

SOFTWARE-BASED ENERGY MANAGEMENT SYSTEM FOR AN INFRARED DRYER

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ABSTRACT

A software program was developed which is capable of controlling a hybrid convective-infrared dryer that had previously been designed and developed using sixteen ceramic far-infrared heaters. The dryer was developed for the drying of fruit and only the infrared heaters are subjected to temperature control. The control mechanism uses sixteen buck converters to attain individual control of each infrared heater. The software program in LabView was designed which would be able to regulate the buck converters. The fully automated and user-friendly software program is capable of developing and maintaining a temperature profile.

1. INTRODUCTION

The drying of fruit is done to remove water for two reasons: to inhibit (or prevent) micro-organisms and hence preserve the fruit and to reduce the weight and bulk of fruit for cheaper transport and storage. Many different drying methods exist in the food industry. Some of these include: vacuum drying, freeze drying, solar drying, contact and air drying. For food and agricultural products, the drying should preserve the taste, colour and quality in the finished product.

The modeling of the drying dynamics for various foodstuff and agricultural products is available in the literature. Some of these mathematical models incorporate the following: heat and mass transfer in grain drying [2], hot air drying of sweet potato slices [3], fluid bed drying of tea [4], ear corn drying [5]. Further mathematical models describing various aspects of drying of porous solids have been the topic of research for several years. Some of these encompass the following: model of drying of hygroscopic media [6], convective drying of wet porous material [7] and the prediction of drying rates for foods [8], heat and moisture transfer in dehydrated food [9].

2. HEATER POWER CONTROL

The method of controlling the power output of each individual heater is through the use of a buck converter. There are sixteen buck converters used to effectively manage the temperature regulation of each of the sixteen infrared ceramic heaters.

Figure 1 illustrates the circuit diagram of the buck converter used. The feedback loop further incorporates a data acquisition facility that provides the interface between

the hardware and the software program. The input to the buck converter is a 400Vdc bus. The switching action of the insulated gate bipolar transistor (IGBT) establishes the output voltage across each heater load. The data-acquisition module which acts as the interfaces between the hardware control circuitry and the software control program is used to drive the IGBT. In order to drive the IGBT, the drive pulses provided to the switch need to have with a pulse-width modulated (PWM) characterisation.

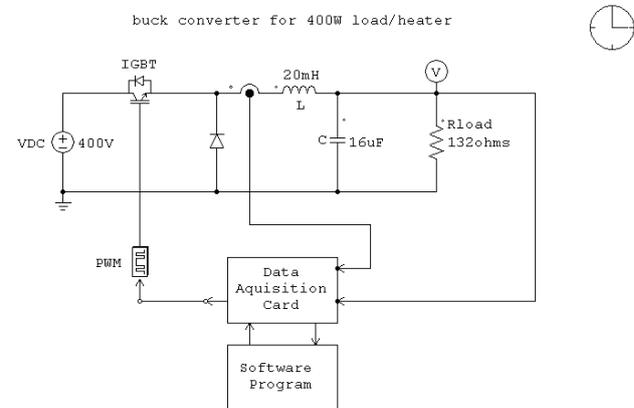


Figure 1: Power control loop

The duty cycle (D) of the PWM signal is derived from the following relation,

$$D = \frac{V_{OUT}}{V_{IN}} \quad (1)$$

Equation 1 describes the ratio of the output voltage with regards to the input voltage. The PWM nature of this signal provided for the switch, the IGBT, is determined by the software program developed in LabView. The software program is fully automated and user configurable so that it is able to allow the user maximum functionality for the temperature control of each individual heater. The LabView program is further elaborated upon in the next section.

3. SOFTWARE PROGRAM ASPECTS

3.1 ASPECTS

The purpose of the software program is to enable the user the functionality of deriving a range of temperatures from the infrared grid of heaters. These ranges of temperatures derived are necessary for the complete processing of the material being dried. A temperature profile is a set of temperatures arrived at in various stages of material processing which each have a predetermined processing time. Figure 2 illustrates an example of a typical temperature profile for the soldering of surface-mount components onto a printed circuit board (PCB).

