

University of New Mexico  
Mechanical Engineering  
Spring 2020 PhD qualifying examination  
**Heat Transfer**

Closed book. Formula sheet and calculator are allowed, but not cell phones, computers or any other wireless device.  
Time allowed: 150 minutes.

**Part 1:** General knowledge questions – 24 points total.

1. In which case is it less likely to find a uniform temperature in a bird being baked in an oven under identical conditions?

- (a) a quail
- (b) a chicken
- (c) a turkey

Answer:

2. What does the Biot number represent physically?

- (a) the ratio of thermal resistance of the solid to the thermal resistance of the convective boundary layer
- (b) the ratio of thermal resistance of the convective boundary layer to the thermal resistance of the solid.
- (c) the dimensionless temperature gradient just outside the surface

Answer:

3. How does the conductivity of a gas vary with temperature in general?

- (a) increases
- (b) decreases
- (c) stays constant

Answer:

4. Why are metal handles on wood stoves often coiled, rather than made with a solid piece?

- (a) the thermal resistance increases, thereby producing a region cool enough to handle
- (b) to allow for thermal expansion
- (c) because coiled handles look quaint and old-fashioned

Answer:

5. What material has higher thermal resistance?

- (a) wood
- (b) still air
- (c) Spam

Answer:

6. What conditions are sufficient for the use of the lumped capacitance method?

- (a) low convection coefficient
- (b) high conductivity
- (c) low Biot number

Answer:

7. Some people can walk on hot coals. Why would they not be able to walk on large ball bearings at the same temperature?

- (a) ball bearings contain more heat
- (b) ball bearings offer less resistance to the flow of heat
- (c) ball bearings could roll around and cause the person to fall

Answer:

8. Birds fluff their feathers while perching in cold weather because:

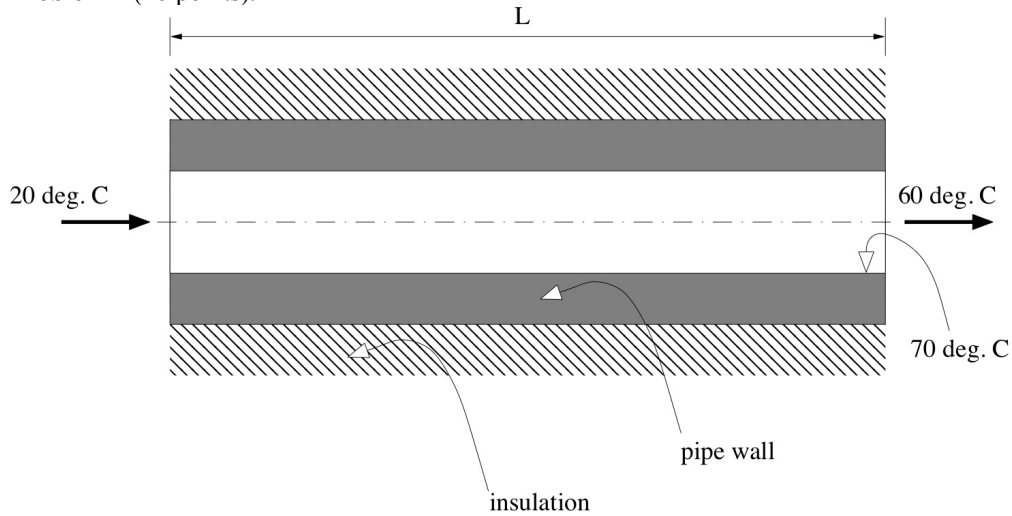
- (a) They tend to preen more in the winter because there is less to do
- (b) Feathers standing on end provide a thicker layer of still air with better insulating properties
- (c) they are trying to deter predators by looking bigger

Answer:

**Part 2. Problems.**

Attempt all problems in this section, clearly stating any assumptions and simplifications used in your solution.

**Problem 1 (26 points).**

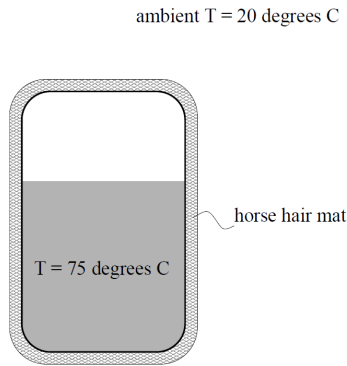


A water heater has an inlet temperature of  $20^\circ \text{ C}$  and an outlet temperature of  $60^\circ \text{ C}$ . The water passes through a thick-walled tube with inner and outer diameters 20 mm and 40 mm respectively. The outer wall is heavily insulated. The tube is heated electrically, with a heat generation of  $10^6 \text{ W/m}^3$ . The heat capacity of water is  $4180 \text{ J/(kg K)}$ .

