OPERATIVE REGIMES OF ACTIVE CENTERS AND THE GENERAL PICTURE OF EFFERVESCENCE OF A LIQUID

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It is well known that boiling is the phase transformation of a liquid into vapor accompanied by formation of vapor bubbles in the liquid medium. The thermodynamic condition of commencement of boiling of a liquid (more accurately, the phase equilibrium of the liquid and the vapor) is that the chemical potentials of both phases are equal to one another:

$$\mu_{g}(p, T) = \mu_{w}(p, T).$$
(1)

From this condition it is in principle possible to determine the form of the phase equilibrium curve. This curve shows that the saturated-vapor pressure $p_{\rm V}$ is a monotonically increasing function of the temperature

$$\mathbf{r}_{\mathbf{v}} = \mathbf{j}(T). \tag{2}$$

The relation (2) is equivalent to the dependence of the boiling point T_s on the external pressure p_0 :

$$T_s = \varphi(p_0). \tag{2'}$$

The curve of equilibrium of the liquid and vapor phases is limited below by the triple point and above by the critical point. This must be emphasized in connection with the recently widely circulated hypothesis of "pseudoboiling" of a liquid at supercritical pressures [1-3]. Since, according to Eq. (2), the saturated-vapor pressure p_{sat} cannot exceed the critical pressure p_{cr} , vapor bubbles cannot appear in a liquid under supercritical pressure and therefore it is impossible to talk about any type of boiling in this case.

Under ordinary conditions, as the liquid is monotonically heated (or the external pressure is lowered) there occurs a moment at which the vapor pressure p_V is greater than p_0 . The chemical potential of the liquid phase μ_{sat} then exceeds the chemical potential of the vapor μ_V , and the liquid transforms into an unstable thermodynamic state, i.e., it tends to boil.

In this case, however, because of the potential barrier due to the surface energy the liquid may exist in a metastable, superheated state. Ya. I. Frenkel', following Gibbs, showed [4] that for a superheated or undercompressed liquid there exists a critical size of bubbles ("nuclei"), at which the size of the bubble will continue grow freely. The radius R^* of such a nucleus is given by the relation

$$R^* = \frac{2\sigma}{kT} \frac{V_{\ell}}{\ln\left(p_{\rm v}/p_0\right)},\tag{3}$$

where σ is the surface tension and v_{ℓ} is the volume of the liquid per unit molecule.

The corresponding calculations and experiments show that for appreciable rates of bubble formation the vapor should be strongly supersaturated (T >> T_s). But, as is now well known, under real conditions there always exist factors that significantly facilitate boiling. These factors are usually the active centers of boiling.

It was first shown in [5] that the most common type of active centers are pits (pores), containing very small bubbles of adsorbed gas, in the solid heating surface. This conclusion is now generally accepted. Nonetheless the mechanism of the bubble-forming action of such

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Fig. 1. Dynamics of a gas-vapor bubble in an active center under conditions of effervescence.

pits and the effect of this mechanism on the thermophysical and hydrodynamic characteristics of boiling as well as on the process of heat and mass transfer have still not been investigated in detail. On the other hand, boiling is the most effective method for removing large heat fluxes from high temperature surfaces and thereby makes it possible for modern technical installations to have high power capacity and reliability. For this reason the determination of the cause-effect relation between bubble formation and the heat transfer engendered by it is an extremely important problem of thermophysics and thermal power engineering.

From the viewpoint of the kinetics of transformation of a liquid into vapor the initial stage - effervescence - is of greaterst interest. In [5, 6], which are based on the experiments of [7] and the theoretical ideas of [4], it was asserted that a liquid effervesces not at protrusions of the surface of the heater, as was then believed [8, 9], but rather in pits (pores) in the surface of the heater. It is the pores that are the main type of centers which facilitate the appearance and subsequent growth of vapor bubbles. Other investigators also subsequently arrived at the same conclusion [10, 11], and these ideas are now generally accepted [12].

The next problem in the physics of boiling was to determine the mechanisms of the bubble-forming action of the indicated centers and to construct a general picture of effervescence of a liquid. At first we attempted to solve this problem by theoretical methods [13-19]. We were able to obtain some important conclusions, but it gradually became clear that this problem can be completely solved only by experimental study of the mechanisms of the effect of the centers and the dynamics of the nonstationary temperature field in their vicinity. This induced us to perform together with N. B. Chigarev the appropriate experimental investigations. The experimental methods employed and the results obtained with their help are described in [20-22].

In this paper we analyze theoretically and generalize the results of these investigations in order to obtain a general picture of effervescence of a liquid.

Let the temperature of the vessel together with the liquid contained in it increase smoothly, as a result of heating of the bottom of the container with a constant heat flux q = const, from room temperature up to the onset of developed bubble boiling. We shall follow the molecular kinetic and hydrodynamic phenomena occurring as the liquid starts to boil.

The surface of a real heater always contain narrow conical pits (pores), whose vertices, as a rule, contain nuclei of the vapor phase — microscopic gas bubbles (Fig. 1a). As the system is heated the temperatures of the different pits and adjacent liquid vary in time in a complicated manner, forming around the center a nonstationary temperature field.

