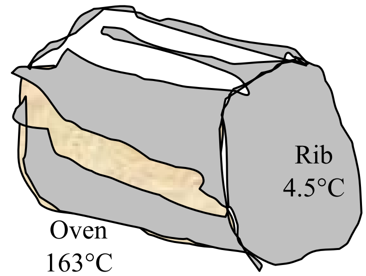
11-46 A rib is roasted in an oven. The heat transfer coefficient at the surface of the rib, the temperature of the outer surface of the rib and the amount of heat transfer when it is rare done are to be determined. The time it will take to roast this rib to medium level is also to be determined.

Assumptions **1** The rib is a homogeneous spherical object. **2** Heat conduction in the rib is one-dimensional because of symmetry about the midpoint. **3** The thermal properties of the rib are constant. **4** The heat transfer coefficient is constant and uniform over the entire surface. **5** The Fourier number is $\tau > 0.2$ so that the one-term approximate solutions (or the transient temperature charts) are applicable (this assumption will be verified).

Properties The properties of the rib are given to be $k = 0.45$ W/m.°C, $\rho = 1200$ kg/m^3, $c_p = 4.1$ kJ/kg.°C, and $\alpha = 0.91\times10^{-7}$ m^2/s.

Analysis (*a*) The radius of the roast is determined to be



$$m = \rho V \longrightarrow V = \frac{m}{\rho} = \frac{3.2\text{ kg}}{1200\text{ kg/m}^3} = 0.002667\text{ m}^3$$

$$V = \frac{4}{3}\pi r_o^3 \longrightarrow r_o = \sqrt[3]{\frac{3V}{4\pi}} = \sqrt[3]{\frac{3(0.002667\text{ m}^3)}{4\pi}} = 0.08603\text{ m}$$

The Fourier number is

$$\tau = \frac{\alpha t}{r_o^2} = \frac{(0.91\times10^{-7}\text{ m}^2/\text{s})(2\times3600 + 45\times60)\text{s}}{(0.08603\text{ m})^2} = 0.1217$$

which is somewhat below the value of 0.2. Therefore, the one-term approximate solution (or the transient temperature charts) can still be used, with the understanding that the error involved will be a little more than 2 percent. Then the one-term solution can be written in the form

$$\theta_{0,sph} = \frac{T_0 - T_\infty}{T_i - T_\infty} = A_1 e^{-\lambda_1^2\tau} \longrightarrow \frac{60-163}{4.5-163} = 0.65 = A_1 e^{-\lambda_1^2(0.1217)}$$

It is determined from Table 11-2 by trial and error that this equation is satisfied when $Bi = 30$, which corresponds to $\lambda_1 = 3.0372$ and $A_1 = 1.9898$. Then the heat transfer coefficient can be determined from

$$Bi = \frac{hr_o}{k} \longrightarrow h = \frac{kBi}{r_o} = \frac{(0.45\text{ W/m.°C})(30)}{(0.08603\text{ m})} = \mathbf{156.9\ W/m^2.°C}$$

This value seems to be larger than expected for problems of this kind. This is probably due to the Fourier number being less than 0.2.

(*b*) The temperature at the surface of the rib is

$$\theta(r_o,t)_{sph} = \frac{T(r_o,t) - T_\infty}{T_i - T_\infty} = A_1 e^{-\lambda_1^2\tau}\frac{\sin(\lambda_1 r_o/r_o)}{\lambda_1 r_o/r_o} = (1.9898)e^{-(3.0372)^2(0.1217)}\frac{\sin(3.0372\text{ rad})}{3.0372}$$

$$\frac{T(r_o,t)-163}{4.5-163} = 0.0222 \longrightarrow T(r_o,t) = \mathbf{159.5\ °C}$$

(*c*) The maximum possible heat transfer is

$$Q_{\max} = mc_p(T_\infty - T_i) = (3.2\text{ kg})(4.1\text{ kJ/kg.°C})(163-4.5)\text{°C} = 2080\text{ kJ}$$

Then the actual amount of heat transfer becomes

$$\frac{Q}{Q_{\max}} = 1 - 3\theta_{o,sph}\frac{\sin(\lambda_1) - \lambda_1\cos(\lambda_1)}{\lambda_1^3} = 1 - 3(0.65)\frac{\sin(3.0372) - (3.0372)\cos(3.0372)}{(3.0372)^3} = 0.783$$

$$Q = 0.783 Q_{\max} = (0.783)(2080\text{ kJ}) = \mathbf{1629\ kJ}$$

(*d*) The cooking time for medium-done rib is determined to be

$$\theta_{0,sph} = \frac{T_0 - T_\infty}{T_i - T_\infty} = A_1 e^{-\lambda_1^2\tau} \longrightarrow \frac{71-163}{4.5-163} = (1.9898)e^{-(3.0372)^2\tau} \longrightarrow \tau = 0.1336$$

$$t = \frac{\tau r_o^2}{\alpha} = \frac{(0.1336)(0.08603\text{ m})^2}{(0.91\times10^{-7}\text{ m}^2/\text{s})} = 10{,}866\text{ s} = 181\text{ min} \cong \mathbf{3\ hr}$$

This result is close to the listed value of 3 hours and 20 minutes. The difference between the two results is due to the Fourier number being less than 0.2 and thus the error in the one-term approximation.

Discussion The temperature of the outer parts of the rib is greater than that of the inner parts of the rib after it is taken out of the oven. Therefore, there will be a heat transfer from outer parts of the rib to the inner parts as a result of this temperature difference. The recommendation is logical.