

Process Heat Transfer Second Edition Sciencedirect

This 1975 book presents the fundamental ideas of fluid flow, viscosity, heat conduction, diffusion, the energy and momentum principles, and the method of dimensional analysis. This book presents the basic principles and engineering data governing the process design of indirect heat transfer fluids and systems. It focuses on the selection of systems based on common engineering criteria such as reliability and cost, and particularly on energy conservation and safety.

This book is essential for anyone involved in the design of high-performance heat exchangers or heat devices, also known as "second generation heat transfer technology." Enhanced surfaces are geometrics with special shapes that promote much higher rates of heat transfer than smooth or plain surfaces. This revision presents the subject matter just beyond the introductory level and traces the advancement of heat transfer research in areas such as integral-fin and micro-fin tubes, complex plate-fin geometries, and micro-channels for single-phase and two-phase applications.

Finite Difference Methods in Heat Transfer, Second Edition focuses on finite difference methods and their application to the solution of heat transfer problems. Such methods are based on the discretization of governing equations, initial and boundary conditions, which then replace a continuous partial differential problem by a system of algebraic equations. Finite difference methods are a versatile tool for scientists and for engineers. This updated book serves university students taking graduate-level coursework in heat transfer, as well as being an important reference for researchers and engineering. Features Provides a self-contained approach in finite difference methods for students and professionals Covers the use of finite difference methods in convective, conductive, and radiative heat transfer Presents numerical solution techniques to elliptic, parabolic, and hyperbolic problems Includes hybrid analytical–numerical approaches

Completely revised and updated to reflect current advances in heat exchanger technology, Heat Exchanger Design Handbook, Second Edition includes enhanced figures and thermal effectiveness charts, tables, new chapter, and additional topics—all while keeping the qualities that made the first edition a centerpiece of information for practicing engineers, research, engineers, academicians, designers, and manufacturers involved in heat exchange between two or more fluids. See What's New in the Second Edition: Updated information on pressure vessel codes, manufacturer's association standards A new chapter on heat exchanger installation, operation, and maintenance practices Classification chapter now includes coverage of scrapped surface-, graphite-, coil wound-, microscale-, and printed circuit heat exchangers Thorough revision of fabrication of shell and tube heat exchangers, heat transfer augmentation methods, fouling control concepts and inclusion of recent advances in PHEs New topics like EMbaffle®, Helixchanger®, and Twistedtube® heat exchanger, feedwater heater, steam surface condenser, rotary regenerators for HVAC applications, CAB brazing and cupro-braze radiators Without proper heat exchanger design, efficiency of cooling/heating system of plants and machineries, industrial processes and energy system can be compromised, and energy wasted. This thoroughly revised handbook offers comprehensive coverage of single-phase heat exchangers—selection, thermal design, mechanical design, corrosion and fouling, FIV, material selection and their fabrication issues, fabrication of heat exchangers, operation, and maintenance of heat exchangers—all in one volume.

Heat exchangers with minichannel and microchannel flow passages are becoming increasingly popular due to their ability to remove large heat fluxes under single-phase and two-phase applications. Heat Transfer and Fluid Flow in Minichannels and Microchannels methodically covers gas, liquid, and electrokinetic flows, as well as flow boiling and condensation, in minichannel and microchannel applications. Examining biomedical applications as well, the book is an ideal reference for anyone involved in the design processes of microchannel flow passages in a heat exchanger. Each chapter is accompanied by a real-life case study New edition of the first book that solely deals with heat and fluid flow in minichannels and microchannels Presents findings that are directly useful to designers; researchers can use the information in developing new models or identifying research needs

Written by a highly regarded author with industrial and academic experience, this new edition of an established bestselling book provides practical guidance for students, researchers, and those in chemical engineering. The book includes a new section on sustainable energy, with sections on carbon capture and sequestration, as a result of increasing environmental awareness; and a companion website that includes problems, worked solutions, and Excel spreadsheets to enable students to carry out complex calculations.

This book is designed as a textbook for mechanical engineering seniors or beginning graduate students. The book provides a reasonable theoretical basis for a subject that has traditionally had a very strong experimental base. The core of the book is devoted to boundary layer theory with special emphasis on the laminar and turbulent thermal boundary layer. Two chapters on heat exchanger theory are included since this subject is one of the principle application areas of convective heat transfer.

