

Refrigeration 101

Rusty Walker, Corporate Trainer
Hill PHOENIX

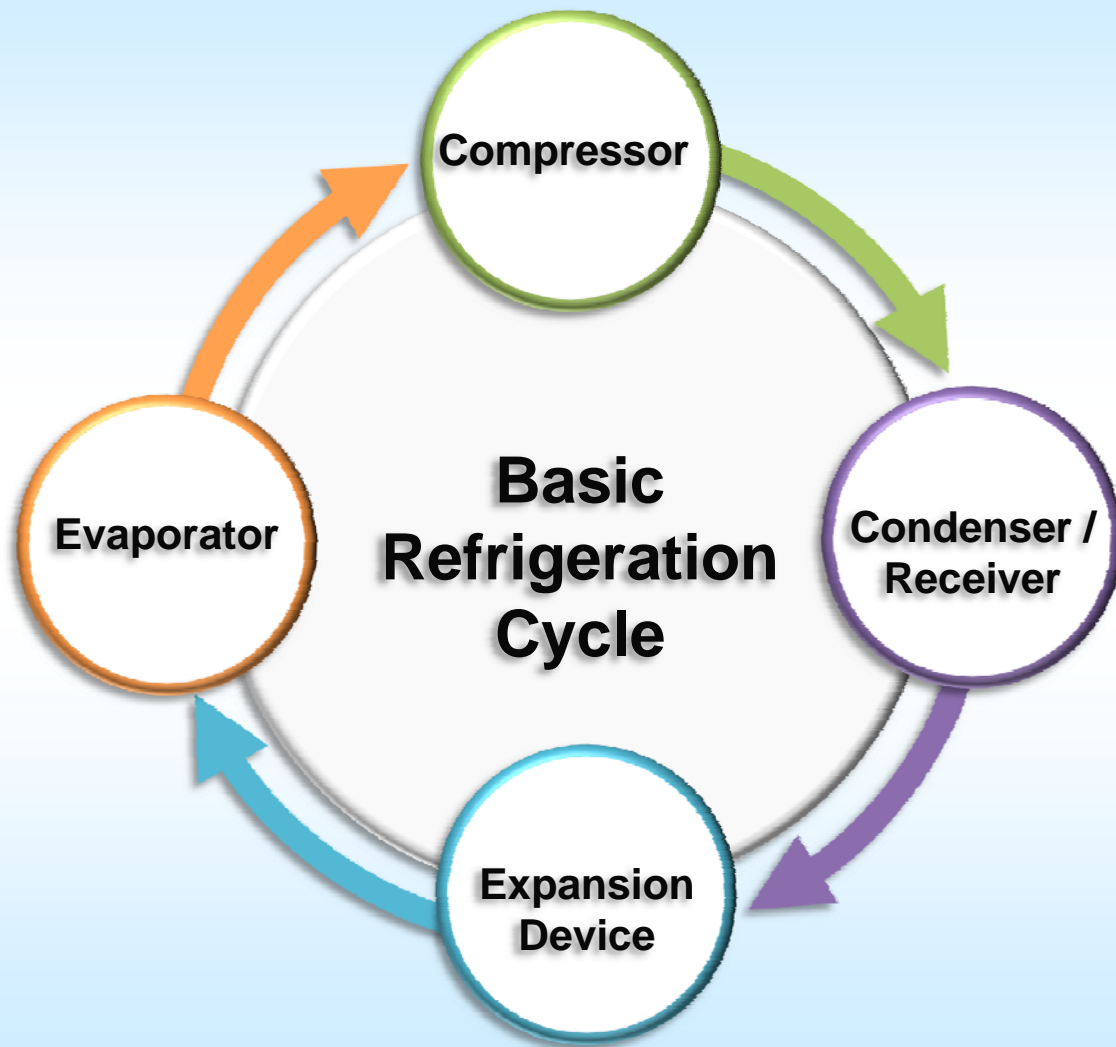
Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



FOOD MARKETING INSTITUTE



Hilton
Minneapolis, MN
September 19-22, 2010

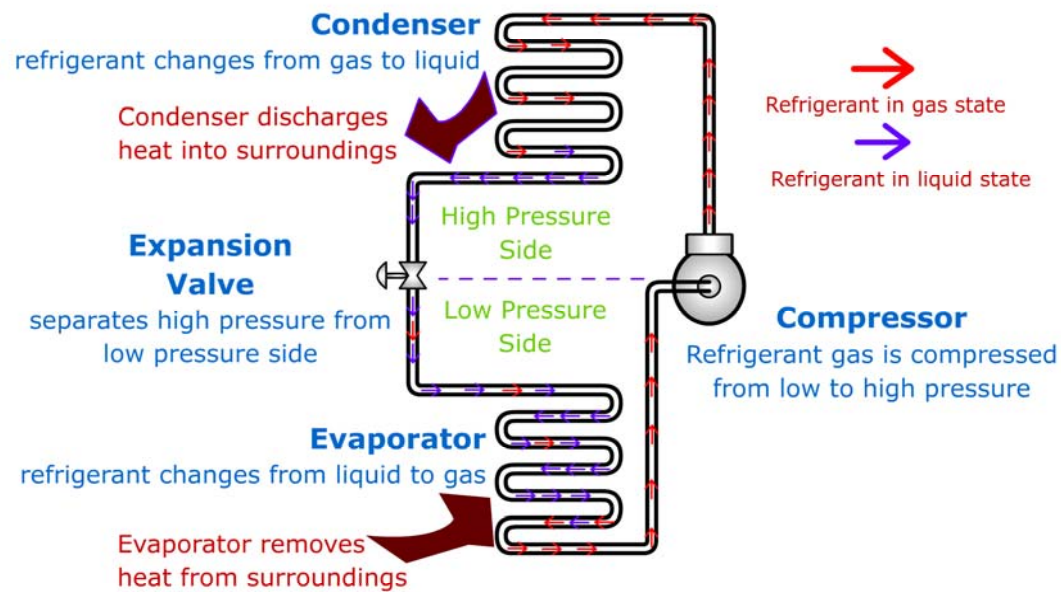
E+sd²⁰¹⁰

Energy & Store Development Conference



Vapor Compression Cycle

Vapor Compression Refrigeration System



Copyright: R. Paul Singh

Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



Cooling by the
removal of heat



The **MOVEMENT**
of **HEAT** from a
place where it is
not wanted to a
place where it is
unobjectionable

What is Refrigeration?

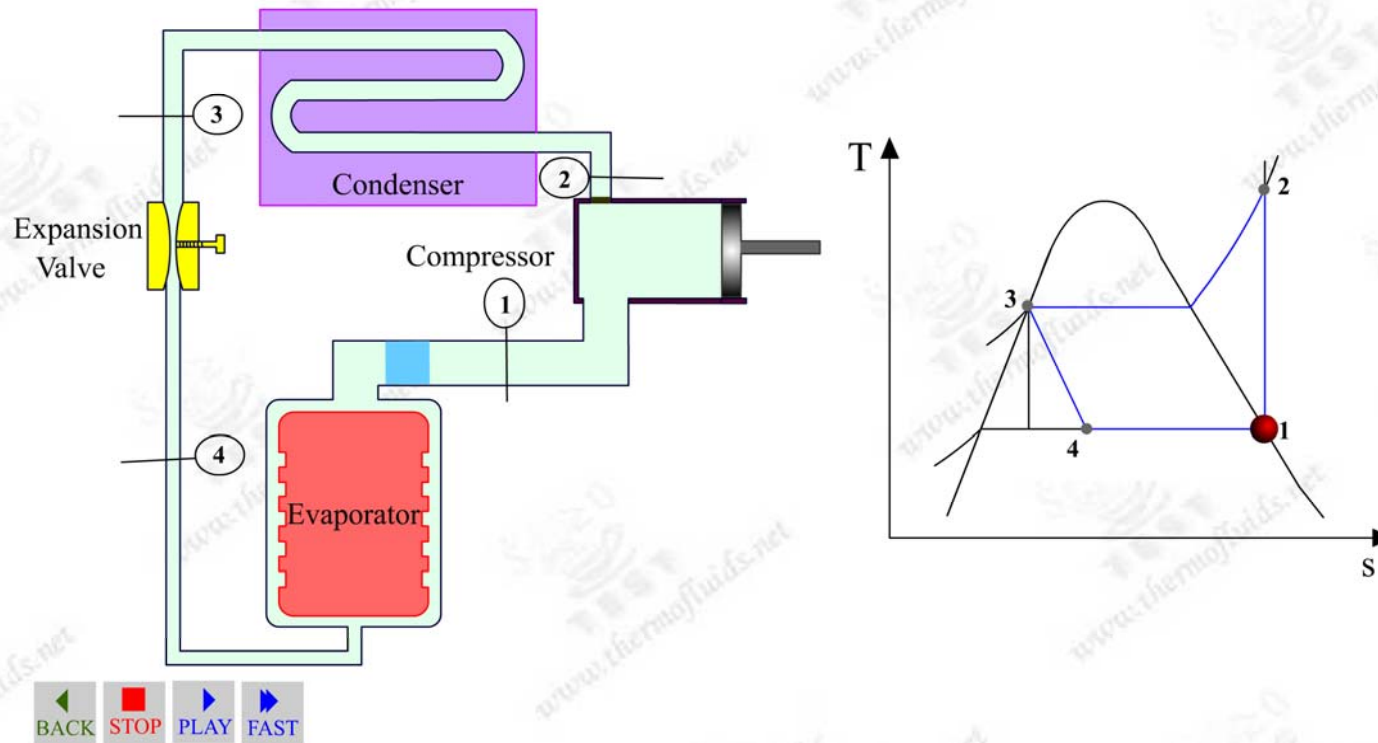
Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



How Heat is Removed



Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



Basic Refrigeration Concepts

What is heat?

