a) General				
School	ENGINEERING			
Academic unit	MECHANICAL ENGINEERING			
Level of studies	Undergraduate			
Course code	MM006Y03	Semester	6	
Course title Heating, Cooling & Air-Conditioning I				
Independent teaching activities		Weekly teaching hours	ECTS	
Lectures		3	6,5	
Laboratory exercises		2	0,5	
Course type		Special background		
Course category		Compulsory		
Prerequisite courses		-		
Language of instruction and examinations		Greek		
Is the course offered to Erasmus students		No		
Course website (url)		https://eclass.uniwa.gr/courses/MECH101		
b) Learning outcomes and general competences				
b1. Learning outcomes				
Upon successful completion of this course, the student will be able to:				
- Know the various technologies for achieving cooling and air conditioning				
- Apply thermodynamic laws to solve refrigeration devices				
- Evaluate the properties of atmospheric air and the efficiency of refrigeration devices				
- Analyze and calculates the cooling loads of refrigeration chambers and air-conditioning spaces				
- Appreciate the importance of the greenhouse effect and the ozone hole				
b2. General competences				
- Search for, analysis and synthesis of data and information with the use of the necessary				
technology - Decision-making				
- Working independently				
- Team work				
c) Syllabus				
Basic concepts of refrigeration technology, Vapor-compression refrigeration systems				
(Elementary refrigeration cycle - Actual refrigeration cycle - Multi-stage refrigeration cycle -				
Cascade vapor-compression system), Refrigerants, The "Ozone Hole" and refrigerants, The				
"Greenhouse Phenomenon" and refrigerants, Gas refrigeration systems (Cooling with Stirling-				
Philips Engine and Brayton reverse cycle), Liquefaction by the method of Linde and Claude, Cooling with two working media (Cooling with absorption), Dealing with Environmental				
Impacts, Cooling with steam injection, Cooling with absorption), Deamig with Environmental				
Refrigeration by demagnetization), Refrigeration and freezing of foods, Freeze chambers,				
Thermal insulation of mechanical installations, Psychrometric (thermodynamic properties of				
moist air, humidity parameters, psychrometric charts, typical air-conditioning processes)				
Laboratory exercise	×S			
d) Teaching and learning methods - Evaluation				
Delivery	Face-to-face			

Use of information and communications technology	 Commercial/free/open source software Multimedia applications eclass Open courses 		
	Activity	Semester workload	
	Lectures	26	
	Tutorials	13	
Teaching methods	Laboratory exercises	26	
	Computational exercises	0	
	Individual work	91	
	Course total	156	
a 1 a	Theory: Written final examination		
Student performance evaluation	Laboratory: Multiple choice questionnaires, short-answer questions, open-ended questions or written work		
e) Suggested bibliography			
	εχνολογία της Ψύξης. Εκδόσεις Σται		

2. Βραχόπουλος, Μ. (2000). Ψυκτικές Διατάξεις. Εκδόσεις ΙΩΝ.
 3. Stoecher, W., F., & Jones, J., K. (1987). Refrigeration & Air Conditioning. McGraw-Hill.
 4. Incropera, F.,P., & DeWitt, D., P. (1996). Introduction to Heat Transfer. J. Wiley & Sons.