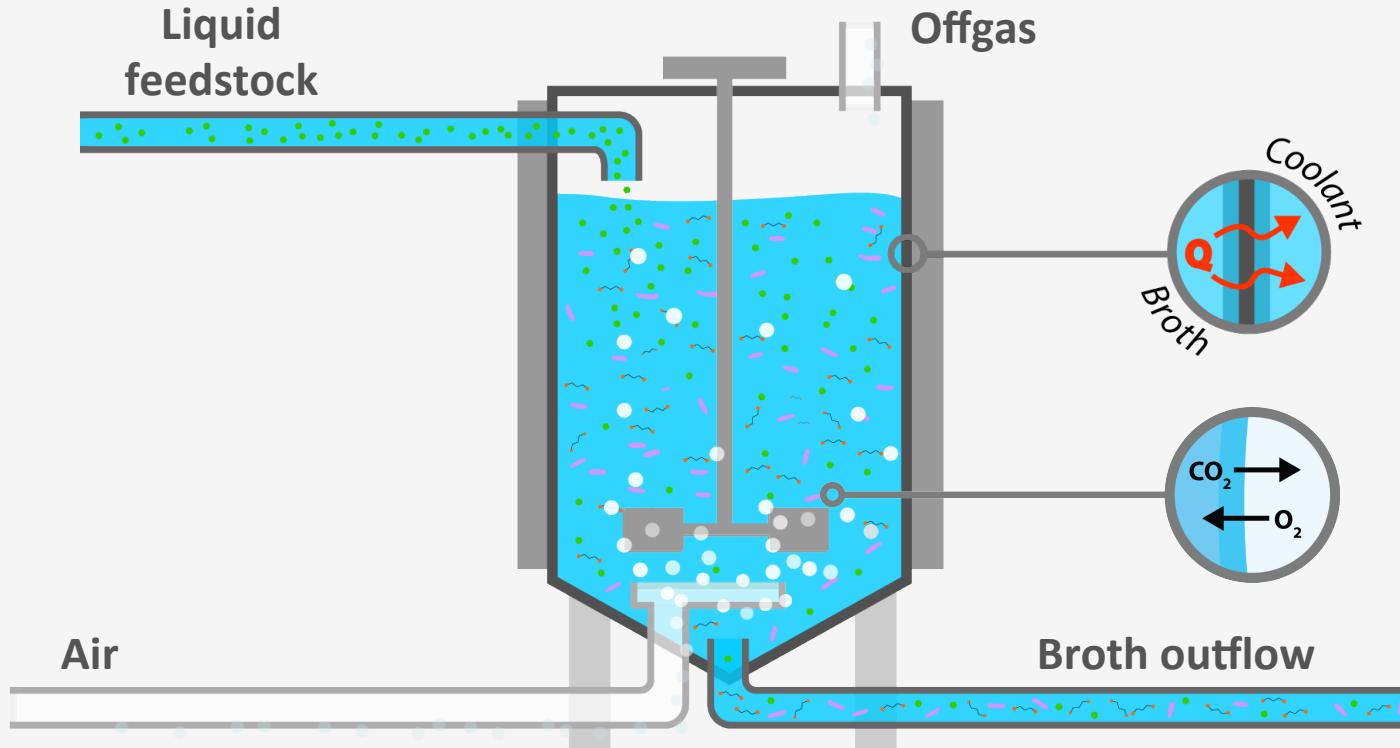


Heat transport

Henk Noorman, DSM / Department of Biotechnology, Faculty of Applied Sciences

One of four limiting transport steps: Heat removal

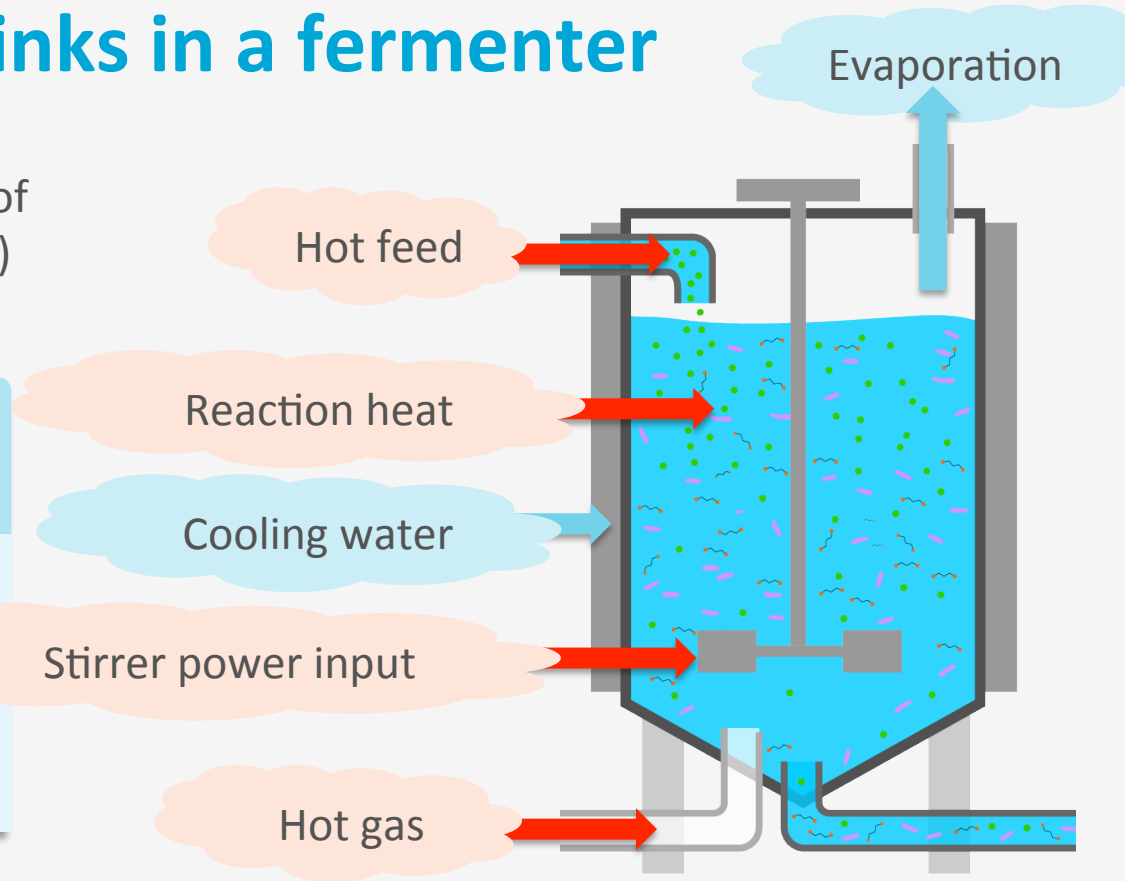


Heat sources and sinks in a fermenter

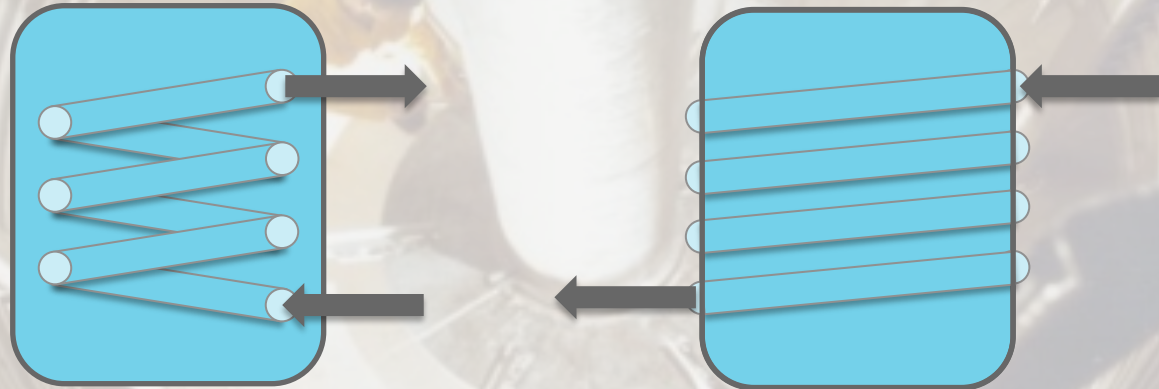
In aerobic processes usually surplus of heat generated of several MW (MJ/s)

This needs to be transferred to cooling water via:

- **Cooling coil**
- **Vessel wall**
- **Cooling baffles**
- **Heat exchanger in external loop**



Transport path of heat removal using coils (1)



Internal coil

External coil

Transport path of heat removal using coils (2)