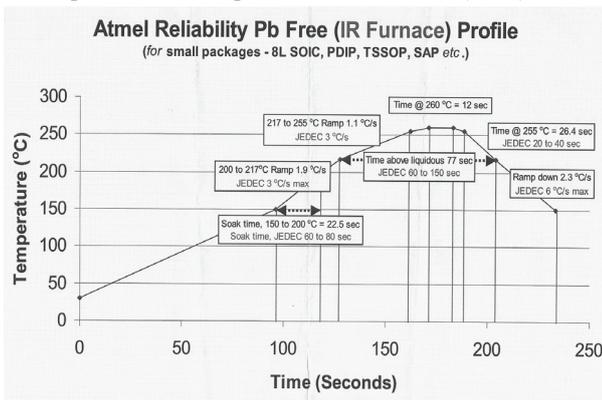


Figure 2: A typical temperature profile

The software program needs to accurately follow a temperature profile as indicated in Figure 2. This program requires the user to select predetermined values of temperature and processing times. These predetermined values can either be arrived at experimentally or by consulting with industry professionals. The program then executes and determines the required PWM signal that is needed to attain the requisite heater temperature.

3.2 FUNCTION LOOPS

There are three function loops that form the basis of the software program. It will enable the user to set the system up and leave the rest to the program. This gives any user the time to do other important things while running an experiment.

3.3 PRESET SELECTION

This loop enables the user to set the system up for any desired temperature profile, just by selection of parameters. In other words the user can choose the starting temperature the heater should ramp to before it starts controlling the temperature at that point. Figure 3 illustrates this concept, showing four of the sixteen heaters and their temperature set points. The dwelling period at that point is also selectable before the program steps the temperature up or down to level two, level three, level four and so on. The system will allow for selecting up to ten level options. After the last level selected by the

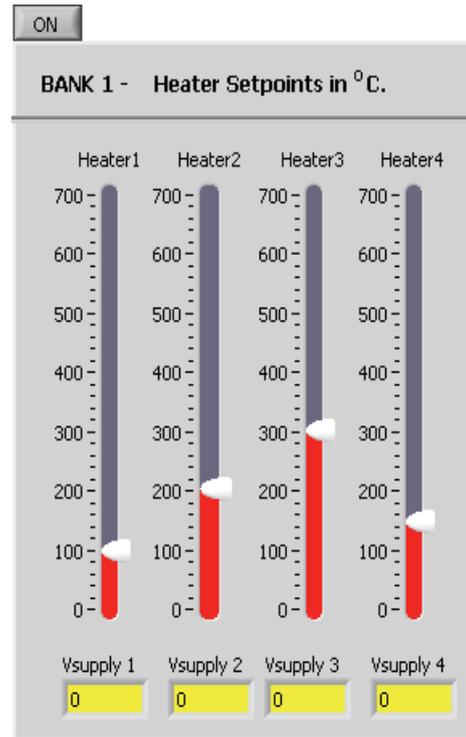


Figure 3: Heater temperature set points

user, the system will ramp the temperature down to 0 degrees Celsius. And stop the running of the program.

3.4 PULSE WIDTH MODULATION (PWM) OUTPUT

This loop sets the temperature for all the levels within a profile. The PWM output code is a controllable variable in the program that allow for the heater temperature to be controlled. This code has been developed and tested with the buck converter and is illustrated in figure 4 below. With this feature the program allows the user to select the frequency of the PWM signal between 0 and 40 kilo Hertz (kHz) and the input DC voltage is also user adjustable.

3.5 FEEDBACK CONTROL

This function loop adjusts the PWM output signal according to a logical calculation that compares the feedback temperature status of the heaters to their set-points and responds subsequently. It is the most critical part loop within the program, because it can alter the expected results of the experiment drastically if the program does not control the heater temperatures accurately and fast enough.

5. CONCLUSION

The paper summarises the design, development and implementation of a software program for the temperature regulation of an infrared dryer. The program developed in LabView is user configurable and is able to control the temperature output of sixteen individual infrared heaters that comprise the dryer. The software program interfaces the hardware system of the power control circuit and data acquisition module to the power control switch, the IGBT. The PWM signal derived from the software program is used to control the IGBT switch.

6. ACKNOWLEDGEMENTS

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7. REFERENCES

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