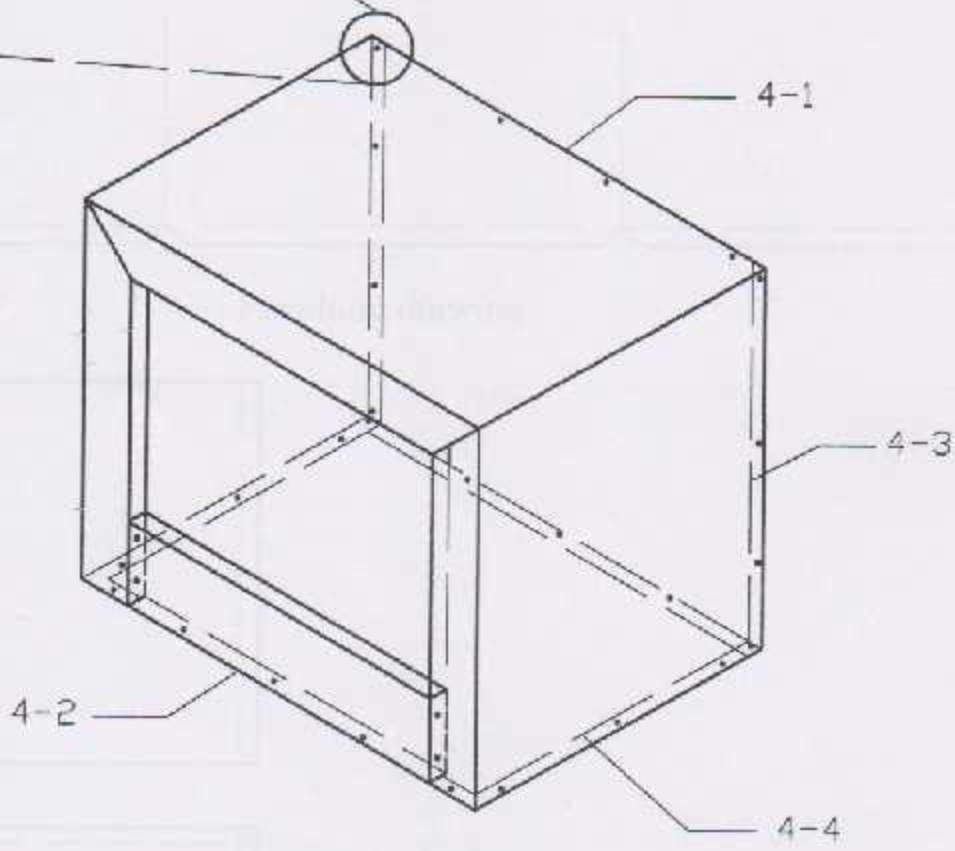
CET-PPU



Name	Sign
Raad Nihad Abu Munshar	
Hiamza Arafeh	
Mera Dadou	
Dr. Jahaq Sider	



Not to scale



Sub	Part Name	Qun	Stock Dim (cm)	Thickness (mm)	Material
4-1	External Side	1	--	0.07	CR Steel
4-2	Front Guide	1	--	0.07	CR Steel
4-3	Back side	1	60 * 52	0.07	CR Steel
4-4	Lower side	1	50 * 43	0.07	CR Steel

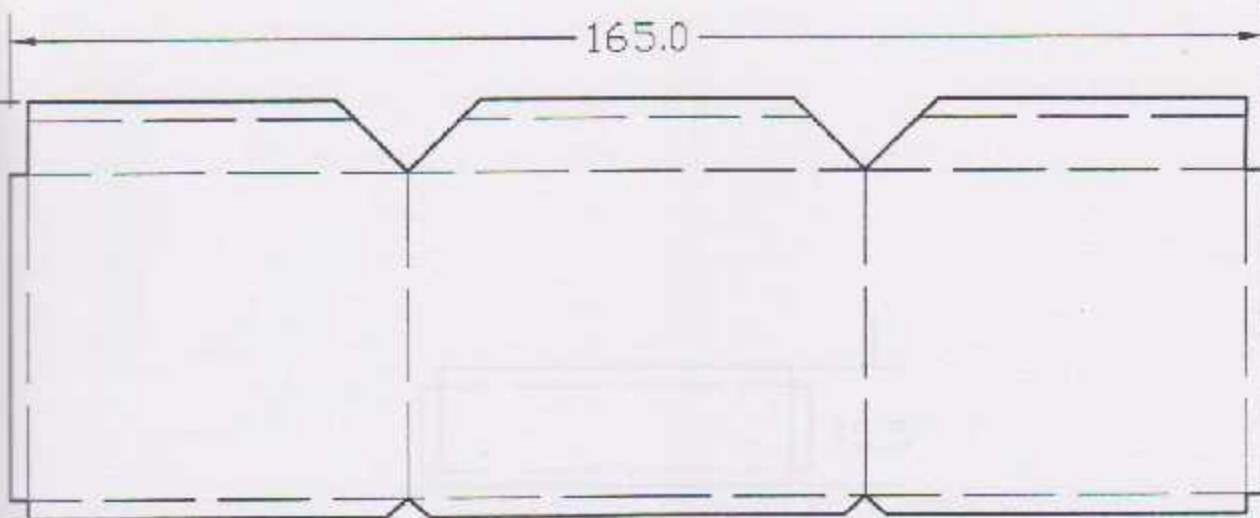
Design and building of refrigeration system for refrigerated chambers at three temperature levels

Name	Sign
Raed Nihad Abu Munshar	
Hamza Aratch	
Mera Dadou	
Dr. Ishaq Sider	

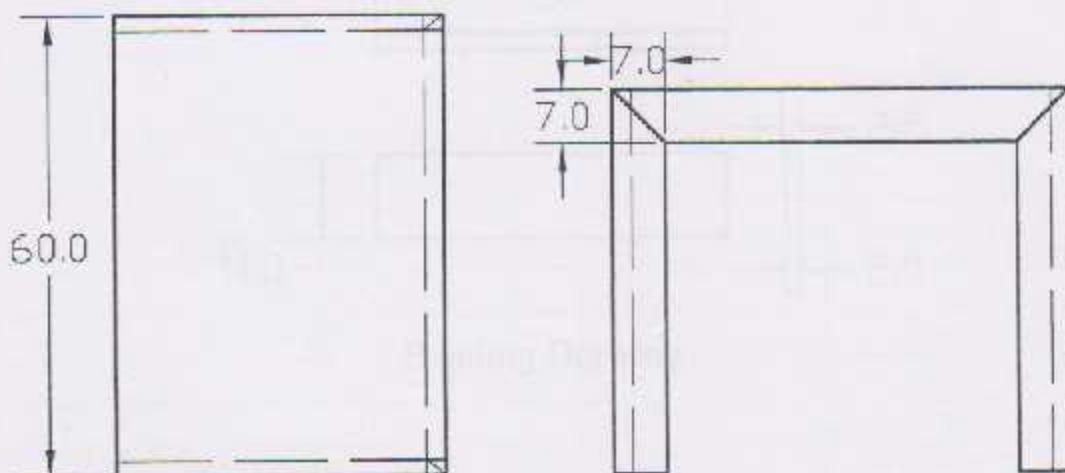
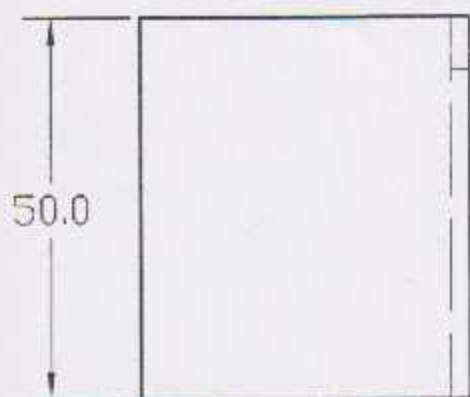
External Body

Page #	Part #	Scale
5 - 34	A-1-1	1:10

CET-PPU



Punching drawing



Bending Drawing

Design and building of refrigeration system for refrigerated chambers at three temperature levels

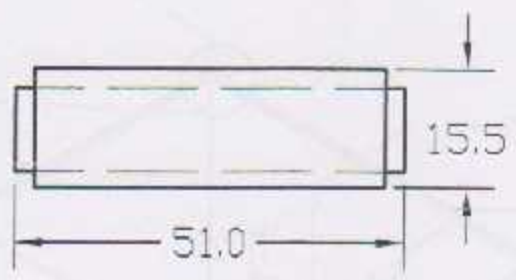
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6 - 34	A-4-1	1:10

External Side

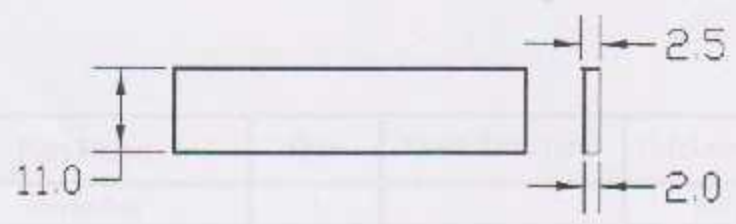
CET-PPU



Name	Sign
Raed Nihad Abu Munshar	
Hamza Arafch	
Mera Dadou	
Dr. Ishaq Sider	



Punching drawing



Bending Drawing

Design and building of refrigeration system for refrigerated chambers at three temperature levels

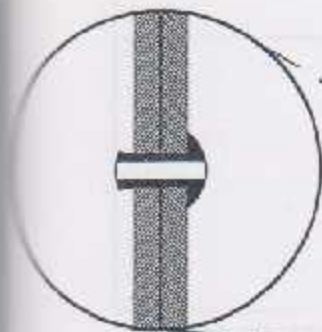
Name	Sign
Raed Nihad Abu Munshar	
Hamza Arafch	
Mera Dedou	
Dr. Ishaq Sidor	

Front Guide

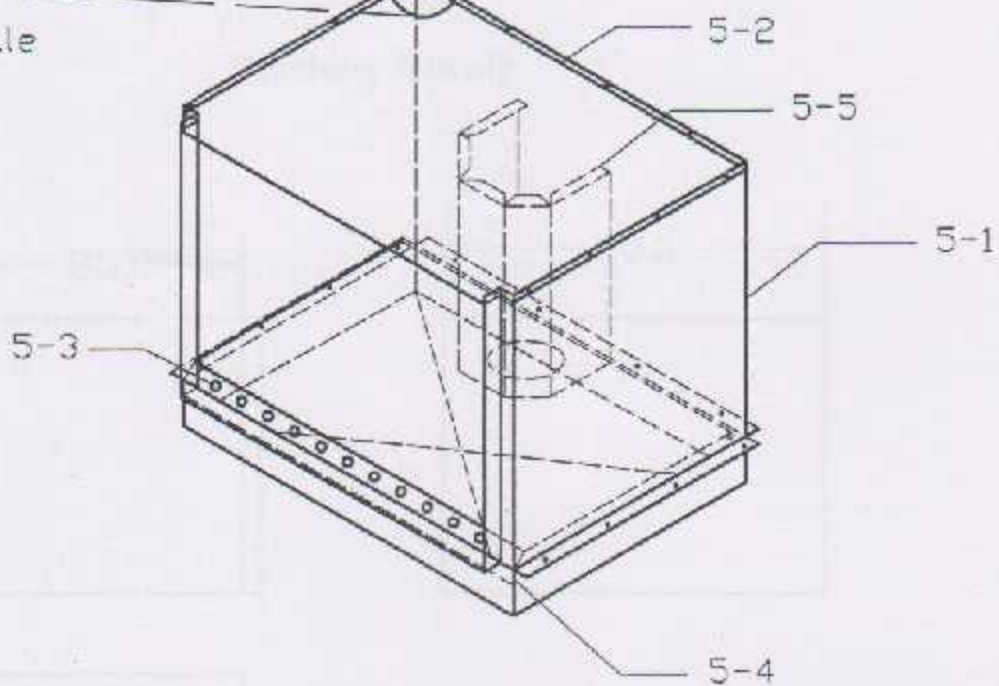
Page #	Part #	Scale
7 - 34	A-4-2	1:10

CET-PPU





Not to scale



Sub	Part Name	Qun	Stock Dim (cm)	Thickness (mm)	Material
5-1	Internal Side	1	--	0.07 mm	CR Steel
5-2	Upper Internal side	1	--	0.07 mm	CR Steel
5-3	Cover	1	--	0.07 mm	CR Steel
5-4	Lower Internal side	1	--	0.07 mm	CR Steel
5-5	Cannel	1	--	0.07 mm	CR Steel

Design and building of refrigeration system for refrigerated chambers at three temperature levels

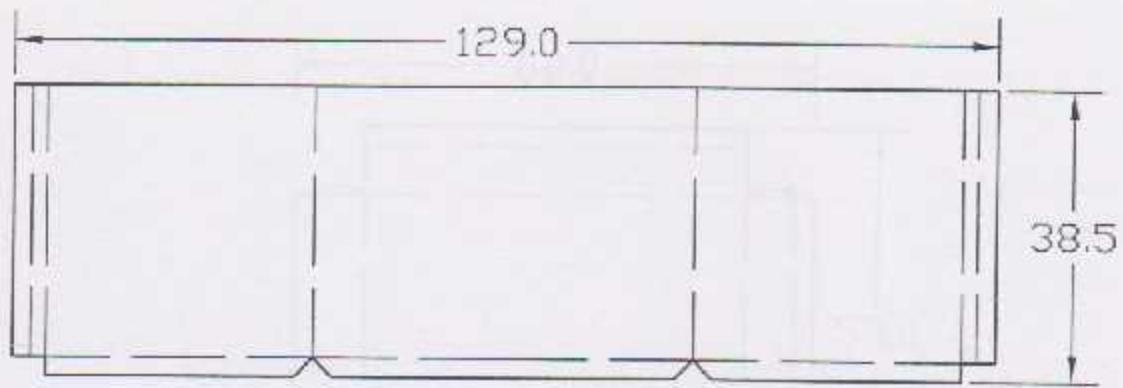
Name	Sign
Raed Nihad Abu Munahar	
Ilhamza Arafah	
Mera Dadou	
Dr. Ishaq Sider	

