

A photograph of an industrial refrigeration system. Large white pipes run horizontally across the frame, supported by black metal brackets. Below the pipes, several large, dark-colored spherical vessels are visible, also supported by brackets. The background shows a complex network of pipes, valves, and structural elements, illuminated by overhead lights. The overall scene is a detailed view of a large-scale industrial facility.

Industrial Refrigeration Handbook

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PREFACE	xv
1 THE FIELD OF INDUSTRIAL REFRIGERATION	1
1.1 Industrial refrigeration as distinguished from comfort air conditioning	1
1.2 What is industrial refrigeration?	2
1.3 Refrigerated storage of unfrozen foods	2
1.4 Frozen food	4
1.5 Refrigeration in food processing	6
1.6 Freeze drying	7
1.7 Industrial air conditioning	8
1.8 Refrigeration in manufacturing plants	9
1.9 Refrigeration in construction	10
1.10 Ice rinks and facilities for other winter sports	10
1.11 Refrigeration in the chemical industry	11
2 PROPERTIES, CYCLES AND UNITS	15
2.1 Using SI units	15
2.2 Some base and derived SI units	16
2.3 Conversion between SI and I-P units	17
2.4 Conversions of temperature, enthalpy, and entropy	18
2.5 Some important SI constants	21
2.6 Refrigerant properties	22
2.7 Two kinds of pressure: gauge and absolute	22
2.8 Saturation temperatures and pressures	24
2.9 Density and specific volume	25
2.10 Enthalpy	27
2.11 Superheated vapor and subcooled liquid	29

2.12	The pressure-enthalpy diagram	30
2.13	Saturated liquid and vapor lines	31
2.14	Lines of constant temperature	33
2.15	Specific volume	35
2.16	Entropy	37
2.17	The ideal refrigeration cycle—the Carnot cycle	39
2.18	Achieving the Carnot cycle with a real refrigerant	41
2.19	Efficiency of a refrigeration cycle—the coefficient of performance	43
2.20	Conditions for high COP of the Carnot cycle	44
2.21	Steady-flow energy equation	46
2.22	State of refrigerant expressed by quality	48
2.23	Analysis of a Carnot cycle using refrigerant enthalpies	48
2.24	Refrigeration capacity expressed in I-P units—tons of refrigeration	51
2.25	Dry versus wet compression	51
2.26	Throttling valve versus an expansion engine	53
2.27	The standard vapor-compression cycle	54
2.28	Horsepower per ton	56
2.29	Variations in the standard vapor-compression cycle	57
2.30	Usefulness of the thermodynamic foundation	57
3	MULTISTAGE SYSTEMS	63
3.1	Multistage compression in industrial refrigeration	63
3.2	Losses in the expansion valve process	63
3.3	Flash-gas removal	65
3.4	Liquid subcooling	68
3.5	Interstage desuperheating—intercooling	72
3.6	Analysis of the intercooling process	74
3.7	Intercooling in an oil-cooled screw compressor	77
3.8	Two evaporator-temperature levels and one compressor	78
3.9	Standard two-stage system with one evaporating temperature	79
3.10	Refrigerant flows in a flash tank/intercooler	81
3.11	Optimum intermediate pressure	82
3.12	Two-stage compression with two temperature levels of evaporation	83
3.13	Shortcuts in multistage system design calculations	84
3.14	Compressor selection and control	87
3.15	Side port of a screw compressor for liquid subcooling	89
3.16	Deciding between single- and two-stage compression	89
3.17	Groundwork now laid	91
4	RECIPROCATING COMPRESSORS	93
4.1	Types of compressors	93
4.2	The role of reciprocating compressors	95
4.3	An overview of the performance of reciprocating compressors	96
4.4	Effect of the evaporating temperature on volumetric efficiency	97