Calculate:

1. The length  $L$  of tube required to achieve the desired outlet temperature for a water flow rate  $0.1 \text{ kg/s}$ ;
2. The local heat transfer coefficient at the outlet if the inner surface temperature of the tube is  $70 \text{ C}$ .

**Problem 2 (25 points).**



A metal water heater tank contains 100 kg of water at 75°C in a room where the ambient temperature is 20°C. The wetted surface area of the heater is 1.3 m<sup>2</sup>. The manufacturer is planning to “green” their product by insulating the heater with matted horse hair (thermal conductivity 0.05 W/(m K)), a by-product from the nearby glue factory. The technical requirement is that the water should not cool faster than 3°C per hour when the heater is turned off. Calculate the required thickness of the hair mats. Assume that the water circulation by natural convection inside the tank ensures that the water temperature remains uniform. The problem can be made easier by neglecting the temperature drop across the metal tank wall and the air boundary layer around the insulation. Comment on the legitimacy of such an assumption.

**Problem 3 (25 points).**

Oranges are usually refrigerated as a preservative measure. However, some people prefer to eat oranges that are a little cooler than room temperature, but not as cold as the refrigerator makes them. Determine the time it takes so that the lowest temperature within an orange removed from a refrigerator is 20°C. Use the following conditions:

1. Refrigerated temperature = 4°C.
2. Ambient room temperature = 23°C.
3. Surface convection coefficient = 6 W/(m<sup>2</sup>K).
4. Thermal conductivity of an orange = 0.431 W/(m K).
5. Density of orange = 0.998 kg/m<sup>3</sup>.
6. Specific heat of orange = 2 kJ / (kg K).
7. Orange diameter = 105 mm.

Also estimate the heat transferred by the ambient air to the orange during this time.

**TABLE A.4** Thermophysical Properties  
of Gases at Atmospheric Pressure<sup>a</sup>

$T$ (K)	$\rho$ (kg/m <sup>3</sup> )	$c_p$ (kJ/kg · K)	$\mu \cdot 10^7$ (N · s/m <sup>2</sup> )	$\nu \cdot 10^6$ (m <sup>2</sup> /s)	$k \cdot 10^3$ (W/m · K)	$\alpha \cdot 10^6$ (m <sup>2</sup> /s)	$Pr$
<b>Air</b>							
100	3.5562	1.032	71.1	2.00	9.34	2.54	0.786
150	2.3364	1.012	103.4	4.426	13.8	5.84	0.758
200	1.7458	1.007	132.5	7.590	18.1	10.3	0.737
250	1.3947	1.006	159.6	11.44	22.3	15.9	0.720
300	1.1614	1.007	184.6	15.89	26.3	22.5	0.707
350	0.9950	1.009	208.2	20.92	30.0	29.9	0.700
400	0.8711	1.014	230.1	26.41	33.8	38.3	0.690
450	0.7740	1.021	250.7	32.39	37.3	47.2	0.686
500	0.6964	1.030	270.1	38.79	40.7	56.7	0.684
550	0.6329	1.040	288.4	45.57	43.9	66.7	0.683
600	0.5804	1.051	305.8	52.69	46.9	76.9	0.685
650	0.5356	1.063	322.5	60.21	49.7	87.3	0.690
700	0.4975	1.075	338.8	68.10	52.4	98.0	0.695
750	0.4643	1.087	354.6	76.37	54.9	109	0.702
800	0.4354	1.099	369.8	84.93	57.3	120	0.709
850	0.4097	1.110	384.3	93.80	59.6	131	0.716
900	0.3868	1.121	398.1	102.9	62.0	143	0.720
950	0.3666	1.131	411.3	112.2	64.3	155	0.723
1000	0.3482	1.141	424.4	121.9	66.7	168	0.726
1100	0.3166	1.159	449.0	141.8	71.5	195	0.728
1200	0.2902	1.175	473.0	162.9	76.3	224	0.728
1300	0.2679	1.189	496.0	185.1	82	238	0.719
1400	0.2488	1.207	530	213	91	303	0.703
1500	0.2322	1.230	557	240	100	350	0.685
1600	0.2177	1.248	584	268	106	390	0.688
1700	0.2049	1.267	611	298	113	435	0.685
1800	0.1935	1.286	637	329	120	482	0.683
1900	0.1833	1.307	663	362	128	534	0.677
2000	0.1741	1.337	689	396	137	589	0.672
2100	0.1658	1.372	715	431	147	646	0.667
2200	0.1582	1.417	740	468	160	714	0.655
2300	0.1513	1.478	766	506	175	783	0.647

