

() , ()

*

(// : // :)

)

(T₀)

w

()

%

(T₂)

(T₂) %

°C

(T₁) %

(T₃) %

%

, ()

.(Dandamrongrak *et al.*, 2002)

mm
° C m/s

.(Budhiroua *et al.*, 2002)

.(Chua *et al.*, 2002)

(Azharul Karim & Hawlader, 2005; Fabiano *et al.*, 2005; Imtiaz *et al.*, 2004; Lee *et al.*, 2006; Sankat & Castaigne, 2004; Sankat *et al.*, 1996; Talla *et al.*, 2004)

.(Maskan, 2000)

)
% (% mm % / %
(% mm) ° C

()

.(Turhan & Demiral, 2002)

° C

/ m/s ° C

(T₀)
 /
 (T₁) % :
 (T₂) %
 (T₃) % :
 kg w/kg dm : (/ /) :
 : (:
 : T₁
 %
 OF- 02G JEIO TECH
 °C : T₂
 :
 NN- S651WF : T₃
 % :
 :
 °C :
 :
 = ((-) /) ×
 M₁ (1 - X₁) = M₂ (1 - X₂) : M₁
 : M₂
 : X₁
 : X₂
 kg
 / w/kg dm
 ()

()

:()

:

F

(Parvaneh,2000)

:

$$= (\quad - \quad) / (\quad - \quad)$$

(Mirzamani, 2005)

:

()

(Mirzamani, 2005)

$$RC = W_r / W_d$$

: RC

: W_r

: W_d

(/ / kg w/kg dm)

° C

(T₂)

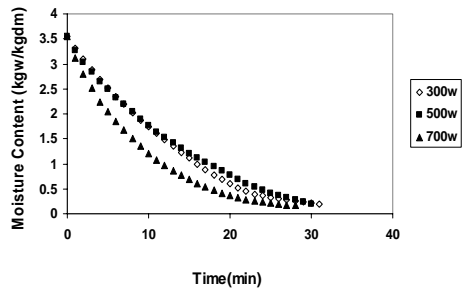
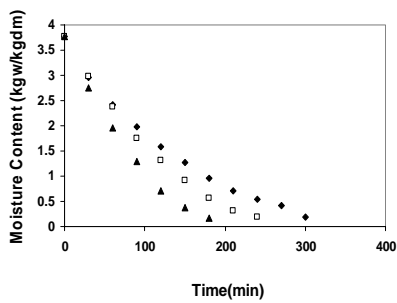
mm

.()

(Hernandez *et al.*, 2005)

2. ANOVA
3. MSTATC
4. Microsoft Excel 2003

1. Loviband



(T₂)

mm

W

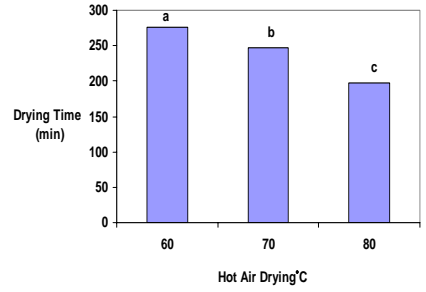
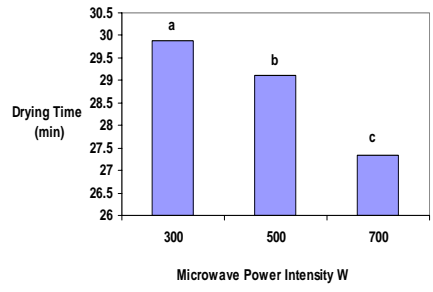
(T₁)

mm

° C

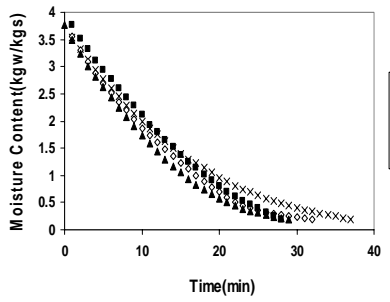
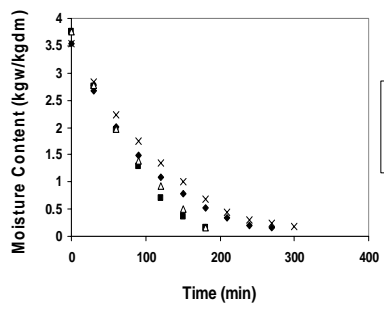
W
 ()
 (T₁) mm
 W

