



MASSEY UNIVERSITY

280371 Process Engineering Operations

Evaporation 3

# Multiple-effect evaporators



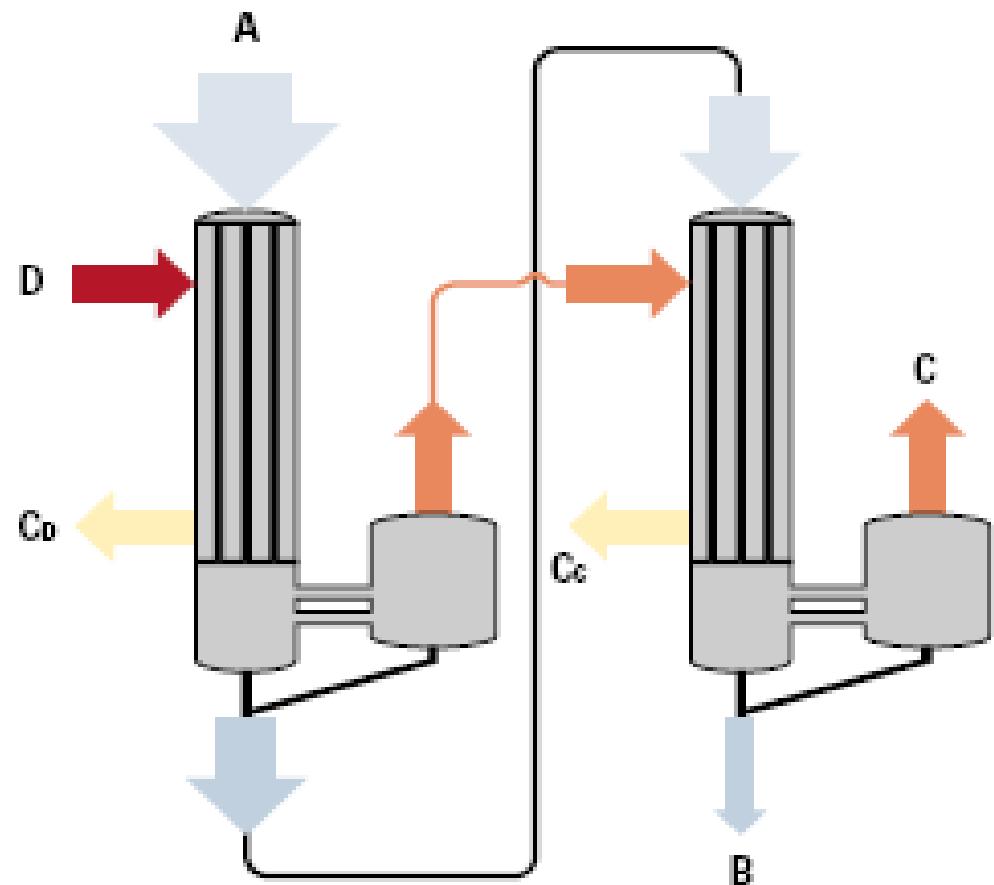
# Rationale

- Steam economy of single-effect < 1 (<100%)
- In multiple-effect operation, evaporated vapour from one stage is used as the steam (heat) supply in the next stage
  - For n stages, steam economy  $\sim n \text{ kg.kg}^{-1}$   
 $\rightarrow \text{efficiency} = n \times 100\%$ )
  - Capital cost increases  $\sim n$  times; but commonly energy cost savings are greater

# Multiple-effect evaporators - operation

- As vapours from primary effect passed on to heat next effect
  - Each subsequent effect operates at a lower pressure than previous
  - Next boiling temperature reduced
- Maximum pressure difference between primary steam heat source and condensing pressure in the final stage
- High degree of flexibility in the design of multiple-effect evaporators.
- High capital costs as n increases

