11-44 Steaks are cooled by passing them through a refrigeration room. The time of cooling is to be determined.

**Assumptions 1** Heat conduction in the steaks is one-dimensional since the steaks are large relative to their thickness and there is thermal symmetry about the center plane. 3 The thermal properties of the steaks are constant. 4 The heat transfer coefficient is constant and uniform over the entire surface. 5 The Fourier number is  $\tau > 0.2$  so that the one-term approximate solutions (or the transient temperature charts) are applicable (this assumption will be verified).

Steaks 25°C

Refrigerated air

-11°C

**Properties** The properties of steaks are given to be k = 0.45 W/m.°C and  $\alpha = 0.91 \times 10^{-7}$  m<sup>2</sup>/s **Analysis** The Biot number is

$$Bi = \frac{hL}{k} = \frac{(9 \text{ W/m}^2.^{\circ}\text{C})(0.01 \text{ m})}{(0.45 \text{ W/m}.^{\circ}\text{C})} = 0.200$$

The constants  $\lambda_1$  and  $A_1$  corresponding to this Biot number are, from Table 11-2,

$$\lambda_1 = 0.4328$$
 and  $A_1 = 1.0311$ 

The Fourier number is

$$\frac{T(L,t) - T_{\infty}}{T_i - T_{\infty}} = A_1 e^{-\lambda_1^2 \tau} \cos(\lambda_1 L / L)$$

$$\frac{2 - (-11)}{25 - (-11)} = (1.0311) e^{-(0.4328)^2 \tau} \cos(0.4328) \longrightarrow \tau = 5.085 > 0.2$$

Therefore, the one-term approximate solution (or the transient temperature charts) is applicable. Then the length of time for the steaks to be kept in the refrigerator is determined to be

$$t = \frac{\tau L^2}{\alpha} = \frac{(5.085)(0.01 \,\mathrm{m})^2}{0.91 \times 10^{-7} \,\mathrm{m}^2/\mathrm{s}} = 5590 \,\mathrm{s} = 93.1 \,\mathrm{min}$$

