

Temperfect mug

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(Dated: September 4, 2022)

I. INTRODUCTION

In this experiment we want to study the temperature of a liquid in two thermos mugs; Bodum and Temperfect. Bodum mug is a regular thermos cup. The Temperfect mug removes excess heat from your beverage and stores it in its walls. This allows the newly-brewed beverage to be enjoyed right away. Temperfect add an extra layer of insulation which changes from solid to liquid as it absorbs heat. Thereafter, the heat is added back into the beverage and is used to keep it a perfect temperature. During this phase the material returns back to a solid state and the energy given up is called latent heat. We will be looking at temperature development over time for both mug. Both in order to see if the mug works as advertised and discuss if Temperfect can be modelled as an Einstein solid.

II. THEORY

The multiplicity in an Einstein solid is given by

$$\Omega(N, q) = \frac{(q + N - 1)!}{q!(N - 1)!} \approx \frac{(q + N)!}{q!N!} \quad (1)$$

where q is number of energy units ϵ and N is number of oscillators. The expression has been further simplified using Stirling's approximation. We have considered the case $q \gg N$ (when there are more energy units than oscillators, the so-called 'high-temperature' limit) in order to simplify it. This further gives us the expression for entropy

$$S \equiv k \ln \Omega \quad (2)$$

where k is Boltzmann's constant. Internal energy of an Einstein solid is given by

$$U = \frac{N}{2} \epsilon + q \epsilon \quad (3)$$

Which results in

$$\frac{dU}{dq} = \epsilon \rightarrow dU = \epsilon dq \quad (4)$$

with variations in.

One of the most important identities in thermal dynamics, derived from the first law of thermodynamics, is as follows

$$dU = Tds - Pdv \quad (5)$$

We assume constant pressure and volume which allows us to rewrite the equation as

$$dU = Tds \rightarrow T = \frac{dU}{ds} = \frac{\epsilon dq}{dS} \quad (6)$$

Numerically we find this as

$$T_i = \epsilon \frac{q_i - q_{i-1}}{S_i - S_{i-1}} \quad (7)$$

Lastly we have heat capacity

$$C_v = \frac{dU}{dT} = \frac{\epsilon dq}{dT} \quad (8)$$

Numerically we find this as

$$C_{v,i} = \epsilon \frac{q_i - q_{i-1}}{T_i - T_{i-1}} \quad (9)$$

Lastly the temperature of the water changes due to heat flux to its surroundings or air

$$AJ_q = \frac{dQ}{dt} = mc_v \frac{dT}{dt} \quad (10)$$

A is the area which heat flux takes place. Q , m and c_v are attributes of the water (heat, mass and heat capacity).

III. METHOD

The Temperfect mug and Bodum thermos cup were both filled with 3dl of almost boiling water. The lids were not put on to allow temperature logging while the water in the mugs cooled. The temperature in the air outside of the mug was $T_a = 22^\circ$.



Figure 1. Experimental setup for comparing the Temperfect and Bodum mug

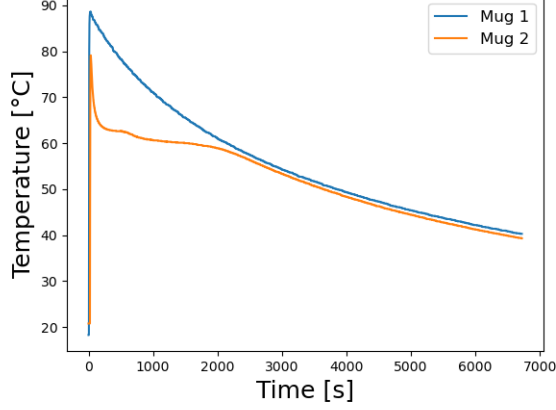


Figure 2. Temperature against time of both mugs

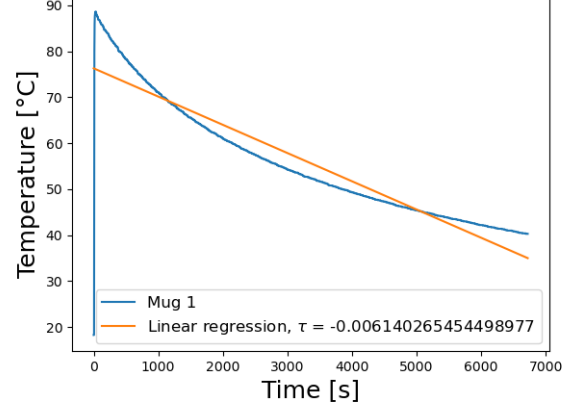


Figure 3.

IV. RESULTS

In figure (2) we have plotted temperature of both thermal mugs against time. Based on this figure we can conclude with Temperfect being mug 2 and Bodum being mug 1. The reasoning for this is mug 2's ability to bring the beverage temperature from almost boiling to a comfortable temperature rather fast. This is because the material absorbs the heat and goes through a phase transition: from a solid to a liquid. This melting temperature T_m happens at around 60° during the period 0-200s. Also, Temperfect (based on the orange graph) allows the temperature to stay in the so-called 'Ahhh zone'[1] for a longer period. During this phase the material puts its stored heat back into the beverage and returns back to a solid. This crystallising happens at around 700-2000s. When the material in the mug is all solid, the temperature drops as if it was a regular mug. Bodum on the other, steadily loses the heat of the beverage to the environment. This means the beverage takes longer time to reach a comfortable temperature, but will not stay there for long before the beverage is too cool. The mathematical explanation behind the Temperfect is based on heat flux. Temperature of water changes due to heat flux, which is related to temperature gradient (10). By storing heat in the walls of the cup and later re-introduce it back into the beverage reduces the heat flux.

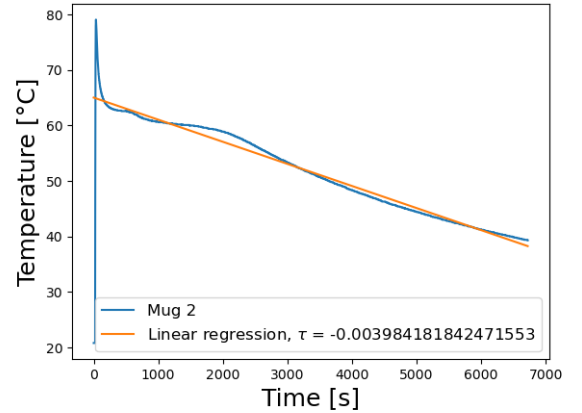


Figure 4.

V. DISCUSSION AND CONCLUSION

- Reference 2

REFERENCES

- Reference 1

Appendix A: Name of appendix

This will be the body of the appendix.

[1] A term for a comfortable drinking temperature used in this article describing [Temperfect Technology](#).