



# 间冷冰箱的节能技术

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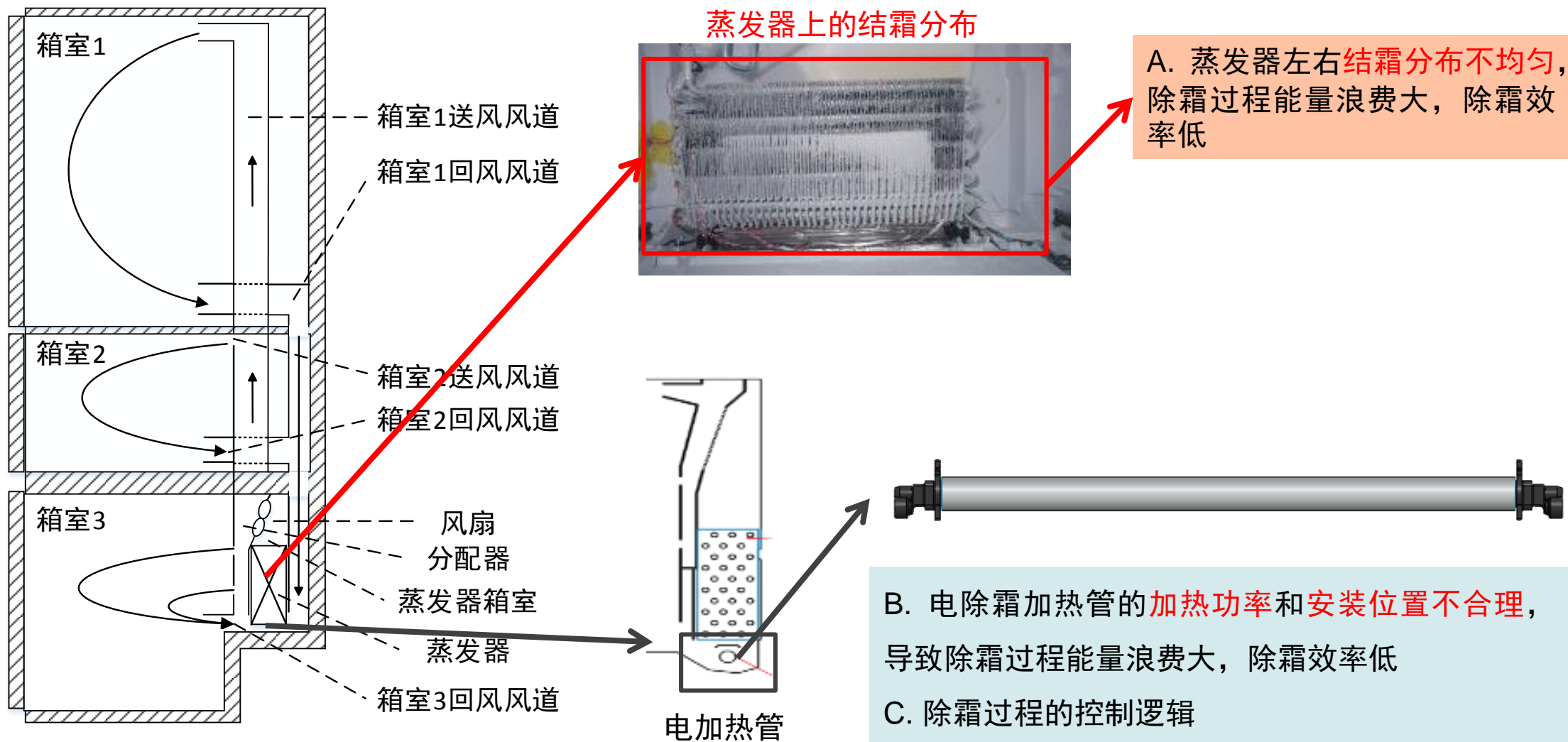
上海交通大学 丁国良教授课题组

2019.11



- 1. 间冷式冰箱的除霜性能优化**
  2. 基于减少结霜量的全热交换器设计及应用
  3. 箱室内均温性能的优化设计
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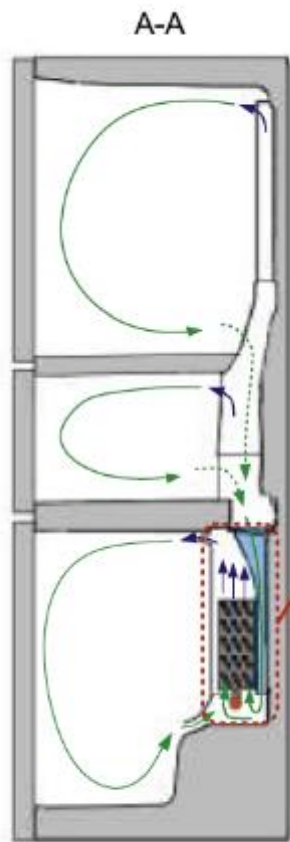
# 除霜效率的影响因素



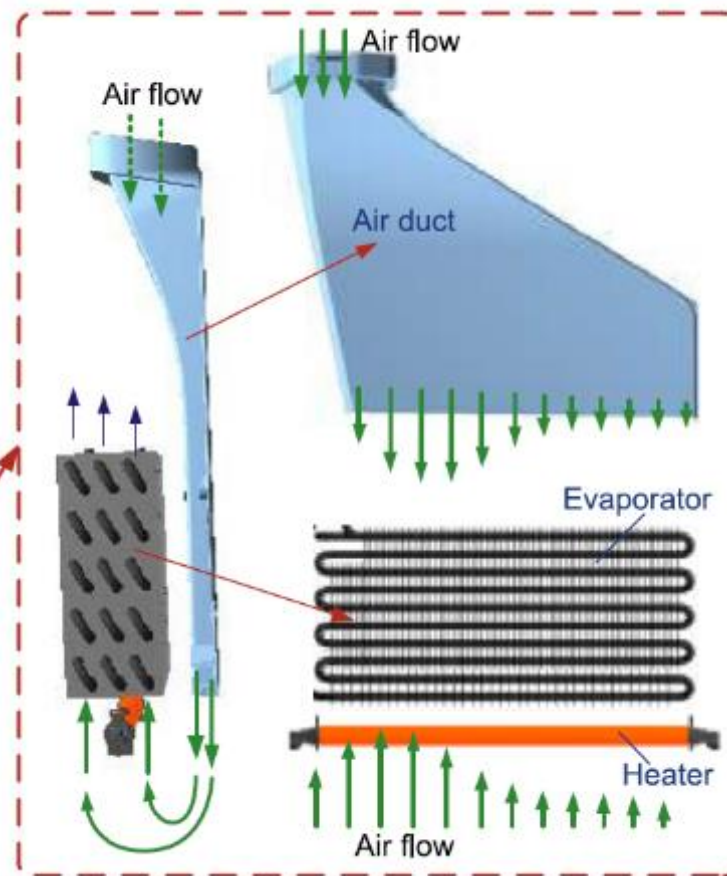
湿空气经过回风道，回到蒸发器室，并在蒸发器表面冷凝结霜。回风道出口处的风量分布直接决定蒸发器上的霜层分布。