Heat Transfer Engineering: Fundamentals and Techniques reviews the core mechanisms of heat transfer and provides modern methods to solve practical problems encountered by working practitioners, with a particular focus on developing engagement and motivation. The book reviews fundamental concepts in conduction, forced convection, free convection, boiling, condensation, heat exchangers and mass transfer succinctly and without unnecessary exposition. Throughout, copious examples drawn from current industrial practice are examined with an emphasis on problem-solving for interest and insight rather than the procedural approaches often adopted in courses. The book contains numerous important solved and unsolved problems, utilizing modern tools and computational sources wherever relevant. A subsection on common issues and recent advances is

presented in each chapter, encouraging the reader to explore a greater diversity of problems. Reveals physical solutions alongside their application in practical problems, with an aim of generating interest from reality rather than dry exposition Reviews pertinent, contemporary computational tools, including emerging topics such as machine learning Describes the complexity of modern heat transfer in an engaging and conversational style, greatly adding to the uniqueness and accessibility of the book

Physical processes taking place in micro/nanoscale strongly depend on the material types and can be very complicated. Known approaches include kinetic theory and quantum mechanics, non-equilibrium and irreversible thermodynamics, molecular dynamics, and/or fractal theory and fraction model. Due to innately different physical bases employed, different approaches may involve different physical properties in describing micro/nanoscale heat transport. In addition, the parameters involved in different approaches, may not be mutually inclusive. Macro- to Microscale Heat Transfer: The Lagging Behavior, Second Edition continues the well-received concept of thermal lagging through the revolutionary approach that focuses on the finite times required to complete the various physical processes in micro/nanoscale. Different physical processes in heat/mass transport imply different delay times, which are common regardless of the material type. The delay times, termed phase lags, are characteristics of materials. Therefore the dual-phase-lag model developed is able to describe eleven heat transfer models from macro to nanoscale in the same framework of thermal lagging. Recent extensions included are the lagging behavior in mass transport, as well as the nonlocal behavior in space, bearing the same merit of thermal lagging in time, in shrinking the ultrafast response down to the nanoscale. Key features: Takes a unified approach describing heat and mass transport from macro, micro to nanoscale Compares experimental results for model validation Includes easy to follow mathematical formulation Accompanied by a website hosting supporting material Macro- to Microscale Heat Transfer: The Lagging Behavior, Second Edition is a comprehensive reference for researchers and practitioners, and graduate students in mechanical, aerospace, biological and chemical engineering.

Comprehensive and practical guide to the selection and design of a wide range of chemical process equipment. Emphasis is placed on real-world process design and performance of equipment. Provides examples of successful applications, with numerous drawings, graphs, and tables to show the functioning and performance of the equipment. Equipment rating forms and manufacturers' questionnaires are collected to illustrate the data essential to process design. Includes a chapter on equipment cost and addresses economic concerns. * Practical guide to the selection and design of a wide range of chemical process equipment. Examples of successful, real-world applications are provided. * Fully revised and updated with valuable shortcut methods, rules of thumb, and equipment rating forms and manufacturers' questionnaires have been collected to demonstrate the design process. Many line drawings, graphs, and tables illustrate performance data. * Chapter 19 has been expanded to cover new information on membrane separation. Approximately 100 worked examples are included. End of chapter references also are provided.

This comprehensive text provides basic fundamentals of computational theory and computational methods. The book is divided into two parts. The first part covers material fundamental to the understanding and application of finite-difference methods. The second part illustrates the use of such methods in solving different types of complex problems encountered in fluid mechanics and heat transfer. The book is replete with worked examples and problems provided at the end of each chapter.

Part I: Process design -- Introduction to design -- Process flowsheet development -- Utilities and energy efficient design -- Process simulation -- Instrumentation and process control -- Materials of construction -- Capital cost estimating -- Estimating revenues and production costs -- Economic evaluation of projects -- Safety and loss prevention -- General site considerations -- Optimization in design -- Part II: Plant design -- Equipment selection, specification and design -- Design of pressure vessels -- Design of reactors and mixers -- Separation of fluids -- Separation columns (distillation, absorption and extraction) -- Specification and design of solids-handling equipment -- Heat transfer equipment -- Transport and storage of fluids.

