

African Journal of Tropical Agriculture ISSN 2375-091X Vol. 5 (9), pp. 001-008, September, 2017. Available online at www.internationalscholarsjournals.org © International Scholars Journals

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Full Length Research Paper

# Design, construction and performance evaluation of solar maize dryer

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#### Accepted 19 April, 2017

This paper presents the design, construction and performance evaluation of solar drying for maize, the solar drying system consists of V-groove collector of 2.04 m<sup>2</sup> area, drying chamber and blower. It was designed in such a way that solar radiation is not incident directly on the maize. K-type thermocouples were used for temperature measurement, while solar radiation was measured by solar meter m od.776. The thermal energy and heat losses from solar collector were calculated for each three tilt angles (30°, 45°, 60°). The results obtained during the test period denoted that the maximum gained energy occurred at 11 o'clock hour and then gradually declined since the maximum solar radiation occurred at this time. The performance of the solar drying system was highly dependent on the solar radiation, tilt angle and ambient temperature. The total loss factor of the collector increases with the increase in the intensity of solar radiation intensity. The theoretical thermal energy, the experimental actual heats gain increase by increasing radiation intensity.

Key words: Solar energy, solar air collector, v-corrugated collector, solar drying system performance study.

## INTRODUCTION

In many parts of the world there is a growing awareness that renewable energy have an important role to play in extending technology to the farmer in developing countries to increase their productivity (Waewsak et al., 2006). Solar thermal technology is a technology that is rapidly gaining acceptance as an energy saving measure in agriculture application. It is preferred to other alternative sources of energy such as wind and shale, because it is abundant, inexhaustible and non-polluting, wind (Akinola, 1999; Akinola and Fapetu, 2006; Akinola et al., 2006).

Solar air heaters are simple devices to heat air by utilizing solar energy and it is employed in many applications requiring low to moderate temperature below 80°C, such as crop drying and space heating (Kurtbas and Turgut, 2006). They are defined as a process of moisture removal due to simultaneous heat and mass transfer (Ertekin and Yaldiz, 2004). According to Ikejiofor (1985) two types of water are present in food items; the chemically bound water and the physically held water.

In drying, it is only the physically held water that is removed. The most important reasons for the popularity of dried products are longer shelf-life, product diversity as well as substantial volume reduction. This could be expanded further with improvements in product quality and process applications. The application of dryers in developing countries can reduce post harvest losses and significantly contribute to the availability of food in these countries.

Estimations of these losses are generally cited to be of the order of 40% but they can, under very adverse conditions, be nearly as high as 80%. A significant percentage of these losses are related to improper and/or untimely drying of foodstuffs such as cereal grains, pulses, tubers, meat, fish, etc. (Bassey, 1989; Togrul and Pehlivan, 2004). Traditional drying, which is frequently done on the ground in the open air, is the most widespread method used in developing countries because it is the simplest and cheapest method of conserving foodstuffs.

Some disadvantages of open air drying are: exposure of the foodstuff to rain and dust; uncontrolled drying; exposure to direct sunlight which is undesirable for some foodstuffs; infestation by insects; effect by animals; etc

(Madhlopa et al., 2002). Solar drying may be classified into direct, indirect and mixed-modes. In direct solar dryers the air heater contains the grains and solar energy passes through a transparent cover and is absorbed by the grains. Essentially, the heat required for drying is provided by radiation to the upper layers and subsequent conduction into the grain bed.

In indirect dryers, solar energy is collected in a separate solar collector (air heater) and the heated air then passes through the grain bed, while in the mixed-mode type of dryer, the heated air from a separate solar collector is passed through a grain bed and at the same time, the drying cabinet absorbs solar energy directly through the transparent walls or roof. Therefore, the objective of this study is to develop a mixed-mode solar dryer in which the grains are dried simultaneously by both direct radiation through the transparent walls and roof of the cabinet and by the heated air from the solar collector. The performance of the dryer was also evaluated.

#### THEORY, MATERIALS AND METHODS

#### **Basic theory**

The energy balance on the absorber is obtained by equating the total heat gained to the total heat lost by the heat absorber of the solar collector. Therefore,

$$LA_{c} = Q_{\mu} + Q_{cond} + Q_{conv} + Q_{R} + Q_{P}$$
<sup>(1)</sup>

Where

I = Rate of total radiation incident on the absorber's surface (Wm<sup>-2</sup>).  $A_c$  = Collector area (m<sup>2</sup>).

