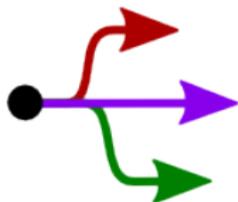


Separation Processes

ChE 4M3



© Kevin Dunn, 2012

kevin.dunn@mcmaster.ca

<http://learnche.mcmaster.ca/4M3>

Overall revision number: 153 (November 2012)

Copyright, sharing, and attribution notice

This work is licensed under the Creative Commons Attribution-ShareAlike 3.0 Unported License. To view a copy of this license, please visit

<http://creativecommons.org/licenses/by-sa/3.0/>



This license allows you:

- ▶ **to share** - to copy, distribute and transmit the work
- ▶ **to adapt** - but you must distribute the new result under the same or similar license to this one
- ▶ **commercialize** - you are allowed to use this work for commercial purposes
- ▶ **attribution** - but you must attribute the work as follows:
 - ▶ “Portions of this work are the copyright of Kevin Dunn”, *or*
 - ▶ “This work is the copyright of Kevin Dunn”

(when used without modification)

We appreciate:

- ▶ if you let us know about **any errors** in the slides
- ▶ **any suggestions to improve the notes**

All of the above can be done by writing to

`kevin.dunn@mcmaster.ca`

If reporting errors/updates, please quote the current revision number: 153

Administrative

- ▶ Assignment 5 is posted (3 questions so far); questions 4 and 5 posted by Tuesday afternoon
- ▶ Assignment 5 is due in the Chem Eng drop box by Monday, 03 December, at 16:00, or earlier.
- ▶ Assignment 4 will be available for pick up on Thursday and Friday.
- ▶ Midterm will be available to pick up Tuesday, Thursday, Friday.
- ▶ Please fill in a course evaluation: <https://evals.mcmaster.ca>
- ▶ Confused about grades? There's a grading spreadsheet online
 - ▶ Please do not use averages and symbols calculated by Avenue
- ▶ Course review on Friday, 30 November. ← **Final class**

Background

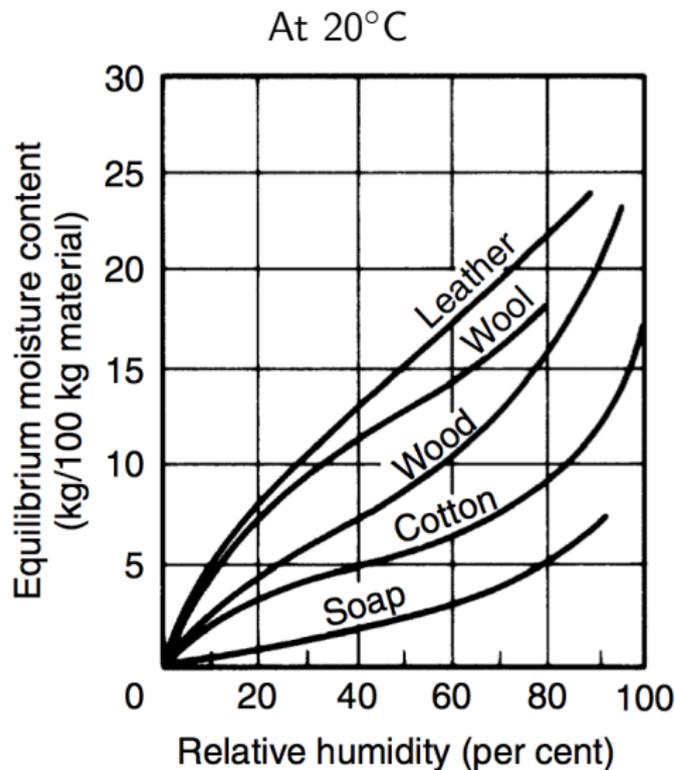
We consider **drying of solid products** here.

- ▶ Remove **liquid phase** from **solid phase** by an **ESA = thermal energy**
- ▶ It is the final separating step in many processes
 - ▶ pharmaceuticals
 - ▶ foods
 - ▶ crops, grains and cereal products
 - ▶ lumber, pulp and paper products
 - ▶ catalysts, fine chemicals
 - ▶ detergents

Why dry?

- ▶ packaging dry product is much easier than moist/wet product
- ▶ reduces weight for shipping
- ▶ preserves product from bacterial growth
- ▶ stabilizes flavour and prolongs shelf-life in foods
- ▶ provides desirable properties: e.g. flowability, crispiness
- ▶ reduces corrosion: the “corrosion triangle”: removes 1 of the 3

The nature of water in solid material



Material, when exposed to air with a certain humidity, will reach equilibrium with that air.

1. Bound moisture

- ▶ adsorbed into material's capillaries and surfaces
- ▶ or in cell walls of material
- ▶ its vapour pressure is below water's partial pressure at this T

