



| | | |
|-------------------|--|-------------------|
| B Sc | Semester V (Skill Enhancement Course -Elective) | Credits: 4 |
| Course: 6B | Low Temperature Physics & Refrigeration | Hrs/Wk: 4 |

Learning Outcomes: Students after successful completion of the course will be able to

1. Identify various methods and techniques used to produce low temperatures in the Laboratory.
2. Acquire a critical knowledge on refrigeration and air conditioning.
3. Demonstrate skills of Refrigerators through hands on experience and learns about refrigeration components and their accessories.
4. Understand the classification, properties of refrigerants and their effects on environment.
5. Comprehend the applications of Low Temperature Physics and refrigeration.

Syllabus: (Total Hours: 90 including Teaching, Lab, Field Training, Unit tests etc.)

UNIT I: PRODUCTION OF LOW TEMPERATURE (10 hrs)

Production of low temperatures-Introduction, Freezing mixtures, Joule-Thomson effect, Regenerative cooling, Different methods of liquefaction of gases, liquefaction of air, Production of liquid hydrogen and nitrogen, Adiabatic demagnetization, Properties of materials at low temperatures, Superconductivity

UNIT II: MEASUREMENT OF LOW TEMPERATURE (10 hrs)

Gas thermometer and its correction and calibration, Secondary thermometers, resistance thermometers, thermocouples, Vapour pressure thermometers, Magnetic thermometers, Advantages and drawbacks of each type of thermometer.

UNIT III: PRINCIPLES OF REFRIGERATION (10 hrs)

Introduction to Refrigeration- Natural and artificial refrigeration , Stages of refrigeration, Types of refrigeration - Vapor compression and vapor absorption refrigeration systems, Refrigeration cycle and explanation with a block diagram, Introductory ideas on air- conditioning.

Refrigerants-Introduction, Ideal refrigerant, Properties of refrigerant, Classification of refrigerants, commonly used refrigerants, Eco-friendly refrigerants

UNIT IV: COMPONENTS OF REFRIGERATOR (10 hrs)

Refrigerator and its working, Block diagram, Coefficient of Performance (COP), Tons of refrigeration (TR) and Energy Efficiency Ratio (EER), Refrigerator components: Types of compressors, evaporators and condensers and their functional aspects, defrosting in a refrigerator, Refrigerant leakage and detection

UNIT V: APPLICATIONS OF LOW TEMPERATURE & REFRIGERATION (10 hrs.)

Applications of Low temperatures: Preservation of biological material, Food freezing, liquid nitrogen and liquid hydrogen in medical field, Superconducting magnets in MRI- Tissue ablation (cryosurgery) - Cryogenic rocket propulsion system.

Applications of refrigeration: Domestic refrigerators, Water coolers, Cold storages, Ice plants, Food preservation methods, Chemical and Process industries, Cold treatment of metals, Construction field, Desalination of water, Data centers.



REFERENCE BOOKS:

1. Heat and Thermodynamics by Brij Lal & N. Subramanyam, S. Chand Publishers.
2. Thermal Physics by S C Garg, R M Bansal & C K Ghosh, McGrawHill Education, India
3. Heat and Thermodynamics by M Zemansky, McGrawHill Education (India).
4. Low-Temperature Physics by Christian E. & Siegfried H., Springer.
5. Thermal Engineering by S. Singh, S. Pati, Ch:18 Introduction to Refrigeration.
6. The Physics Hyper Text Book. Refrigerators. <https://physics.info/refrigerators/>
7. Refrigeration and Air Conditioning by Manohar Prasad, New age international (P) limited, New Delhi
8. A course in Refrigeration and Air Conditioning by S.C. Arora and S. Domkundwar, Dhanpatrai and sons, Delhi
9. [https://trc.nist.gov/cryogenics/Papers/Review/2017-Low Temperature Applications and Challenges.pdf](https://trc.nist.gov/cryogenics/Papers/Review/2017-Low%20Temperature%20Applications%20and%20Challenges.pdf)
10. <https://nptel.ac.in/content/storage2/courses/112105129/pdf/RAC%20Lecture%203.pdf>
11. Other Web sources suggested by the teacher concerned and the reading material. <https://nptel.ac.in>

| | | |
|-------------|--|-------------------|
| B Sc | Semester V (Skill Enhancement Course -Elective) | Credits: 1 |
|-------------|--|-------------------|



| | | |
|------------|---|-----------|
| Course: 6B | Low Temperature Physics & Refrigeration Lab | Hrs/Wk: 2 |
|------------|---|-----------|

PRACTICAL SYLLABUS (30 Hrs. Max Marks: 50)

Learning Outcomes: On completion of practical course, student shall be able to

1. List out, identify and handle equipment used in refrigeration and low temperature lab.
2. Learn the procedures of preparation of Freezing Mixtures.
3. Demonstrate skills on developing various Freezing mixtures and materials and their applications in agriculture, medicine and day to day life.
4. Acquire skills in observing and measuring various methodologies of very low temperatures
5. Perform some techniques related to Refrigeration and Freezing in daily life.

