

MANUAL ON HEAT AND MASS TRANSFER

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About the Manual

The objective of this manual is to help the students to perform various experiments in the area of Heat and Mass transfer. The primary objective of this practical manual is to introduce the basic concepts and applications of Heat and Mass Transfer. This manual also gives an idea about different modes of heat transfer i.e. conduction, convection and radiation, thermal conductivity. Different types and application of heat exchangers, evaporators, dryers which are used in various food processing industries and institutions. This manual also help for gaining the knowledge of how to handle and calibrate the equipment's which are used to perform the various heat and mass transfer experiments. The main core target of this book is B.Tech / B.Sc. students who study the Heat and Mass Transfer subject and helpful for students of various Indian Universities.

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