3 steps in the removal heat path

Step 1. Convection

Convection in broth

Step 2. Transfer

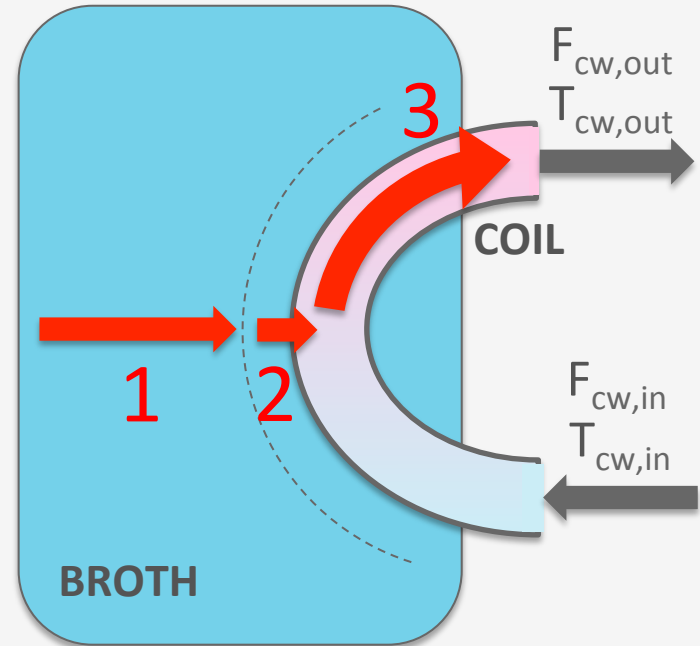
Heat transfer through coil:

Coil outside boundary layer → Coil →

Coil inside boundary layer

Step 3. Convection

Convection in cooling water



Transport path of heat removal using coils (2)

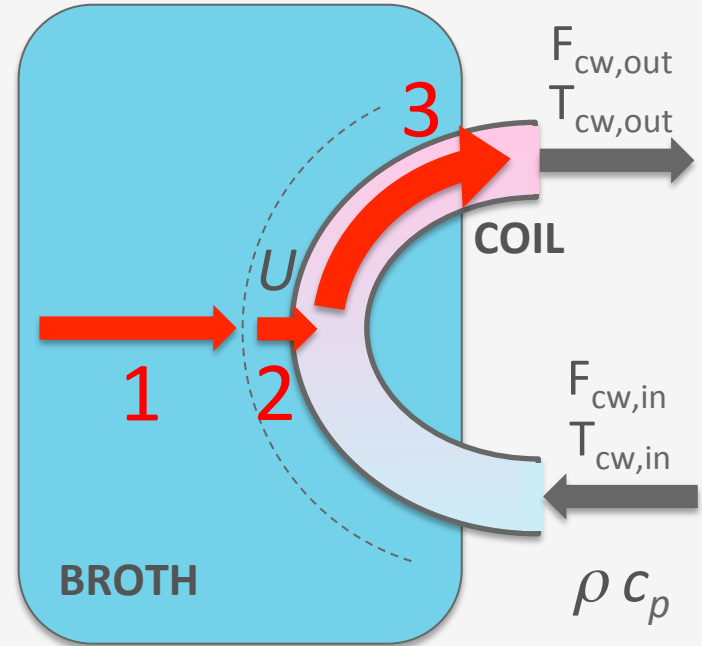
Two important terms:

Heat transfer coefficient: $U \frac{\text{kJ/h}}{\text{m}^2\text{K}}$

m^2 cooling area

Heat capacity of cooling fluid: $\rho c_p \frac{\text{kJ/K}}{\text{m}^3}$

m^3 cooling fluid



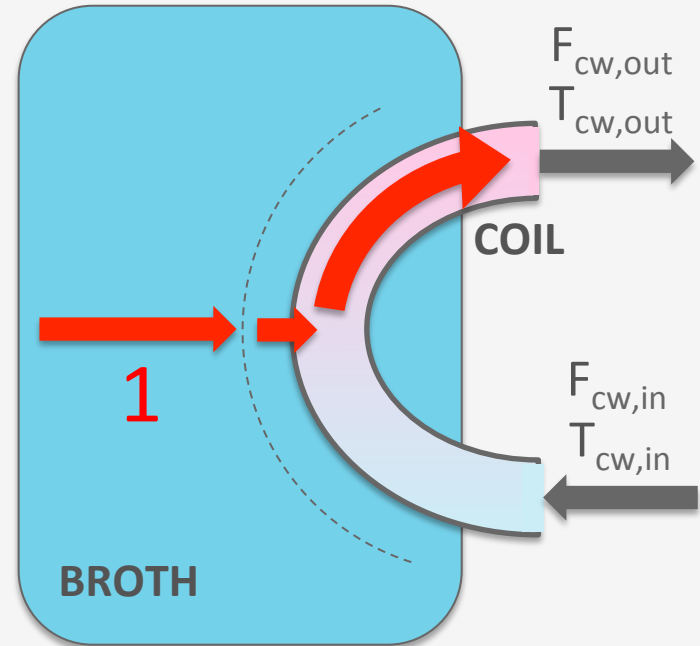
Transport path of heat removal using coils (3)

Step 1 Convective heat transport in broth

Are there temperature gradients?