A form of energy

What is cold?

Absences of heat.

How does heat flow?

High heat to low heat

Does cold flow?

NO

How is heat measured?

British Thermal Unit (BTU)

Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



FOOD MARKETING INSTITUTE

British Thermal Unit (BTU)

Heat is a form of energy and is measured in BTU's.

A BTU is the quantity of heat required to raise the temperature, of one pound of water, one degree Fahrenheit.

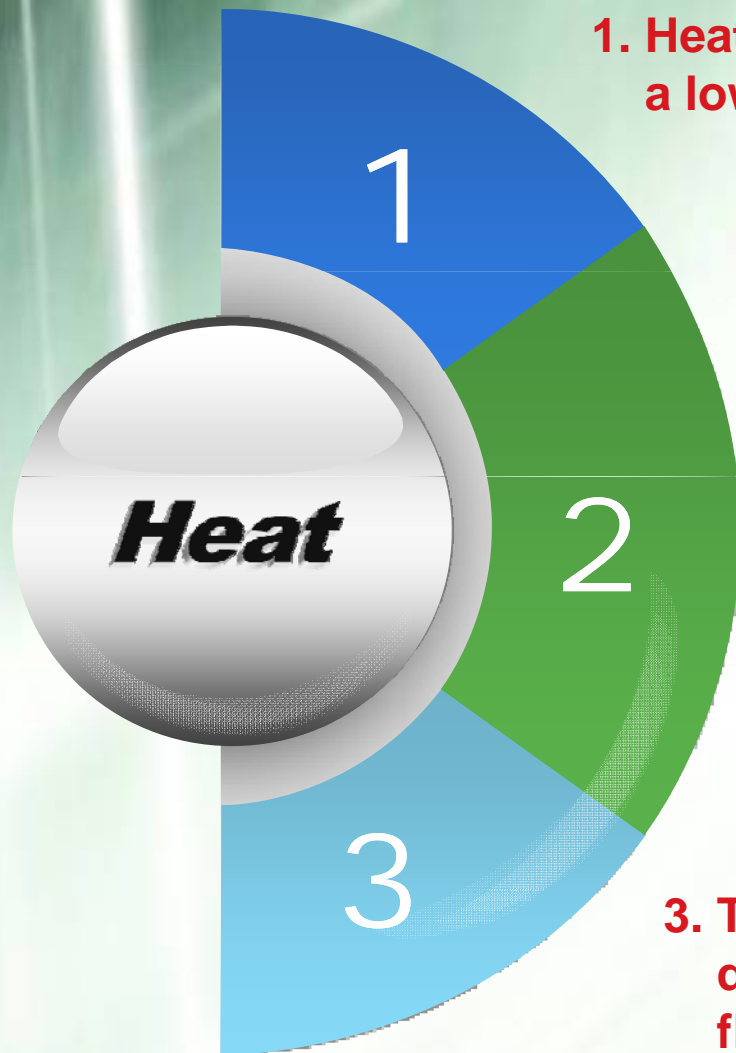
Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



FOOD MARKETING INSTITUTE



1. Heat flows from high energy levels to a lower energy level.

2. Heat will not flow without a temperature difference

3. The greater the temperature difference, the faster the energy will flow.

Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference





Heat Flows Three Ways



Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



Conduction

The transfer of heat from molecule to molecule through a substance by chain collision

Example:

Heating one end of a copper tube, will cause the other end to get hot.

Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



FOOD MARKETING INSTITUTE

Convection

Heat transfer by the movement of molecules from one place to another.

Example:

- Convection oven
- Forced air furnace

Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



FOOD MARKETING INSTITUTE

Radiation

The transfer of heat by passing from a source to an absorbent surface without heating the space in between.

Example:
Sunlight – goes through a window without heating the glass but heats the surface in the room it is shining on.

Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



FOOD MARKETING INSTITUTE

Temperature

Temperature indicates the average **velocity of the molecules** of a substance.

As the heat energy in a substance increases, it's molecules vibrate more intensely

A thermometer measures the intensity of this vibration.

Thermometers **do not** measure heat, they measure the effect of heat.

Hilton
Minneapolis, MN
September 19-22, 2010

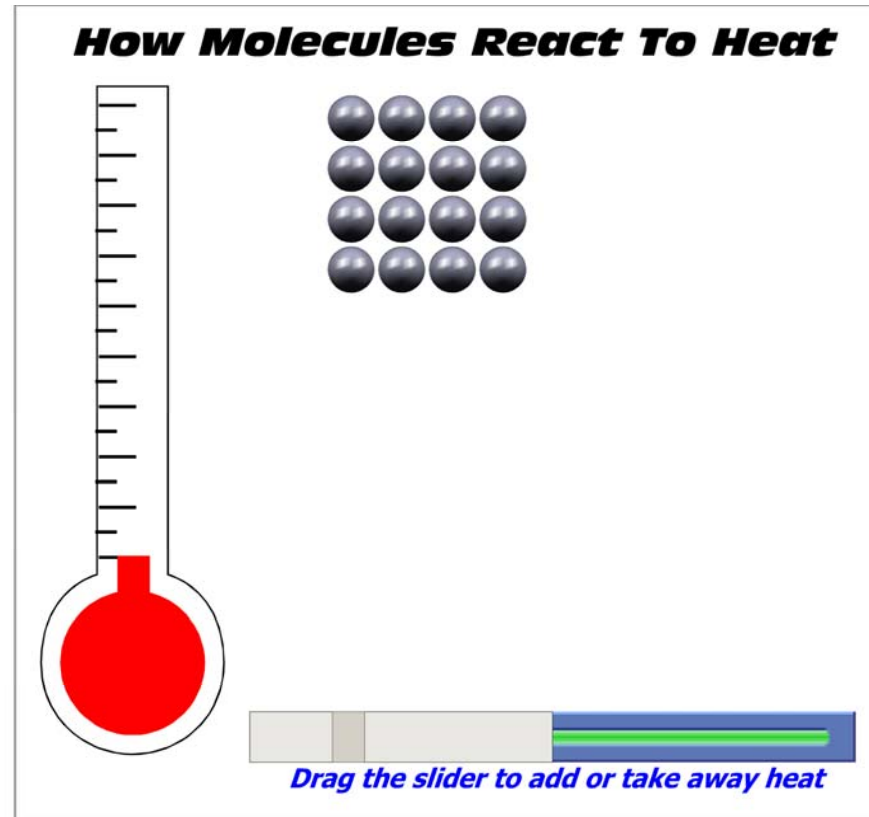
E+sd²⁰¹⁰

Energy & Store Development Conference



FOOD MARKETING INSTITUTE

Temperature Animation



Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



Specific Heat

The amount of heat (measured in BTU's) required to raise one pound of a substance one degree Fahrenheit.

Substance	Specific Heat (BTU/LB/Deg F)	Temp Rise (Deg F) (From 1 BTU Addition)
Water (Liquid)	1.00	1.00
Ice	0.50	2.00
Steam	0.48	2.08
Aluminum	0.22	4.54
Brass	0.09	11.11

Hilton
Minneapolis, MN
September 19-22, 2010

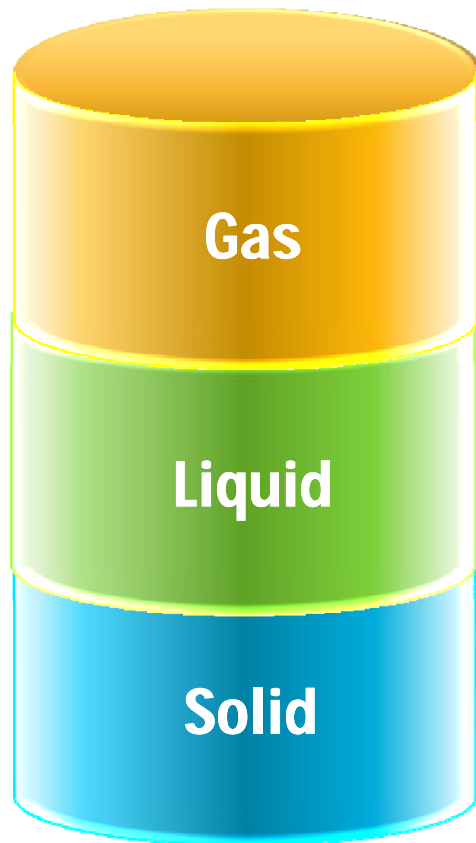
E+sd²⁰¹⁰

Energy & Store Development Conference



FOOD MARKETING INSTITUTE

Physical State of a Substance



Adding heat energy in any of the three states will increase the temperature.

Changing the state of a substance will require a larger quantity of heat energy.

Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



Heat Energy

There are two
types of Heat
Energy

1.
Sensible Heat

2.
Latent Heat

Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference





**Sensible
Heat**

1. Is the energy of molecular motion

2. Causes a change in temperature, with No change in state.

3. Sensible heat causes an increase in molecular motion.

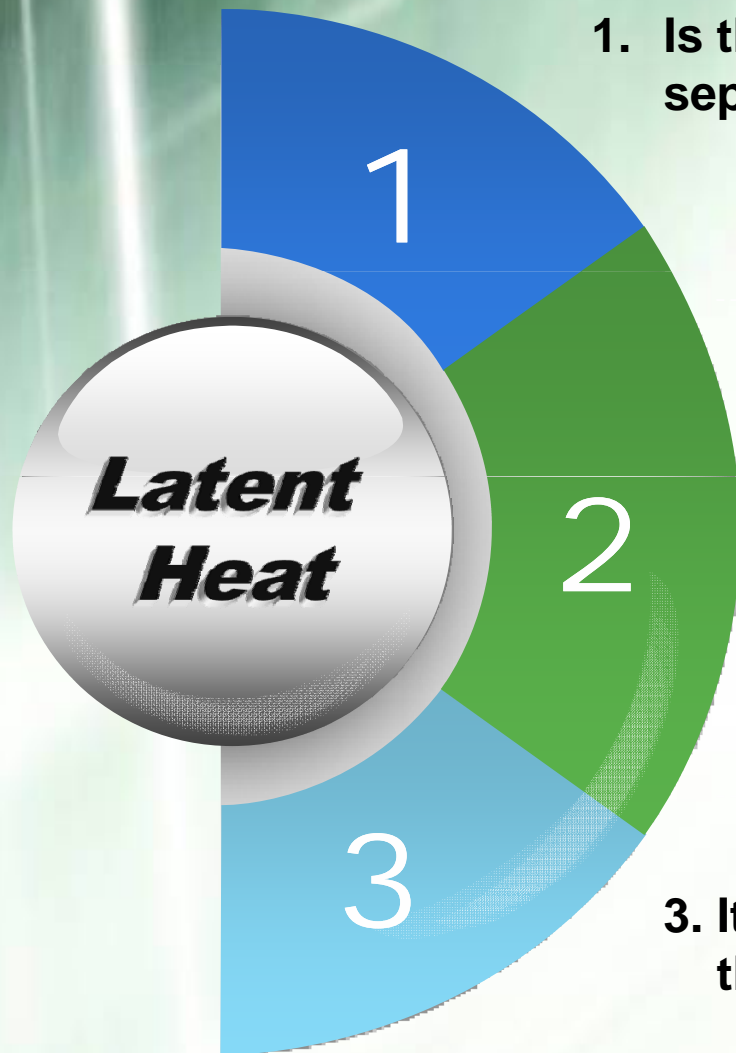
4. The addition or removal of sensible heat is measurable with a thermometer

Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference





1. Is the energy of molecular separation and arrangement.

2. Causes a change in state, while there is no change in temperature.

3. It can not be measured with a thermometer.

Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



FOOD MARKETING INSTITUTE

Refrigeration

Mechanical refrigeration works by changing the state of the refrigerant.

The majority of heat is removed from the temperature controlled space as the refrigerant absorbs heat when it changes state from a liquid to a gas in the evaporator.

The majority of the absorbed heat is removed from the refrigeration system in the condenser as the refrigerant changes state from a gas back to a liquid.

Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

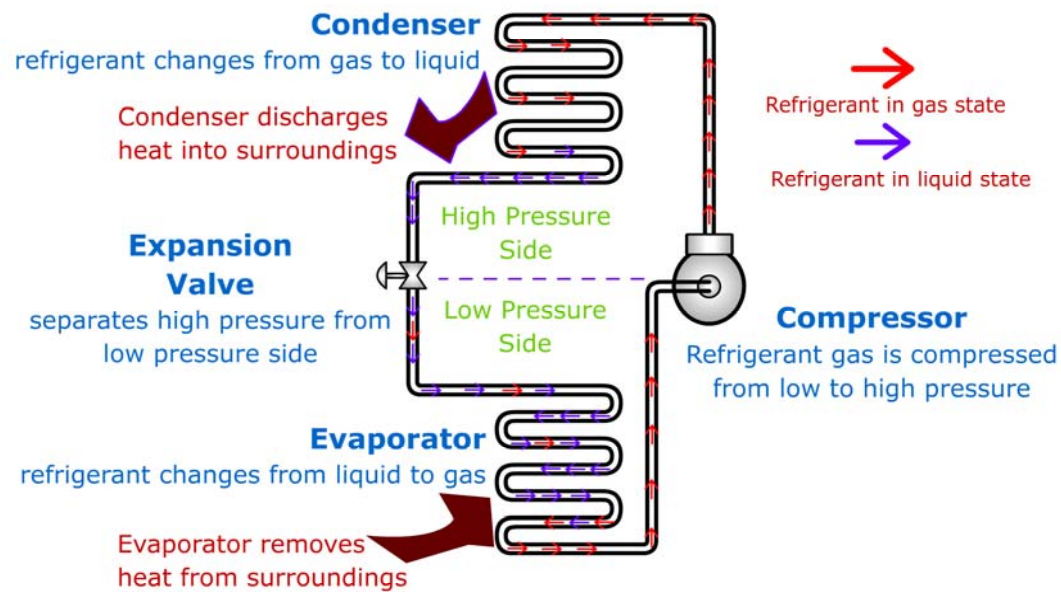
Energy & Store Development Conference



FOOD MARKETING INSTITUTE

Vapor Compression Cycle

Vapor Compression Refrigeration System



Copyright: R. Paul Singh

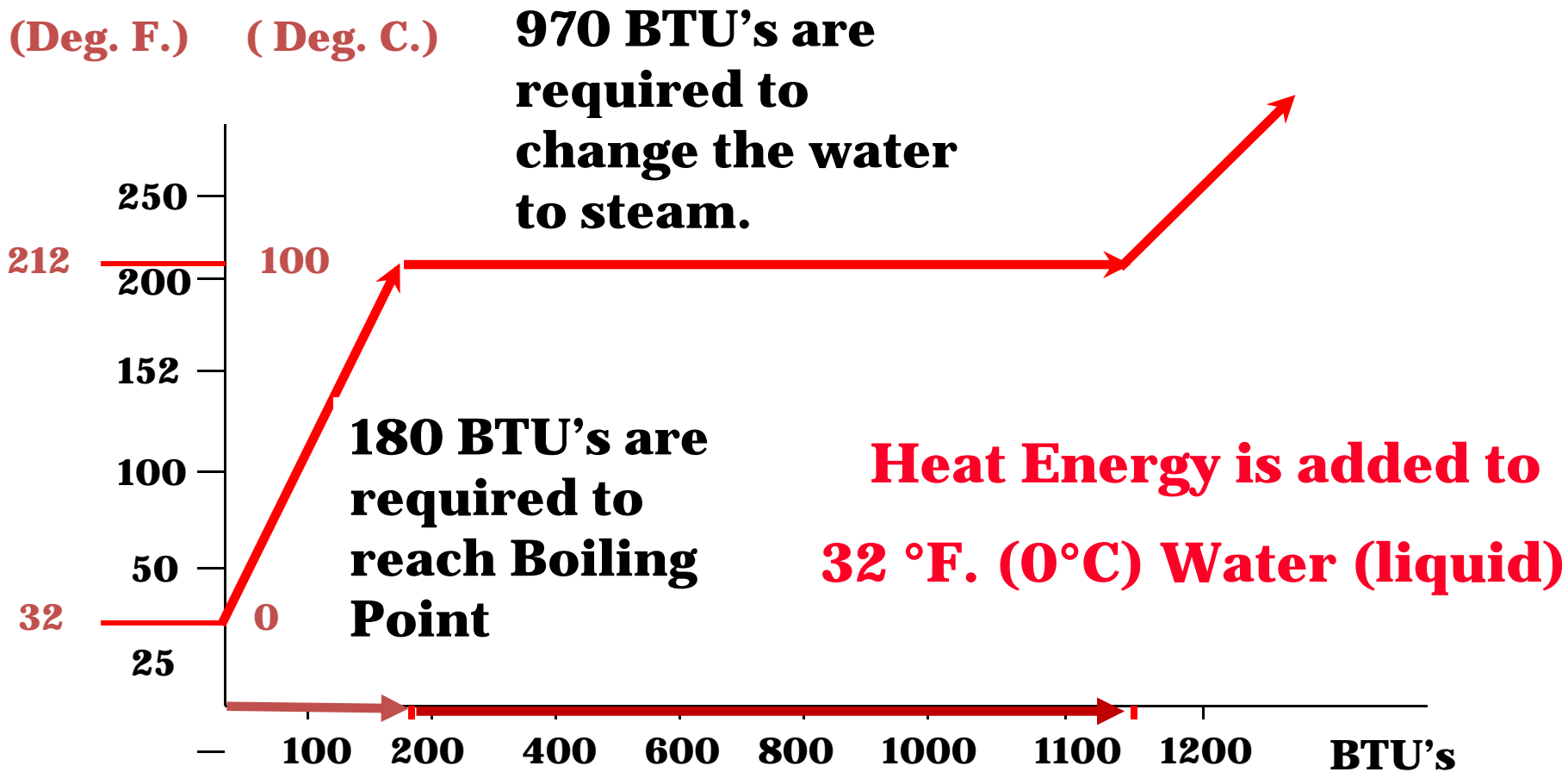
Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



Example



Saturation Temperature

The temperature at which a substance will change state from a liquid to a vapor or a vapor to a liquid

Add Heat = Liquid to Vapor (Vaporization)

Remove Heat = Vapor to Liquid (Condensation)

Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



FOOD MARKETING INSTITUTE

Saturated Mixture

At a temperature equal to its boiling point or condensing point, a substance can be both vapor and liquid.