Cutting-edge heat transfer principles and design applications Apply advanced heat transfer concepts to your chemical, petrochemical, and refining equipment designs using the detailed information contained in this comprehensive volume. Filled with valuable graphs, tables, and charts, Heat Transfer in Process Engineering covers the latest analytical and empirical methods for use with current industry software. Select heat transfer equipment, make better use of design software, calculate heat transfer coefficients, troubleshoot your heat transfer process, and comply with design and construction standards. Heat Transfer in Process Engineering allows you to: Review heat transfer principles with a direct focus on process equipment design Design, rate, and specify shell and tube, plate, and hairpin heat exchangers Design, rate, and specify air coolers with plain or finned tubes Design, rate, and specify different types of condensers with tube or shellside condensation for pure fluids or multicomponent mixtures Understand the principles and correlations of boiling heat transfer, with their limits on and applications to different types of reboiler design Apply correlations for fired heater ratings, for radiant and convective zones, and calculate fuel efficiency Obtain a set of useful Excel worksheets for process heat transfer calculations

Convective Heat and Mass Transfer, Second Edition, is ideal for the graduate level study of convection heat and mass transfer, with coverage of well-established theory and practice as well as trending topics, such as nanoscale heat transfer and CFD. It is appropriate for both Mechanical and Chemical Engineering courses/modules.

Liquid-Vapor Phase-Change Phenomena presents the basic thermophysics and transport principles that underlie the mechanisms of condensation and vaporization processes. The text has been thoroughly updated to reflect recent innovations in research and to strengthen the fundamental focus of the first edition. Starting with an integrated presentation of the nonequilibrium thermodynamics and interfacial phenomena associated with vaporization and condensation, coverage follows of the heat transfer and fluid flow mechanisms in such processes. The second edition includes significant new material on the nanoscale and microscale thermophysics of boiling and condensation phenomena

and the use of advanced computational tools to create new models of phase-change events. The importance of basic phenomena to a wide variety of applications is emphasized and illustrated throughout using examples and problems. Suitable for senior undergraduate and first-year graduate students in mechanical or chemical engineering, the book can also be a helpful reference for practicing engineers or scientists studying the fundamental physics of nucleation, boiling and condensation.

This book insures the legacy of the original 1950 classic, Process Heat Transfer, by Donald Q. Kern. This second edition book is divided into three parts: Fundamental Principles; Heat Exchangers; and Other Heat Transfer Equipment/ Considerations. - Part I provides a series of chapters concerned with introductory topics that are required when solving heat transfer problems. This part of the book deals with topics such as steady-state heat conduction, unsteady-state conduction, forced convection, free convection, and radiation. - Part II is considered by the authors to be the "meat" of the book – addressing heat transfer equipment design procedures and applications. In addition to providing a more meaningful treatment of the various types of heat exchangers, this part also examines the impact of entropy calculations on exchanger design. - Part III of the book examines other related topics of interest, including boiling and condensation, refrigeration and cryogenics, boilers, cooling towers and quenchers, batch and unsteady-state processes, health & safety and the accompanying topic of risk. An Appendix is also included. What is new in the 2nd edition Changes that are addressed in the 2nd edition so that Kern's original work continues to remain relevant in 21st century process engineering include: - Updated Heat Exchanger Design - Increased Number of Illustrative Examples - Energy Conservation/ Entropy Considerations - Environmental Considerations - Health & Safety - Risk Assessment - Refrigeration and Cryogenics - Inclusion of SI Units

This textbook presents the classical treatment of the problems of heat transfer in an exhaustive manner with due emphasis on understanding of the physics of the problems. This emphasis will be especially visible in the chapters on convective heat transfer. Emphasis is also laid on the solution of steady and unsteady two-dimensional heat conduction problems. Another special feature of the book is a chapter on introduction to design of heat exchangers and their illustrative design problems. A simple and understandable treatment of gaseous radiation has been presented. A special chapter on flat plate solar air heater has been incorporated that covers mathematical modeling of the air heater. The chapter on mass transfer has been written looking specifically at the needs of the students of mechanical engineering. The book includes a large number and variety of solved problems with supporting line diagrams. A number of application-based examples have been incorporated where applicable. The end-of-chapter exercise problems are supplemented with stepwise answers. Though the book has been primarily designed to serve as a complete textbook for undergraduate and graduate students of mechanical engineering, it will also be useful for students of chemical, aerospace, automobile, production, and industrial engineering streams. The book fully covers the topics of heat transfer coursework and can also be used as an excellent reference for students preparing for competitive graduate examinations.

