

CONSOLFOOD 2018 Advances in Solar Thermal Food Processing

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SOLAR COOKER AS A PUBLIC FURNITURE. THERMAL MODELING.

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Motivation

Underdeveloped countries

- Well-known problems related with burning wood or another type of biomass



Motivation

What about developed countries?

- Renewable energies are increasingly present in society
- Specifically solar energy \longrightarrow Water heat and electricity

Why not for cooking? \longrightarrow Lack of knowledge



Solar Cookers International: The Solar Cooking Wiki, <http://solarcooking.wikia.com/wiki>

Small fraction of the bill

BARRIERS

Motivation

Solar cookers for **developed** countries

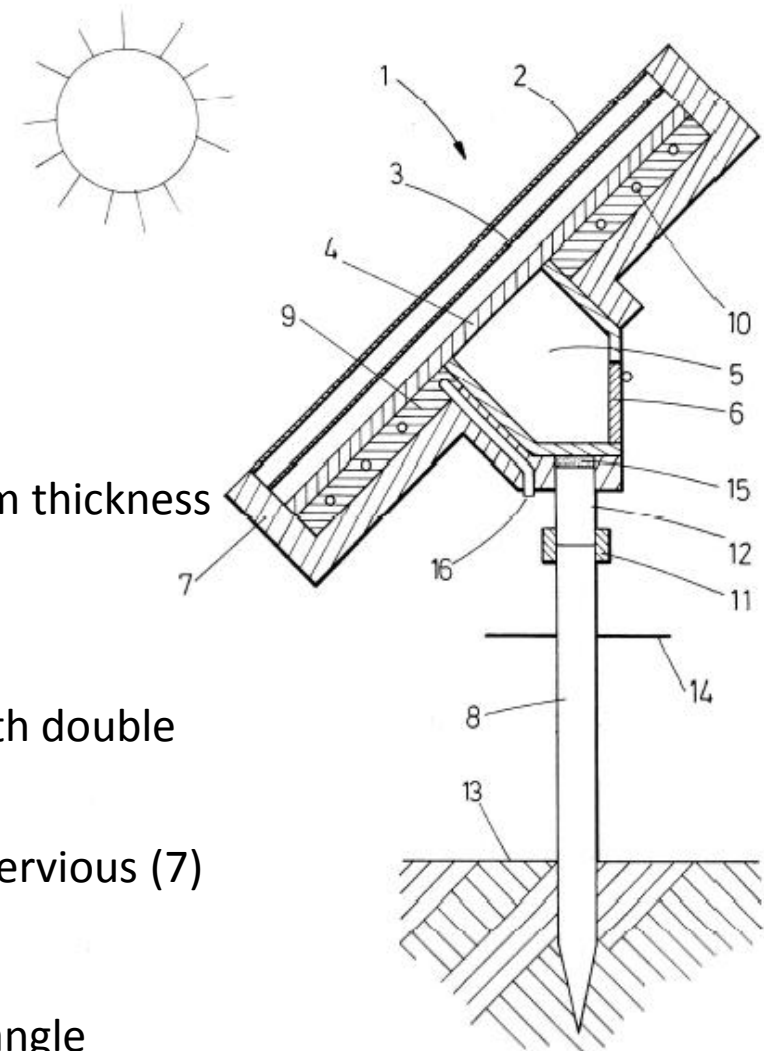
- Avoid wild fires caused by barbequing
- Avoid fumes and smells in a condominium
- Gain conscience of renewable energies and energy poverty
- Showing solar energy in public places
- Familiarize with solar energy
- Educate youth
- Induce corporate social responsibility

It could be of much help for **underdeveloped** countries

**COMBINED
APPROACH**

Design

- Outside location without permanent attention
- Robust and resistant to weather action
- Safe and ready to operate
- 1.5X1.5 m to 2.0X2.0 m metal absorber flat plate and around 1 cm thickness for durable heat storage (4)
- Flat glass upper cover for greenhouse effect (3), (2)
- 30 cm to 40 cm side length box soldered as a hanging oven (5) with double walled door (6)
- Thermal insulation by a thick fiberglass layer protected to be impervious (7)
- Grounded installation (13) by a supporting column (8)
- Azimuthal sun tracking (12) with lock function (11) and fixed tilt angle approximately equal to local latitude