Addition of Heat = Boiling

Removal Heat = Condensing

Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



FOOD MARKETING INSTITUTE

Sub-Cooled Liquid

At a temperature below its boiling point, a substance is:

100% Liquid, no vapor present

1lb. Of water @ 200° F. What is the state of water?

- Sub-cooled liquid
- Sub-cooled by 12° F.

Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



FOOD MARKETING INSTITUTE

Super Heated Vapor

At a temperature above it's boiling point, a substance is:

100% vapor, no liquid present

1lb. Of water @ 220° F. What is the state of water?

- Super heated vapor (steam)
- Super heated by 8° F.

Hilton
Minneapolis, MN
September 19-22, 2010

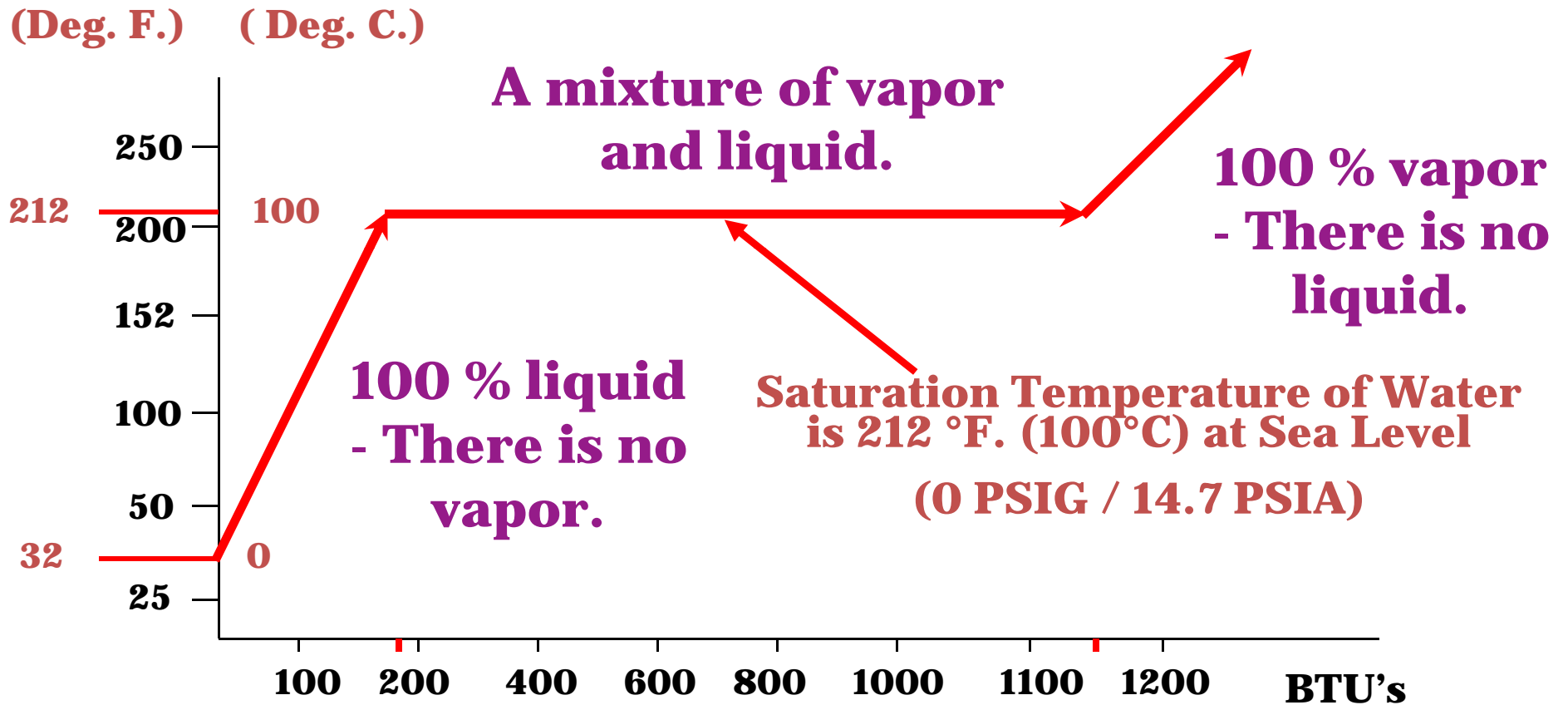
E+sd²⁰¹⁰

Energy & Store Development Conference



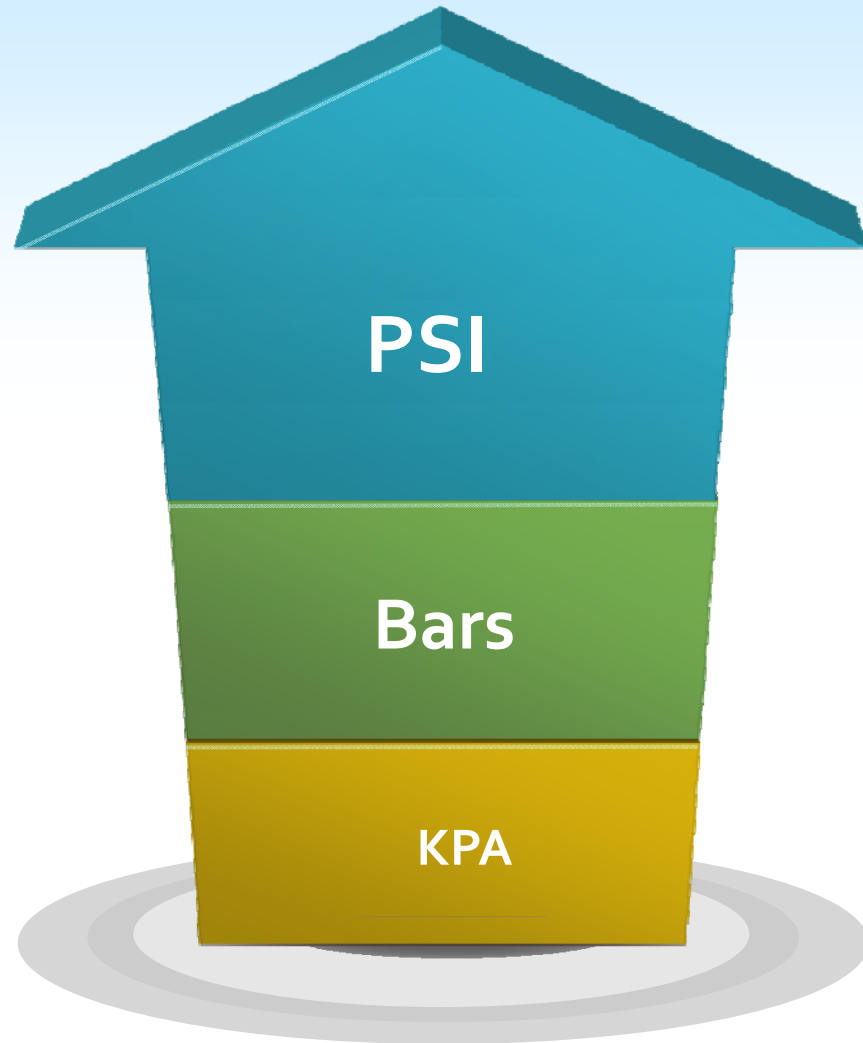
FOOD MARKETING INSTITUTE

Example



Pressure:

Defined as a force per unit of area



Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



Pressure Movement

How does pressure flow?

High

To

Low

What would happen if you take two refrigerant tanks, one with refrigerant and the other in a vacuum and connect a hose between them?

Refrigerant flows from the tank with refrigerant to the tank that is in a vacuum, until the pressures equalize.

Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



Pressure vs. Boiling Point

As the pressure on a substance increases, boiling temperature will increase. As pressure decreases, boiling temperature will also decrease.

Pressure and boiling temperature follow each other

At the boiling point we have both Liquid and Vapor.

Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



FOOD MARKETING INSTITUTE

Pressure vs. Saturation Temperature

As the pressure increases, saturation temperature will increase. As pressure decreases, saturation temperature will also decrease.

Pressure and boiling temperature follow each other

At the saturation temperature we have a saturated mixture (both liquid and vapor are present).

Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



FOOD MARKETING INSTITUTE

Atmospheric Pressure

- **At Sea Level, the atmospheric pressure on our bodies is 14.7 PSIA.**
- **A column of air, one inch square and 60 miles high weighs 14.7 pounds.**



Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference

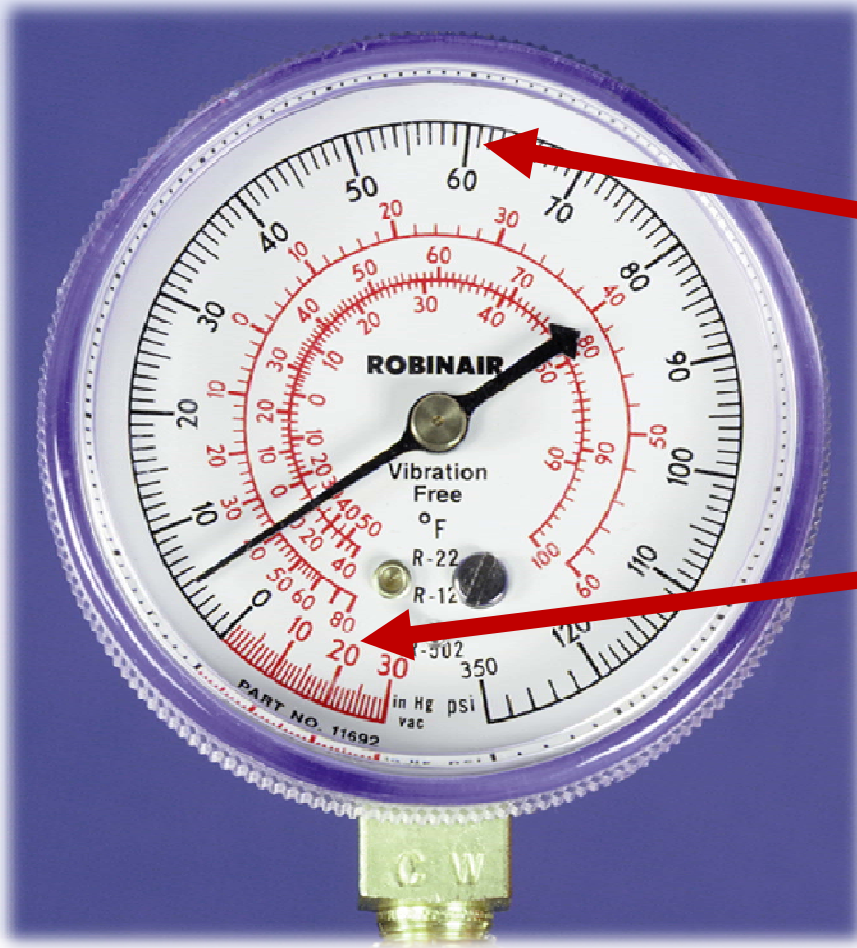


Pressure Scales

	<u>Gauge Scale</u>	<u>Absolute Scale</u>
ATMOSPHERE (Pressure @ Sea Level)	0 PSIG 0 in Hg	14.7 PSIA 29.92 in Hg
VACUUM	29.92 in Hg	0 in Hg

Hg is the symbol for Mercury.

Compound Gauge



Gauge Scale:

**Positive
Pressure Scale**

**Vacuum Scale
(Reference Only!)**

Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



Vacuum Gauge



Absolute Pressure in microns of Hg.

Hilton
Minneapolis, MN
September 19-22, 2010

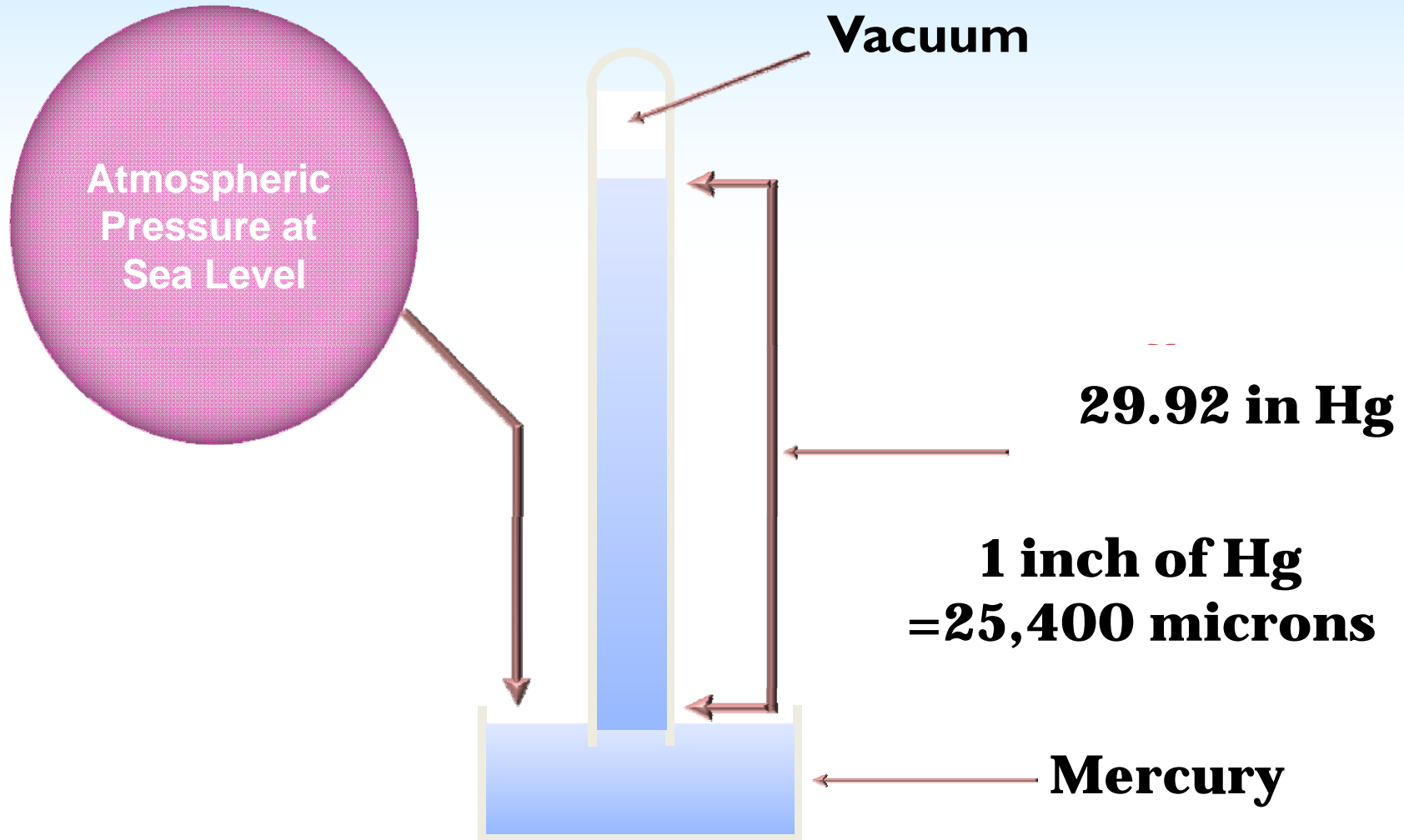
E+sd²⁰¹⁰

Energy & Store Development Conference



FOOD MARKETING INSTITUTE

Mercury Barometer



Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



What is a refrigerant?

A medium to move heat

A substance that **absorbs heat by evaporating** at low temperatures and pressures.

And **gives up heat by condensing** at high temperatures and pressures

Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



FOOD MARKETING INSTITUTE

Refrigerants No Longer Available

R-12 CFC	R-11 CFC	R-500 CFC	R-502 CFC
<ul style="list-style-type: none"> • 100% Ozone depletion potential • Used in every thing • Med. – Low temp. <p>Production ceased in 1995</p>	<ul style="list-style-type: none"> • 100% Ozone depletion • Used in centrifugals • Med.Temp <p>Production ceased in 1995</p>	<ul style="list-style-type: none"> • 66% Ozone depletion • Used in 50hz • Med. - Low Temp <p>Production ceased in 1995</p>	<ul style="list-style-type: none"> • 28% Ozone depletion • Used in deep freezers • Low.Temp <p>Production ceased in 1995</p>

Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



Refrigerants Currently in Use

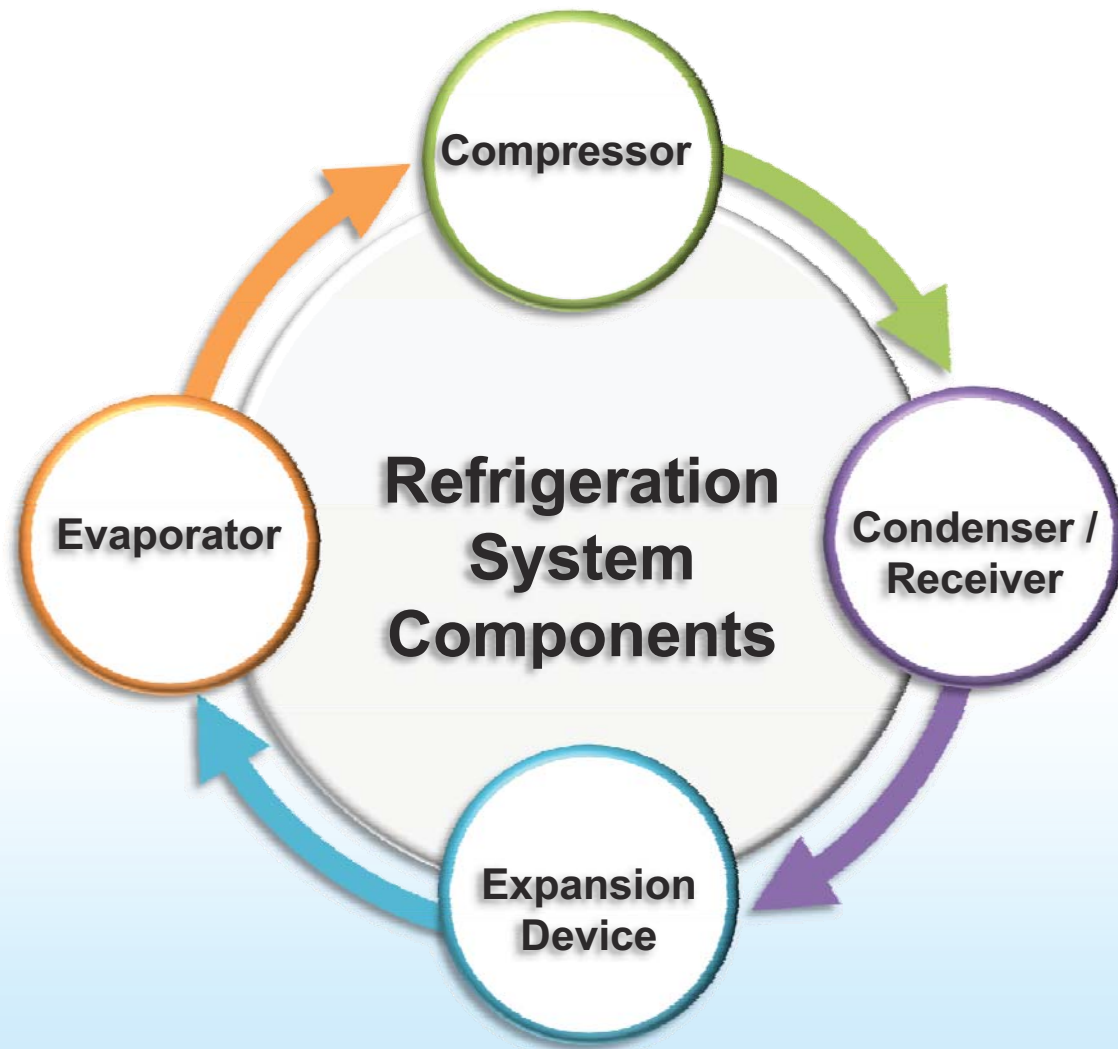
R-22 HCFC	R-134a HFC	R-507 HFC	404A HFC
<ul style="list-style-type: none"> • 5% Ozone depletion potential • Used in every thing • Med. – Low temp. <p>Production phase out</p>	<ul style="list-style-type: none"> • 0% Ozone depletion • Used in auto A/C • Med. - Low Temp <p>Replaced R-12</p>	<ul style="list-style-type: none"> • 0% Ozone depletion • Used in freezers • Low Temp 	<ul style="list-style-type: none"> • 0% Ozone depletion • Used in deep freezers • Med. – Low Temp <p>Replaced R-502</p>

