

1 **Energy and exergy analysis during drying in rotary dryers from finite**
2 **control volumes: applications to the drying of olive stone.**

3

4 **Authors.**

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10

11 **Abstract.**

12

13 Nowadays, the design, control and development of rotary dryers are based on the
14 study of the complete equipment. Rotary dryers are treated as a black box where only
15 inlet and outlet parameters are known. This implies the need to know the main
16 interactions of mass, energy and exergy throughout the trommel to help improve the
17 drying process. In this paper, we carried out an analysis of energy and exergy during
18 drying of olive stone from finites control volumes in an experimental rotary dryer.
19 Mass, energy and exergy balances are applied to each control volume in the drying air.
20 The design of experiments is based on three initial drying air temperatures (210°C,
21 180°C and 150°C) and three drying air flows (576 kg/h, 425 kg/h and 280 kg/h), with a
22 by-product mass flow of 40 kg/h and a rotational speed of 5.5 rpm. The results indicated
23 that olive stone moisture content was reduced to less than half in the first third of the
24 trommel where a big thermal shock is produced due to the interaction between the by-
25 product and the drying air flow at high moisture contents and high temperatures,

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26 respectively. This fact led to the highest exergy destruction values, thereby diminishing
27 the flow exergies for the following control volumes. Heat losses were considerable in
28 all equipment, especially in the first two control volumes. Furthermore, drying process
29 was analyzed from the energetic, exergetic and drying efficiencies and the unit energy
30 consumption.

31

32 **Keywords:** Exergy analysis, finite control volume; rotary dryer; drying; olive stone;
33 heat and mass transfer.

34

35 **Nomenclature**

36

37 *Latin letters*

38

39 c_p Specific heat capacity at constant pressure ($\text{kJ}\cdot\text{kg}^{-1}\cdot\text{K}^{-1}$)

40 CV Control volume

41 $d. b.$ Dry basis

42 $\dot{E}x_f$ Flow exergy (kW)

43 $\dot{E}x_d$ Exergy destroyed (kW)

44 $\dot{E}x_{\dot{Q}}$ Exergy associated to heat (kW)

45 h Specific enthalpy (kJ/kg)

46 H Moisture content (wet basis)

47 IDF Induced draft fan

48 M Any measured variable

49 \dot{m} Mass flow ($\text{kg}\cdot\text{h}^{-1}$)

50 p Pressure (bar)

51	\dot{Q}	Heat flow (kW)
52	r	Any result variable
53	R	Ideal gas constant ($\text{kJ}\cdot\text{kg}^{-1}\cdot\text{K}^{-1}$)
54	s	Specific entropy ($\text{kJ}\cdot\text{kg}^{-1}\cdot\text{K}^{-1}$)
55	\dot{S}	Entropy ($\text{kW}\cdot\text{K}^{-1}$)
56	T	Temperature ($^{\circ}\text{C}$, K)
57	UEC	Unit energy consumption ($\text{kJ}\cdot\text{kg}^{-1}$)
58	VFD	Variable frequency drive
59	X	Moisture content (dry basis)

60

61 *Greek letters*

62

63	α	uncertainty
64	β	slv-heating factor (%)
65	γ	Heat loss factor (%)
66	ϵ	Drying efficiency (%)
67	η	Energetic efficiency (%)
68	ϕ	Relative humidity
69	ψ	Exergetic efficiency (%)
70	ω	Specific humidity ($\text{kg}_w/\text{kg}_{da}$)

71

72 *Subscripts*

73

74	0	Dead state
75	a	Air

76	<i>amb</i>	Ambient
77	<i>b</i>	Boundary
78	<i>da</i>	Dry air
79	<i>ds</i>	Dry solid
80	<i>eq</i>	Equilibrium
81	<i>ev</i>	Evaporated
82	<i>g</i>	Saturated vapor
83	<i>in</i>	Inlet
84	<i>Int</i>	Liquid-air interface
85	<i>j</i>	Trommel section.
86	<i>l</i>	Liquid
87	<i>loss</i>	Loss in rotary dryer
88	<i>out</i>	Outlet
89	<i>os</i>	Olive stone
90	<i>s</i>	Solid
91	<i>slv</i>	Solid, liquid and vapor
92	<i>v</i>	Vapor
93	<i>w</i>	Water
94	WL	Without load

95

96 **1. Introduction.**

97

98 Rotary dryers are equipment characterized by their high capacity to dry large
99 quantities of wet material in a short period. Its development and research dates back to
100 the 1930s [1]. Over the years, investigations have been mainly based on the design,

101 modeling and automated control. The design and modeling use the mass and energy
102 conservation equations, and overall parameters for studying the heat and mass transfer
103 phenomena and residence times [2,3]. Another important aspect like the particles
104 movement throughout the trommel has been studied from the design of the internal
105 flights [4,5]. Apart from that, intelligent control systems have been widely developed
106 using different strategies such as fuzzy logic controllers [6,7], neural networks
107 controllers [8,9] and digital multicascaded control [10,11].

108 Regarding the energetic analysis in rotary dryers, the procedure is generally
109 performed from overall models where only the inlet and outlet parameters are
110 considered [12,13]. Heat and mass transfer equations are applied for steady-state
111 thermodynamics system in the entire unit [14,15]. In this sense, rotary dryers are treated
112 as a black box where the drying process that happens internally is unknown. On the
113 other hand, research performed for rotary dryers by finite control volumes [16], heat and
114 mass transfer equations applied between sections, have not given much information. In
115 this case, only measures like drying gas temperature and wet material moisture content
116 are directly obtained by sensors [17,18].

117 From a second law of thermodynamics perspective, there are few works, which had
118 been made in rotary dryers. Akpinar and Sarsilmaz (2004) presented an energy and
119 exergy analysis of the drying process of apricots in a rotary column cylindrical drying
120 cabinet based mainly on the ratios of energy utilization and exergy loss calculations
121 [19]. Peinado et al. (2011) evaluated the energetic performance, the exergetic efficiency,
122 and other important variables such as energy loss and exergy destruction in an asphalt
123 plant's rotary dryer [20]. They reported that the combustion and the heat transfer in the
124 burner caused the exergy destruction, and the energy losses were due to the flue gas.
125 Kaveh et al. (2020) studied the drying kinetics, quality, energy and exergy performance

126 in a hot air-rotary drum dryer for green peas [21]. They analyzed the effect of air at low
127 temperatures and different rotation speeds and concluded that increasing these variables
128 improved the exergy efficiency.

129 However, all these researches were analyzed considering rotary dryers as a whole,
130 where only inlet and outlet variables are known. This approach is very simple and does
131 not allow knowing what happens inside the trommel. Along the trommel length, both
132 the wet material and the drying gas flow undergo great changes in parameters such as
133 moisture content, temperature, exergy flow, exergy destroyed, heat and exergy losses by
134 the wall and heat employed in the evaporation of water. Thus, it is important to know
135 what occurs within the trommel for improving the design and control of these dryers.

136 To perform the experiments, we have used olive stone. It is a by-product obtained
137 in the olive oil extraction process, composed mostly of fragmented endocarps, fines and
138 olive pulp [22]. With a world production of nearly 20 millions of tonnes of olive fruits
139 per year, which are mostly harvested in the Mediterranean countries, the olive sector
140 generates around 4 millions of tonnes of olive stone [23]. Its small size, granular nature,
141 high output and net calorific value (about 18 MJ/kg at equilibrium moisture content)
142 indicate that this biomass is very appropriated for electrical, thermal and heating
143 purposes [24]. However, olive stone is separated from olive oil mill wastes with
144 moisture contents between 25 % and 30 % (wet basis). In this sense, this biofuel needs
145 to be dried so it reaches its equilibrium moisture content for improving the energy
146 efficiency and the useful life of the boilers [25,26]. Furthermore, drying reduces the
147 transport and storage costs. After drying, olive stone is classified and commercialized in
148 terms of its energetic quality index, A (excellent biofuel) or B (good biofuel) [27]. Olive
149 stone with a quality index A contains only small quantities of olive content, fines and
150 ash according to the standard UNE-EN 14961-2 [28].

151 There are few works related to the drying of olive stone in the literature. [Gómez-de](#)
152 [la Cruz et al. \(2014\)](#) studied the drying kinetics in a convective dryer from the
153 isothermal drying tests at different drying air temperatures and sample thicknesses [29].
154 They obtained the drying times, drying rates, and the highest drying temperature to dry
155 olive stone without fire risk. On the other hand, the same authors analyzed the mass
156 transfer phenomenon of clean olive stone in the same dryer from a new method to
157 obtain the diffusion coefficients [30]. [Cuevas et al. \(2019\)](#) obtained the water
158 diffusivities during drying at different drying temperatures and sample thicknesses in an
159 oven [31]. However, currently one of the best methods to dry olive stone are rotary
160 dryers, which allow to dry large amounts in a few months [32]. These dryers can work
161 with olive stone mass flows around 10,000 kg/h with drying gas flow rates between
162 80,000 and 100,000 m³/h with dimensions of 2.5 up to 3 m of diameter and 20 up to 25
163 m of length. Residence times range between 20 and 30 minutes.

164 In this work, we conduct a detailed energy and exergy analysis on the drying of
165 olive stone in an experimental rotary dryer. The equipment has been designed for
166 studying the process from finite control volume, a total of six. The experiments were
167 carried out from a design of experiment based mainly on the inlet drying air temperature
168 and the drying air flow, considering constants values as the olive stone mass flow and
169 the maximum rotational speed of the trommel. The research shows the evolution of the
170 most important energetic and exergetic variables throughout the trommel length. The
171 global drying process is analyzed from the energetic and exergetic efficiency, the drying
172 efficiency and the unit energy consumption. The main goal of this study is to know
173 drying inside the rotary dryers to help improve the design, control and development of
174 this equipment at industrial level.

175

176 **2. Materials and Methods.**

177

178 *2.1. Raw material.*

179

180 Wet olive stone was acquired in early December of 2019, in the 2019/2020 olive
181 crop year, of an olive oil mill of the province of Jaén (Spain). Olives belonged to the
182 *Picual* variety. The by-product was sent in four big bags of approximately 1,000 kg
183 each. It was employed as received. An oven (*Memmert GmbH + Co.KG, SNB 167*
184 *Model 100, Germany*) obtained the initial moisture content from five samples before
185 each experiment, which were dried at 105 °C during 24 hours according to the standard
186 EN 14774-1. The average moisture content in all experiments was 25.3 ± 0.5 % (wet
187 basis) with a relative error of 1.85 %. To calculate the equilibrium moisture content,
188 several samples, two per big bag, were placed on a precision balance (*Blauscal 1200*
189 *AH* with an error of ± 0.01 g) and exposed to the surrounding air with a relative
190 humidity of 50%. Equilibrium was achieved when three consecutive weight
191 measurements showed a difference of less than 0.01 g. Then, the samples were dried in
192 an oven (105 ± 1 °C for 24 h) in order to obtain the dry matter content. The value
193 obtained was 8.5 ± 0.5 % (wet basis). All these samples were used to find out the
194 distribution of particle size according to the standard EN 15149-2. The classification
195 was made thanks to a vibratory screen (*Restch, Mod. Vibro*) showing the following
196 results: between 7 and 5 mm (8.7 %), 5-3 mm (55.8 %), 3-1.5 mm (29.3 %), less than
197 1.5 mm (fines and olive pulp, 6.2 %). The room temperature during drying experiments
198 was 25°C, while the relative humidity was 50 %. The atmospheric pressure was 1013
199 mbar.

