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Psychrometric processes (part 3)



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Energy/mass balances for psychrometric processes



Example 5: Humidification (IP)

- Moist air at 70°F dry bulb temperature and 45°F wet bulb temperature is to be processed to a final dew point of 55°F by adiabatic injection of saturated steam at 230°F
- The air flow rate is 10,000 CFM
 - Find the rate of steam flow required







Example 6: Heating and humidification (IP)

- Moist air is heated and humidified by passing it first over a heating coil and then adding moisture. The moist air enters the system at 40°F dry bulb temperature and 36°F wet bulb temperature at a mass flow rate of 235 lb_{da}/min. The humidifier injects saturated steam at 230°F. The moist air exists the system at 90°F dry bulb temperature and 40% RH.
- Locate state 2 on a psychrometric chart and determine the rate of heat addition by the heating coil and the rate of mass addition by the humidifier.



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Example 7: Space conditioning – cooling (IP)

- The air in a restaurant is to be maintained at 75°F dry-bulb temperature and 50% RH. The load calculations for the restaurant estimate the rate of sensible heat gain to be 178,000 BTU/h. The rate of moisture gain is estimated to be 95 lb_w/h with an average enthalpy of moisture (h_w) of 1095 BTU/lb_w. The supply air temperature is to be 60°F. Assume standard atmospheric pressure.
- Determine the following:
 - a) The required dew-point temperature of the supply air
 - b) The required volumetric flow rate of supply air (in CFM)



Example 8: Single-zone space conditioning (IP)

- Assume the restaurant from the previous example is to be served by an air handling unit that mixes outdoor air with recirculated air, then passes the air over a cooling coil to the space. Outside air conditions are 92°F dry bulb and 77°F wet bulb temperatures. The rate of exhaust from the restaurant is 4500 CFM.
- Determine the following:
 - a) The mass flow rate of recirculated air
 - b) The thermodynamic state of the moist air entering the cooling coil
 - c) The refrigeration capacity required