Advances in Industrial Heat Transfer presents the basic principles of industrial heat transfer enhancement. Serving as a reference and guide for future research, this book presents a complete approach, from redesigning equipment to the use of nanofluids in industry. Based on the latest methods of the experiment and their interpretation, this book pr

This classic text is an exploration of the practical aspects of thermodynamics and heat transfer. It was designed for daily use and reference for system design and for troubleshooting common engineering problems—an indispensable resource for practicing process engineers.

This substantially revised text represents a broader based biological engineering title. It includes medicine and other applications that are desired in curricula supported by the American Society of Agricultural and Biological Engineers, as well as many bioengineering departments in both U.S. and worldwide departments. This new edition will focus Mass transfer along with separation processes is an area that is often quite challenging to master, as most volumes currently available complicate the learning by teaching mass transfer linked with heat transfer, rather than focusing on more relevant techniques. With this thoroughly updated second edition, Mass Transfer and Separation Processes: Principles and Applications presents a highly thoughtful and instructive introduction to this sophisticated material by teaching mass transfer and separation processes as unique though related entities. In an ever increasing effort to demystify the subject, with this edition, the author— Avoids more complex separation processes Places a greater emphasis on the art of simplifying assumptions Conveys a greater sense of scale with the inclusion of numerous photos of actual installations Makes the math only as complicated as necessary while reviewing fundamental principles that may have been forgotten The book explores essential principles and reinforces the concepts with classical and contemporary illustrations drawn from the engineering, environmental, and biological sciences. The theories of heat conduction and transfer are utilized not so much to draw analogies but rather to make fruitful use of existing solutions not seen in other texts on the subject. Both an introductory resource and a reference, this important text serves environmental, biomedical, and engineering professionals, as well as anyone wishing to gain a grasp on this subject and its increasing relevance across a number of fields. It fills a void in traditional chemical engineering literature by providing access to the principles and working practices that allow mass transfer theory to be applied to separation processes.

Since its publication more than 15 years ago, Heat Conduction Using Green's Functions has become the consummate heat conduction treatise from the perspective of Green's functions—and the newly revised Second Edition is poised to take its place. Based on the authors' own research and classroom experience with the material, this book organizes the so

Process Heat Transfer Principles, Applications and Rules of Thumb Elsevier

This book introduces the fundamental concepts of inverse heat transfer solutions and their applications for solving problems in convective, conductive, radiative, and multi-physics problems. Inverse Heat Transfer: Fundamentals and Applications, Second Edition includes techniques within the Bayesian framework of statistics for the solution of inverse problems. By modernizing the classic work of the late Professor M. Necati Özisik and adding new examples and problems, this new edition provides a powerful tool for instructors, researchers, and graduate students studying thermal-fluid systems and heat transfer. FEATURES Introduces the fundamental concepts of inverse heat transfer Presents in systematic fashion the basic steps of powerful inverse solution techniques Develops inverse techniques of parameter estimation, function estimation, and state estimation Applies these inverse techniques to the solution of practical inverse heat transfer problems Shows inverse techniques for conduction, convection, radiation, and multi-physics phenomena M. Necati Özisik (1923–2008) retired in 1998 as Professor Emeritus of North Carolina State University's Mechanical and Aerospace Engineering Department. Helcio R. B. Orlande is a Professor of Mechanical Engineering at the Federal University of Rio de Janeiro (UFRJ), where he was the Department Head from 2006 to 2007. For more than 50 years, the Springer VDI Heat Atlas has been an indispensable working means for engineers dealing with questions of heat transfer. Featuring 50% more content, this new edition covers most fields of heat transfer in industrial and engineering applications. It presents the interrelationships between basic scientific methods, experimental techniques, model-based analysis and their transfer to technical applications.