 $\begin{array}{l} Q_u = \text{Rate of useful energy collected by the air (W).} \\ Q_{\text{cond}} = \text{Rate of conduction losses from the absorber (W).} \\ Q_{\text{conv}} = \text{Rate of convective losses from the absorber (W).} \\ Q_{\text{R}} = \text{Rate of long wave re-radiation from the absorber (W).} \\ Q = \text{Rate of reflection losses from the absorber (W).} \end{array}$ 

The three heat loss terms Qcond, Qconv and QR are usually combined into one-term (QL), that is,

$$Q_L = Q_{cond} + Q_{conv} + Q_R \tag{2}$$

$$IA_{c} = \tau I_{T}A_{c} \tag{3}$$

The reflected energy from the absorber is given by the expression:

$$Q_{\rho} = \rho \tau I_{\Gamma} A_{c} \tag{4}$$

where

= Reflection coefficient of the absorber. = Transmittance of cover.

Substitution of Equations (2), (3) and (4) in Equation (1) yields

or

$$\tau I_{T} A_{c} = Q_{u} + Q_{L} + \rho \tau I_{T} A_{c} \qquad \text{or} Q_{u} = \tau I_{T} A_{c} (1 - \rho) - Q_{L}$$

For an absorber (1 - ) = and hence

$$Q_{u} = (\alpha \tau) I_{T} A_{c} - Q_{L}$$
<sup>(5)</sup>

The total heat loss coefficient is given by the following Eq. (6) (Karim and Hawlader, 2006)

$$U_{L} = U_{C} + U_{t}$$

$$U_{t} = \left(\frac{N}{\frac{C}{Tp}\left(\frac{TP - Ta}{N+f}\right)^{e}} + \frac{1}{hw}\right)^{-1} + \frac{\sigma(Tp^{2} + Ta^{2})(Tp + Ta)}{\frac{1}{d} + \frac{2N + f - 1}{\varepsilon g} - N}$$
(6)

$$C = 520(1 - 0.000051\beta^{2})$$

$$d = \varepsilon p + 0.0425N(1 - \varepsilon p)$$

$$f = (1 + 0.089h_{W} - 0.1166h_{W} \varepsilon_{p})(1 + 0.07866N)$$

$$h_{W} = 5.7 + 3.8\upsilon$$

$$e = 0.252$$

$$U_{\theta} = \frac{k_{ins}}{L_{ins}}$$

QL composed of convection conduction and radiation parts. It is presented in the following form ;

$$Q_{L} = U_{L}A_{c}\left(T_{c} - T_{a}\right) \tag{7}$$

Where

 $U_L$  =Overall heat transfer coefficient of the absorber (Wm<sup>-2</sup>K<sup>-1</sup>). Tc = Temperature of the collector's absorber (K).

Ta = Ambient air temperature (K).

From Eqs. (5) and (7) the useful energy gained by the collector is expressed as:

$$Q_{a} = (\alpha \tau) I_{T} A_{c} - U_{L} A_{c} (T_{c} - T_{a})$$
<sup>(8)</sup>

Where

Absorption =

Therefore, the energy per unit area (qu) of the collector is:

$$q_{u} = (\alpha \tau) I_{T} - U_{L} (T_{c} - T_{a}).$$
<sup>(9)</sup>

If the heated air leaving the collector is at collector temperature, the heat gained by the air Qg is:

$$Q_g = m' \operatorname{cp} \left( T_c - T_a \right) \tag{10}$$

m = Mass of air leaving the dryer per unit time (kg s- 1).

Cp = Specific heat capacity of air  $(kJkg^{-1}K^{-1})$ .

The collector heat removal factor, FR, is the quantity that relates the actual useful energy gained of a collector, Eq. (8), to the useful

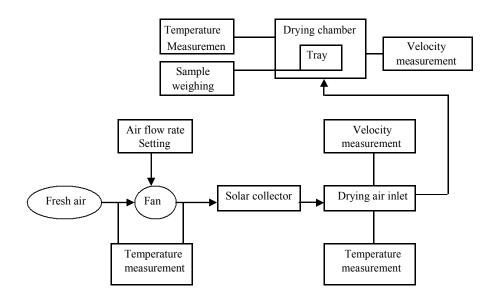


Figure 1. Flow diagram of drying process.