200

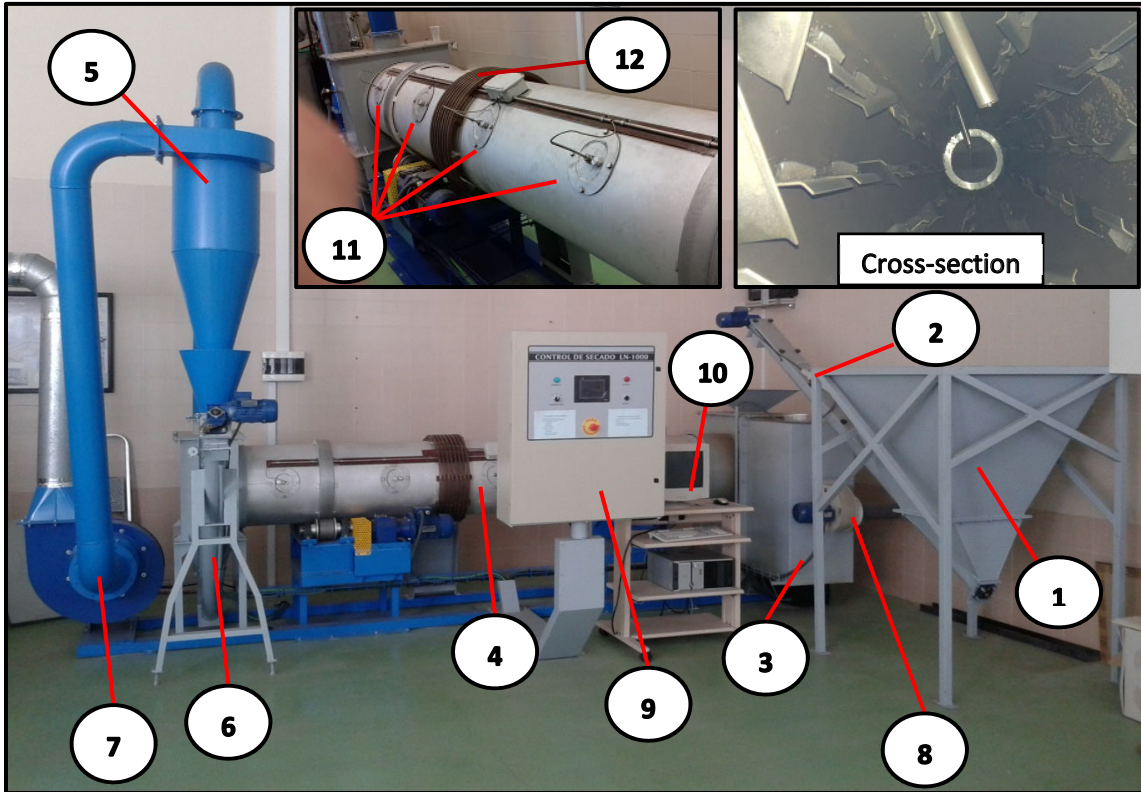
201 2.2. *Drying equipment.*

202

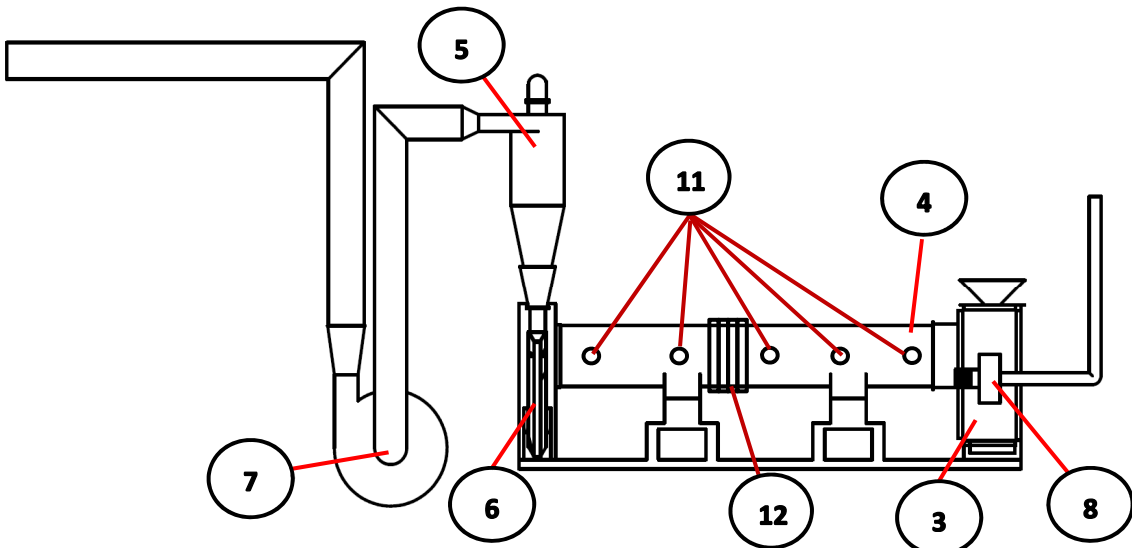
203 The experimental rotary dryer has been designed and constructed by the research
204 group *TEP250-INGEMER*, thermal machines and engines division, of the University of
205 Jaén (Spain). A more detailed and technical description can be seen in the following
206 reference [33]. The equipment is mainly composed of a feed hopper, a set of electrical
207 resistances, a trommel, a cyclone, an induced draft fan (IDF), a secondary flow fan, a
208 control panel and a personal computer (figure 1).

209 The feed hopper with a volume of 0.44 m³ supplies olive stone to the trommel
210 through an Archimedes screw, which is actuated by an electric motor of 0.25 kW. Air is
211 heated from a group of three electrical resistances of 18 kW, 18 kW and 9 kW, which
212 are adequately protected by an insulated steel box. The trommel of stainless steel has a
213 diameter of 0.5 m and a length of 3.5 m with ten angled profile flights per cross-section.
214 Rotation is carried out by a gear system, which is driven by an electric motor of 0.85
215 kW. To measure the drying air temperature throughout the trommel, five PT-100
216 sensors, with a 4-20 mA interface, are placed at different lengths. Additionally, two
217 other sensors are situated at the inlet and outlet of the trommel. Signal transmission is
218 performed from copper slip rings and contact brushes fixed to the trommel. To take
219 samples and measure their moisture content in each section, there is a hole closed with a
220 stopper next to each temperature sensor. A cyclone recovers the suspended particles.
221 The dry by-product is collected by an Archimedes screw, which is activated thanks to
222 an electric motor of 0.25 kW. An IDF driven by an electric motor of 1.5 kW originates
223 the drying air flow, which can be regulated by a butterfly valve. Another fan, with an
224 electric motor of 0.37 kW, helps to generate the air flow. Air velocity, and therefore, the
225 air mass flow is measured from a pitot tube and a TESTO 512 manometer in the PVC

226 tube joined to the blower. The motors and electrical resistances are controlled from a
 227 control panel and a personal computer, which stores the experimental data. All electric
 228 motors are equipped with a variable frequency drive (VFD).



229



230
 231

Figure 1. Experimental rotary dryer and detailed description of the components: 1) Feed hopper, 2) by-product inlet Archimedes screw, 3) electrical resistances, 4) trommel, 5) cyclone, 6) by-product outlet Archimedes screw, 7) IDF, 8) secondary flow fan, 9) control panel, 10) PC, 11) temperature sensors and holes to extract samples, 12) copper slip rings.

236

237

238 *2.3. Design of experiments and description of the procedure.*

239

240 The design of experiments has been established using two fixed parameters
241 according to the characteristics of the experimental rotary dryer. All tests were run at
242 the maximum rotation speed of the trommel, 5.5 rpm, and an olive stone mass flow of
243 40 kg/h. Three initial drying air temperatures, 150°C, 180°C and 210°C and three drying
244 air flows 576 kg/h, 425 kg/h and 280 kg/h has been set. Nine experiments in total (table
245 1). Each experiment was performed in triplicate.

246

247 **Table 1.** Design of experiments.

	Drying air flow (kg/h)	Initial drying air temperature (°C)
TEST A	576	210
TEST B	576	180
TEST C	576	150
TEST D	425	210
TEST E	425	180
TEST F	425	150
TEST G	280	210
TEST H	280	180
TEST I	280	150

248

249 Before beginning the experiment, all variables should be programmed. Rotation
250 speed, olive stone mass flow and drying air temperature are adjusted in the control
251 panel. The control of rotary dryer is carried out from a programmable logic controller
252 (PLC). Hot air temperature is setting up from a Proportional-Integral-Derivative control
253 (PID), which turns on and off the electrical resistances. Drying air flow is programmed
254 at three different level (maximum, medium and minimum) acting on the VDF of the
255 electric motor. The total energy consumption (electrical resistances and electric motors)
256 is measured as well.

257 Once steady-state condition is achieved, drying air temperatures in each section are
258 monitored and stored in the PC. To find out the moisture content of olive stone in each
259 section, three samples are collected while test is running. To do this, trommel is stopped

260 and the plug is removed. The olive stone samples temperature is also measured using a
 261 thermographic camera (Flir i3). Samples are dried in less than fifteen minutes in an
 262 infrared moisture analyzer (Sartorius MA 160). To inquire the heat loss through the
 263 trommel wall in each control volume, the same nine experiments were executed without
 264 load (without olive stone). The experimental error analysis has been studied following
 265 the method described by Holman [34]. The uncertainty, $\alpha_{r,j}$, depicted in eq. (1), has
 266 been evaluated for several results r_j (such as $\dot{E}x$, \dot{Q} , η , ψ and so on) calculated from the
 267 different measurements M_i (such as temperatures, mass flows, moisture content, etc.),
 268 which depend, in turn, on their own uncertainties $\alpha_{M,i}$ associated to those from sensor,
 269 data acquisition system and calibration.

270

$$271 \quad \alpha_{r,j} = \sqrt{\sum_i \left[\left(\frac{\partial r_j}{\partial M_i} \right) \cdot \alpha_{M,i} \right]^2} \quad (1)$$

272

273 From considering the following sensor accuracies: $\pm 0,5^\circ\text{C}$ for the PT-100 sensors,
 274 $\pm 1^\circ\text{C}$ for the thermographic camera, $\pm 0,5\%$ for the moisture analyzer and oven,
 275 $\pm 0,01\text{hPa}$ for the pitot tube and TESTO 512 manometer, the final uncertainties for the
 276 parameters calculated vary from 4.5 % to 7.3 %.