The First Law of Thermodynamics states that energy can neither be created nor destroyed. Heat exchangers are devices built for efficient heat transfer from one fluid to another. They are widely used in engineering processes and include examples such as intercoolers, preheaters, boilers and condensers in power plants. Heat exchangers are becoming more and more important to manufacturers striving to control energy costs. Process Heat Transfer Rules of Thumb investigates the design and implementation of industrial heat exchangers. It provides the background needed to understand and master the commercial software packages used by professional engineers for design and analysis of heat exchangers. This book focuses on the types of heat exchangers most widely used by industry, namely shell-and-tube exchangers (including condensers, reboilers and vaporizers), air-cooled heat exchangers and double-pipe (hairpin) exchangers. It provides a substantial introduction to the design of heat exchanger networks using pinch technology, the most efficient strategy used to achieve optimal recovery of heat in industrial processes. Utilizes leading commercial software important to professional engineers designing heat exchangers Illustrates design procedures using complete step-by-step worked examples Provides details on how to develop an initial configuration for a heat exchanger and how to systematically modify it to obtain a final design Abundant example problems solved manually and with the integration of computer software

Heat Transfer Principles and Applications is a welcome change from more encyclopedic volumes exploring heat transfer. This shorter text fully explains the fundamentals of heat transfer, including heat conduction, convection, radiation and heat exchangers. The fundamentals are then applied to a variety of engineering examples, including topics of special and current interest like solar collectors, cooling of electronic equipment, and energy conservation in buildings. The text covers both analytical and numerical solutions to heat transfer problems and makes considerable use of Excel and MATLAB(R) in the solutions. Each chapter has several example problems and a large, but not overwhelming, number of end-of-chapter problems.

Advanced Heat Transfer, Second Edition provides a comprehensive presentation of intermediate and advanced heat transfer, and a unified treatment including both single and multiphase systems. It provides a fresh perspective, with coverage of new emerging fields within heat transfer, such as solar energy and cooling of microelectronics. Conductive, radiative and convective modes of heat transfer are presented, as are phase change modes. Using the latest solutions methods, the text is ideal for the range of engineering majors taking a second-level heat transfer course/module, which enables them to succeed in later coursework in energy systems, combustion, and chemical reaction engineering.

This book presents the ideas and industrial concepts in compact heat exchanger technology that have been developed in the last 10 years or so. Historically, the development and application of compact heat exchangers and their surfaces has taken place in a piecemeal fashion in a number of rather unrelated areas, principally those of the automotive and prime mover, aerospace, cryogenic and refrigeration sectors. Much detailed technology, familiar in one sector, progressed only slowly over the boundary into another sector. This compartmentalisation was a feature both of the user industries themselves, and also of the supplier, or manufacturing industries. These barriers are now breaking down, with valuable cross-fertilisation taking place. One of the industrial sectors that is waking up to the challenges of compact heat exchangers is that broadly defined as the process sector. If there is a bias in the book, it is towards this sector. Here, in many cases, the technical challenges are severe, since high pressures and temperatures are often involved, and working fluids can be corrosive, reactive or toxic. The opportunities, however, are correspondingly high, since compacts can offer a combination of lower capital or installed cost, lower temperature differences (and hence running costs), and lower inventory. In some cases they give the opportunity for a radical re-think of the process design, by the introduction of process intensification (PI) concepts such as combining process elements in one unit. An example of this is reaction and heat exchange, which offers, among other advantages, significantly lower by-product production. To stimulate future research, the author includes coverage of hitherto neglected approaches, such as that of the Second Law (of Thermodynamics), pioneered by Bejan and co-workers. The justification for this is that there is increasing interest in life-cycle and sustainable approaches to industrial activity as a whole, often involving exergy (Second Law) analysis. Heat exchangers, being fundamental components of energy and process systems, are both savers and spenders of exergy, according to interpretation.

Indeed, today "second generation" enhancement concepts are routing in the automotive and refrigeration industries to obtain lower cost, smaller heat exchanger size, and higher energy efficiency in system operation. And the aerospace, process, and power generation industries are not far behind.

Although the basic theories of thermodynamics are adequately covered by a number of existing texts, there is little literature that addresses more advanced topics. In this comprehensive work the author redresses this balance, drawing on his twenty-five years of experience of teaching thermodynamics at undergraduate and postgraduate level, to produce a definitive text to cover thoroughly, advanced syllabuses. The book introduces the basic concepts which apply over the whole range of new technologies, considering: a new approach to cycles, enabling their irreversibility to be taken into account; a detailed study of combustion to show how the chemical energy in a fuel is converted into thermal energy and emissions; an analysis of fuel cells to give an understanding of the direct conversion of chemical energy to electrical power; a detailed study of property relationships to enable more sophisticated analyses to be made of both high and low temperature plant and irreversible thermodynamics, whose principles might hold a key to new ways of efficiently covering energy to power (e.g. solar energy, fuel cells). Worked examples are included in most of the chapters, followed by exercises with solutions. By developing thermodynamics from an explicitly equilibrium perspective, showing how all systems attempt to reach a state of equilibrium, and the effects of these systems when they cannot, the result is an unparalleled insight into the more advanced considerations when converting any form of energy into power, that will prove invaluable to students and professional engineers of all disciplines.