2. Free moisture

- ▶ water in excess of the above equilibrium water

Drying: the heat and mass transfer view points

Both heat and mass transfer occur simultaneously

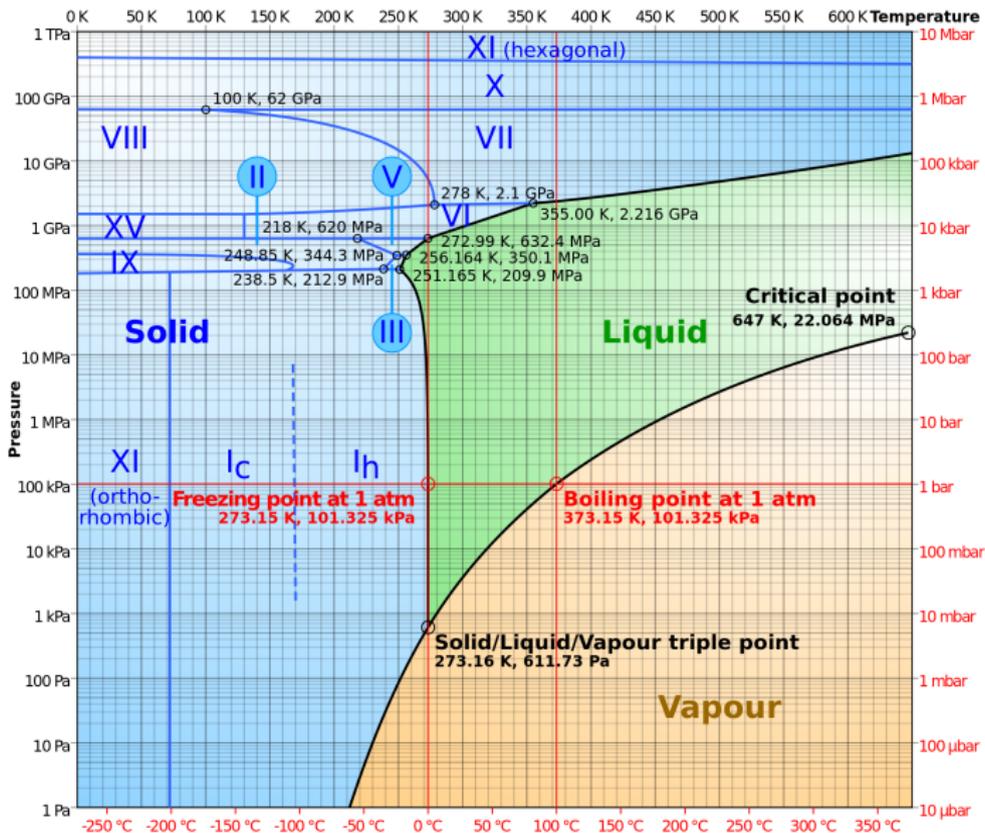
Mass transfer

- ▶ Bring liquid from interior of product to surface
- ▶ Vapourization of liquid at/near the surface
- ▶ Transport of vapour into the bulk gas phase

Heat transfer from bulk gas phase to solid phase:

- ▶ portion of it used to vapourize the liquid (**latent heat**)
 - ▶ portion remains in the solid as (**sensible heat**)
-
- ▶ Key point: heat to vapourize the liquid is provided by the air stream
 - ▶ The ΔH_{vap} at a function of the temperature at which it occurs
 - ▶ 2501 kJ/kg at 0°C
 - ▶ 2260 kJ/kg at 100°C
 - ▶ Linearly interpolate over this range (small error though)

Terminology



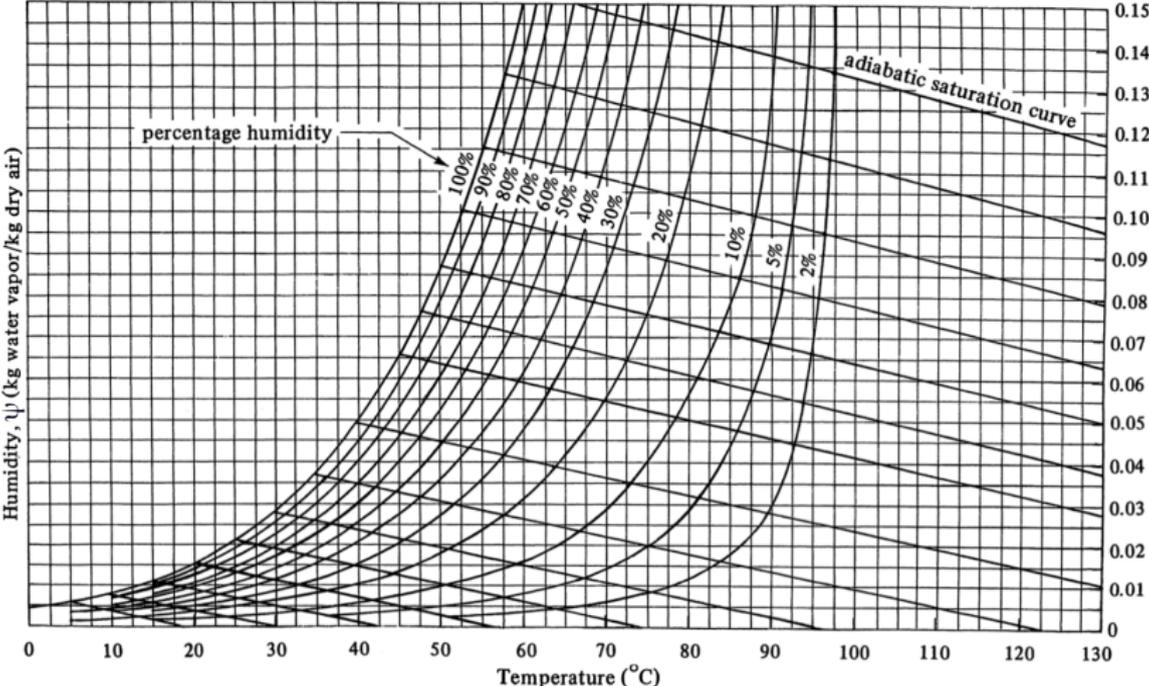
Terminology

- ▶ **Partial pressure**, recall, is the pressure due to water vapour in the water-air mixture
- ▶ **Vapour pressure**, is the pressure exerted by (molecules of liquid water in the solid) on the gas phase in order to escape into the gas [a measure of volatility]

Moisture evaporates from a wet solid only when its vapour pressure exceeds the partial pressure

- ▶ Vapour pressure can be raised by heating the wet solid

Psychrometric chart



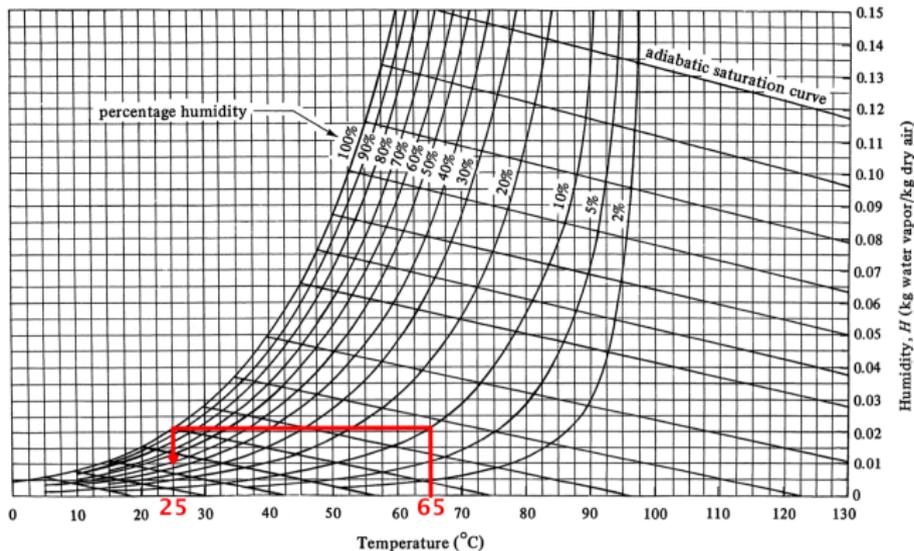
[Geankoplis, p568; multiple internet sources have this chart digitized]