4.5	Influence of evaporating temperature on refrigerating capacity.	101
4.6	Influence of condensing temperature on refrigerating capacity	105
4.7	Power required by a reciprocating compressor	106
4.8	Adiabatic compression efficiency	110
4.9	Effect of evaporating and condensing temperatures on system efficiency	112
4.10	Effect of liquid subcooling on catalog ratings	113
4.11	Effect of superheating of suction vapor on catalog ratings	114
4.12	Pressure drop between evaporator and compressor	115
4.13	Construction details	116
4.14	Maximum pressure ratios and pressure differentials	117
4.15	Discharge temperatures and water-cooled heads	119
4.16	Lubrication and oil cooling	120
4.17	Compressor speed	121
4.18	Capacity regulation	121
5	SCREW COMPRESSORS	125
5.1	Types of screw compressors	125
5.2	How the screw compressor works	126
5.3	Performance characteristics of a basic screw compressor	128
5.4	Adiabatic compression efficiency of a screw compressor	131
5.5	Effect of evaporating and condensing temperatures on refrigerating capacity	133
5.6	Pressure drop between evaporator and compressor.	134
5.7	Catalog specifications of liquid subcooling and suction superheating	136
5.8	Capacity control and part-load performance	136
5.9	Variable-speed drive of screw compressor	138
5.10	Variable volume ratio compressors	141
5.11	Oil injection and separation	143
5.12	Oil cooling methods	144
5.13	Oil cooling by refrigerant injection	146
5.14	Oil cooling with a thermosyphon heat exchanger	147
5.15	Economizer circuit using a side port	155
5.16	The screw compressor as the low-stage compressor	159
5.17	Vibration and noise	161
5.18	Screw compressor packages	161
5.19	Motor selection	163
5.20	The place of the screw compressor in the market	163
5.21	Maintenance and service of screw compressors	165
5.22	Single-screw compressors	165
6	EVAPORATORS—AIR COILS AND LIQUID CHILLERS	169
6.1	Where the refrigeration load enters the system	169
6.2	Types of evaporators	169

6.3	Evaporator heat transfer	172
6.4	Extended surface (fins)	175
6.5	Temperature difference: between entering fluid and refrigerant	177
6.6	Refrigerant boiling inside tubes	178
6.7	Methods of supplying refrigerant to evaporators—direct expansion, flooded evaporators and liquid recirculation	180
6.8	Optimum evaporating temperatures	184
6.9	Construction of air coils	185
6.10	Definition of terms applied to air coils	187
6.11	Properties of air—the psychrometric chart	189
6.12	Dew-point temperature	196
6.13	The straight-line law	197
6.14	Condition of air passing through a coil	199
6.15	How selection and operation of a coil affect its performance	202
6.16	Selecting an air coil from a catalog	205
6.17	Humidity control in refrigerated rooms	209
6.18	Fan and motor performance and selection	215
6.19	The number and placement of coils	219
6.20	Frosting of low-temperature coils	221
6.21	Methods of defrost	223
6.22	Hot-gas defrost	225
6.23	Provisions external to the defrost control group	233
6.24	Procedures for a safe hot-gas defrost	236
6.25	Water defrost	237
6.26	Aluminum versus steel coils for ammonia	238
6.27	Direct-expansion ammonia coils	239
6.28	Antifreeze-sprayed coils	240
6.29	Shell-and-tube evaporators	242
6.30	Sprayed tube liquid chillers	246
6.31	Plate-type evaporators	247
7	CONDENSERS	251
7.1	Types of condensers used in industrial refrigeration	251
7.2	The condensing process	253
7.3	Condensation inside tubes	254
7.4	Heat-rejection ratio	255
7.5	Performance of air and water-cooled condensers	257
7.6	Cooling towers	260
7.7	Evaporative condensers	263
7.8	Nominal sizes and rates for evaporative condensers	265
7.9	Comparison of evaporative condenser with the water-cooled condenser and cooling tower combination	266
7.10	Influence of wet-bulb temperature on evaporative condenser capacity	268
7.11	Catalog selection—two methods	269
7.12	Capacity control	272
7.13	Capacity control—varying the flow rate of spray water	273