a) 间冷冰箱



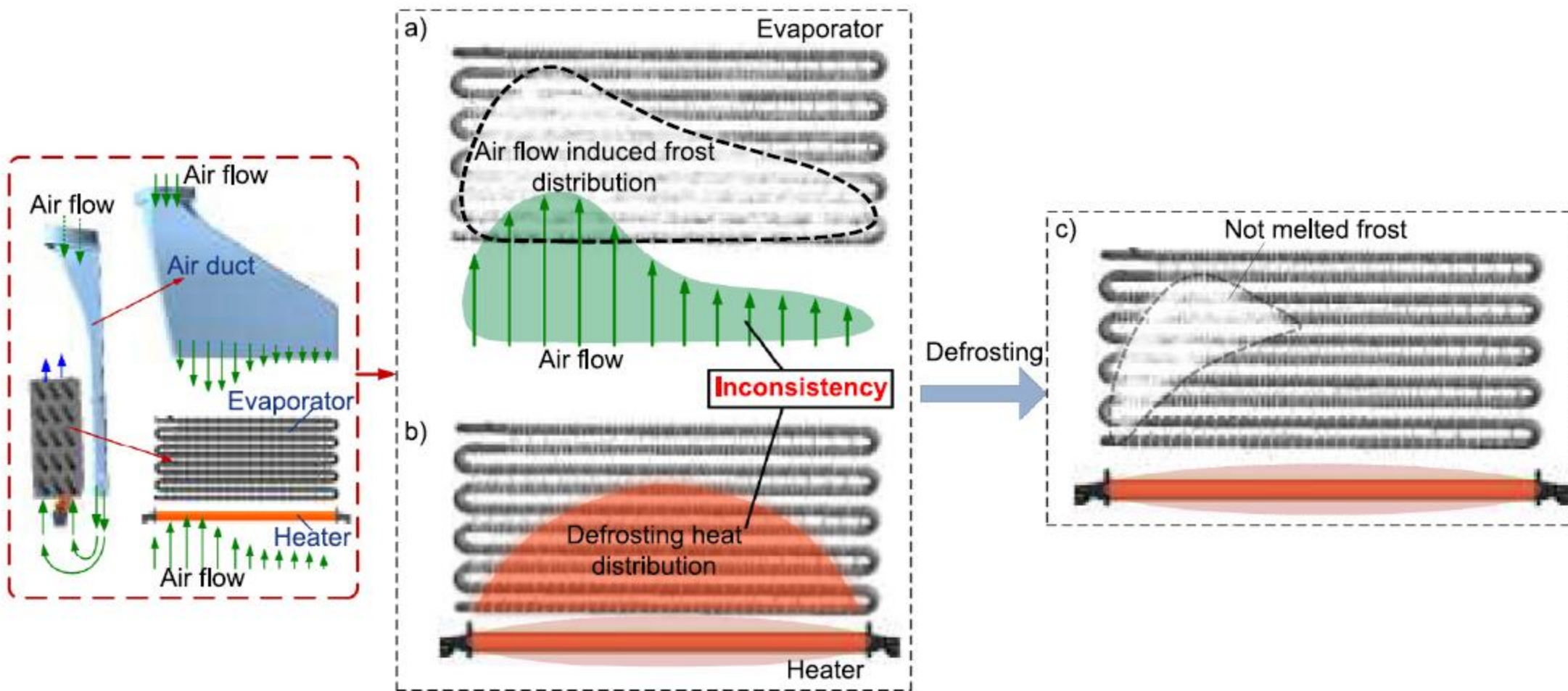
b) A-A截面



c) 间冷冰箱中的回风道、蒸发器和除霜加热器  
间冷冰箱中的空气循环示意图

# 霜层分布是如何影响除霜效率的

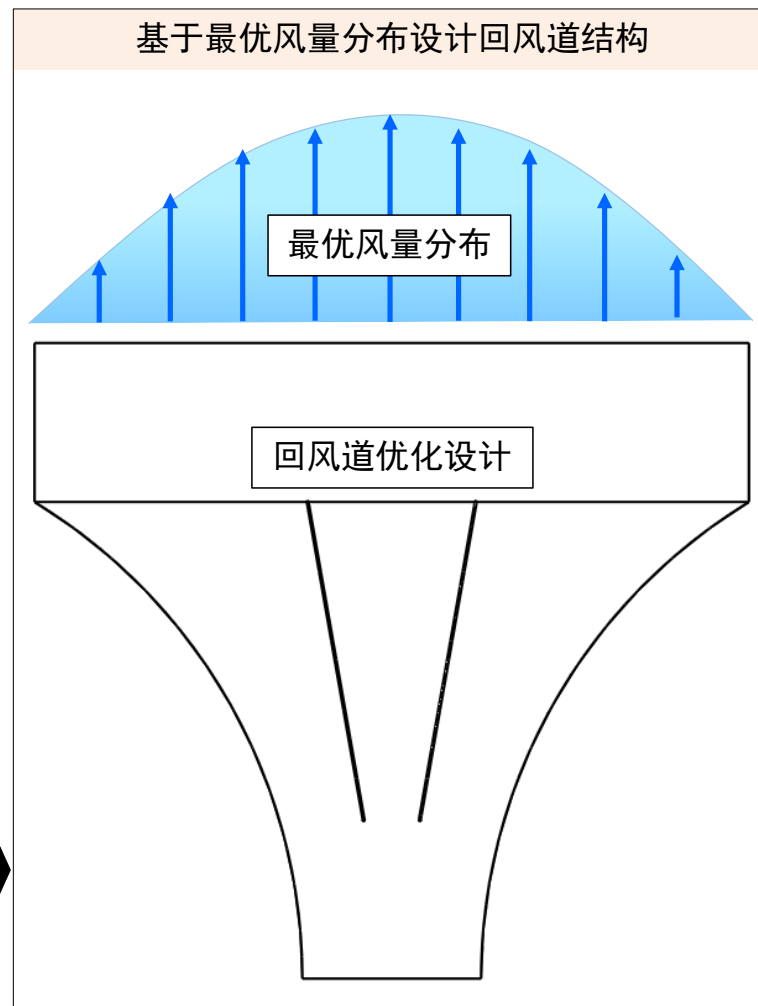
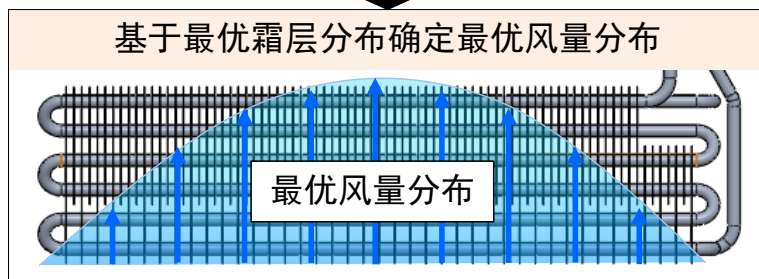
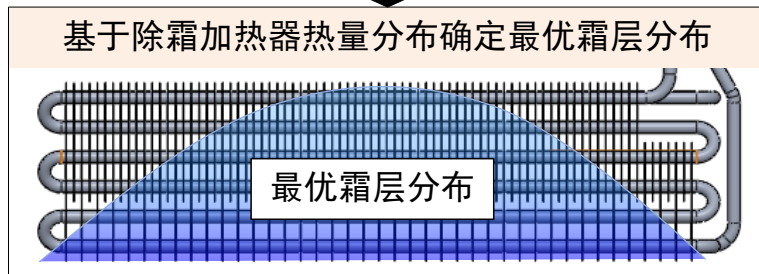
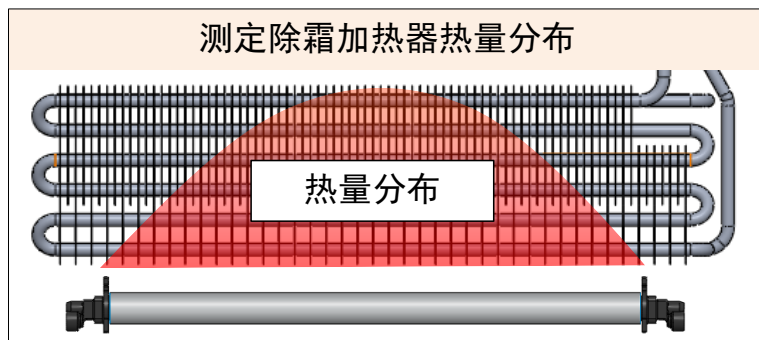
霜层分布与除霜热量分布不匹配，导致不同位置处的除霜过程不同步，除霜加热量的利用率低。



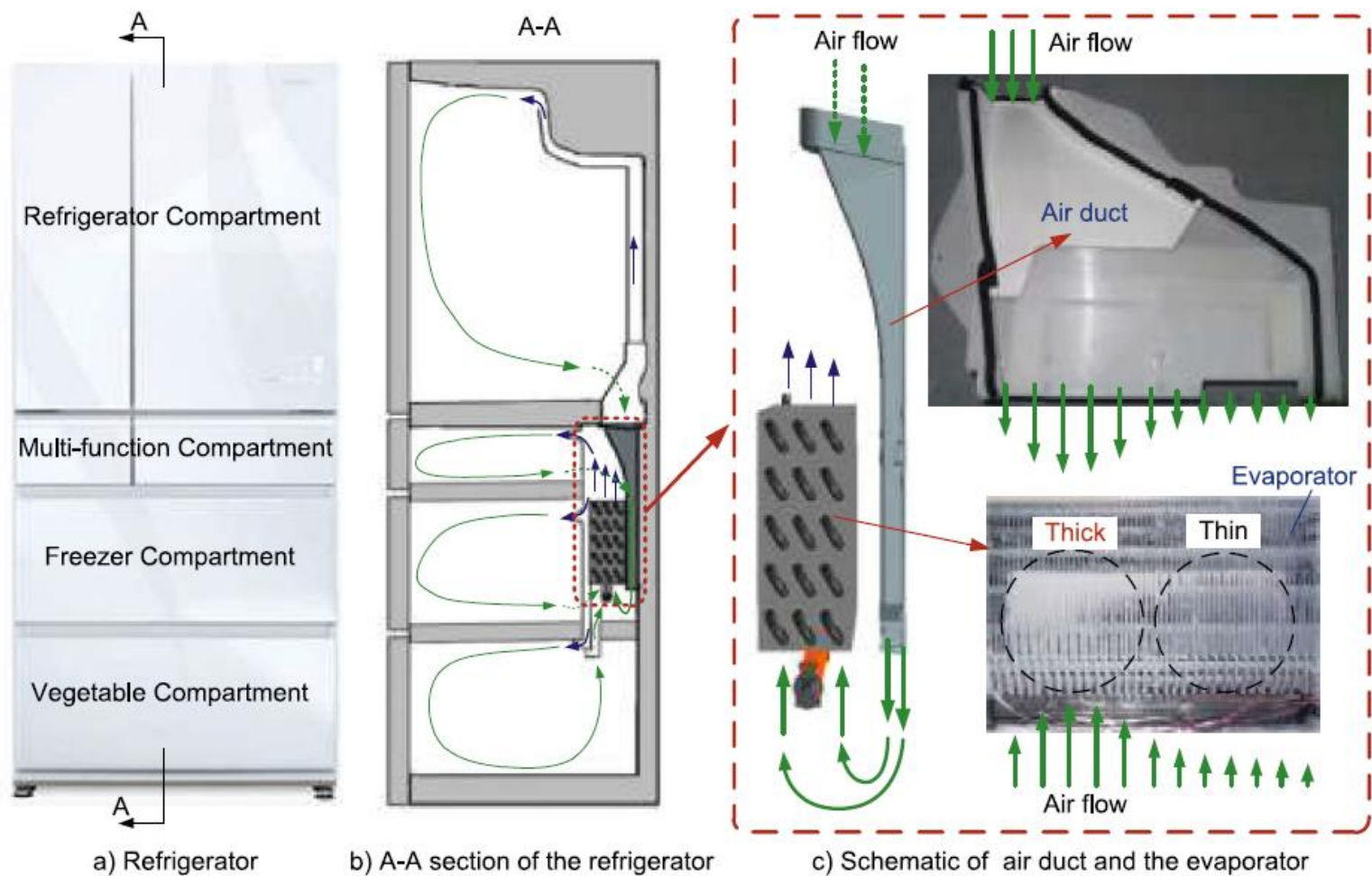
间冷冰箱除霜过程存在的问题



基于除霜加热器的除霜热量分布确定PC回风道的最优风量分布，在PC回风道中设计添加导流板，使PC回风道出口风量分布达到最优分布，使除霜性能提高。

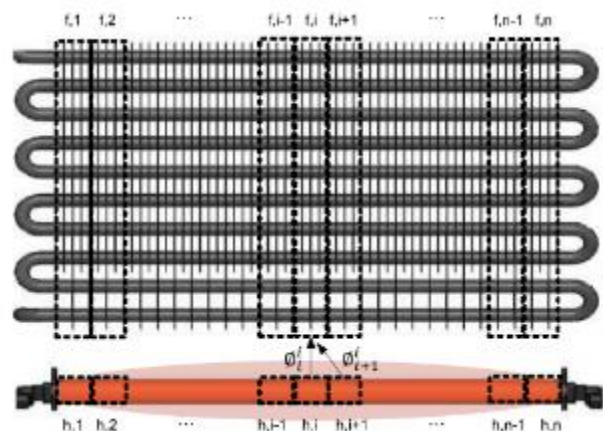


针对某型号多门冰箱，采用上述思路对其除霜性能进行优化。原型机的回风道和结霜分布如下所示。

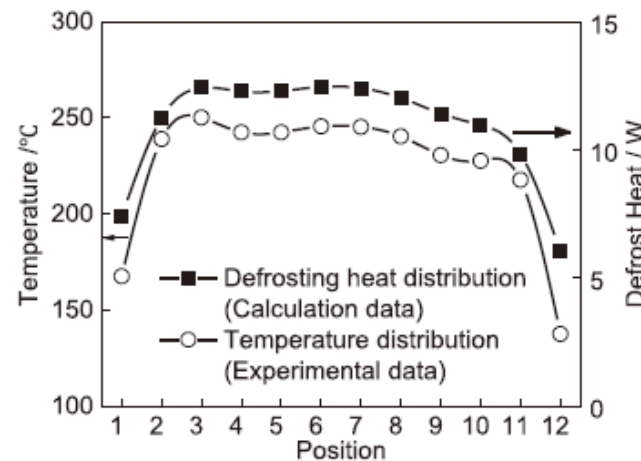


原型机的回风道和结霜情况

# 除霜性能优化的过程



$$\dot{Q}_{defrost,i} = \sum_{(h,i)-(h,i)}^{(h,n)} \left( \frac{\sigma [T_{h,i}^4 - T_{f,sub}^4]}{\frac{1-\varepsilon_h}{\varepsilon_h A_{h,i}} + \frac{1}{A_{h,i} X_{h,i}^l} + \frac{1-\varepsilon_f}{\varepsilon_f A_{f,i}}} \right) + h_i A_{k,i} [T_{h,i} - T_{air}] - m_{evap} c_p \Delta T_{evap}$$