Terminology

- ▶ **Dry bulb temperature:** or just $T_{db} = \text{“temperature”}$ (nothing new here)
 - ▶ the horizontal axis on the psychrometric chart
- ▶ **Humidity** $= \psi =$ mass of water vapour per kilogram of dry air
 - ▶ units are $\left[\frac{\text{kg water vapour}}{\text{kg dry air}} \right]$
 - ▶ called H in many textbooks; always confused with enthalpy; so we will use ψ
 - ▶ units do not cancel, i.e. not dimensionless
 - ▶ the vertical axis on the psychrometric chart
- ▶ Maximum amount of water air can hold at a given T :
 - ▶ $\psi_S =$ **saturation humidity**
 - ▶ move up vertically to 100% humidity
- ▶ **Percentage humidity** $= \frac{\psi}{\psi_S} \times 100$
- ▶ **Partial pressure** we said is the pressure due to water vapour in the water-air mixture
 - ▶ $\psi = \frac{\text{mass of water vapour}}{\text{mass of dry air}} = \frac{18.02}{28.97} \frac{p_A}{P - p_A}$
 - ▶ $p_A =$ partial pressure of water in the air

Terminology

- ▶ **Dew point:** the temperature to which you must cool the air/vapour mixture to just obtain saturation (100% humidity), i.e. condensation just starts to occur.



Example: Air at 65°C and 10% humidity has a dew point temperature of 25°C. This parcel of air contains 0.021 kg of water per kilogram of dry air.

Terminology

- ▶ **Humid heat**: amount of energy to raise 1kg of air and the water vapour it contains by 1°C

$$c_S = 1.005 + 1.88\psi$$

- ▶ c_S has units $\left[\frac{\text{kJ}}{(\text{kg dry air})(\text{K})} \right]$
- ▶ 1.005 $\left[\frac{\text{kJ}}{(\text{kg dry air})(\text{K})} \right]$ is heat capacity of dry air
- ▶ 1.88 $\left[\frac{\text{kJ}}{(\text{kg water vapour})(\text{K})} \right]$ is heat capacity of water **vapour**
- ▶ ψ is the humidity $\left[\frac{\text{kg water vapour}}{\text{kg dry air}} \right]$

Administrative

Assignment 5

- ▶ Due on Monday, 03 December, at 16:00 in Chem Eng dropbox
- ▶ Or due electronically
- ▶ Update to question 3.3.3 (or question 3.3(c))
 - ▶ Solvent flow, $S = 27.5$ kg/hr, not 15 kg/hr
- ▶ Assignment 4 available for pick up

Please fill in a **course evaluation**:

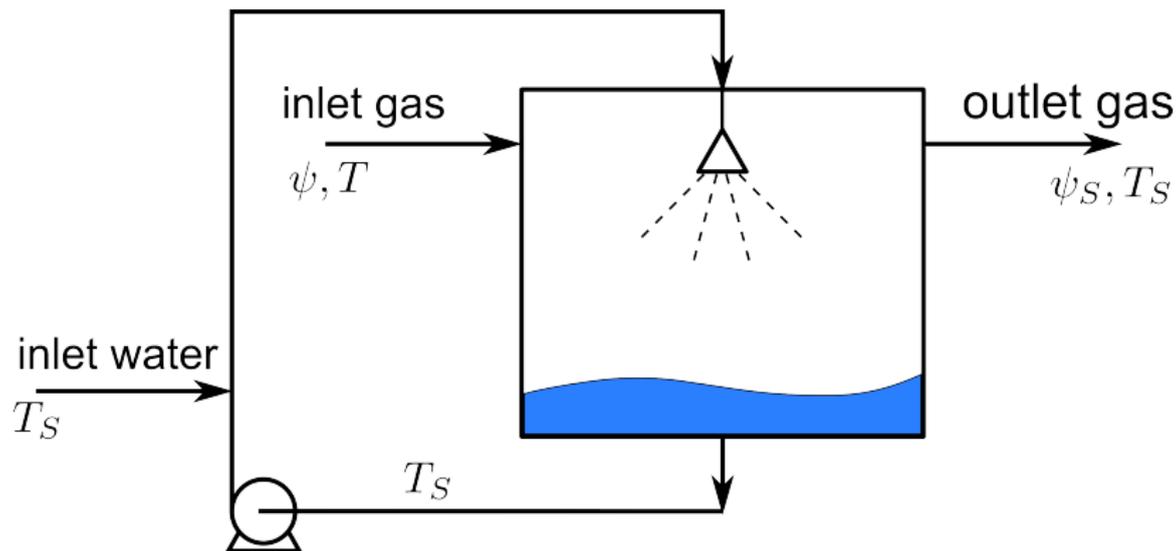
<https://evals.mcmaster.ca>

- ▶ Currently 42% of the class have filled it in



Terminology: adiabatic saturation

Consider a stream of air at temperature T and humidity ψ . It contacts fine water droplets long enough to reach equilibrium. The leaving gas has temperature T_S and humidity ψ_S .

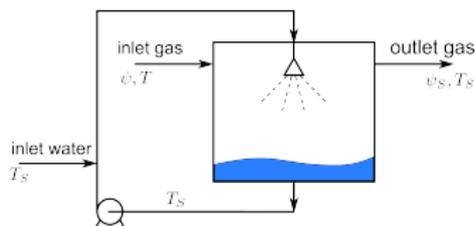


We expect outlet gas: $T_S < T$ and $\psi_S > \psi$

The energy to evaporate liquid water into the leaving air stream comes from the air.