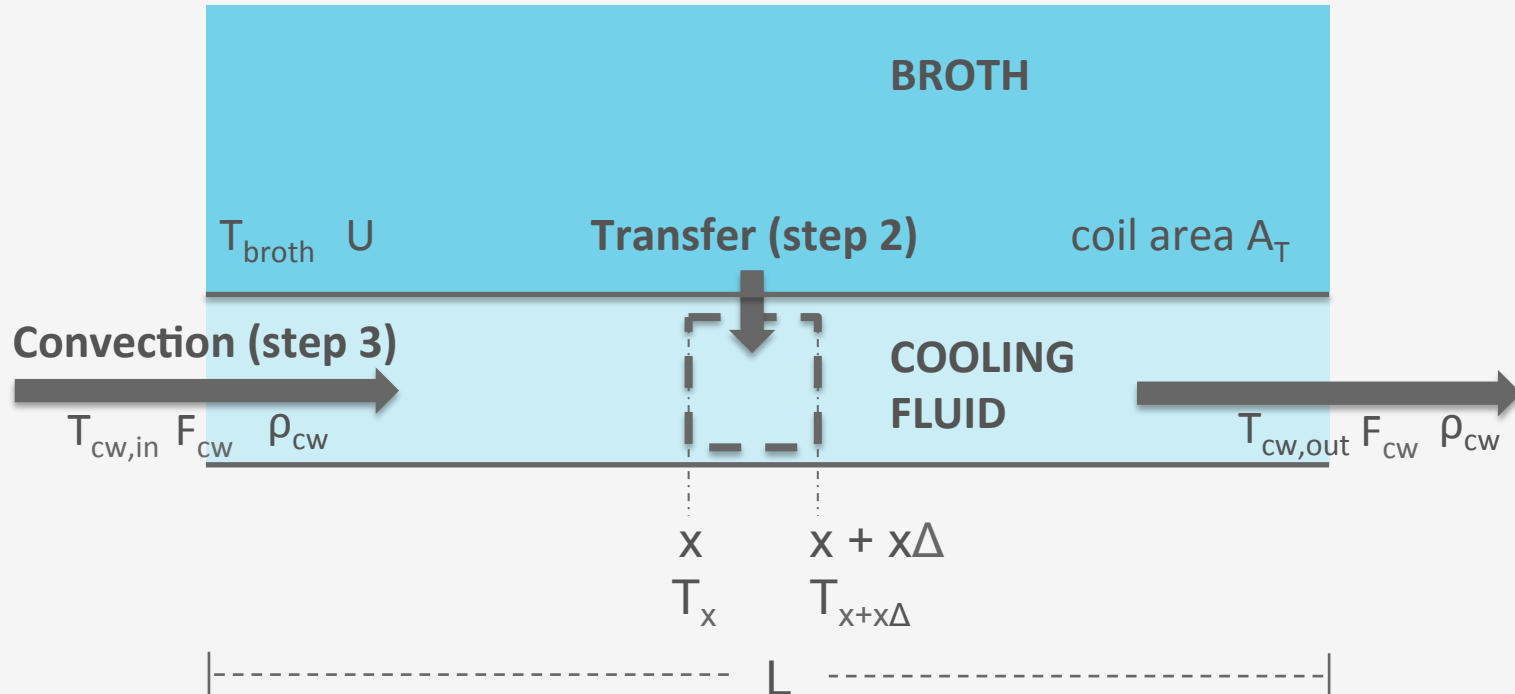
No!

Temperature T_{broth} only varies by $\pm 0.2^\circ\text{C}$



Transport path of heat removal using coils (4)

Step 2 and 3 How do they relate?