# Example – 2 stage

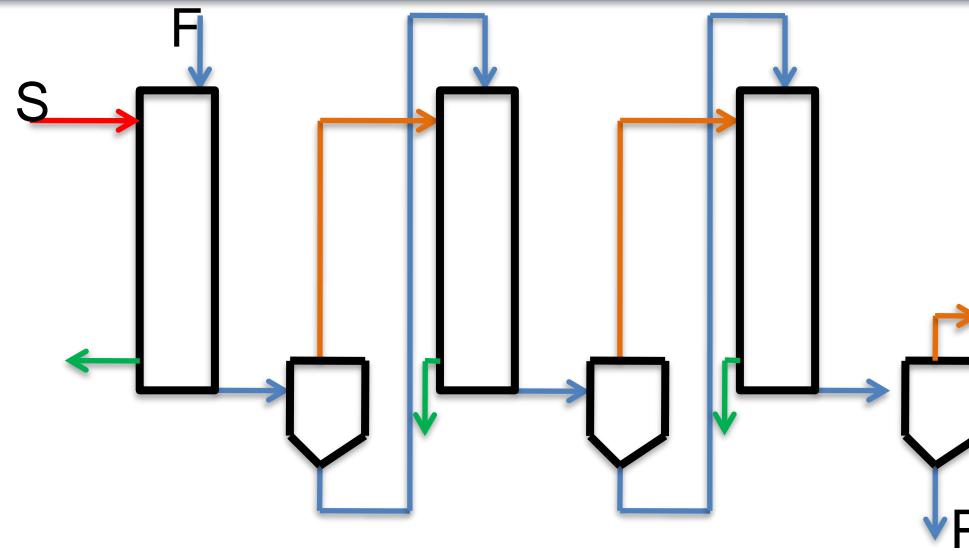


- 
- A Product
  - B Concentrate
  - C Condensate
  - C<sub>c</sub> Vapour condensate
  - C<sub>0</sub> Heating steam condensate
  - D Heating steam
  - E Electrical energy

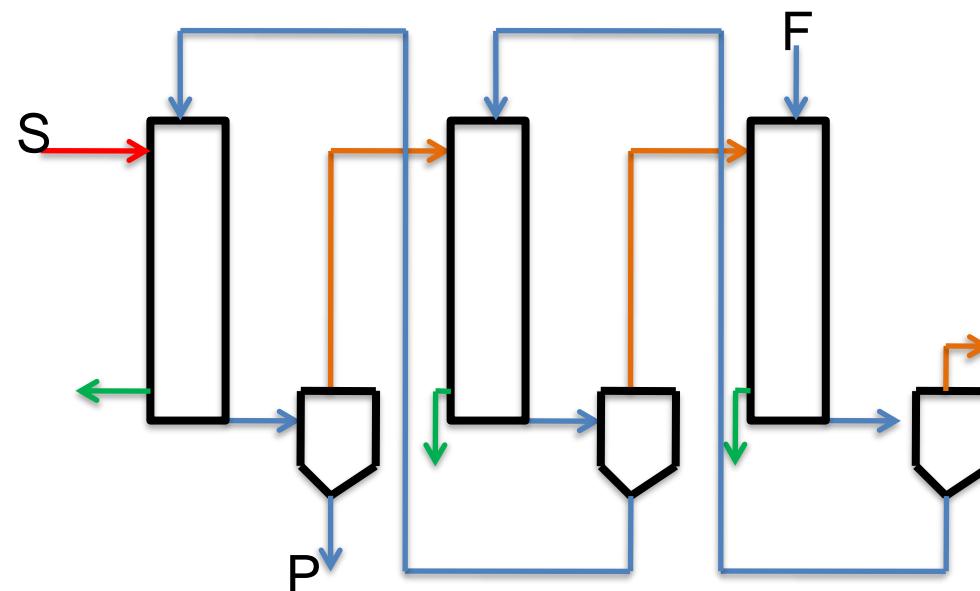
# Multiple-effect evaporator - operation 2

- Different flow strategies used
  - Feed-forward
  - Feed-back
  - Mixed-flow
- Conventionally, to establish  $\Delta\theta$  must operate with a pressure gradient
- Limit to number of stages for conventional operation depends on
  - Available  $\Delta P$  and/or  $\Delta\theta$
  - f(vacuum, set-up, thermal sensitivity)