The main idea of the experimental investigations [20-22] was to determine simultaneously the dynamics of the nonstationary temperature field of an active center (with the help of collection of microthermocouples) on the one hand and the characteristics of the bubble-formation process occurring in it on the other (by the method of high-speed microfilling). Such experiments were performed in a wide range of heat fluxes for different liquids and on centers with different geometry.

Analysis of these experiments shows that prior to the onset of developed bubble boiling three unique types of temperature fields and correspondingly three operative regimes of



Fig. 2. Time dependence of the temperatures in a neighborhood of an active center under the conditions of effervescence: O'CMN is the temperature along the surface of the pit T_h ; TP is the temperature of the liquid inside the center; T_{ℓ} is the temperature of the liquid in the nucleus.

active vapor-formation centers are observed successively. Generalizing these facts, we can say that the process of effervescence consists of three stages in time: I) preboiling, II) underheated boiling, and III) boiling. The essence of each of these stages will be examined in detail below. For now, we note that, as follows from Fig. 2, stage I lasts from the moment t_1 , when the temperature of the surface of the heater reaches the value T_s , up to the moment t_2 , at which the temperature TP of the two-phase medium within a pit becomes equal to this temperature (during this stage the heater is heated from $T_h = T_s$ up to T_h^*); the stage II continues from t_2 up to the moment t_3 , when the temperature of the nucleus of the liquid T_{1iq} becomes equal to the saturation temperature $[T_{1iq}(t_3) = T_s]$. The stage III extends from t_3 up to t_4 - the onset of developed boiling. The duration of each stage is determined by the heat flux q and the character of the size and shape distribution of the active centers.

The dynamics of the temperature field near a center can be approximately described by the time dependences of the temperatures of four points — the vertex A and the mouth B of the pit T_h^A and T_h^B , the temperature T^p of the two-phase medium in the pore, and the temperature T_{ℓ} of the nuclei of the liquid. Graphs of these functions are represented in Fig. 2, where the dashed vertical lines at the abscissas t_1 , t_2 , t_3 , and t_4 separate the region of effervescence into the indicated stages.

We shall examine the thermophysical and hydrodynamic characteristics of each stage.

In stage I - preboiling - the temperature of the liquid not only in its nucleus but also in the pit has still not reached T_s , so that no bubbles are released, and the center is in a passive regime. However, because the temperature of the walls of the pore is increasing, the mechanical equilibrium of the gas nucleus in it collapses - at first the bubble expands rapidly, and then, because of adiabatic cooling, compression of the bubble starts. Ultimately the gas bubble undergoes radial pulsations (in a number of cases it was possible to record them by means of high-speed microfilming). The frequency ν of such pulsations in the case of water is determined by Minnart's formula [23]: $\nu = 0.33/R$ kHz, where R is the height of the conical bubble, in cm.

Since under real conditions the height R of the bubbles in the pores is of the order of 0.22-0.1 cm, the frequency of their pulsations falls in the acoustic range. All this suggests that the melodic "singing" of a preboiling liquid, well-known from practice, is the result of acoustic emission by many elementary vibrators, pulsating in the pores of the gasvapor bubbles. With time the temperature of the heater increases, new centers are added to the "singing chorus" of sound emitters, and the loudness of the acoustic accompaniment increases. In the process, the height of the tone gradually decreases owing to the increase of the size of the nuclei.

Preboiling is characterized by convective heat transfer with comparatively slow increase of the heat-transfer coefficient α (Fig. 3).

The second stage - underheated boiling - is accompanied by sporadic detachment and removal of gas-vapor bubbles from the active centers. These bubbles arise as a result of evaporation of the liquid in the pore into the gas nucleus in the liquid. As a result the bubble starts to expand rapidly, pushing the liquid medium out of the pit. When it has reached the mouth of the pit, the gas-vapor cavity forms above it a dome stretching upward. There soon arises on it a tightening neck, along which the top part of the cavity detaches and floats up (see Figs. la-d). At this moment the mechanical equilibrium between the bubble remaining in the pore and the underheated liquid in contact with it collapses, since during the rapid (adiabatic) growth of the bubble in the pit the temperature and pressure of the bubble continuously decrease. For this reason, immediately after detachment the liquid once again flows into the pit the temperature and the pressure of the bubble continuously decrease. For this reason, immediately after detachment the liquid once again flows into the pit, compressing the bubbles to approximately their initial size (Fig. 1a, only the gas concentration it it has decreased). As our experiments showed, the compression cycle is significantly longer than the growth cycle ($\tau_2 \gg \tau_1$). In the compression process part of the vapor condenses and the temperature TP increases, but there is not enough time for it to reach the value ${\rm T}_{\rm S}.\;$ For this reason, when the entire cycle has been completed (the growth cycle plus the compression cycle) the center of boiling is in a passive regime for a long time $\tau >> \tau_1 + \tau_2$, when macroscopic bubbles cannot form in it. During this "waiting" period the temperatures of the walls of the pore and the two-phase medium contained in the pore slowly increase.