Transport path of heat removal using coils (5)

$$St_{heat} = \frac{UA_T}{\rho_{cw} c_p F_{cw}} (= \frac{(capacityStep2)}{(capacityStep3)}) = \frac{\text{Heat transfer capacity through coil}}{\text{Convection capacity in cooling water}}$$



Transfer is bottleneck

$$T_{cw,out} = T_{cw,in}$$

Convection capacity \gg Transfer capacity

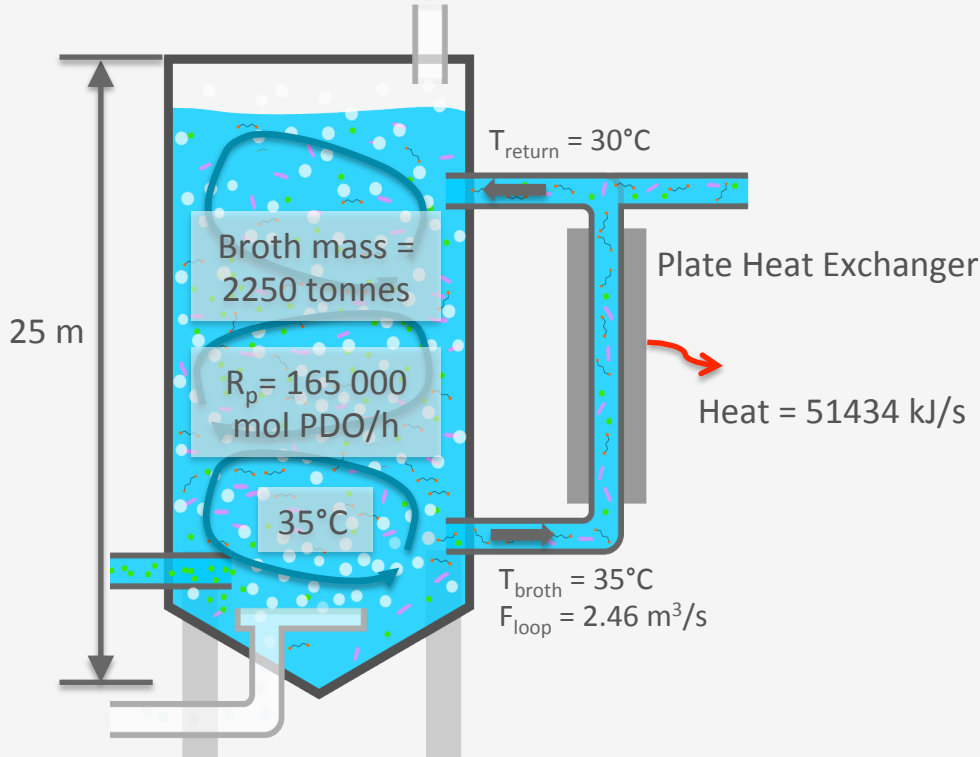
Cooling water flow is bottleneck

$$T_{cw,out} = T_{Broth}$$

Convection capacity \ll Transfer capacity

Scale-up: $A_T / V_L = 4 / T$ will get too small \rightarrow external cooling is needed

Transport path of heat removal using external cooling loop in the PDO process



Advantages

- Greater design freedom
- Faster heat transfer

Challenges

- Cold shocks
- Shear stress in the pump
- Oxygen and substrate depletion in the loop

$$\text{Heat removal capacity [kJ/s]} = F_{\text{loop}} \rho C_p (T_{\text{broth}} - T_{\text{return}})$$

$$F_{\text{loop}} = \frac{51434 \frac{\text{kJ}}{\text{s}}}{1000 \frac{\text{kg}}{\text{m}^3} \cdot 4.18 \frac{\text{kJ}}{\text{kg} \cdot ^\circ\text{C}} \cdot (35^\circ\text{C} - 30^\circ\text{C})} = 2.46 \frac{\text{m}^3}{\text{s}}$$

$$\text{Cold shock every } \frac{2250 \text{ m}^3}{2.46 \frac{\text{m}^3}{\text{s}}} = 915 \text{ s } (\sim 15\text{min})$$

Heat transfer design

- T control requires good heat transfer design
 - Process reaction: 450 kJ heat produced/mol O₂ consumed
 - Evaporation: some cooling
 - Impeller energy dissipation: 10-30% more heat
 - Be aware of hot and cold spots at large scale!
 - Sterilized feeds/compressed gas: hot!
 - At megascale (>1000 m³) need for external loop cooling
-
- Cold shock: microbes may change metabolic network fluxes (e.g. through temperature-induced genetic switch for product formation)
 - Oxygen or substrate depletion in the external loop

See you in the next unit!