14.3 Phase Change and Latent Heat

- Examine heat transfer.
- Calculate final temperature from heat transfer.

14.4 Heat Transfer Methods

• Discuss the different methods of heat transfer.

14.5 Conduction

- Calculate thermal conductivity.
- Observe conduction of heat in collisions.
- Study thermal conductivities of common substances.

14.6 Convection

• Discuss the method of heat transfer by convection.

14.7 Radiation

- Discuss heat transfer by radiation.
- Explain the power of different materials.

INTRODUCTION TO HEAT AND HEAT TRANSFER METHODS Energy can exist in many forms and heat is one of the most intriguing. Heat is often hidden, as it only exists when in transit, and is transferred by a number of distinctly different methods. Heat transfer touches every aspect of our lives and helps us understand how the universe functions. It explains the chill we feel on a clear breezy night, or why Earth's core has yet to cool. This chapter defines and explores heat transfer, its effects, and the methods by which heat is transferred. These topics are fundamental, as well as practical, and will often be referred to in the chapters ahead.

14.1 Heat

In <u>Work, Energy, and Energy Resources</u>, we defined work as force times distance and learned that work done on an object changes its kinetic energy. We also saw in <u>Temperature</u>, <u>Kinetic Theory</u>, <u>and the Gas Laws</u> that temperature is proportional to the (average) kinetic energy of atoms and molecules. We say that a thermal system has a certain internal energy: its internal energy is higher if the temperature is higher. If two objects at different temperatures are brought in contact with each other, energy is transferred from the hotter to the colder object until equilibrium is reached and the bodies reach thermal equilibrium (i.e., they are at the same temperature). No work is done by either object, because no force acts through a distance. The transfer of energy is caused by the temperature difference, and ceases once the temperatures are equal. These observations lead to the following definition of **heat**: Heat is the spontaneous transfer of energy due to a temperature difference.

As noted in <u>Temperature, Kinetic Theory, and the Gas Laws</u>, heat is often confused with temperature. For example, we may say the heat was unbearable, when we actually mean that the temperature was high. Heat is a form of energy, whereas temperature is not. The misconception arises because we are sensitive to the flow of heat, rather than the temperature.

Owing to the fact that heat is a form of energy, it has the SI unit of *joule* (J). The *calorie* (cal) is a common unit of energy, defined as the energy needed to change the temperature of 1.00 g of water by 1.00°C —specifically, between 14.5°C and 15.5°C, since there is a slight temperature dependence. Perhaps the most common unit of heat is the **kilocalorie** (kcal), which is the energy needed to change the temperature of 1.00 kg of water by 1.00°C. Since mass is most often specified in kilograms, kilocalorie is commonly used. Food calories (given the notation Cal, and sometimes called "big calorie") are actually kilocalories (1 kilocalorie = 1000 calories), a fact not easily determined from package labeling.

14.1

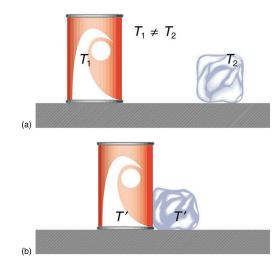


Figure 14.2 In figure (a) the soft drink and the ice have different temperatures, T_1 and T_2 , and are not in thermal equilibrium. In figure (b), when the soft drink and ice are allowed to interact, energy is transferred until they reach the same temperature T', achieving equilibrium. Heat transfer occurs due to the difference in temperatures. In fact, since the soft drink and ice are both in contact with the surrounding air and bench, the equilibrium temperature will be the same for both.

Mechanical Equivalent of Heat

It is also possible to change the temperature of a substance by doing work. Work can transfer energy into or out of a system. This realization helped establish the fact that heat is a form of energy. James Prescott Joule (1818–1889) performed many experiments to establish the **mechanical equivalent of heat**—the work needed to produce the same effects as heat transfer. In terms of the units used for these two terms, the best modern value for this equivalence is

$$1.000 \text{ kcal} = 4186 \text{ J}.$$

We consider this equation as the conversion between two different units of energy.

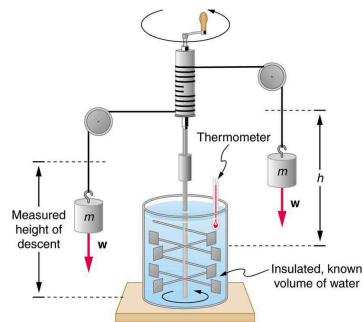


Figure 14.3 Schematic depiction of Joule's experiment that established the equivalence of heat and work.

The figure above shows one of Joule's most famous experimental setups for demonstrating the mechanical equivalent of heat. It demonstrated that work and heat can produce the same effects, and helped establish the principle of conservation of energy. Gravitational potential energy (PE) (work done by the gravitational force) is converted into kinetic energy (KE), and then randomized by viscosity and turbulence into increased average kinetic energy of atoms and molecules in the system, producing

a temperature increase. His contributions to the field of thermodynamics were so significant that the SI unit of energy was named after him.

Heat added or removed from a system changes its internal energy and thus its temperature. Such a temperature increase is observed while cooking. However, adding heat does not necessarily increase the temperature. An example is melting of ice; that is, when a substance changes from one phase to another. Work done on the system or by the system can also change the internal energy of the system. Joule demonstrated that the temperature of a system can be increased by stirring. If an ice cube is rubbed against a rough surface, work is done by the frictional force. A system has a well-defined internal energy, but we cannot say that it has a certain "heat content" or "work content". We use the phrase "heat transfer" to emphasize its nature.

🥑 CHECK YOUR UNDERSTANDING

Two samples (A and B) of the same substance are kept in a lab. Someone adds 10 kilojoules (kJ) of heat to one sample, while 10 kJ of work is done on the other sample. How can you tell to which sample the heat was added?

Solution

Heat and work both change the internal energy of the substance. However, the properties of the sample only depend on the internal energy so that it is impossible to tell whether heat was added to sample A or B.

14.2 Temperature Change and Heat Capacity

One of the major effects of heat transfer is temperature change: heating increases the temperature while cooling decreases it. We assume that there is no phase change and that no work is done on or by the system. Experiments show that the transferred heat depends on three factors—the change in temperature, the mass of the system, and the substance and phase of the substance.

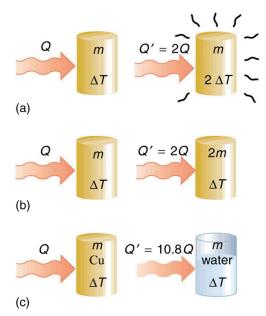


Figure 14.4 The heat Q transferred to cause a temperature change depends on the magnitude of the temperature change, the mass of the system, and the substance and phase involved. (a) The amount of heat transferred is directly proportional to the temperature change. To double the temperature change of a mass m, you need to add twice the heat. (b) The amount of heat transferred is also directly proportional to the mass. To cause an equivalent temperature change in a doubled mass, you need to add twice the heat. (c) The amount of heat transferred depends on the substance and its phase. If it takes an amount Q of heat to cause a temperature change ΔT in a given mass of copper, it will take 10.8 times that amount of heat to cause the equivalent temperature change in the same mass of water assuming no phase change in either substance.

The dependence on temperature change and mass are easily understood. Owing to the fact that the (average) kinetic energy of an atom or molecule is proportional to the absolute temperature, the internal energy of a system is proportional to the absolute temperature and the number of atoms or molecules. Owing to the fact that the transferred heat is equal to the change in the