1. Record Nr. UNINA9910140280303321 Autore Sarge Stefan Mathias Titolo Calorimetry: fundamentals, instrumentation and applications // Stefan M. Sarge, Gunther W. H. Hohne and Wolfgang Hemminger Pubbl/distr/stampa Weinheim, Germany: ,: Wiley-VCH Verlag, , 2014 ©2014 **ISBN** 3-527-64938-7 3-527-64936-0 3-527-64939-5 Edizione [2nd ed.] Descrizione fisica 1 online resource (300 p.) 535.6 Disciplina Soggetti Calorimeters Calorimetry Combustion - Measurement Thermal analysis Lingua di pubblicazione Inglese **Formato** Materiale a stampa Livello bibliografico Monografia Description based upon print version of record. Note generali Nota di bibliografia Includes bibliographical references and index. Nota di contenuto Calorimetry: Fundamentals, Instrumentation and Applications: Contents: Preface: List of Quantities and Units: Introduction: Calorimetry: Definition, Application Fields and Units; Definition of Calorimetry; Application Fields for Calorimetry; First Example from Life Sciences; Second Example from Material Science; Third Example from Legal Metrology; Units; Further Reading; References; Part One: Fundamentals of Calorimetry; 1 Methods of Calorimetry; 1.1 Compensation of the Thermal Effect: 1.1.1 Compensation by a Phase Transition; 1.1.2 Compensation by Electric Effects 1.2 Measurement of Temperature Differences 1.2.1 Measurement of Time-Dependent Temperature Differences; 1.2.2 Measurement of Local Temperature Differences; 1.2.2.1 First Example: Flow Calorimeter; 1.2.2.2 Second Example: Heat Flow Rate Calorimeter; 1.3 Summary of Measuring Principles; References; 2 Measuring Instruments; 2.1 Measurement of Amount of Substance; 2.1.1 Weighing; 2.1.2 Volume

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Sommario/riassunto

Clearly divided into three parts, this practical book begins by dealing with all fundamental aspects of calorimetry. The second part looks at the equipment used and new developments. The third and final section provides measurement guidelines in order to obtain the best results. The result is optimized knowledge for users of this technique, supplemented with practical tips and tricks.