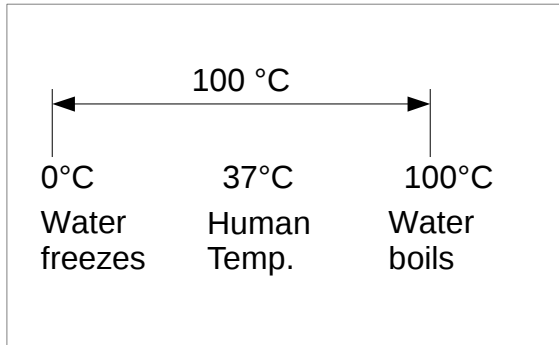


# Thermodynamics

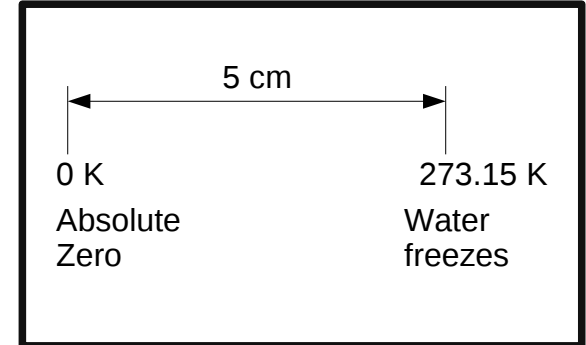
- **Temperature Scales**
- **Thermal Expansion**
- **Heat and Heat Transfer**
- **Latent Heat**

# Temperature Scales

## Celsius



## Kelvin



Celsius + 273.15

Kelvin - 273.15

Fahrenheit-32)\*100/180

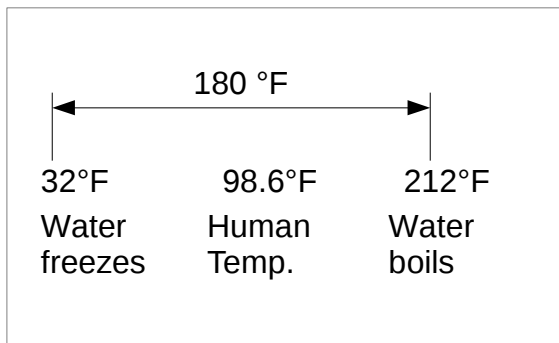
Celsius\*180/100 + 32

SI-Unit

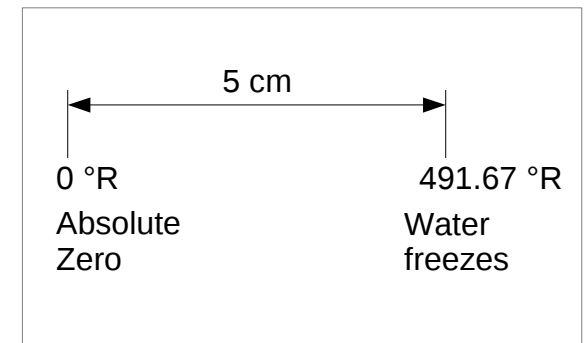
Rankine\*100/180

Kelvin\*180/100

## Fahrenheit



## Rankine



Fahrenheit + 459.67

Rankine - 459.67

# Thermal expansion

$$\Delta L = \alpha \cdot L_i \cdot \Delta T$$

$$L_f = L_i + \Delta L$$

$\alpha$	Coefficient of linear expansion
$\Delta T$	Change in temperature
$L_i$	Initial length
$L_f$	Final length
$\Delta L$	Change in length

