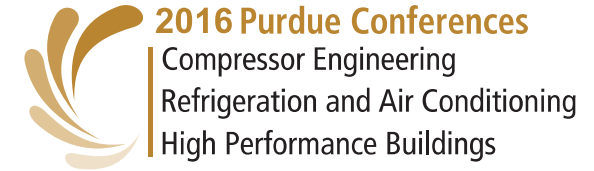




HEAT PUMP FOR ENERGY EFFICIENT SUGARCANE JUICE FREEZE PRE-CONCENTRATION



Paper # 22423

11/07/2016 13:40 to 14:00

218 A&B, Stewart Center, Purdue University

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OUTLINE OF PRESENTATION

22423, 11/07/2016 13:40 to 14:00 Rm# 218 A&B

Heat Pump for Energy Efficient Sugarcane Juice Freeze Pre-Concentration



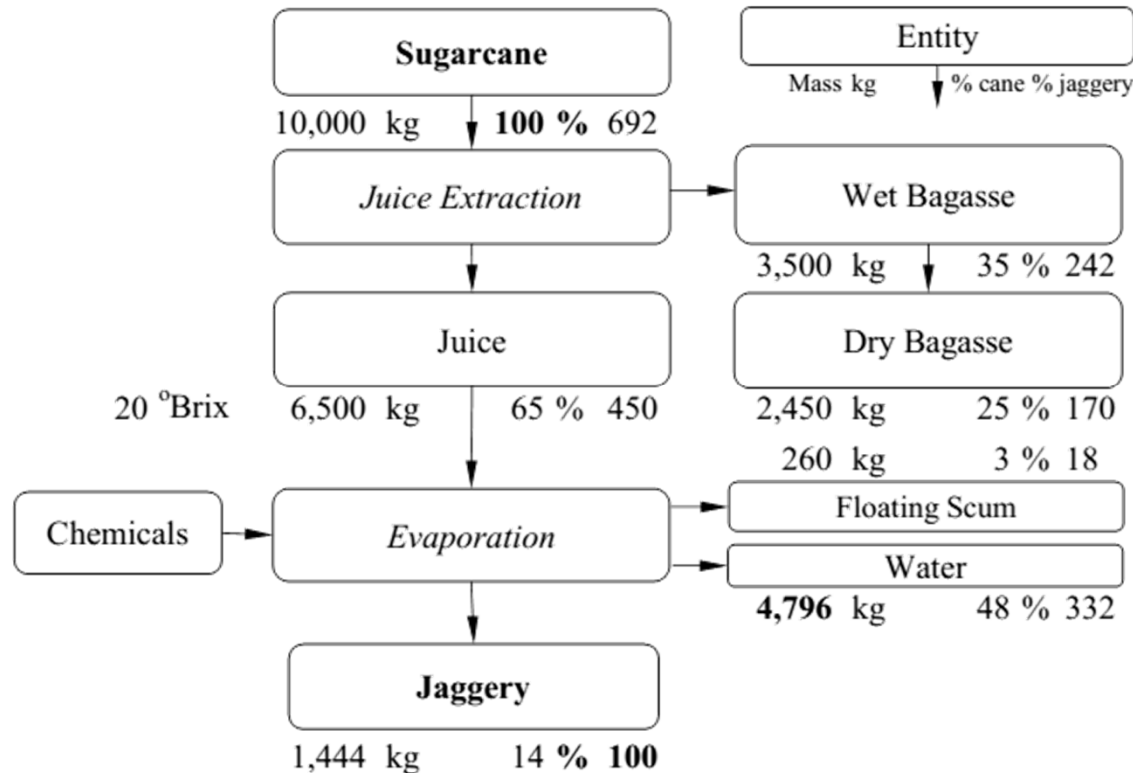
- **Conventional Jaggery Making Process**
 - » Processes involved and their importance, mass balance
- **Limitations of CJMP**
 - » Low furnace heat utilization efficiency, bagasse consumption, number of pans
 - » High pan surface temp during boiling, colour of jaggery, strenuous operation
- **Freeze Concentration Process and System**
 - » Selective of water removal, low temp operation, maintains colour jaggery
- **Selection of Refrigerant**
 - » R744, R717, **R290**, R22, R134a, R600, R410a, R407c
- **Tube-Tube Heat Exchanger**
 - » Double wall vented tubes, reliable, high heat transfer coefficient, less dp
- **Effect of LHE Thermal Mass**
 - » Ratio of ice to total enthalpy 89% for OD 9.52 mm x 1 mm thick SS tube
- **FPCS Performance: 10 to 13 COP_c, 9 to 12 kWh_e/m³ water**



