

Induction unit systems (continued)
 3-pipe, 31
 unit application, 21
 unit description, 20, 24
 unit selection, 24

Industrial drying systems, 263
 dryer calculations, 269
 typical problem, 272
 dryer types, 270
 cabinet, 270
 compartment, 270
 rotary, 270
 spray, 270
 tunnel, 270
 drying equipment, 269
 drying methods, 269
 conduction, 270
 convection, 270
 radiant, 269
 drying terminology, 263
 drying time, 264, 268
 mechanism of drying, 263
 constant rate, 264
 drying above boiling, 266
 drying time, 264, 268
 external, 264
 falling rate, 264
 heat transfer, 265
 humidity effect, 265
 hygrometry, application of, 267
 internal, 264
 moisture equilibrium, 267
 temperature effect, 265
 velocity, 265
 tobacco curing and re-drying, 272

Industrial environment control, 239
 control of heat exposure, 242
 general ventilation, 243
 local exhaust, 243
 radiation shielding, 243
 source control, 243
 control of gases, vapors, 248
 dilution systems, 248
 heat control in work areas, 239
 heat stress, 241, 242
 heat stress index, 242
 local relief, 245
 methods, 245
 physiological aspects of design, 245
 air motion, 246
 air supply, 246
 outlets for local relief, 246
 outlet types, 247
 radiant sources, 245
 thermal standards in work areas, 239
 biophysical basis, 239
 evaporation, 240
 metabolism, 240
 ventilation, adequate, 244

Industrial exhaust systems, 249
 construction, 256, 259
 materials, 257, 261
 system details, 259
 corrosion resistance, 260, 261
 duct system, 255
 design, 255
 exhaust requirements, 251
 cold process, 251
 hot process, 251
 industrial equipment, 252-254
 wood working, 253
 exhaust systems, 249, 256
 air flow, 252, 254
 air flow induced, 255

Industrial exhaust systems (continued)
exhaust systems (continued)
 air flow equipment, 259
 air volume, 249
 capture velocities, 249
 cleaning air, 260
 elements, 249
 enclosures, 249
 hoods, 243, 259
 maintenance, 260
 make-up air, 259
 pressure loss, 256
 velocity, transport, 252, 254
 ventilation rates, 252, 254
 open tanks, 257

Laboratories, 283
 air balance and flow, 284
 air flow rates, 284
 design conditions, 283
 hoods, 284
 air requirements, 285
 bypass arrangements, 288
 fume, 284
 performance, 285
 thermal loads, 283

Laboratory exhaust systems, 287
 central systems, 288
 constant volume, 287
 fans, 288
 filtration, 288
 individual systems, 287
 variable volume, 287

Laboratory supply systems, 288
 air distribution, 291
 central systems, 289
 intake locations, 288
 supplementary air, 290
 constant, 291
 recirculation, 291
 variable, 291
 supplementary conditioning, 289
 central system equipment, 289
 terminal units, 290
 unitary equipment, 289
 unitary systems, 288

Libraries and museums
air conditioning, 305-308
 benefits to exhibits, 306
 calculations, 307
 equipment for, 307
 maintenance, 308
 system design, 306
 air distribution, 307
 air transmission, 307
 air motion and cleanliness, 305
 paintings, 305
 rare books, 305
 ambient atmosphere, 305
 acidic fumes, 305
 case breathing, 305
 effect of, 305
 humidity, 305
 mildew, 305
 object humidity, 305
 temperature, 305
 loads, 307
 heating and cooling, 307
 infiltration, 307
 lights, 307
 people, 307
 stratification, 307

Libraries and museums (continued)
loads (continued)
 solar gain, 307
 sound and vibration, 306
 resonant vibrations, 306
 sound levels, 306

Load calculation
 animals, 324
 cheese refrigeration, 377
 citrus fruit, 522-525
 concrete dams, 723
 dehumidification, 555-556
 electric heating, 166, 167
 fishery products, 439, 606
 fishing boats, 613
 fuel or energy, 170, 176
 heat pump system, 55
 libraries, 307
 lighting, store, 191
 multiroom buildings, 195, 202, 204, 205
 orange, 518-520
 process and product air conditioning, 275
 ship refrigeration, 607, 612
 small stores, 187
 space heating, 169
 supermarkets, 190, 191
 trucks and trailers, 580-583
 variety stores, 188
 warehouse, refrigerated, 479-480
 water services, 817-819
 wine making, 396

Locker and freezer provisioning
 plants, 651-652
 calculations and examples, 557-562
 chilling time of various items, 552
 classifications, 552
 walk-in type, 552
 warm-room type, 552
 design and construction, 552-554
 building construction, 554
 capacity requirements, 554
 design conditions, 553
 general requirements, 552-554
 equipment selection, 554-555
 locker dimensions, 554-555
 locker processing equipment, 555
 truckage, 555
 flow diagram of, 551
 frozen foods storage period, 553
 locker plant design conditions, 553
 locker plant dimensions, 555
 refrigeration equipment, 555-557
 condensing units, 555-556
 cooling units, 556
 temperature control, 556-557

M

Marine air conditioning, 233
 air distribution methods, 237
 return intakes, 237
 supply outlets, 237
 controls, 238
 equipment selection, 234
 centrifugal refrigeration, 235
 ducts, 235
 steam jet refrigeration, 235
 unitary central, 234
 general design requirements, 233
 latent load, 234
 load determination, 234
 noise limits, 233, 234