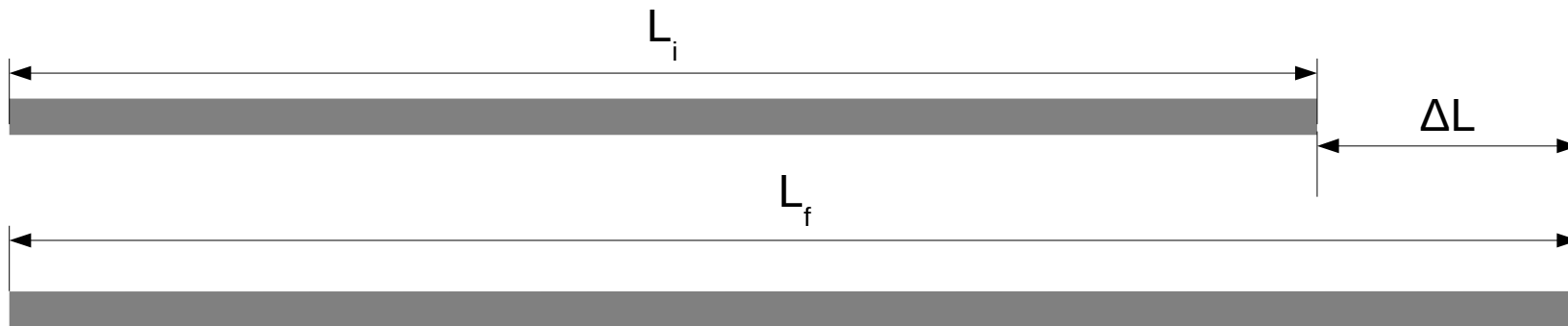
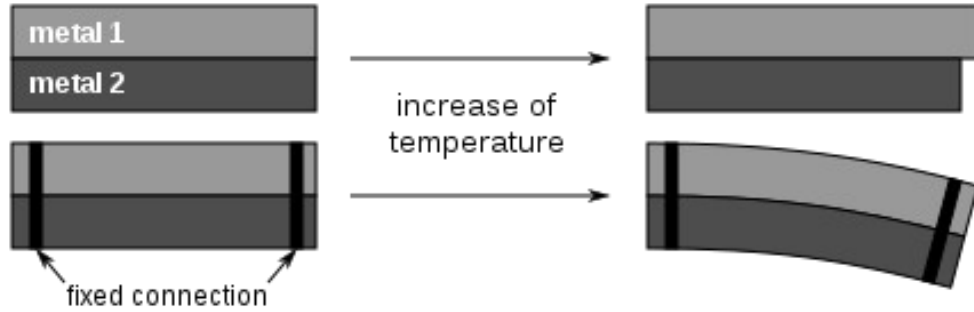


Image: "215533 Rails Buckled after Trestle Fire, Pe Ell, WA 1926 „  
by Forest Service via Flickr  
<https://www.flickr.com/photos/forestservicenw/21851483880/>  
Creative Commons Attribution 2.0 Generic (CC BY 2.0)  
<https://creativecommons.org/licenses/by/2.0/>

# Thermal expansion – Application: Bang Bang Temperature Control

## Bimetal



Source:

“Scheme of a bimetallic stripe” by Patrick87

Via Wikimedia

[https://en.wikipedia.org/wiki/File:Bimetallic\\_stripe.svg](https://en.wikipedia.org/wiki/File:Bimetallic_stripe.svg)

Creative Commons Attribution-Share Alike 3.0 Unported (CC BY-SA 3.0)

<https://creativecommons.org/licenses/by-sa/3.0/deed.en>

→ Bimetal-Thermostats and “Bang-Bang” temperature-control



Image:

“Thermostat”

By velkr0 via Flickr

<https://www.flickr.com/photos/velkr0/3517080166/>

Creative Commons (CC BY-NC-SA 2.0)