277

278 *2.4. Methodology.*

279

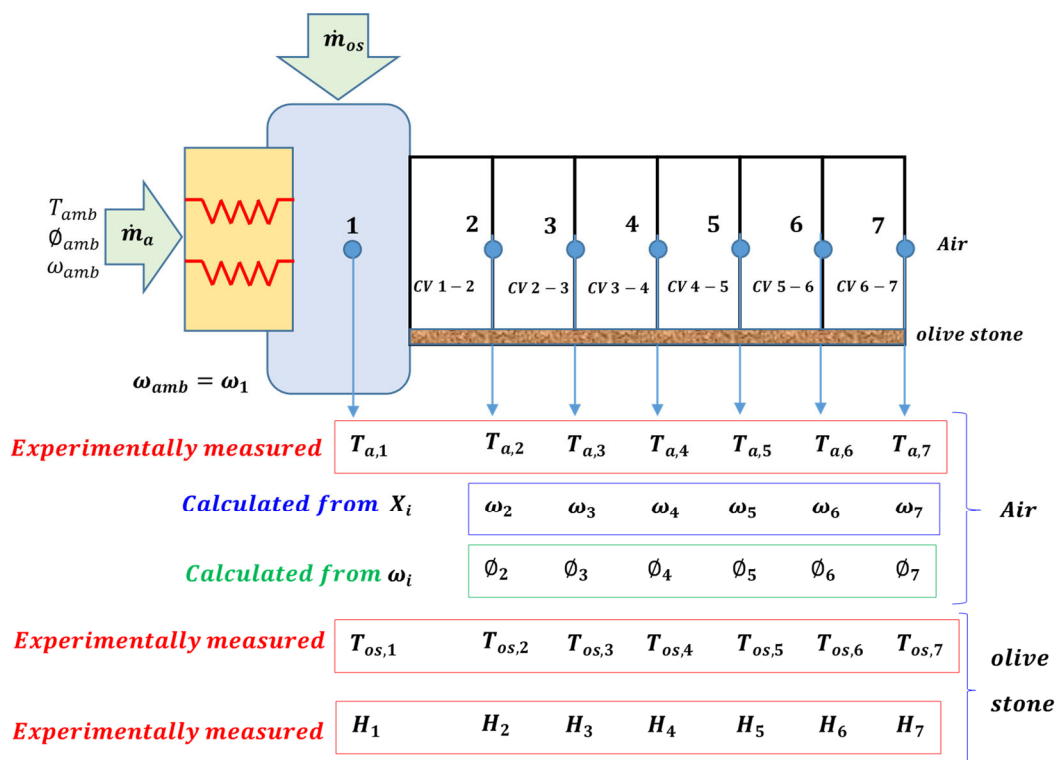
280 Energy and exergy analysis during drying of olive stone in the experimental rotary
 281 dryer is based on the application of the equations of conservation of mass, conservation
 282 of energy, conservation of exergy and the second law of thermodynamics applied to
 283 different control volumes. The balances in each control volume applied to drying air are
 284 solved from the drying air temperatures, olive stone moisture content and olive stone

285 temperature in each section.

286

287 2.4.1 Mass, energy and exergy balance equations and second law of
 288 thermodynamics applied to the control volumes.

289 Figure 2 depicts the rotary dryer scheme indicating the variables measured
 290 experimentally and the new variables obtained from the equation of conservation of
 291 mass (figure 3), specific humidity and relative humidity in the air.

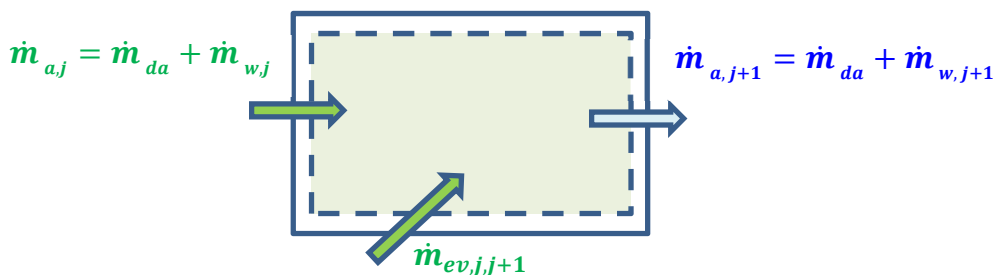


292

293 Figure 2. Rotary dryer scheme divided in different control volumes. Initial experimental and calculated
 294 measures.

295

BALANCE OF MASS



296

297 Figure 3. Principle of conservation of mass applied to the drying air in a control volume.

298 Drying air, dry air plus water vapor, in the outlet section of each control volume
 299 can be calculated as follows:

300

$$301 \quad \dot{m}_{da,j+1} = \dot{m}_{da,j} = \dot{m}_{da} \quad (2)$$

$$302 \quad \dot{m}_{w,j+1} = \dot{m}_{w,j} + \dot{m}_{ev,j,j+1} \quad (3)$$

303

304 where $\dot{m}_{da,j}$, $\dot{m}_{w,j}$ are the mass flows of the dry air and water in the section j ,
 305 respectively, and $\dot{m}_{ev,j,j+1}$ is the evaporated water between the sections j and $j + 1$ of
 306 the trommel. The evaporated water flow can be expressed from the differences of
 307 moisture content in the olive stone between sections as follows:

308

$$309 \quad \dot{m}_{ev,j,j+1} = \dot{m}_{os}(H_j - H_{j+1}) \quad (4)$$

310

311 Where \dot{m}_{os} is the olive stone mass flow and H_j represents the by-product moisture
 312 content in the section j (wet basis). Once the water content in the drying air of each
 313 section is known, specific humidity can be obtained as follows:

314

$$315 \quad \omega_{j+1} = \omega_j + \frac{\dot{m}_{ev,j,j+1}}{\dot{m}_{da}} \quad (5)$$

316

317 Where ω_j is the air specific humidity of air in section j and the dry air is expressed as:

318

$$319 \quad \dot{m}_{da} = \frac{\dot{m}_a}{1 + \omega_{amb}} \quad (6)$$

320

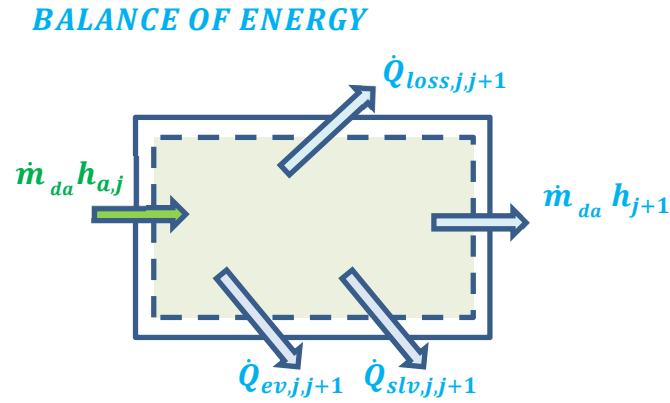
321 Relative humidity of drying air is obtained considering the specific humidity and

322 the saturation pressure of water for each temperature of each section.

323 **Figure 4** shows the energy balance that takes place in a control volume of the rotary

324 dryers in steady-state operation.

325



326

327 **Figure 4.** Principle of conservation of energy applied to drying air in a control volume.

328

329 The conservation of energy can be written as:

330

$$331 \quad \dot{m}_{da} h_{a,j} = \dot{Q}_{ev,j,j+1} + \dot{Q}_{slv,j,j+1} + \dot{m}_{da} h_{a,j+1} + \dot{Q}_{loss,j,j+1} \quad (7)$$

332

333 In this equation, \dot{Q}_{ev} is the heat transfer employed in the evaporation process and \dot{Q}_{slv} is the

334 heat employed for heating the solid, liquid and vapor in each control volume. \dot{Q}_{loss} is the heat

335 loss between sections. The inlet and outlet enthalpies, $h_{a,j}$ and $h_{a,j+1}$, are obtained from

336 the water vapor enthalpy and the dry air enthalpy defined as:

337

$$338 \quad h_{a,j} = c_p T_{a,j} + \omega_j h_{g,j} \quad (8)$$

339

340 Here, c_p , the specific heat capacity at constant pressure, depends on temperature of

341 dry air, and $h_{g,j}$ is the enthalpy of saturated vapor at the temperature T_j . Furthermore,

342 eq. (8) considers 0°C as the reference temperature.

343 Heat losses are determined from the experiments made without load. Therefore, the
344 difference of temperatures between sections allows obtaining the heat loss in each
345 control volume as:

346

$$347 \quad \dot{Q}_{loss,j,j+1} = \dot{m}_{da}(h_{WL,j} - h_{WL,j+1}) \quad (9)$$

348

349 Where newly, enthalpies $h_{WL,j}$ and $h_{WL,j+1}$ depend on the drying air temperature and
350 the specific humidity. The last variable is constant during all tests.

351 $\dot{Q}_{ev,j,j+1}$ is the heat transfer that comprises the heat employed to evaporate the by-
352 product water content in a control volume and $\dot{Q}_{slv,j,j+1}$ represents three additional heat
353 transfers employed to rise the temperature of the dry solid, of the water contained in the
354 by-product and of the vapor contained in the drying air [16,18,35,36]. Each heat transfer
355 can be written as:

356

$$357 \quad \dot{Q}_{ev,j,j+1} = \dot{m}_{ev,j,j+1} \cdot [h_g(T_{w,j+1}) - h_{w,j}] \quad (10)$$

358

$$359 \quad \dot{Q}_{s,j,j+1} = \dot{m}_{ds}c_{p,ds}(T_{s,j+1} - T_{s,j}) \quad (11)$$

360

$$361 \quad \dot{Q}_{l,j,j+1} = \dot{m}_{ds}X_jc_{p,w}(T_{w,j+1} - T_{w,j}) \quad (12)$$

362

$$363 \quad \dot{Q}_{v,j,j+1} = \dot{m}_{ev,j,j+1}c_{p,v}(T_{a,j} - T_{a,j+1}) \quad (13)$$

364

365 In eq. (10), $[h_g(T_{w,j+1}) - h_w(T_j)]$ represents the latent heat of vaporization of

366 water. Where $h_g(T_{w,j+1})$ is the enthalpy of saturated water vapor at the saturation
367 temperature of liquid (contained in the by-product) in the section $j + 1$ and $h_w(T_j)$ is
368 the enthalpy of compressed liquid at the temperature j . $\dot{Q}_{s,j,j+1}$, $\dot{Q}_{l,j,j+1}$ and $\dot{Q}_{v,j,j+1}$ are
369 the heat transfers to rise the temperature of the dry solid, liquid and vapor between
370 sections. \dot{m}_{ds} is the mass flow of the dry solid, X_j is the moisture content in dry basis in
371 the section j and $T_{s,j}$, $T_{w,j}$ and $T_{a,j}$ are the temperatures of the dry solid, liquid water
372 and drying air in the section j . Although olive stone temperatures have been measured
373 for each section, the specific heat capacity of the solid may vary depending on the by-
374 product nature. In any case, a simple and elegant solution would be include the last
375 three equations (eqs. (11) to (13)) in only one. Combining these three equations and
376 considering the conservation of energy (eq.(7)) in each control volume yields:

377

$$378 \quad \dot{Q}_{slv,j,j+1} = \dot{m}_{da} (h_{a,j} - h_{a,j+1}) - \dot{Q}_{ev,j,j+1} - \dot{Q}_{loss,j,j+1} \quad (14)$$

379

380 where all terms of right side are easily quantifiable, since the enthalpies are calculated
381 from the temperature and specific humidity in the air, the heat transfer in the
382 evaporation process is determined thanks to eq.(10) and heat loss is calculated from
383 tests carried out without load at the same conditions of initial drying air temperature and
384 drying air flows (eq.(9)). However, in rotary dryers that work at high temperatures, this
385 term is very small with regard to the heat transfer to evaporate the water content or the
386 heat loss by the wall. Frequently, engineers neglect this term in the design stage. To
387 measure it, we have used a new parameter called slv-heating factor, β , which can be
388 determined both for each control volume and for the total rotary dryer as follows:

389

390
$$\beta_{j,j+1} = \frac{\dot{Q}_{slv,j,j+1}}{\dot{Q}_{slv,j,j+1} + \dot{Q}_{ev,j,j+1} + \dot{Q}_{loss,j,j+1}} \quad (15)$$

391

392
$$\beta = \frac{\sum \dot{Q}_{slv,j,j+1}}{\sum \dot{Q}_{slv,j,j+1} + \sum \dot{Q}_{ev,j,j+1} + \sum \dot{Q}_{loss,j,j+1}} \quad (16)$$

393

394 Likewise, the heat loss factor, γ , can be analyzed in each control volume and in the
 395 entire rotary dryer as follows:

396

397
$$\gamma_{j,j+1} = \frac{\dot{Q}_{loss,j,j+1}}{\dot{Q}_{slv,j,j+1} + \dot{Q}_{ev,j,j+1} + \dot{Q}_{loss,j,j+1}} \quad (17)$$

398

399
$$\gamma = \frac{\sum \dot{Q}_{loss,j,j+1}}{\sum \dot{Q}_{slv,j,j+1} + \sum \dot{Q}_{ev,j,j+1} + \sum \dot{Q}_{loss,j,j+1}} \quad (18)$$

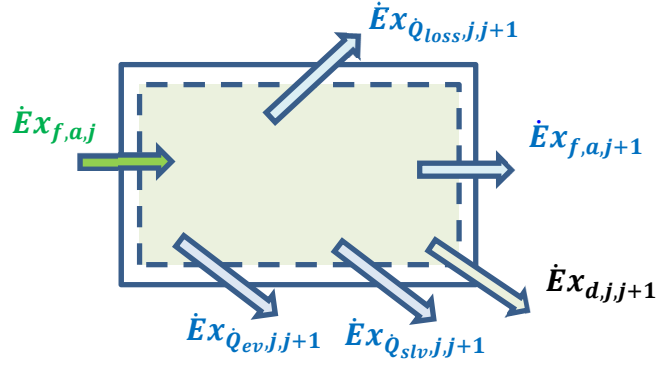
400

401 The balance of exergy applied to the drying air for each control volume in a rotary
 402 dryer is shown in the [figure 5](#). The flow exergy of the inlet drying air in each section is
 403 reduced due to the exergy associated to the heat transfer in the water evaporation, the
 404 exergy associated to rise the temperature in the dry solid, water and vapor, the exergy
 405 associated to heat loss by the wall and the exergy destruction. The exergy associated to
 406 heat loss by the wall and the exergy destruction during the drying process are
 407 considerable and, therefore, should be quantified, [eq. \(19\)](#).