() (T₁) mm



mm :
 T₀ T₃ T₂ T₁ °C
 (a)
 W mm
 T₀ T₃ T₂ T₁
 (b)

(T₁)
 %
 (T₂)
 (T₃) (T₂)



°C mm
 T₀ T₃ T₂ T₁ W mm

T₀ T₃ T₂ T₁

()

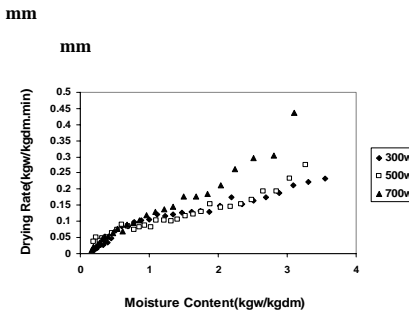
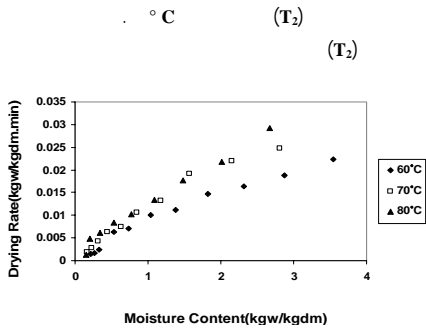
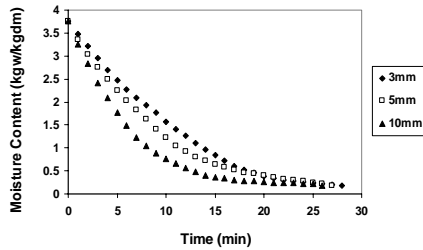
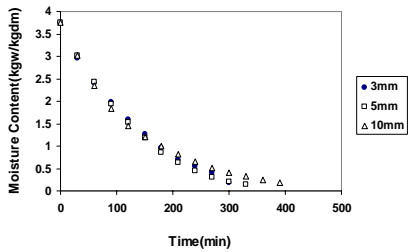
W (T₂) mm
()

(T₂) mm °C
mm (T₁)
) / / / (kgw/kgdm/min)
(T₁) mm

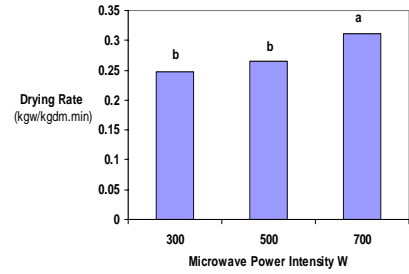
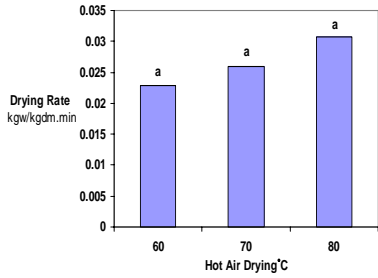
/ (kgw/kgdm/min) W
() / /

()

1. Hardening



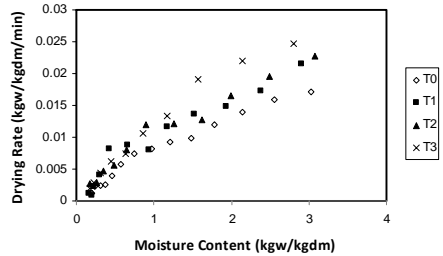
(T₁) mm °C
W (T₁) mm °C



(mm)
 .() (mm)

.()

T₀ T₃ T₂ T₁ °C
 / / / / (kgw/kgdm/min)
 .()