Internal Body

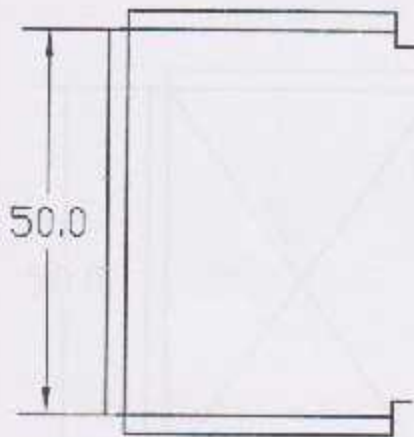
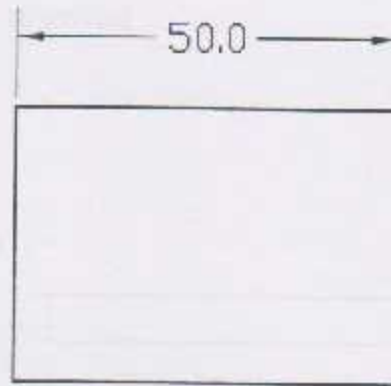
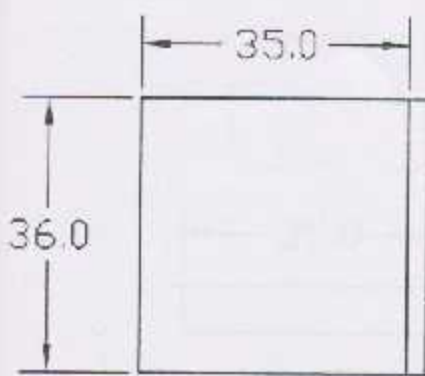
Page #	Part #	Scale
8 - 34	A-3-1	1:10

CET-PPU





Punching drawing



Bending Drawing

Design and building of refrigeration system for refrigerated chambers at three temperature levels

Name	Sign
Riad Nihad Abu Munther	
Hamza Arafah	
Mera Dadou	
Dr. Ishaq Sider	

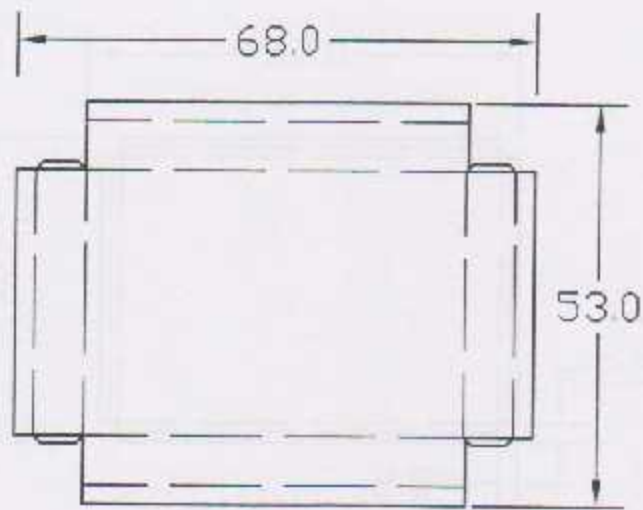
Internal side

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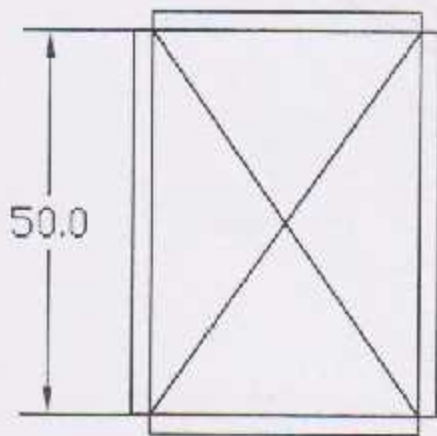
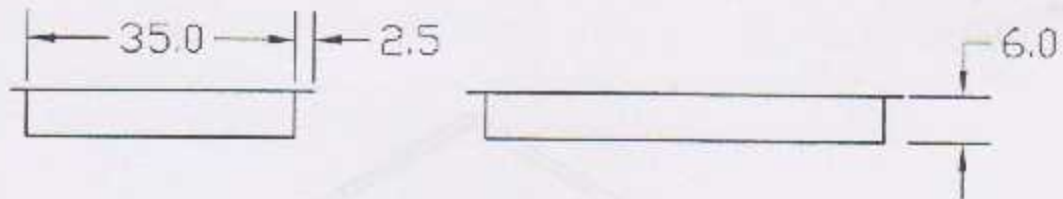
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CET-PPU





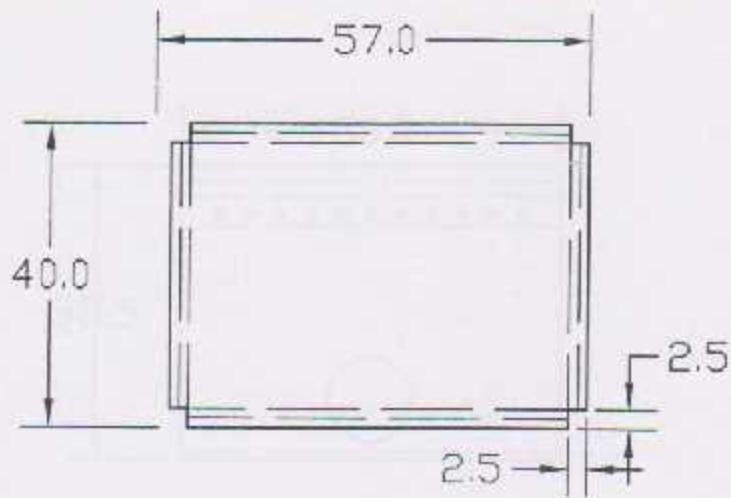
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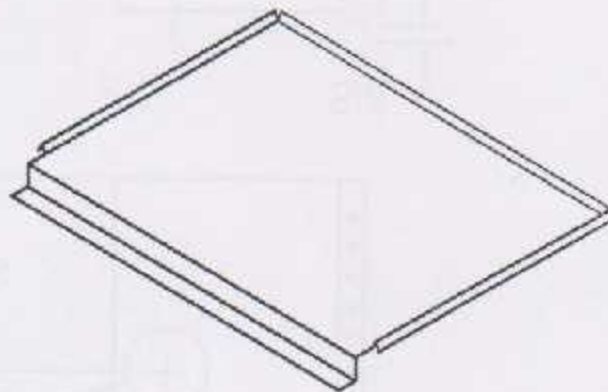
Bending Drawing

Design and building of refrigeration system for refrigerated chambers at three temperature levels

		Lower internal side	Page #	Part #	Scale
Name	Sign		10 - 34	A-5-3	1:10
Raad Nihad Abu Munshar		CET-PPU			
Hamza Arafah					
Mera Dadou					
Dr. Ishag Sider					



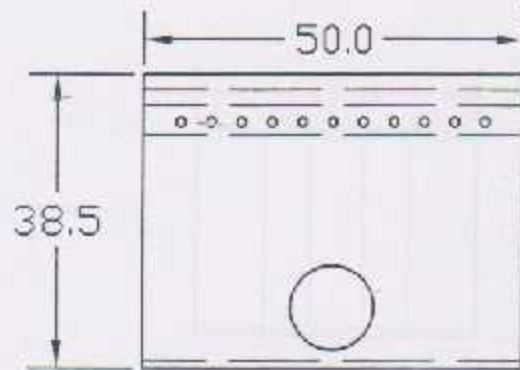
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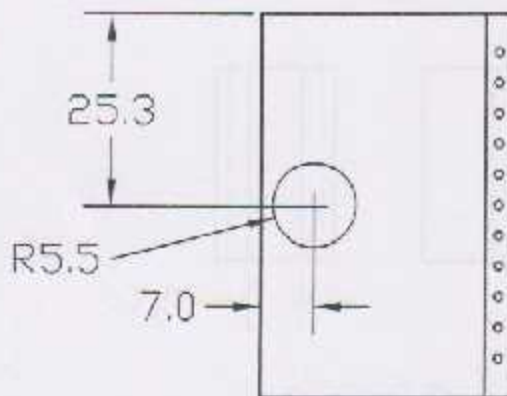
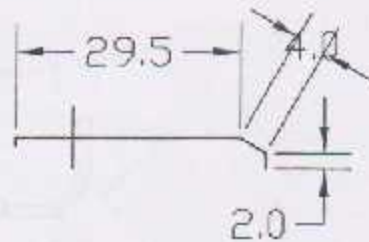
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Design and building of refrigeration system for refrigerated chambers at three temperature levels

Name	Sign	Upper internal side	Page #	Part #	Scale
Raad Nihad Abu Munshar			11 - 34	A-5-2	1:10
Hamza Arafch		CET-PPU			
Mera Dadou					
Dr. Ishaq Sider					



Punching drawing



Bending Drawing

Design and building of refrigeration system for refrigerated chambers at three temperature levels

Cover

Page #	Part #	Scale
12-34	A-5-4	1:10

12-34

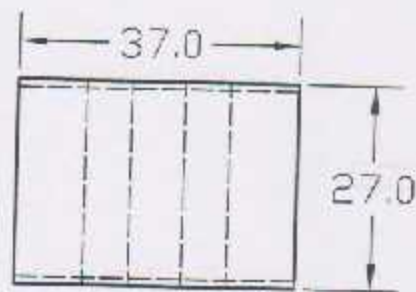
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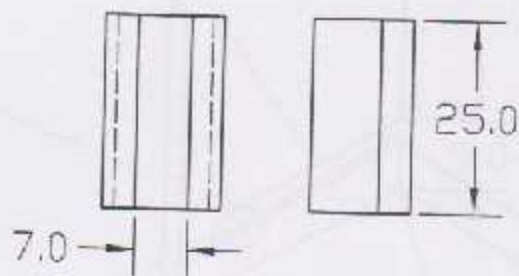
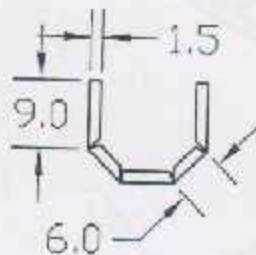
CET-PPU




Name	Sign
Raed Nihad Abu Munshar	
Hamza Arafah	
Mera Dadou	
Dr. Ishag Sider	

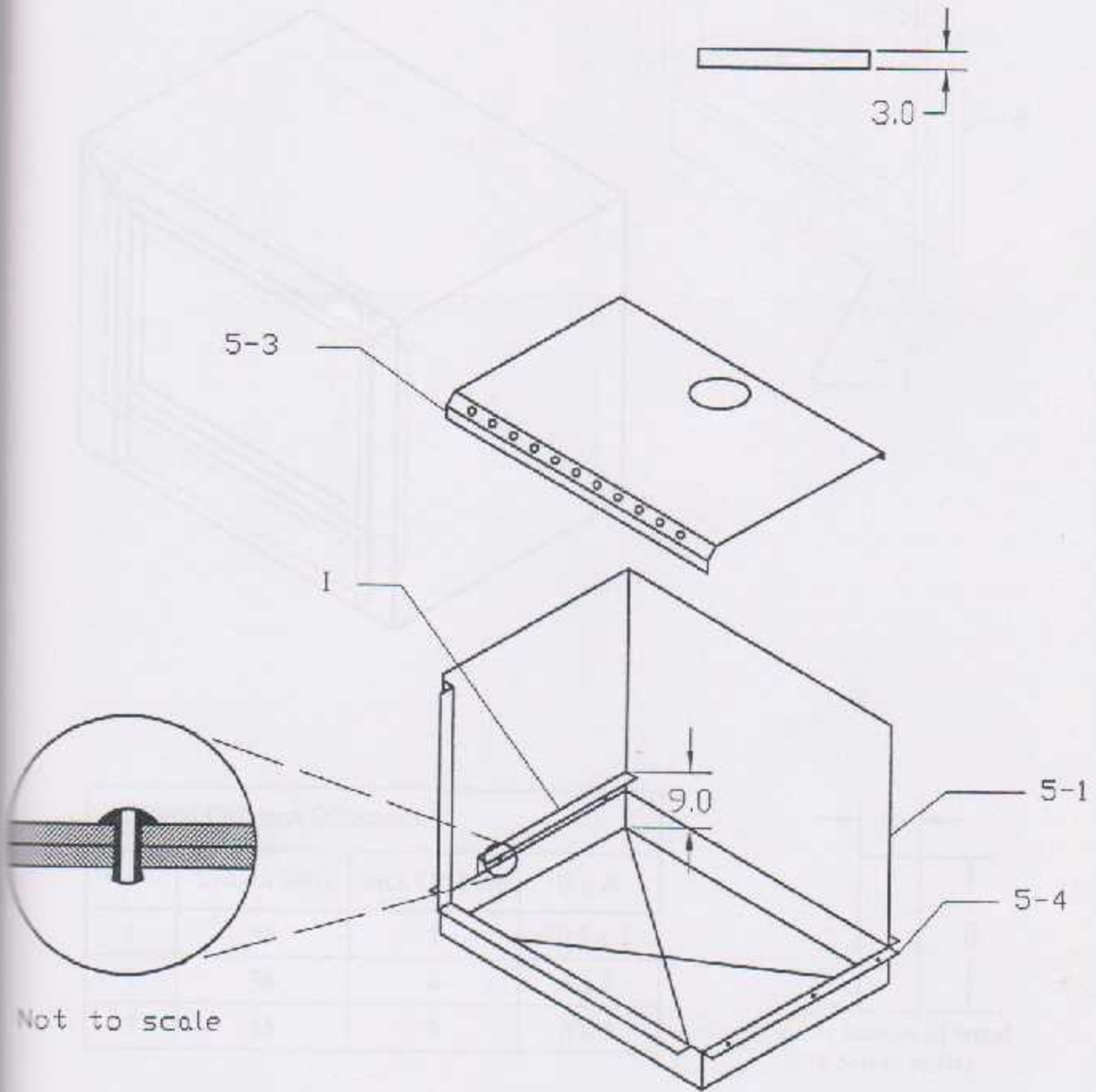
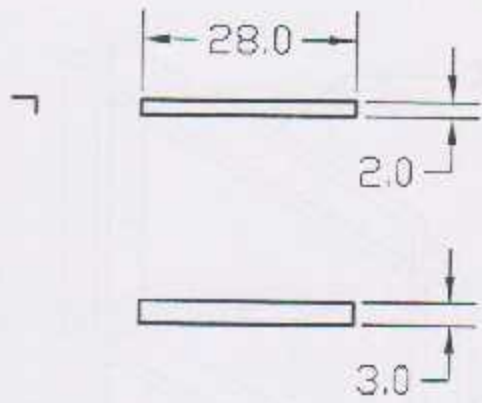