Practical (Laboratory) Syllabus: (30 hrs. Max marks: 50))

1. Record the Principles and applications of Refrigerators and Freezers.
2. Measure the temperatures below Melting point of Ice using a thermometer available in the Lab.
3. Make a freezing mixture by adding different salts viz., Sodium chloride, Potassium Hydrate (KOH), Calcium chloride to ice in different proportions and observe the temperature changes.
4. Study the operation of a refrigerator and understand the working of different parts.
5. Study the properties of refrigerants like chlorofluorocarbons-hydrochlorofluoro- carbons and record the lowest temperatures obtained.
6. Consider a simple faulty refrigerator and try to troubleshoot the simple problems by understanding its working.
7. Understand the practical problem of filling the Freon Gas into the Refrigerator.
8. Get the Liquid Nitrogen or Liquid Helium from nearby Veterinary Hospital and measure their temperatures using chromel-alumel thermocouple or mercury thermometer and observe their physical properties like colour, smell etc and precautions to be taken for their safe handling.
9. Preparation of freeze drying food with Dry ice and liquid nitrogen
10. Preparation of freeze drying food with liquid nitrogen

Lab References:

1. Experimental techniques in low temperature physics by Guy White, Philip Meeson.
2. Experimental low-temperature physics by A. Kent, Macmillan physical science series
3. Physics and Chemistry at Low Temperatures by Leonid Khriachtchev.
<https://www.routledge.com/Physics-and-Chemistry-at-Low-Temperatures/Khriachtchev/p/book/9789814267519>
4. Practical Cryogenics .[http://research.physics.illinois.edu/bezryadin/links/practical %20Cryogenics.pdf](http://research.physics.illinois.edu/bezryadin/links/practical%20Cryogenics.pdf)
5. Freeze-Drying, 3rd Edition by Peter Haseley, Georg-Wilhelm Oetjen, Wiley (e-Book)
6. Web sources suggested by the teacher concerned.

Co-Curricular Activities:

(a) **Mandatory:**(Training of students by teacher in field related skills: (lab:10 + field: 05)



ADIKAVI NANNAYA UNIVERSITY:: RAJAHMAHENDRAVARAM

B.Sc Physics Syllabus (w.e.f:2020-21 A.Y)

1. **For Teacher:** Training of students by the teacher in the in the laboratory/field for a total of not less than 15 hours on the techniques/skills of Low Temperature Production, methods used and applications of Low temperatures and refrigeration in day to day life and other applications in medicine and industry.
2. **For Student:** Student shall (individually) visit (i) a small ice plant or a cold storage plant (ii) Air Conditioner (AC) repair shop or (iii) Refrigerator repair shop to understand the construction, working principle and the trouble shooting of these devices after interacting with the technicians. **Or** Student shall observe the various thermodynamic processes taking place while working with the refrigerator and observe the leak detection in refrigeration system by different methods, air removal and charging of a refrigeration unit and testing of a refrigeration system to find out the Refrigerating capacity/Ton of refrigeration (TR) and the Power input. **Or** Student shall identify the refrigerant cylinder by color coding and standing pressure. **Or** Student shall visit the freezer aisle of a supermarket and observes the bags of different frozen fruits. Student shall write the observations and submit a hand-written Fieldwork/Projectwork not exceeding 10 pages in the given format to the teacher.
3. Max marks for Fieldwork/Project work: 05.
4. Suggested Format for Fieldwork/Project work: *Title page, student details, index page, details of place visited, observations, findings and acknowledgements.*
5. Unit tests (IE).

(b) **Suggested Co-Curricular Activities**

1. Training of students by related Factory, industrial experts.
2. Assignments (including technical assignments like identifying tools in Refrigerators, Freezers and their handling, operational techniques with safety and security)
3. Seminars, Group discussions, Quiz, Debates etc. (on related topics).
4. Preparation of videos on tools and techniques in Low Temperatures and applications.
5. Collection of material/figures/photos related to substances used in Freezing Mixtures, their Properties and availability etc., writing and organizing them in a systematic way in a file.
6. Visits to Ice plants and labs in universities, research organizations, private firms, etc.
7. Making your own mini refrigerator at home
8. Build your own water cooler with the materials available at home.
9. Making hand launched liquid nitrogen rockets
10. Experiments with Liquid nitrogen and strawberry/ banana/ lemon/ onion/ mushroom/ egg etc. *(To be tried under professional supervision only).*
11. Invited lectures and presentations on related topics by field/industrial experts
12. Identification of different Ozone-depleting substances (ODS) that damage the ozone layer in the upper atmosphere.
13. Demonstration to illustrate the greenhouse effect and the role of carbon dioxide as a greenhouse gas using plastic water bottles, flood light lamp, beakers and temperature sensors and observe the temperature changes.

<https://edu.rsc.org/experiments/modelling-the-greenhouse-effect/1543.article>

<https://sealevel.jpl.nasa.gov/files/archive/activities/ts1hiac1.pdf>