Terminology: adiabatic saturation

Quantify it: do an enthalpy balance at $T_{\text{ref}} = T_S$ (i.e. disregard water)



Enthalpy of vapour phase entering:

$$c_S (T - T_S) + (\psi)(\Delta H_{\text{vap}})$$

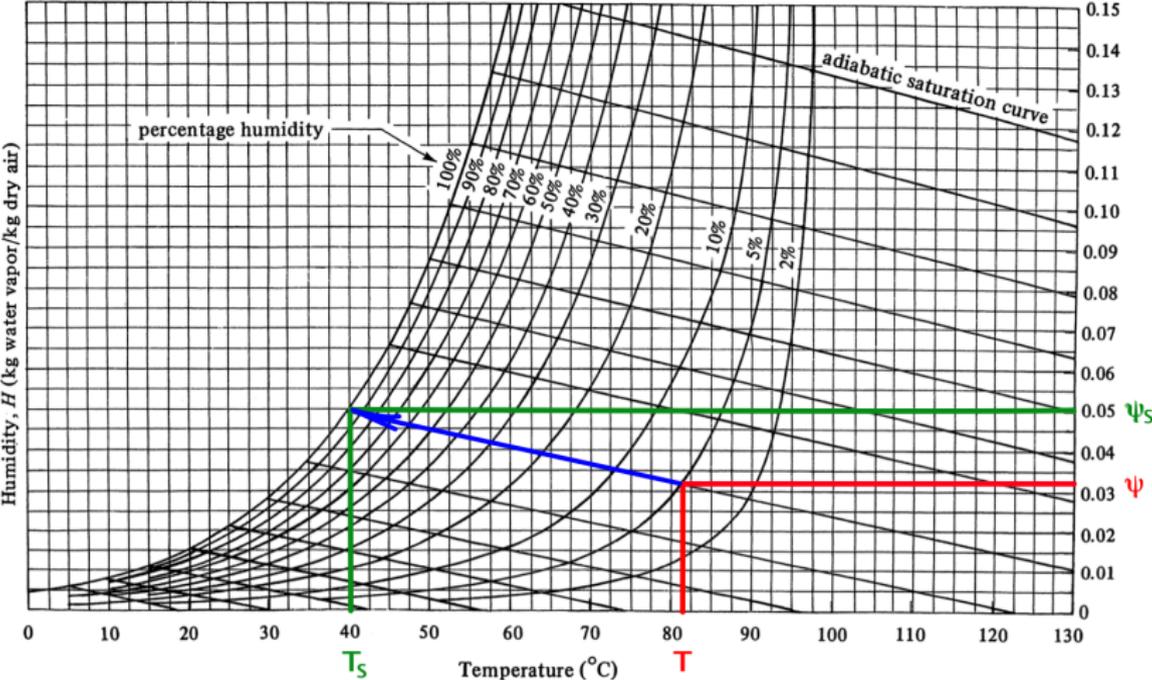
Enthalpy of vapour phase leaving:

$$c_S (T_S - T_S) + (\psi_S)(\Delta H_{\text{vap}})$$

$$\frac{\text{y-axis change}}{\text{x-axis change}} = \frac{\psi - \psi_S}{T - T_S} = -\frac{c_S}{\Delta H_{\text{vap}}} = -\frac{1.005 + 1.88\psi}{\Delta H_{\text{vap}}}$$

These are the diagonal sloped lines on the psychrometric chart:
adiabatic saturation curves.

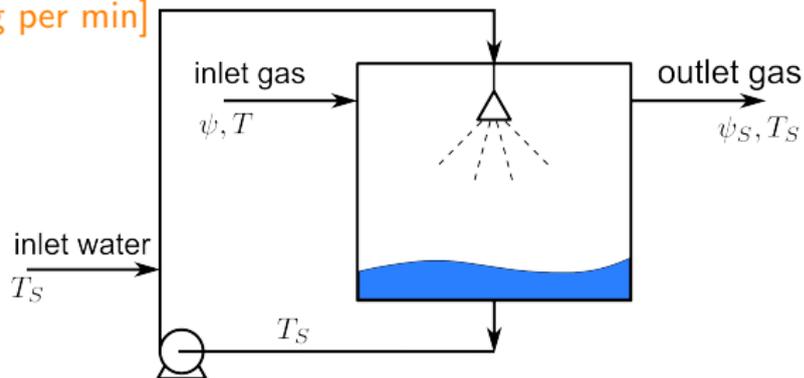
Adiabatic saturation temperature



Exercise

An air stream at 70°C and carrying $0.055 \text{ kg water per kg dry air}$ is adiabatically contacted with liquid water until it reaches equilibrium. The process is continuous and operating at steady-state. Air feed is $1 \text{ kg dry air per minute}$.

1. What is the percentage humidity of the incoming air stream? [20%]
2. What is the percentage humidity of the air stream leaving? [100%]
3. What is the humidity [mass/mass] of the air stream leaving? [66g/kg]
4. What is the temperature of the air stream leaving? [45°C]
5. If the contacting takes place in a unit shown below, what is the mass of inlet make-up water required at steady-state operation?
[[$(66 - 55) = 11 \text{ g per min}$]]



Wet-bulb temperature



[Wikipedia: http://en.wikipedia.org/wiki/Wet-bulb_temperature]

- ▶ Calculated similar to adiabatic saturation temperature, except the gas temperature and humidity do not change
- ▶ Surprisingly, the slope coefficient is very close to adiabatic slope coefficient
- ▶ This is only true for water vapour

Humid volume

Equivalent to the inverse density $1/\rho$ of moist air.

Derived from the ideal-gas law and simplified here:

$$v_H = [2.83 \times 10^{-3} + 4.56 \times 10^{-3}\psi] T_{db} \quad \left[\frac{\text{m}^3}{\text{kg moist air}} \right]$$

- ▶ ψ is humidity in [kg water per kg dry air]
- ▶ T_{db} is the recorded dry bulb temperature in [K]