Punching drawing




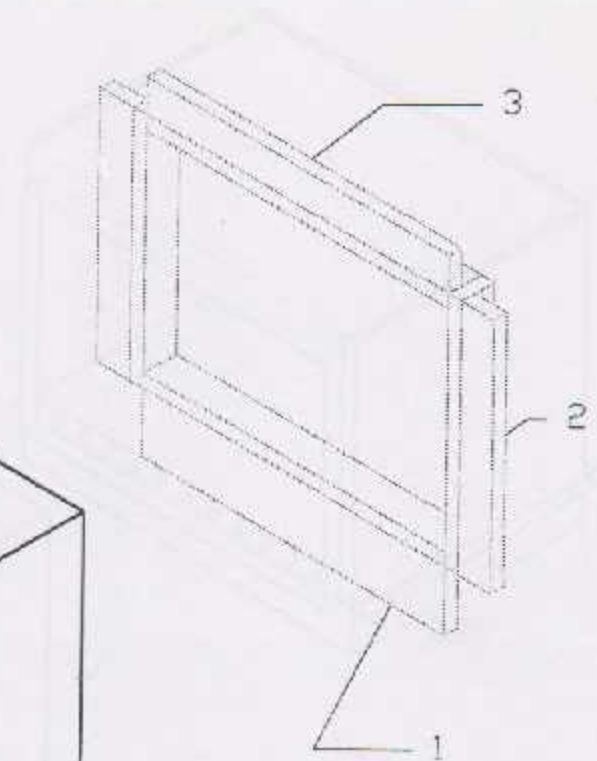
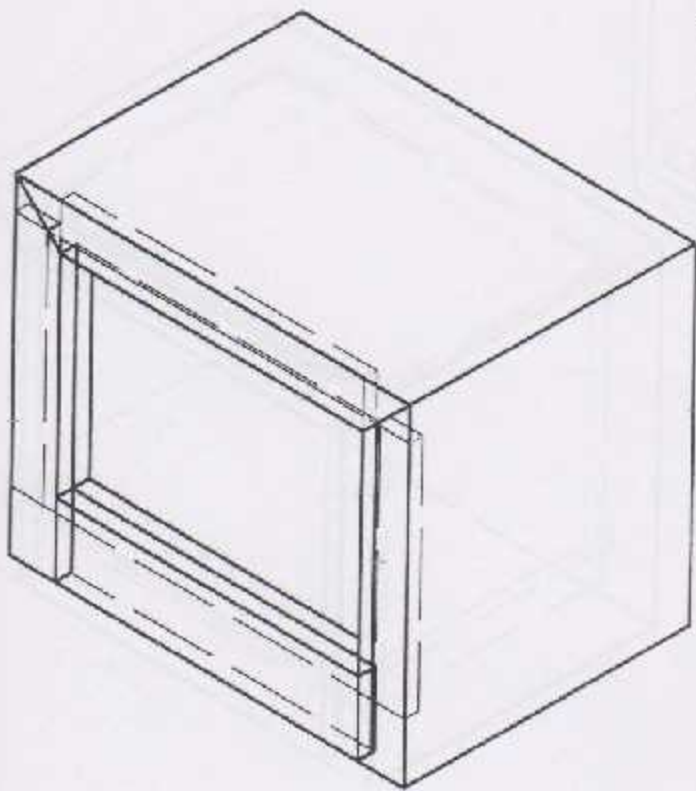
Bending Drawing

		Design and building of refrigeration system for refrigerated chambers at three temperature levels			
Name	Sign	Cannel	Page #	Part #	Scale
Raed Nihad Abu Munshur			13 -34	A-5-5	1:10
Hanza Arafah			CET-PPU 		
Mera Dadou					
Dr. Ishaq Sider					

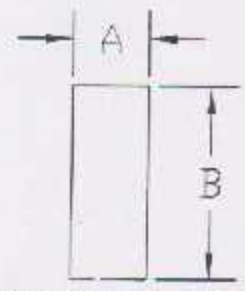


Design and building of refrigeration system for refrigerated chambers at three temperature levels

		Side Guide	Page #	Part #	Scale
Name	Sign		14 -34	1	1:10
Raed Nihad Abu Munshar			CET-PPU 		
Hamza Arafah					
Mera Dadeu					
Dr. Ismael Sider					



Wood Columns Dimension			
#	Length (cm)	NO. Of Parts	B x A
1	45	1	10.5 x 2
2	36	4	5 x 2
3	45	3	5 x 2



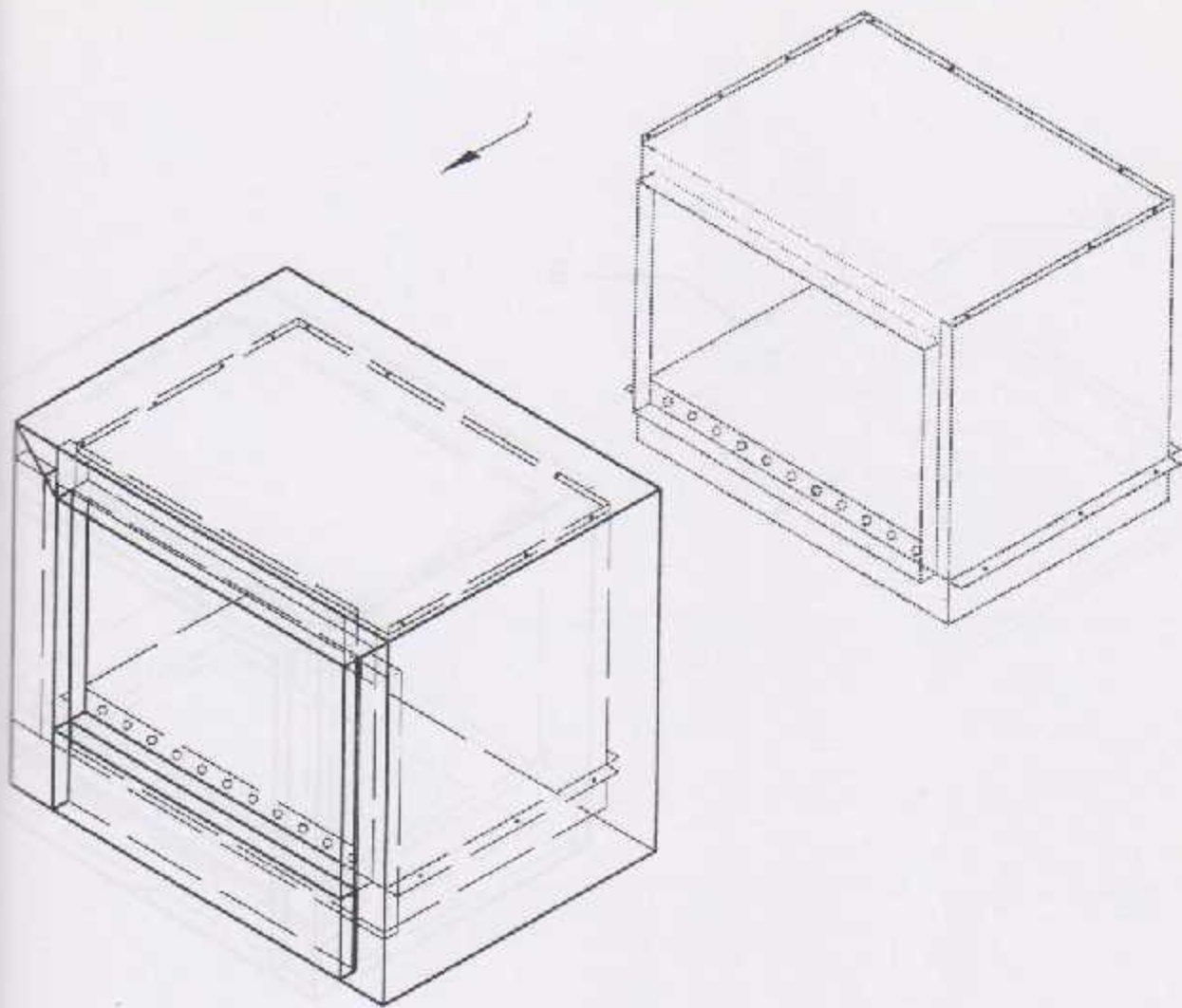
cross section of wood
(Not to scale)

Design and building of refrigeration system for refrigerated chambers at three temperature levels

Name	Sign
Raed Nihad Abu Mursli	
Hamza Arafat	
Mera Dadou	
Dr. Ishag Sider	

Front Wood	Page #	Part #	Scale
	15 - 34		1:10

CEG-PPU



* External and internal body are connected by Staples Dim (16 X 7.3) mm , on wood guide .

Design and building of refrigeration system for refrigerated chambers at three temperature levels

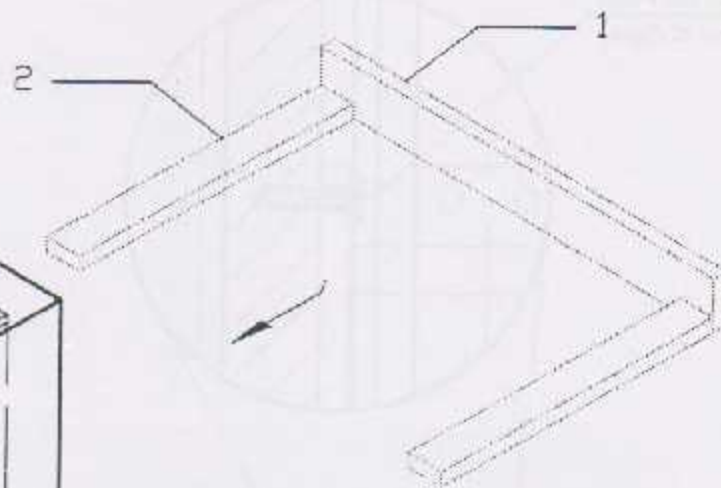
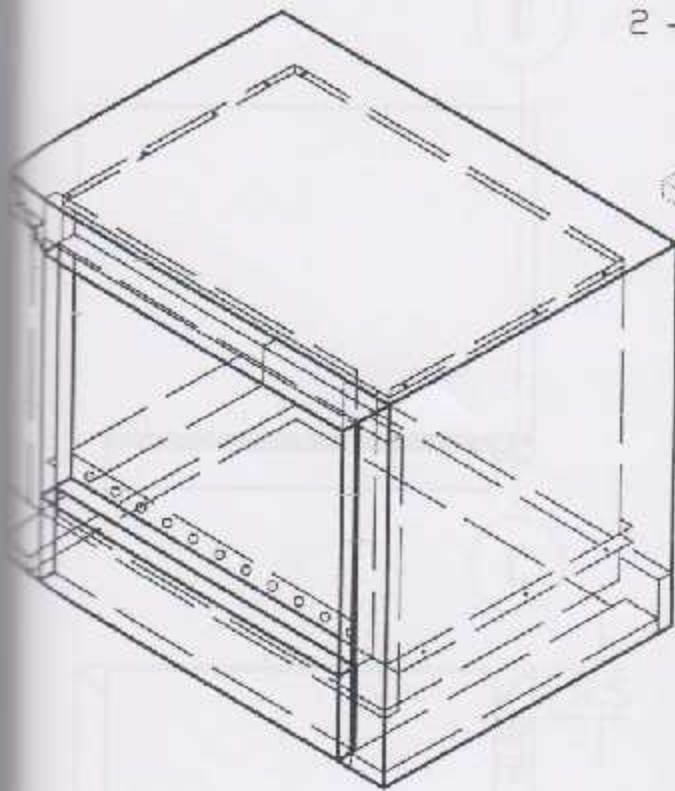
Connect External and internal body

Page #	Part #	Scale
16 - 34		1:10

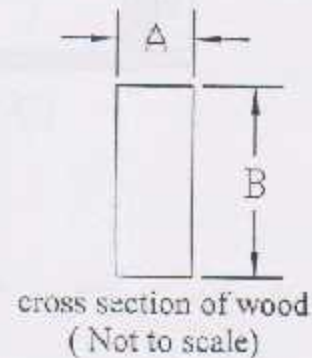
CET-PPU



Name	Sign
Raed Nihad Abu Munsher	
Hamza Arafeh	
Mera Dadon	
Dr. Ihsaq Sidor	



Wood Columns Dimension			
#	Length (cm)	NO. Of Parts	B x A
1	60	1	5 x 2
2	48	2	5 x 2



Design and building of refrigeration system for refrigerated chambers at three temperature levels

Back Wood

Page #	Part #	Scale
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17 - 34


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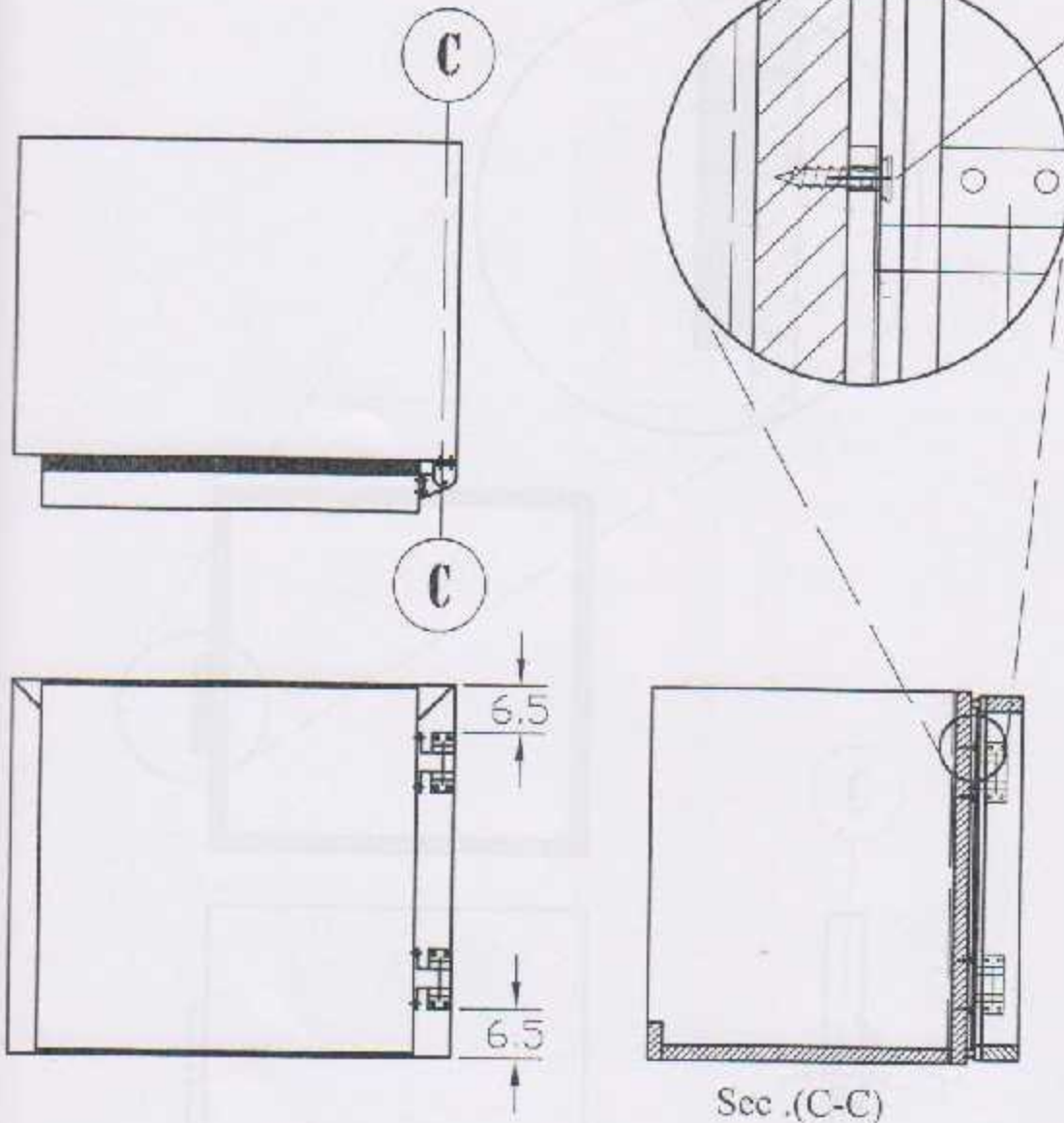
SET-PPU