408

409

BALANCE OF EXERGY



410

411 **Figure 5.** Balance of exergy applied to drying air in a control volume.

412

$$413 \quad \dot{E}x_{f,a,j} = \dot{E}x_{Q_{ev},j,j+1} + \dot{E}x_{Q_{slv},j,j+1} + \dot{E}x_{Q_{loss},j,j+1} + \dot{E}x_{f,a,j+1} + \dot{E}x_{d,j,j+1} \quad (19)$$

414

415 In this equation, $\dot{E}x_{f,a,j}$ and $\dot{E}x_{f,a,j+1}$ are the flow exergies of the drying air in the

416 sections j and $j + 1$, $\dot{E}x_{Q_{ev},j,j+1}$ is the exergy associated to heat transfer in the

417 evaporation process, $\dot{E}x_{Q_{slv},j,j+1}$ is the exergy associated to rise the temperature of dry

418 solid, liquid water and vapor, $\dot{E}x_{Q_{loss},j,j+1}$ is the exergy associated to heat loss and

419 $\dot{E}x_{d,j,j+1}$ is the exergy destroyed between sections. The inlet and outlet flow exergies

420 can be determined as follows:

421

$$422 \quad \dot{E}x_{f,a,j} = \dot{m}_{da} \left[h_j - h_0 - T_0 (s_{a,j} - s_{a,0}) \right] \quad (20)$$

423

424 where T_0 is the dead state temperature. The entropy of the drying air, s_a , is defined as:

425

$$426 \quad s_{a,j} = \left(c_{p,a} \right]_{T_0}^{T_j} \ln \frac{T_j}{T_0} - R_a \ln \frac{p_{da,j}}{p_{da,0}} \left. \right) + \omega_j (s_g(T_j) - R_w \ln(\phi_j)) - \omega_0 (s_g(T_0) -$$

$$427 \quad R_w \ln(\phi_0))$$

428

$$(21)$$

429 In these equations, $p_{da,j}$ is the pressure of the dry air at the temperature j , R_a and R_w
430 are the universal gas constants for air and water, respectively, s_g is the entropy of
431 saturated vapor at the temperature j and ϕ_j is the relative humidity at the temperature j .
432 the subscript 0 is referred to the dead state.

433 The exergy associated to $\dot{Q}_{ev,j,j+1}$, $\dot{Q}_{slv,j,j+1}$ and $\dot{Q}_{loss,j,j+1}$ can be calculated as
434 follows, respectively:

435

$$436 \quad \dot{E}x_{\dot{Q}_{ev,j,j+1}} = \left(1 - \frac{T_0}{T_{b,j,j+1}}\right) \dot{Q}_{ev,j,j+1} \quad (22)$$

$$437 \quad \dot{E}x_{\dot{Q}_{slv,j,j+1}} = \left(1 - \frac{T_0}{T_{b,j,j+1}}\right) \dot{Q}_{slv,j,j+1} \quad (23)$$

$$438 \quad \dot{E}x_{\dot{Q}_{loss,j,j+1}} = \left(1 - \frac{T_0}{T_{b,j,j+1}}\right) \dot{Q}_{loss,j,j+1} \quad (24)$$

439

440 The boundary temperature, $T_{b,j,j+1}$, is the average value of the temperatures of the
441 drying air between the sections j and $j + 1$.

442 The exergy destruction in each control volume can be expressed from the Gouy-
443 Stodola theorem (eq.(25)) or simply, using the eq.(19), since all other terms, except the
444 exergy destruction, are known [37]:

445

$$446 \quad \dot{E}x_{d,j,j+1} = T_0 \Delta \dot{S}_{gen,j,j+1} \quad (25)$$

447

448 Therefore, the entropy generation, $\Delta \dot{S}_{gen,j,j+1}$, in each control volume, considering
449 steady-state operation, can be expressed as:

450

$$451 \quad \Delta \dot{S}_{gen,j,j+1} = - \left(\frac{\dot{Q}_{loss,j,j+1} + \dot{Q}_{ev,j,j+1} + \dot{Q}_{slv,j,j+1}}{T_{b,j,j+1}} \right) + \dot{S}_{a,j+1} - \dot{S}_{a,j} \quad (26)$$

452

453 The entropies of the inlet and outlet, $\dot{S}_{a,j}$ and $\dot{S}_{a,j+1}$, of each control volume are
454 calculated multiplying the dry air flow by the specific entropies (eq.(21)) [38].

455

456 *2.4.2 Energetic, exergetic and drying efficiency. Unit energy consumption.*

457 The rotary dryer performance is assessed as a whole from the contributions
458 obtained in all control volumes. Therefore, energetic efficiency is expressed as the
459 relation between the required energy to carry out the water evaporation and the energy
460 delivered in the first section of the trommel as follows:

461

$$462 \quad \eta = \frac{\dot{Q}_{ev}}{\dot{m}_{da} h_{a,1}} \quad (27)$$

463

464 Exergetic efficiency relates the exergy associated to the evaporation process and the
465 flow exergy supplied in the first section of the trommel. The expression can be defined
466 as follows:

467

$$468 \quad \psi = \frac{\dot{E}x \dot{Q}_{ev}}{\dot{E}x_{f,a,1}} \quad (28)$$

469

470 The drying efficiency was estimated considering the initial moisture content, the
471 final moisture content and the equilibrium moisture content in the olive stone (dry basis)
472 as follows:

473

$$474 \quad \epsilon = \frac{X_{in} - X_{out}}{X_{in} - X_{eq}} \quad (29)$$

475

476 This equation assigns a drying efficiency value of 100%, if the final moisture content is
477 equal or less than equilibrium moisture content, that is actually the ultimate goal.

478 Finally, the unit energy consumption was used to quantify the total energy supplied
479 to produce the water evaporation per unit of flow during drying of the by-product. This
480 expression can be written as:

$$482 \quad UEC = \frac{\dot{m}_{da} h_{a,1}}{\dot{m}_{ev}} \quad (30)$$

483

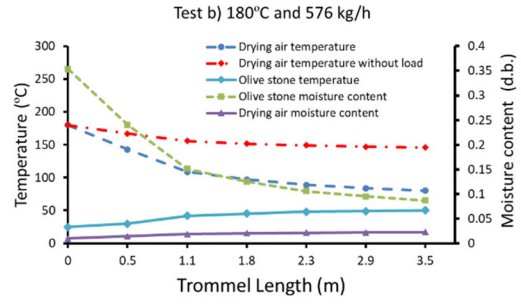
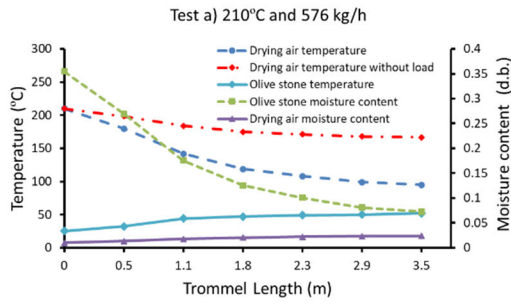
484 **3. Results and discussion.**

485

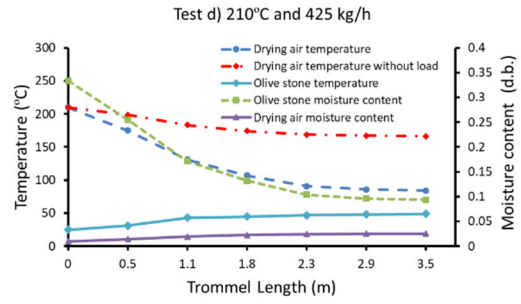
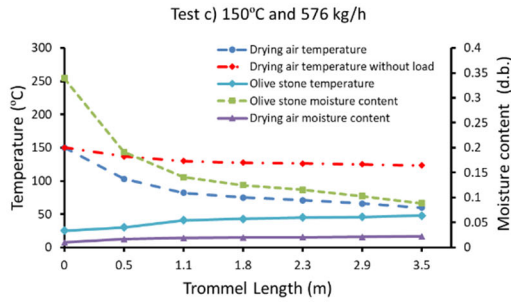
486 *3.1. Analysis of thermodynamics properties during drying in different sections.*

487 Before starting the drying experiments, each test was prepared to achieve the
488 steady-state condition programming the drying air temperature, the drying air flow and
489 the rotational speed of the trommel. Then, inlet Archimedes screw was set to get an
490 olive stone mass flow of 40 kg/h. Experimental data was recorded on the PC connected
491 at the control panel, mainly, the drying air temperature in each section.

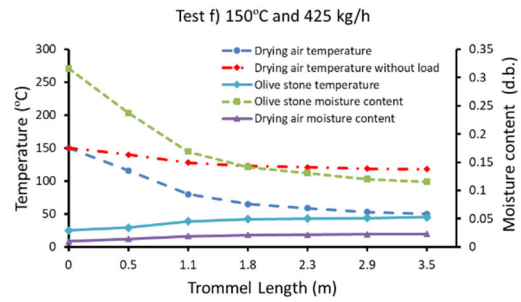
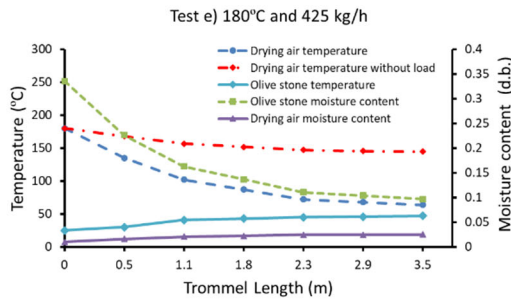
492 The residence times were obtained to be between 15 and 18 minutes. [Figure 6](#)
493 depicts the evolution of the drying air temperature, the olive stone moisture content and
494 the olive stone temperature with regard to the trommel length for each experiment. The
495 drying air temperatures during the experiments without load, which allowed calculating
496 the heat losses by the wall, is shown as well. It can be appreciated that the olive stone
497 moisture content and the drying air temperature decreased throughout the trommel
498 length, while the specific humidity of the drying air increased due to the water
499 evaporation phenomenon [\[16,18,39\]](#). On the other hand, the olive stone temperature was
500 increased until the outlet of the trommel with final values between 45°C and 52°C.