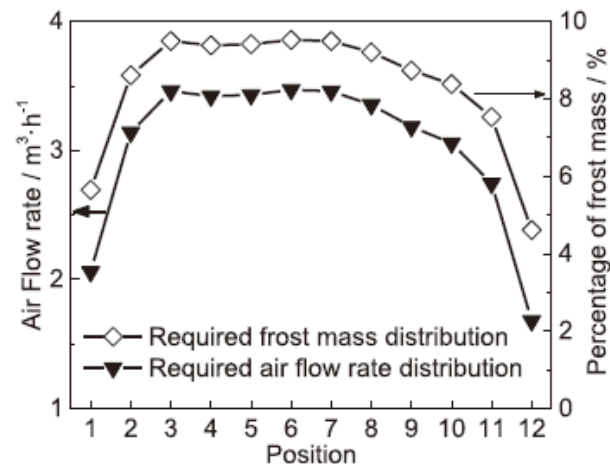
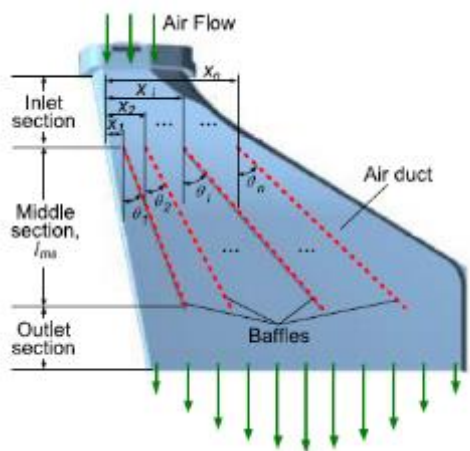


$$\tau_{defrost,i} = \tau_{defrost,i+1} = \dots = \tau_{defrost,n}$$

$$\frac{\dot{V}_{air,i}}{\dot{Q}_{defrost,i}} = \frac{\dot{V}_{air,i+1}}{\dot{Q}_{defrost,i+1}} = \dots = \frac{\dot{V}_{air,n}}{\dot{Q}_{defrost,n}}$$

