

Modeling the Performance of Multi-Pass Solar Crop Dryer with Reversed Absorber

Vijay R. Khawale¹, Shashank Thakare²

¹Mechanical Department, Asst. Professor, Dr. Babasaheb Ambedkar College of Engineering and Research, Nagpur, India

²Mechanical Department, Professor, Prof. Ram Meghe Institute of Technology and Research, Amravati, India

(¹vrk4671@rediffmail.com, ²sbthakare2007@gmail.com)

Abstract- In the present communication, performance of a new designed multi-pass solar crop dryer with reversed absorber (MPRASCD) was investigated experimentally and were compared with those of a typical single glazing and multi-pass solar crop dryer (MPSCD). Energy equation was developed for all the elements of solar air heater to validate the performance of multi pass solar air heater with reversed absorber. The result of a multi pass solar crop dryer with reversed absorber when compared with a multi pass solar air heater and single glazing solar crop dryer with and without reflector shows a considerable improvement in the collector efficiency, drying efficiency and pick-up efficiency. For the same flow rate, the efficiency of the solar crop dryer with reversed absorber is found to be higher than the solar crop dryer without reversed absorber solar air heater by 4.23-10%. Moisture content of red chili was reduced from 79.1% (wb) to 9.1% (wb) in 22 h by using MPRASCD and it took 30 h in MPSCD. The values of the coefficient of determination (R^2), mean bias error (MBE) and root mean square error (RMSE) are used to find dependability and the quality of the fit. The Page's model is showed a better fit to drying red chili among Newton model and Hederson & Pabis model.

Keywords- Energy Equation, Solar Air Heater, Multi Pass, Reversed Absorber, Efficiency

I. INTRODUCTION

Solar drying has been verified to be an economical and useful option to traditional and mechanical drying systems, particularly in locations with good sunshine during the harvest season. Solar air collector is a main component of solar dryer. A solar air heater provides the high temperature air (40 - 65°C) to the dryer only during sunshine hours. For drying agricultural products various types of solar drying systems were used [1]. Lower thermal efficiency is the disadvantage of conventional solar air collectors. Collector efficiency can be increased by extending the heat transfer area by using finned absorber [2-7], corrugated surface [8], and porous media [9]. Fudholi et al. [2, 3 and 8] reported that when the volume flow rate of air was 6.8 m³/s then V groove collector was more efficient than conventional solar air heater. Further he reported that when the solar radiation was 420 W/m² to 790 W/m² and mass flow rate

0.04 kg/s to 0.08 kg/s then finned absorber were more efficient than conventional solar air heater i.e 2 to 8%. Sopian et al. [9] noted that thermal efficiency of the double-pass solar air collector is about 60-70% with porous absorber. R. K. Goyal et al. [10] used a concept of reverse flat plate collector as a heating medium of air for the drying of agricultural products in a cabinet dryer. The reverse flat plate absorber was a non-concentrating collector which can collect solar heat at high temperature unlike conventional non concentrating collectors. The performance of this system was compared with that of conventional cabinet dryers. It was found that the reverse flat plate absorber dryer gives the better performance. Jain and Jain (11) reported that a multi-tray crop dryer with inclined multi-pass air heater with in-built thermal storage were more efficient than conventional solar air heater. Jain [12] investigated a transient analytical model to study the new concept of a solar crop dryer having reversed absorber plate type collector and thermal storage with natural airflow and reported a high temperature of reversed absorber than inclined absorber.

II. MATERIALS AND METHODS

A. Experimental set up

A schematic diagram of a proposed forced circulation multi pass solar crop dryer with a reversed absorber plate is shown in Fig.1 It consists of the two glass cover of 4 mm thick, two black painted aluminum absorber plates and an aluminum foil covered reflector. A reflector like a part of polygonal form (pieces of five equal flat surfaces) is located under the flat plate absorber-II. The size of the collector is 1 m wide and 2 m long. The gap between the two glass cover-I & II and glass cover-II and absorber-I surface were maintained at 25 mm. The solar air heater is slanting to face south and tilted at 31°C angle from the horizontal plane to make best use of the solar energy incident on the solar collector. The air is to be heated when it flows between the two glass cover (I & II) and then enter into the gap formed by glass cover-II and absorber plate -I (25mm), finally it passes through the passage formed by absorber plate-I & II where it gains the thermal energy from absorber plate-I & II. Thus the temperature of air gets maximized in a solar air heater. The outlet air from solar air heater is used for chili drying.

The experimental setup mainly consists of a solar air heater, reflector, drying chamber, Exhaust fan with variable speed controller, Six pre calibrated RTD (pt100) temperature sensor with $\pm 0.5^\circ\text{C}$ accuracy were fixed at different location of the solar dryer are connected to a digital temperature indicator (having 0.1°C resolution) through a rotary switch, Pyranometer (Range: 1999 W/m^2) Accuracy : $\pm 10\text{ W/m}^2$, (Make- TENMARS Electronics Co., Ltd. Taiwan), Anemometer (Range: 20 m/s) Accuracy: $\pm 0.01\text{ m/s}$, (Make- MECO instrument), Wet and Dry bulb Hygrometer (Make- OMSONS). The drying cabinet was made of insulated wooden walls of dimensions 1 m length, 1 m breadth and 1 m height.