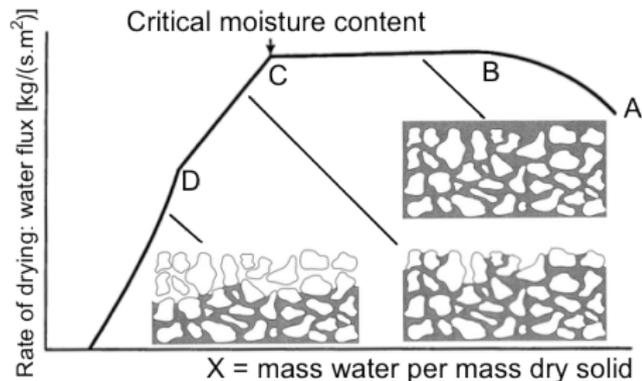
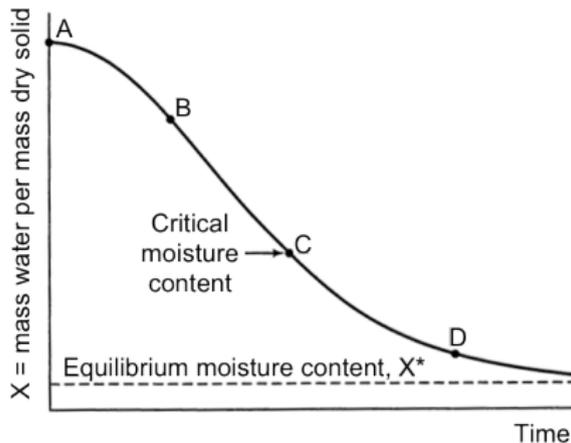
For example, 350K and $\psi = 0.026$ kg/kg, then

$$v_H = [2.83 \times 10^{-3} + 4.56 \times 10^{-3}(0.026)] (350) = 1.03 \frac{\text{m}^3}{\text{kg moist air}}$$

Drying profiles

Solids drying is phenomenally complex for different materials. Observe it experimentally and plot it:

[Seader, *et al.*, p 751 and 752]



- ▶ A → B: initial phase as solid heats up
- ▶ B → C: **constant-rate drying**
- ▶ C → D: first **falling-rate drying**
- ▶ D → end: second falling-rate drying

Drying profiles

- ▶ Water flux = $\frac{\text{mass of water removed}}{(\text{time})(\text{area})} = -\frac{m_s}{A} \frac{dX}{dt} = \frac{1}{A} \frac{d(m_w)}{dt}$
- ▶ X = mass of water remaining per mass dry solid
- ▶ A = surface area of solid exposed
- ▶ m_s = mass of dry solid
- ▶ m_w = mass of water evaporated out of solid

We are most interested in the **constant drying-rate** period:

- ▶ *rate-limiting step*: heat and mass transfer through boundary layer at the solid surface
- ▶ the solid is able to provide water to the surface a fast rate

Heat transfer during constant drying

- ▶ In constant-rate drying region the wet surface continually supplies moisture.
- ▶ All the heat provided is taken up to evaporate liquid

$$(\text{Water flux})(\Delta H_{\text{vap}}) = \text{Heat flux}$$

$$\frac{1}{A} \frac{d(m_w)}{dt} \times \Delta H_{\text{vap}} = \frac{\text{driving force}}{\text{resistance}} = \frac{(T_{\text{air}} - T_{\text{solid surface}})}{1/h}$$

$$\frac{d(m_w)}{dt} = \frac{(h)(A)(T_{\text{db}} - T_{\text{wb}})}{\Delta H_{\text{vap}}}$$

$$\int_{m_{w,0}}^{m_{w,f}} d(m_w) = \Delta M_{\text{water}} = \int_{t_0}^{t_f} \frac{(h)(A)(T_{\text{db}} - T_{\text{wb}})}{\Delta H_{\text{vap}}} dt$$

$$\frac{(\Delta M_{\text{water}})(\Delta H_{\text{vap}})}{(h)(A)(T_{\text{db}} - T_{\text{wb}})} = \text{time to remove } \Delta M_{\text{water}}$$

Some heat-transfer correlations for h

- ▶ In constant-rate drying region the wet surface continually supplies moisture
- ▶ Heat-transfer coefficients derived that are independent of solid type!

1. Parallel flow to surface:

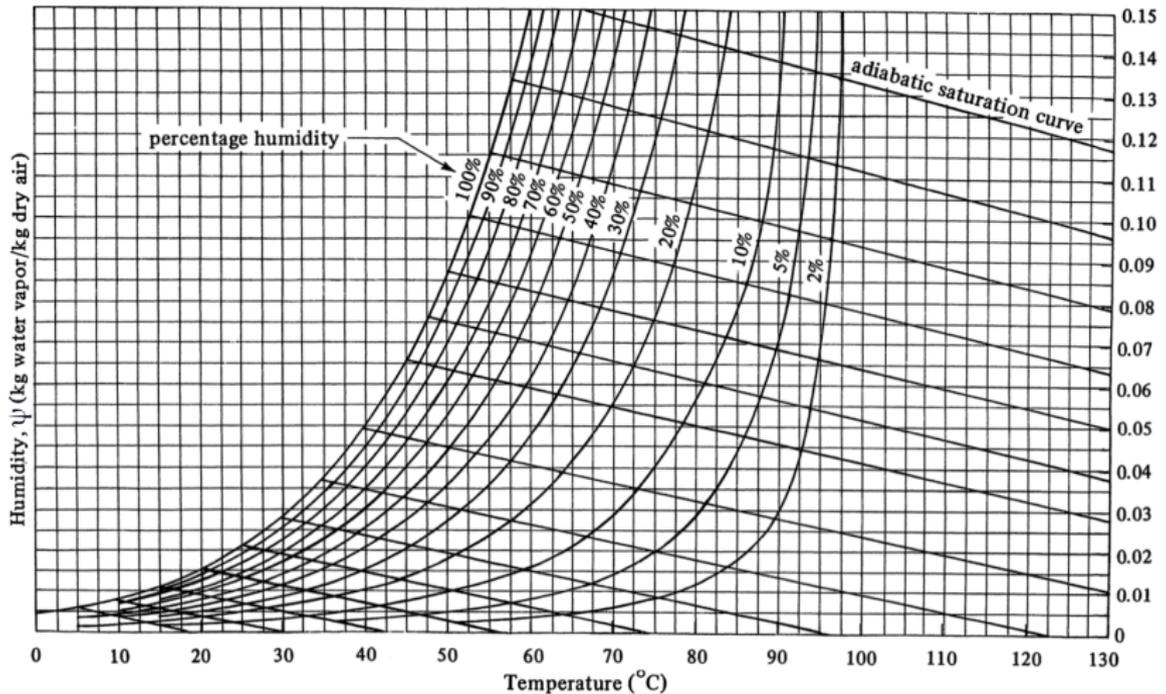
- ▶ Air between 45 to 150°C
- ▶ $G = 2450$ to $29300 \text{ kg.hr}^{-1}.\text{m}^{-2}$
- ▶ This corresponds to a velocity of $v = 0.61$ to 7.6 m.s^{-1}
- ▶ $G = 3600 \rho v_{\text{avg}}$ where v and ρ are in SI units
- ▶ $h = 0.0204G^{0.8} [\text{W.m}^{-2}.\text{K}^{-1}]$ ← awkward units for $G!$