Patented by the "ITEA" group, Carlos III University of Madrid
ES-2540160 B1; 13th April, 2016

Design

Solar cooker as a public furniture process of development

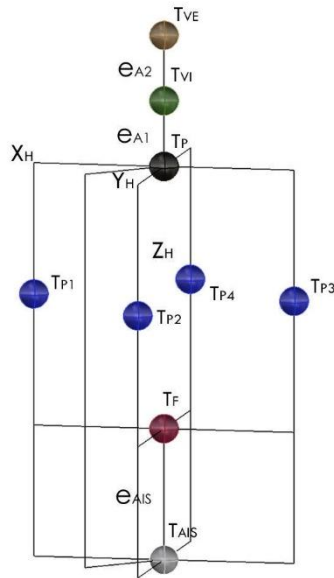


- Thermal modeling to estimate its performances and allow to optimize the design
- Public security study and a civil regulations study
- Evaluation of a prototype including a user's and by passers survey to gather their opinion evaluation in terms of social value

Thermal Modeling

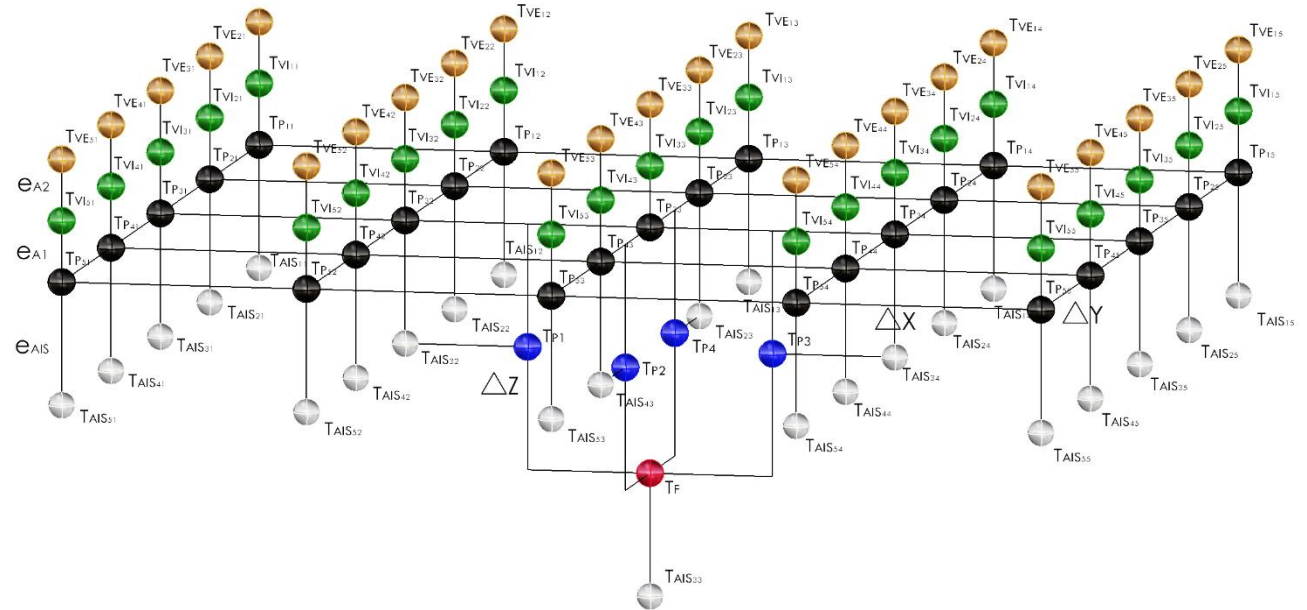
Two approaches

- Lumped parameter 1D thermal model



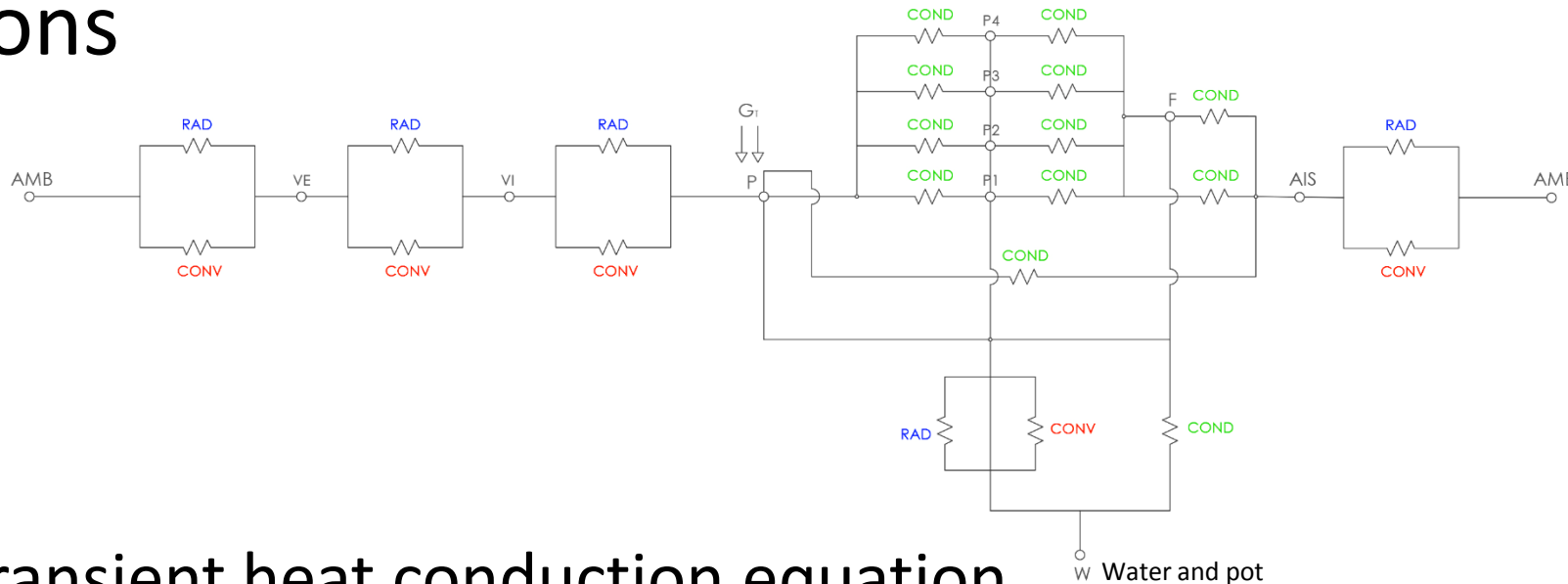
Simplest modeling

- Discretized 2D thermal model