Finally, when TP becomes equal to T_s the center "comes alive" and the next cycle of bubble formation starts. Our measurements showed that, as a result of the repetition of such cycles the temperature T_h of the walls of the pore oscillates in time around an average value T_h , which at first decreases rapidly and then more slowly (Fig. 2, the section MN). It can be said that during the stage II the centers operate in a nonstationary, pulsed state, and the intensity of heat transfer is appreciably higher than at the stage I.

By the moment t_3 the temperature of the nucleus of the liquid T_{ℓ} reaches the saturation point $(T_{\ell} = T_s)$, and the liquid in the pore is somewhat overheated $(T^P > T_s)$, so that the vapor bubble (there is now hardly any gas in it), which has grown from the center, is surrounded with saturated liquid. Since the vapor pressure in the pit is somewhat higher than the hydrostatic pressure p_0 , the bubble in the pore grows freely and after being detached it is in a state of mechanical equilibrium. The liquid can no longer flow into the pore, the center starts to operate in a stationary manner, and the stage of true effervescence III, usually called commencement of boiling, starts.

The stage of commencement of boiling lasts for a finite time t_4-t_3 , because the active centers do not enter simultaneously into the regime of stationary bubble formation because their geometries are different.

In the region III the vapor cavities, filling the pits, continuously grow from the minimum volume V_1 (see Fig. 1b) up to the maximum volume V_2 (Fig. 1d), when spherical bubbles of volume V_2 - V_1 separate from them. The process then repeats, and the average temperature of the heater continues to increase and new centers, which are in a passive regime, are activated.

Designating the q-dependent time period of growth of the bubble from V₁ up to V₂ by τ^* (experiments show that $\tau^* << \tau$), we obtain for the rate of detachment in this stage the relation $f_{III} = 1/\tau^*$. It is obvious that the intensity of heating here is significantly higher than in the region II, where $f_{TI} = 1/\tau$ (α_{TTT} , Fig. 3).

The graph, obtained from the experimental data and shown in Fig. 3, of the increase of the heat-transfer coefficient α as the liquid effervesces can be explained by the intensification of bubbling of the layer of liquid near the wall or intensification of the vaporformation process.

Since bubbles are not released during preboiling, the weak growth of the coefficient α_{I} is obviously caused by the gradual increase of the pulsations (of the gas nuclei in the pits).

The coefficient α_{II} increases more rapidly at the stage of underheated effervescence $(\alpha_{II} > \alpha_I)$. This is unlikely to be caused by vapor formation: After all, detachment of gas-vapor bubbles rarely occurs. There remains the conjecture that under conditions of non-stationary operation of the centers the sporadic oscillations of the vapor-gas cavity in the pit engender piston-like pressure pulses. These pulses give rise to more effective mixing of the close-lying layers of the liquid.



Fig. 3. Curve of the heat-transfer coefficient $\alpha(t)$ at different stages of the process of effervescence.

Finally, when the liquid starts to boil, i.e., the stage III starts, the even faster growth of the coefficient of heat transfer α_{III} is probably a consequence of the high rate of detachment of bubbles, i.e., intense vapor formation.

It should be noted that the transition from the stage I to the stage II the character of the acoustic emission changes from monopolar to dipolar, and unique changes also occur at the transition into the stage III. We examine this question in greater detail in a different paper; here we only present the main conclusions.

The sound accompaniment of the second and third stages of effervescence, in contrast to the melodic "singing" of the first stage, has the character of acoustic noise with a weak maximum at a definite frequency v_m . The intensity of this noise increases monotonically from t_2 up to t_4 , while the frequency v_m , on the contrary, decreases smoothly [18]. Thus the stage of effervescence can be judged from the character of the noise of the effervescing liquid.

At the moment t_4 saturated boiling occurs in the system. This process is characterized (for constant q) by a smooth decrease of the time interval τ^* and corresponding increase of the bubble detachment rate f, i.e., the intensity of vapor formation. But no qualitative changes appear in the mechanism of phase transformation of the liquid into vapor right up to the onset of the crisis of boiling.

CONCLUSIONS

1. The process of effervescence of liquids consists of three successive stages with different regimes of operation of active centers, intensities of heat transfer, and characters of the temperature and acoustic fields.

2. The heat-transfer coefficient α increases continuously during the entire period of effervescence, and at the boundaries of the stages its rate of growth increases abruptly, i.e., $\alpha_{III} > \alpha_{II} > \alpha_{Z}$. The markedness of this effect depends directly on the magnitude of the heat flux q.

3. The bubble-formation processes observed during the second and third stages of effervescence are distinguished by the composition and detachment rate of the bubbles - in the region II they are gas-vapor bubbles and in the region III they are purely vapor bubbles; the detachment rate $f_{\rm III}$ is more than an order of magnitude higher than $f_{\rm II}$.

4. All stages of effervescence are accompanied by acoustic emission, but the character of this emission (loudness, spectrum, timbre) differs significantly in them. This makes it possible to employ the acoustic methods for remote control of the process of effervescence and the intensity of heat transfer between the heater and the adjoining liquid.

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