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INSTITUTE OF ENGINEERING; UNIVERSITY OF ALGARVE; CAMPUS DA PENHA; FARO-PORTUGAL

Thermo-optical performance of a solar funnel cooker

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The study

Funnel solar cookers are simple, effective and have multiple advantages

But there is limited data available in scientific literature about their thermooptical performance

Study parts:

- 1-Analyze the optical performance (Antonio Carrillo's presentation)
- 2-Thermal model (work in progress)

3-Experimental study

Experimental setup: Funnel solar cooker



3 identical solar cookers



Panels-Funnel



Receiver

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Experimental setup: Panels-Funnel

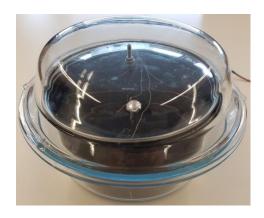
Material:

-Aluminium composite panel

-Reflectance: 0.85



Experimental setup: Receiver



Optical properties (Work in progress)

- Emissivity
- Absorptivity
- Reflectance
- ..



Washing machine door glass Mass: 2239g



Pot Mass: 580g Height:10cm Diameter:20cm Capacity:2,5l



Metallic pot cover Mass: 252g



Glass pot cover Mass: 372g

Materials and methods: Instrumentation



Temperature measurement sensors

- 5 Thermocouples in water
- 1 TC air
- 3 TC pot
- 1 TC pot cover



Local weather station

- -Horizontal global radiation pyrometer
- -40º global radiation pyrometer
- -Ambient thermometer
- -Anemometer



Weather station

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Materials and methods: methods

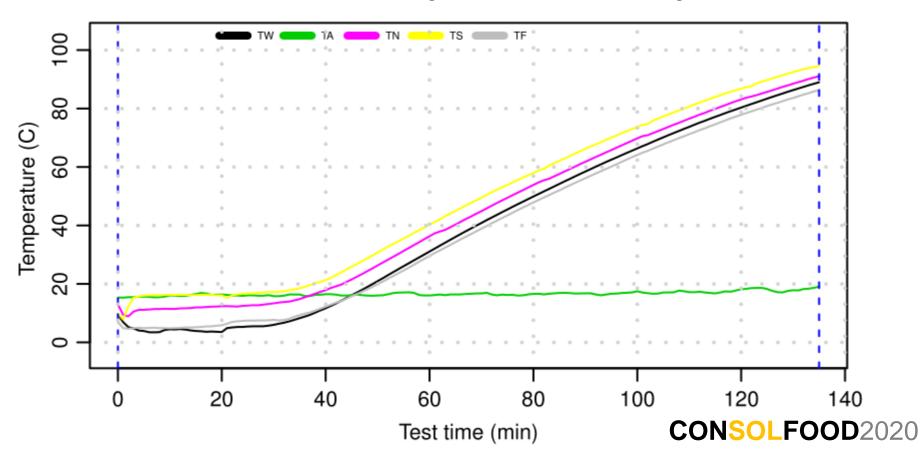
Standard: ASAE S580 (Ref. Funk 2000)