Name	Sign
Raed Nihad Abu Munshar	
Hamza Arafeh	
Mera Dadou	
Dr. Ishaq Sider	

Not to scale


 Dia: 4 mm Screw
 Length 20 mm



Sec. (C-C)

Design and building of refrigeration system for refrigerated chambers at three temperature levels

Hinge

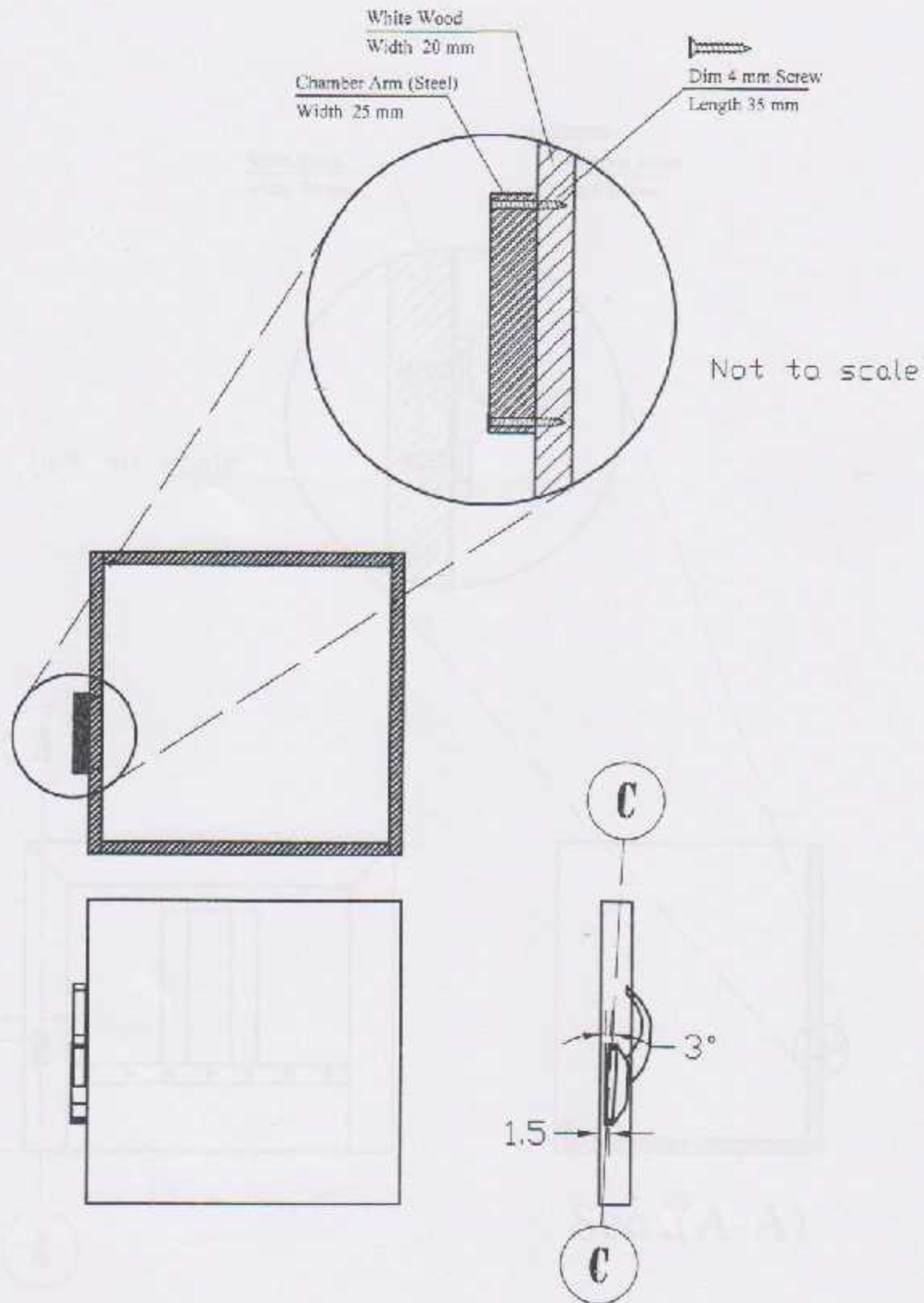
Page #	Part #	Scale
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18 - 34	A-1-4	1:10
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CET-PPU



Name	Sign
Raed Nihad Abu Meneher	
Himza Arafeh	
Mera Dadaou	
Dr. Ishaq Sider	



Design and building of refrigeration system for refrigerated chambers at three temperature levels

Hand Door - 1

Page #	Part #	Scale
19 - 34	A-1-5	1:10

CET-PPU

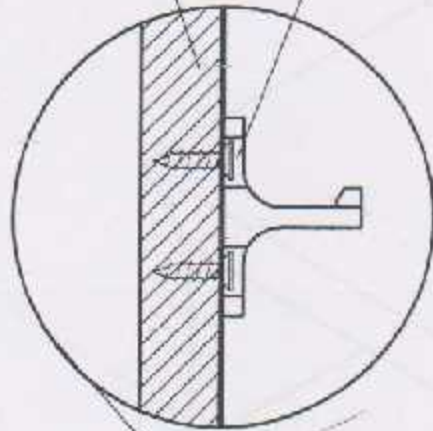


Name	Sign
Raed Nihad Abu Munshar	
Hamza Arafeh	
Mera Dadou	
Dr. Ishaq Sider	

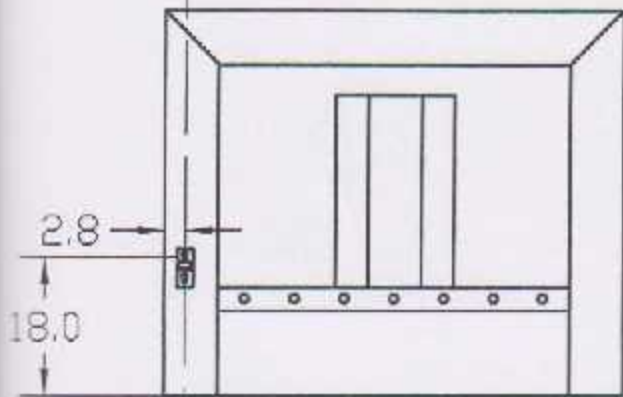
White Wood
Width 20 mm

Dim 4 mm Screw
Length 20 mm

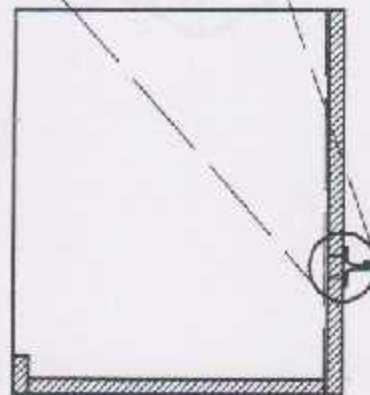
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A



A



Sec .(A-A)

Design and building of refrigeration system for refrigerated chambers at three temperature levels

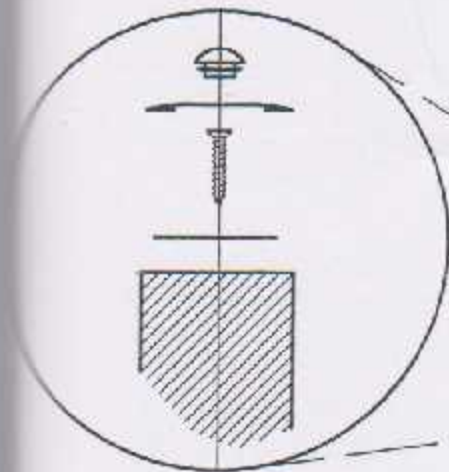
Name	Sign
Raed Nihad Abu Munshar	
Harnaza Arufeh	
Mera Dadou	
Dr. Ishuq Sider	

Hand Door -2

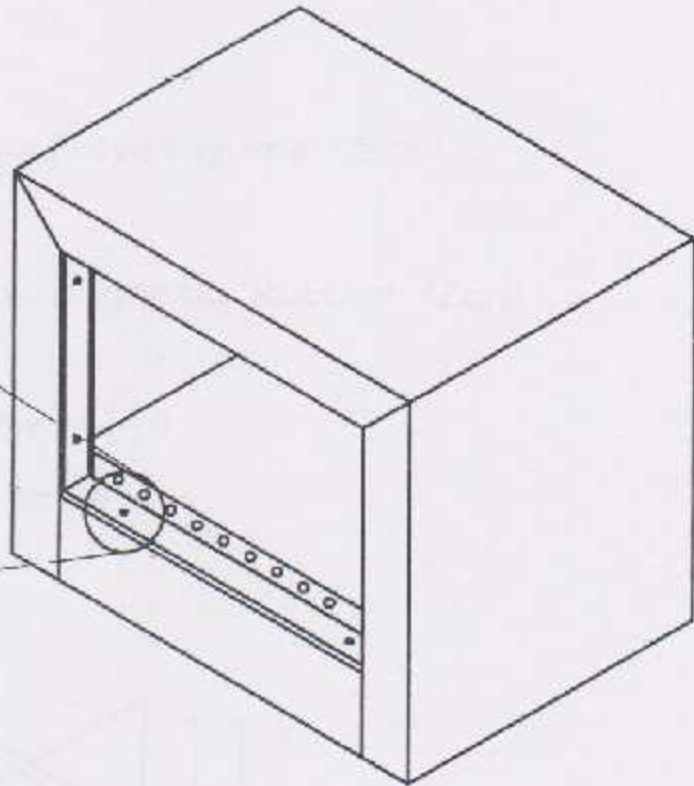
Page #	Part #	Scale
20 - 34	A-1-5	1:10

CET-PPU





Scale: [4:1]



Design and building of refrigeration system for refrigerated chambers at three temperature levels

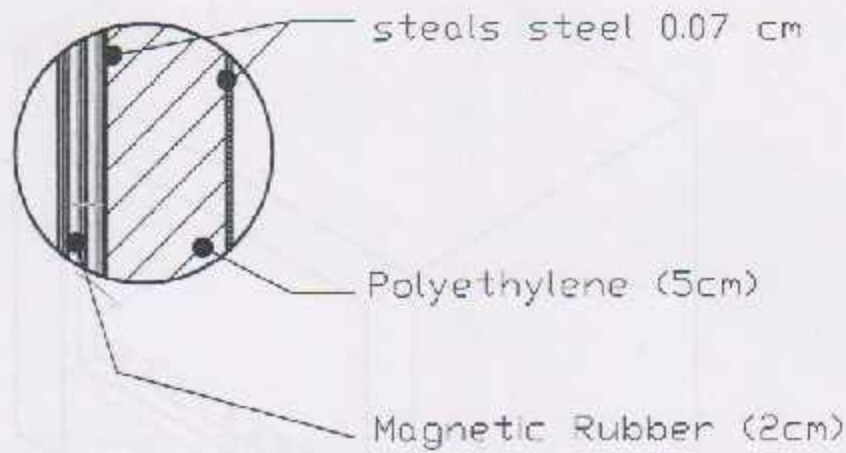
Cover Guide

Page #	Part #	Scale
21 -34	A-3-2	1:10

CET-PPU

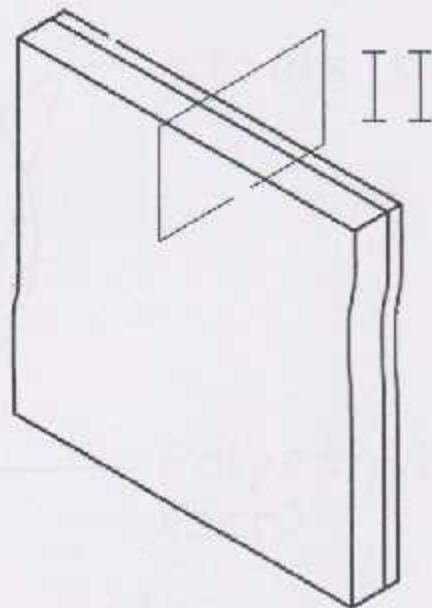


Name	Sign
Raed Nihad Abu Munshur	
Hunza Arafah	
Mara Dedou	
Dr. Ishoq Sider	



Section:(II)

Not to scale



Design and building of refrigeration system for refrigerated chambers at three temperature levels

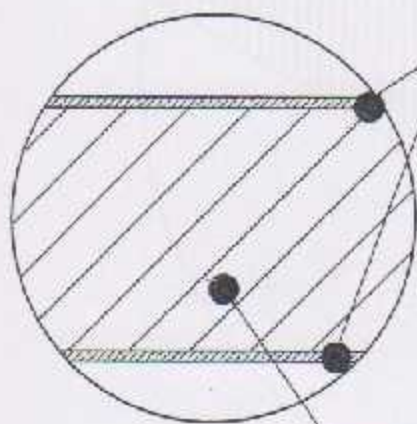
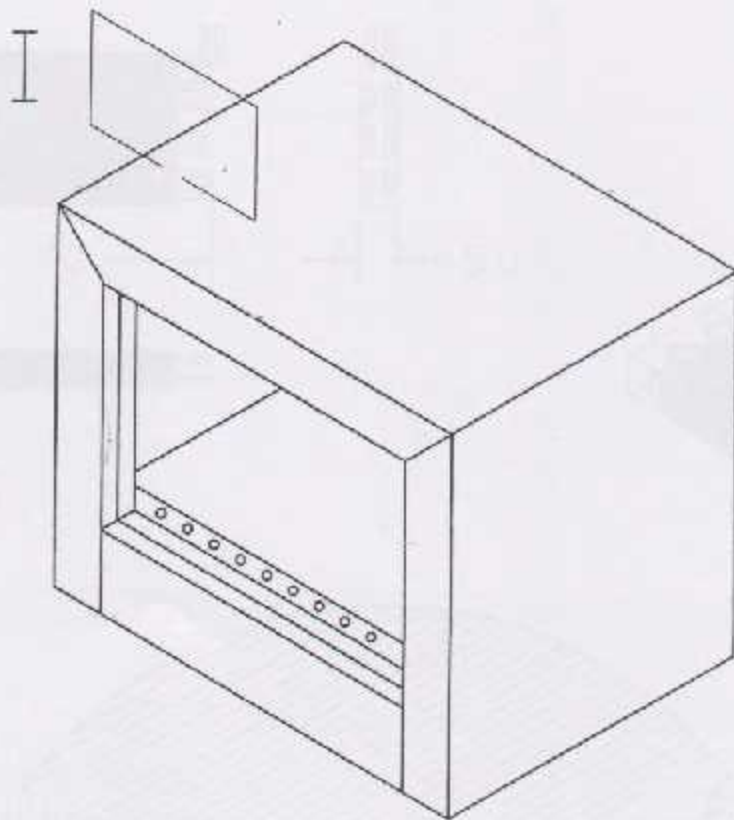
Door Insulation