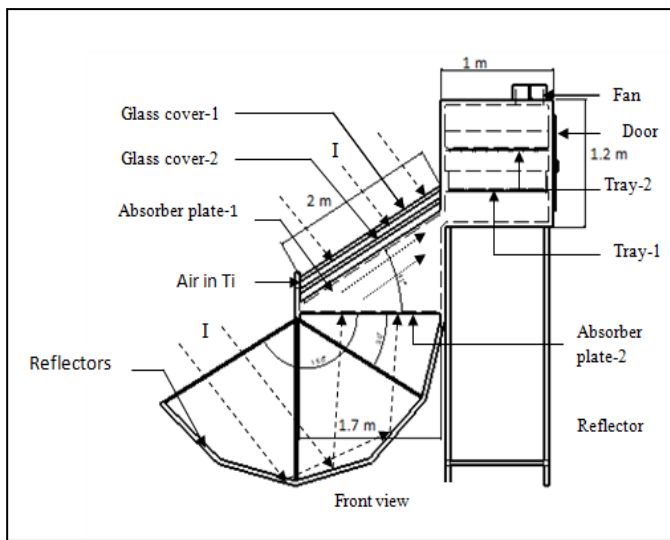


Figure 1. Schematic diagram of Multi pass solar crop dryer with reversed absorber (MPRASCD)

Exhaust fan with an air flow rate up to $300\text{ m}^3/\text{h}$ was provided at the top of drying cabinet. The fan used to maintain a constant flow rate ($v=1\text{ m/s}$) in a solar air heater and drying chamber.

Experimental study was conducted from March 2 to March 19, 2016 in the natural wind. During this period, the weather condition was conventional, which made the conditions of experiments quite simple, experimental site is: 324.42 m from mean sea level, India, Latitude 21.1458 North , Longitude 79.088 East .

III. THERMAL ANALYSIS

The solar radiation transmits from the glass covers and reflector which is absorbed by the absorber plate. The air flows in between the glass covers, above the absorber plate and below the absorber plate, where it is heated along the path. The energy balance equations on the various components of the system are written with the following assumptions:

- i. The heat capacities of the insulation are negligible,

- ii. There is no temperature gradient along the thickness of glass cover,
- iii. The system is perfectly insulated and there is no air leakage,
- iv. The heat flow is one dimensional and in a quasi-steady state condition,
- v. All convection heat transfer coefficients in channels and flowing air are equal and constant,
- vi. Thermal conductivity of absorber is constant,
- vii. The useful heat gain to the air is uniform along the length of the collector [5, 7 and 13].

a) For first glass cover

$$I\alpha\tau_1\alpha\tau_1 + hrg_{2g1}(Tg_2 - Tg_1)\alpha\tau_1 = hcg_{1f1}(Tg_1 - Tf_1)\alpha\tau_1 + hcg_{1a}(Tg_1 - Ta)\alpha\tau_1 + hrg_{1sky}(Tg_1 - Tsky)\alpha\tau_1 \quad (1)$$

Where $Tsky = Ta - 6$ (whiller, 1967)

b) For second glass cover

$$I\tau_2\alpha\tau_2 + hrp_{1g2}(Tp_1 - Tg_2) + hcf_{1g2}(Tf_1 - Tg_2) = hrg_{2g1}(Tg_2 - Tg_1) + hcg_{2f2}(Tg_2 - Tf_2) \quad (2)$$

c) For the absorber plate - I

$$I\alpha p\tau_1\tau_2 = hrp_{1g2}(Tp_1 - Tg_2) + hcp_{1f2}(Tp_1 - Tf_2) + hrp_{1p2}(Tp_2 - Tp_1) + hcp_{1f3}(Tp_1 - Tf_3) \quad (3)$$

d) For absorber plate - II

$$I_{eff}\alpha p = hrp_{1p2}(Tp_2 - Tp_1) + hc_{p2f3}(Tp_2 - Tf_3) + hrp_{2a}(Tp_2 - Ta) + hcp_{2a}(Tp_2 - Ta) \quad (4)$$

Where, $I_{eff} = (I \cdot \rho \cdot Ar) / A_p$ effective solar radiation per unit area on the absorber plate - II

e) For air stream - I

$$hcg_{1f1}(Tg_1 - Tf_1) = m \cdot C \cdot \Delta Tf_1 / WL + hcf_{1g2}(Tf_1 - Tg_2) \quad (5)$$

f) For air stream - II

$$hcg_{2f2}(Tg_2 - Tf_2) + hcp_{1f2}(Tp_1 - Tf_2) = m \cdot C \cdot \Delta Tf_2 / WL \quad (6)$$

g) For air stream - III

$$hcg_{2f3}(Tp_2 - Tf_3) + hcp_{1f3}(Tp_1 - Tf_3) = m \cdot C \cdot \Delta Tf_3 / WL \quad (7)$$

The theoretical model assumed that, the temperatures of the wall surrounding the airflow are uniform, and the temperature of the airflow varies linearly along the collector.