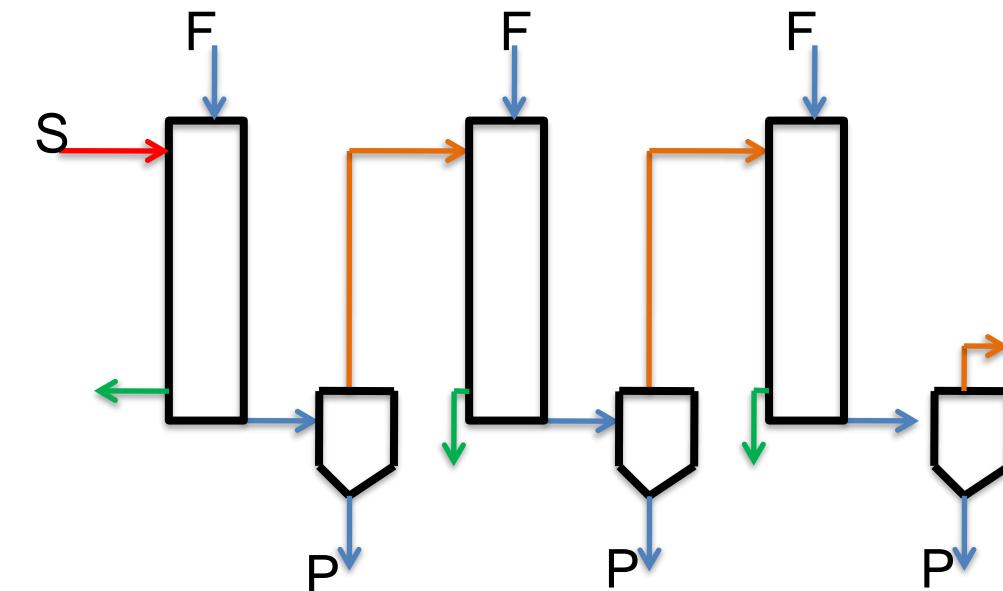
# Flow strategies



Feed forward



Feed backward



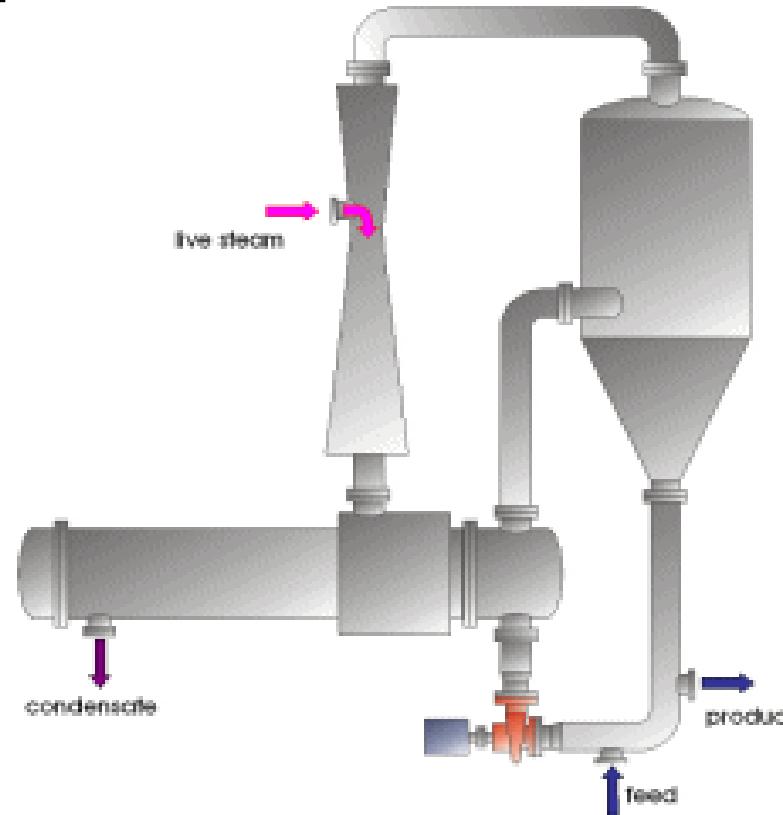
Parallel flow

# Vapour recompression

- Can increase steam pressure prior to reuse to recover latent heat
- Two options for vapour recompression
  - Thermal (TVR) - using a steam ejector (venturi)
  - Mechanical (MVR) - using a compressor
- Demand for fresh steam is reduced
- Reduced installation costs with TVR