Page #	Part #	Scale
22 - 34		1:10

CET-PPU



Name	Sign
Riad Nihad Abu Manshar	
Humza Arufeh	
Mera Dado	
Dr. Ishtac Sider	



staels steel 0.07cm

Polyethylene
(5cm)

Section: (I)
Not to scale

Design and building of refrigeration system for
refrigerated chambers at three temperature levels

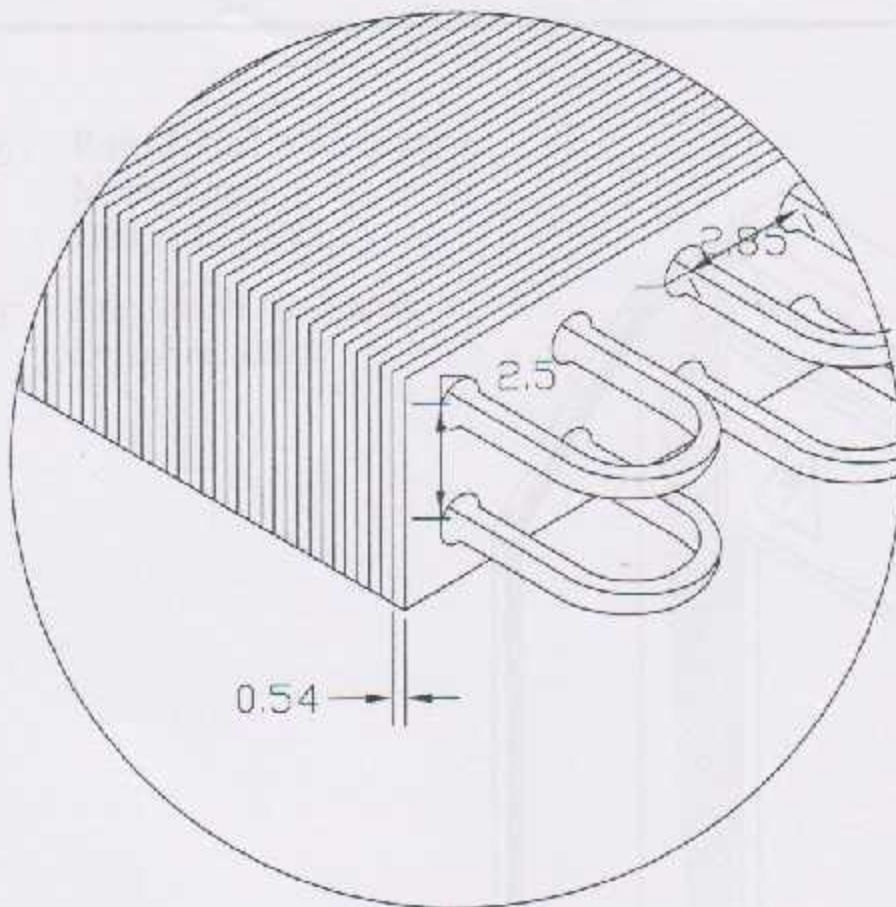
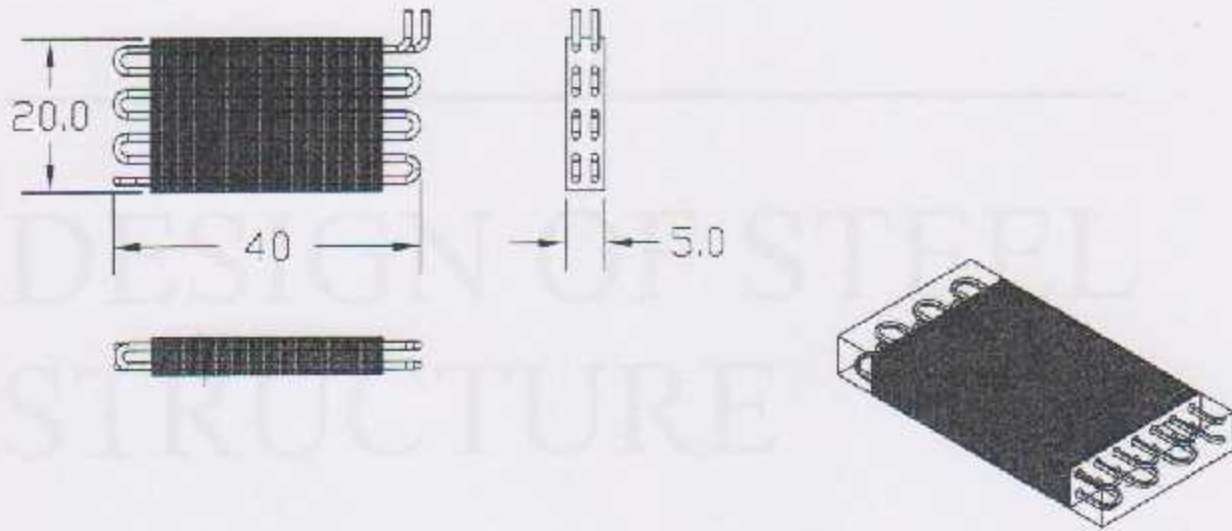
Body insulation

Page #	Part #	Scale
23- 34		1:10

Name	Sign
Raed Nihad Abu Mansour	
Haniza Arafah	
Mera Dadou	
Dr. Isbeg Sidor	

CET-PPU





Not to scale

Design and building of refrigeration system for refrigerated chambers at three temperature levels

Evaporator


Page #	Part #	Scale
24- 34		1:10


CET-PPU

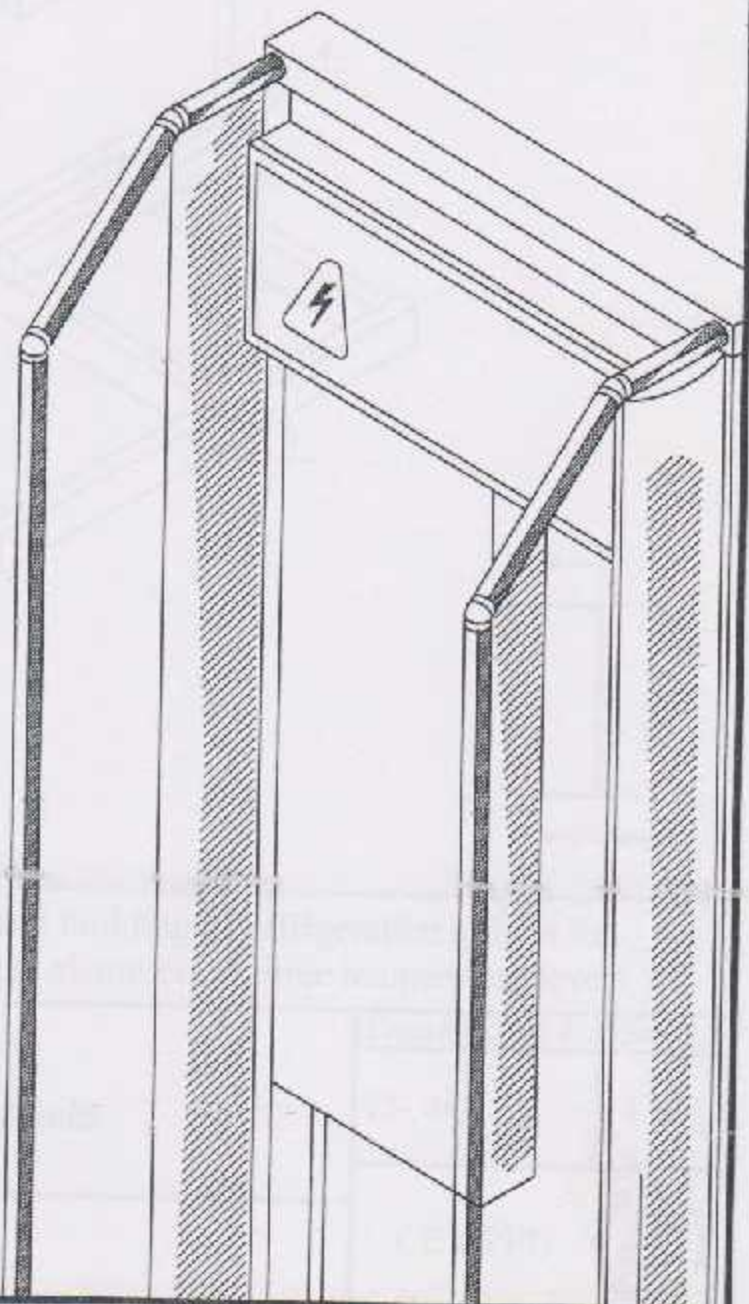


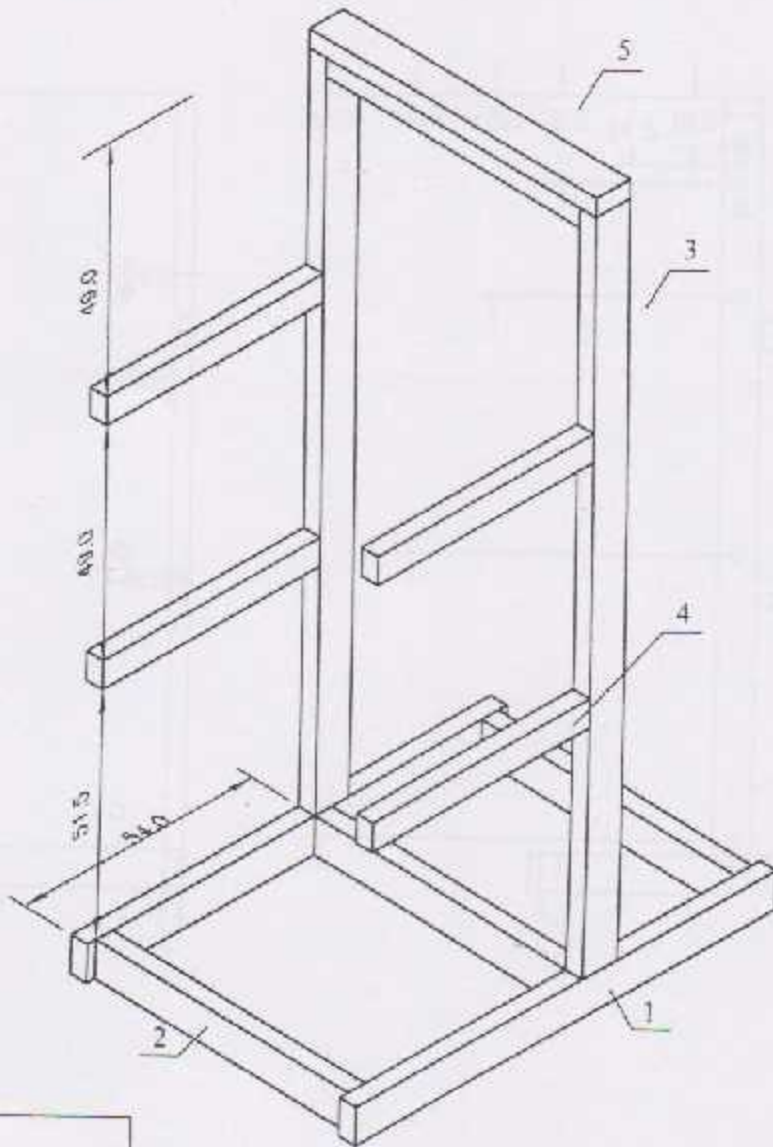
Name	Sign
Raed Nhrs J. Abu Munshar	
Haniza Arsfah	
Mera Dadou	
Dr. Ishaq Sider	

DESIGN OF STEEL STRUCTURE

 Drawn by: Raed Nihad Abu Munshar
Mera Dadou
Hamzeh Arafeh

 Check by: Eng. Ismail Al-Amleh
Dr. Ishaq Sider





Columns Dimension

#	Length (cm)	NO. Of Parts	B x A
1	100	2	8 x 4
2	62	4	8 x 4
3	158	2	8 x 4
4	52	4	6 x 4
5	70	1	8 x 4



SEC (A-A) - SC Steel

Design and building of refrigeration system for refrigerated chambers at three temperature levels

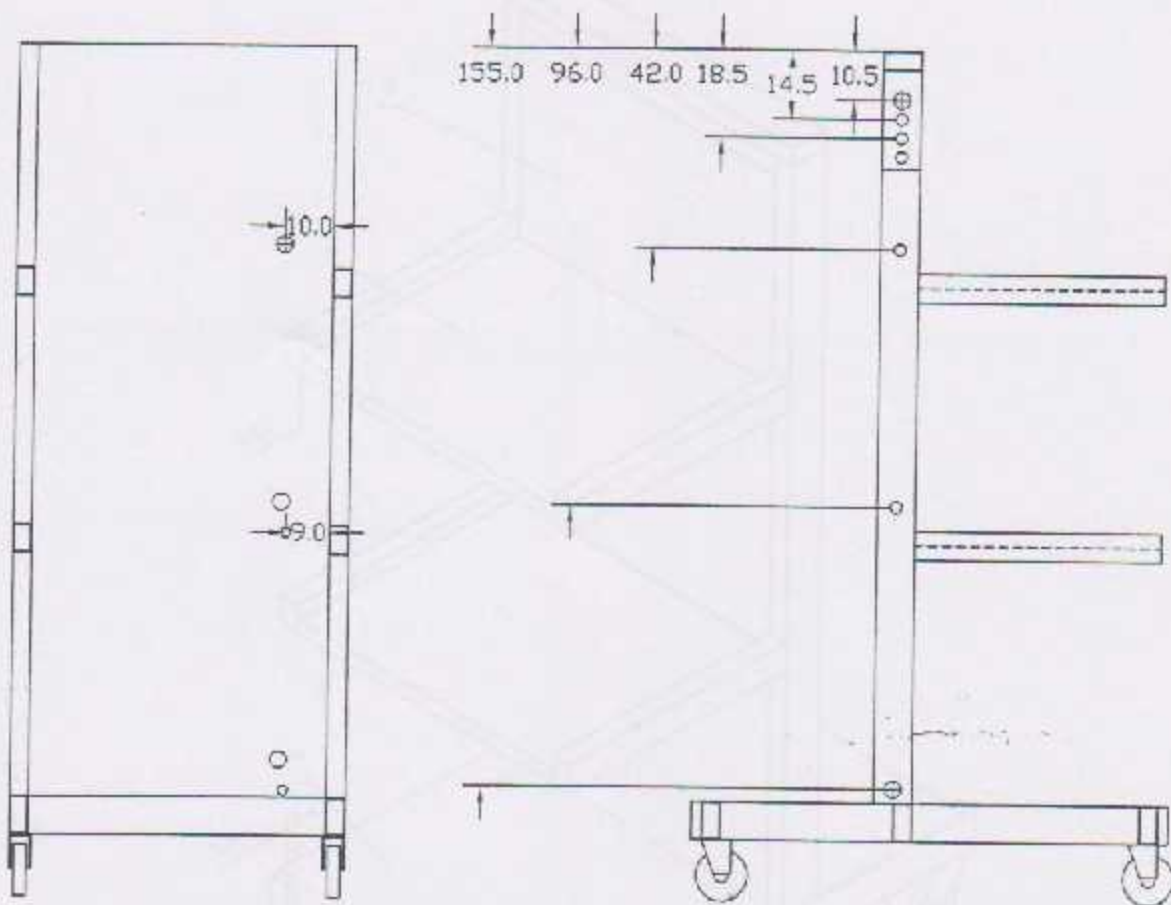
Name	Sign
Reed Nihad Abu Munshar	
Haniya Arafch	
Mera Dedro	
Dr. Ishaq Sider	