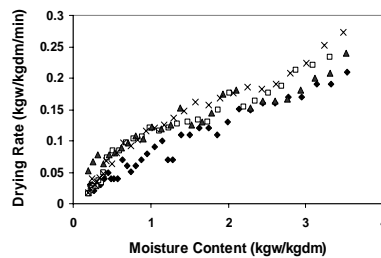
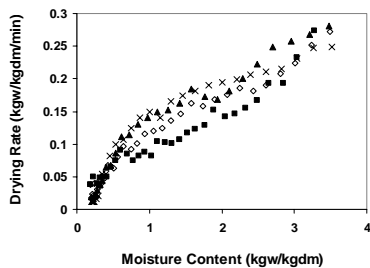
mm

T₀ T₃ T₂ T₁ °C

(T₂)

.()

.()



T₀ T₃ T₂ T₁

W

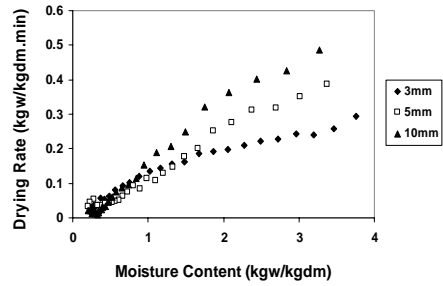
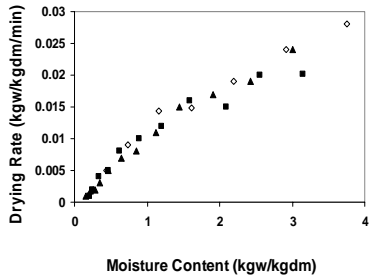
mm

T₀ T₃ T₂ T₁

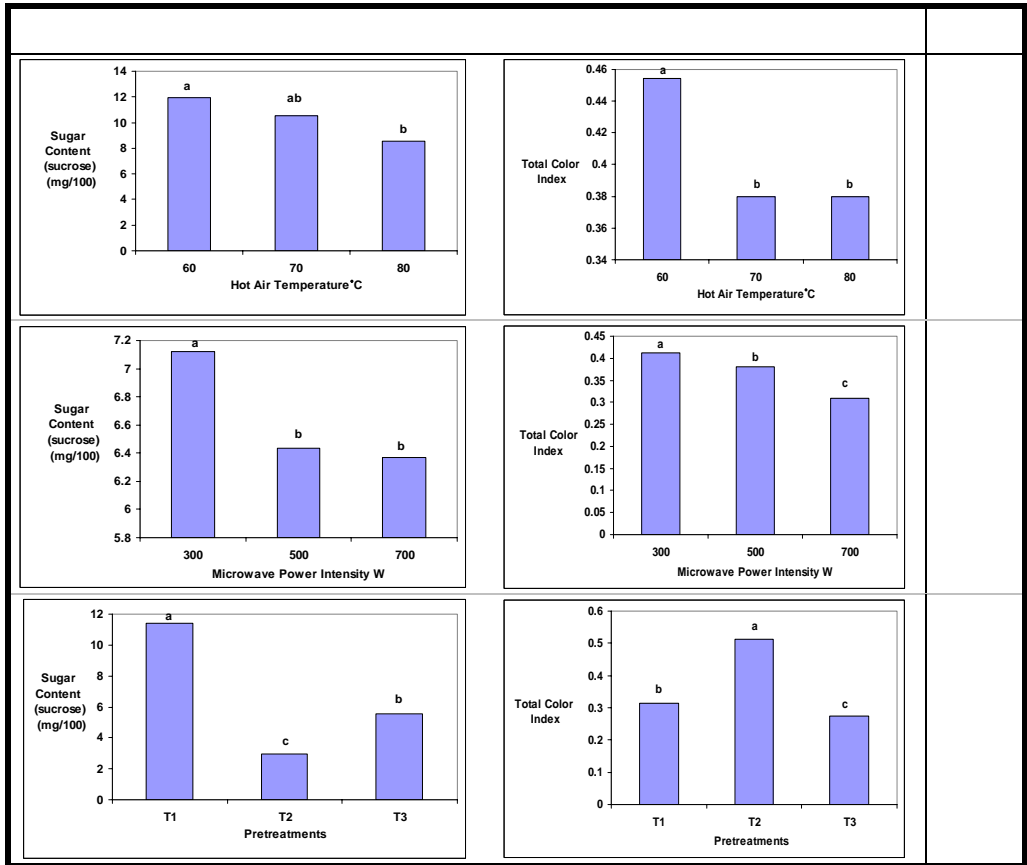
W

mm

()