For the collector mean air temperature is then equal to arithmetic mean.

$$Tf_1 = \frac{(Tf_{1,0} + Tf_1)}{2} \quad (8)$$

$$Tf_2 = \frac{(Tf_{2,0} + Tf_{1,0})}{2} \quad (9)$$

$$Tf_3 = \frac{(Tf_{3,0} + Tf_{2,0})}{2} \quad (10)$$

In general, Eq. 1 to 7 above can be presented in a 7×7 matrix form.

$$[A][T] = [S]$$

Where

$$S1 = \alpha g_{II} + h_{cg1a} T_a + h_{rg1} \text{Sky} \cdot T_{\text{sky}}$$

$$S2 = m \cdot C / WL$$

$$S3 = \tau g_{2, \alpha g_{2, I}}$$

$$S4 = m \cdot C / WL$$

$$S5 = \tau g_{1, \tau g_{2, \alpha p, I}}$$

$$S6 = (m \cdot C / WL) T_{f2}$$

$$S7 = \alpha p \cdot I \cdot \rho' \cdot A_r + h_{rp2a} \cdot T_a + h_{cp2a} \cdot T_a$$

$$S8 = h_{cg1f1} + h_{rg2g1} + h_{rg1} \text{Sky} + h_{cg1a}$$

$$S9 = h_{cg1} T_{f1} + h_{cf1g2} + m \cdot C / WL$$

$$S10 = h_{rp1g2} + h_{cf1g2} + h_{rg2g1} + h_{cg2f1}$$

$$S11 = h_{cg2f2} + h_{cp1f2} + m \cdot C / WL$$

$$S12 = h_{rp1g2} + h_{cp1f2} + h_{rp1p2} + h_{cp1f3}$$

$$S13 = h_{cp2f3} + h_{cp1f3} + m \cdot C / WL$$

$$S14 = h_{rp1p2} + h_{cp2f3} + h_{cp2a} + h_{cp2a}$$

The mean temperature vector may be determined with Excel by matrix inversion form

$$[T] = [A]^{-1}[S] \quad (27)$$

A. Input parameters

Solar intensities on the different inclined surface of reflectors and 31°C tilted absorber were computed by using the method given by Lui and Jordan (1962)[14].

The effective solar intensity (I_{eff}) available for the reversed absorber plate -II and solar intensity of inclined ($\beta=31^\circ$) absorber plate-I are equal throughout the day [12].

The newly computed temperatures were compared with the experimentally observed values and then computed repeatedly until all consecutive mean temperatures differed by less than 1°C. In the present study, sufficient convergence for T_{g1} , T_{g2} , T_{f1} , T_{f2} , T_{f3} , T_{p1} , and T_{p2} was achieved in four to six iterations. The major design parameters are as follows: $L = 2$ m, $W = 1$ m, $H = 0.025$ m, $\alpha p = 0.95$, $\alpha g = 0.05$, $\epsilon p = 0.9$, $\epsilon g = 0.8$, $\tau g = 0.92$, $T_a = 25^\circ\text{C}$, $T_i = 27^\circ\text{C}$ and $V = 1$ m/s.

The efficiency of the solar collector is calculated from,

$$\eta_c = \frac{m \cdot C (T_f - T_i)}{A I} \quad (28)$$

Where

T_f and T_i are outlet and inlet temperature of air

The physical properties of air are assumed to vary linearly with temperature ($^\circ\text{C}$) by ONG [15];

Specific heat

$$C = 1.0057 + 0.0000669(T - 27) \quad (29)$$

Density

$$P = 1.1774 - 0.00359(T - 27) \quad (30)$$

Thermal conductivity

$$K = 0.02624 + 0.0000758(T - 27) \quad (31)$$

Viscosity

$$\mu = [1.983 + 0.00184(T - 27)] 10^{-5} \quad (32)$$

The heat transfer coefficient computed accordingly, Such as

$$h_w = 2.8 + 3 \quad (33)$$

Where h_w is the convection heat transfer coefficient due to wind and V is the wind velocity.

$$h_{r_g s} = \frac{\sigma \epsilon_g (T_g + T_s)(T_g^2 + T_s^2)(T_g - T_s)}{T_g - T_a} \quad (34)$$

T_s is the sky temperature, ($T_s = T_a - 6$)

$$U_t = \left(\frac{1}{h_w + h_{r_g s}} \right)^{-1} \quad (35)$$

The convective heat transfer coefficients is calculated using following relations,

$$h = \frac{k}{d_e} Nu \quad (36)$$

Where Nu is Nusselt number and d_e is the equivalence diameter of the channel. For laminar flow region,