Introduces the thermal conduction resistance in the X and Y direction $\longrightarrow \alpha = k\rho^{-1}c^{-1}$

Thermal Modeling Equations



Fourier-Biot transient heat conduction equation

$$\nabla^2 T + \frac{\dot{q}'''}{k} = \frac{1}{\alpha} \frac{\partial T}{\partial t}$$

Discretized in $p \rightarrow p+1$

Equations implemented in Mathcad®

- Isotropic materials
- Constant thermal conductivity
- Transitory regime

- Material properties
- Boundary and initial conditions

$$T^{p+1} = A \cdot T^p + B$$

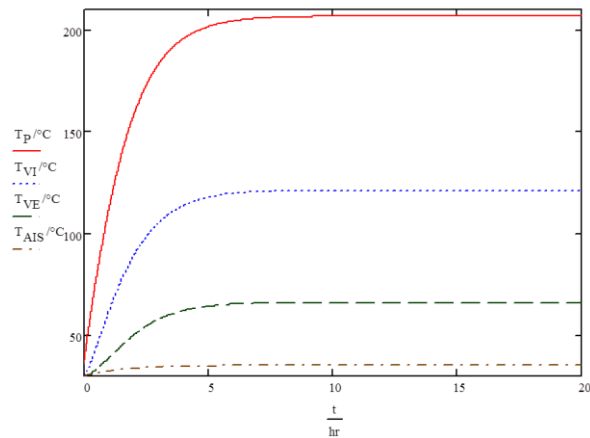
$$T_p^p \begin{cases} 0,n \\ 6,n \\ m,0 \\ m,6 \end{cases} = T_p^p \begin{cases} 1,n \\ 5,n \\ m,1 \\ m,5 \end{cases}$$