7.14	Capacity control—varying the air flow rate	274
7.15	Judicious reductions in air-flow rate	274
7.16	Subcooling the refrigerant in the condenser	277
7.17	Positioning the condenser	277
7.18	Winter operation of evaporative condensers.	278
7.19	Purging the condenser of air	281
7.20	Intentional subcooling in a condenser	284
7.21	Piping of high-pressure receivers	286
7.22	Draining condensate—single condenser	287
7.23	Pressure profiles in a condenser	288
7.24	Draining condensate—parallel condensers	288
7.25	Draining condensate—thermosyphon oil cooling	291
7.26	Size of equalizer lines and thermosyphon vapor lines	293
7.27	Supplementary cooling requirements provided by evaporative condensers.	294
7.28	Water treatment in evaporative condensers	295
7.29	The condenser as a part of the system	296
8	LIQUID RECIRCULATION	299
8.1	Liquid recirculation and liquid overfeed	299
8.2	Mechanical pumping and gas pumping	299
8.3	Advantages and disadvantages of liquid recirculation	300
8.4	Circulation ratio	303
8.5	Top feed versus bottom feed of refrigerant	309
8.6	Mechanical pump system	310
8.7	Positive-displacement pumps	310
8.8	Centrifugal pump—open type	311
8.9	Net-positive-suction head (NPSH).	315
8.10	Centrifugal pump—hermetic	318
8.11	Piping features surrounding the pump.	321
8.12	The liquid distribution system and pump selection	324
8.13	Pumping liquid refrigerant with gas pressure—the two-pumping vessel system	326
8.14	Gas pumping—the controlled-pressure receiver	328
8.15	Energy analysis of gas pumping	329
8.16	Relative merits of gas and mechanical pumping	334
8.17	When to choose liquid recirculation	335
9	REFRIGERANT PIPING	337
9.1	Size and configuration of pipe	337
9.2	Categories of piping	337
9.3	Pressure drop of fluids flowing in circular pipes	338
9.4	Pressure-drop determinations using charts	343
9.5	Optimum pipe size	345
9.6	Pressure drop in fittings	346
9.7	Drop in saturation temperature as selection criterion	348
9.8	Selecting the pipe size	348
9.9	Rise in elevation of liquid flowing in a pipe	349
9.10	Downward sloping pipe	351
9.11	Avoiding drainage to compressors and to evaporators	352

9.12	Liquid content in horizontal liquid/vapor return lines	354
9.13	Suction risers in direct-expansion halocarbon systems	357
9.14	Sizing the liquid/vapor return line	359
9.15	Lifting liquid from the evaporator in vertical risers	360
9.16	Pipe safety	362
9.17	Choice of materials for refrigerant piping	364
9.18	Pipe insulation	364
9.19	Piping in perspective	365
10	VESSELS	367
10.1	Vessels in industrial refrigeration systems	367
10.2	Levels in liquid reservoirs	368
10.3	Volume of liquid in a partially filled horizontal vessel	368
10.4	Liquid/vapor separation—vertical vessel	370
10.5	Liquid/vapor separation—horizontal vessel	375
10.6	High-pressure receiver	378
10.7	Flash-tank/desuperheaters	381
10.8	Low-pressure receiver	382
10.9	Surge drum for a flooded evaporator	384
10.10	Suction-line accumulator	385
10.11	Thermosyphon receiver	387
10.12	Oil pots	387
10.13	Separation enhancers	388
10.14	Vessel sizing in perspective	390
11	VALVES AND REFRIGERANT CONTROLS	391
11.1	Types of valves	391
11.2	Manual shutoff valves	391
11.3	Manual expansion or balancing valves	394
11.4	Check valves	395
11.5	Solenoid valves—direct-acting	396
11.6	Solenoid valves—pilot-operated and gas-pressure-operated	397
11.7	Gas-powered suction stop valves	398
11.8	Pressure-regulating valves: direct-acting, pilot-operated, and externally compensated	399
11.9	Liquid level controls—high- and low-side float valves	401
11.10	Liquid level controls—mechanical and float switch	403
11.11	Liquid level controls—capacitance level sensor	404
11.12	Proper placement of the float chamber	406
11.13	Superheat-controlled expansion valves (thermo or TX valves)	407
11.14	Superheat-controlled valves for industrial refrigeration	410
11.15	Valve and control selection	413
12	REFRIGERANTS	415
12.1	CFCs and the upheaval in the refrigeration industry	415
12.2	The ozone layer and global warming	416
12.3	Numerical designations of refrigerants	417
12.4	Refrigerant blends	419