This new edition updated the material by expanding coverage of certain topics, adding new examples and problems, removing outdated material, and adding a computer disk, which will be included with each book. Professor Jaluria and Torrance have structured a text addressing both finite difference and finite element methods, comparing a number of applicable methods.

CD-ROM contains: the limited academic version of Engineering equation solver(EES) with homework problems.

ESSENTIALS OF THERMAL PROCESSING Explore this fully updated new edition of a practical reference on food preservation from two leading voices in the industry. Among all food preservation methods in use today, thermal processing remains the single most important technique used in the industry. The newly revised Second Edition of Essentials of Thermal Processing delivers a thorough reference on the science and applications of the thermal processing of a wide variety of food products. The book offers readers essential information on the preservation of food products by heat, including high-acid foods and low-acid sterilized foods requiring a full botulinum cook. The accomplished authors—*noted experts in their field*—discuss all relevant manufacturing steps, from raw material microbiology through the various processing regimes, validation methods, packaging, incubation testing, and spoilage incidents. Two new chapters on temperature and heat distribution, as well as heat penetration of foods, are included. More worked and practical examples are found throughout the book as well. Readers will also benefit from the inclusion of: A thorough introduction to the microbiology of heat processed foods, food preservation techniques, low acid canned foods, and high acid foods. An exploration of acidified products, heat extended shelf-life chilled foods, and processing methods. Discussions of cooking and process optimization, process validation, and heat penetration and process calculations. An examination of cooling and water treatment, how to handle process deviations, and packaging options for heat preserved foods. Perfect for professionals working in the food processing and preservation industries, Essentials of Thermal Processing will also earn a place in the libraries of anyone seeking a one-stop reference on the subject of thermal processing for food products.

The CRC Handbook of Thermal Engineering, Second Edition, is a fully updated version of this respected reference work, with chapters written by leading experts. Its first part covers basic concepts, equations and principles of thermodynamics, heat transfer, and fluid dynamics. Following that is detailed coverage of major application areas, such as bioengineering, energy-efficient building systems, traditional and renewable energy sources, food processing, and aerospace heat transfer topics. The latest numerical and computational tools, microscale and nanoscale engineering, and new complex-structured materials are also presented. Designed for easy reference, this new edition is a must-have volume for engineers and researchers around the globe.

Presents comprehensive coverage of both classical and new topics on the subject. Classical aspects discussed include shell and tube heat exchangers and condensers. New topics covered include process integration, heat exchanger selection and ohmic heating.

Pinch analysis and related techniques are the key to design of inherently energy-efficient plants. This book shows engineers how to understand and optimize energy use in their processes, whether large or small. Energy savings go straight to the bottom line as increased profit, as well as reducing emissions. This is the key guide to process integration for both experienced and newly qualified engineers, as well as academics and students. It begins with an introduction to the main concepts of pinch analysis, the calculation of energy targets for a given process, the pinch temperature and the golden rules of pinch-based design to meet energy targets. The book shows how to extract the stream data necessary for a pinch analysis and describes the targeting process in depth. Other essential details include the design of heat exchanger networks, hot and cold utility systems, CHP (combined heat and power), refrigeration and optimization of system operating conditions. Many tips and techniques for practical application are covered, supported by several detailed case studies and other examples covering a wide range of industries, including buildings and other non-process situations. The only dedicated pinch analysis and process integration guide, fully revised and expanded supported by free downloadable energy targeting software. The perfect guide and reference for chemical process, food and biochemical engineers, plant engineers and professionals concerned with energy optimisation, including building designers. Covers the practical analysis of both new and existing systems, with full details of industrial applications and case studies.

This book provides a solid foundation in the principles of heat and mass transfer and shows how to solve problems by applying modern methods. The basic theory is developed systematically, exploring in detail the solution methods to all important problems. The revised second edition incorporates state-of-the-art findings on heat and mass transfer correlations. The book will be useful not only to upper- and graduate-level students, but also to practicing scientists and engineers. Many worked-out examples and numerous exercises with their solutions will facilitate learning and understanding, and an appendix includes data on key properties of important substances.

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