<https://creativecommons.org/licenses/by-nc-sa/2.0/>

# Heat and Heat transfer - 1<sup>st</sup> Law of Thermodynamics

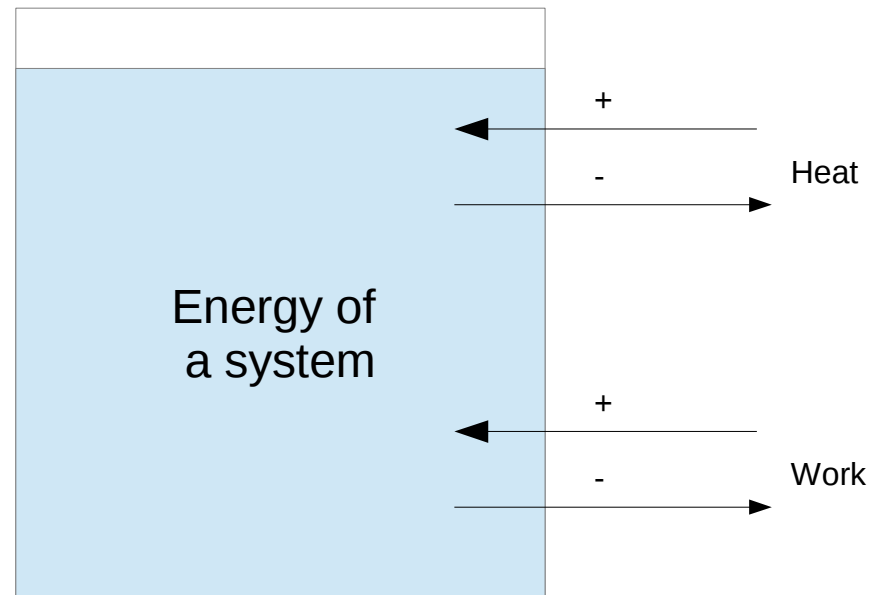
$$E_{final} = E_{initial} + Q + W$$

$$E_{th} = m c T$$

$E_{th}$	Thermal Energy	[ J ]
$m$	Mass	[ kg ]
$c$	Specific heat capacity	[ J / ( kg K ) ]
$T$	Temperature	[ K ]
$Q$	Heat	[ J ]
$W$	Work	[ J ]



Image: „Heat“ by Stefan Bracher



# Heat and Heat transfer - Application

## Heat Engine

$$E_{final} = E_{initial} + Q + W$$

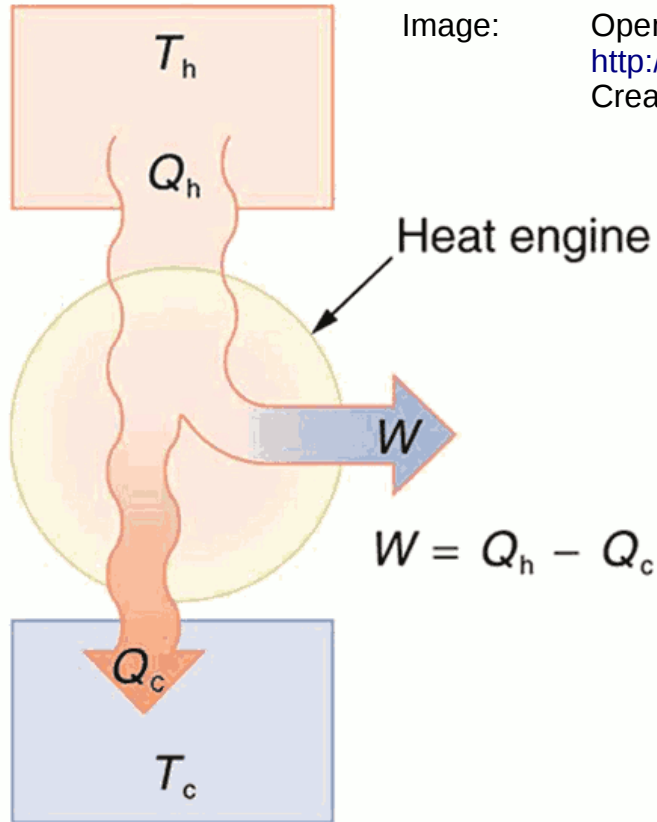
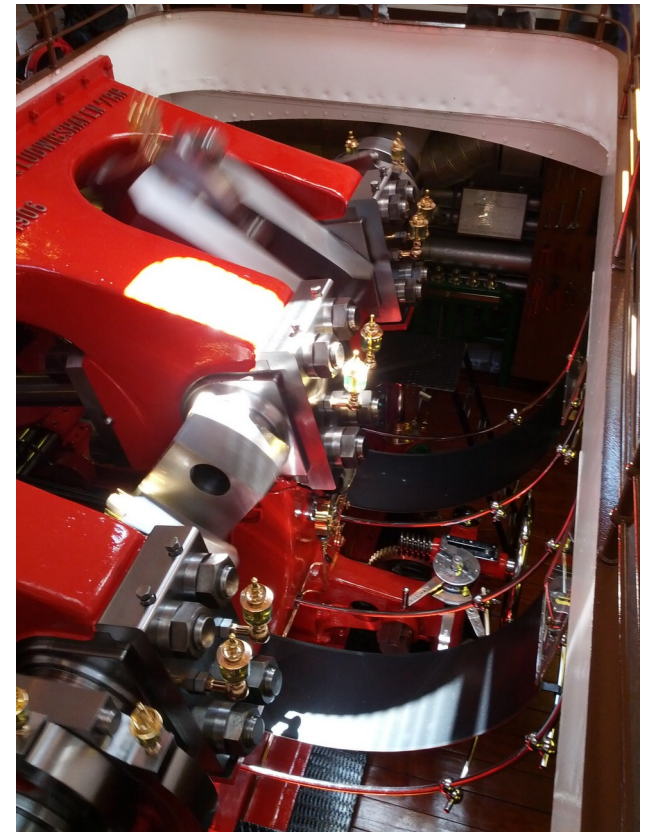