Index to Technical Section

Marine air conditioning (continued)
 general design requirements (cont'd.)
 sensible load, 234
 temperature, indoor, 233
 temperature, outdoor, 233
 ventilation, 233
 regulatory agencies, 238
 typical systems, 235
 air-water induction, 236
 high-velocity dual-duct, 237
 multi-zone central, 235
 single-zone central, 235
 terminal reheat, 235

Marine and air transport, 597-620

Marine transport
 marine cargo refrigeration, 597-609
 containerization, 597
 refrigeration systems, 602-606
 brine systems, 604-606
 components, 602-603
 condensing unit capacities, 603
 defrosting, 604
 distribution, 603
 thermometers, 606
 ship's refrigerated stores, 609-616
 commodities, 609-610
 construction, 611
 load calculations, 607, 612
 refrigeration methods, 611, 612
 storage areas, 610-611
 refrigerators, built-in, 597-602
 arrangement and utility, 597-598
 floor drains, 602
 floor sections, 601
 insulation, 598-602
 longitudinal sections, 600
 transverse sections, 600
 wall sections, 601
 vans, container, 607-609
 design, 607-608
 types, 608-609

Meat and fresh fish, 337-356

Meat, 337
 beef, 338
 carcass holding, 337, 338, 340
 carcass treatment, 339
 chilling-drying, 339
 chilling systems, 340
 cooler capacity, 338
 cooler layout, 338
 design conditions, 341
 design load, 341, 342
 evaporator selector, 342
 bacon, 350
 slicing, 350
 packaging, 350
 calf, 344
 chilling, 344
 beef, 337, 338
 calf, 344
 conditions, 341
 equipment, 344
 box, 343
 lamb, 344
 lard, 344
 meat, 337
 systems, 340
 hides, 353
 curing, 354
 shipping, 353

Meat (continued)
 hog, 343
 bacon slicing, 350
 cabinet chilling, 349
 carcass chilling, 343
 continuous chilling, 349
 cooler design, 343
 cutting, 348
 holding pork, 350
 load calculation, 344
 pork trimmings, 349
 refrigeration equipment, 344
 lamb, 344
 chilling, 344
 lard chilling, 353
 meat, 337
 carcass chilling, 337
 carcass holding, 337
 dry coil systems, 337
 evaporator controls, 338
 hot gas defrost, 337
 refrigeration systems, 337
 smoked, 349
 packing plants, 355
 refrigerating machinery, 355
 variety meats, 345
 bacon, 350
 chilling, 345, 346
 computations, 347
 freezing, 345
 packaging, 347
 sausage calculations, 352
 sausage dry rooms, 351
 storage, 347

Medical applications of refrigeration, 671
 blood banks, 676
 refrigeration, 678
 storage, 676
 freeze-dry apparatus, 673, 674
 dehydrating frozen materials, 673
 drying stage, 674
 freeze-drying systems, 674
 initial freezing, 674
 storage, 674
 laboratory instrument refrigeration, 672
 electron microscope, 672, 673
 freezing microtome, 672
 liquid scintillation counter, 673
 refrigerated centrifuge, 673
 Warburg apparatus, 673
 laboratory medicine refrigeration, 671, 672
 general applications, 671, 672
 pathology and anatomy, 676, 677
 cadaver preservation, 676, 677
 cadaver storage, 676, 677
 morgue refrigeration, 676
 refrigeration in clinical medicine, 677, 678
 hypothermic anesthesia, 677, 678
 local hypothermia, 678
 tissue banks, 674, 675
 boiling, 675
 chemical, 674, 675
 freeze drying, 675
 frozen storage, 675
 preservation methods, 674, 675
 virus preservation, 675, 676
 virus storage, 675, 676

Metals, cold treatment
 austenite transformation, 659, 660
 allotropic, 659

Metals, cold treatment (continued)
 austenite transformation (continued)
 isothermal, 669
 mechanism of, 659, 660
 cold treating ferrous alloys, 661, 662
 dimensional stability, 661
 grinding cracks, 661, 662
 increased hardness, 661
 magnetic properties, 662
 salvage growth, 662
 wear resistance, 662
 converting retained austenite, 660, 661
 methods of cold treatment, 663
 physical change processes, 663
 expansion fitting, 663
 shrink fitting, 663
 precipitation hardening, 662, 663

Metals, low temperatures
 low temperature properties, 665-667
 ductility, 665
 notch bar impact, 665, 666, 667
 tensile strength, 665
 nonferrous alloys, 666
 aluminum, 666
 copper, 666
 lead, 666
 magnesium, 666
 nickel, 666
 zinc, 666
 physical constants, 668, 669
 electrical resistivity, 669
 thermal coefficient, expansion, 668
 thermal conductivity, 669
 selection of materials, 667-669
 fabrication, 668
 thermal fatigue, 669
 thermal shock, 669
 welding, 668
 specifications, 669
 steel, 666, 667
 tests, 667
 notch bar impact, 667
 transition curves, 667

Milk, 362
 butterfat requirement, 363
 chilling, 367
 container filling, 365
 distribution, 366
 handling at farm, 362
 bulk tanks, 363
 receiving station, 363
 tank cooling, 363
 holding tanks, 363
 homogenizing, 365
 pasteurization, 363
 high temperature, 364
 processing, 362
 standardizing, 363
 cold separator, 363
 standardizing clarifier, 363
 storage, 366

Milk, 462

Multi-stage refrigerant piping, 781
 accessory equipment, 783-788
 exchanger-type subcooler, 784
 expansion tanks, 786
 flash-type subcooler, 783
 gas intercooler, 784
 heat exchangers, 784
 knock-out drums, 787
 liquid level indicators, 787
 oil return equipment, 785-786