2. Perpendicular flow (impingement)

- ▶ Air between 45 to 150°C
- ▶ $G = 3900$ to $19500 \text{ kg.hr}^{-1}.\text{m}^{-2}$
- ▶ This corresponds to a velocity of $v = 0.9$ to 4.6 m.s^{-1}
- ▶ $h = 1.17G^{0.37} [\text{W.m}^{-2}.\text{K}^{-1}]$

See textbooks for h when using pelletized solids (e.g packed bed)

Why these equations makes sense



$$\frac{(\Delta M_{\text{water}})(\Delta H_{\text{vap}})}{(h)(A)(T_{\text{db}} - T_{\text{wb}})} = \text{time to remove } \Delta M_{\text{water}}$$

$$h = a(G)^b = a(\rho v)^b$$

Filter cake drying example



[Flickr, CC BY 2.0]



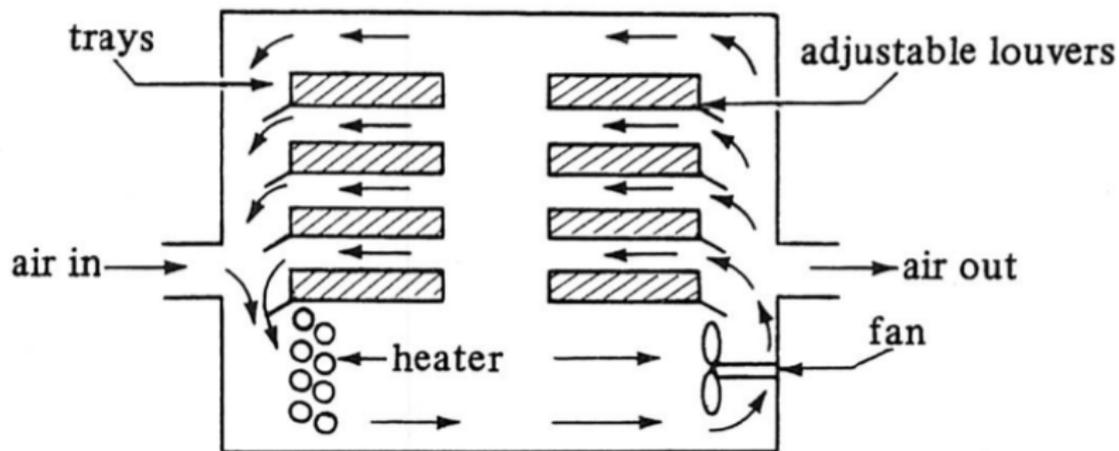
[Flickr, CC BY 2.0]

Consider 100kg of cake, discharged at 30% moisture (wet basis). Air to dry the cake at 75°C is used, 10% relative humidity, with a velocity of 4 m/s parallel to the solids in a tray dryer; the tray holds 2 m². The aim is to achieve a 10% (dry basis) cake which can be milled and packaged.

Estimate the drying time.

Some equipment examples: Shelf/tray dryer

We will see more equipment examples next.



[Geankoplis, p 560]

Filter cake drying example

1. What is the humidity of the incoming air stream? [$\psi = 0.04$ kg water/kg dry air]
2. What is the wet-bulb temperature of this air stream? [$T_{wb} \approx 41.3^\circ\text{C}$]
3. What is the humid volume of the drying air stream? [$T_{db} = 348\text{K}$, $v_H = 1.048\text{m}^3/\text{kg}$]
4. Estimate the heat transfer coefficient.
 - ▶ $G = 3600 \rho v_{\text{avg}} = 3600(1.048)^{-1} \times 4 = 13740 \text{ kg}\cdot\text{hr}^{-1}\cdot\text{m}^{-2}$
 - ▶ $h = 0.0204(13740)^{0.8} = h = 41.7 \text{ W}\cdot\text{m}^{-2}\cdot\text{K}^{-1}$
5. Substitute into the constant-drying rate expression to find:
 - ▶ drying time =
$$\frac{(\Delta M_{\text{water}})(\Delta H_{\text{vap}})}{hA(T_{\text{db}} - T_{\text{wb}})} = \frac{(23)(2401 \times 1000)}{(41.7)(2)(75 - 41.3)} = 5.46 \text{ hrs}$$
 - ▶ Water initially = 30 kg; dry basis = $0.1 = \frac{30 - \Delta M_{\text{water}}}{70 \text{ kg dry solids}}$
 - ▶ We need the ΔH_{vap} at T_{wb} (why?) [2401 kJ/kg]
 - ▶ 2501 kJ/kg at 0°C
 - ▶ 2260 kJ/kg at 100°C

Equipment

Multiple dryer types are commercially available:

- ▶ each have relative advantages and disadvantages
- ▶ our purpose is not to cover their details
- ▶ in practice: you would work in consultation with vendors
- ▶ in practice: plenty of trade literature on the topics (SDL!)

Some major distinctions though:

- ▶ **mode of operation**: batch (low volume) vs continuous
- ▶ how the **heat is provided**:
 - ▶ **direct heat**: convective or adiabatic; provides heat and sweeps away moisture
 - ▶ **indirect heat**: non-adiabatic, i.e. by conduction or radiation; e.g microwave (for flammables/explosives)
- ▶ **degree of agitation**
 - ▶ stationary material
 - ▶ fluidized or mixed in some way