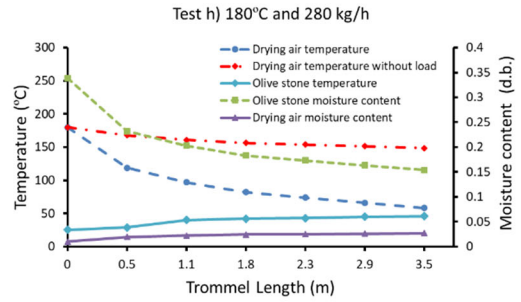
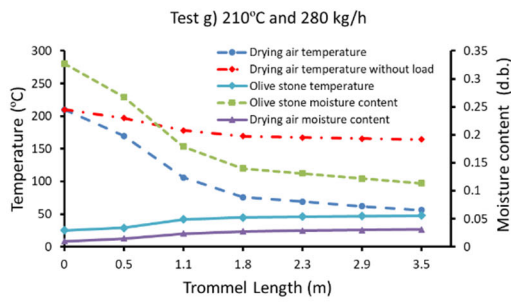
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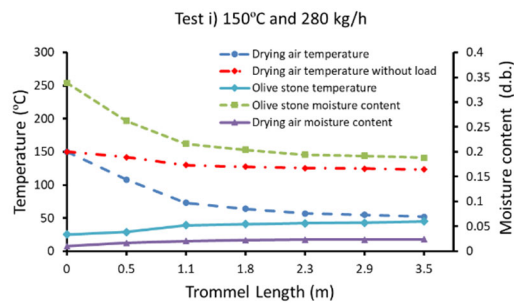
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504



505

506

Figure 6. Temperature and moisture content evolution of olive stone and drying air along the trommel.

507

508 The experiments carried out in the experimental rotary dryer indicated that the
509 drying process is quite acceptable, since the outlet moisture content of the olive stone is
510 close to the equilibrium moisture content, with the exception of the test H and I.

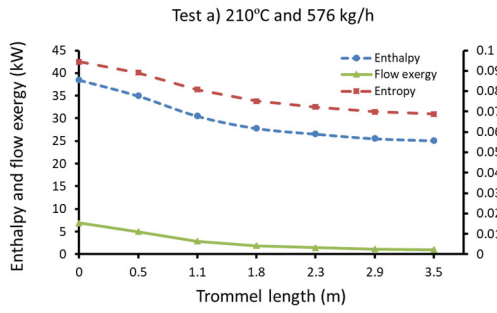
511 The largest decrease in olive stone moisture content occurred in the first third of the
512 trommel, between 0 and 1.1 m, which originated a drastic reduction of the drying air
513 temperature. This fact is associated to a big thermal shock and occurs mainly in rotary
514 dryers that present concurrent arrangement, where high drying air temperatures can be
515 used mitigating the risk of fire inside the trommel. Between these sections, olive stone
516 reduced its moisture content by half regardless of the drying air flow and the initial
517 drying air temperature. However, at low initial drying air temperatures and low drying
518 air flow, from the first third of the trommel, drying air lost capacity to evaporate water
519 due to the drying air temperature dropped below 100 °C. [Table 2](#) specifies the
520 thermodynamics properties in different sections of the trommel for each experiment.
521 The relative humidity did not exceed 30% in no case, avoiding the risk of water
522 condensation at the outlet of the rotary dryer. The saturation pressure of vapor in the
523 liquid-air interface is also indicated, since the by-product temperature is known in all
524 sections.

525 The hot air enthalpies and entropies values decreased as moved forward along the
526 trommel because mainly of the evaporation process and the heat loss by the walls.
527 These values underwent a very sharp decrease in the first third of the trommel where a
528 great part of the evaporation phenomenon and the heat loss were carried out. The flow
529 exergy presented the same behavior that enthalpies and entropies in the hot air. In fact,
530 from 1.1 m the flow exergy fell slowly thanks to the fact that the drying air capacity
531 decreased until the end of the trommel. The evolution of enthalpies, entropies and flow
532 exergies can be shown in the [figure 7](#). All calculations belong to exergies values were

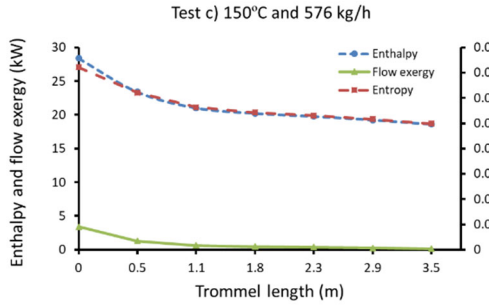
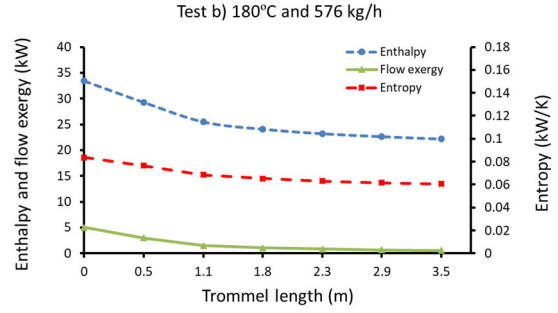
533 obtained for a dead state equal to the ambient atmosphere in composition, pressure and
 534 temperature [40].

535 **Table 2.** Thermodynamics properties during the drying experiments throughout the trommel.

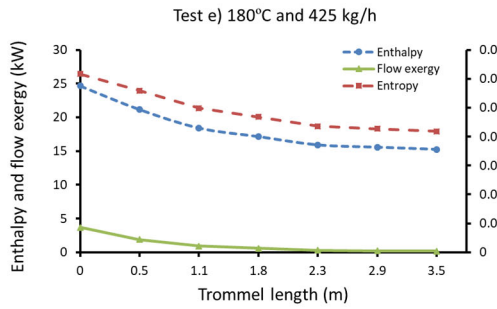
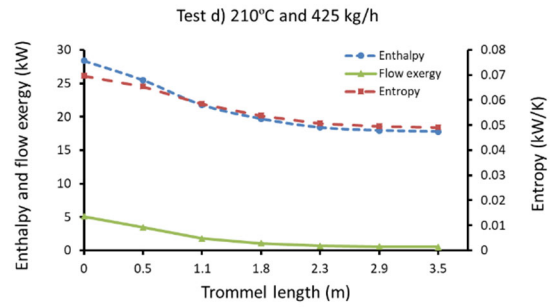
Ambient		Trommel Length (m)						
TEST A	25	0	0.5	1.1	1.8	2.3	2.9	3.5
T_a (°C)	25	210±1	180±1	142±2	119±2	108±2	99±2	95±2
H (wet basis, %)		26.2±0.1	21.2±0.1	14.9±0.2	11.1±0.1	9.1±0.2	7.5±0.2	6.8±0.2
ω (kg _w /kg _{as})		0.010	0.013	0.018	0.020	0.022	0.023	0.023
ϕ (p.u.)		0.001	0.002	0.006	0.014	0.023	0.034	0.040
$p_{v,a}$ (bar)		0.016	0.021	0.028	0.032	0.034	0.036	0.037
T_{os} (°C)		25±1	32±1	44±1	47±1	49±1	50±1	52±1
$p_{v,int}$ (bar)		0.031	0.047	0.090	0.105	0.117	0.123	0.136
TEST B								
T_a (°C)	25	180±1	143±2	109±2	97±2	89±2	84±2	80±2
H (wet basis, %)		26.1±0.2	19.4±0.2	13.1±0.2	11.1±0.2	9.5±0.2	8.6±0.2	8.1±0.1
ω (kg _w /kg _{as})		0.010	0.014	0.019	0.020	0.021	0.022	0.022
ϕ (p.u.)		0.001	0.005	0.019	0.032	0.047	0.059	0.071
$p_{v,a}$ (bar)		0.016	0.023	0.030	0.032	0.034	0.035	0.035
T_{os} (°C)		25±1	30±1	42±1	45±1	48±1	49±1	50±1
$p_{v,int}$ (bar)		0.031	0.042	0.081	0.095	0.111	0.117	0.123
TEST C								
T_a (°C)	25	150±1	103±2	82±2	75±2	71±1	66±1	60±1
H (wet basis, %)		25.3±0.2	16.1±0.2	12.3±0.2	11.1±0.1	10.3±0.2	9.3±0.2	8.1±0.1
ω (kg _w /kg _{as})		0.010	0.016	0.019	0.020	0.020	0.021	0.022
ϕ (p.u.)		0.003	0.021	0.055	0.078	0.095	0.123	0.170
$p_{v,a}$ (bar)		0.016	0.026	0.030	0.031	0.032	0.033	0.034
T_{os} (°C)		25±1	30±1	41±1	43±1	45±1	46±1	48±1
$p_{v,int}$ (bar)		0.031	0.042	0.077	0.085	0.095	0.100	0.111
TEST D								
T_a (°C)	25	210±1	175±1	131±1	107±2	91±1	86±1	84±1
H (wet basis, %)		25.0±0.2	20.3±0.2	14.6±0.2	11.7±0.2	9.4±0.1	8.7±0.1	8.5±0.1
ω (kg _w /kg _{as})		0.010	0.014	0.020	0.022	0.022	0.025	0.025
ϕ (p.u.)		0.001	0.002	0.009	0.024	0.049	0.062	0.067
$p_{v,a}$ (bar)		0.016	0.023	0.031	0.035	0.039	0.039	0.040
T_{os} (°C)		25±1	31±1	43±1	45±1	47±1	48±1	49±1
$p_{v,int}$ (bar)		0.031	0.044	0.085	0.095	0.105	0.111	0.117
TEST E								
T_a (°C)	25	180±1	135±1	102±1	87±1	72±1	68±1	64±1
H (wet basis, %)		25.1±0.2	18.4±0.2	14.0±0.2	12.0±0.1	9.9±0.2	9.4±0.2	8.8±0.1
ω (kg _w /kg _{as})		0.010	0.016	0.020	0.022	0.024	0.025	0.025
ϕ (p.u.)		0.001	0.007	0.027	0.052	0.108	0.132	0.162
$p_{v,a}$ (bar)		0.016	0.026	0.032	0.035	0.038	0.039	0.040
T_{os} (°C)		25±1	30±1	41±1	43±1	45±1	46±1	47±1
$p_{v,int}$ (bar)		0.031	0.042	0.077	0.085	0.095	0.100	0.031
TEST F								
T_a (°C)	25	150±1	116±1	80±2	65±2	59±1	53±1	50±1
H (wet basis, %)		24.0±0.2	19.2±0.2	14.4±0.2	12.4±0.1	11.6±0.2	10.7±0.1	10.4±0.1
ω (kg _w /kg _{as})		0.010	0.014	0.019	0.021	0.022	0.022	0.023
ϕ (p.u.)		0.003	0.011	0.060	0.128	0.176	0.244	0.289
$p_{v,a}$ (bar)		0.016	0.023	0.030	0.033	0.034	0.035	0.036
T_{os} (°C)		25±1	29±1	39±1	42±1	43±1	44±1	45±1
$p_{v,int}$ (bar)		0.031	0.039	0.069	0.081	0.085	0.090	0.031
TEST G								
T_a (°C)	25	210±1	170±2	106±1	76±2	69±2	62±1	56±1
H (wet basis, %)		24.7±0.2	21.1±0.2	15.2±0.1	12.3±0.2	11.6±0.1	10.8±0.1	10.2±0.1
ω (kg _w /kg _{as})		0.010	0.015	0.023	0.028	0.029	0.030	0.031
ϕ (p.u.)		0.001	0.002	0.026	0.103	0.145	0.207	0.285
$p_{v,a}$ (bar)		0.016	0.024	0.037	0.043	0.045	0.046	0.048
T_{os} (°C)		25±1	29±1	42±1	45±1	46±1	47±1	48±1
$p_{v,int}$ (bar)		0.031	0.039	0.081	0.095	0.100	0.105	0.111
TEST H								
T_a (°C)	25	180±1	119±2	97±2	82±2	74±2	66±1	58±1
H (wet basis, %)		25.3±0.2	18.9±0.2	16.9±0.2	15.5±0.1	14.8±0.1	14.0±0.1	13.4±0.1
ω (kg _w /kg _{as})		0.010	0.019	0.022	0.024	0.025	0.026	0.027
ϕ (p.u.)		0.001	0.014	0.035	0.069	0.102	0.152	0.229
$p_{v,a}$ (bar)		0.016	0.030	0.035	0.038	0.039	0.041	0.042
T_{os} (°C)		25±1	29±1	40±1	42±1	43±1	45±1	46±1
$p_{v,int}$ (bar)		0.031	0.039	0.073	0.081	0.085	0.095	0.100
TEST I								
T_a (°C)	25	150±1	108±2	73±2	64±1	57±1	55±1	52±1
H (wet basis, %)		25.3±0.2	20.8±0.2	17.8±0.1	16.9±0.2	16.2±0.2	16.1±0.1	15.9±0.1
ω (kg _w /kg _{as})		0.010	0.016	0.021	0.022	0.023	0.023	0.023
ϕ (p.u.)		0.003	0.017	0.088	0.140	0.205	0.228	0.268
$p_{v,a}$ (bar)		0.016	0.026	0.033	0.034	0.036	0.036	0.037
T_{os} (°C)		25±1	29±1	39±1	41±1	42±1	43±1	45±1
$p_{v,int}$ (bar)		0.031	0.039	0.069	0.077	0.081	0.085	0.095



