a rate of metabolism as possible. Ideal conditions range between 55 to 57 F and in no case should the temperature go below 49 F, as the starches then become fixed and are indigestible.

The curing of lemons is an entirely different problem. Bananas are cured for a quick market, while lemons are held for a future market. The process, therefore, varies in the temperature used. Temperatures from 54 to 59 F have been found to be best suited for this process. A high relative humidity of 88 to 90 per cent is necessary to hold shrinkage to a minimum and, at the same time, develop the rind so it will be sufficiently tough to permit handling.

Tobacco from the field to the finished cigar, cigarette, plug or pipe tobacco, offers another interesting example of what may be done by industrial air conditioning in the control of color, texture and flavor. In the processing of tobacco, the first three classifications of air conditioning are involved, and only through close atmospheric control can the best quality of the leaf be developed.

Control Rate of Crystallization

The rate of cooling of a saturated solution determines the size of the crystals formed. Both dry- and wet-bulb temperatures are of importance, as the one controls the rate of cooling, while the other, through evaporation, changes the density of the solution.

In the coating pans for pills, gum and nuts, a heavy sugar solution is added to the tumbling mass. As the water evaporates, each separate piece is covered with crystals of sugar. A smooth, opaque coating is only accomplished by blowing into the kettle the proper amount of air at the right dry- and wet-bulb temperatures.

Elimination of Static Electricity

The presence of static electricity is very detrimental to the satisfactory and economical processing of many light materials, such as textile fibers, paper, etc. It is also extremely dangerous where explosive atmospheres or materials are present. Fortunately, this hazard is easily eliminated by increasing the relative humidity.

In attempting to eliminate static electricity, it must be borne in mind that for successful elimination the air that actually comes in contact with the material in the machine must be at a relative humidity of 50 per cent or more. As some machines consume a great deal of power which is converted directly into heat, the temperature in the machine may be considerably higher than the temperature adjacent to the machine where the relative humidity is normally measured. In such cases, the relative humidity in the machine will be appreciably lower than that elsewhere in the room, and it may be necessary to maintain a room relative humidity of 65 per cent, or even more, before the desired results can be obtained.

CALCULATIONS

The methods for determining the proper heating and cooling loads for the various industrial processes are similar to those outlined in Chapters 6 and 7. Because of the large number of motors and heat producing units

usually prevalent in an industrial application, it is particularly important that operating allowances for the latent and sensible heat loads be definitely ascertained and used in the calculations to determine the total design load.

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