# Thermal vapour recompression – steam ejector

- Raises the pressure and hence the temperature of the re-used vapour
- Evaporation load in the effect is effectively doubled
- $n$  effect evaporator becomes an evaporator with capability of  $n+1$  effects – efficient use of energy in evaporator vapours.
- Widely used in multi-effect evaporators – most common
- 2 types - nozzle or regulating spindle



# Thermal vapour recompression

- Main disadvantages low efficiency of the steam jet; lack of flexibility to changes in process variables

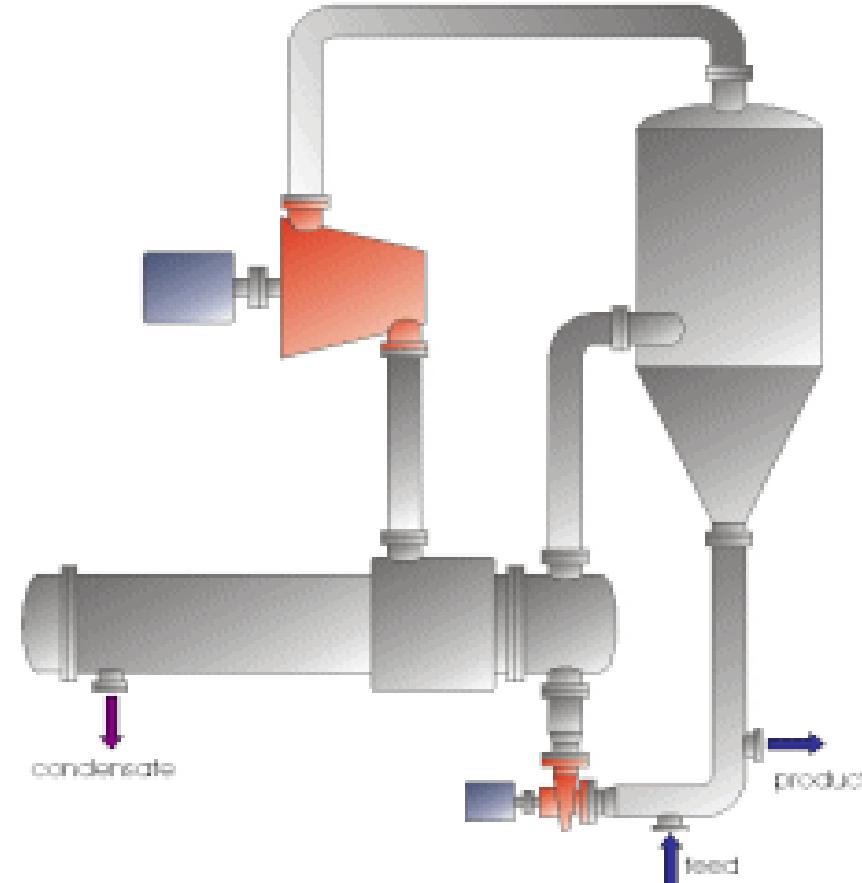
But

- Steam jets are cheaper and more durable than mechanical compressors and can more easily handle large volumes of low-pressure vapours.

*McCabe and Smith, Unit Operations of Chemical Engineering, Third Edition, McGraw Hill Kogakusha Limited, 1976*

# Mechanical vapour recompression

- a compressor increases the pressure of the vapour
- expensive
- widespread use in the food industry
- positive displacement compressors, axial or radial flow compressors (fan compressors)



