Study of heat and mass transfer from sugarcane juice for evaporation

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Abstract

The study of heat and mass transfer during natural convection heating for preparation of Jaggery was carried out for the open and closed conditions. An indoor experiment was conducted for simulation of developed thermal model for heat and mass transfer for maximum evaporation. Evaporated water was condensed at the inner surface for the closed system as fresh water. The effect of different rates of heating (varying voltage) and heat capacity of sugar cane juice on heat and mass transfer were also carried out. It was observed that the evaporative heat transfer coefficient depends significantly on the rate of heating and heat capacity.

Keywords

Sugarcane juice heating; Convective and evaporative heat transfer

There are no figures or tables for this document.

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