12.5	Azeotropic mixtures	420
12.6	Saturation pressures and temperatures	421
12.7	Physical properties	423
12.8	Low-temperature halocarbon refrigerants	424
12.9	Cycle performance	425
12.10	Safety of refrigerants	426
12.11	Compatibility with the materials refrigerants contact	430
12.12	Which refrigerants will serve industrial refrigeration in the future?	430
12.13	Ammonia vs. HCFC-22	431
13	SAFETY	435
13.1	Safety is paramount	435
13.2	Safety considerations for ammonia plants compared to those using halocarbons	436
13.3	Overview of ANSI/ASHRAE Standard 15-94	437
13.4	Additional codes	437
13.5	Vessels	438
13.6	Piping and valves	440
13.7	Relief devices	448
13.8	Ventilation of machinery rooms	453
13.9	Fire protection in refrigerated warehouses	456
13.10	Leak detection and ammonia sensors	458
13.11	Personal protection against ammonia	459
13.12	Discharge of ammonia—directly to atmosphere	459
13.13	Discharge of ammonia—absorption in water	461
13.14	Discharge of ammonia—flaring	464
13.15	Large releases of ammonia	465
13.16	Beyond the codes	468
13.17	A plant safety plan	470
14	ELECTRICAL CONTROL AND INSTRUMENTATION	473
14.1	Instrumentation and control	473
14.2	Ladder diagram symbols	474
14.3	Ladder diagrams	477
14.4	Ladder diagram for a screw compressor	480
14.5	Implementing the ladder diagram	485
14.6	Instrumentation for monitoring a refrigeration plant	486
14.7	The rise of computer monitoring and control	490
14.8	Levels of understanding and performance	491
14.9	How a monitoring and control system functions	493
14.10	Temperature transducers	494
14.11	Pressure transducers	496
14.12	Status indicators	497
14.13	Forms of communication between the computer and sensors or actuators	499
14.14	Digital-to-analog and analog-to-digital conversion	500
14.15	Parallel communication—numbers and characters	502

14.16	Serial data transmission, RS-232 and RS-422	503
14.17	Modems	504
14.18	The computer system as a communicator	505
14.19	Actuators	506
14.20	Proportional-integral control mode	507
14.21	Programmable controllers	509
14.22	Refrigeration applications vs. building automation systems	511
14.23	Power outages	512
14.24	Piping and instrumentation diagrams	513
15	LUBRICATION AND OIL HANDLING	517
15.1	Oil in the refrigeration system	517
15.2	Some types of refrigeration oil	518
15.3	Some terms used to characterize oils	519
15.4	Viscosity	520
15.5	Solubility of refrigerants in oils	523
15.6	Solubility of R-22 in mineral oils and its implications	524
15.7	Effect of oil on heat transfer in ammonia and R-22 evaporators	524
15.8	Contaminants in oil	526
15.9	Coalescing oil separators	528
15.10	Removing oil from the low side of the ammonia system	530
15.11	Removing the oil from the low side of a halocarbon system	531
15.12	Oil that is soluble in ammonia	532
15.13	Oil for CFC and HCFC alternatives	534
16	CONSERVATION, RECLAIM, AND STORAGE OF ENERGY	537
16.1	Designing the plant to conserve energy	538
16.2	Other design decisions affecting energy requirements	540
16.3	Operation and maintenance of the system to conserve energy	544
16.4	Heat reclaim	546
16.5	Sources and potential needs of heat	547
16.6	Matching the heat source with the need	549
16.7	Preheating water with heat from both desuperheating and condensation	552
16.8	The influence of the heat exchanger and its design on the performance of the system	554
16.9	Elevating the condensing temperature to recover heat	555
16.10	Evaluating a potential heat-reclaim project	558
16.11	Leveling the refrigeration load	559
16.12	The ice builder in its freezing phase	562
16.13	Savings in energy costs translatable to profits	565
17	THE REFRIGERATION AND FREEZING OF FOOD	567
17.1	What the refrigeration engineer needs to know	567