蒸发器及除霜加热器的单元划分

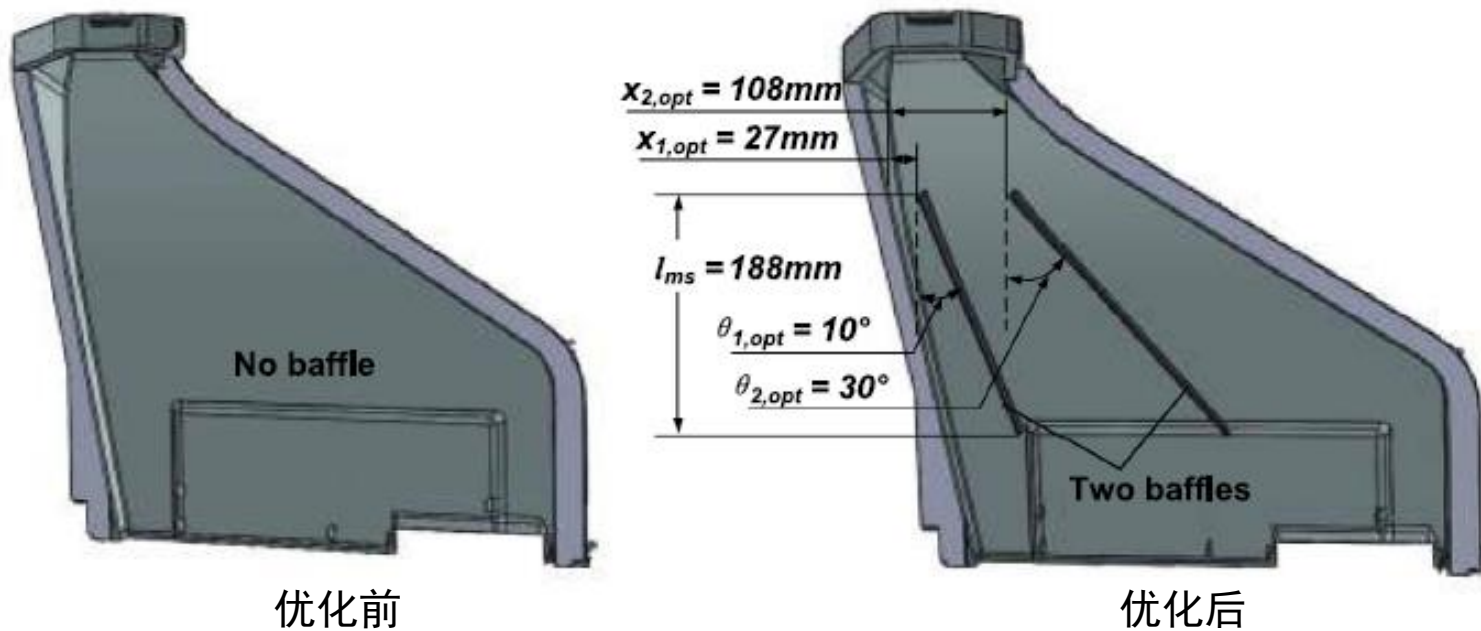
根据温度分布计算出除霜热量分布



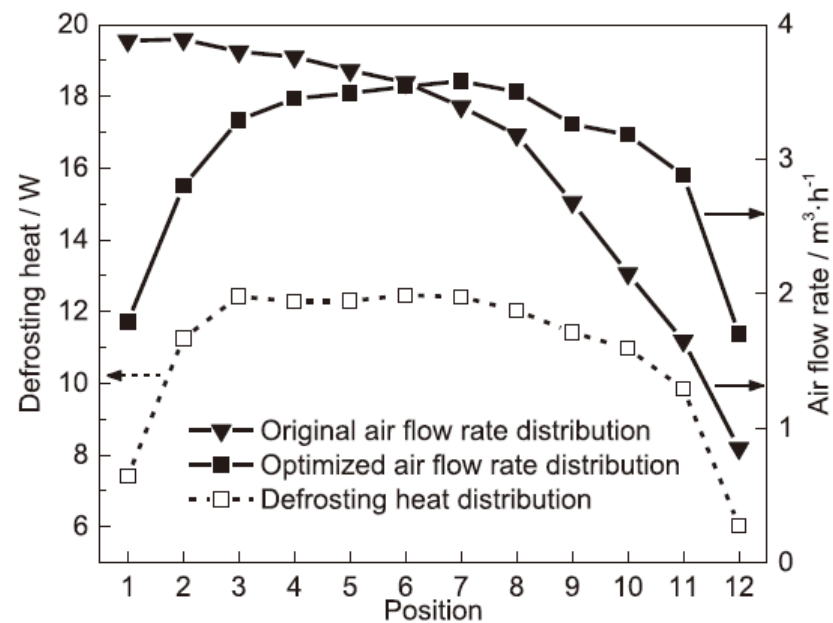
回风道几何结构的参数化

根据除霜热量分布计算出需要的风量分布



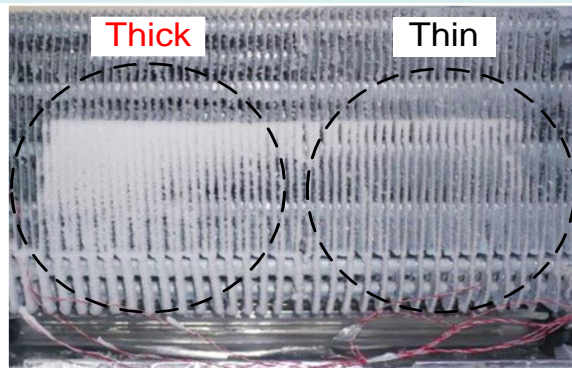


优化前后的回风道结构

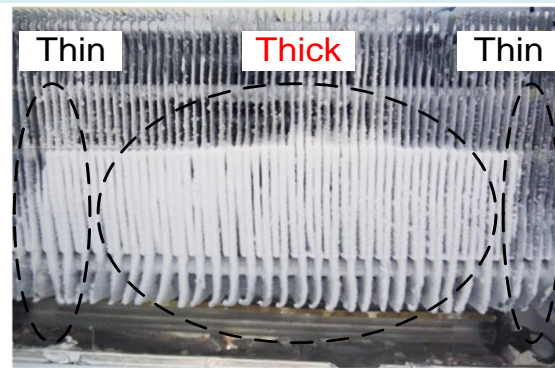


优化前后的风量分布对比

## 优化前后蒸发器上的霜层分布情况

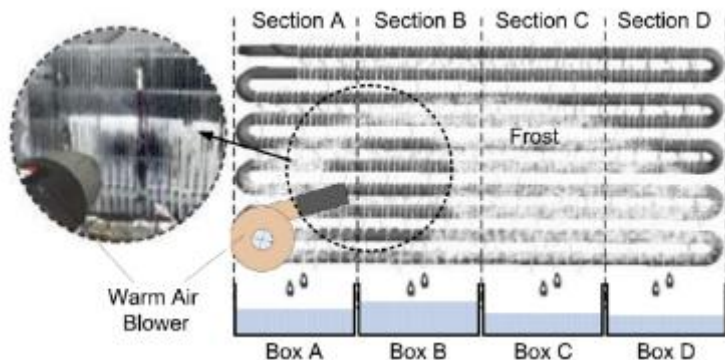


优化前

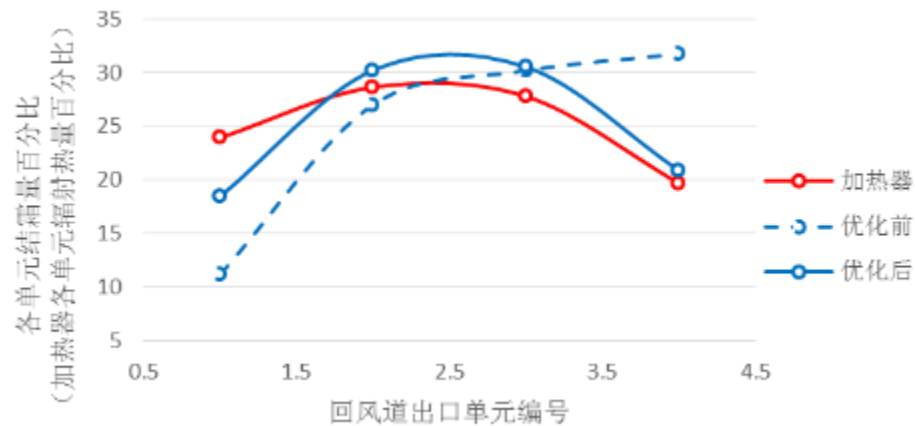


优化后

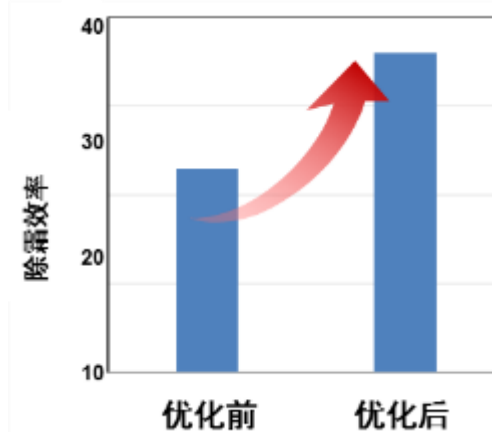
## 优化效果分析



加速除霜实验



回风道优化前后出蒸发器结霜量分布对比

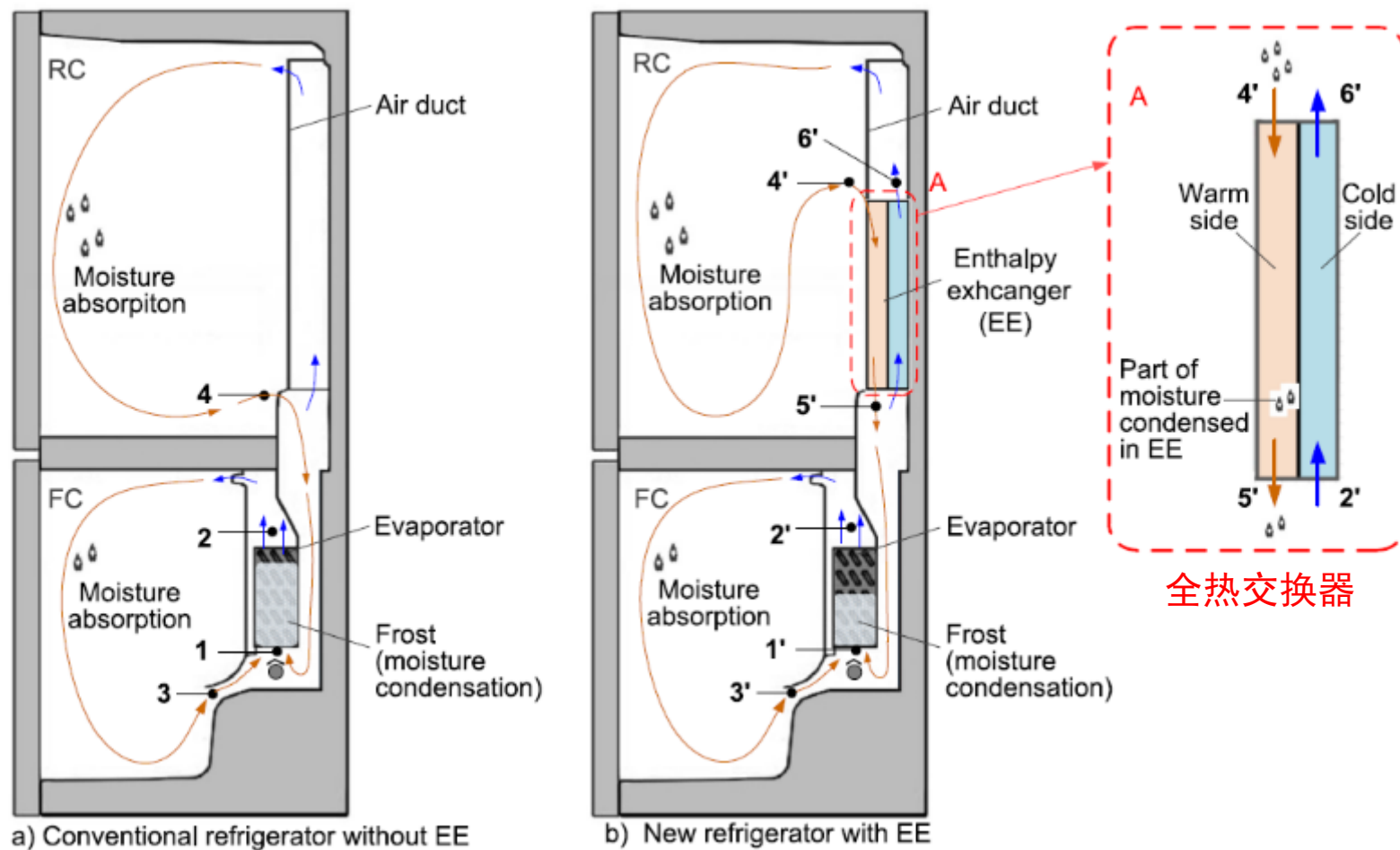


回风道优化前后出除霜效率对比

优化后，回风道出口风量分布、蒸发器上的霜层分布均与除霜热量分布匹配，除霜效率提高28%。

1. 间冷式冰箱的除霜性能优化
  - 2. 基于减少结霜量的全热交换器设计及应用**
  3. 箱室内均温性能的优化设计
-

在冰箱中设计添加全热交换器，将部分水汽提前冷凝，减少进入蒸发器的水汽，从而减少蒸发器上的结霜量。

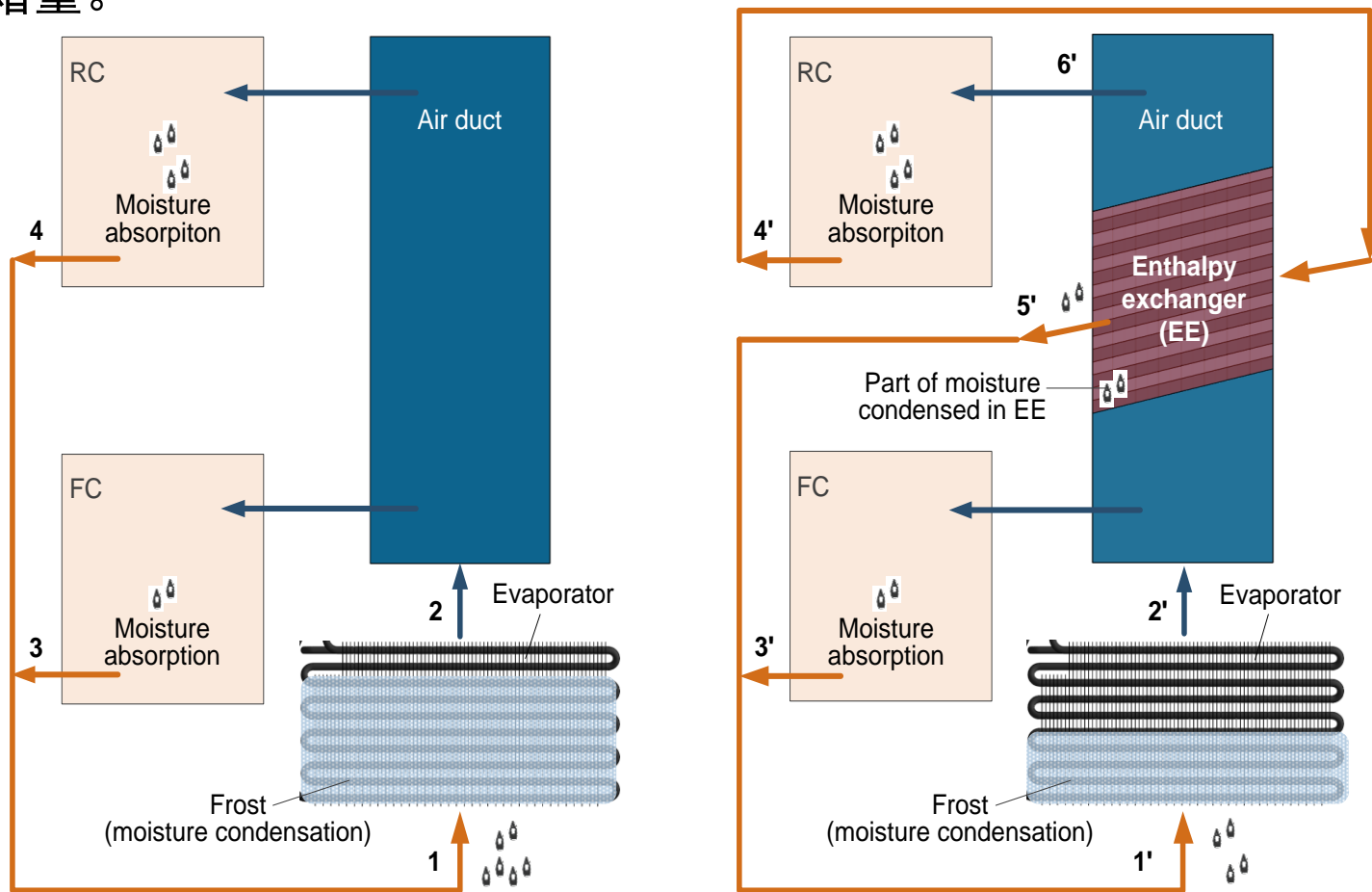


