

# Determination of mixing efficiency of micro structured mixers by isothermal heat balance calorimetry

A. Pashkova, L. Greiner, J. Z. Bloh  
e-mail: pashkova@dechema.de  
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## Project idea

Use the enthalpy of mixing ( $h_{E,id}$ ) as a reference point for determination of mixing efficiency ( $G$ ) of micro mixing devices

$$G = h_{E,eff} / h_{E,id}$$

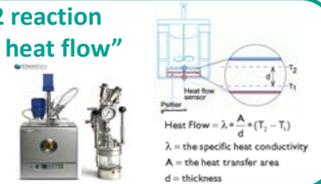
- $h_{E,id}$
- Measure for ideal mixing of two fluids on molecular scale
  - Available in databases
  - Accessible by isothermal calorimetry

- $h_{E,eff}$
- Obtained from continuous heat balance calorimetry for the case when mixing takes place inside a micro mixing device

## The instrument

ChemiSens® CPA202 reaction calorimeter - "true heat flow" principle

- real time measurement
- factory pre calibrated
- stable baseline



## Types of experiments

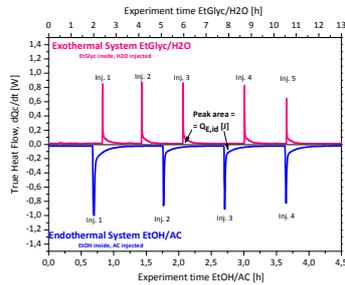
### BATCH / $h_{E,id}$

- Model substances
- ethanol / acetone
  - ethylene glycol / water

- Injection
- gas tight syringe
  - syringe pump

Reference point

$$h_{E,id} [J \cdot mol^{-1}] = - \int dQ_c / dt / (n_1 + n_2) = -Q_{E,id} / (n_1 + n_2)$$



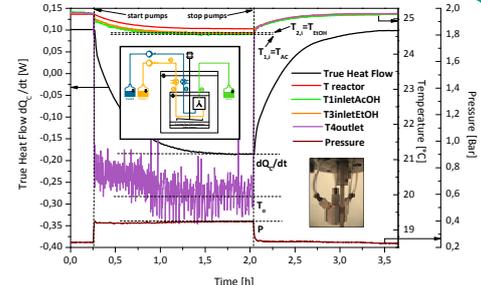
### CONTINUOUS / $h_{E,eff}$

Parameter set: effect of flow rate

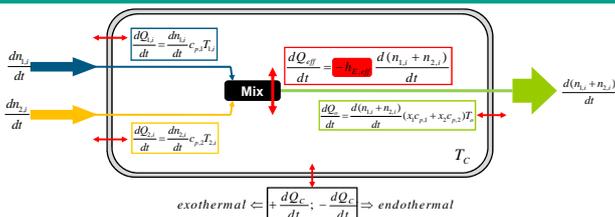
- $F_{EtOH} = F_{AC}$ ;  $x_{EtOH} = 0.5$
- $F_{EtGlyc} = F_{H2O}$ ;  $x_{EtGlyc} = 0.25$

Parameter set: effect of stoichiometry

- $F_{EtOH} + F_{AC} = 2 [ml \cdot min^{-1}]$
- $F_{EtGlyc} + F_{H2O} = 2 [ml \cdot min^{-1}]$



## Heat balance of continuous mixing



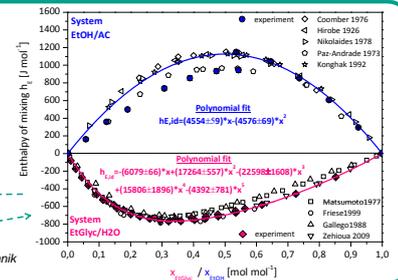
### Heat flow balance<sup>[1]</sup>

$$0 = \left[ \frac{dQ_{1,i}}{dt} + \frac{dQ_{2,i}}{dt} - \frac{dQ_o}{dt} - \frac{dQ_c}{dt} + \frac{dQ_{eff}}{dt} \right]$$

$$G = \frac{h_{E,eff}}{h_{E,id}} = \frac{-\frac{dQ_{eff}}{dt} / \frac{d(n_{1,i} + n_{2,i})}{dt}}{-\frac{dQ_c}{dt} / \frac{d(n_{1,i} + n_{2,i})}{dt}}$$

Polynomial fit of batch data

<sup>2</sup> based on M. Baerns, H. Hofmann, A. Renken, *Chemische Reaktionstechnik Band 1*, 3. Auflage (1999) Georg Thieme Verlag Stuttgart p. 270-271



## Mixer characterisation

### Characterised static micro mixers

Multi-lamination (ML) principle

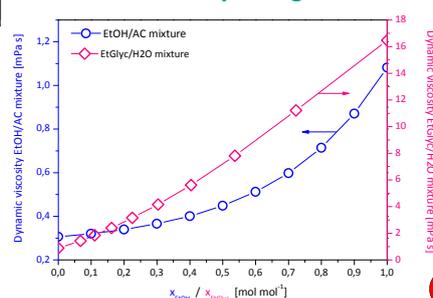
- M1: T-piece SS (Valco)
- M2: SIMM-2 SS (Fraunhofer ICT-IMM)
- M3: T-mixer PEEK (Upchurch / Idex Corp.)

Split And Recombine (SAR) principle

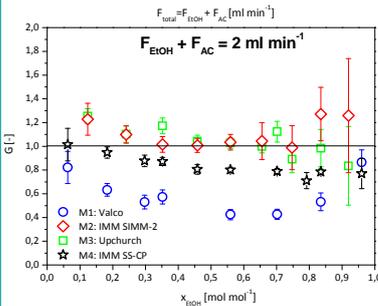
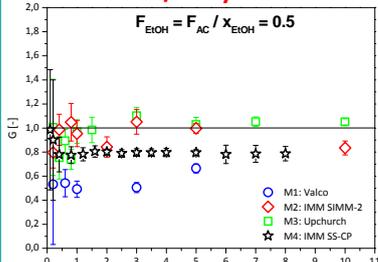
- M4: Caterpillar mixer SS (Fraunhofer ICT-IMM)
- M5: Caterpillar mixer PMMA 180° (Fraunhofer ICT-IMM)
- M6: Caterpillar mixer PMMA 90° (Fraunhofer ICT-IMM)



### Viscosity change

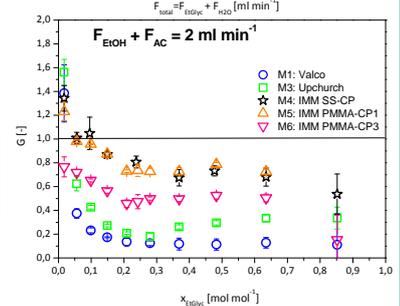
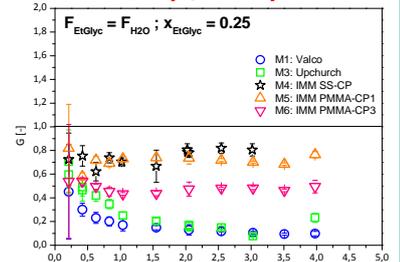


### EtOH/AC system



Efficiency ranking: M3 > M2 > M4 >> M1

### EtGlyc/H2O system



Efficiency ranking: M4 ≈ M5 > M6 > M3 > M1

## Summary

- G is suitable for qualitative assessment of mixing efficiency
- Well defined reference point / High reproducibility
- No need for optically transparent devices
- No need for knowledge of mixer channel geometry
- Wide variation of fluid viscosity possible

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