Columns

Page #	Part #	Scale
25- 34		1:16

CET-PPU





Design and building of refrigeration system for refrigerated chambers at three temperature levels

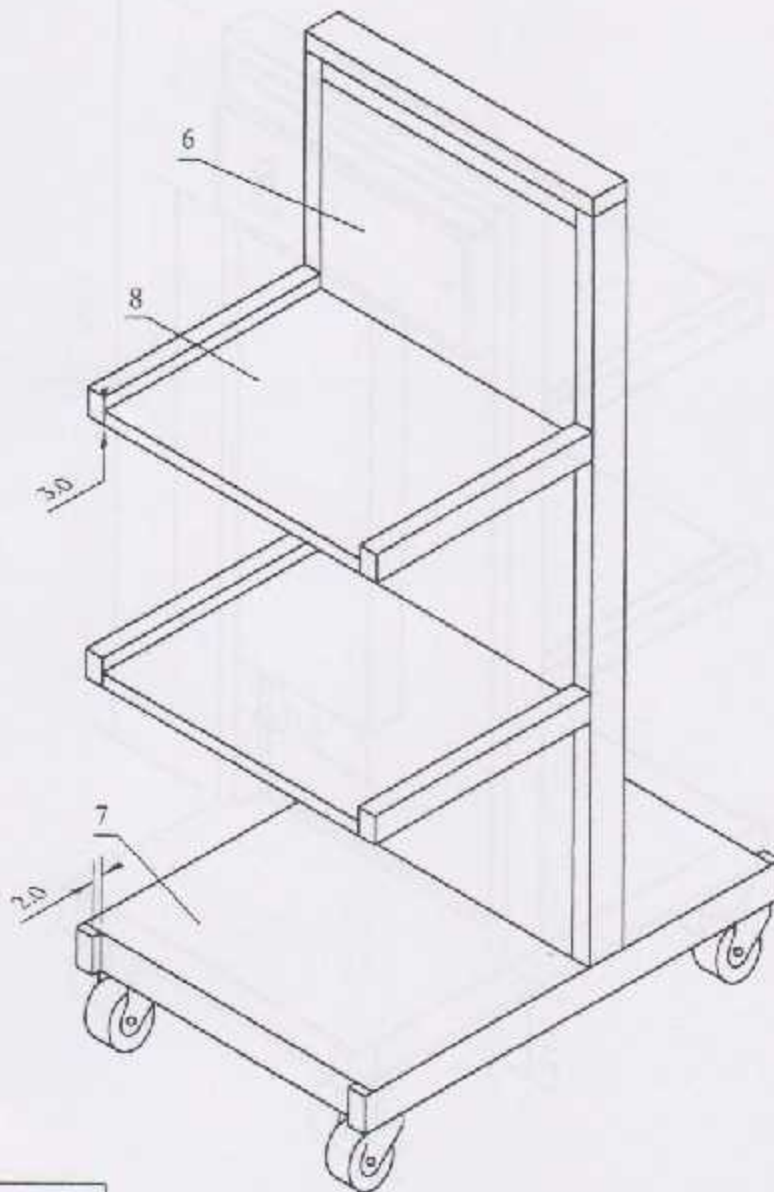
Location of electric holes

Page #	Part #	Scale
26- 34		1:16

CET-PPU



Name	Sign
Raed Nihad Abu Manshar	
Hamza Arafch	
Mera Dadou	
Dr. Ishaq Sider	



Plane Dimension			
#	(L x W) cm	No. of Parts	Thickness (mm)
6	160 x 64	1	3
7	94 x 70	1	3
8	65 x 55	2	2.5

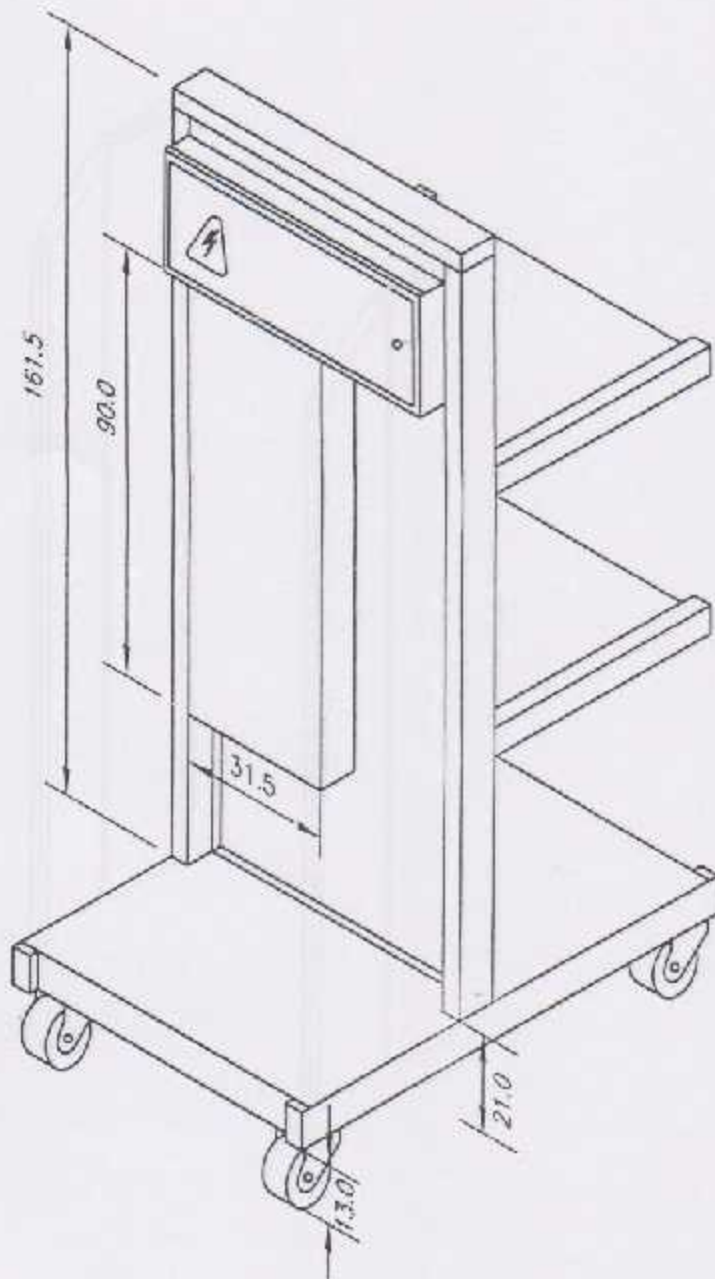
Design and building of refrigeration system for refrigerated chambers at three temperature levels

Shelves

Page #	Part #	Scale
27- 34		1:16

CET-PPU





Design and building of refrigeration system for refrigerated chambers at three temperature levels

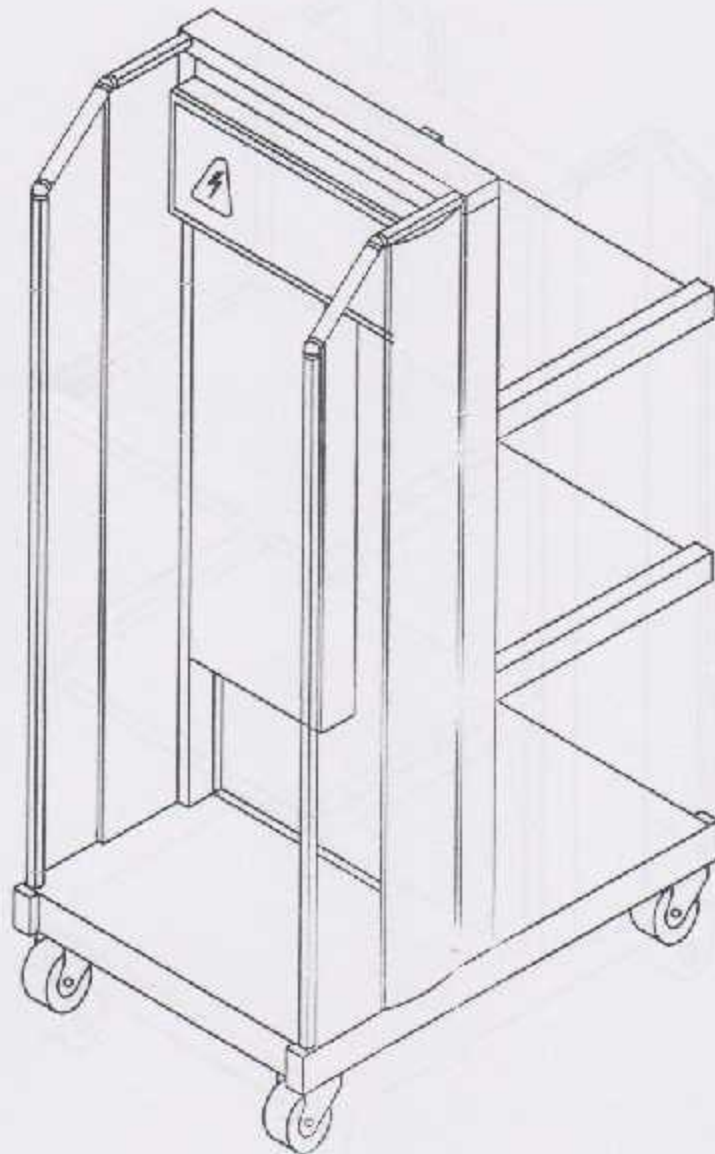
Electric Box & Drown Plane

Page #	Part #	Scale
28- 34		1:16

CET-PPU



Name	Sign
Raed Nihad Abu Munshar	
Hamza Arafah	
Mera Dadou	
Dr. Ishaq Sider	



Design and building of refrigeration system for refrigerated chambers at three temperature levels

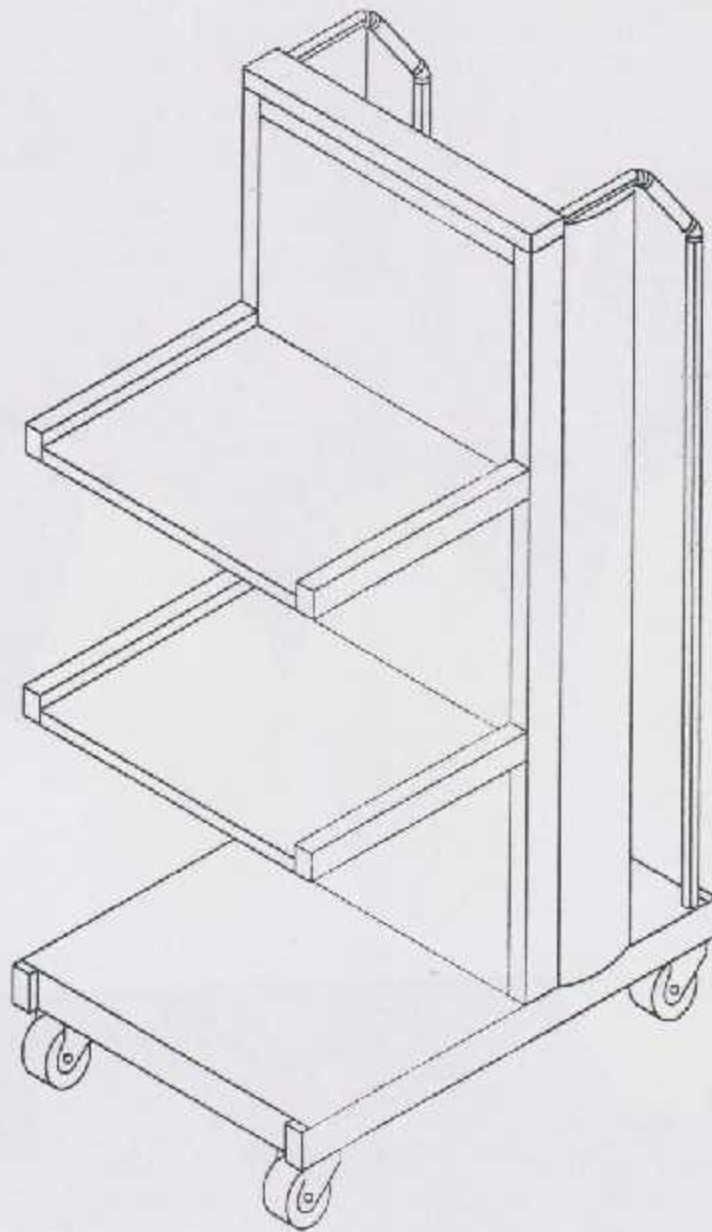
Back Side - Structure

Page #	Part #	Scale
29- 34		1:16

CET-PPU



Name	Sign
by Raed Nihad Abu Munshar	
Hamza Arafah	
Mera Dadeu	
by Dr. Ishaq Sider	



Design and building of refrigeration system for refrigerated chambers at three temperature levels