在冷藏室风道中增加全热交换器



# 减少结霜量的思路

在冰箱中设计添加全热交换器，将部分水汽提前冷凝，减少进入蒸发器的水汽，从而减少蒸发器上的结霜量。

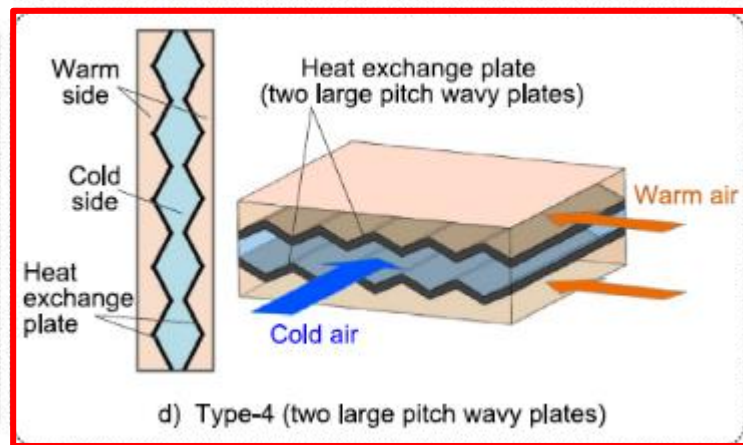
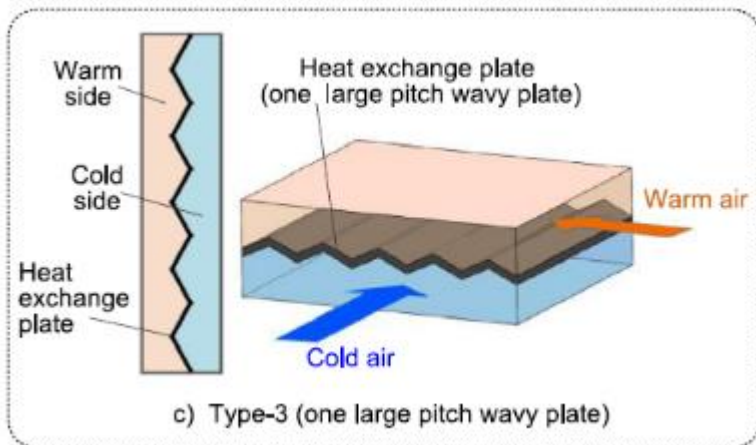
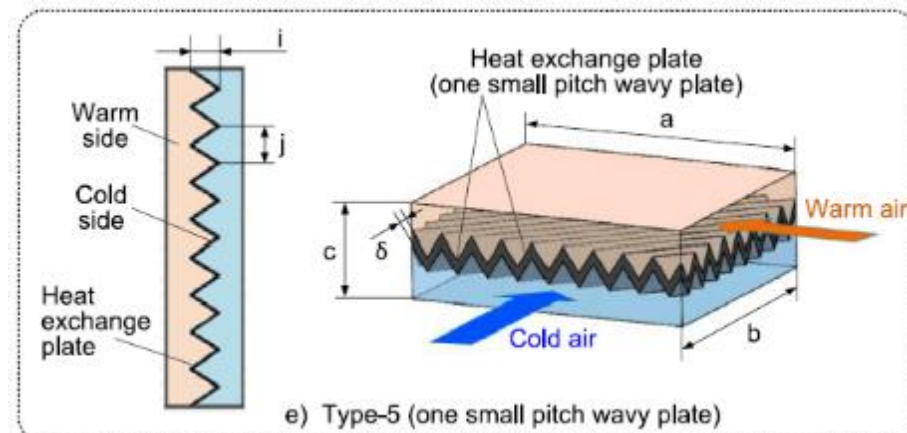
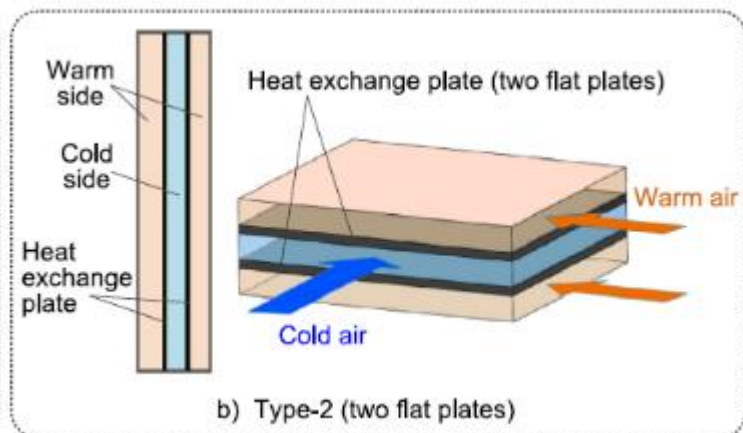
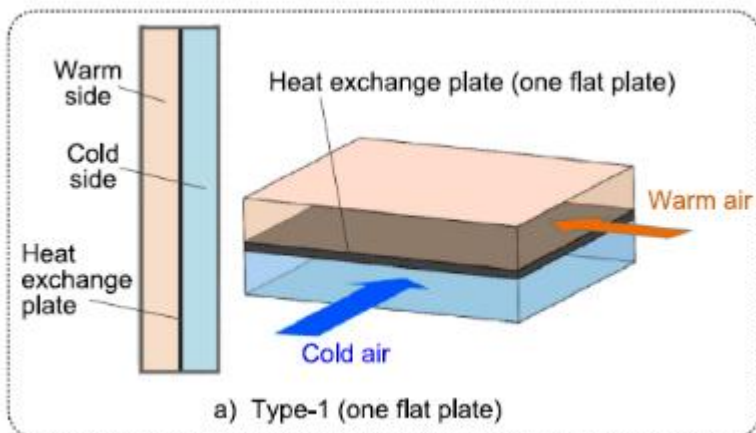


传统冰箱的空气流动情况

采用全热交换器的冰箱的空气流动情况

应用全热交换器前后空气流动的变化

通过对采用平片和波纹片全热交换器建立换热过程仿真计算模型，利用CFD仿真计算出五种全热交换器方案的凝水量，选出最优的全热交换器方案。

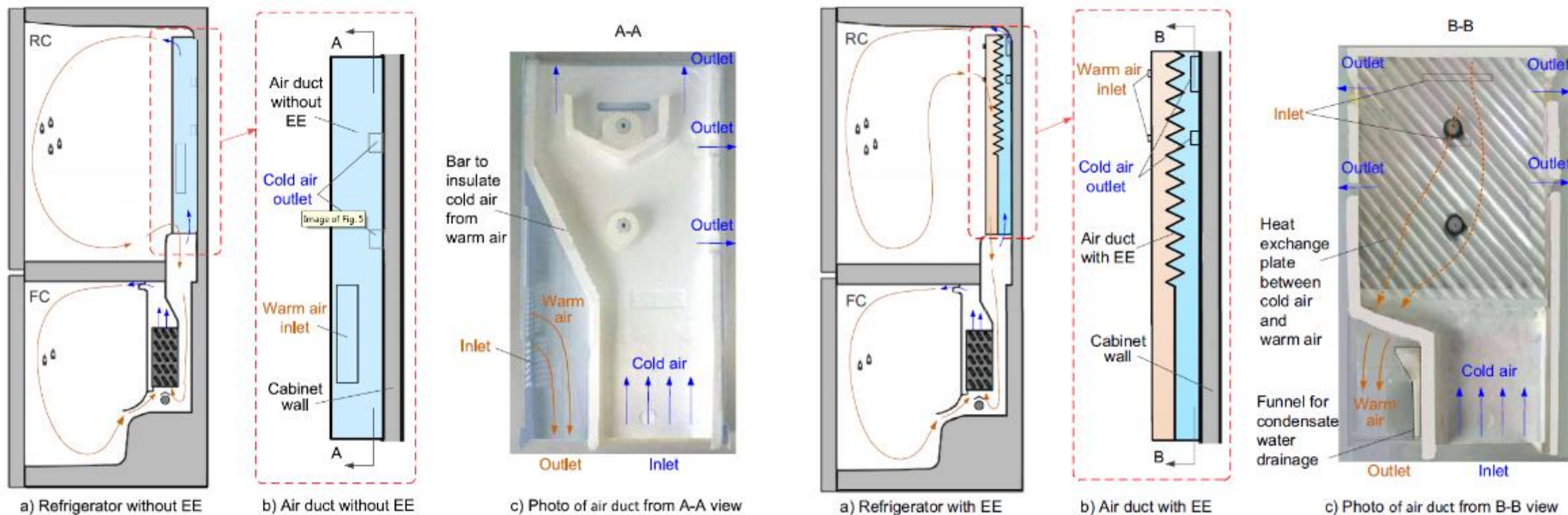


Calculation results of water condensation in EE.

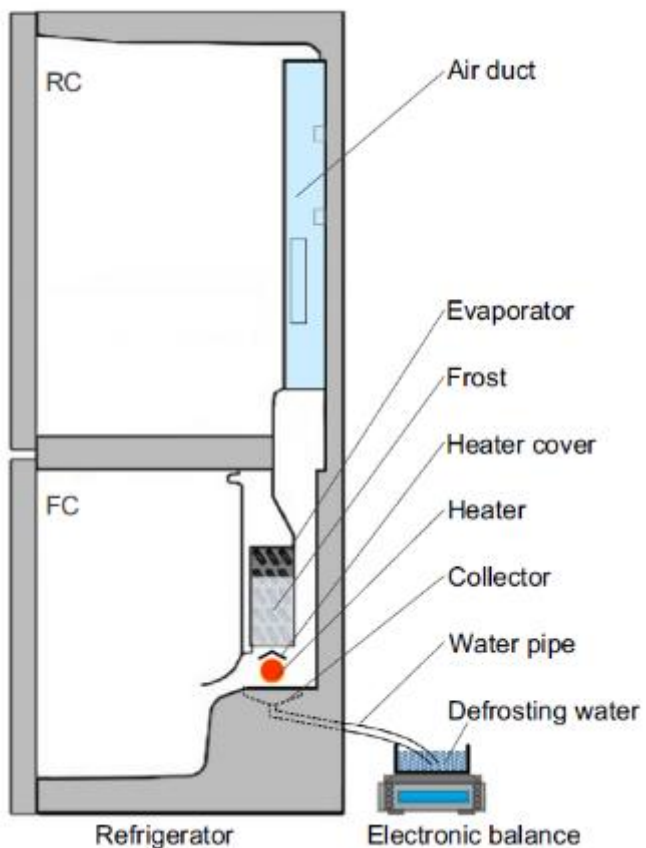
EE types	Outlet temperature °C	Water condensation g/h
Type-1	10.36	5.83
Type-2	9.79	10.80
Type-3	8.52	21.31
Type-4	3.85	53.59
Type-5	4.48	49.73