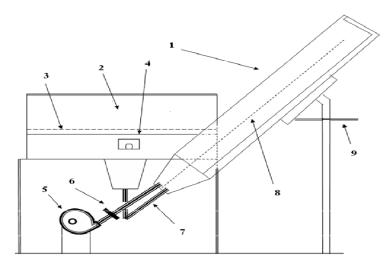


Figure 2. Section of the solar drying system: 1. Solar collector. 2. Drying chamber. 3. Drying tray. 4. Thermostat temperature. 5. Air blower. 6. Air valve. 7. Connecting pipes. 8. Absorption plates of two air passes. 9. Slide rule.

energy gained by the air, Eq. (10). Therefore

energy gained by the air, Eq. (10). Therefore  

$$\eta_{c} = \frac{Q_{s}}{A_{c}Ir}$$
(13)
$$F_{R} = \frac{m' c_{PA} \left(T_{c} - T_{a}\right)}{A_{c}[(\alpha \tau)Ir - U_{L}(T_{c} - T_{a})]}$$
(11) The solar drying system

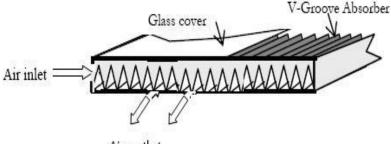
#### (11) The solar drying system

The solar drying system, which includes collector, drying chamber and the blower, the use of V-grooved absorbers improves the heat transfer coefficient between the absorber plate and the airs as well  $Q_{e} = A_{e}$ as it increase the absorptivity to solar radiation (Goel et al., 1987; Chaudhory et al., 1988; Hafiz et al., 1999). It is made of galvanized steel with black paint containing (5%) black chromium powder to increase its absorbing capability (Figures 1 and 2).

Qg = The useful energy gained.

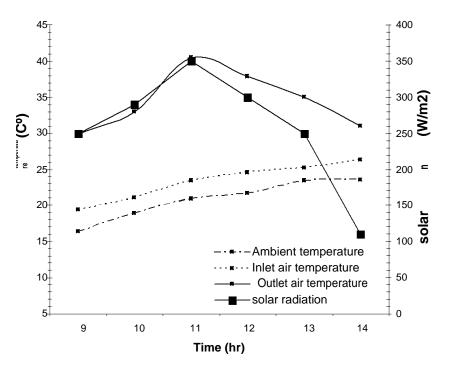
The thermal efficiency of the collector is defined as (Itodo et al., 2002):

The collector was insulated with rock wool of 10 mm thickness



Air outlet

Figure 3. Schematic of the V-groove absorber collector.



**Figure 4.** Time variation of air ambient temperature, air inside, outside of the collector and solar radiation for angle 30° (Date 21/11/2008).

from the bottom and 5 mm thickness from sides. The collector was contained within galvanized steel frame. The drying chamber used in this work was  $[1.06 \times 0.66 \times 0.56 \text{ m}]$  [width, depth and height] respectively. All the system components are connected with each other by plastic pipe 63 mm diameter, as well as to transport the air between the collector and the drying chamber (Figure 3).

#### **EXPERIMENTAL SET-UP**

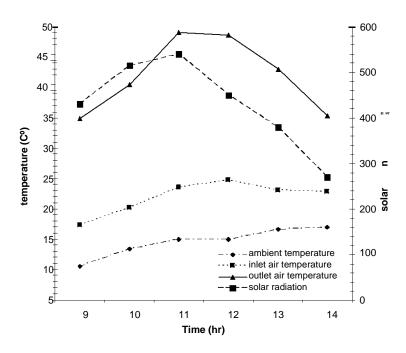
The performance of the solar drying system was evaluated experimentally using three collector tilt angles for horizontal (30°, 45°, 60°). The following parameters are measured (a) radiation incident on the collector, (b) air temperatures at various locations in the collector and dryer and (c) relative humidity of air.

To measure the temperature of air at various locations of the collector and dryer, K-type thermo- couples were installed at various points along the length and with of the solar dryer system. All temperature data were registered at an interval of 15 min. Drying test was started at 9:00 h and stopped at 14:00 h. Preliminary calculations that to be dried at (38 kg) of maize , After field drying the moisture content of the maize 21% (wet basis) and should be reduced to 13% during drying.

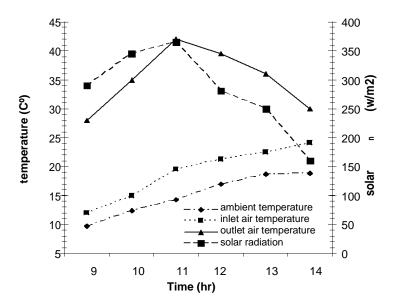
# **RESULTS AND DISCUSION**

#### Performance of the solar drying system

Solar drying performance was compared between ambient temperatures for the period of experimentation. The performance of the solar drying was highly dependent on the solar radiation and ambient temperature. Figure 4 shows each change of air ambient



**Figure 5.** Time variation of air ambient temperature, air inside, outside of the collector solar and solar radiation for angle 45° (Date 22/11/2008).



