

KERALA AGRICULTURAL UNIVERSITY

B.Tech. (Ag. Engg.) 2016 Admission V Semester Final Examination-January 2019

Fape.3105

Refrigeration and Air Conditioning (2+1)

Marks: 50

(1x10=10)

Time: 2 hours I Fill up the following (10x1=10)The properties of the system whose value for the entire system is equal to the sum of their values for the individual parts of the system are called as laws states the change of internal energy of a perfect gas is directly 2 proportional change of temperature. 3 is the ratio of heat, extracted in the refrigerator to the work done on the refrigerant. During a refrigeration cycle, heat is rejected by the refrigerant in a 5 The refrigerant, commonly used in vapour absorption system is State True/ False In a vapour compression refrigeration system, subcooling the liquid refrigerant is to increase the coefficient of performance One tonne of refrigeration is equal to 210 joules per minutes Air refrigeration cycle is used in gas liquefaction The refrigerant R-717 is called as water 10 The coefficient of performance of practical vapour compression system is more as compared to that for vapour absorption system II Write Short notes on any FIVE of the following (5x2=10)Refrigerator and the unit of refrigeration. 1 2 Classification of refrigerant. 3 Electrolux refrigerator. Psychrometry and components of psychrometry chart. 5 Cooling load and its components. 6 Fouling factor. Distinguish between the refrigeration and air conditioning. Ш Answer any FIVE of the following. (5x4=20)1 Differentiate vapour absorption and compression cycle. Compare between air cooled and water cooled condensers Differentiate humidification and dehumidification. 4 RSHF and GSHF. Properties of an ideal refrigerant and azeotropes. Define the following Wet bulb temperature b. Relative humidity Humid ratio d. Enthalpy Pressure in ducts.

Steam jet refrigeration system.

Answer any ONE of the following

IV

1

List out the application of air conditioning in industry. Give details about any one of the application of refrigeration and air conditioning in food industry.
