

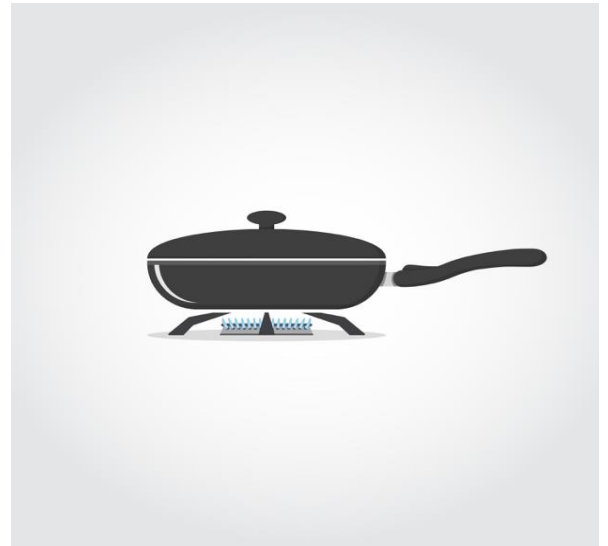
Conduction, Convection and Radiation Heat Transfer in your life Everyday

Heat transfer happens every day and in ways that you may not have realized. It's possible that you used all three methods of heat transfer in your kitchen the last time you prepared a meal.

Conduction Cooking

is when the transfer of heat occurs through direct contact. This type of heat transfer can be accomplished by:

- Grilling a steak in a frying pan on a stove



Interesting Fact

The slowest method of heat transfer - cooks from the outside in.



Convection Cooking

occurs with the combining of heat transfer and circulation.

This type of heat transfer can be accomplished by:

- Natural Convection – boiling water
Another form is Mechanical Convection
A simple example of this is in the form of a convection oven. A convection oven will cook your food faster since the circulating air transfers heat at a

faster rate. The oven uses a fan to get the heat circulating at a more rapid and even pace; therefore your food will be ready to eat sooner.