Hilton
 Minneapolis, MN
 September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference





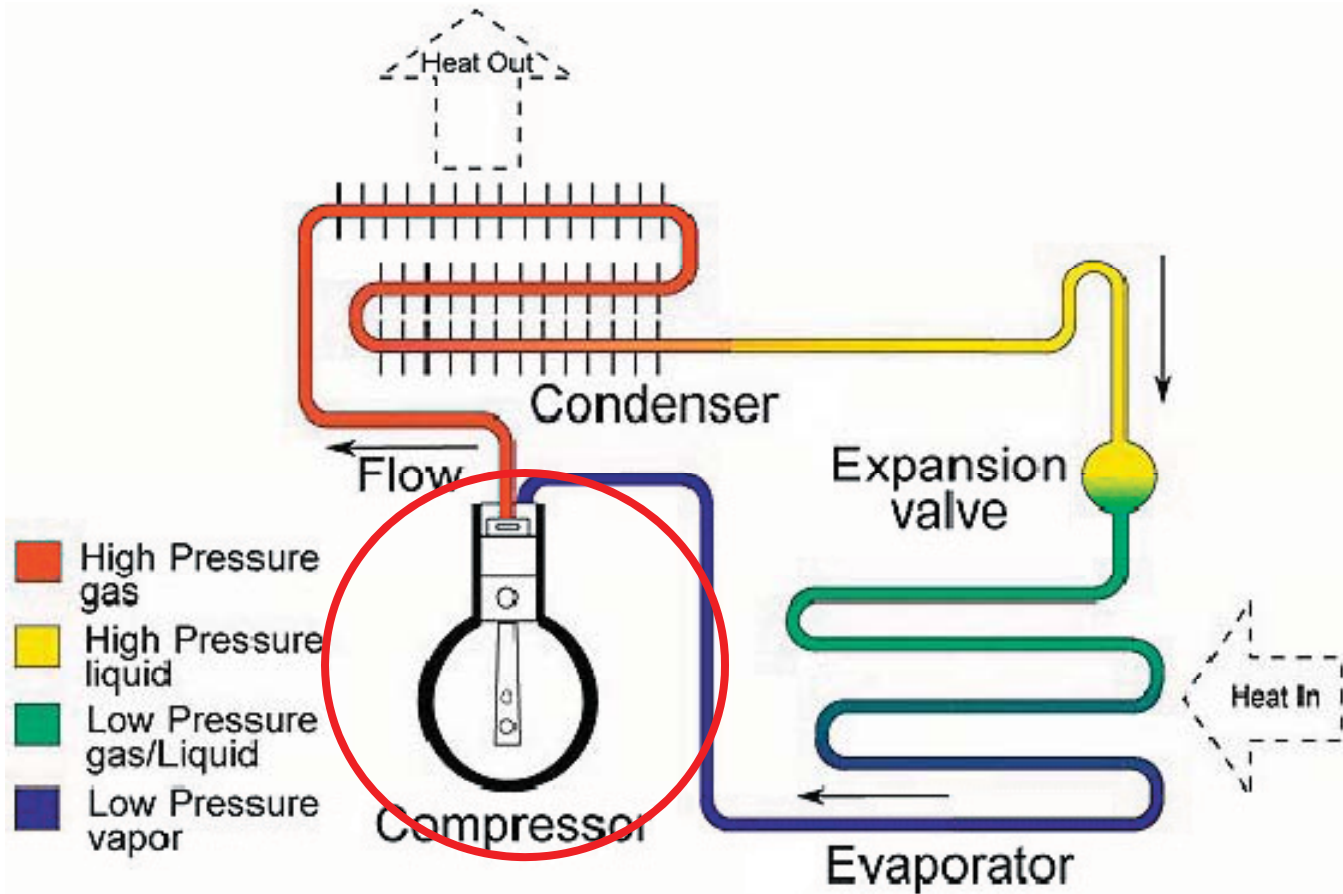
Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



Compressors



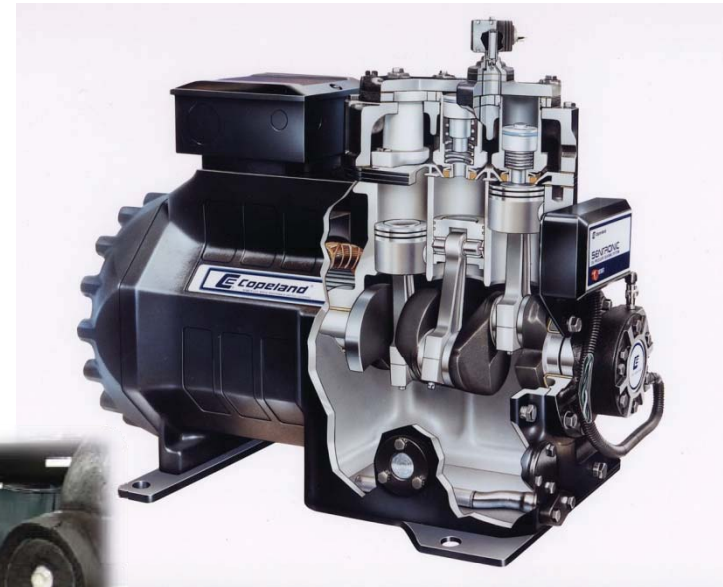
Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



Compressors

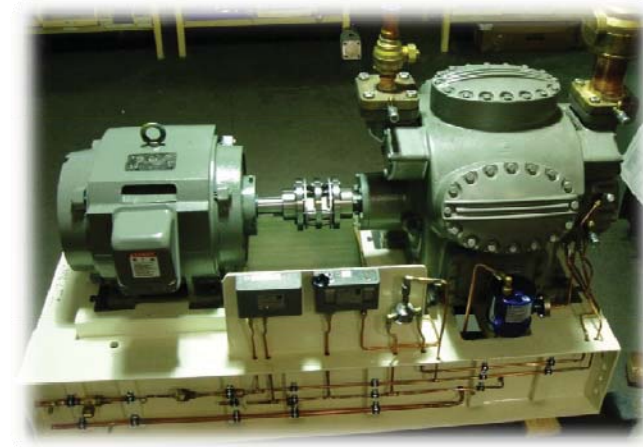
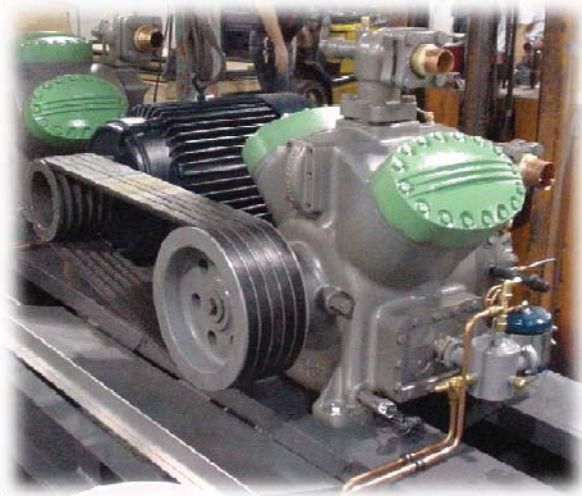


Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰
Energy & Store Development Conference



Additional Compressor Types



Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰
Energy & Store Development Conference