Nusselt number for ($Re < 2300$) [15-17]:

$$Nu = 5.4 + \frac{0.00190 [Re Pr \left(\frac{d_e}{L}\right)]^{1.71}}{1 + 0.00563 [Re Pr \left(\frac{d_e}{L}\right)]^{1.71}} \quad (37)$$

For transition flow region ($2300 < Re < 6000$)

$$Nu = 0.116 (Re^{2/3} - 125) Pr^{1/3} \left[1 + \left(\frac{d_e}{L}\right)^{2/3} \right] \left(\frac{\mu}{\mu_w}\right)^{0.14} \quad (38)$$

For turbulent flow region

$$Nu = 0.018 Re^{0.8} Pr^{0.4} \quad (39)$$

$$Re = \frac{\rho v d_e}{\mu} \quad (40)$$

$$d_e = \frac{4 W h}{2(W+h)} \quad (41)$$

A steady state form solution to determine the outlet temperature was obtained for energy balance equations. It solves the simultaneous equations for temperature at each element of a multi pass solar air collector with reversed absorber. A matrix inversion method was employed. For given sets of operating conditions the theoretical and experimental efficiency of a multi pass solar air collector with reversed absorber can be obtained.

IV. MATHEMATICAL MODELING OF DRYING CURVES

For mathematical modeling the thin layer drying equations in Table 1 were tested to select the best model for describing the drying curve equation for red chili drying [9, 10-14, 15-17]. Following equations were used to calculate the system performance and the drying characteristics of chili drying.

During experimentation the moisture content was calculated on wet basis and then converted to kg water per kg dry matter (db).

The moisture content on dry basis is the weight of moisture present in the chili per unit weight of dry matter in the chili and is expressed as [18]

$$\text{Initial moisture content } M_i = \frac{W_s - W_d}{W_d} \quad (42)$$

$$\text{Final moisture content } M_f = \frac{W_{wet} - W_d}{W_d} \quad (43)$$

w_s = weight of sample at $t=0$ (kg)

w_d = mass of dry matter (kg)

w_{wet} = mass of wet matter after drying in a solar dryer

w_t = weight of sample at any time 't' (kg)

The instantaneous moisture content (M_t) was calculated using the following expression at any given time on dry basis [19]

$$M_t = \frac{(W_t - W_d)}{W_d} \quad (44)$$

The change in weight of chili over a time during experimentation was used to calculate the moisture change in chili with respective time [19]. A drying rate constant 'k' was derived from the plot by fitting moisture ratio and time to a thin layer drying equation.

$$\text{Moisture ratio } MR = \frac{M_t - M_e}{M_i - M_e} = e^{-kt} \quad (45)$$

Where,

M_e = Equilibrium moisture content

M_i = Initial moisture content

Since equilibrium moisture content was small as compared to initial and instantaneous moisture content for long period drying and continuous fluctuation of the relative humidity of the drying air during solar drying, the expression (6) can be express as [20],

$$\text{Moisture ratio } MR = \frac{M_t}{M_i} = e^{-kt} \quad (46)$$

Drying rate, drying efficiency and pick-up efficiency are the main characteristics to evaluate the performance of any solar drying systems [21]. The drying rate is proportional to the difference in moisture content in dried food product and the equilibrium moisture content [22], which is expressed as thin layer equation,

$$\text{Drying rate } dM/dt = -k (M_t - M_e) \quad (47)$$

Dryer thermal efficiency was calculated from the expression [18],

$$\eta_d = \frac{m_w \cdot H_g}{m_a C_p (T_d - T_i)} \quad (48)$$

Where m_w is the mass of water evaporated, h_{fg} is the latent heat of evaporation of water, m_a is the air mass flow rate in the

dryer, c_p is the specific heat of air, T_d is the dryer air temperature and T_i is the air temperature at collector inlet which can be taken equal to ambient temperature.

The dryer pick-up efficiency was calculated from the expression [19],

$$\eta_p = \frac{M_w}{m_a \Delta t (W_{de} - W_{di})} \quad (49)$$

Where m_w is the mass of moisture evaporated in time Δt , m_a is the mass flow rate of air, W_{de} is the absolute humidity of air at dryer exit and W_{di} is the absolute humidity of air at dryer inlet.

To determine the kinetics of drying chili, drying model were used.

TABLE I. DRYING MODELS.