最优方案

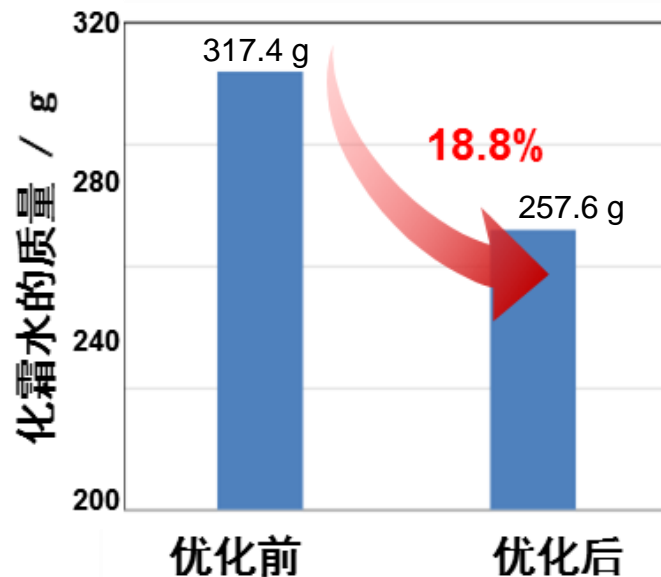
为了验证应用全热交换器减少蒸发器结霜量的实际效果，将方案4的波纹片全热交换器应用于实际冰箱中，并通过实验测量应用前后的结霜量。



为了验证应用全热交换器减少蒸发器结霜量的实际效果，将方案4的波纹片全热交换器应用与实际冰箱中，并通过实验测量应用前后的结霜量。



蒸发器结霜量的实验测量装置



蒸发器结霜量的实验测量结果

通过在风道系统中设计添加全热交换器，可使蒸发器上的结霜量减少18.8%。



1. 间冷式冰箱的除霜性能优化
  2. 基于减少结霜量的全热交换器设计及应用
  - 3. 箱室内均温性能的优化设计**
-

## 背景

- 葡萄酒的品质受温度的影响敏感
  - 大多数葡萄酒的最佳保存温度为10~12 °C
  - 酒柜内的温度均匀性需控制在2 °C以内
- 间冷式压缩机酒柜是目前市场上酒柜的主要品种
  - 间冷式压缩机酒柜依然存在4°C以上的温差
  - 某些大容量的酒柜甚至能达到12°C温差以上

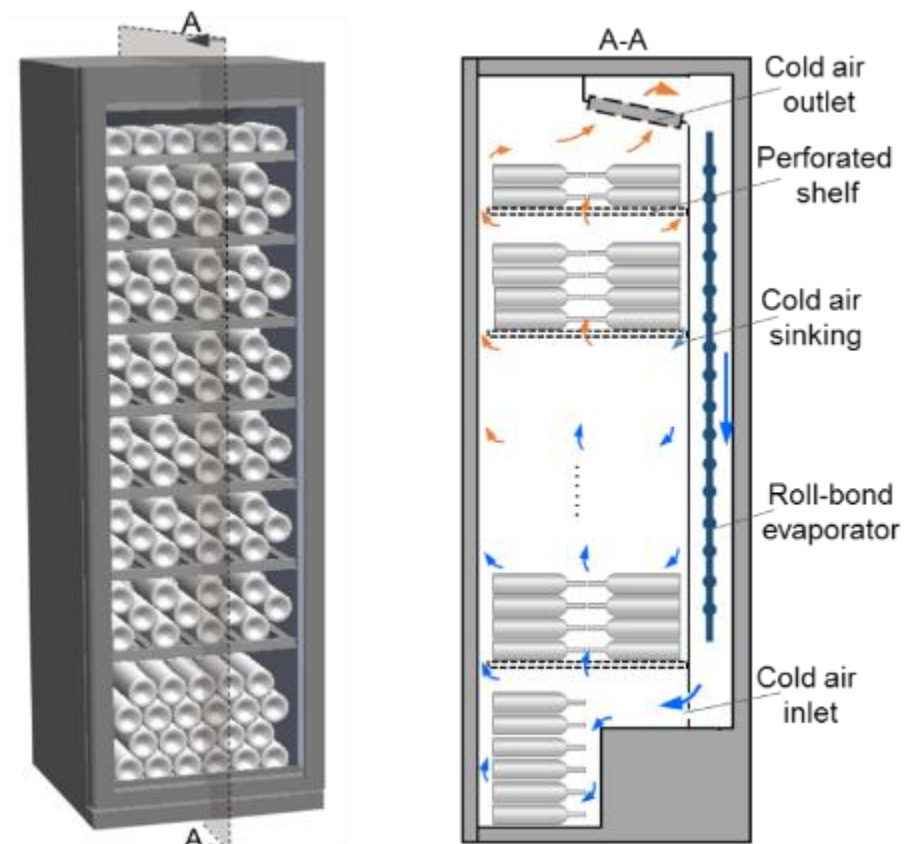
## 目标

通过对酒柜的流场进行设计，提高箱室均温性能，将最大温差控制在2°C以内。



## 传统酒柜内的流场

间冷酒柜通过风道系统向箱室送风实现制冷，酒柜内流场的分布情况直接影响了酒柜的均温性能。



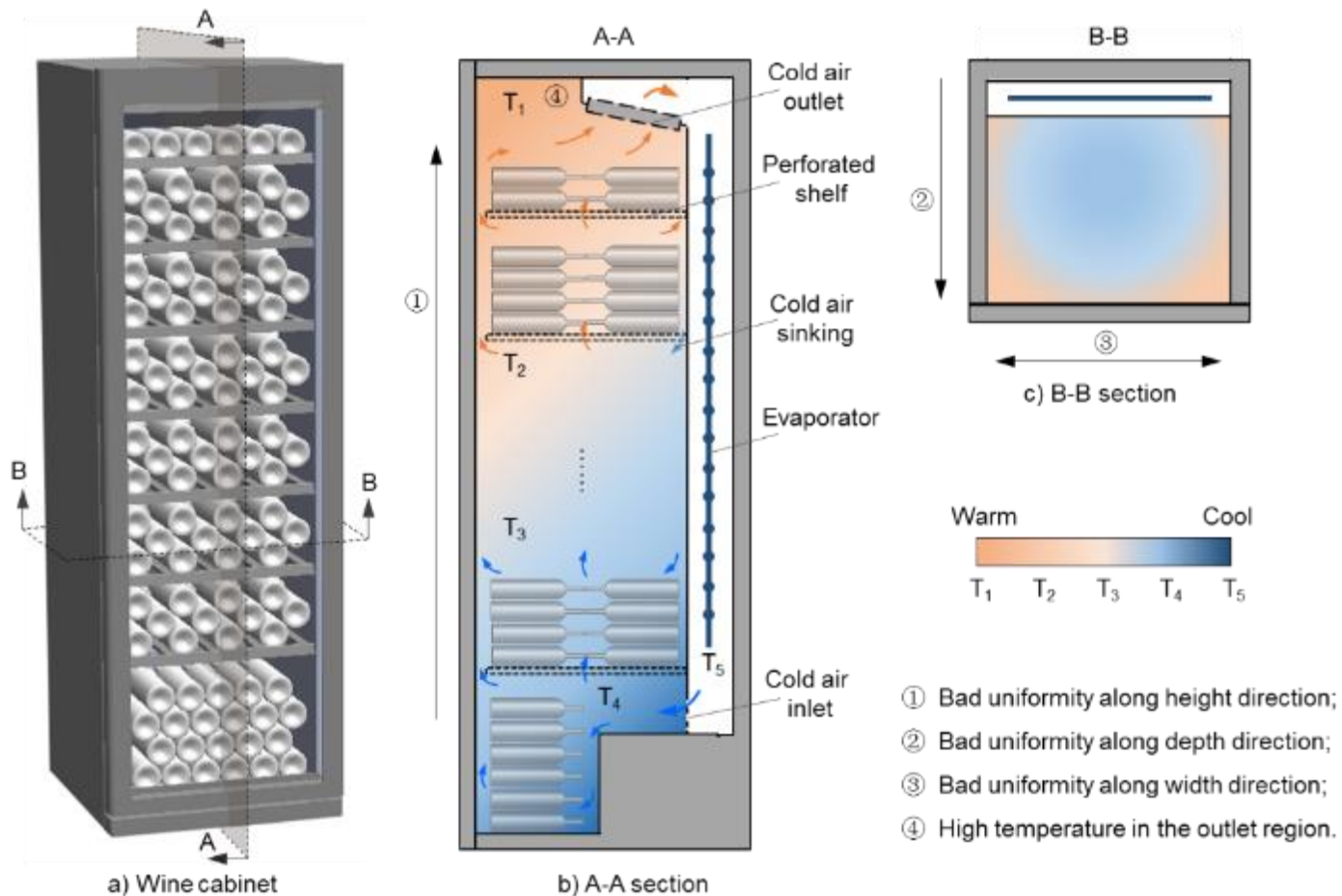
a) 间冷式酒柜

b) 酒柜内的流场

传统间冷式酒柜的结构和流场.