TABLE A.6 Thermophysical Properties of Saturated Water<sup>a</sup>

Temperature, <i>T</i> (K)	Pressure, <i>P</i> (bars) <sup>b</sup>	Specific Volume (m <sup>3</sup> /kg)		Heat of Vaporization, <i>h<sub>fg</sub></i> (kJ/kg)	Specific Heat (kJ/kg · K)		Viscosity (N · s/m <sup>2</sup> )		Thermal Conductivity (W/m · K)		Prandtl Number		Surface Tension, <i>σ<sub>f</sub></i> · 10 <sup>3</sup> (N/m)	Expansion Coefficient, <i>β<sub>f</sub></i> · 10 <sup>6</sup> (K <sup>-1</sup> )	Temperature, <i>T</i> (K)
		<i>v<sub>f</sub></i> · 10 <sup>3</sup>	<i>v<sub>g</sub></i>		<i>c<sub>p,f</sub></i>	<i>c<sub>p,g</sub></i>	<i>μ<sub>f</sub></i> · 10 <sup>6</sup>	<i>μ<sub>g</sub></i> · 10 <sup>6</sup>	<i>k<sub>f</sub></i> · 10 <sup>3</sup>	<i>k<sub>g</sub></i> · 10 <sup>3</sup>	<i>Pr<sub>f</sub></i>	<i>Pr<sub>g</sub></i>			
273.15	0.00611	1.000	206.3	2502	4.217	1.854	1750	8.02	569	18.2	12.99	0.815	75.5	-68.05	273.15
275	0.00697	1.000	181.7	2497	4.211	1.855	1652	8.09	574	18.3	12.22	0.817	75.3	-32.74	275
280	0.00990	1.000	130.4	2485	4.198	1.858	1422	8.29	582	18.6	10.26	0.825	74.8	46.04	280
285	0.01387	1.000	99.4	2473	4.189	1.861	1225	8.49	590	18.9	8.81	0.833	74.3	114.1	285
290	0.01917	1.001	69.7	2461	4.184	1.864	1080	8.69	598	19.3	7.56	0.841	73.7	174.0	290
295	0.02617	1.002	51.94	2449	4.181	1.868	959	8.89	606	19.5	6.62	0.849	72.7	227.5	295
300	0.03531	1.003	39.13	2438	4.179	1.872	855	9.09	613	19.6	5.83	0.857	71.7	276.1	300
305	0.04712	1.005	29.74	2426	4.178	1.877	769	9.29	620	20.1	5.20	0.865	70.9	320.6	305
310	0.06221	1.007	22.93	2414	4.178	1.882	695	9.49	628	20.4	4.62	0.873	70.0	361.9	310
315	0.08132	1.009	17.82	2402	4.179	1.888	631	9.69	634	20.7	4.16	0.883	69.2	400.4	315
320	0.1053	1.011	13.98	2390	4.180	1.895	577	9.89	640	21.0	3.77	0.894	68.3	436.7	320
325	0.1351	1.013	11.06	2378	4.182	1.903	528	10.09	645	21.3	3.42	0.901	67.5	471.2	325
330	0.1719	1.016	8.82	2366	4.184	1.911	489	10.29	650	21.7	3.15	0.908	66.6	504.0	330
335	0.2167	1.018	7.09	2354	4.186	1.920	453	10.49	656	22.0	2.88	0.916	65.8	535.5	335
340	0.2713	1.021	5.74	2342	4.188	1.930	420	10.69	660	22.3	2.66	0.925	64.9	566.0	340
345	0.3372	1.024	4.683	2329	4.191	1.941	389	10.89	668	22.6	2.45	0.933	64.1	595.4	345
350	0.4163	1.027	3.846	2317	4.195	1.954	365	11.09	668	23.0	2.29	0.942	63.2	624.2	350
355	0.5100	1.030	3.180	2304	4.199	1.968	343	11.29	671	23.3	2.14	0.951	62.3	652.3	355
360	0.6209	1.034	2.645	2291	4.203	1.983	324	11.49	674	23.7	2.02	0.960	61.4	697.9	360
365	0.7514	1.038	2.212	2278	4.209	1.999	306	11.69	677	24.1	1.91	0.969	60.5	707.1	365
370	0.9040	1.041	1.861	2265	4.214	2.017	289	11.89	679	24.5	1.80	0.978	59.5	728.7	370
373.15	1.0133	1.044	1.679	2257	4.217	2.029	279	12.02	680	24.8	1.76	0.984	58.9	750.1	373.15