SN	MODEL NAME	MODEL
1	NEWTON	MR = EXP (-kt)
2	PAGE	MR = EXP(-kt ⁿ)
3	HENDERSON& PABIS	MR = a EXP(-kt ⁿ)

Initial moisture content of red chili can be determined by drying in air oven at a temperature of 105°C, till to attain constant weight. Initial moisture content was found 79.1% in the red red chili. The coefficient of determination (R²), mean bias error (MBE) and root mean square error (RMSE) are obtained from the drying model equation and used to compare the relative goodness of fit of experimental data. The highest value of R² and the lowest values of MBE and RMSE are selected to estimate the drying curve is the best [23].

$$MBE = \frac{1}{N} \sum_{i=1}^N (MR_{pre,i} - MR_{exp,i})^2 \quad (50)$$

$$RMSE = \left[\frac{1}{N} \sum_{i=1}^N (MR_{pre,i} - MR_{exp,i})^2 \right]^{\frac{1}{2}} \quad (51)$$

V. RESULT & DISCUSSION

The performance of the proposed multi pass solar crop dryer with reversed absorber was studied and compared with the performance of a single glazing with and without reversed absorber and multi pass solar crop dryer.

From the Fig.2 it is observed that collector efficiency (η_c) values of 35.68% and 29.80% for the MPRASCD and MPSCD respectively (when $I_{avg.} = 674.4 \text{ w / m}^2$, $T_{a.avg.} = 34.1^\circ\text{C}$ and $m_a = 0.0269 \text{ kg/s}$) and (η_c) values of 19.0% and 26.11% for the SGSCD and SGRASCD respectively. It shows that the solar air heater with reversed absorber was more efficient than conventional solar crop dryer. This observation is reliable with the other studies that the heat gain by absorber plate -II is significant [24, 25].

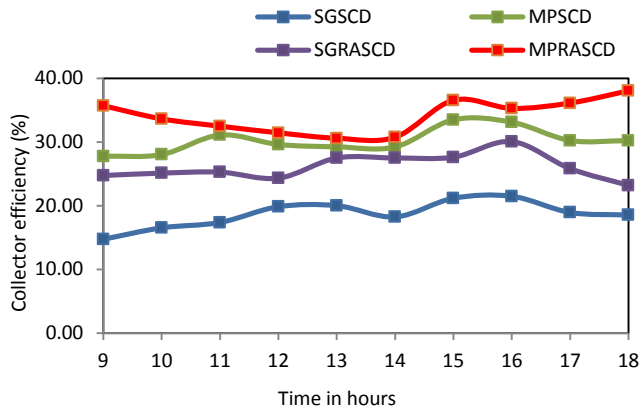


Figure 2. Variation of collector efficiency with time of the day in hour

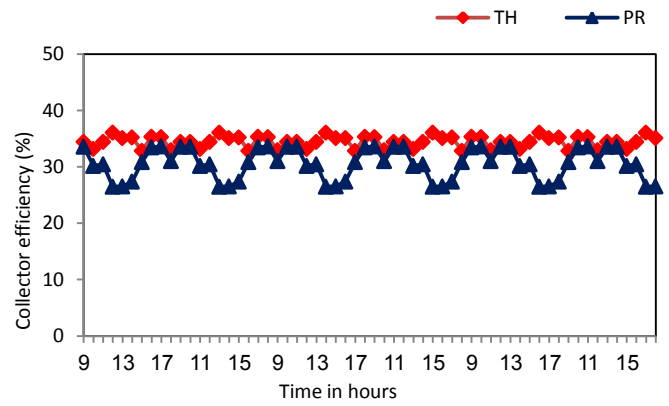


Figure 4. Plot of comparative analysis between experimental and theoretical collector efficiency for MPRASCD (Thermal model)

The energy balance Equation (1)-(7) on different components of solar drying system was solved using Excel software to find out the temperature of the air in stream-1(Tf1), stream-2(Tf2), stream-3(Tf3), temperature of absorber plate – I(Tp1), temperature of absorber plate –I(Tp2), temperature of glass–I(Tg1) and temperature of glass–2(Tg2). The results were obtained for the solar intensity and ambient air temperature of the month of March for the climatic condition of Nagpur. Fig.3 shows the hourly temperatures of the air in different streams, absorber plates and glass covers. Hourly average solar intensity and ambient air temperature was used in solving the model.

It can be observed from the air temperature curves presented in Fig.3 that the systems investigated can be used to dry a variety of agricultural products. Since the temperature of absorber plate-2 was observed higher than absorber plate –1 during the period of drying for multi pass solar crop dryer with reversed absorber [12].

From the Fig.4 it can be observed that most of experimentally attained efficiency is lesser than the theoretical efficiency obtained from the thermal analysis. Average collector efficiency obtained from the formulation and experimental for MPRASCD is 35.5% and 34.04% respectively.

