

Energy aspects and practical challenges

Ebbe Nørgaard, Director. DryingMate A/S



Content (21 slides)



- Who/what is DryingMate A/S?
- Energy consumption in Drying
- Business case / payback
- Practical challenges
- Summary / Conclusions

Who/what is DryingMate A/S? DryingMate A/S

- Mechanical Engineer
- 13 Years at the Energy division Refrigeration and Heat Pump centre, Danish Technological Institute
- Courses, projects, etc. within Drying 6 Years
- DryingMate A/S, 2½ Years old started with a partner
- Business plan Energy efficient drying systems for temperature sensitive products
- Vacuum drying combined with Heat Pump

Energy consumption in Drying



Specific energy for water



Drying is very energy intensive – in comparison





Drying efficiency

If: kWh/kg = 0,7 then $\eta = 1$

If: kWh/kg > 0,7 then $\eta < 1$

If: kWh/kg < 0,7 then $\eta > 1$

Relative: 7

Evaporation of water cools well



Typical specific energy consumption for industrial drying processes in Denmark



DryingMate A/S

If: kWh/kg = 0,7 then $\eta = 1$ If: kWh/kg > 0,7 then $\eta < 1$ If: kWh/kg < 0,7 then $\eta > 1$

SHS: $\eta \approx 1$

SHS + heat pump: $\eta\approx$ 2,5 - 7

Energy used for

- 1. Water heating / evaporation
- 2. Solids heating
- 3. Auxilary equipment
- 4. Heat loss
- 5. Exhaust waste heat

Source: Danish Energy agency (1998)

Simple pedagogical/banal example





Q spec = 2,8 kWh/kg100 g 1900 g water evaporated 5,3 kWh 60 W light bulb on for 89 hours (3,7 days)

Declaration of energy consumption!!



DryingMate drying concept Business cases / payback





- Depreciation period 10 Years
- Interest 10 %
- Service and maintenance 5 % of investment
- Energy cost 100 Euro/MWh (0,75 kr/kWh)
- Specific energy consumption 2,8 kWh/kg
- Yearly energy cost 63.000 Euro/Year



- Depreciation period 10 Years
- Interest 10 %
- Service and maintenance 5 % of investment
- Energy cost 100 Euro/MWh (0,75 kr/kWh)
- Specific energy consumption 0,35 kWh/kg
- Yearly energy cost 8.000 Euro/Year

Business cases / payback





- Water content init 80% (wet basis)
- Water content end 15% (wet basis)
- Specific energy consumption **2,8 kWh/kg**
- Yearly energy cost 63.000 Euro/Year
- Bottom line 328.000 Euro/Year

- Water content init 80% (wet basis)
- Water content end 10% (wet basis)
- Specific energy consumption 2,8 kWh/kg
- Yearly energy cost 64.000 Euro/Year
- Bottom line 288.000 Euro/Year

Drying of grain – business case





Importance of water measurement varies a lot – depending on type of dryer

Drying of grain



		Dif_product mass	175.824 kg		Dif product mass	848 806 kg		and the second s
		Economy	14.652 EUR		Economy	70.734 EUR		15 Kan iftgarg 16 Luftsase ingangside 17 Verton 18 Luftsase ingangside 18 Luftslageng 19 Storelgeng
		Energy	366.300 kWh		Energy	1.768.347 kWh	4. Kalazone 5. Attacring med udlabstrag 6. Variabelt geor	10. Otis aller gestyr 11. indirekts tyret leddel 12. Luttigareg 13. Luttigareg i tigengsolde 14. Verland kakuffikasse
		Difference /Voor			Difference/Vear		1. Kamilyang 2. Ernastotzer 3. Terrepore	7 Udag af komptovor 8. Kommigano 9. julijas poganet
Annual price	EUR	190.476	Annual price	EUR	205.128	Annual price	EUR	275.862
Energy price	EUR/kWh	0,04000	Energy price	EUR/kWh	0,04000	Energy price	EUR/kWh	0,04000
Evaporation energy	kWh	4.761.905	Evaporation energy	v kWh	5.128.205	Evaporation energy	kWh	6.896.552
Evaporation energy	kJ	17.142.857.143	Evaporation energy	v kJ	18.461.538.462	Evaporation energy	, kJ	24.827.586.207
Spec energy	kJ/kg	7.500	Spec energy	kJ/kg	7.500	Spec energy	kJ/kg	7.500
Differnce, water	kg	2.285.714	Differnce, water	kg	2.461.538	Differnce, water	kg	3.310.345
Final water content	kg	4.754.286	Final water content	kg	4.578.462	Final water content	kg	3.729.655
Initial water content	kg	7.040.000	Initial water conten	it kg	7.040.000	Initial water conten	t kg	7.040.000
Annual, dry mass		24.960.000	Annual, dry mass		24.960.000	Annual, dry mass		24.960.000
Final moisture, avg	%	16,00	Final moisture, avg	%	15,50	Final moisture, avg	%	13,00
Initial moisture, avg	%	22,00	Initial moisture, avg	g %	22,00	Initial moisture, ave	g %	22,00
Annual production	kg	32.000.000	Annual production	kg	32.000.000	Annual production	kg	32.000.000

Barriers for doing it better.

- Energy cost is forwarded to the customer
- Extremely busy no time for second chance

Practical challenges



- Many different drying methods / conditions and products
- Inline measurement vs. laboratory measurement
- Harsh environment dust, deposits, temperature etc.
- Drying kinetics unsteady state
- Biological products can behave differently during drying
 - Ex. Wood from Westend of forrest vs. Eastend
- DryingMate challenge

Practical challenges



Different type of dryers

- How is the heat transferred?
 - Convection
 - Conduction
 - Infrared (IR)
 - Dielectric (microwaves, radiofrequency)

How is the product handled?

- Fluid bed
- Spray
- Continuous
- Batch
- Band
- Drum
- Many others





• What is the condition of the environment?

- Media (gas, liquid)
- Pressure
- Temperature
- Partial pressure of water









Practical challenges - Drying Kinetics

- How fast does heat and mass transfer occur?
- Non equilibrium state







19

▲ 0.2367

0.2

0.15

0.1

0.05

V 0 0977

Drying Kinetics



- A-B: warming up
- B-C: Constant rate period, evaporation of free moisture from surface
- C-D og D-E: Falling rate period, dry spots on the surface, diffusion of moisture from centre towards surface



Drynetics[™] (Niro)





Equilibrium moisture content





Figur 6.13 Sorptionskurver for træi afhængighed af temperaturen.

Potential temperature dependency

Potential hysteresis

Diffusion coefficient



Temperature dependency



Summary / conclusions



- Yes drying is energy intensive and costly, but -
- Product quality and weight of dried product has a larger impact on the users business case
- In-line measurement must take drying kinetics into account









Thanks for the attention!

Questions?

Ebbe Nørgaard email: EN@DryingMate.com tlf: 20755620

60 W light bulb must burn for 89 hours Morrila



100 g:

DryingMate challenge



- Temperature 60° C
- Pressure 1 20 mbar (freeze drying / vacuum drying)
- Products: mainly berries and fruit (80 % \rightarrow 10 % moisture)
- Continuous drying on 600 x 400 mm trays
- Conductive and convective heat transfer
- Product weight init. per tray 1,8 kg
- Product layer 5-10 mm
- Drying time 5 24 hours
- How to, which accuracy, cost?