375	1.0815	1.045	1.574	2252	4.220	2.036	274	12.09	681	24.9	1.70	0.987	58.6	761	375
380	1.2869	1.049	1.337	2239	4.226	2.057	260	12.29	683	25.4	1.61	0.999	57.6	788	380
385	1.5233	1.053	1.142	2225	4.232	2.080	248	12.49	685	25.8	1.53	1.004	56.6	814	385
390	1.794	1.058	0.980	2212	4.239	2.104	237	12.69	686	26.3	1.47	1.013	55.6	841	390
400	2.455	1.067	0.731	2183	4.256	2.158	217	13.05	688	27.2	1.34	1.033	53.6	896	400
410	3.302	1.077	0.553	2153	4.278	2.221	200	13.42	688	28.2	1.24	1.054	51.5	952	410
420	4.370	1.088	0.425	2123	4.302	2.291	185	13.79	688	29.8	1.16	1.075	49.4	1010	420
430	5.699	1.099	0.331	2091	4.331	2.369	173	14.14	685	30.4	1.09	1.10	47.2	—	430
440	7.333	1.110	0.261	2059	4.36	2.46	162	14.50	682	31.7	1.04	1.12	45.1	—	440
450	9.319	1.123	0.208	2024	4.40	2.56	152	14.85	678	33.1	0.99	1.14	42.9	—	450
460	11.71	1.137	0.167	1989	4.44	2.68	143	15.19	673	34.6	0.95	1.17	40.7	—	460
470	14.55	1.152	0.136	1951	4.48	2.79	136	15.54	667	36.3	0.92	1.20	38.5	—	470
480	17.90	1.167	0.111	1912	4.53	2.94	129	15.88	660	38.1	0.89	1.23	36.2	—	480
490	21.83	1.184	0.0922	1870	4.59	3.10	124	16.23	651	40.1	0.87	1.25	33.9	—	490
500	26.40	1.203	0.0766	1825	4.66	3.27	118	16.59	642	42.3	0.86	1.28	31.6	—	500
510	31.66	1.222	0.0631	1779	4.74	3.47	113	16.95	631	44.7	0.85	1.31	29.3	—	510
520	37.70	1.244	0.0525	1730	4.84	3.70	108	17.33	621	47.5	0.84	1.35	26.9	—	520
530	44.58	1.268	0.0445	1679	4.95	3.96	104	17.72	608	50.6	0.85	1.39	24.5	—	530
540	52.38	1.294	0.0375	1622	5.08	4.27	101	18.1	594	54.0	0.86	1.43	22.1	—	540
550	61.19	1.323	0.0317	1564	5.24	4.64	97	18.6	580	58.3	0.87	1.47	19.7	—	550
560	71.08	1.355	0.0269	1499	5.43	5.09	94	19.1	563	63.7	0.90	1.52	17.3	—	560
570	82.16	1.392	0.0228	1429	5.68	5.67	91	19.7	548	76.7	0.94	1.59	15.0	—	570
580	94.51	1.433	0.0193	1353	6.00	6.40	88	20.4	528	76.7	0.99	1.68	12.8	—	580
590	108.3	1.482	0.0163	1274	6.41	7.35	84	21.5	513	84.1	1.05	1.84	10.5	—	590
600	123.5	1.541	0.0137	1176	7.00	8.75	81	22.7	497	92.9	1.14	2.15	8.4	—	600
610	137.3	1.612	0.0115	1068	7.85	11.1	77	24.1	467	103	1.30	2.60	6.3	—	610
620	159.1	1.705	0.0094	941	9.35	15.4	72	25.9	444	114	1.52	3.46	4.5	—	620
625	169.1	1.778	0.0085	858	10.6	18.3	70	27.0	430	121	1.65	4.20	3.5	—	625
630	179.7	1.856	0.0075	781	12.6	22.1	67	28.0	412	130	2.0	4.8	2.6	—	630
635	190.9	1.935	0.0066	683	16.4	27.6	64	30.0	392	141	2.7	6.0	1.5	—	635
640	202.7	2.075	0.0057	560	26	42	59	32.0	367	155	4.2	9.6	0.8	—	640
645	215.2	2.351	0.0045	361	90	—	54	37.0	331	178	12	26	0.1	—	645
647.3 <sup>c</sup>	221.2	3.170	0.0032	0	∞	∞	45	45.0	238	238	∞	∞	0.0	—	647.3 <sup>c</sup>

<sup>a</sup>Adapted from Reference 19.

<sup>b</sup>1 bar = 10<sup>5</sup> N/m<sup>2</sup>.

<sup>c</sup>Critical temperature.