(T₃) mm
W (T₂) mm °C



()

()

mg/100

/

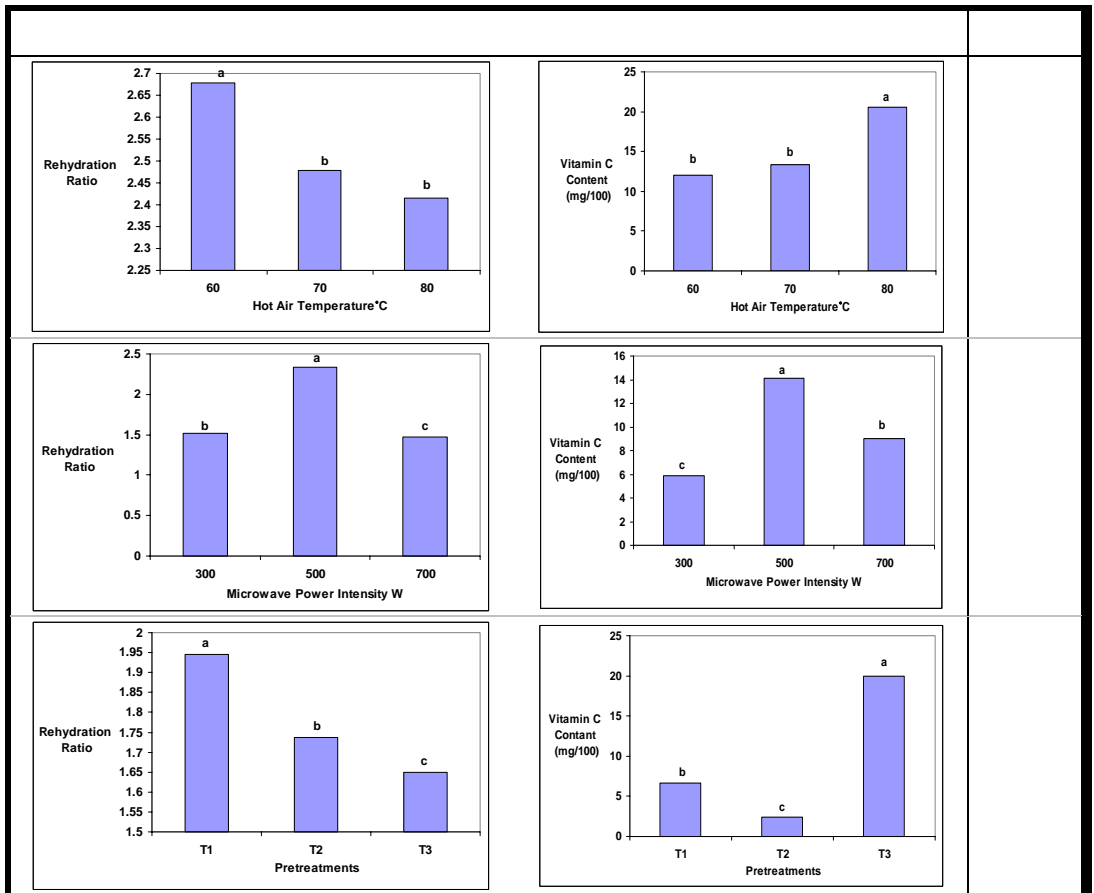
(T₁) / mg/100
 .()

°C

(T₁)

(T₃)

.() (T₂)



)

(Dandamrongrak, 2002)

, ()

(

%

(T₂) (T₁)

/ (kgw/kgdm/min)

/ mg/100

/ (kgw/kgdm/min)

mg/100 /

%

%

/ mg/100

/ mg/100

%

(Maskan, 2000; Garsia *et al.*, 1998)

mm

(1998) Garsia *et al.* (2000) Maskak

% % /

Turhan & .

(2002) Demiral

°C

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