



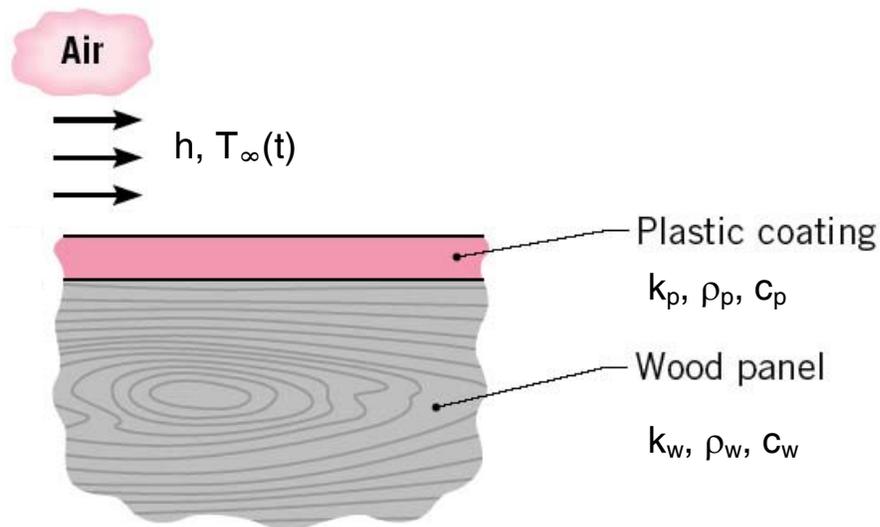
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**Question 2 (5 points each, 15 points total)**

Write the appropriate form of the Fourier field equation, and the boundary and initial conditions that you would use to solve your differential equation for each of the following situations. Clearly state the assumptions that you have used to develop your differential equation, and boundary and initial conditions. **You do not need to solve the differential equation.**

- a) A 25 mm thick wood panel, which is covered by a 3 mm thick plastic coating, is attached to the walls of an environmental chamber for a standard test. Prior to testing, the temperature in the panel and plastic coating is  $T_i$ . The temperature in the chamber is controlled so that it increases during the test, while the convection heat transfer coefficient remains constant. Derive equations for the temperature distributions inside the plastic coating and the wood panel for the first minute of the test.



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b) The outer surface of a spherical satellite in space is exposed to a net heat flux of  $q_o''$  due to solar radiation. The inner surface of the outside shell of the satellite is very well insulated in order to protect the electronics inside the satellite. Determine the steady-state temperature distribution in the outer shell of the satellite.

c) A hot fluid run through a pipe, such that the inside surface temperature of the pipe remains at  $T_{s1}$ . The inner diameter of the pipe is  $D_i$ , while the outer diameter is  $D_o$ . The pipe is partially buried in the ground such that half of the pipe is above the surface, while the other half is buried in the ground. The temperature across the portion of the outer surface of the pipe that is buried is  $T_g$ . The convection heat transfer coefficient on the exposed outer surface of the pipe is  $h_o$  and the ambient temperature is  $T_\infty$ . What is the temperature distribution within the pipe?

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**Question 3**

- a) Consider a 1.2 m high by 2 m wide glass window with a thickness of 6 mm which is located on the exterior wall of a living room. The outside air temperature is  $-5^{\circ}\text{C}$ , while the room temperature is maintained at  $20^{\circ}\text{C}$ . The convection heat transfer coefficients on the inner and outer surfaces of the window are  $10 \text{ W/m}^2\cdot^{\circ}\text{C}$  and  $25 \text{ W/m}^2\cdot^{\circ}\text{C}$ , respectively. Determine the rate of heat transfer through the window and the temperature on the inner surface of the window, assuming that radiation heat transfer is negligible. (10 points)
- b) How would the rate of heat transfer change if the outside air temperature was  $-40^{\circ}\text{C}$  and the room temperature remained at  $20^{\circ}\text{C}$ ? (5 points)

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**Question 4**

- a) One end of a 0.3 m long copper rod is connected to a wall, which is at a temperature of 200°C. The other end is connected to a second wall, which is maintained at 95°C. Air is blown across the rod and the convection heat transfer coefficient is estimated to be 15 W/m<sup>2</sup>·°C. If the diameter of the rod is 5 cm, and the ambient temperature is 30°C, what is the rate of heat transfer by convection from the rod to the air? (10 points)
- b) What is the difference between fin efficiency and effectiveness? Which of the two quantities would be best to use when determining whether or not to use fins on a surface? (5 points)

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**Question 5**

- a) In order to ensure food safety, regulators specify that a particular meat product must be kept at a temperature of at least  $120^{\circ}\text{C}$  for 20 minutes during preparation. A large slab of this meat is 20 mm thick, and is at a uniform temperature of  $20^{\circ}\text{C}$  when it is placed in an oven which is kept at a temperature of  $220^{\circ}\text{C}$ . The convection heat transfer coefficient inside the oven is estimated to be  $20\text{ W/m}^2\cdot^{\circ}\text{C}$ .

Calculate the minimum length of time the meat must remain in the oven to conform to the above food safety regulation. Assume the following thermal properties for the meat: thermal conductivity =  $0.5\text{ W/m}\cdot^{\circ}\text{C}$ , density =  $1000\text{ kg/m}^3$  and specific heat =  $4000\text{ J/kg}\cdot^{\circ}\text{C}$ .

(10 points)

- b) If the meat temperature is higher than  $175^{\circ}\text{C}$  damage will occur. Will the exposure time calculated in part (a) be acceptable, based on this criterion? (5 points)