10 The espresso machine shown in Figure 27 is an electrical appliance.

(Source: © tanawaty/123RF)

Figure 27

(a) The espresso machine has an electrical heater connected to a 440V mains supply.

The power of the electrical heater is 3.5 kW.

(i) The rating of a fuse is the current above which it melts.

Which of these is the most suitable fuse for the espresso machine circuit?

(1)

☒ **A** 1 A

☒ **B** 5 A

☒ **C** 10 A

☒ **D** 13 A

(ii) Before the espresso machine can be used, its heater must raise the temperature of some cold water.

The specific heat capacity of water is 4200 J/kg K.

Show that it takes the heater about 90 s to raise the temperature of 1 kg of water from 18 °C to 95 °C.

Use an equation from the formula sheet.

(3)

(b) The espresso machine has a steam pipe that can be used to heat milk in a jug, as shown in Figure 28.

(Source: © Wavebreak Media Ltd/123RF)

Figure 28

Steam from the pipe enters the milk, where steam condenses to water.

The steam and hot water heat the milk.

(i) Describe, in terms of energy, how the arrangement and movement of particles in the steam changes as the steam enters the milk, condenses and cools.

(2)

....

....

....

....

(ii) The specific heat capacity of milk is 3840 J/kg K.

The specific heat capacity of water is 4200 J/kg K.

The specific latent heat of condensation of steam is 2260 kJ/kg.

The temperature of the steam is 100 °C

The mass of steam that condenses is 25 g.

The temperature of the milk rises from 5 °C to 65 °C.

By considering the transfer of energy from the steam to the milk, calculate the mass of milk that is heated by the steam and hot water.

Use equations from the formula sheet.

(4)

mass of milk = ... kg

(iii) Give **two** reasons why the actual mass of steam needed to heat the milk from 5 °C to 65 °C is greater than 25 g.

(2)

1 ....

....

2 ....

....

(Total for Question 10 = 12 marks)

Question number	Answer	Mark
10(a)(i)	C	(1)

Question number	Answer	Additional guidance	Mark
10(a)(ii)	Equating the same variable in both equations (1) $\Delta Q = m \times c \times \Delta\theta = P \times t$ Rearrangement (1) $t = \dfrac{(m \times c \times \Delta\theta)}{P}$ Substitution and evaluation (1) $t = \dfrac{(1 \times 4200 \times 77)}{3500}$ $= 92\,s$	allow $\Delta\theta$ seen as $95 - 18$ 92.4 evaluation must be seen to at least 2 s.f. at some point in the working	(3)

Question number	Answer	Additional guidance	Mark
10(b)(i)	An answer that combines the following points of understanding to provide a logical description: • when steam condenses, its molecules move closer together, so the internal energy decreases (1) • when the water from the condensed steam cools, its molecules move more slowly, therefore storing less kinetic energy (1)	allow as water cools, the distance between the particles decreases which increases the intermolecular forces	(2)

Question number	Answer	Additional guidance	Mark
10(b)(ii)	equating the variables in the three equations/principle of conservation of energy (1) $(m_w \times l_w) + (m_w \times c_w \times \Delta\theta_w) = (m_m \times c_m \times \Delta\theta_m)$ rearrangement (1) $$m_m = \frac{(m_w \times l_w) + (m_w \times c_w \times \Delta\theta_w)}{(c_m \times \Delta\theta_m)}$$ substitution of correctly calculated quantities (1) $$= \frac{\left(\left(\left(\frac{25}{1000}\right) \times 2260000\right) + \left(\left(\frac{25}{1000}\right) \times 4200 \times 35\right)\right)}{3840 \times 60}$$ evaluation (1) 0.26 (kg)	allow in words or with suitable alternative subscripts temperature changes and l_w must be correct allow maximum of 3 marks for calculations that omit the energy from cooling of water	(4)

Question number	Answer	Mark
10(b)(iii)	Any two of the following reasons: • more steam must condense and transfer the energy that is dissipated to the jug during the process (1) • more steam must condense and transfer the energy that is dissipated to the surroundings during the process (1) • more steam must condense and transfer the energy needed to cause the milk to froth (1) • more steam must condense to replace any steam that might leave the milk without condensing (1)	(2)