# 均温性能的问题分析

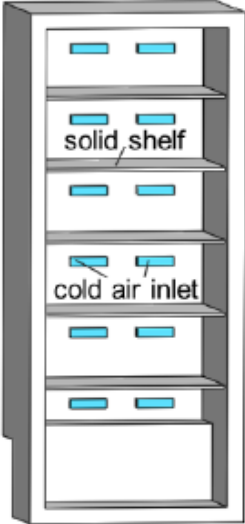
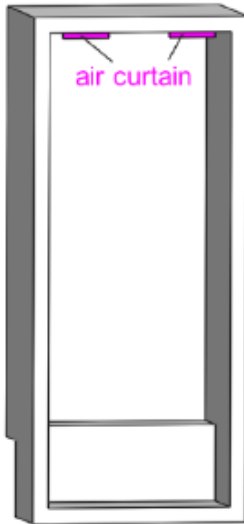
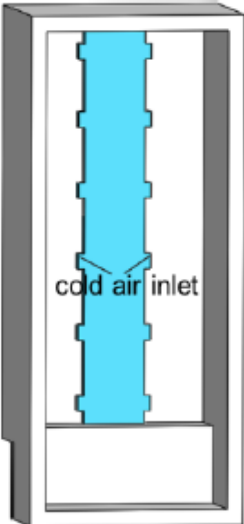
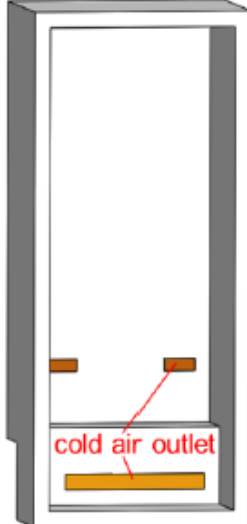
酒柜内温度分布的不均匀性主要体现在四个方面：(a) 沿高度方向；(b)沿宽度方向；  
(c) 沿深度方向；(d)出口处的局部高温。



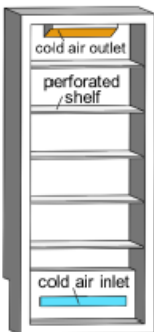
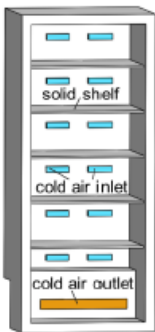
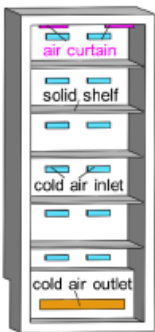
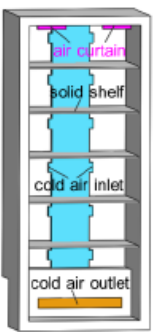
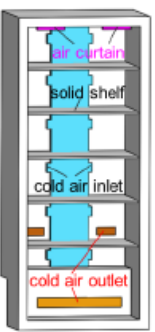
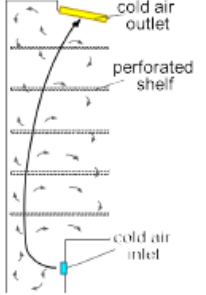
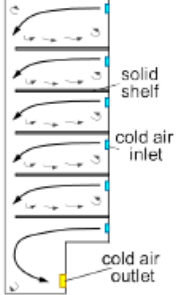
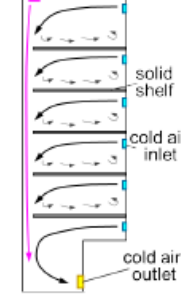
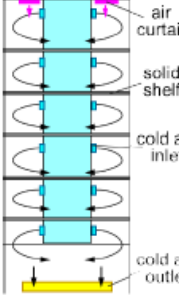
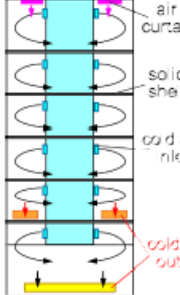
传统间冷式酒柜均温性能的问题分析



根据对酒柜均温问题的分析，针对性地提出四项优化方法，包括：(a)构建多回路的送风方式；(b)设置前端风幕；(c)设计每一层的送风方向；(d)设置多层次的回风口。

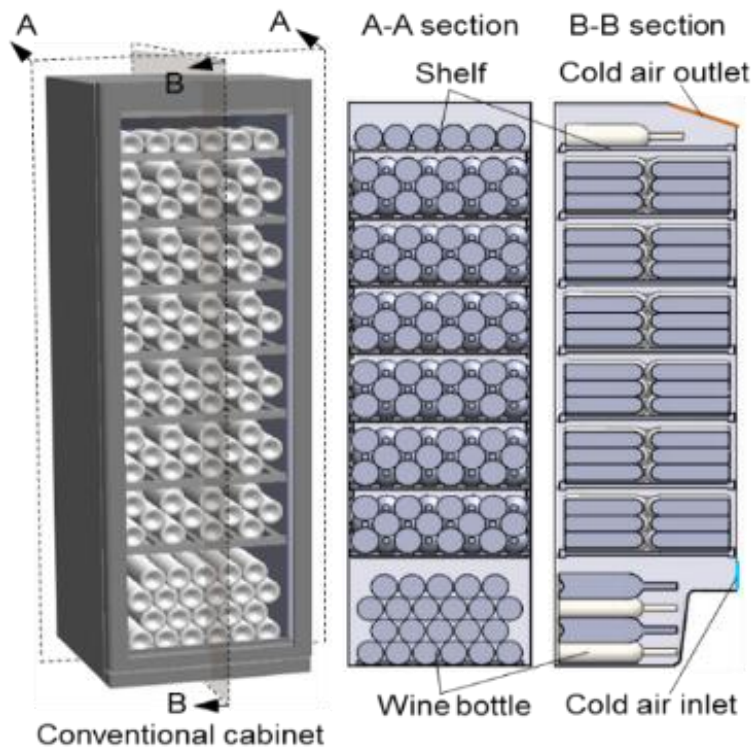
	Method (a)	Method (b)	Method (c)	Method (d)
Method description	<ul style="list-style-type: none"> <li>• Use solid shelves to divide the cabinet into several chambers;</li> <li>• Set cold air inlets in each chamber to supply cooling capacity uniformly along the height direction.</li> </ul>	<ul style="list-style-type: none"> <li>• Add cold air inlets in the top front of the cabinet to form an air curtain against the heat leakage through front glass door.</li> </ul>	<ul style="list-style-type: none"> <li>• Adjust the flow direction of cold air to enhance convection in both sides of the cabinet.</li> </ul>	<ul style="list-style-type: none"> <li>• Add air outlets in different chambers in the bottom of the cabinet to distract the heat in the return air.</li> </ul>
Structure illustration	 <p>solid shelf cold air inlet</p>	 <p>air curtain</p>	 <p>cold air inlet</p>	 <p>cold air outlet</p>

基于上述四项优化方法，提出以下四个优化方案。

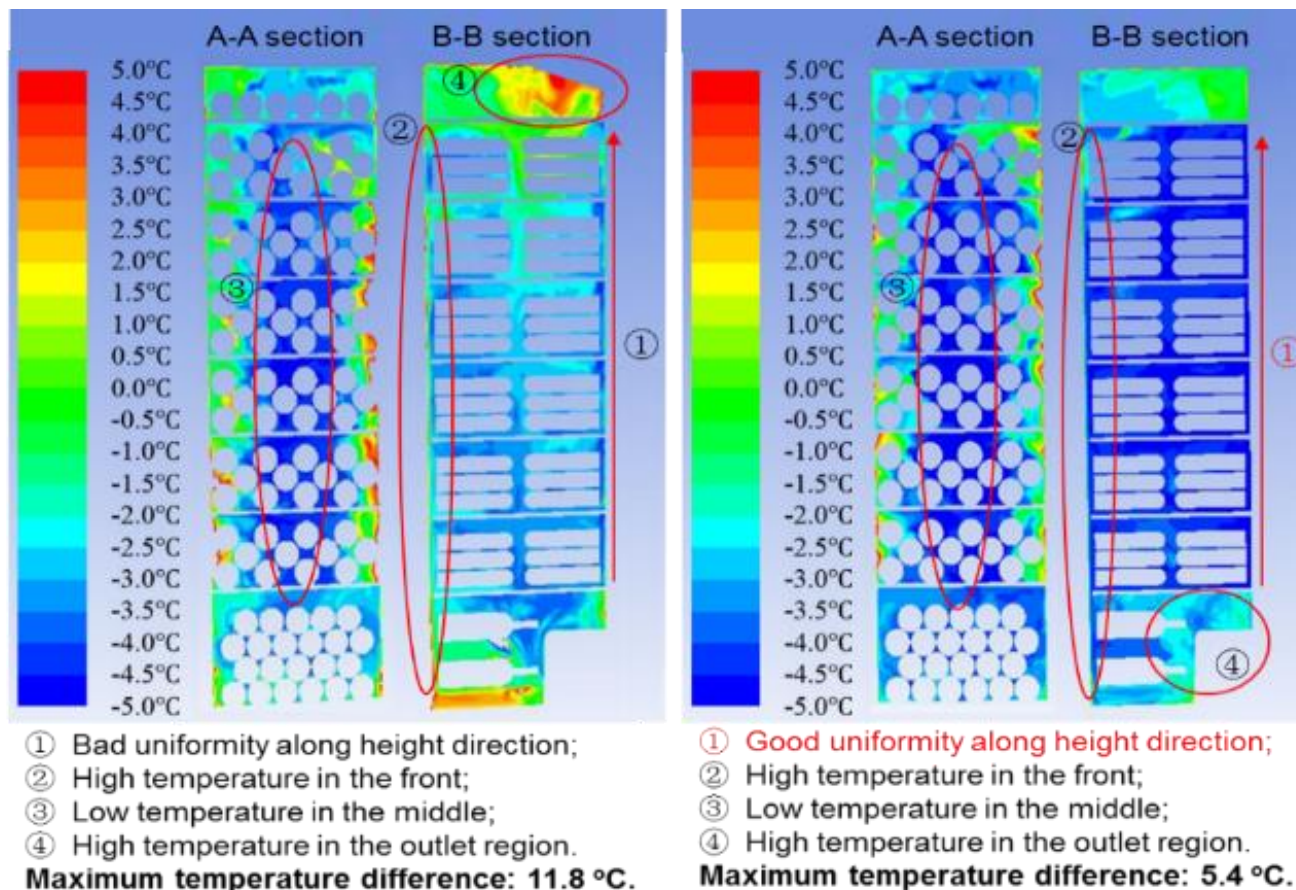
	原型酒柜	方案一	方案二	方案三	方案四
<b>Scheme description</b>	<ul style="list-style-type: none"> <li>Perforated shelves, airflow is free to travel in the cabinet;</li> <li>Single-circuit air duct, only one inlet and one outlet.</li> </ul>	<ul style="list-style-type: none"> <li>Method (a)</li> <li>Solid shelves, separating the cabinet into several chambers;</li> <li>Multi-circuit air duct, several forward inlets and one outlet.</li> </ul>	<ul style="list-style-type: none"> <li>Method (a) and (b)</li> <li>On the basis of scheme 1, add air inlets in the top front of the cabinet.</li> </ul>	<ul style="list-style-type: none"> <li>Method (a), (b) and (c);</li> <li>On the basis of scheme 2, replace the forward air inlets by sideward air inlets.</li> </ul>	<ul style="list-style-type: none"> <li>Method (a), (b), (c) and (d);</li> <li>On the basis of scheme 3, add air outlets in different chambers in the bottom of the cabinet.</li> </ul>
<b>Structure illustration</b>					
<b>Air flow management</b>					
	<ul style="list-style-type: none"> <li>In the central area, air flows from bottom to top, outside the central area, airflow field is disordered;</li> <li>Cold air sinking and warm air rising occurs in the cabinet.</li> </ul>	<ul style="list-style-type: none"> <li>In each chamber, air flows from back to front;</li> <li>In the front of the cabinet, air flows from top to bottom;</li> <li>Cold air sinking and warm air rising is eliminated.</li> </ul>	<ul style="list-style-type: none"> <li>On the basis of scheme 1, a cold air curtain is formed in the front of the cabinet.</li> </ul>	<ul style="list-style-type: none"> <li>On the basis of scheme 2, air in each chamber flows from back to both sides firstly, and then flows to the front.</li> </ul>	<ul style="list-style-type: none"> <li>On the basis of scheme 3, air flows out of the cabinet through the air outlets in different chambers in the bottom of the cabinet.</li> </ul>