CONVENTIONAL JAGGERY MAKING PROCESS

Rane and Uphade, 2015

Flow Diagram and Processes



• Juice Extraction

- » Crusher 1 to 2 stages compression
- » ~ 60 to 70% juice extraction

• Evaporation in Open Pan

- » Juice heating 30°C to 85°C
- » Lady's finger mucilage, lime, H₃PO₄ addition
- » Clarification: removal of floating impurities
- » Direct heating using open pan furnace to **118°C**, to make super saturate solution

• Cooling of Jaggery

- » To form crystalline jaggery
- » Maintain temperature before packing



Limitations

- ***Low Furnace Heat Utilization Efficiency***
 - » Single pan 15%, two pans 30% and four pans 55%
- ***Number of Pans***
 - » Utilizes heat of flue gases for juice preheating and water evaporation
 - Increases initial and operating cost
- ***High Pan Surface Temperature during Boiling in Open Pan***
 - » Flue gas 950 to 1050°C, pan surface 500 to 600°C
- ***Caramelization of Sugar***
 - » Inversion of sucrose to form reducing sugars: glucose and fructose
 - Gives dark brown colour to jaggery, reduces market value and shelf life
- ***Low Market Value than Golden Yellow Colour Jaggery***
 - » Dark brown colour of jaggery
- ***Strenuous Operation due to Exposure to High Temperature Sources***
 - » Feeding of bagasse to furnace, stirring, scum removal operation in pan/s