Results and Discussion

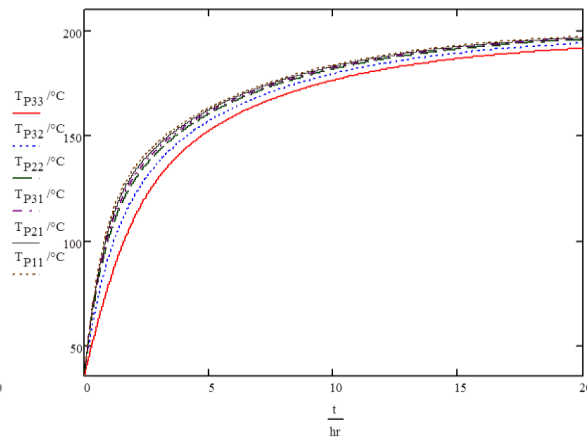
Constant irradiance heating tests

$$G_T = 1.0 \text{ kW m}^{-2} \quad T_{AMB} = 30 \text{ }^\circ\text{C}$$

- Time evolution of temperatures during no load test under constant irradiance

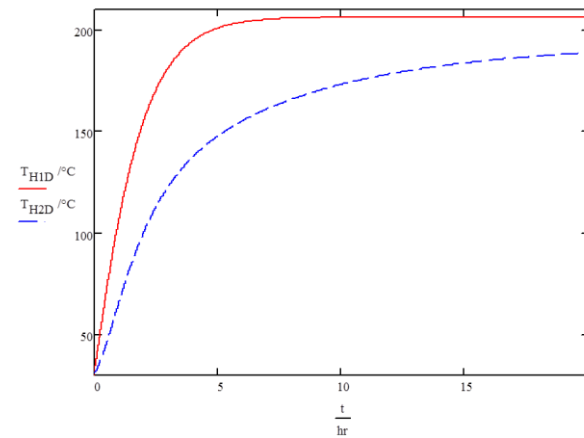


Main temperatures of the 1D model

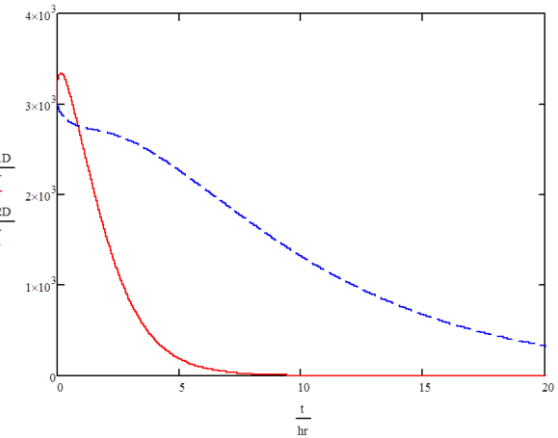


Temperature of some of the absorber plate elements of the 2D model