How to choose the equipment*

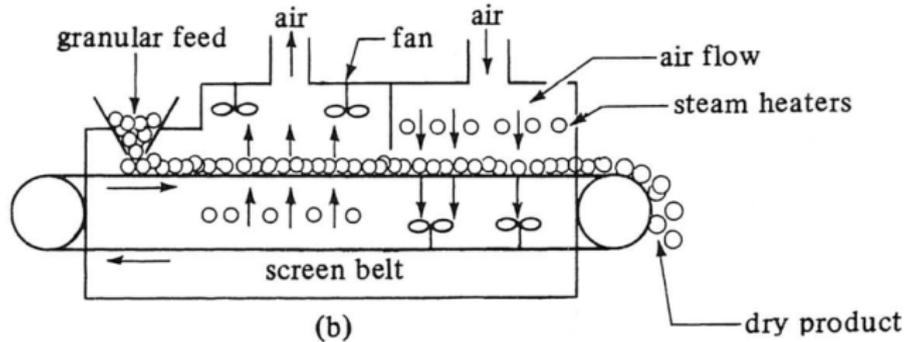
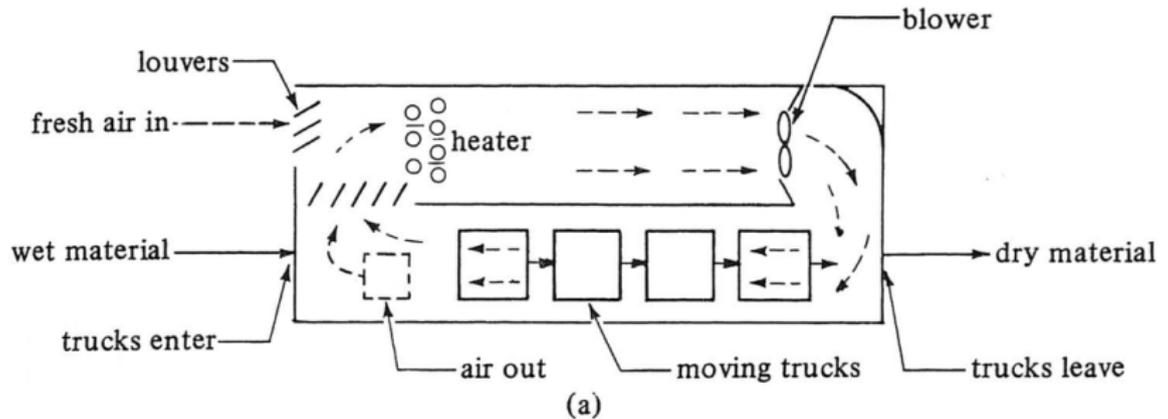
- ▶ Strongly dependent of feed presentation
 - ▶ solid, slurry, paste, flowing powder, filter cake, fibrous, *etc*
- ▶ Heating choice: temperature-sensitive if convective heat is directly applied
- ▶ Agitation:
 - ▶ produce fines (dust hazard) or fragile material
 - ▶ good mixing implies good heat distribution
 - ▶ stationary product: can form hot-spots in the solid

General choices are between:

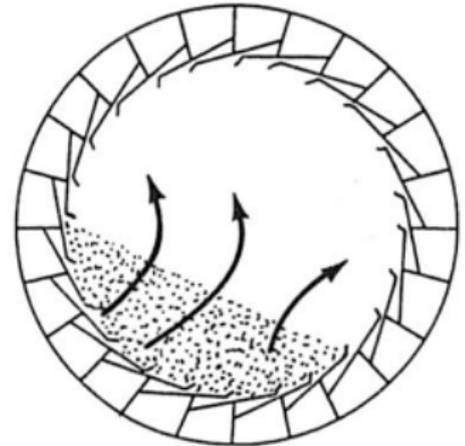
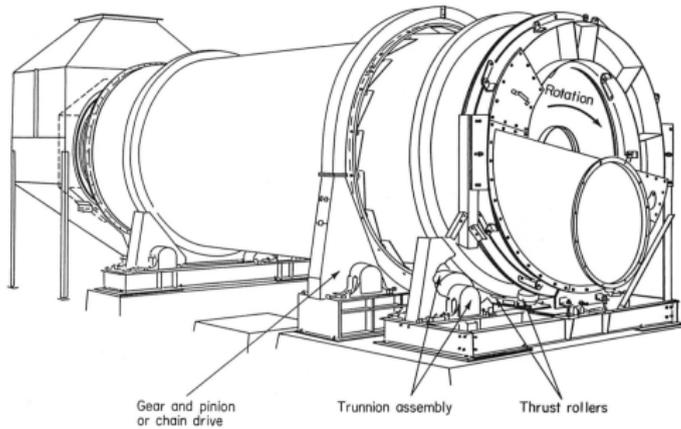
1. shelf/tray dryers
2. continuous tunnels
3. rotary dryers
4. drums
5. spray dryers
6. fluidized beds

* See Schweitzer; See Perry's; See Seader, Henley and Roper

Some equipment examples: Continuous tunnel dryer



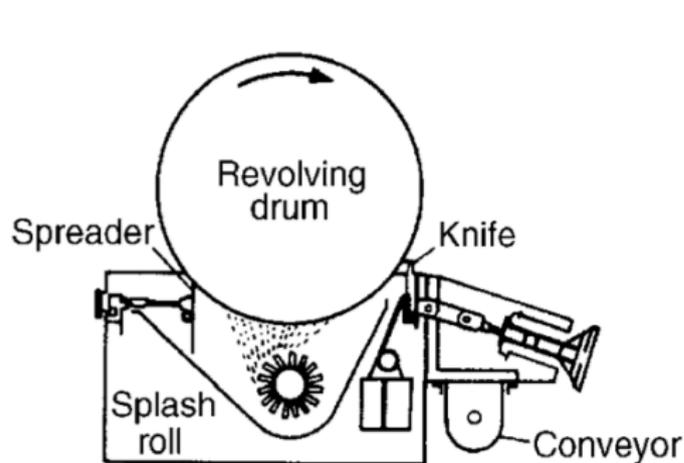
Some equipment examples: Rotating dryer



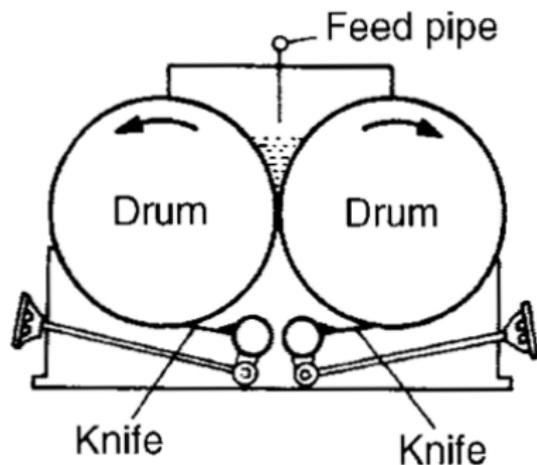
[Schweitzer, p 4-161 and 4-162]

- ▶ 0.3 to 7 m in diameter
- ▶ 1.0 to 30 m in length
- ▶ 5 to 50 kg water evaporated per hour per m³ dryer volume
- ▶ Residence time: 5 minutes to 2 hours