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PHASE EQUILIBRIUM DIAGRAM

Mathlouthi and Reiser, 1995

Sucrose - Water



• Phases

Solid

- Sucrose
- Ice

Liquid

- Solution
 - Sucrose
 - Water

• Eutectic Point

-13.9°C, 63°Brix

• Freezing Concentration

ab: cooling process

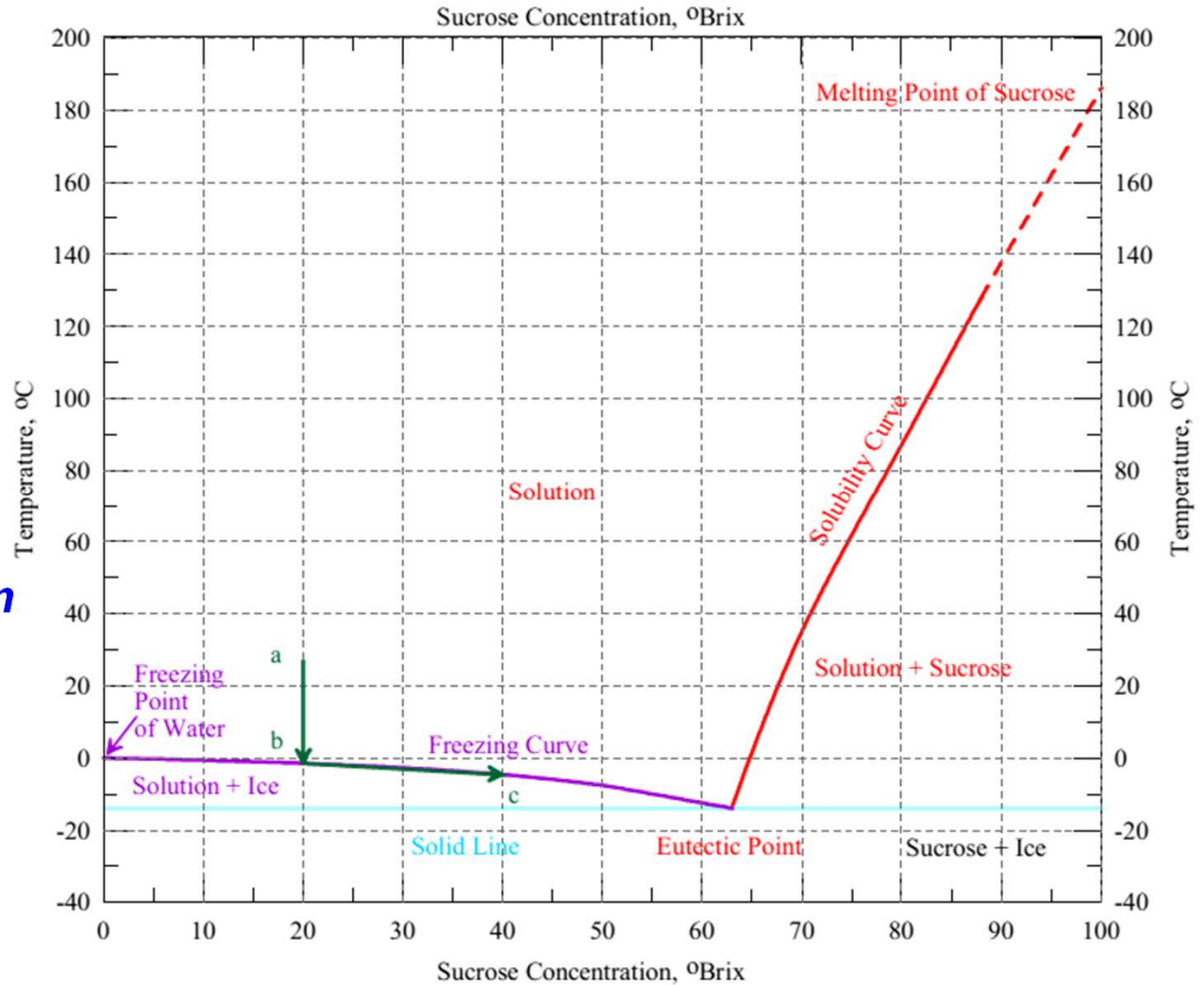
bc: ice removal process

• Water Removal

$$m_w = m_s \times (1 - c_{s,i}/c_{s,o})$$

$$= 1 \text{ kg} \times (1 - 20^\circ\text{Bx}/40^\circ\text{Bx})$$

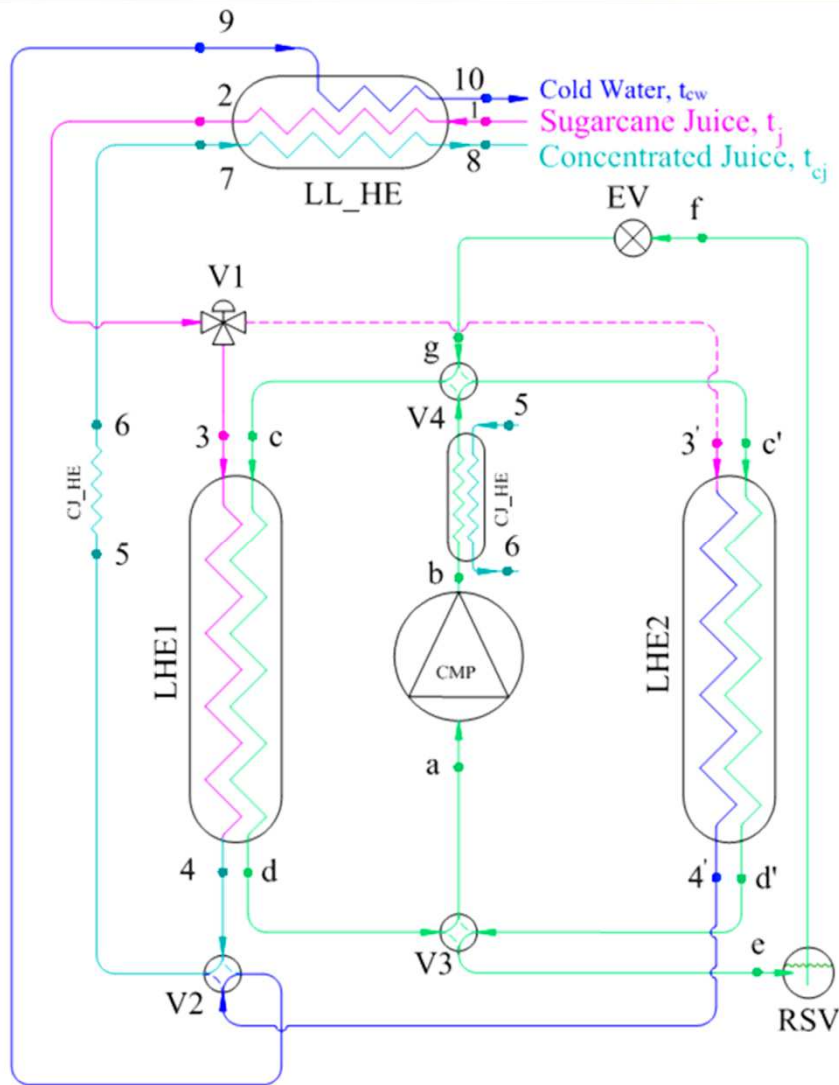
$$= 0.5 \text{ kg}$$



FREEZE PRE-CONCENTRATION SYSTEM



Heat Pump based Sugarcane Juice Pre-concentration 20 to 40°Brix



● Nomenclature

alphabets	refrigerant state
CMP	compressor
CJ_HE	concentrated juice heat exchanger
EV	expansion valve
LHE1 and 2	latent heat exchangers
LL_HE	liquid-liquid heat exchanger
RSV	reservoir
V1	three way valve
V2,V3 and V4	four way valve
#	fluid state