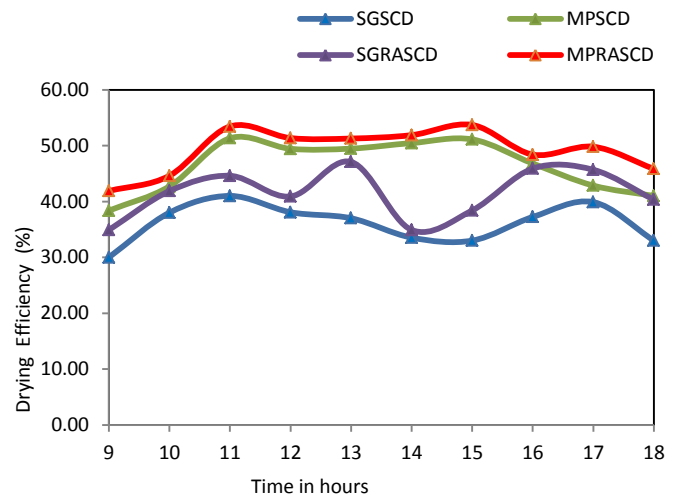


Figure 5. Variation of dryer thermal efficiency with time of the day in hour

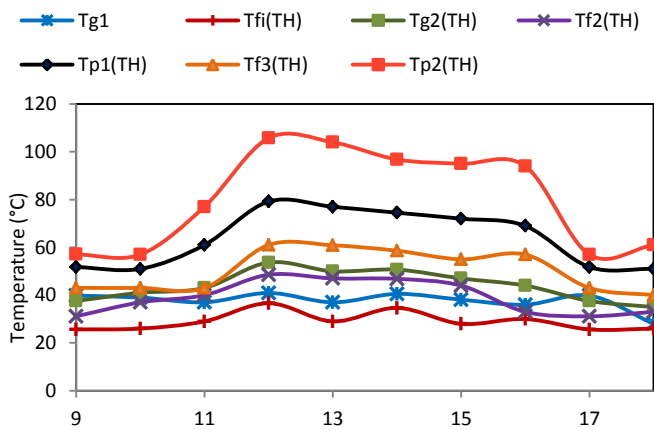


Figure 3. Hourly variation in temperature of different component of multi pass solar crop dryer with reversed absorber.

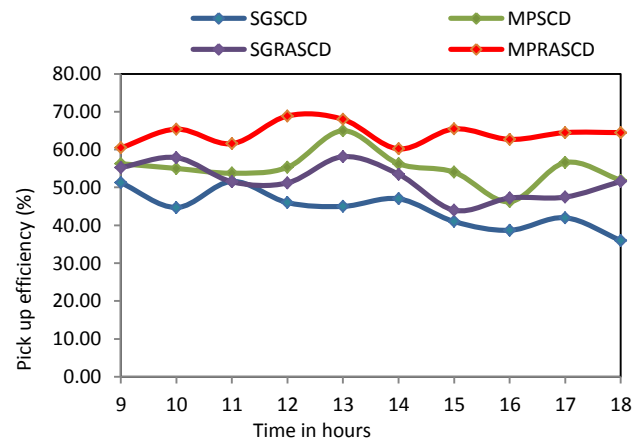


Figure 6. Variation of pick-up efficiency with time of the day in hour

From the Fig. 5 & 6 it is observed that dryer thermal efficiency (η_d) values of 49.22% and 46.35% and pick-up efficiency (η_p) value of 64.16% and 55.04% for the MPRASCD and MPSCD respectively (at $I_{avg.}=674.4\text{w/m}^2$, $T_{a.avg.}=34.1^\circ\text{C}$ and $m_a=0.0269\text{kg/s}$). Dryer thermal efficiency (η_d) values of 47.86% and 37.17% and pick-up efficiency (η_p) value of 54.71% and 45% for the SGRASCD and SGSCD respectively (at $I_{avg.}=648\text{ w/m}^2$, $T_{a.avg.}=30^\circ\text{C}$ and $m_a=0.0269\text{kg/s}$). It seems that the Multi pass solar crop dryer with reversed absorber is more efficient

Fig.7 shows the profile of the moisture content versus drying time. From this plot, the moisture content in red chili above the equilibrium moisture content in MPRASCD is for shorter time than solar dryer without reversed absorber. It also observed that the moisture content in red chili is for shorter time as compared to SGRASCD. Fig.8 shows the profile of the drying rate versus drying time. Drying rate was found higher in multi pass solar crop dryer with reversed absorber than solar dryer without reversed absorber plate because of high drying temperature which reduced the effect of variation in relative humidity during sunshine hours [26].