Example Mechanical Center

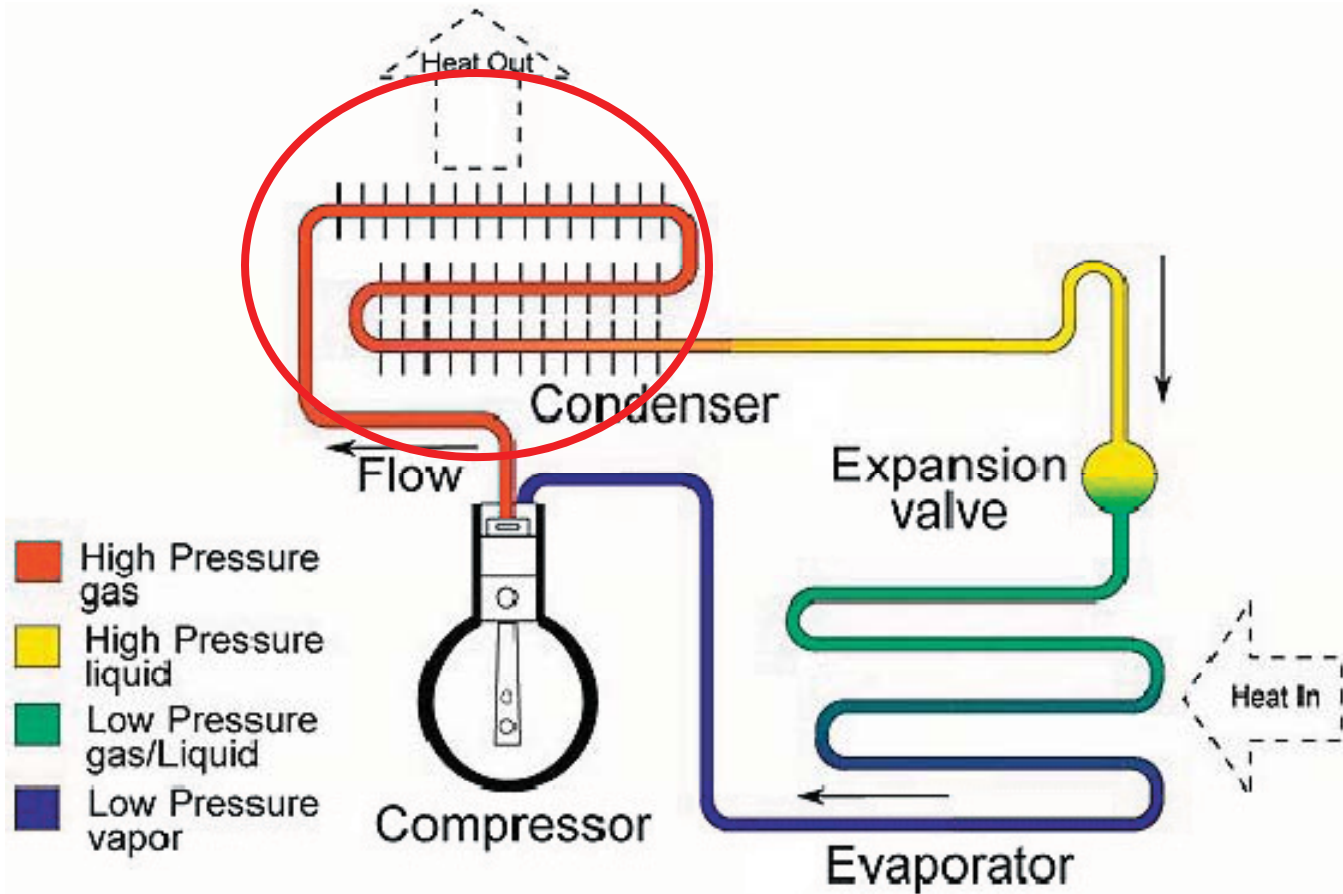


Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰
Energy & Store Development Conference