● First Half Cycle

Refrigerant	a-b-c-d-e-f-g-c'-d'-a
Sugar solution	1-2-3-4-5-6-7-8
Water	4'-9-10

● Second Half Cycle

Refrigerant	a-b-c'-d'-e-f-g-c-d-a
Sugar solution	1-2-3'-4'-5-6-7-8
Water flow	4-9-10



FREEZE PRE-CONCENTRATION SYSTEM



LHE Half Cycle

LHE	Works / In/Out	First Half Cycle Process	Second Half Cycle Process
LHE1	Work as Inlet	Evaporator Subcooling of raw juice, freezing of water, concentration of juice, subcooling of ice	Condenser Sensible and latent heating of ice Melting of ice
	Outlet	<i>Concentrated juice</i>	<i>Water</i>
LHE2	Work as Inlet	Condenser Sensible and latent heating of ice, Melting of ice	Evaporator Subcooling of raw juice, freezing of water, concentration of juice, subcooling of ice
	Outlet	<i>Water</i>	<i>Concentrated juice</i>

- **Continuous Operation**

- » LHE operation switches from/to evaporator ↔ condenser

- **Condenser Heat Duty = Evaporator Load + Compressor Work**

- **Identical LHEs with CJ_HE**

- » If $Q_{lhe.cnd} \uparrow$, $t_{cw.lhe.cnd.o} \uparrow$, $p_{r.cnd} \uparrow$, $R_{pr} \uparrow$, $W_{cmp.e.i} \uparrow$, $COP_c \downarrow$
– Requires CJ_HE to \uparrow system COP_c by $\downarrow t_{cw.lhe.o}$



FREEZE PRE-CONCENTRATION SYSTEM



R290 Preferred Refrigerant for FPCS

Refrigerant	ODP	GWP ₁₀₀	p		t _{critical}	t	h _{lat} at -8°C	ρ _{v,cmp.i} at -8°C	γ _v at -8°C	Major Issues	
			at -8°C	at 3°C							bar
R744	Carbon Dioxide	0	1	28.0	37.7	73.8	31.0	254	75.8	1.90	High pr, γ _v
R717	Ammonia	0	< 1	3.2	4.8	113.3	132.3	1291	2.6	1.38	Toxic and flammable
R290	Propane	0	~20	3.7	5.2	42.5	96.7	386	8.1	1.21	Flammable
R22	Dichlorofluoro- methane	0.04	1790	3.8	5.5	50.0	96.1	211	16.4	1.28	High GWP
R134a	Tetrafluoro- ethane	0	1370	2.2	3.3	40.6	101.1	205	10.3	1.17	High GWP
R600	Butane	0	~20	1.2	1.7	38.0	152.0	362	3.0	1.13	Flammable
R407C	R32/125/134a (23/25/52)	0	1700	4.1	6.1	46.3	86.0	222	14.7	1.22	High GWP
R410A	R32/125 (50/50)	0	2100	6.0	8.7	49.0	71.4	231	23.0	1.34	High GWP