Front Side - Structure

Page #	Part #	Scale
30 - 34		1:16

CET-PPU

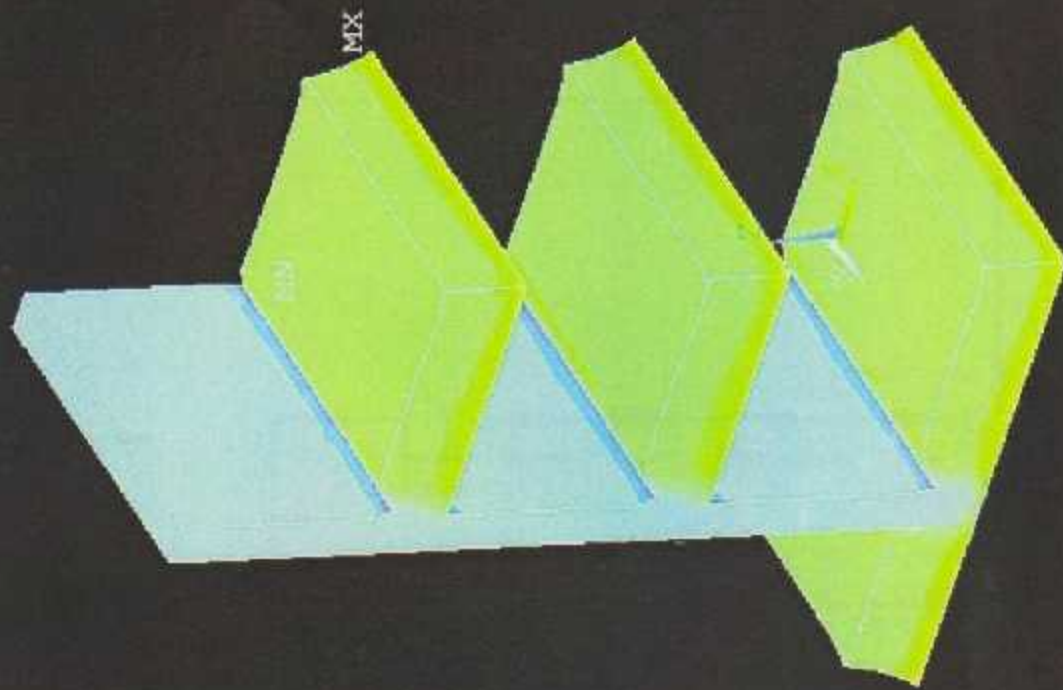


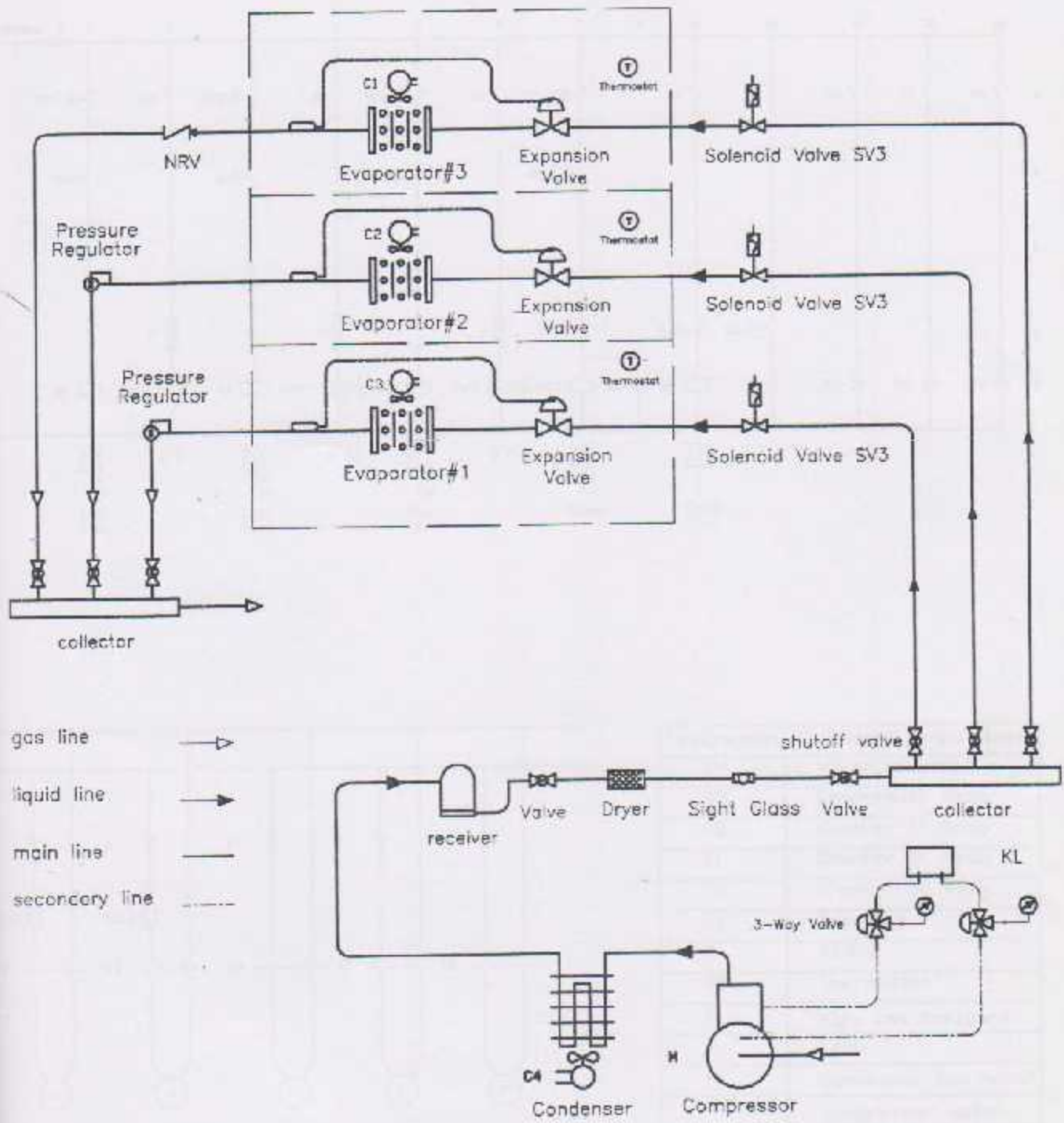
Name	Sign
Designed by: Kaed Nihed Abu Munshar	
Hamza Arafah	
Mera Dadou	
Checked by: Dr. Ishuq Sider	

NODAL SOLUTION

MAY 8 2011
09:11:10

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SUB =1
TIME=1
SZ (AVG)
RSYS=0
DMX =.667758
SMN =-1105
SMX =4535





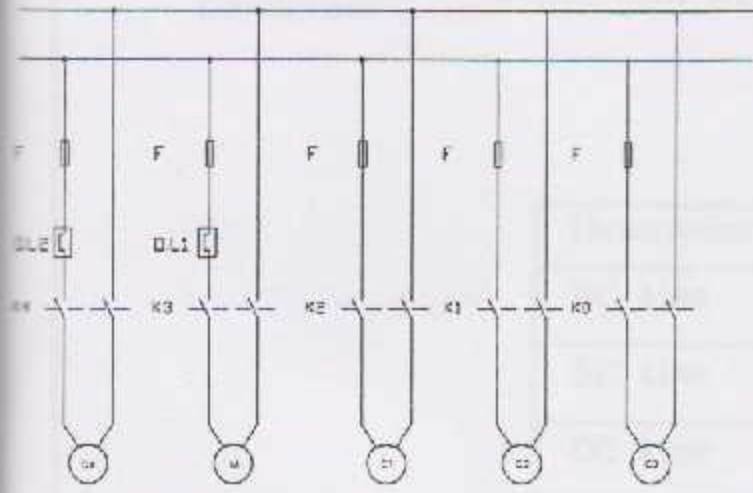
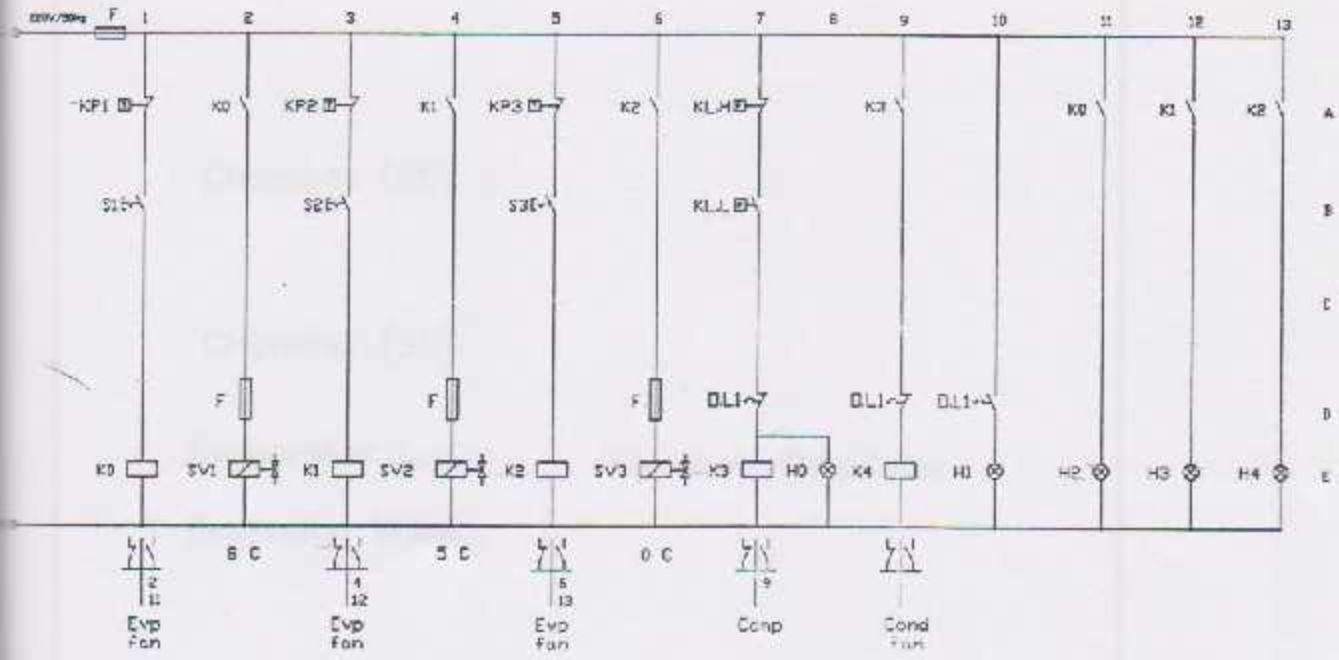
Design and building of refrigeration system for refrigerated chambers at three temperature levels

AUTOMATION OF COMMERCIAL REFRIGERATION PLANT

Page #	Part #	Scale
31 - 34		1:16

Name	Sign
Raed Nihad Abu Munshar	
Hamza Arufeh	
Mera Dadou	
Dr. Ishaq Sider	





Designation	Component Description
SV	Valve solenoid
K3	Compressor Realy
K2	Chamber 0C Realy
K1	Chamber 5C Realy
K0	Chamber 9C Realy
DL	Overload
S	Switch
KP	Thermostat
KL	High, Low Pressure
H	Lamp
C	Condensor fan motor
M	Compressor motor
F	fuse

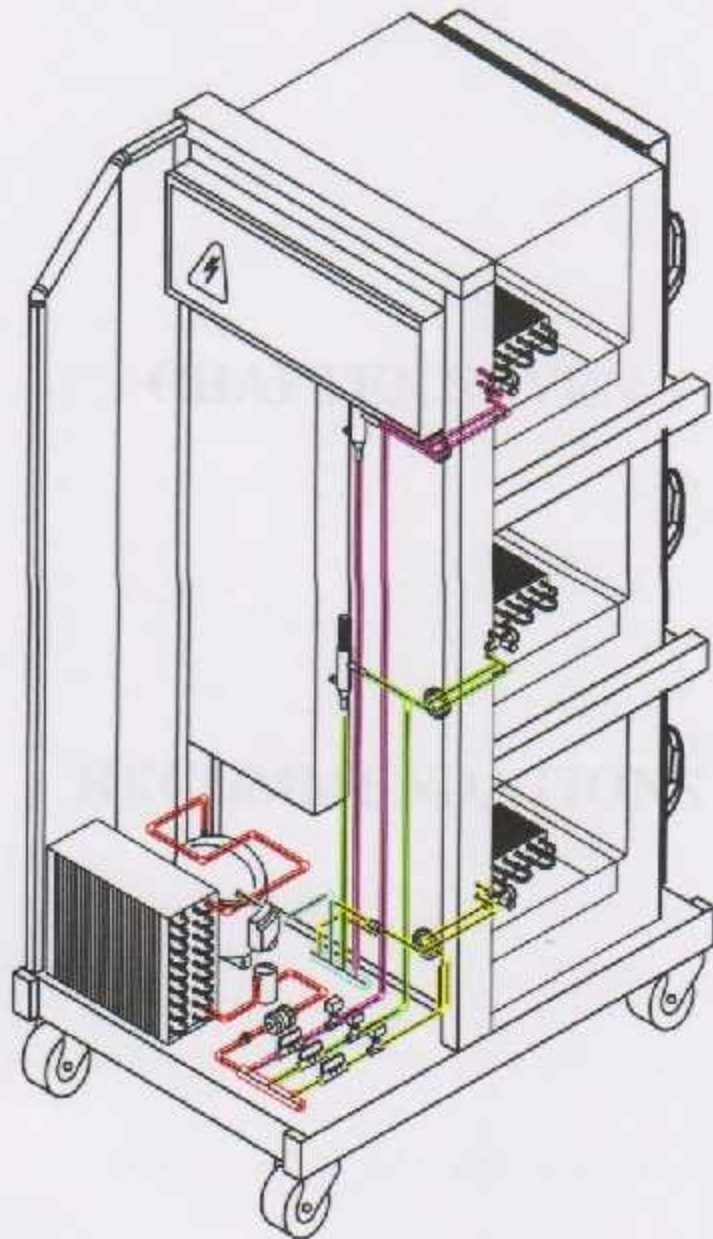
Design and building of refrigeration system for refrigerated chambers at three temperature levels

Name	Sign
Raed Nihad Abu Munsher	
Hamza Anafeh	
Mera Daddou	
Dr. Ismael Sider	


Wiring Diagram

Page #	Part #	Scale
32 - 34		1:16

CET-PPU



Design and building of refrigeration system for refrigerated chambers at three temperature levels

			Device	Page #	Part #	Scale
				34 - 34		1:16
Designed by	Name	Sign		CET-PPU 		
	Raed Nihad Abu Munshar					
	Hanza Arafah					
Checked by	Mera Dadou					
	Dr. Ishaq Sider					

CHAPTER SEVEN

CHAPTER SEVEN

RECOMMENDATIONS

CHAPTER SEVEN

7.1 Recommendations

The working team has the following recommendations:

1. For such practical project the required equipment must be available at the first quarter of the semester.
2. It is an important issue to use more program and software during the courses and to pay attention to use them in calculation and design.
3. The device has been tested and it can be used as an educational tool for the laboratory and performs many experiments.
4. The device can be improved in the future by other students specially in the control of refrigeration system side.
5. It is an important issue to pay attention to the refrigerant development.
6. The suggested project has useful applications and the procedures will be useful for students.

