

In the preparation of most food products automatic heat control is vital.

Thermostats prevent scorching in clothes dryers. They reduce evaporation and are a safety device for oil storage tanks.

They are essential to control gelatine temperature in making photographic films. They are used to control paraffin vats in making waxed paper, milk containers, etc.

They control baking ovens, no matter how the ovens are heated. A thermostat is a necessary equipment with each automatic refrigerating machine.

CHAPTER XIV

INSULATION FOR PIPING AND BUILDINGS

THE economic value of insulation on heated surfaces such as steam and hot water pipes, boilers, furnaces, ovens, etc., has been fully recognized and now increased attention is being given to the value of insulation in building construction; therefore, data on this subject have been included in this chapter.

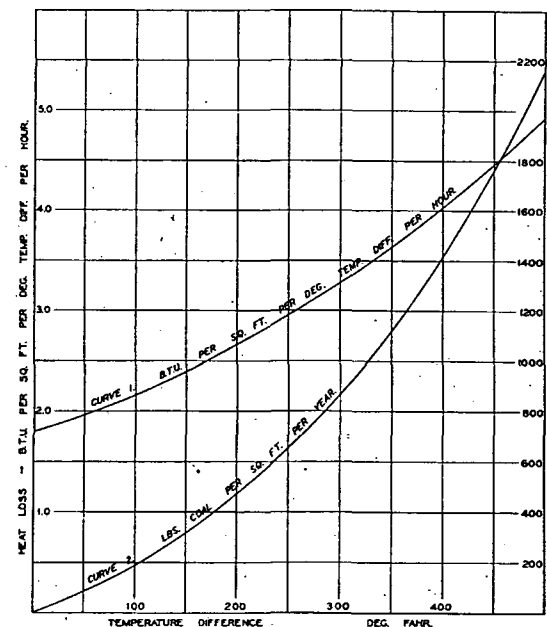


FIG. 67. HEAT LOSSES FROM BARE SURFACES

LOSSES FROM BARE HEATED SURFACES

The first consideration in determining whether or not pipes and other heated surfaces should be insulated is the magnitude of these losses from such surfaces if they were allowed to remain bare. Fig 67 shows the rate of bare surface losses under still air conditions in B.t.u. per square foot

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