- **R290: Natural refrigerant, low GWP, low charge, low superheat temperature**

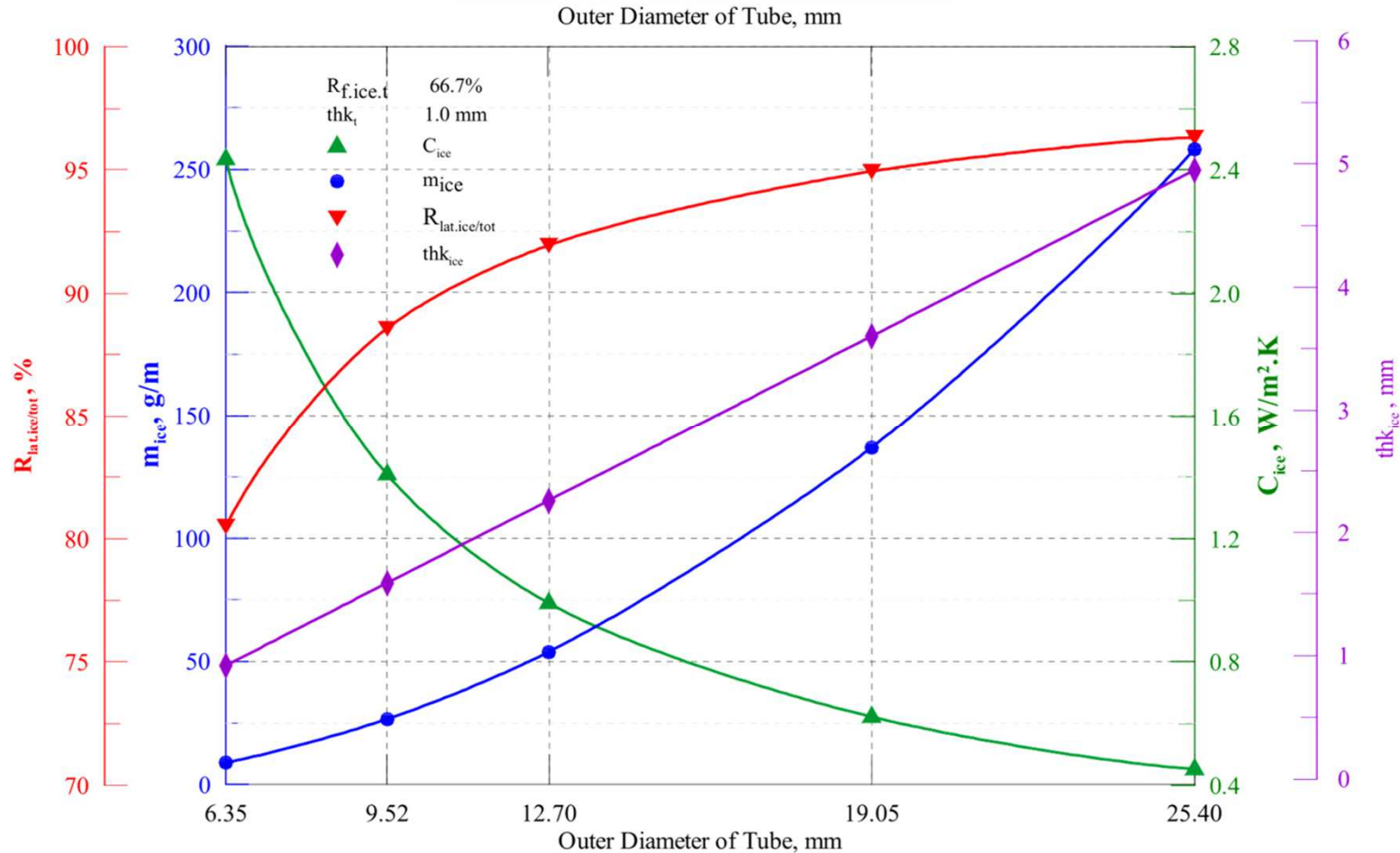
» m_r 360 g / 1.5 TR, 0.004 kg/m³, class A3, LFL 0.1 kg/m³, t_{r,cmp.o} 9°C