APPENDIX A

TABLE A-1	Maximum and minimum temperature for Hebron city
TABLE A-2	Thermal Conductivity of Materials
TABLE A-3	Properties of common foods
TABLE A-4	Air change per hour
TABLE A-5	Specific heat of packaging material
TABLE A-6	Cycle specification (Cool pack)
TABLE A-7	Cycle analysis (Cool pack)
TABLE A-8	RS-3 Selection Report
TABLE A-9	Recommended Refrigerant Velocities
TABLE A-10	Dimensions and Physical Characteristics of Copper Tube ACR (Air-Conditioning and Refrigeration Fields Service).
TABLE A-11	Modified correlation of grimson for heat transfer in tube banks
TABLE A-12	Properties of air at atmospheric pressure
TABLE A-13	Ratio of N rows deep to that for 10rows deep
TABLE A-14	Desired cooling time
TABLE A-15	The light cooling factor (CLF) _{1,1}
TABLE A-16	Electrical motor heat gain according to their rated output power
TABLE A-17	Respiration rate

TABLE A-1 Maximum and minimum temperature for Hebron city

Month	Max. Temp. C°	Min. Temp. C°
Jan	10.3	3
Fep	11.5	4.7
Mar	14.6	6.5
Apri	19.6	9.9
May	25.6	13.2
Jun	26	15.8
Jul	28	17
Aug	38	18
Sep	29	15
Oct	28	14
Nov	22	9.9
Dec	12	5.6

TABLE A-2 Thermal Conductivity of Materials

Material	Description	Thermal	Thermal
		Conductivity (<i>k</i>) W/m K	Conductance (<i>C</i>) W/m ² K
Masonry	Brick, common	0.72	
	Brick, face	1.30	
	Concrete, mortar or plaster	0.72	
	Concrete, sand aggregate	1.73	
	Concrete block		
	Sand aggregate 100 mm		7.95
	Sand aggregate 200 mm		5.11
	Sand aggregate 300 mm		4.43
Woods	Maple, oak, similar hardwoods	0.16	
	Fir, pine, similar softwoods	0.12	
	Plywood 13 mm		9.09
	Plywood 1.9mm		6.08
Roofing	Asphalt roll roofing		36.91
	Built-up roofing 9 mm		17.03
Insulating materials	Blanket or batt, mineral or glass fiber	0.039	
	Board or slab		
	Cellular glass	0.058	
	Corkboard	0.043	
	Glass fiber	0.036	
	Expanded polystyrene (smooth)	0.029	
	Expanded polystyrene (cut cell)	0.036	
Expanded polyurethane	0.025		
Loose fill	Milled paper or wood pulp	0.039	
	Sawdust or shavings	0.065	
	Mineral wool (rock, glass, slag)	0.039	
Glass	Single pane		6.42
	Two pane		2.61
	Three pane		1.65
	Four pane		1.19
Metal	Stainless steel	18	
	Aluminum	202	
	Copper	200	
	Galvanized steel	20	

TABLE A-3 Properties of common foods and substances

Food	Specific Heat Capacity above Freezing			Specific Heat Capacity below Freezing		
	(Btu/lb°F)	(KJ/kg°C)	(Kcal/kg°C)	(Btu/lb°F)	(KJ/kg°C)	(Kcal/kg°C)
Apples	0.87	3.64	0.87	0.42	1.76	0.42
Apricots, fresh	0.88	3.68	0.88	0.43	1.8	0.43
Avocados	0.72	3.01	0.72	0.37	1.55	0.37
Bananas	0.8	3.35	0.8	0.4	1.67	0.4
Beef, carcass	0.68	2.85	0.68	0.48	2.01	0.48
Beef, flank	0.56	2.34	0.56	0.32	1.34	0.32
Beef, round	0.74	3.1	0.74	0.38	1.59	0.38
Meat	0.76	3.14	0.76	0.39	1.6	0.39
Chicken, hens	0.65	2.72	0.65	0.44	1.84	0.44
Coconut, meat and milk	0.68	2.85	0.68	0.45	1.88	0.45
Cucumber	0.98	4.1	0.98	0.45	1.88	0.45
Lemons	0.91	3.81	0.91	0.44	1.84	0.44
Lemon juice	0.92	3.85	0.92	0.44	1.84	0.44

h_o [W/m ² .°C]	22.7[W/m ² .°C]	@38C & 1 atm
h_i [W/m ² .°C]	9.37[W/m ² .°C]	@38C & 1 atm

TABLE A-4 Air change per hour

Kind of room or building	Air Change [times/hr]
Room with no windows or exterior door	0.5
Room with windows or exterior door on one side only	1.0
Room with windows or exterior door on two side only	1.5
Room with windows or exterior door on three side only	2.0
Entrance halls	2.0
Factories, machine shops	1.0-1.5
Recreation room, assembly rooms, gymnasium	1.5
Home, apartment, offices	1.0-2.0
Class rooms, dining room, lounges, toilets, hospital room, kitchen, laundries, ballrooms, bathrooms	1.0-2.0
Stores, public buildings	2.0-3.0
Toilets, auditorium	3.0

TABLE A-5 Specific heat of packaging material

Packaging Material	Specific Heat [kJ/kg.°C]
Wood	2.3
Stainless steel	0.5
carton	0.34
Plastic	1.6
Aluminum	0.85

TABLE A-6 Cycle specification (Cool pack)

File: J:\coolpack\eescooltools\pack_1.exe (2)

12/23/2010 10:26:50 AM Page 1

REF Ver. 6.220: #655

CYCLE SPECIFICATION					
TEMPERATURE LEVELS		PRESSURE LOSSES		QUALITY OUT OF EVAPORATOR	REFRIGERANT
T_E [°C]:	0.0	ΔP_{s1} [k]:	0.8	x_{out} [kg/kg]:	0.80
T_C [°C]:	45.0	ΔP_{s2} [k]:	0.8		R-124a
ΔT_{s1} [K]:	1.0				
CYCLE CAPACITY					
Cooling capacity \dot{Q}_c [kW]:	1.561	\dot{Q}_E : 1.6 [kW]	\dot{Q}_C : 2.0 [kW]	\dot{m} : 0.012 [kg/s]	\dot{V}_g : 3.0 [m ³ /h]
COMPRESSOR PERFORMANCE					
Isentropic efficiency η_{is} [-]:	0.85	η_{is} : 0.880 [-]	\dot{W}_{CP} : 0.4 [kW]		
COMPRESSOR HEAT LOSS					
Heat loss factor f_Q [%]:	10	f_Q : 10.0 [%]	T_g : 55.6 [°C]	\dot{Q}_{loss} : 0.04 [kW]	
SUCTION LINE					
Unusable superheat $\Delta T_{sh,sk}$ [K]:	1.0	\dot{Q}_{sk} : 12 [W]	T_g : 1.0 [°C]	$\Delta T_{sk,sc}$: 1.0 [K]	

Calculate	Print	Help	State Points	Auxiliary	COP: 3.916	COP*: 3.847
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TABLE A-7 Cycle analysis (Cool pack)

File: J:\coolpack\enacool\tools\pack_1.exe [2]

12/28/2010 10:27:11 AM Page 1

EES Ver. 9.220: 1955

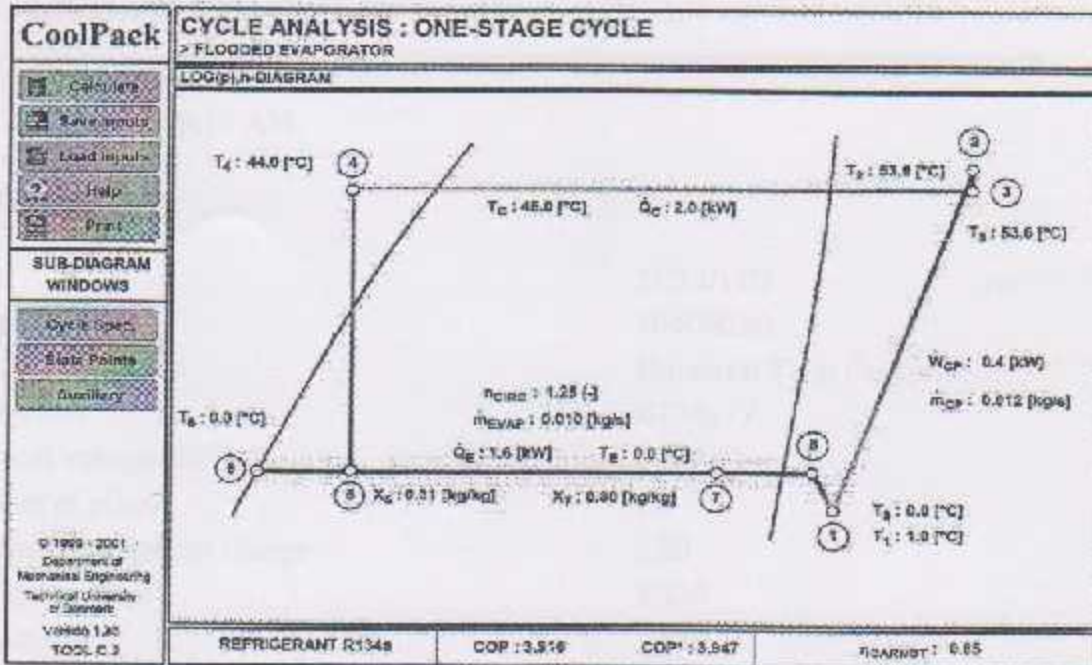


TABLE A-8 RS+3 Selection Report

Danfoss

RS+3 Selection Report

Dec 28, 2010 11:09:14 AM

General data

Type	SC12/12G
Code no.	104G8280
Compressor design	Universal Twin Compressor
Refrigerant	R134a / /
Nominal voltage (50 Hz)	220 240
Number of phases	1
Maximum refrigerant charge	2.20
Free gas volume	3,020
Oil quantity	1,120
Oil type	POE
Approvals	EN60335-2-34

Operating Conditions

Evaporating temp. (dew)	0.0 °C
Condensing temp. (dew)	45.0 °C
Evap superheat:	5.0 K
Total superheat:	5.0 °C
Subcooling:	0.0 °C
Refrigerant:	R134a
Mains Voltage:	220-240, 1ph.
Cooling Capacity	1,740 W
Power Input	833 W

Table A-9 Recommended Refrigerant Velocities

Line	Refrigerant		Recommended Velocity (m/s)
Suction	R12	R22	8-12
	R404A	R410A	
Discharge	R12	R22	10-18
	R404A	R410A	

Table A-10 Dimensions and Physical Characteristics of Copper Tube ACR (Air - Conditioning and Refrigeration Fields Service).

Nominal or Standard Size, inches	Nominal Dimensions, inches			Calculated Values (based on nominal dimensions)				
	Outside Diameter	Inside Diameter	Wall Thickness	Cross Sectional Area of Bore, sq inches	External Surface, sq ft per linear ft	Internal Surface, sq ft per linear ft	Weight of Tube Only, pounds per linear ft	Contents of Tube, cu ft per linear ft
3/16" A	.125	.065	.030	.00332	.0327	.0170	.0347	.00002
1/8" A	.187	.128	.030	.0129	.0492	.0335	.0575	.00009
1/4" A	.250	.190	.030	.0284	.0655	.0497	.0804	.00020
3/8" A	.312	.248	.032	.0483	.0817	.0549	.102	.00034
1/2" A	.375	.311	.032	.075	.0982	.0814	.154	.00053

TABLE A-11 modified correlation of grimson for heat transfer in tube banks

$\frac{S_b}{d}$	$\frac{S_m}{d}$							
	1.25		1.5		2.0		3.0	
	C	n	C	n	C	n	C	n
In line								
1.25	0.386	0.593	0.305	0.605	0.311	0.724	0.0703	0.352
1.5	0.407	0.566	0.272	0.630	0.312	0.702	0.0753	0.344
2.0	0.434	0.570	0.232	0.602	0.254	0.632	0.0720	0.348
3.0	0.322	0.601	0.396	0.684	0.415	0.581	0.0717	0.609
Staggered								
0.6	—	—	—	—	—	—	0.036	0.636
0.9	—	—	—	—	0.480	0.571	0.445	0.581
1.0	—	—	0.032	0.558	—	—	—	—
1.25	—	—	—	—	0.121	0.655	0.375	0.560
1.25	0.573	0.558	0.561	0.554	0.576	0.556	0.570	0.562
1.5	0.501	0.569	0.511	0.562	0.502	0.562	0.542	0.508
2.0	0.449	0.572	0.482	0.568	0.336	0.556	0.496	0.570
3.0	0.384	0.602	0.335	0.580	0.280	0.562	0.467	0.574

TABLE A-12 Properties of air at atmospheric pressure

T (K)	ρ (kg/m ³)	C_p (J/kg·K)	μ (kg/m·s)	ν (m ² /s)	k (W/m·K)	α (m ² /s)	Pr
Air							
100	3.6010	1.0266 × 10 ³	0.0224 × 10 ⁻³	1.923 × 10 ⁻⁴	0.009246	0.0250 × 10 ⁻⁴	0.768
150	2.3675	1.0099	1.0283	4.343	0.013735	0.0574	0.756
200	1.7684	1.0061	1.3289	7.490	0.018009	0.1016	0.739
250	1.4128	1.0053	1.5990	11.310	0.02227	0.1568	0.722
300	1.1774	1.0057	1.8462	15.690	0.02624	0.2216	0.708
350	0.9980	1.0090	2.075	20.76	0.03003	0.2983	0.697
400	0.8826	1.0140	2.286	25.90	0.03365	0.3760	0.689
450	0.7833	1.0207	2.484	31.71	0.03707	0.4636	0.683
500	0.7048	1.0295	2.671	37.90	0.04038	0.5564	0.680
550	0.6423	1.0398	2.848	44.27	0.04360	0.6532	0.680
600	0.5879	1.0511	3.018	51.34	0.04659	0.7512	0.682
650	0.5430	1.0635	3.177	58.51	0.04935	0.8578	0.682
700	0.5030	1.0752	3.332	66.25	0.05230	0.9672	0.684
750	0.4709	1.0856	3.481	73.91	0.05509	1.0774	0.686
800	0.4405	1.0978	3.625	82.29	0.05779	1.1951	0.689
850	0.4149	1.1095	3.765	90.75	0.06028	1.3097	0.692
900	0.3925	1.1212	3.899	99.3	0.06279	1.4271	0.696
950	0.3716	1.1321	4.023	108.2	0.06525	1.5510	0.699
1000	0.3524	1.1417	4.152	117.8	0.06752	1.6779	0.702
1100	0.3204	1.160	4.44	138.6	0.0712	1.969	0.704
1200	0.2947	1.179	4.69	159.1	0.0742	2.251	0.707
1300	0.2707	1.197	4.93	182.1	0.0777	2.583	0.705
1400	0.2515	1.214	5.17	205.5	0.0809	2.920	0.705
1500	0.2355	1.230	5.40	229.1	0.0846	3.266	0.705
1600	0.2211	1.248	5.63	254.5	0.100	3.624	0.705
1700	0.2084	1.267	5.85	280.9	0.105	3.977	0.705
1800	0.1970	1.287	6.07	308.1	0.111	4.379	0.704
1900	0.1868	1.309	6.29	336.5	0.117	4.811	0.704
2000	0.1762	1.338	6.50	369.0	0.124	5.280	0.702
2100	0.1682	1.372	6.72	399.6	0.131	5.680	0.703
2200	0.1602	1.419	6.93	432.8	0.138	6.115	0.707
2300	0.1538	1.462	7.14	464.0	0.149	6.537	0.710
2400	0.1458	1.574	7.35	504.0	0.161	7.016	0.718
2500	0.1394	1.688	7.57	543.0	0.175	7.437	0.730

TABLE A-13 Ratio of N rows deep to that for 10 rows deep

N	1	2	3	4	5	6	7	8	9	10
Ratio for staggered tubes	0.68	0.75	0.83	0.89	0.92	0.95	0.97	0.98	0.99	1.0
Ratio for in-line tubes	0.64	0.8	0.87	0.9	0.92	0.94	0.96	0.98	0.99	1.0

TABLE A-14 Desired cooling time