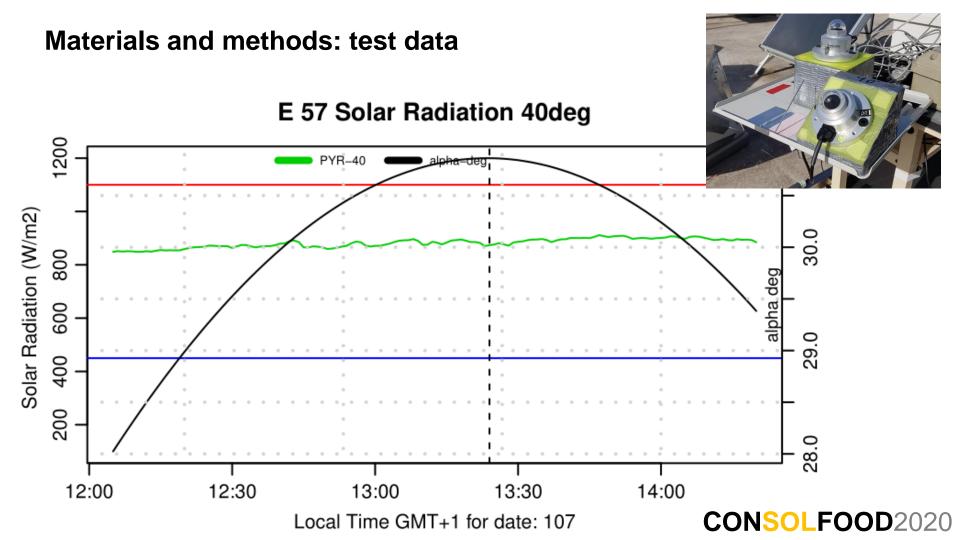
Most Important variables

Uncontrolled (weather) variables

- Wind (avg. less than 1.0m/s & max less than 2.5m/s)
- Insolation (between 450W/m2 -1100W/m2 & variation less than 100W/m2 during a 10-min)
- Solar altitude and azimuth (between 10:00 and 14:00 solar time)

Materials and methods: test data E 57 CSR01 Temperature water-air-pot





Materials and methods: test analysis

Analyze of the results according to the standard (ASAE S580, Ref. Funk 2000)

- Calculating cooking power

$$P_i = \frac{T_2 - T_1}{600} * m * C_{pw}$$

Standardizing cooking power (to be corrected to standard insolation of 700 W/m2)

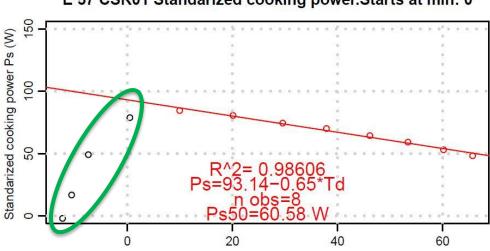
$$P_{si} = P_i * \frac{700}{G_i}$$

 G_i : average insolation i $(\frac{W}{m^2})$.

Materials and methods: test analysis

Protocol: ASAE S580 (Ref. Funk 2000)

- Plotting (The standardized cooking power (W) is to be plotted against the temperature difference (°C))
- A linear regression



Average temperature difference (Tw-Ta) C

E 57 CSR01 Standarized cooking power. Starts at min: 0

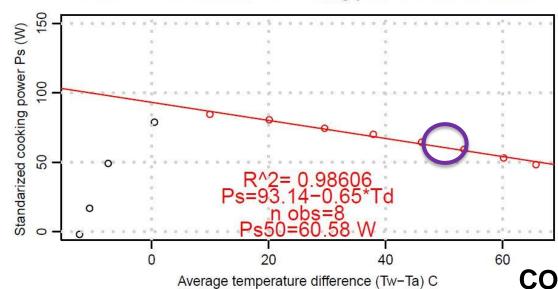
Materials and methods: test analysis

Protocol: ASAE S580 (Ref. Funk 2000)

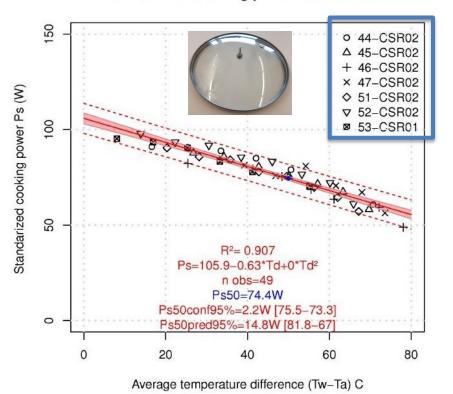
- Single measure of performance (The value for standardized cooking power (W)

is to be computed for a temperature difference of 50°C)

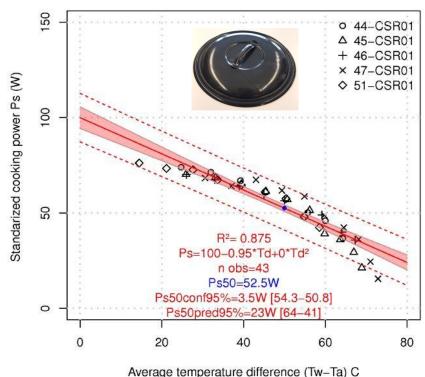
E 57 CSR01 Standarized cooking power. Starts at min: 0