Image:

OpenStax, College Physics. OpenStax CNX. 4. Nov. 2016

[http://cnx.org/contents/Ax2o07Ul@9.39:\\_RSOYYkJ@4/Introduction-to-the-Second-Law](http://cnx.org/contents/Ax2o07Ul@9.39:_RSOYYkJ@4/Introduction-to-the-Second-Law)

Creative Commons 4.0 License <http://creativecommons.org/licenses/by/4.0/>



Video: Steam engine of the paddle-boat "Schiller" (Stefan Bracher)

<https://www.youtube.com/watch?v=hxkt8po0sIE>

Stefan Bracher

# Heat and Heat transfer - Units

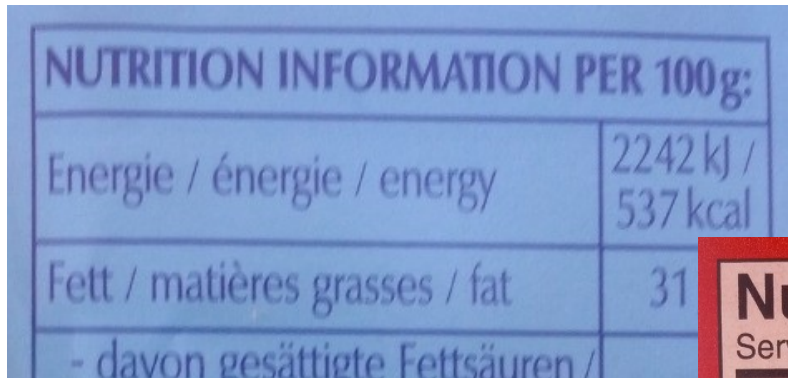
SI-Unit: Joules

Other Units:

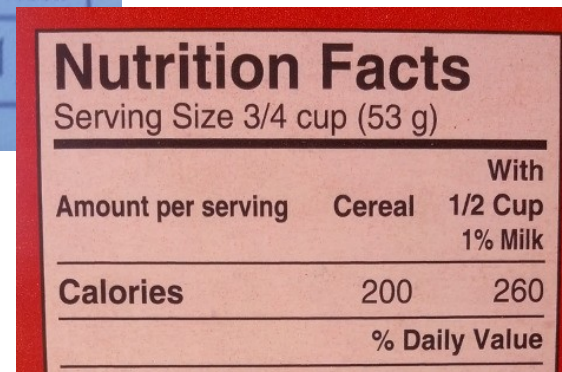
$$1 \text{ kWh} = 3.6 \times 10^6 \text{ Joules}$$

$$1 \text{ calorie [cal]} = 4.184 \text{ Joules [J]}$$

$$1 \text{ Calorie [Cal]} = 1 \text{ kilocalorie [kcal]} = 1000 \text{ calories [cal]}$$