Some equipment examples: Drum dryers



Splash feed

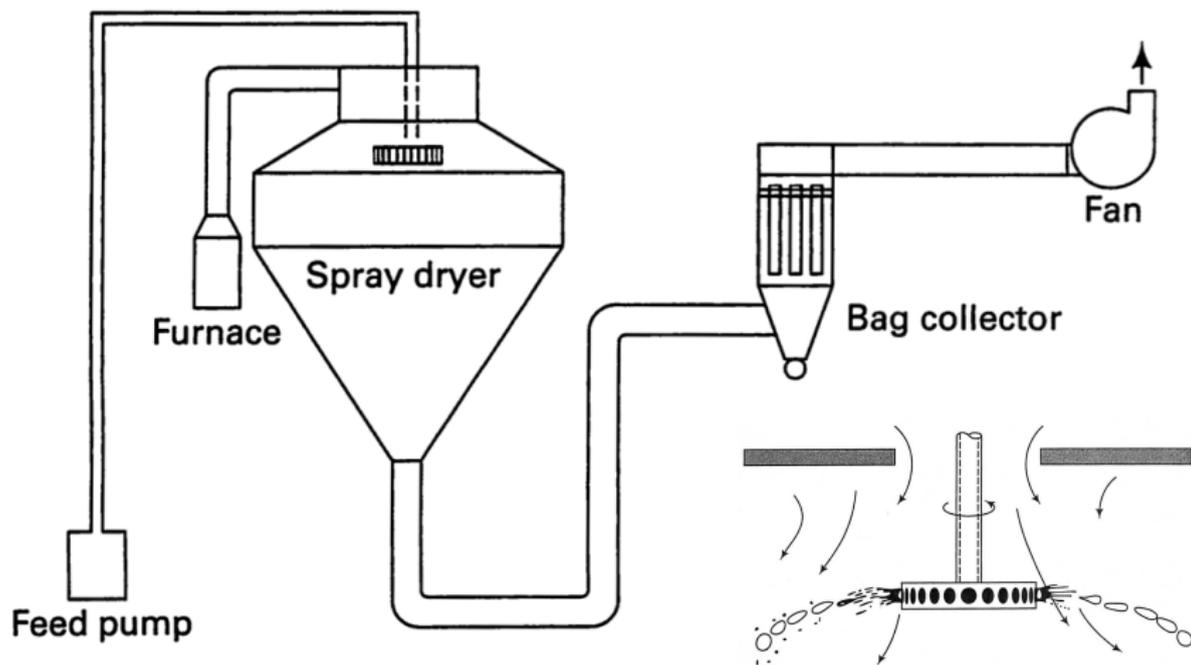


Double drum, top feed

[Richardson and Harker, p 932]

- ▶ Drums heated with condensing steam
- ▶ Dried material is scraped off in chips, flakes or powder

Some equipment examples: Spray dryers

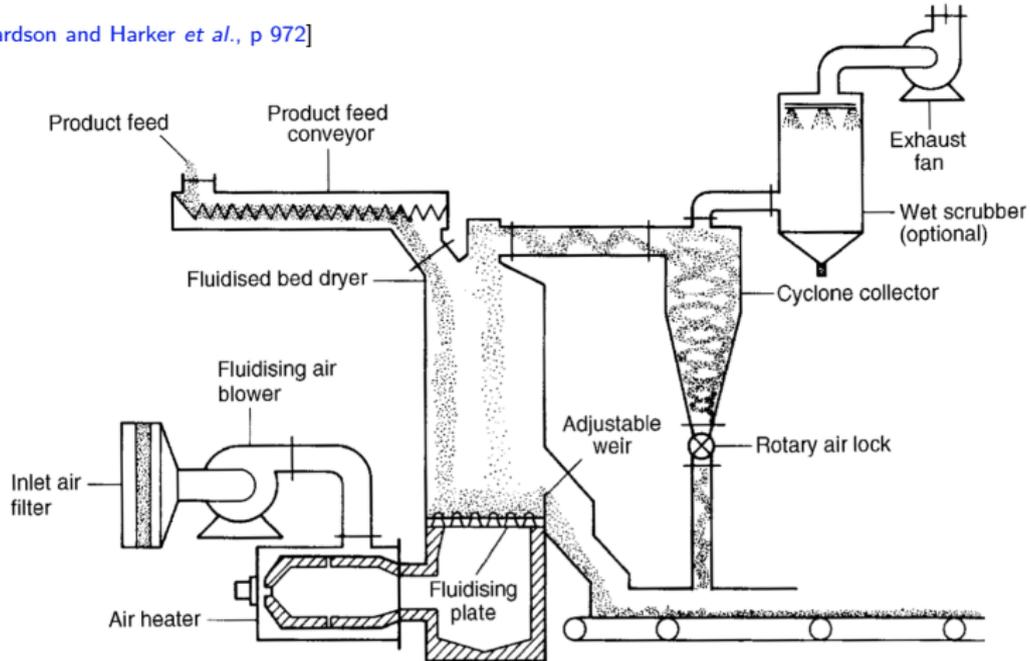


[Seader *et al.*, p 373]

- ▶ Also called atomizers
- ▶ Produce uniformly shaped, spherical particles
- ▶ e.g. milk powder, detergents, fertilizer pellets

Some equipment examples: Fluidized bed dryer

[Richardson and Harker *et al.*, p 972]



- ▶ upward flowing air stream (elutriation)
- ▶ turbulent mixing: good heat and mass transfer
- ▶ uniform solid temperature
- ▶ solids are gently treated
- ▶ solids are retrieved via gravity and cyclones
- ▶ fluidizing air scrubbed before vented

References used (in alphabetical order)

- ▶ Geankoplis, “Transport Processes and Separation Process Principles”, 4th edition, chapter 09
- ▶ Perry’s Chemical Engineers’ Handbook, Chapter 12
- ▶ Richardson and Harker, “Chemical Engineering, Volume 2”, 5th edition, chapter 16
- ▶ Schweitzer, “Handbook of Separation Techniques for Chemical Engineers”, Chapter 4.10
- ▶ Seader, Henly and Roper, “Separation Process Principles”, 3rd edition, chapter 18
- ▶ Uhlmann’s Encyclopedia, “Drying”, [DOI:10.1002/14356007.b02.04.pub2](https://doi.org/10.1002/14356007.b02.04.pub2)