## The University of Calgary Department of Chemical & Petroleum Engineering

ENCH 501: Mathematical Methods in Chemical Engineering Quiz #3

Time Allowed: 45 mins.

October 9, 2001

Instructions for roasting a fresh turkey at 20°C in a natural convection oven maintained at 325°F include that 15 minutes be allowed for every pound of the bird. The turkey, for analysis purposes, is assumed to be a prolate ellipsoid (like a football). The meat and bone are also assumed to have the same thermophysical properties. The turkey is hollow inside but the openings are sealed off. The meat is assumed cooked when a temperature probe stuck into the thigh registers 185°F.

- (A) Given a turkey that has semi-axes dimensions a = 13 inches, b = 10 inches (and the ellipse is rotated about the axis parallel to a), and a turkey weighing 5.1 kg, use the lumped analysis method to estimate the heat transfer coefficient (h) around the roasting bird.
- (B) If the turkey just met the criterion that lumped analysis method is valid, estimate the thermal conductivity of the meat.
- (C) How much longer would be required to cook another turkey if it were of the same external dimension as above but is not hollow, i.e. completely full of meat?

## **Data and Formulas:**

Density of turkey meat = 120 kg/m<sup>3</sup>

Heat Capacity, C, = 3.2 kJ/kg K

Volume of Ellipsoid =  $4/3 \pi ab^2$ 

Surface area of ellipsoid =  $2\pi b^2 + \frac{2\pi ab}{\varepsilon} \sin^{-1} \varepsilon$ 

where  $\sin^{-1} \varepsilon$  is in radians,

eccentricity,  $\varepsilon = \frac{c}{a}$  and  $c^2 = a^2 - b^2$ 