- Comparison of time evolution during no load heating



Temperature of the bottom wall of the oven T_H



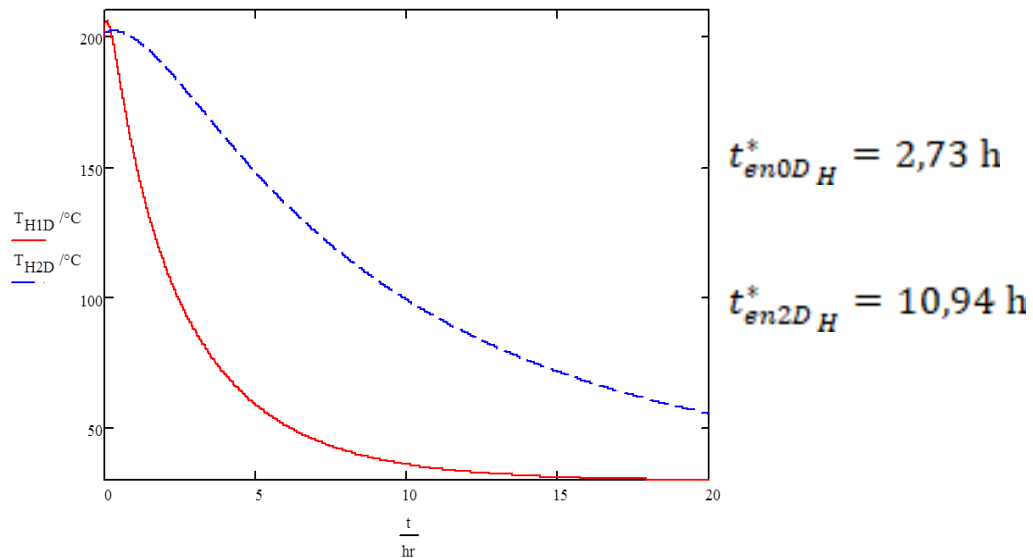
Total power time evolution

Results and Discussion

Constant irradiance cooling tests

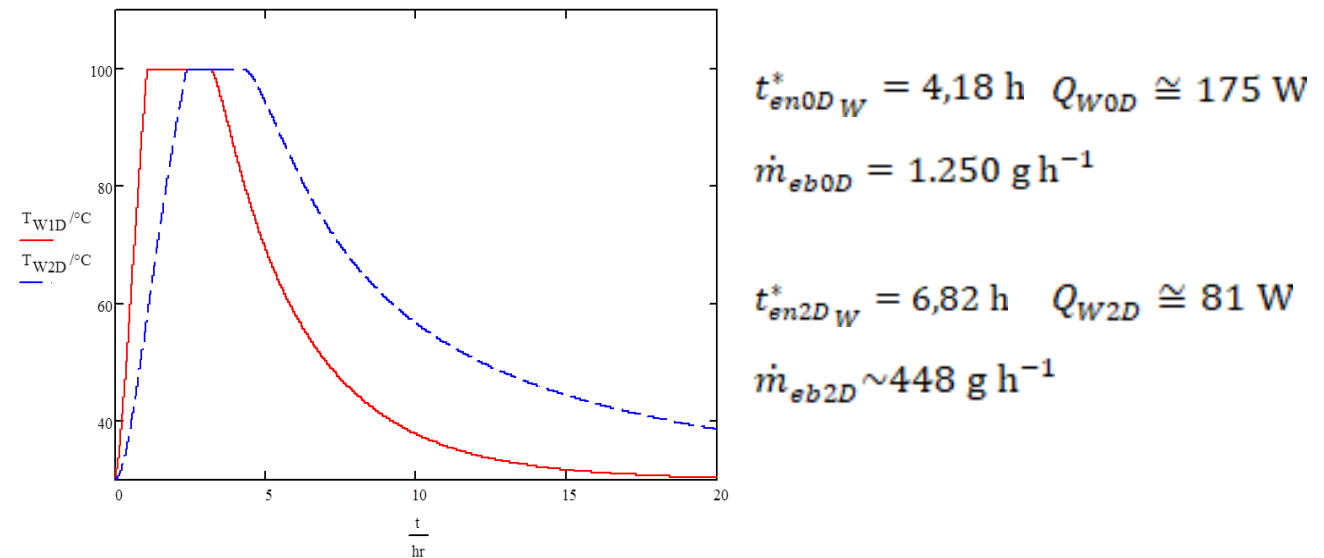
$$G_T = 0 \quad T_{AMB} = 30^\circ\text{C}$$

- Temperature time evolution during no load cooling of the bottom wall of the oven T_H