17.2	Storage temperatures recommended for unfrozen fruits and vegetables	568
17.3	Relative humidity	570
17.4	Cooling rates with forced air cooling	570
17.5	Cooling and storage of unfrozen meat and poultry	574
17.6	Removal of field heat from fruits and vegetables by hydrocooling	576
17.7	Vacuum cooling	578
17.8	Refrigeration of unfrozen dairy products	581
17.9	Refrigeration of bakery products	582
17.10	The freezing process	584
17.11	Freezing equipment	585
17.12	Storage temperatures for frozen food	587
17.13	Product refrigeration loads	589
17.14	Freezing rates	592
17.15	Cryogenic freezing	597
18	REFRIGERATION LOAD CALCULATIONS	601
18.1	Multiple purposes of load calculations	601
18.2	Heat transfer through single materials	601
18.3	Conductance	602
18.4	Convection and the convection coefficient	603
18.5	The resistance concept	605
18.6	Overall heat-transfer coefficients for walls, roofs, and floors.	606
18.7	Wall and roof panels	608
18.8	Design temperatures	609
18.9	Infiltration through open doorways	611
18.10	Inhibiting infiltration loads	615
18.11	Calculating the refrigeration load for docks	619
18.12	Load from lights, motors, people, and other internal loads	622
18.13	Defrost heat	624
18.14	Product load	625
18.15	Load calculations in perspective	626
19	REFRIGERATED STRUCTURES	629
19.1	Refrigerated enclosures	629
19.2	Space planning	629
19.3	Insulation	630
19.4	Vapor barriers	634
19.5	Characterizing vapor barriers.	636
19.6	Prevention of frost heaving by underfloor heating	637
19.7	Preventing condensation in high-humidity rooms	640
19.8	Doors	641
19.9	Construction methods	643
19.10	Roof and wall/roof sections	643
19.11	Floor and wall/floor sections	645
19.12	Columns	647
19.13	Convertible spaces	647

20	SECONDARY COOLANTS—BRINES AND ANTIFREEZES	649
20.1	Secondary coolants	649
20.2	Phase diagram of a secondary coolant	650
20.3	Freezing temperature	651
20.4	Sodium chloride	652
20.5	Calcium chloride	653
20.6	Ethylene glycol.	655
20.7	Propylene glycol	658
20.8	Polydimethylsiloxane	662
20.9	D-limonene	665
20.10	Other secondary coolants.	666
20.11	Incentives for new developments in secondary coolants	668
21	REFRIGERATION BELOW -40 DEGREES	669
21.1	Refrigeration at temperatures below -40 degrees	669
21.2	Some applications of low-temperature refrigeration	670
21.3	Systems and refrigerants	670
21.4	Multistage systems	673
21.5	Cascade system	674
21.6	Fade-out vessel	676
21.7	Choosing the type of evaporator.	678
21.8	Autocascade systems	679
21.9	Heat-transfer fluids	683
21.10	Heat-transfer coefficients	684
21.11	Oil handling	684
21.12	Insulation	685
21.13	Materials	686
21.14	Documenting the design, constructing, and operating procedures	686

APPENDIX	689
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INDEX	775
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