





Complementary Numerical Approaches when performing Thermo-Fluid-Dynamic **Whirleool** Home appliances **Analyses: A Domestic Example**

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Advanced Technologies to improve the Kitchen Concept

GREEN KITCHEN project [1]:

 $\overset{\bullet}{\longrightarrow}$

 \mathbf{X}

- <u>Resources:</u> Financed by the UE (IAPP/Marie Curie program)
- Main target: Integrate a new generation of home appliances with a Reduced Energy Consumption and a Higher Energy Efficiency in an innovative household environment.
- Task 5.2: Focused in developing Innovative Heat Transfer Models for $\mathbf{\mathbf{x}}$ cooking in electrical domestic ovens.
 - Tools: Complementary Numerical Approaches to study the heat and





mass transfer processes occurring in electrical domestic ovens are used. Validation: The Standard Energy Consumption Test in the European Union EN 50304 is used to validate the obtained predictions.

Approach by using SINDA/FLUINT®

The simulation of the heat transfer paths between the different elements of a domestic oven can be performed using a NASA-developed software SINDA/FLUINT[®][2] With its non-geometric graphical interface Sinaps[®] fast parametric sweep analyses can be obtained. On the other hand, ThermalDesktop[®], a geometric CAD-based style interface, makes possible a detailed 3D analysis, in special to calculate view factors.



CONCLUSIONS

- New Design Strategies and Advanced Heat Management technologies can be evaluated by means of complementary simulations tools.
- More Efficient Use of the Energy in the home appliances field can be reached by analyzing theoretically their heat transfer paths and by validating the predictions with the results of **Standard Experiments**.
- Accurate heat transfer models for cooking in the case of the real domestic ovens can be obtained by using **Complementary Numerical Approaches**.

References

1. <u>http://ww.iapp-greenkitchenproject.eu/</u>

2. Cullimore, B. A., Ring S. G. and Johnson, D. A., SINDA/FLUINT[®] User's Manual, Version 5.5; C&R Technologies Inc., October 2011.

3. Niro, A. Modelli e Simulazioni MultiFisica a Supporto della Descrizione dei Fenomeni e dei Processi che Avvengono in un Forno di Cottura. Politecnico di Milano. December 2012.

4. <u>http://www.comsol.com/</u>



PROGRAMME

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