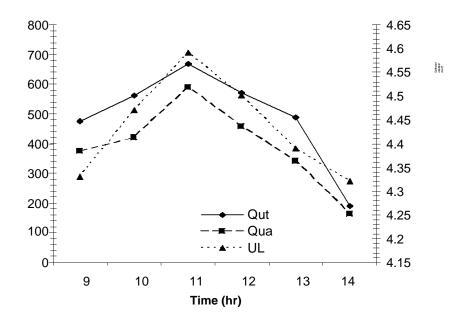
**Figure 6.** Air ambient temperature, air inside, outside of the collector solar and solar radiation for angle 60° (Date 23/11/2008).

temperature and the air inside and outside of the collector solar during daylight hours for the inclination angle of  $30^{\circ}$ . It was the highest temperature out of the collector (40.5°C) of the whole at the 11 o'clock hour at the highest intensity of radiation 350 w/m<sup>2</sup>.

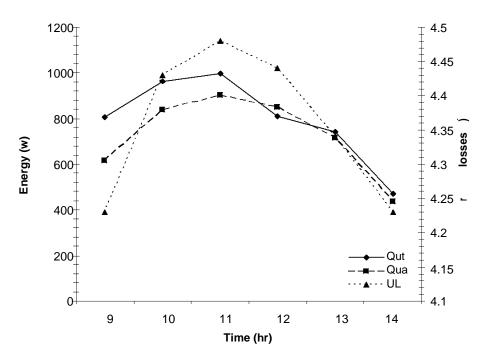
Figure 5 shows the change of the temperature of the ambient air and the temperature of the air inlet and outlet of the collector solar during daylight hours for the

inclination angle of 45°. It was the highest temperature out the collector 49°C of the whole at the 11 o'clock hour at the highest intensity of radiation 540 w/m<sup>2</sup>. The highest temperature out of the collector at inclination angle of 60° (42°C) at the highest intensity of radiation 365 w/m<sup>2</sup>, of the whole at the 11 o'clock hour (Figure 6).

Figure 7 shows the relation between the theoretical thermal energy and the experimentally actual heat gain



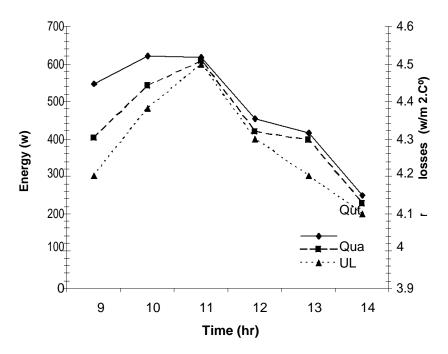
**Figure 7.** The theoretical thermal energy, the experimentally actual heat gain and the total loss factor of the collector versus the daylight hours for the inclination angle of 30° (Date 21/11/2008).



**Figure 8.** The theoretical thermal energy, the experimentally actual heats gain and the total loss factor of the collector versus the daylight hours of the inclination angle of  $45^{\circ}$  (Date 22/11/2008).

for the inclination angle 30°, the highest values 669.6 and 589.4 w for the theoretical thermal energy and the experimentally actual heat gain respectively at 11 am and then gradually declined. Theoretical energy and actual heat gain (which were calculated through FORTRAN 99

program computer) depend on the intensity of radiation. We also note that the total loss factor of the collector is increasing with the increase in solar radiation, the highest value ( $4.59 \text{ w/m}^2.\text{C}^0$ ) of these losses occurred at 11 am. From Figure 8, the highest values of theoretical thermal



**Figure 9.** The theoretical thermal energy, the experimentally actual heats gain and the total loss factor of the collector versus the daylight hours of the inclination angle of 60° (Date 23/11/2008).

energy, experimentally actual heat gain and total loss factor of the collector at the inclination collector tilt -45° at the 11 am are (996.4, 900.7 w and 4.48 w/m<sup>2</sup>.C<sup>o</sup>) respectively (Figure 9).

### Conclusion

1. The theoretical thermal energy, the experimentally actual heats gain increase by increasing radiation intensity, the maximum values occurred at the 11 am and then gradually declined.

2. The energy gained obtained at the angle tilt  $45^{\circ}$  is higher than the corresponding values obtained at  $60^{\circ}$ ,  $30^{\circ}$  tilt.

3. The total loss factor of the collector increases with the increase in the intensity of solar radiation intensity, as well as this factor depends on the convection coefficient for the air between the top glass cover and environment.