Condensers



Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



Condensers

Air Cooled

- Tube and fin

Water Cooled

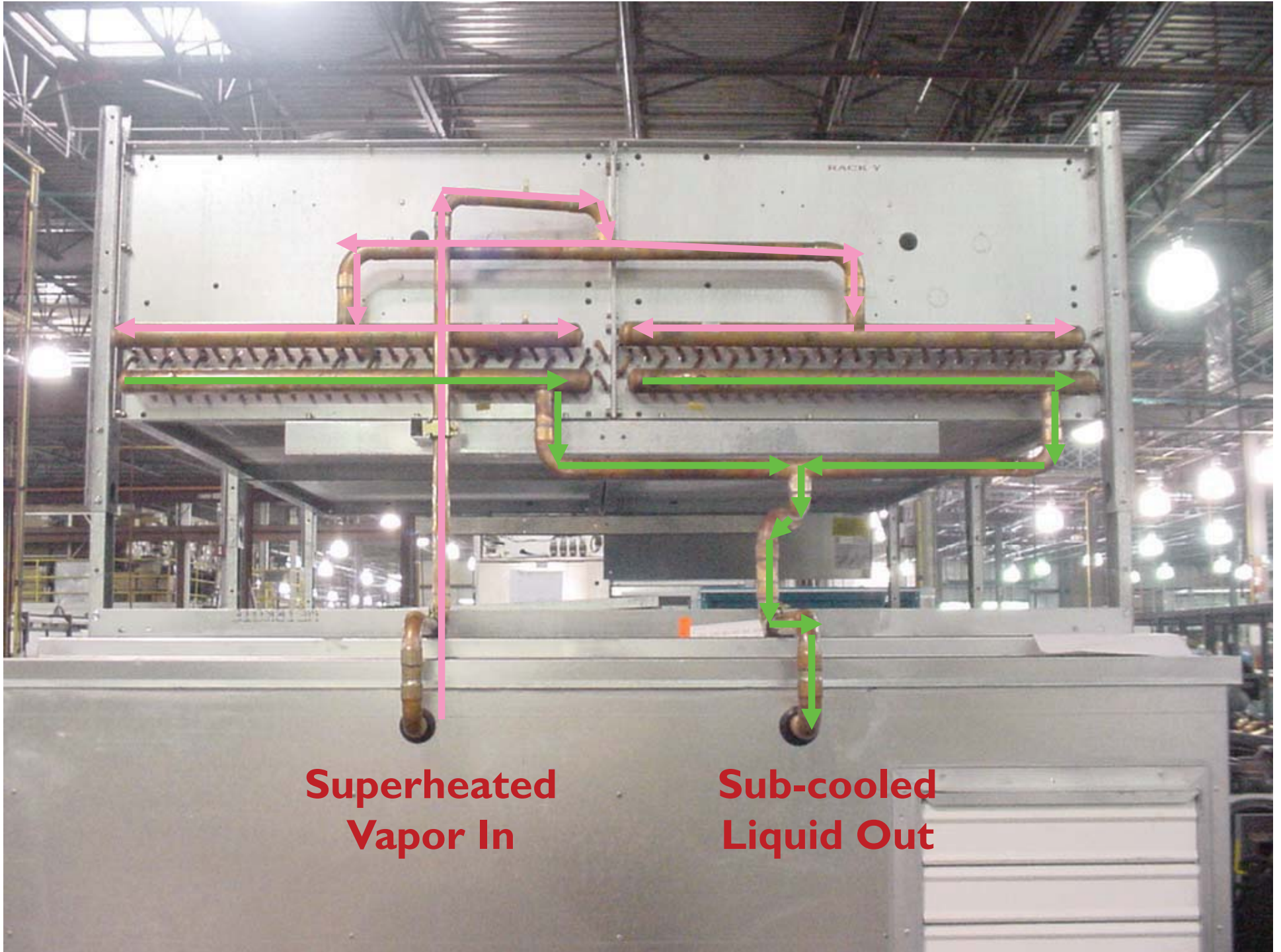
- Shell and tube
- Plate
- Evaporative

Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference





**Superheated
Vapor In**

**Sub-cooled
Liquid Out**



Hilton
Minneapolis, MN
September 19-22, 2010

E + sd²⁰¹⁰

Energy & Store Development Conference





Plate

Evaporative

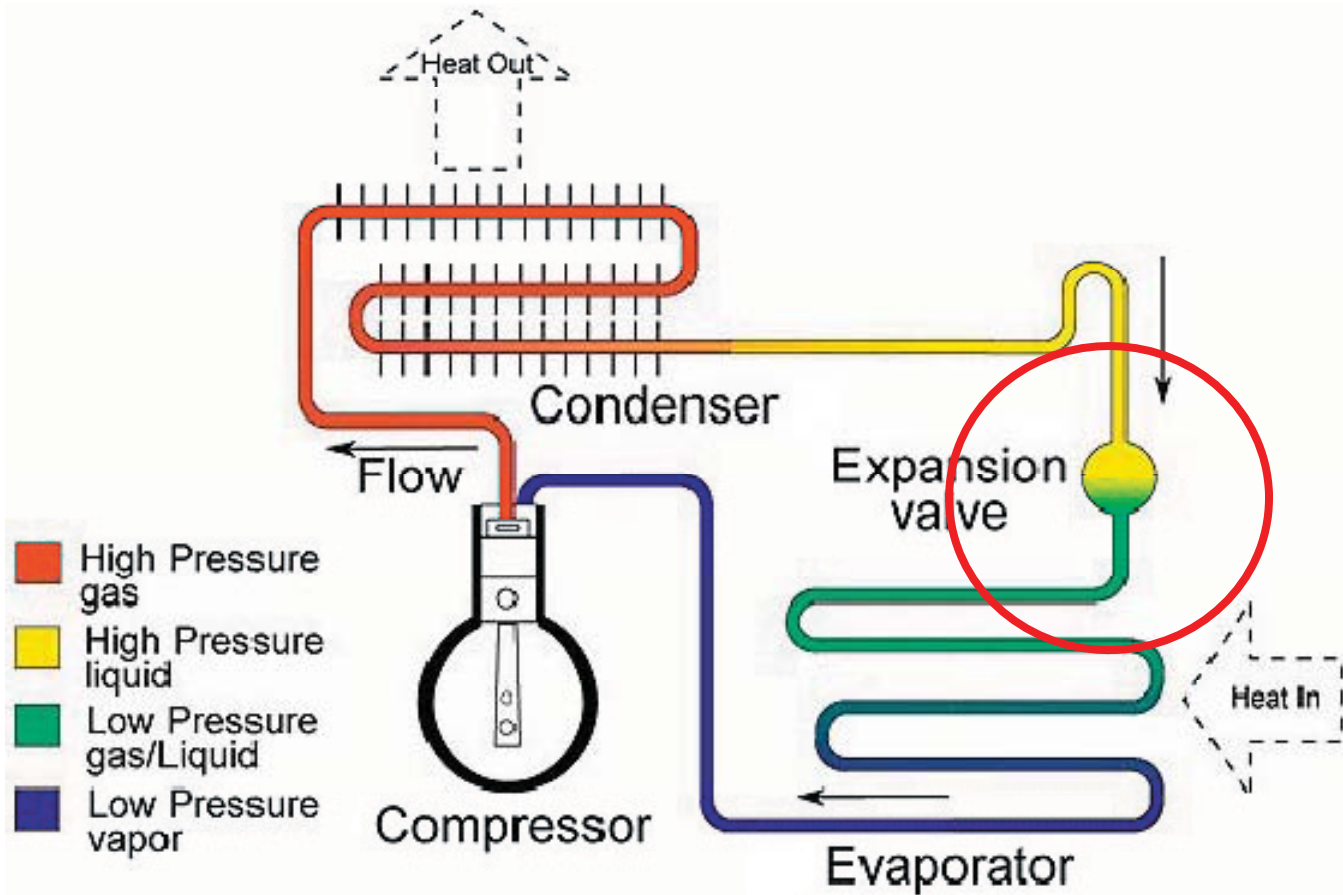


Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰
Energy & Store Development Conference



Metering Device



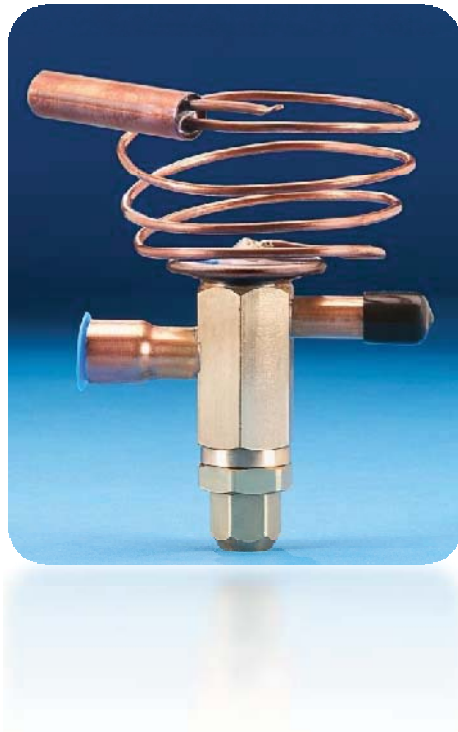
Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



TXV and Electronic

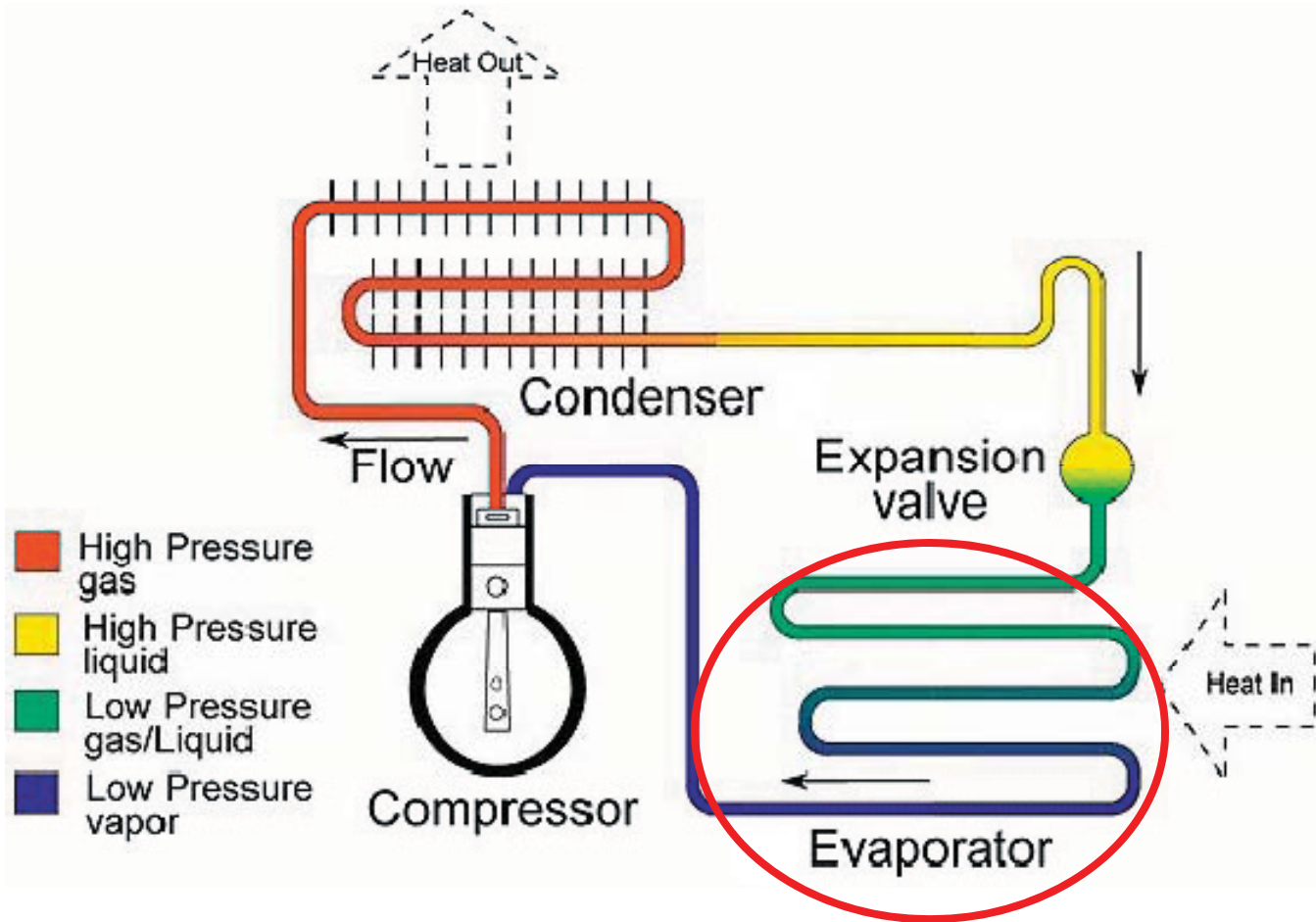


Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰
Energy & Store Development Conference



Evaporators



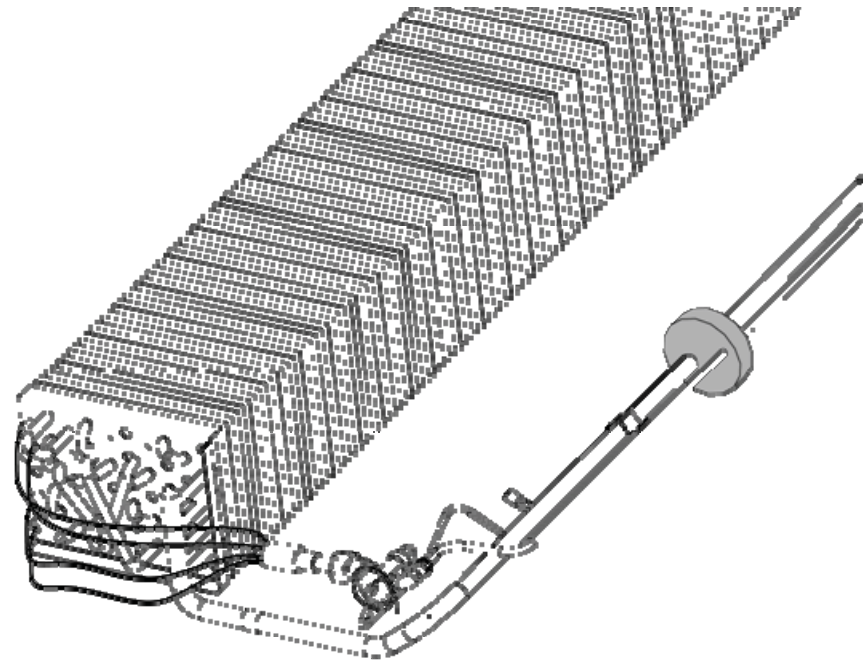
Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



Display Case Evaporators



Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



Walk-In Evaporators



Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰

Energy & Store Development Conference



Plate to Plate Heat Exchanger



Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰
Energy & Store Development Conference



Questions

Hilton
Minneapolis, MN
September 19-22, 2010

E+sd²⁰¹⁰
Energy & Store Development Conference