EFFECT OF THERMAL MASS



OD 9.52 mm x 1 mm thk, $R_{lat.ice/tot}$ 89%, TT_HE, SS-Cu Tube



• **OD 9.52, 1 Thk \gg $time_{hlf.cyc}$ 180 s, $n_{cyc/h}$ 20 cyc/h**

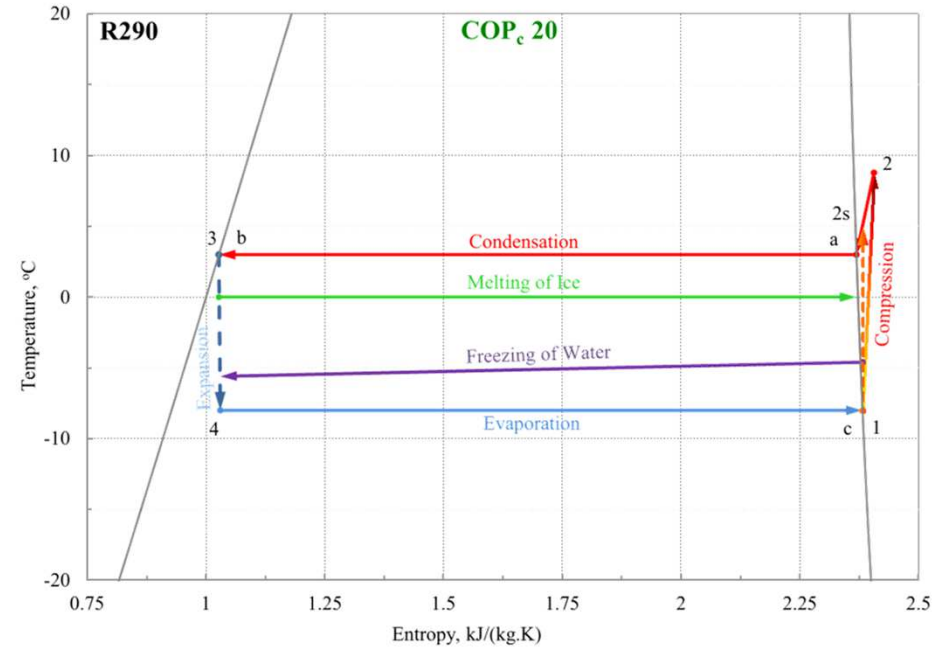
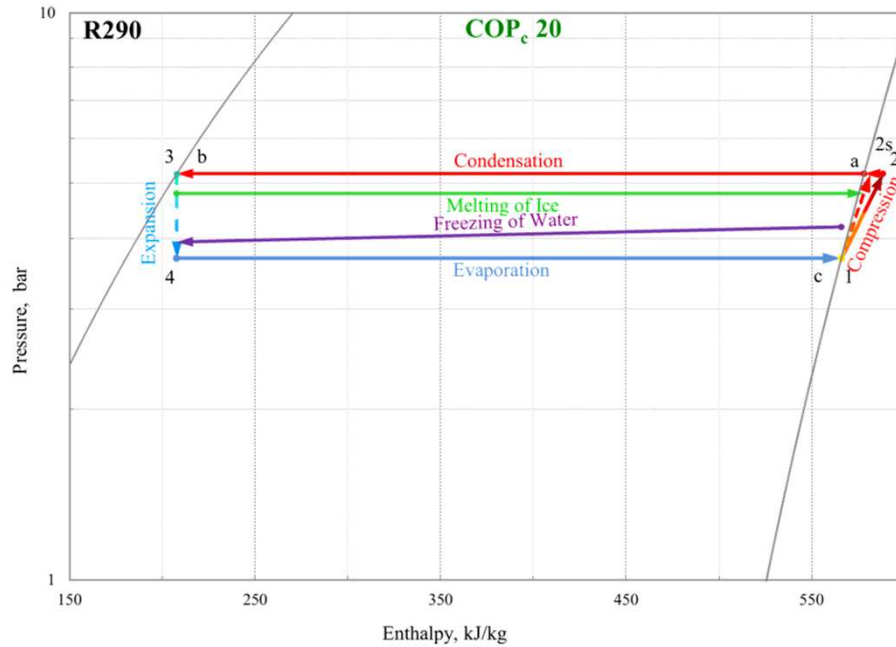
» $R_{f.ice.t}$ 66.7%, thk_{ice} 1.6 mm, $m_{ice.hlf.cyc}$ 29 g/m, C_{ice} 1.4 kW/m².K, $R_{lat.ice/tot}$ 89%



PERFORMANCE OF HEAT PUMP

R290

p-h and t-s Diagram



- $h_{r.cmp.o} \uparrow, Q_{cj.cj_he} \uparrow, Q_{cj.ll_he} \downarrow, t_{rj.ll_he.o} \uparrow, Q_{c.cmp>lat.ice} \downarrow$
 » $t_{r.cmp.o}$ 13°C R744, 9°C R290, 11°C R22
- $COP_c \uparrow, Q_{cnd} \downarrow, Q_{lhe.cnd} \downarrow = Q_{lhe.evp} (f) + Q_{cj.cj_he} \downarrow$



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STATE POINT DATA & PERFORMANCE OF FPCS

MathCAD Simulation

$R290, Q_c 1.5 \text{ TR}, W_c 0.26 \text{ kW}, COP_c 20$



LL_HE	SP	#	Unit	CJ_HE	SP	#	Unit
$mf_{rj.ll_he.i}$	1	30.6	g/s	$mf_{cj.cj_he.i}$	4	15.3	g/s
$Q_{rj.ll_he}$	1-2	3.22	kW	$Q_{cj.cj_he}$	5-6	-0.16	kW
$t_{rj.ll_he.i}$	1	27.0	°C	$t_{cj.cj_he.i}$	5	-4.6	°C
$t_{rj.ll_he.o}$	2	-1.5	°C	$t_{cj.cj_he.o}$	6	-2.5	°C
$mf_{cj.lhe.o}$	4	15.3	g/s	$cp_{r.v.lhe.o}$	d	1.8	kJ/kg.K
$Q_{cj.ll_he}$	7-8	-1.52	kW	$mf_{r.cmp.i}$	a	15.8	g/s
$t_{cj.ll_he.i}$	7	-2.5	°C	$Q_{r.cj_he}$	b-c	0.16	kW
$t_{cj.ll_he.o}$	8	25.0	°C	$t_{r.cj_he.i}$	b	8.4	°C
$mf_{cw.lhe.o}$	4'	15.3	g/s	$t_{r.cj_he.o}$	c'	3.0	°C
$Q_{cw.lhe}$	9-10	-1.70	kW	Compressor			
$t_{cw.lhe.i}$	9	0.0	°C	$W_{cmp.e.i}$	a-b	0.26	kW
$t_{cw.lhe.o}$	10	25.0	°C	COP_c		20	