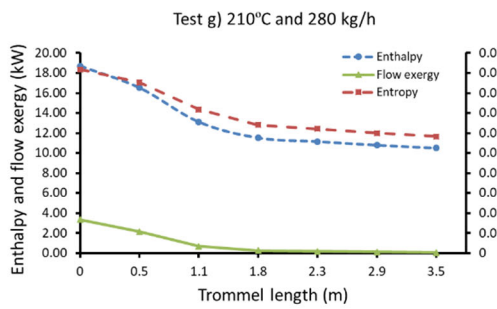
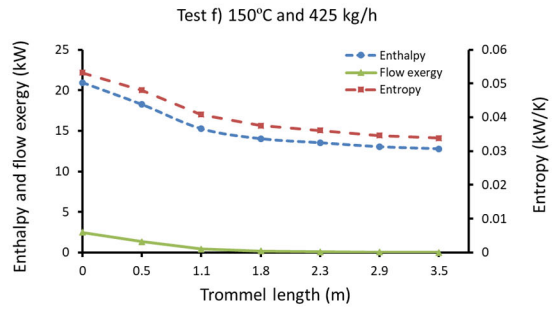
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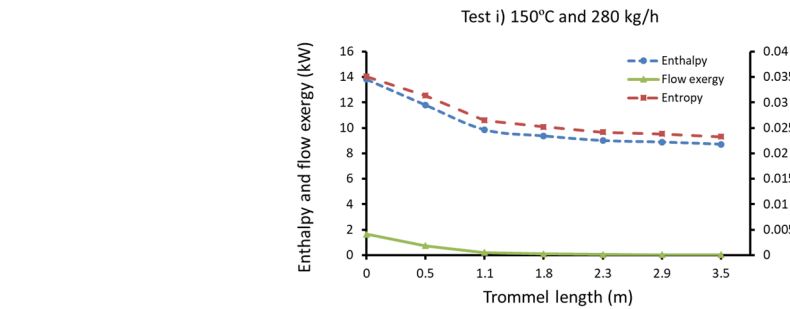
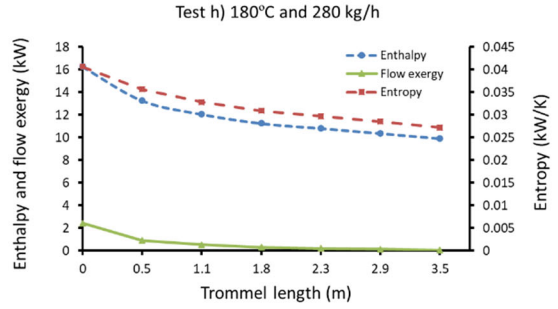
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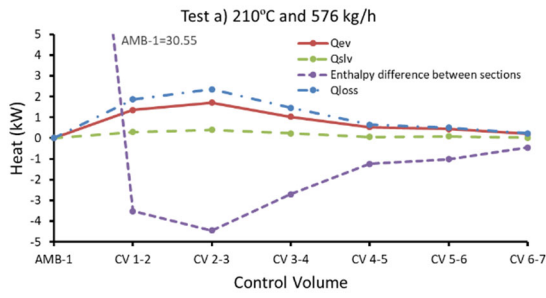
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Figure 7. Enthalpy, entropy and flow exergy evolution in the trommel.

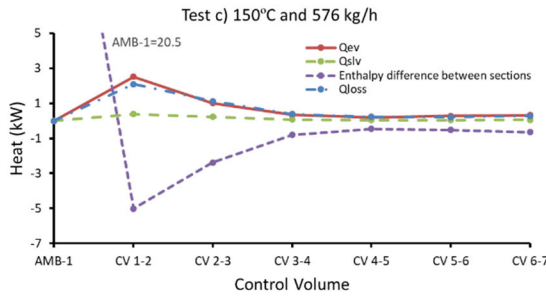
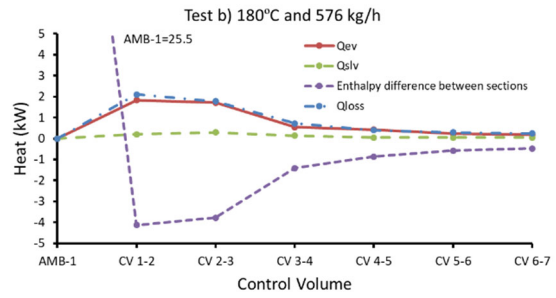
3.2 Analysis of energy and exergy during drying from control volumes.

Figure 8 shows the enthalpy difference and the different heat transfers that take place in each control volume of the rotary dryer. The control volume *AMB-1* was not considered to analyze the drying process, since in this stage only occurred the warming of the drying air as it passes through the electrical resistances. Nevertheless, the enthalpy variation produced during the warming is shown for each experiment.

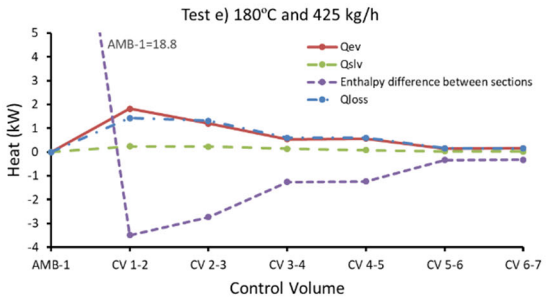
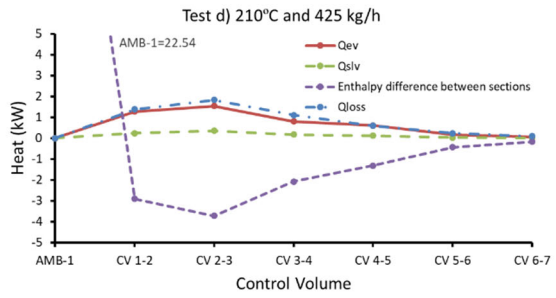
Considering now the heat transfer, the largest energy consumption is due to the evaporation process, being higher in the first two control volumes where the thermal shock appears. The heat loss was very important at the beginning of the rotary dryer as well. As mentioned above, in section 2.4.2, these values were obtained from drying tests based on the design of experiments, but performed without load. The heat loss represented a considerable percentage during drying in the experimental rotary dryer. The main reason is a very high overall heat transfer coefficient across the cylindrical shell, since it is not advisable to insulate this type of equipment when work at high temperatures because of fire risk. On the other hand, the heat transfer invested in raising the temperature of solid, liquid water and water vapor in the drying air was very small with regard to the heat transfer employed in the water evaporation and the heat loss by the wall. Both the heat loss factor and the slv-heating factor are detailed in table 3. The results are indicated for each control volume and for the entire rotary dryer. In the control volumes, the heat loss factors ranged from 30% to 55%. This factor presented also high values in the last part of the trommel, since the drying air temperature diminished for this reason and not because of the evaporation process. Despite this, the global analysis indicated that this factor is between 39% and 53%, values frequently greater than those used in the literature in the design of rotary dryers [41].



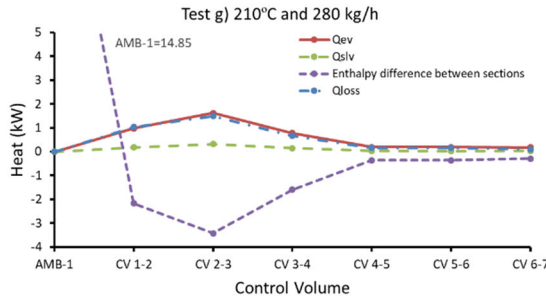
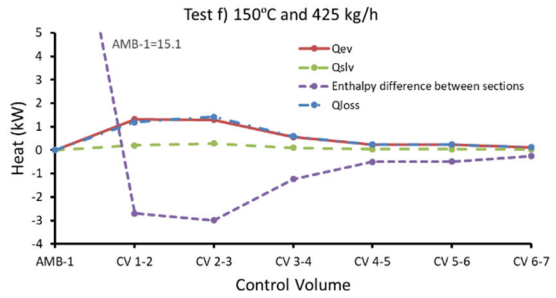
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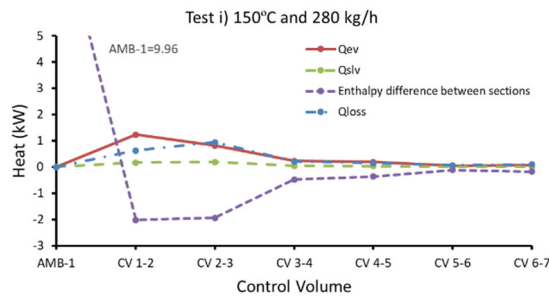
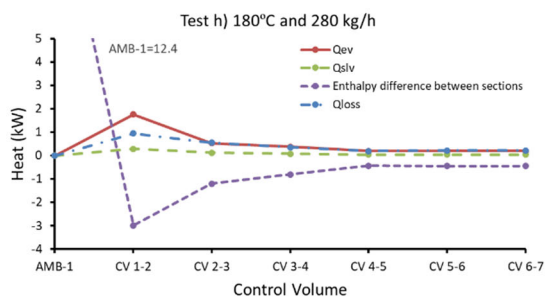
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573

574 **Figure 8.** Heat transfer and enthalpy variation in the control volumes of the rotary dryer.

575 Furthermore, the impact of the heat transfer destined to rise the temperature of
 576 solid, liquid and vapor was negligible or very small. The slv-heating factor shows that
 577 these values varied between 4% and 11%. For the entire rotary dryer, these values were
 578 found between 6% and 10%. This fact makes clear that sometimes this heat transfer is
 579 not very important in the design of this equipment.

580

581 **Table 3.** slv-heating factor and heat loss factor in each control volume and in the entire trommel.