NUTRITION INFORMATION PER 100g:	
Energie / énergie / energy	2242 kJ / 537 kcal
Fett / matières grasses / fat	31
- davon gesättigte Fettsäuren /	



Nutrition Facts		
Serving Size 3/4 cup (53 g)		
Amount per serving	Cereal	With 1/2 Cup 1% Milk
<b>Calories</b>	200	260
% Daily Value		

Images: Nutrition information on food items ( Stefan Bracher)

# Heat and Heat transfer - 2<sup>nd</sup> Law of Thermodynamics

Heat always flows from hot to cold

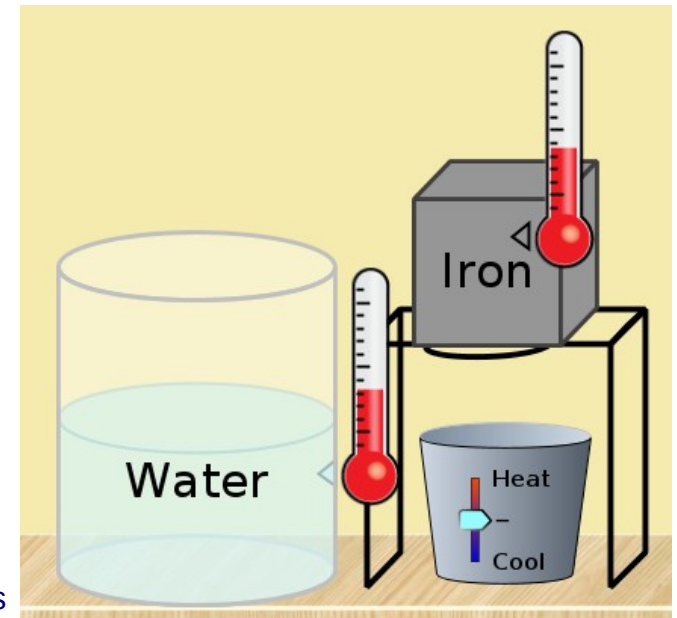
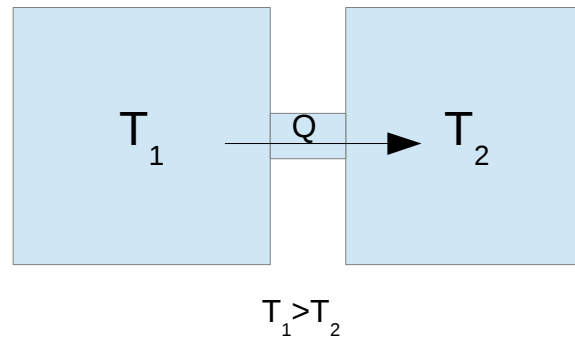


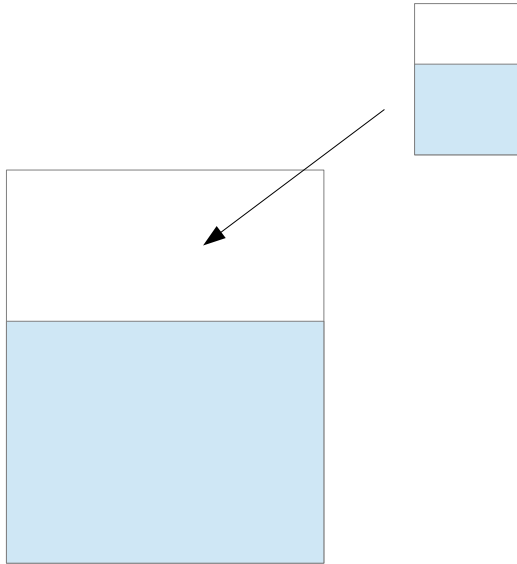
Image: Phet Simulation „Energy Forms and Changes“  
<https://phet.colorado.edu/en/simulation/legacy/energy-forms-and-changes>



# Heat and Heat transfer - Application

Final Temperature:

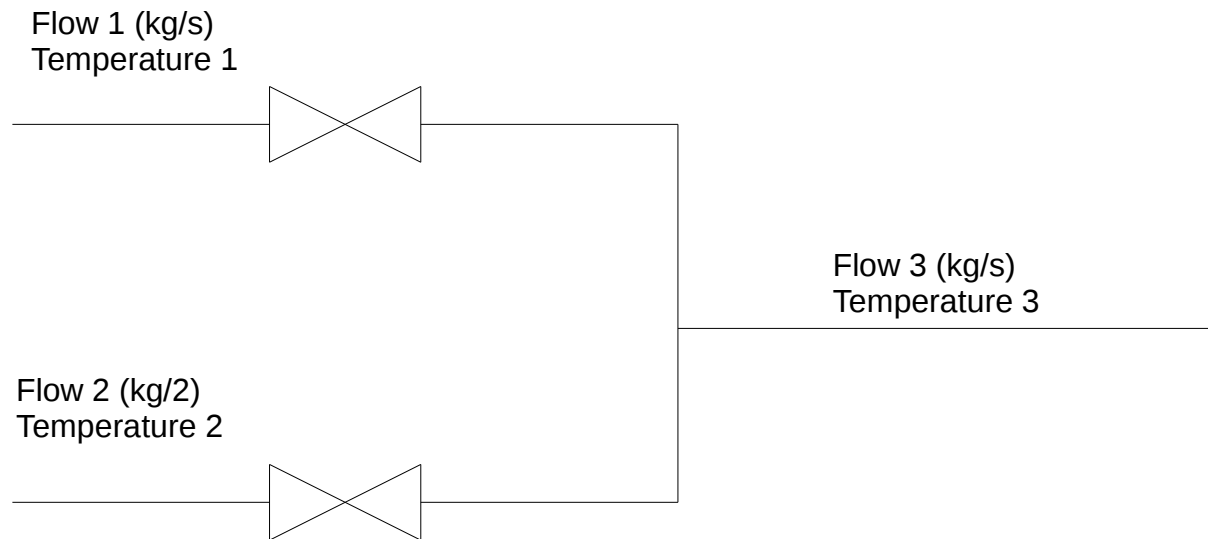
1.0 kg of water at  $100^{\circ}\text{C}$  are added to  
60. kg of water at  $10^{\circ}\text{C}$ .



What is the final temperature of the mix?

# Heat and Heat transfer - Application

## Water temperature control

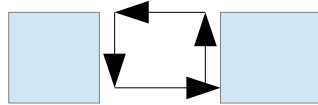


# Heat and Heat transfer – Modes of heat transfer

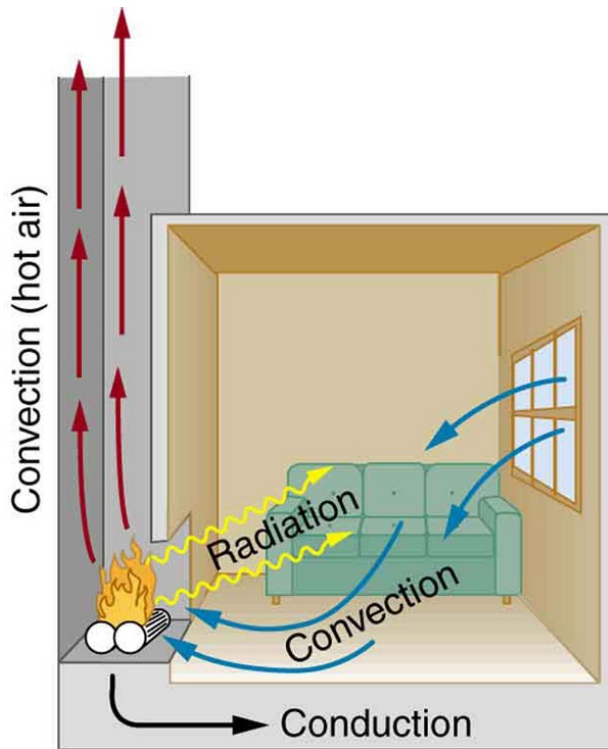
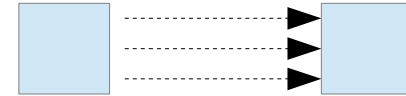
## Conduction



