

## **INTENSIFICATION OF HEAT AND HYDRODYNAMIC PROCESSES IN INDUSTRIAL VACUUM PANS**

A number of complexes in investigating heat and hydrodynamics has been conducted at the Kiev Institute of Food Technology.

New methods of intensification of these processes have been developed here purely in hydrodynamic ways:

a) by the way of blowing gas into boiling tubes of vacuum pans;

b) by the way of localisation of thorough boiling of masecuite in a layer of small thickness, gravitatingly flowing along the plane inclined heating surface.

New types of vacuum pans designed according to these methods of intensification of masecuite thorough boiling have been constructed.

A vacuum pan of intermittent action with intensified circulation of masecuite has a device for directing and distributing gas (or steam) blowing into boiling tubes.

Designs and calculation were done by the Ukrainian Research and Design Institute of Equipment for food production; the Smela Machine-building Plant has made experimental vacuum pans of intermittent action with intensified periodical circulation of masecuite.

On the ground of conducted investigations in the field of hydrodynamics and heat transfer when masecuite and double-masecuite mixture flow and boil in tubes new methods of hydrodynamic and heat design of vacuum pans with intensified circulation of masecuite have been developed here.

Experimentally received data were used for definition of hydraulic resistance, quantity of gas, masecuite viscosity and rates of heat transfer.

Investigations in the field of hydrodynamic and heat exchange during masecuite boiling in a layer which gravitatingly flows along the plane inclined heating surface have been accomplished.

We have got data as to intensified heat exchange and the rate of flow depending upon various parameters such as heat flow, heat and physical qualities of masecuite, quantity of masecuite, the inclination of heating surface to the horizon and etc.

These data were taken as a basis for methods of hydrodynamic and heat calculations of these vacuum pans.