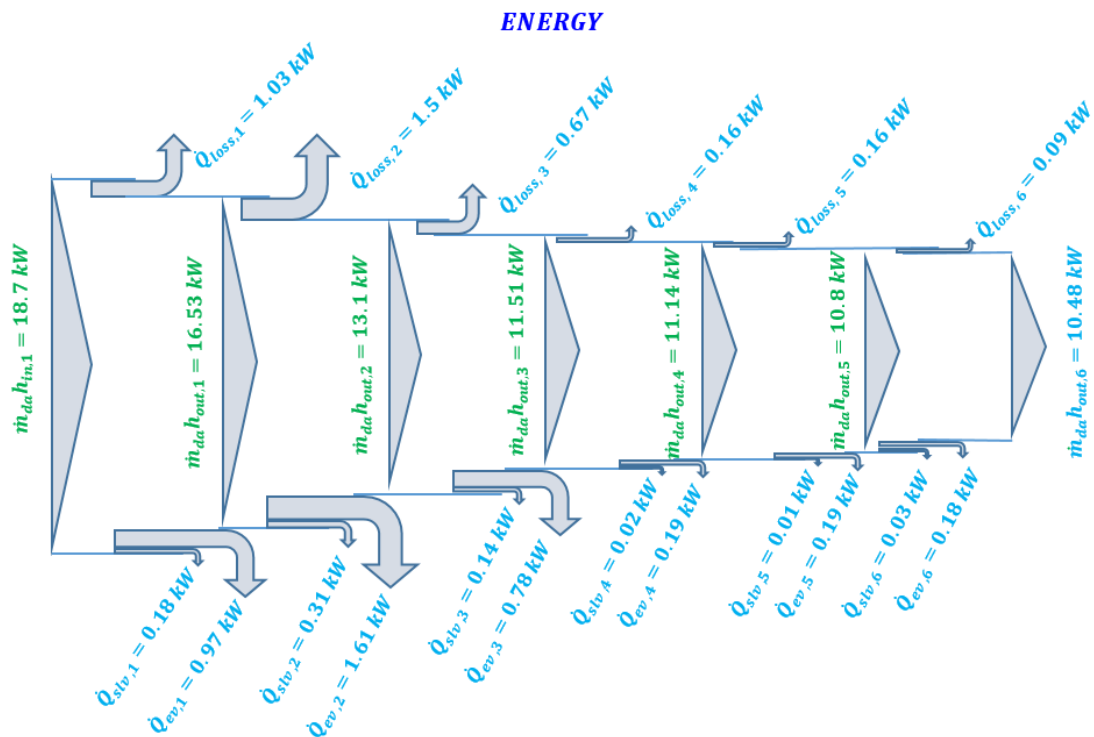
slv heating factor, β (%)	CV 1-2	CV 2-3	CV 3-4	CV 4-5	CV 5-6	CV 6-7	GLOBAL
Test A	8.36	8.85	8.25	4.80	8.64	4.99	8.08
Test B	4.82	7.84	9.86	5.37	8.53	10.96	6.96
Test C	7.86	10.01	9.77	8.16	6.80	8.73	8.55
Test D	8.29	9.41	8.13	8.92	6.57	9.55	8.68
Test E	6.99	8.29	10.44	6.37	10.71	5.04	7.82
Test F	7.65	9.50	7.57	8.29	6.66	10.92	8.39
Test G	8.31	9.16	8.95	6.53	4.02	8.74	8.53
Test H	9.70	9.88	9.41	9.41	9.17	9.39	9.62
Test I	8.30	9.78	9.48	7.59	9.01	9.17	8.97
Heat loss factor, γ (%)	CV 1-2	CV 2-3	CV 3-4	CV 4-5	CV 5-6	CV 6-7	GLOBAL
Test A	53.10	52.76	53.85	52.08	48.99	50.51	52.64
Test B	50.90	46.94	51.60	46.31	50.49	51.28	49.29
Test C	41.77	47.27	48.33	49.52	39.79	42.05	43.91
Test D	47.54	49.17	53.02	45.44	54.97	54.06	49.34
Test E	40.89	47.80	47.13	48.19	46.05	44.66	45.02
Test F	43.90	47.44	47.77	47.58	47.96	46.83	46.34
Test G	47.16	43.69	41.96	42.73	43.27	31.67	43.78
Test H	31.53	45.69	43.75	45.14	49.04	48.88	39.18
Test I	30.92	48.27	43.62	40.82	54.01	53.95	40.74

582

583 The enthalpy difference between sections fell sharply in the first two control
 584 volume, *CV1-2* and *CV2-3* due mainly to the evaporation process and the heat loss by
 585 the walls. It can be seen for tests performed at high initial drying air temperatures and
 586 air mass flows. In the following control volumes, the enthalpy difference between
 587 sections tended to be constant, since the drying air diminished its ability to dry. [Figure 9](#)
 588 shows the Sankey diagram for the test G, which details the energetic evolution from the
 589 control volumes.

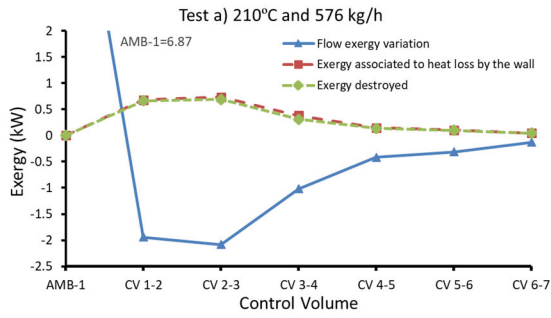
590 Exergy destroyed, flow exergy difference and exergy associated to the heat loss by
 591 the wall can be appreciated for each control volume in the [figure 10](#). The exergy
 592 destruction is linked to water evaporation phenomenon, and therefore, was very high at

593 the beginning of the drying process, mainly in the first two control volumes. As the
 594 drying air moved forward, this value tended to be constant until the end of the rotary
 595 dryer. The decrease of exergy destruction is manifested from the CV2-3 where the
 596 quantity of evaporated water was small. In this sense, exergy destruction is clearly
 597 associated to the water evaporation process, and of course, is unavoidable.
 598

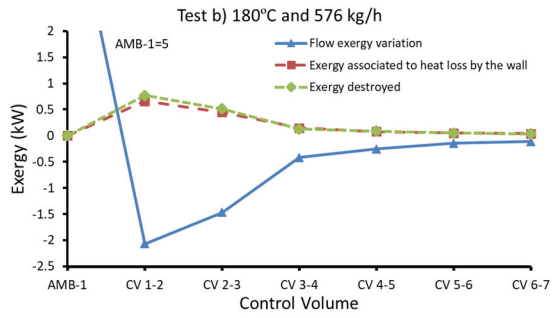


599
 600 **Figure 9.** Sankey diagram for test G, initial temperature of 210°C and drying air flow of 280 kg/h.
 601

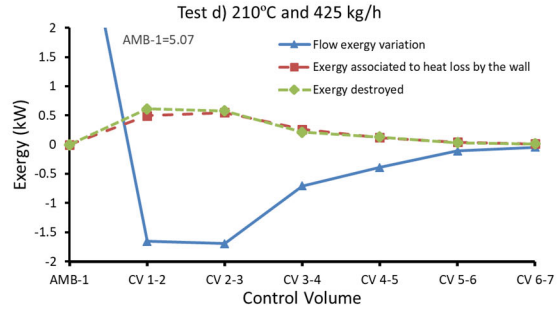
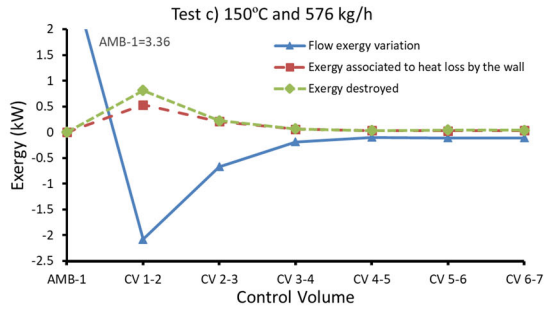
602 Flow exergy variations were negative in all control volumes. Its value dramatically
 603 decreased in the first two control volumes and moderately in the following control
 604 volumes because of the exergy destroyed and the exergy associated to the heat loss. In
 605 fact, the exergy associated to the heat loss played a role very important in all drying
 606 process being very similar to the exergy destroyed in the vast majority of the control
 607 volumes.



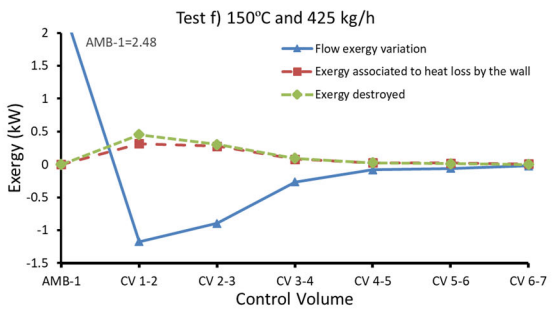
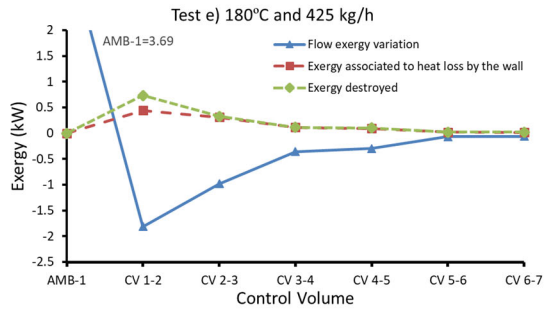
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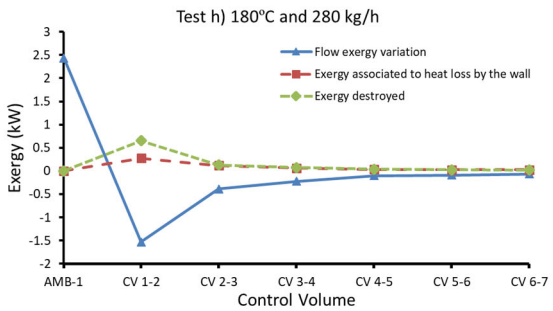
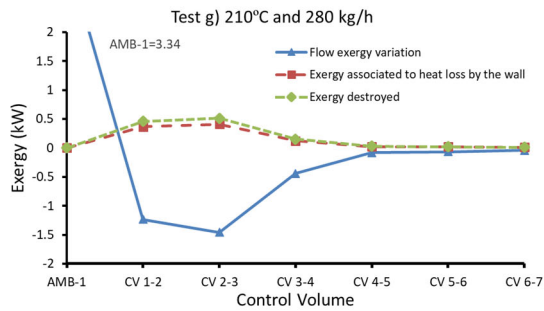
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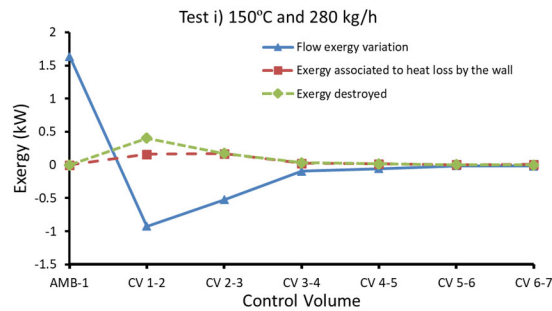
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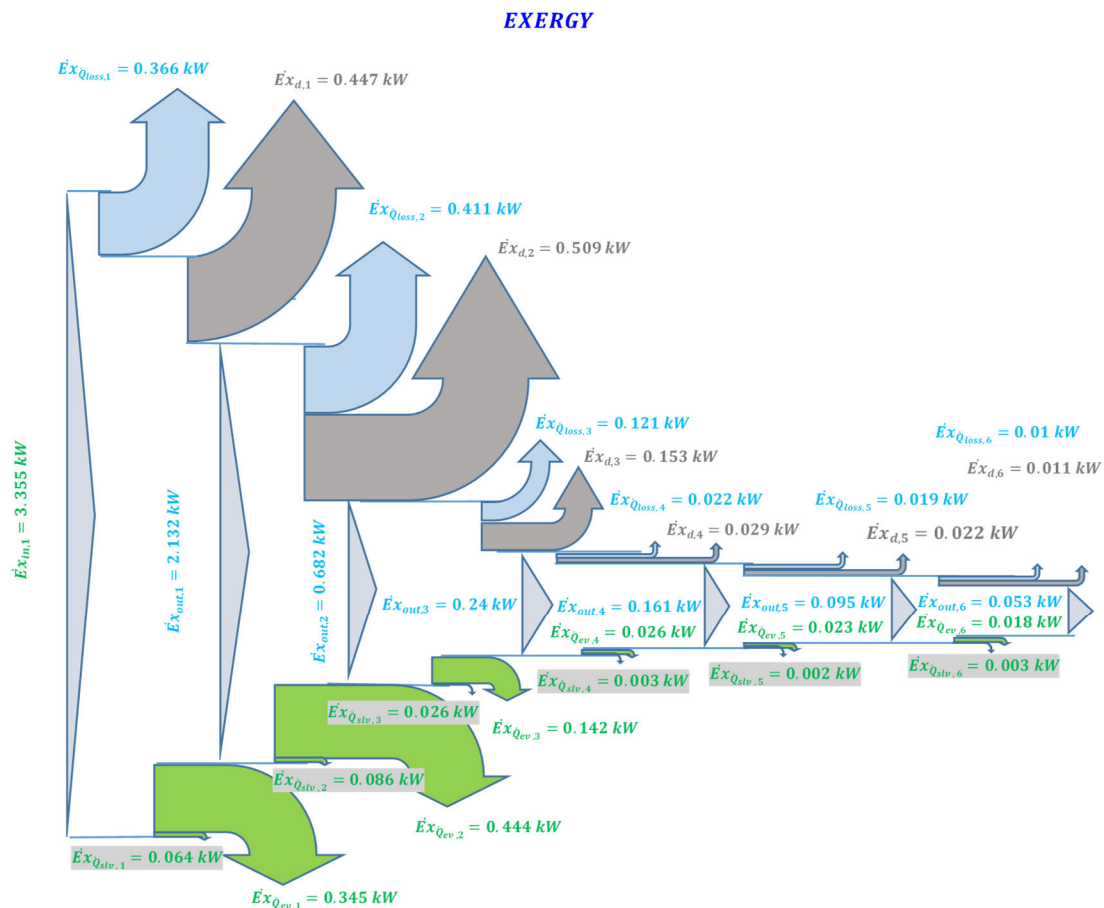
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613