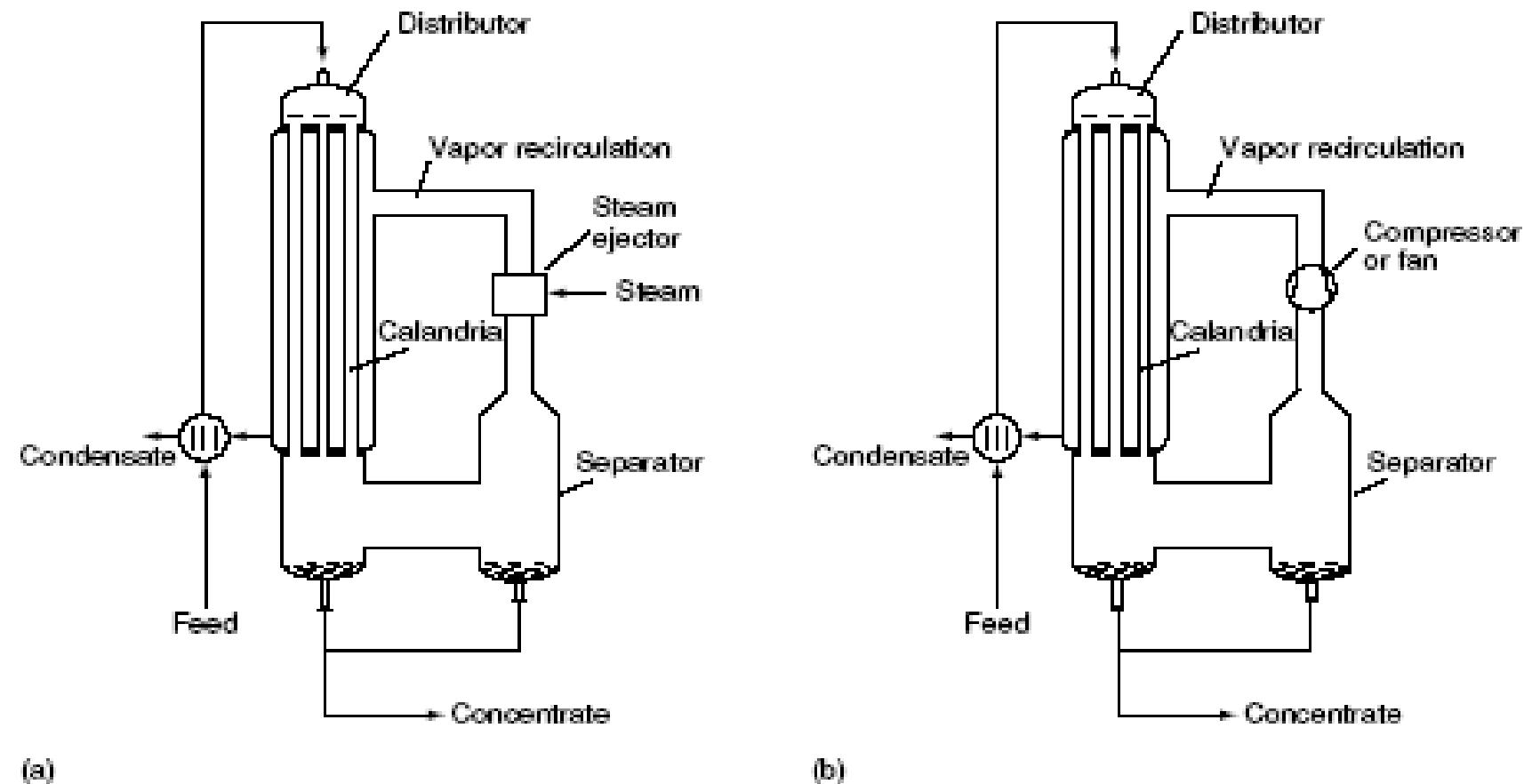
# Mechanical vapour recompression

Some typical applications of mechanical vapour recompression units are:

- evaporation of sea water to give distilled water
- evaporation of black kraft liquor in the paper industry
- evaporation of heat sensitive materials such as fruit juices,

*McCabe and Smith, Unit Operations of Chemical Engineering, Third Edition, McGraw Hill Kogakusha Limited, 1976*

# TVR / MVR – falling film



**Figure 4** Main components of vapor recompression evaporators: (a) TVR and (b) MVR. Reproduced from *Evaporation: Uses in the Food Industry*, *Encyclopaedia of Food Science, Food Technology and Nutrition*, Macrae R, Robinson RK and Sadler MJ (eds), 1993, Academic Press.