## 优化方案的效果解析

方案一通过构建多回路的送风方式，有效提高了沿高度方向上的均温性能。最大温差由11.8 °C减小至5.4 °C。



a) Position of A-A section and B-B section

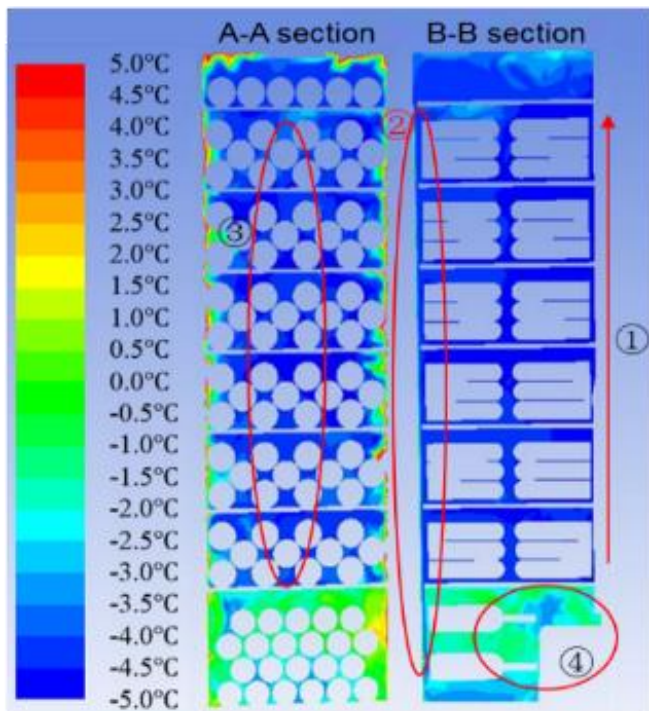


原型酒柜

方案一

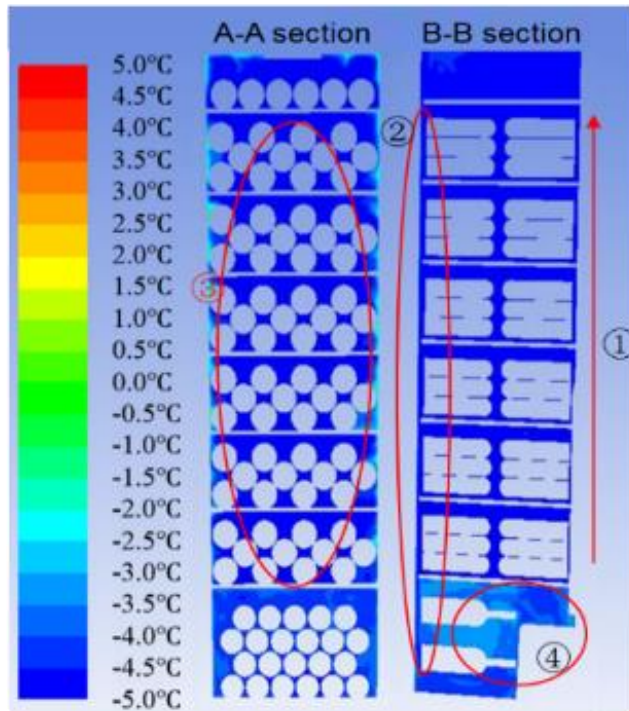


方案四是四种优化方法的综合方案，使最大温差由11.8 °C减小至1.8 °C，效果最优。



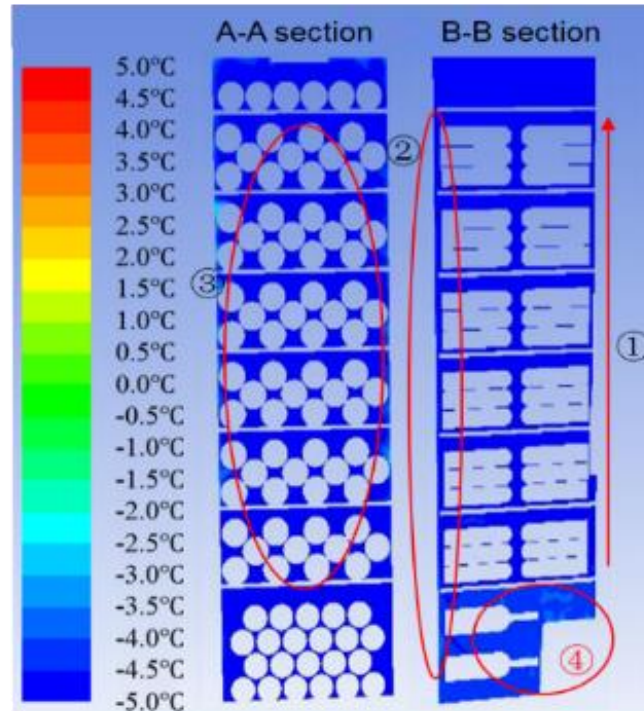
- ① Good uniformity along height direction;
  - ② Good uniformity along depth direction;
  - ③ Low temperature in the middle;
  - ④ High temperature in the outlet region.
- Maximum temperature difference: 3.6 °C.

方案二



- ① Good uniformity along height direction;
  - ② Good uniformity along depth direction;
  - ③ Good uniformity along width direction;
  - ④ High temperature in the outlet region.
- Maximum temperature difference: 2.1 °C.

方案三



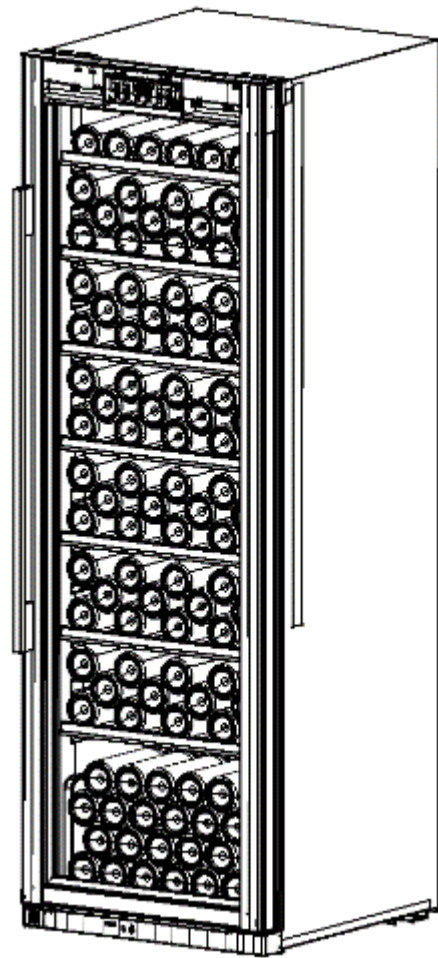
- ① Good uniformity along height direction;
  - ② Good uniformity along depth direction;
  - ③ Good uniformity along width direction;
  - ④ Low temperature in the outlet region.
- Maximum temperature difference: 1.8 °C.

方案四



- 实验样机酒柜的参数：
- ❑ 389L 容积
  - ❑ 酒柜8层
  - ❑ 制冷温度由8℃至18℃

项目	参数
外形尺寸 (mm)	595/640/1850
有效容积 (L)	389
装瓶数	171
酒柜层数	8
净重 (kg)	91
满载风量 (m <sup>3</sup> /h)	50
额定制冷量 (W)	80
温度控制范围 (℃)	8~18
耗电量kWh/24h	0.65



## ➤ 满载酒柜样机测试

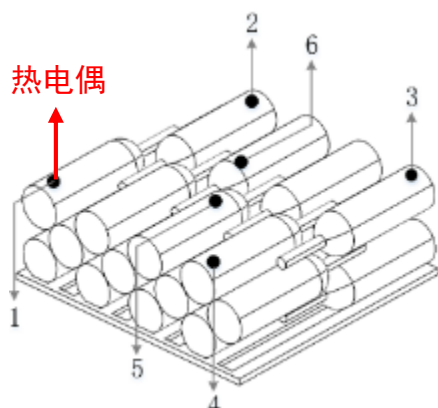
测试环境温度设定为32°C；相对湿度为60%；酒柜内温度设置为8°C



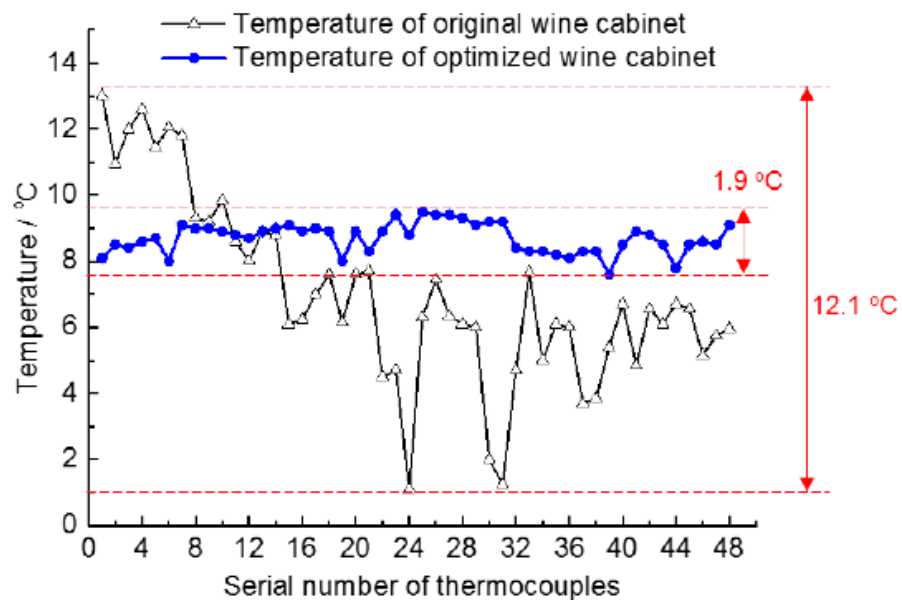
满载酒柜样机测试



测试用葡萄酒瓶替代品



温度测点布置



优化前后酒柜均温性能测试结果

满载实验结果显示，优化后酒柜内最大温差由 12.1 °C 减小至 1.9 °C，满足了红酒保存最大温差2 °C的要求。



**Q & A**