## Convection



## Radiation



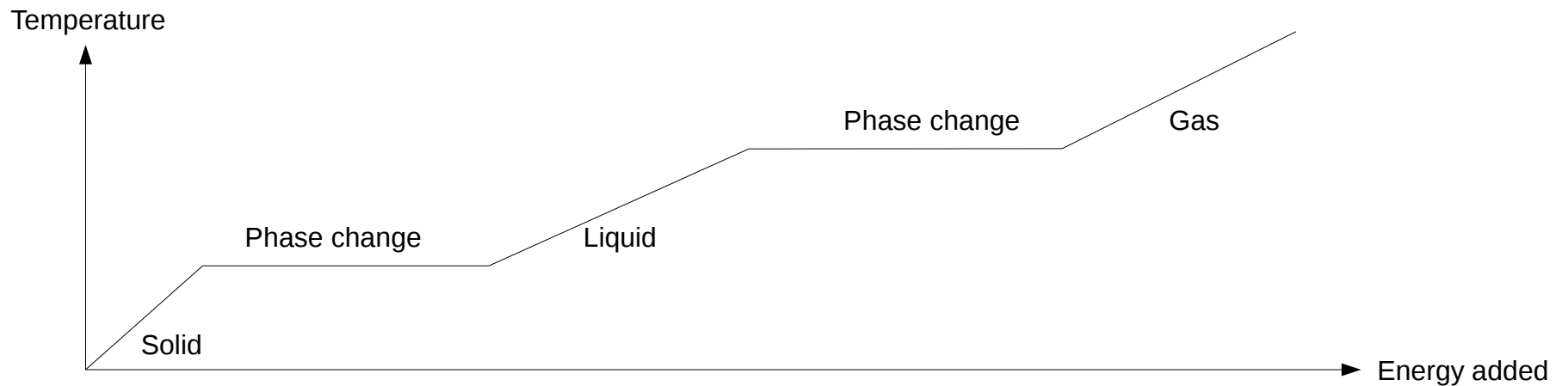
Convection  
around windows  
and doors  
(cold air)

Image: OpenStax, College Physics. OpenStax CNX. 4. Nov. 2016  
<http://cnx.org/contents/Ax2o07Ul@9.39:Q1FnCAex@3/Heat-Transfer-Methods>  
Creative Commons 4.0 License <http://creativecommons.org/licenses/by/4.0/>

# Latent Heat – Energy required or released for phase changes

$$Q = mL$$

m	Mass	[kg]
L	Latent heat	[J/kg]
Q	Heat	[ J ]



# Latent Heat – Application

---

Cooling of Champagne :

How do you cool a bottle of Champagne the fastest?

- 1) Cover it with ice
- 2) Submerge it in cold water
- 3) Submerge it in a mix of cold water and ice
- 4) Submerge it in a mix of cold water, salt and ice
- 5) Put it in the freezer

# Additional Resources

---

- Temperature in “College Physics” Chapter 13.1  
<http://cnx.org/contents/Ax2o07UI@9.39:2ou0Jg2y@3/Temperature>
- Thermal Expansion in “College Physics” Chapter 13.2  
<http://cnx.org/contents/Ax2o07UI@9.39:C20NI-lv@5/Thermal-Expansion-of-Solids-an>
- Heat and Heat Transfer Methods in “College Physics” Chapter 14  
<http://cnx.org/contents/Ax2o07UI@9.39:eJLN3YM-@3/Introduction-to-Heat-and-Heat->

*Questions (Chap 13): 1, 2, 5, 7*

*Problems (Chap 13): 1, 3, 5, 7, 9, 15, 17*

*Questions (Chap 14): 2, 4, 8, 9, 13, 17*

*Problems (Chap 14): 1, 3, 5, 9, 11, 14, 16, 24*