$$G_T = 1.0 \text{ kW m}^{-2} \quad T_{AMB} = 30^\circ\text{C}$$

- 2 kg water load heating with boiling and cooling



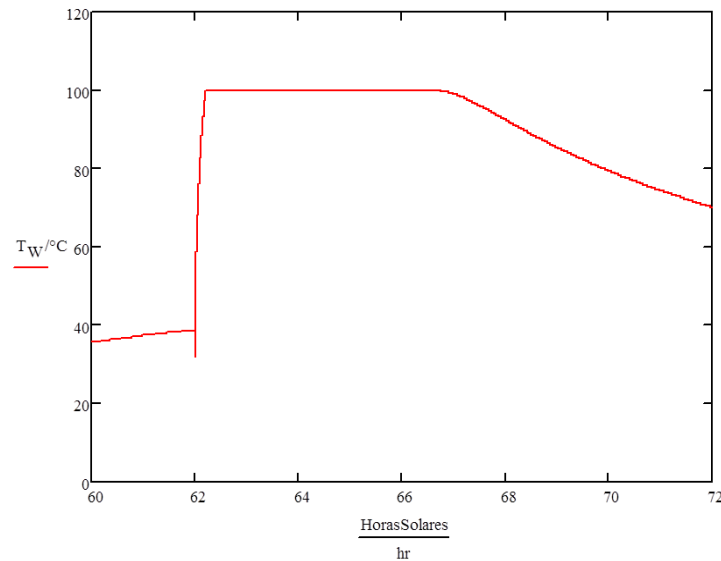
Results and Discussion

Clear day tests

- Water temperature time evolution, 2D model, starting with 2 kg water load in the afternoon after 3 days of equalization

$$G_{T,\max} = 925 \text{ W m}^{-2} \quad T_{\text{MAX}} = 40^\circ\text{C} \text{ at 4:00 pm, solar time}$$

$$T_{\text{MIN}} = 23^\circ\text{C} \text{ at 4:00 am, solar time}$$



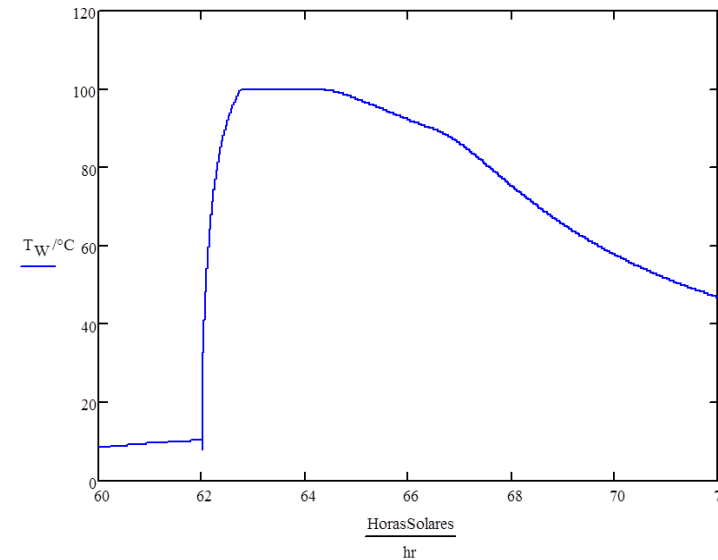
$t_{eb\text{MIN}} = 12 \text{ min}$
at 14:00 pm, solar
time

$t_{eb} = 31 \text{ min}$
at 17:30 pm, solar
time

June, Madrid

$$G_{T,\max} = 802 \text{ W m}^{-2} \quad T_{\text{MAX}} = 11^\circ\text{C} \text{ at 4:00 pm, solar time}$$

$$T_{\text{MIN}} = 1^\circ\text{C} \text{ at 4:00 am, solar time}$$



$t_{eb} = 46 \text{ min}$
at 14:00 pm, solar
time

January, Madrid

Conclusions

- An innovative solar cooker-oven as a public furniture has been proposed
 - Permanently outdoors with minimum maintenance
 - It incorporates sensible heat storage into its own solid-state materials
- The performed thermal modeling promises good performances, supporting the concept
 - It can cook lunch and dinner during the whole year during a clear day at mid latitudes
- The heat diffusivity of the absorber plate plays an important role in the oven temperature time evolution
 - 2D modeling can represent this phenomenon but not 1D modeling
 - The 1D model needs some improvements if better predictions are expected

Future Modeling Improvements

- Introduce a phase change material (PCM) between the collector-oven assembly and the thermal insulation and analyze its response in order to accumulate heat for more hours and be able to prepare breakfast
- Analyze the performance with cheaper materials and other food
- Improve the accuracy of the 1D model and validate experimentally



Thank you very much for the attention