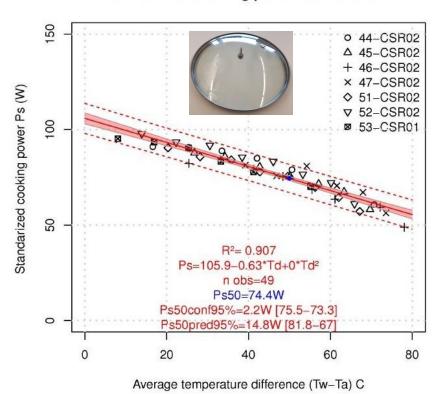
Standarized cooking power Glass e=0cm



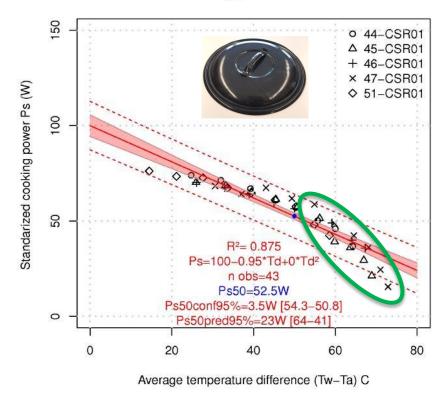
Standarized cooking power Black metal e=0cm



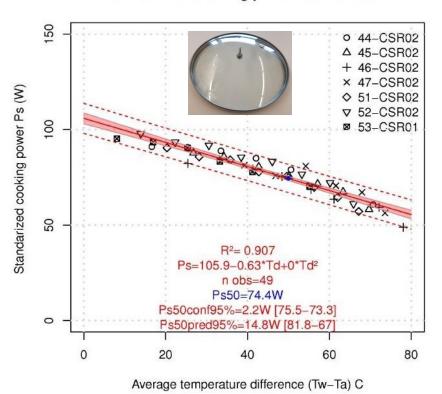
Standarized cooking power Glass e=0cm



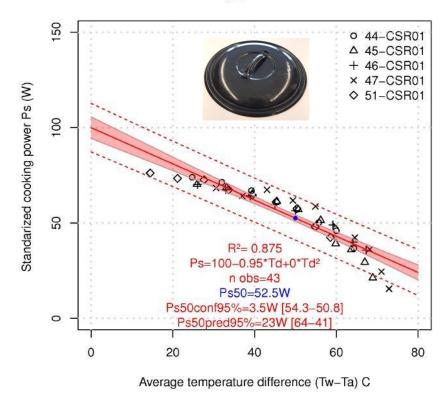
Standarized cooking power Black metal e=0cm



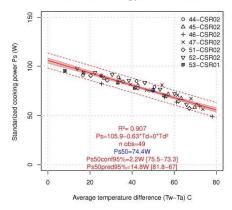
Standarized cooking power Glass e=0cm



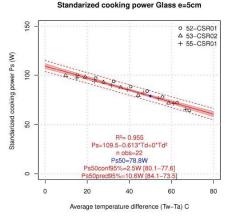
Standarized cooking power Black metal e=0cm

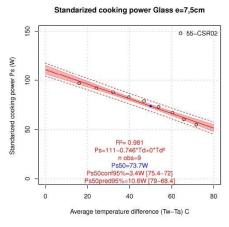


Receiver s have been raised

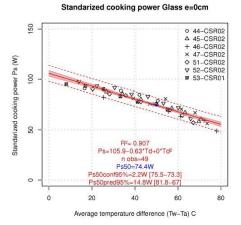


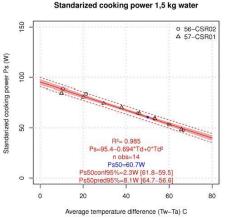
Standarized cooking power Glass e=0cm

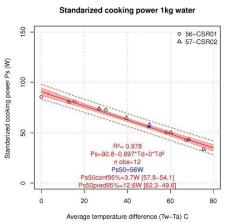




Different water loads







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Conclusions and perspectives

- Thermal performance parameters for several configurations of a typical solar funnel cooker have been determined following standard ASAE S580.
- Results are robust and repeatable
- Configuration with glass cover and elevated receiver performs better
- Thermal performance is better with high water load
- Future work: characterize other configurations such as summer configuration, different fluids, receivers, reflector area, materials, etc.