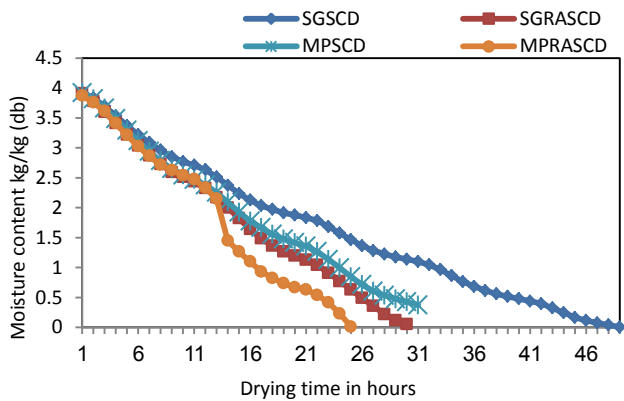


Figure 7. Hourly variation of moisture content, (db) with drying time

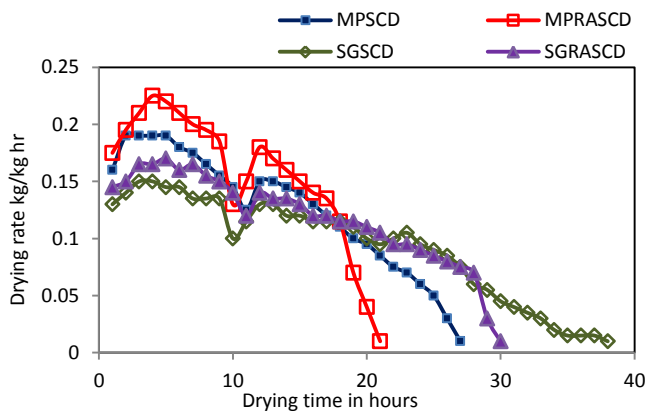


Figure 8. Hourly variations in drying rate with drying time

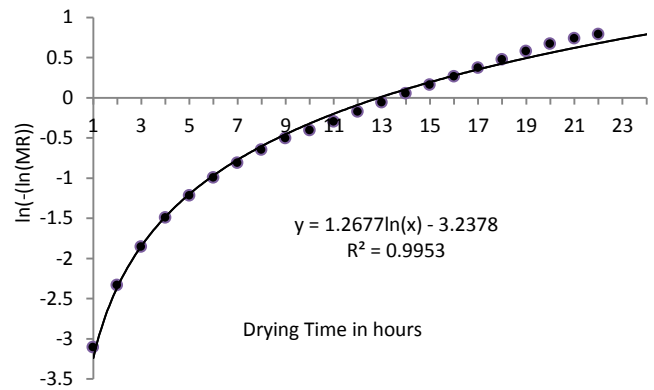


Figure 9. Plot of $\ln(-\ln MR)$ versus drying time (Page's model) for MPRASCD

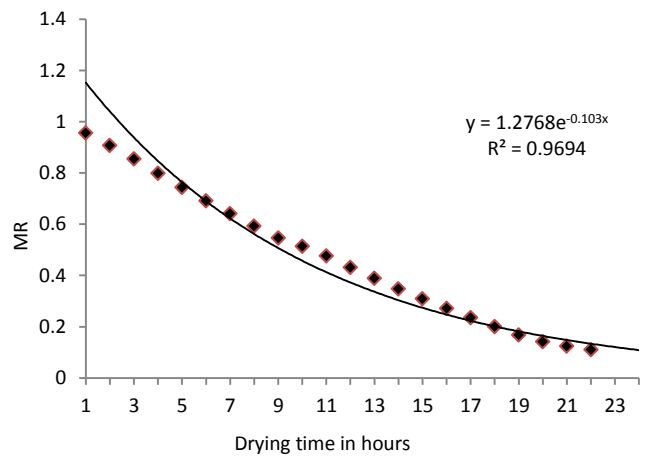


Figure 10. Plot of Moisture ratio versus drying time (Newton's model) for MPRASCD.

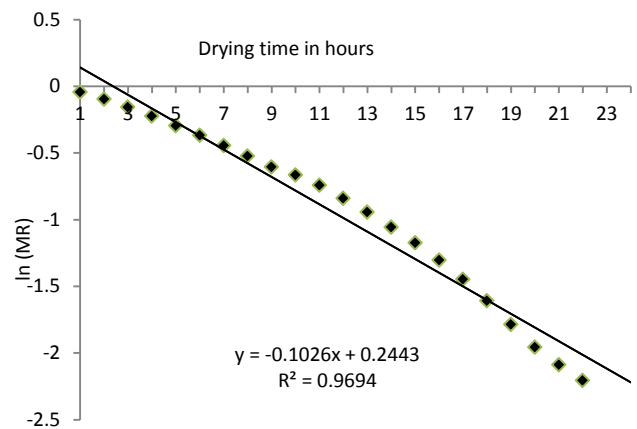


Figure 11. Plot of $\ln(MR)$ versus drying time (Henderson's and Pabis model) for MPRASCD

Fitting some of the drying model has been done with the experimental data of drying chili. Drying models such as Page model, Newton model and Henderson and Pabis model was fitted with the experimental data of drying chili. Drying experimental data in the form of changes in moisture content vs. drying time was fitted in the model of drying. In this drying models, changes in moisture content versus time calculated using Excel, and constants calculated by graphical method. Fig.9 to Fig.11 shows the results fitted the drying models with experimental data of drying. Highest value of R2 and the lowest value of MBE and RMSE were selected to estimate the best drying curve [27]. Page model can also be written in the form,

$$\ln(-\ln MR) = \ln(k) + n \ln(t) \quad (52)$$

Equation 10 shows the relationship in $\ln(-\ln MR)$ versus t , is the curve of the logarithmic equation, as shown in Fig. 9.