- **Used to Estimate the Energy Balance on Refrigerant and Solution Flows**



STATE POINT DATA & PERFORMANCE OF FPCS

MathCAD Simulation, R290

LHE1 and LHE2

LHE1 (Evaporator)

$mf_{rj.lhe.i}$	3	30.6 g/s
$mf_{cw.lhe.o}$	4	15.3 g/s
$mf_{cj.lhe.o}$	4	15.3 g/s
$Q_{cw.lhe}$	3-4	5.13 kW
$Q_{cj.lhe}$	3-4	0.15 kW
$t_{cw.lhe.i}$	3	-1.5 °C
$t_{cw.lhe.o}$	4	-4.6 °C
$t_{cj.lhe.i}$	3	-1.5 °C
$t_{cj.lhe.o}$	4	-4.6 °C
$t_{r.lhe.evp}$	c	-7.6 °C
$P_{r.lhe.evp}$	c	3.9 bar
$X_{r.lhe.evp}$	c	6.8 %
$h_{r.lhe.evp}$	c	181.2 kJ/kg
$h_{r.lhe.evp}$	d	566.4 kJ/kg
$h_{r.fg.lhe.evp}$	c-d	358.9 kJ/kg
$Q_{r.lhe.evp}$	c-d	-5.28 kW
$\rho_{r.l.lhe.evp}$	a	538.6 kg/m ³

LHE2 (Condenser)

$mf_{cw.lhe.o'}$	4'	15.3 g/s
$Q_{cw.lhe'}$	3'-4'	-5.28 kW
$t_{cw.lhe.i'}$	3'	-4.6 °C
$t_{cw.lhe.o'}$	4'	0.0 °C
$t_{r.lhe.cnd}$	c'	3.0 °C
$P_{r.lhe'.cnd}$	c	5.5 bar
R_p		1.4
$h_{r.lhe.cnd}$	c'	578.2 kJ/kg
$h_{r.lhe.cnd}$	d'	207.5 kJ/kg
$h_{r.fg.lhe.cnd}$	c'-d'	370.6 kJ/kg
$Q_{r.lhe.cnd}$	c'-d'	5.38 kW
$\rho_{r.l.lhe.cnd}$	d'	524.6 kg/m ³



ENERGY BALANCE

MathCAD Simulation, R290

Refrigerant and Solution



- **Refrigerant Side**

$$Q_{in} = Q_{r.evp.lhe} + Q_{cmp.e} = -5.54 \text{ kW}$$

$$Q_{out} = Q_{r.cnd.dsh.lhe} + Q_{r.cnd} = 5.54 \text{ kW}$$

- **Solution Side**

$$Q_{in} = Q_{rj.llhe.12} + Q_{cj.lhe.34} + Q_{cw.lhe.34} = 8.32 \text{ kW}$$

$$Q_{out} = Q_{cw.lhe.3'4'} + Q_{cj.cjhe.56} + Q_{cj.llhe.78} + Q_{cw.llhe.910} = -8.32 \text{ kW}$$