614 **Figure 10.** Evolution of exergies in the control volumes of the rotary dryer.

615 **Figure 11** illustrates the Grossman diagram for the test G, where the exergy
616 destroyed was very high in the first two control volumes, approximately 28.6% of the
617 total exergy that entered at the trommel. The exergy associated to the heat loss was
618 23.2%, the exergy associated to the evaporation process was 23.5%, and the exergy
619 associated to rise the temperature of the dry solid, water and vapor only was 4.5% [42].
620 Thus, the available energy for the following control volumes was only 20.2% of the
621 total flow exergy at the inlet of the trommel, which confirmed that drying capacity
622 decreased enormously in the following control volumes. On the other hand, the
623 Grossman diagram shows how the exergy associated to $\dot{Q}_{slv,j,j+1}$ is very small. This fact
624 evidenced that the energy and exergy analysis in rotary dryers can be performed
625 considering only the drying air in the control volumes.



626
627 **Figure 11.** Grossman diagram for test G, initial temperature of 210°C and drying air flow of 280 kg/h.

628 *3.3 Global performance of the rotary dryer.*

629

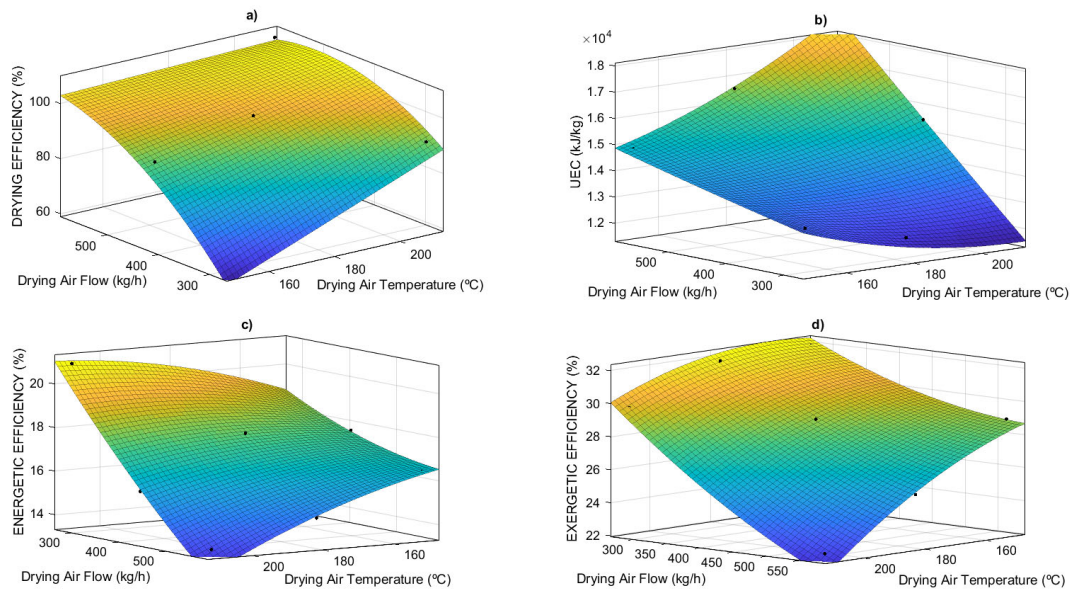
630 From the design of experiments, the drying efficiency during drying of olive stone
631 in the experimental rotary dryer was represented considering the initial drying air
632 temperature and the drying air flow (Figure 12.a). As mentioned in section 3.1, drying
633 of olive stone was completed in all tests, with the exception of the test H and I, where
634 drying efficiencies presented very low values, 75.1 % and 61.2%, respectively. The tests
635 A to E had drying efficiencies higher than 98%, while the tests F and G had 90%
636 approximately.

637 The analysis of the unit energy consumption indicated that the highest values are
638 found at low drying air flows and low initial drying air temperatures, mainly in the tests
639 H and I, which presented a serious deficiency during the drying process. The minimum
640 values were obtained for the test G (11,619.8 kJ/kg), E (13,571.8 kJ/kg) and F (13,799
641 kJ/kg) [32]. The tendency of unit energy consumption is reflected in the figure 12.b.

642 The energetic efficiency was found to be between 13% and 21%, being its
643 maximum value of 20.95% for the test G. For the experiments performed at 576 kg/h,
644 the energetic efficiency dropped below 16.5% (figure 12.c).

645 Finally, the exergetic efficiency was plotted in the figure 12.d. The results showed
646 values below 32% due mainly to the exergy destruction and the exergy associated to the
647 heat loss by the wall. The maximum values were found for the tests H and I, which were
648 run at 180°C-280 kg/h and 150°C-280 kg/h, respectively. However, these tests did not
649 perform a correct drying of the by-product. Thereupon, the highest exergetic
650 efficiencies were located for the test G (29.7%) and F (29.4%), where the drying
651 efficiency is above 90%.

652



653

654 **Figure 12.** Overall parameters to assess the rotary dryer performance: a) drying efficiency, b) unit energy
 655 consumption, c) energetic efficiency and d) exergetic efficiency.

656

657 Overall, considering as optimum values those that presented drying efficiencies
 658 higher than 90%, the experimental rotary dryer worked in optimum conditions (high
 659 exergy and energy efficiencies and low unit energy consumption) at low-medium drying
 660 air flows (425-280 kg/h) and low-medium initial drying air temperatures (180-150°C).

661 The results obtained in this research differ from those reported in the literature for
 662 two fundamental reasons: the drying air temperatures and heat loss by the walls are very
 663 high. [Del Giudice et al. \(2019\)](#) worked in the drying of poplar wood chips and black
 664 locust in a mobile rotary dryer of 5 m length and 0.8 m diameter using drying gas
 665 temperatures below 100°C (heating boiler) [43]. The drying process allowed a reduction
 666 of the moisture content of 35% and 63% for poplar and black locust obtaining unit
 667 energy consumption values of 4,570 kJ/ kg and 4,350 kJ/kg, respectively. The drying
 668 efficiencies during drying of poplar and black locust were established in 37% and 27 %,
 669 respectively. [Gómez-de la Cruz et al. \(2017\)](#) carried out studies on drying of two-phase
 670 olive mill waste in an industrial rotary dryer whose dimensions are 30 m of length and 3
 671 m of diameter [32]. Drying was performed at 643°C (furnace fueled by dry de-oiled

672 pomace) with initial and final moisture content of 45 % and 15% (wet basis),
673 respectively. They obtained unit energy consumption and energy efficiency values of
674 4,739 kJ/kg and 54 %, respectively. On the other hand, [Kaveh et al. \(2020\)](#) made a
675 research on drying of green peas in an experimental rotary dryer with electric heater
676 considering the drying air temperature (between 40°C and 70°C) and the rotational
677 speed of the rotary drum (5 rpm and 15 rpm) [21]. The results of this work showed
678 exergy efficiency values between 54.34% (40°C and 5 rpm) to 83.82% (70°C and 15
679 rpm). Finally, [Peinado et al. \(2011\)](#) carried out a work using a rotary dryer employed in
680 a Hot Mix Asphalt plant for heating and drying of the aggregates [20]. They obtained
681 energy and exergy efficiencies of 89% and 18%, respectively. The low exergy
682 efficiency was due mainly to the high exergy destruction originated by the combustion
683 and the heat transfer at different temperatures in the burner.

684

685 **4. Conclusion.**

686

687 The results of this research show the importance of addressing the study of rotary
688 dryers from finite control volumes, which can help to future designs and control of the
689 process:

690 It has been evidenced that the thermal shock carried out in the first third of the
691 trommel produced by the water evaporation phenomenon, halved the moisture content
692 of the by-product, inducing a considerable exergy destruction, mainly in the first two
693 control volumes. Instead of working with the inlet and outlet temperatures, as is the case
694 today, the drying process could be performed controlling and fixing the drying
695 temperature in any of the different sections. This fact would allow optimizing the
696 quantity of evaporated water at each control volume according to the nature of the by-

697 product (by-product and drying air mass flow, moisture content, etc).

698 In addition, the parameters used to study the rotary dryer as a whole revealed that
699 the equipment works efficiently at low-medium initial drying air temperatures and low-
700 medium drying air flows. It implies that would be very interesting to decrease the
701 drying air velocity and decrease the initial drying air temperatures in this equipment to
702 improve the drying process. Furthermore, these conditions would reduce the risk of fire.

703 Heat losses are very significant. However, the solution should not be based on the
704 insulation of the trommel, since there is a risk of fire of the by-product on the inside.

705 The heat transfer employed to rise the temperature in the dry solid, liquid water and
706 water vapor is very small, less than 10% of the total heat transfers, which indicates that
707 could be neglected or consider this value with respect to the total heat transfer
708 employed.

709 The evaluation of the exergy and energy analysis along the trommel assures the
710 adequate operation of the drying process, identifying the locations where inefficiencies
711 can appear and their quantification, deciding where and in what way to apply the
712 improvements during the drying process.

713

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715

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724

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