Henderson and Pabis equation can also be written as

$$\ln MR = -kt + \ln a \quad (53)$$

From equation 11, a plot of $\ln(MR)$ vs. drying time is a straight line with slope = k , and intercept = $\ln a$. Graph $\ln(MR)$ vs. t , is shown in the Fig. 11.

TABLE II. CONSTANTS VALUE FITTING OF NEWTON MODEL

Dryer type	Drying model	Model constant	MBE	RMSE	R ²
MPSCD	Newton	k=0.07	0.0019	0.044	0.97
MPRASCD	Newton	k=0.1	0.0058	0.243	0.96

TABLE III. CONSTANTS VALUE FITTING OF PAGE MODEL

Dryer type	Drying model	Model constants	MBE	RMSE	R ²
MPSCD	Page	k=0.036	0.0001	0.009	0.99
		n=1.186			
MPRASCD	Page	K=0.039	0.004	0.021	0.99
		n=1.267			

TABLE IV. CONSTANTS VALUE FITTING OF HENDERSON AND PABIS MODEL

Dryer type	Drying model	Model constants	MBE	RMSE	R ²
MPSCD	Henderson & PabisS	a=1.16	0.0010	0.033	0.98
		k=0.077			
MPRASCD	Henderson & Pabis	a=1.276	0.0037	0.062	0.969
		k=0.102			

Results are given in Table 2 to Table 4 shows the Page's drying model has the highest value of R2, as well as the values of MBE and RMSE is the lowest compared to Newton and Henderson and Pabis model, so Page's model is the suitable model for Chili drying.

VI. CONCLUSION

The efficiency of a multi pass solar air collector with reversed absorber and effect of solar radiation on collector efficiency was studied. A theoretical efficiency compared with experimentally determined values with an average standard error estimation of 8.8%. Temperature of air flow was obtained from energy balance equations by solving the simultaneous equations formed for each elements of a multi pass solar air collector. Excel software with matrix inversion method was used to solve simultaneous equations. The theoretical and experimental efficiency of a multi pass solar air collector with reversed absorber can be obtained for a given sets of operating conditions.

There is a significant increase in the collector efficiency, dryer efficiency and pick-up efficiency of the solar crop dryer using reversed absorber plate. Further, results showed that for the air mass flow rate the collector temperature difference increase with increasing solar radiation (I), and decreases as solar radiation drops to lower values later on during the day. The maximum collector efficiency obtained is 38.02% and 33.48% for both multi pass with reversed absorber solar air heaters and conventional solar air heater respectively at air mass flow rate of 0.0269 kg/s.

This paper also presents the mathematical modeling of dried Chili. Three drying models have been used in order to illustrate the best drying model for Chili at constant mass flow rate. The best drying model was decided through the values of R2, MBE and RMSE. Based on the drying model curves, it has been found that Page's model is the best drying model to describe the drying curves of red chili. It is clearly showed that the experimental data was fit to the Page's model than Newton's and Henderson & Pabis model. The Page's model was resulted in the highest value of R2 and lowest values of MBE and RMSE.

NOMENCLATURE

- A area, m²
- L length of dryer and absorber plate-I, m
- W breadth of dryer and absorber plate-I, m
- C specific heat at constant pressure, J/ kg K
- h height, m
- hc convective heat transfer coefficient, w/ m²K
- hr radiative heat transfer coefficient, w/ m²K
- hw convective heat transfer coefficient due to wind, w/m²K
- I_{eff} effective solar radiation on absorber plate-II, w/m²
- I solar radiation on inclined absorber plate, w/ m²
- K thermal conductivity, W/ m K
- Nu Nusselt number
- R universal gas constant, J/K mol
- Re Reynolds number
- Pr Prandtl number
- T temperature, K
- ΔT temperature difference, K

t	time, s
U	overall heat loss coefficient from sides of dryer, w/m ² K
vw	wind velocity, m/ s
va	velocity of air, m/ s
α	absorptivity
ϵ	emissivity
ρ'	reflectivity of reflector
ρ	density, kg/ m ³
σ	Stefan–Boltzmann constant, W/ m ² K
τ	transmitivity

SUBSCRIPTS

a	ambient air
f1	air stream-I
f2	air stream-II
f3	air stream-III
g	glass cover
g1a	glass cover-I to ambient air
g1f1	glass cover-I to air stream - I
g2f2	glass cover to air stream-II
gsky	glass cover to sky
p1	absorber plate-I
p1f2	absorber plate-I to air stream-II
p2	absorber plate-II
p1f3	absorber plate-I to air stream-II
p2f3	absorber plate-II to air stream-II
p1g2	absorber plate-I to glass cover -II

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