- **Solution Side Heat Duty > Refrigerant Side Heat Duty**

- » Internal heat circulation

- LL_HE--pre-cooling of raw juice

- Using flow streams of cold water and concentrated juice

- CJ_HE--recover condenser superheat

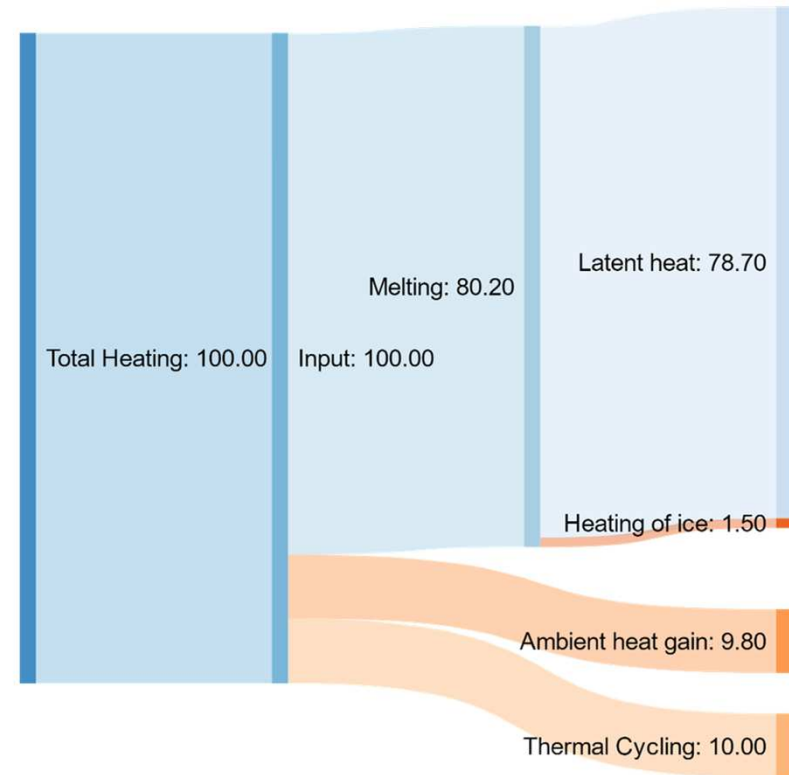
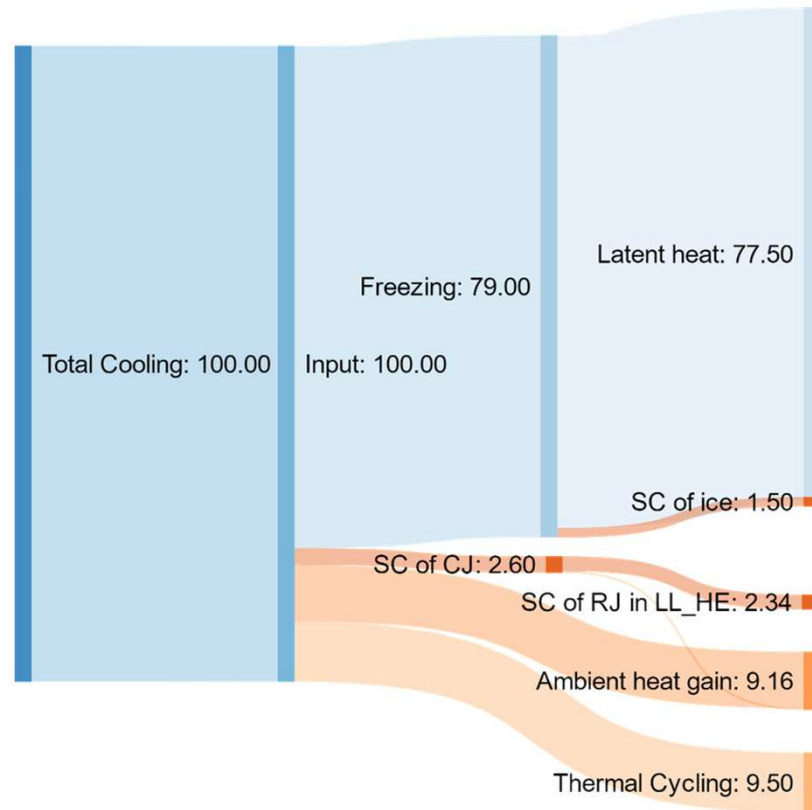
- Using concentrated juice

- » Reduces $t_{cw.lhe.cnd.o}$



LATENT HEAT EXCHANGER

Heat Balance



- $Q_{c.lat.ice}$ **81.3%** (77.5% + 1.5% + 2.34%) $Q_{h.lat.ice}$ **80.2%** (78.7% + 1.5%)
 - » Due to cooling of CJ, $Q_{c.lat.ice} > Q_{h.lat.ice}$
- $Q_{th.cyc.lhe} \sim 10\% Q_{lhe}$ and $Q_{amb} \sim 9.5\% Q_{lhe}$



CONCLUSIONS



Heat Pump for Energy Efficient Sugarcane Juice Freeze Pre-Concentration

- ***Conventional Jaggery Making Process***
 - » Low furnace heat utilization efficiency, high boiling temperature, dark brown colour jaggery, low market value, strenuous operation
- ***Investigated Selective Freezing of Water from Sugarcane Juice***
 - » Energy efficient low lift reversible heat pump
 - » Continuous operation using switching of LHEs
- ***R290 Selected as Environmental Friendly Refrigerant***
 - » Natural refrigerant, no ODP, low charge, low superheat temperature
- ***Thermal Cycling Loss in LHE Reduced to 11%***
 - » Using OD 9.52 mm x 1 mm thick SS tube
 - » Ice fill ratio of tube 2/3rd of internal volume
 - » Low k_{ice} and heat transfer coefficient limits diameter tube
- ***FPCS with R290: 10 to 13 COP_c, 9 to 12 kWh_e/m³ water Achievable***
 - » COP_c 20 at t_{evp} -8°C and t_{cnd} 3°C, 0.26 kW_e, 4.7 kWh_e/m³



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HEAT PUMP FOR ENERGY EFFICIENT SUGARCANE JUICE FREEZE PRE-CONCENTRATION



THANKS