4. The performance of the solar drying system was highly dependent on the solar radiation and ambient temperature.

Abbreviation: IT, Radiation on tilted surface (W/m<sup>2</sup>); A<sub>c</sub>, collector area (m<sup>2</sup>); Q<sub>u</sub>, rate of useful energy collected by the air (W); Q<sub>cond</sub>, rate of conduction losses from the absorber; Q<sub>conv</sub>, rate of convective losses from the absorber (W); Q<sub>R</sub>, rate of long wave re-radiation from the absorber (W); Q, rate of reflection losses from the absorber (W); Q, overall heat transfer coefficient of the

absorber (Wm<sup>-2</sup>K<sup>-1</sup>); **U**<sub>T</sub>, top loss coefficient, (Wm<sup>-2</sup>K<sup>-1</sup>); **U**<sub>B</sub>, bottom loss coefficient, (Wm<sup>-2</sup>K<sup>-1</sup>); **T**<sub>c</sub>, temperature of the collector's absorber (K); **T**<sub>a</sub>, ambient air temperature (K); m, mass of air leaving the dryer per unit time (kgs<sup>-1</sup>);  $C_p$ , specific heat capacity of air  $(kJkg^{-1}K^{-1})$ ; mw, mass of water evaporated from the food item (kg); hfg, latent heat of evaporation, kJ/kg H2O; ma, mass of drying air (kg); hW, wind induced heat transfer coefficient, W/m<sup>2</sup>.K; k, thermal conductivity of plate material, W/m .K; kINS, thermal conductivity of rock wool insulation (= 0.04), W/m. K; LINS, thickness of insulation (=0.05), m; Tpr, product temperature °C; T, temperature °C; Ta, ambient temperature, K; Tp, plate temperature, K; v, wind speed, m/s; N, number of glazing (= 1); **T<sub>1</sub> and T<sub>2</sub>**, initial and final temperatures of the drying air respectively (K); m<sub>i</sub>, initial mass of the food item (kg); M<sub>e</sub>, equilibrium moisture content (% dry basis); M i, initial moisture content (% dry basis); , Absorption; , transmittance of cover; , reflection coefficient of the absorber; , thermal efficiency, %; , Stefan-Boltzmann constant, W/m<sup>2</sup>

#### FORTRAN 99 program computer

! Computer program for calculation overall heat loss coefficient

! From solar air collector ,useful energy and efficiency

Open (1,file = 'as.txt') open (2,file = 're.txt') Do 10 I = 1, 6

```
Read (1,*)ti,ta,tp,ai,v,to
tp = tp + 273
ti = ti + 273
ta = ta + 273
to = to + 273
hw = 5.7 + (3.8^*v)
f = ((9./hw)-(30./((hw)^{*2})))^{*}(ta/316.9)^{*}1.091
w = .0000005667
u1 = 1./(434.61/tp)^{*}((tp-ta)/(1.+f))^{**}0.252
u^2 = 1./(u^1 + (1./hw))
u3 = w^{(tp^{*}2+ta^{*}2)^{(tp+ta)}}
u4 = 1.24 + (1.13*f)
u = u + (u3/u4)
ui = u+0.4
write (*,'(1x,5f10.4)')u,ui
write (2,'(1x,5f10.4)')u,ui
ru = 348.3/tp
b = 1.02
dh = 0.1125
y = 0.0000179
pr = 0.71
Cp = 1006
aq = 0.01485
u_{ii} = u_{i}/3600
ac = 2.04
re = (ru*b*dh)/y
nu = (0.0192*(re**(0.75))*pr)/(1.+(1.22*(re**(-.125))*(pr-
2.)))
hc = (nu^{cp^{y}})/(pr^{dh})
fd = hc/(hc+ui^*0.5)
fr = ((ag*cp)/uii)*(1.- exp((-fd*uii)/(cp*ag)))
qi = ai^{*}0.817 - (ui^{*}(ti-ta))
q = 2.04* fr*qi*1.75
eff = (q/(ai^2ac))
ruu = 348.3/((to+ti)/2.)
w1 = 0.025^{*}ruu
qu = w1^{*}cp^{*}(to-ti)
effu = qu/(ai^2ac)
tm = to-ti
write (*,'(1x,5f10.4)')ru,re,hc,fd,fr,qi,q,eff,qu,effu,tm
write (2,'(1x,5f10.4)')ru,re,hc,fd,fr,qi,q,eff,qu,effu,tm
10 read*
19 format (1x,2f9.4,1i5,6f9.4)
stop
end.
```

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