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Nota di contenuto	ASHRAE Technical Committees, Task Groups, and Technical Resource Groups -- ASHRAE research: Improving the quality of life -- Preface -- Systems and practices: Halocarbon refrigeration systems (TC 10.3, refrigerant piping) -- Ammonia refrigeration systems (TC 10.3) -- Carbon dioxide refrigeration systems (TC 10.3) -- Liquid overfeed systems (TC 10.1, custom-engineered refrigeration systems) -- Component balancing in refrigeration systems (TC 10.1) -- Refrigerant system chemistry (TC 3.2, refrigerant system chemistry) -- Control of moisture and other contaminants in refrigerant systems (TC 3.3, refrigerant contaminant control) -- Equipment and system dehydrating, charging, and testing (TC 8.1, positive-displacement compressors) -- Refrigerant containment, recovery, recycling, and reclamations (TC 8.3, refrigerant containment) -- Components and equipment: Insulation systems for refrigerant piping (TC 10.3) -- Refrigerant-control devices (TC 8.8, refrigerant system controls and accessories) -- Lubricants in refrigerant systems (TC 3.4, Lubrication) -- Secondary coolants in refrigeration systems (TC 10.1) -- Forces-circulation air coolers (TC 8.4, air-to-refrigerant heat transfer equipment) -- Retail food store

refrigeration and equipment (TC 10.7, commercial food and beverage cooling, display, and storage) -- Food service and general commercial refrigeration equipment (TC 10.7) -- Household refrigerators and freezers (TC 8.9, residential refrigerators and food freezers) -- Absorption equipment (TC 8.3, absorption and heat-operated machines) -- Food cooling and storage: Thermal properties of foods (TC 10.9, refrigeration applications for foods and beverages) -- Cooling and freezing times of foods (TC 10.9) -- Commodity storage requirements (TC 10.5, refrigerated distribution and storage facilities) -- Food microbiology and refrigeration (TC 10.9) -- Refrigerated-facility design (TC 10.5) -- Refrigerated-facility loads (TC 10.8, refrigeration load calculations) -- Refrigerated transport: Cargo containers, rail cars, trailers, and trucks (TC 10.6, Transport refrigeration) -- Marine Refrigeration (TC 10.6) -- Air transport (TC 10.6) -- Food, beverage, and floral applications: Methods of precooling fruits, vegetables, and cut flowers (TC 10.9) -- Industrial food-freezing systems (TC 10.9) -- Meat products (TC 10.9) -- Poultry products (TC 10.9) -- Fishery products (TC 10.9) -- Dairy products (TC 10.9) -- Eggs and egg products (TC 10.9) -- Deciduous tree and vine fruit (TC 10.9) -- Citrus fruit, bananas, and subtropical fruit (TC 10.9) -- Vegetables (TC 10.9) -- Fruit juice concentrates and chilled juice products (TC 10.9) -- Beverages (TC 10.9) -- Processed, precooked, and prepared foods (TC 10.9) -- Bakery products (TC 10.9) -- Chocolates, candies, nuts, dried fruits, and dried vegetables (TC 10.9) -- Industrial applications -- Ice manufacture (TC 10.2, automatic icemaking plants and skating rinks) -- Ice rinks (TC 10.2) -- Concrete dams and subsurface soils (TC 10.1) -- Refrigeration in the chemical industry (TC 10.1) -- Low-temperature applications: Cryogenics (TC 10.4, ultralow-temperature systems and cryogenics) -- Ultralow-temperature refrigeration (TC 10.4) -- Biomedical applications of cryogenic refrigeration (TC 10.4) -- General: Terminology of refrigeration (TC 10.1) -- Codes and standards -- Additions and corrections.