# Mass and energy balances- multiple-effect

- Mass balances over each stage or overall e.g. 3-stage system
- **Solute mass balance**

$$m_F x_F = m_L x_L \quad (1)$$

- **Overall mass balance**

$$m_F = (m_{V1} + m_{V2} + m_{V3}) + m_L^{(2)}$$

$m_{Vi}$  - mass flow rate of vapour from  $i$  th stage

# Energy balance – multiple-effect

*Assuming constant evaporation rate*

$$\phi = m_{V1}h_{fg1} = m_{V2}h_{fg2} = m_{V3}h_{fg3} \quad (3)$$

Then

$$m_{Vi} = \frac{1}{\left( \frac{1}{h_{fg1}} + \frac{1}{h_{fg2}} + \frac{1}{h_{fg3}} \right)} [m_{V1} + m_{V2} + m_{V3}] \quad (4)$$

If  $h_{fg1} \approx h_{fg2} \approx h_{fg3}$   
then

Look at your Steam Tables; see how much  $h_{fg}$  varies with temperature

$$m_{Vi} \approx \frac{1}{3} [m_{V1} + m_{V2} + m_{V3}] \quad (5)$$

- Heat transfer in each stage is assumed constant

*Heat transfer rate equations*

$$\phi = U_1 A_1 (\theta_s - \theta_1) = U_2 A_2 (\theta_1 - \theta_2) = U_3 A_3 (\theta_2 - \theta_3)$$

$$\phi = U_1 A_1 \Delta \theta_1 = U_2 A_2 \Delta \theta_2 = U_3 A_3 \Delta \theta_3 \quad (6)$$

The temperature difference driving force (and pressure) in each stage must be determined.

Assuming:

**(a) Constant  $\Delta\theta$  - less common**

$$(\theta_s - \theta_1) = (\theta_1 - \theta_2) = (\theta_2 - \theta_3) = \frac{1}{3}(\theta_s - \theta_3) \quad (7)$$

**(b) Constant area (A) – most common**

$$U_1 A_1 \Delta\theta_1 = U_2 A_2 \Delta\theta_2 = U_3 A_3 \Delta\theta_3 \quad (8)$$

## (b) Constant area (A) – most common

$$U_1 A_1 \Delta \theta_1 = U_2 A_2 \Delta \theta_2 = U_3 A_3 \Delta \theta_3 \quad (9)$$

$$(\theta_i - \theta_{i+1}) = \frac{\frac{1}{U_{i+1}}}{\frac{1}{U_1} + \frac{1}{U_2} + \frac{1}{U_3}} (\theta_s - \theta_3) \quad (10)$$

# General Solution Procedure

1. Solve equations (1) and (2) to determine the amount of water evaporated ( $m_{V1}+m_{V2}+m_{V3}$ ) and the missing solution flow rate or composition.
2. Determine the steam heat source temperature ( $\theta_s$ ) and allowable last stage condensate temperature and pressure.
3. Determine the boiling point elevation in the last stage and hence determine the last stage solution temperature ( $\theta_3$ ).
4. Use Equation (7) or (8) to determine the temperature difference across the heat exchanger for each stage.
5. Use Equation (4) or (5) to determine the amount of water evaporated in each stage.
6. Use Equation 6 to determine the area of the heat exchanger.

## Steam and flow diagrams

Draw a schematic diagram of the system you are dealing with; understand what the flows are, and the pressures/temperatures in the system.

Where in the system does phase change(s) take place

At what temperature is the phase change?  $h_{fg}$

At what pressure is the phase change?  $h_{fg}$

### ***Question 6: Three stage feed forward evaporator***

Ten kg/s of 2 wt% NaCl is being concentrated to 20wt% NaCl in a three effect feed forward evaporator. Steam is available at 150 kPa abs and a vacuum of 500 mmHg (below atmospheric) is being pulled by the vacuum pump. The overall heat transfer coefficients for the first, second and third heat exchangers are 1000 W/m<sup>2</sup>K, 900 W/m<sup>2</sup>K and 800 W/m<sup>2</sup>K respectively and the area of the three heat exchangers are identical.

- (a) Determine the size of the heat exchangers.
- (b) What increase in production would be expected if the steam pressure was increased to 200kPa.a?

### ***Question 7: Three stage feed forward evaporator***

A 5 wt% citric acid solution is concentrated in a triple effect feed forward evaporator to 60 wt% using steam at 20 kPa gauge. 10 kg/s of cooling water at 20°C is injected into the final stage condenser of operating at 10 kPa absolute.

- (a) Calculate the amount of water evaporated in the final stage and hence the production rate of 60wt% citric acid.
- (b) Both the overall heat transfer coefficient and the temperature difference across each heat exchanger is identical. Determine the size of each heat exchanger if the overall heat transfer coefficient is 1000 W/m<sup>2</sup>K.