Contact: 9855 9224

#### O Level Pure Physics Structured

#### **Thermal Properties of Matter Test 2.0**

Q1

Induction cookers work on the principle of electromagnetic induction. Fig 9.1 shows an induction cooker which consists of a copper coil connected to an alternating current (a.c.) supply and a ceramic plate. When a pot made of soft magnetic material is placed on top of the cooker and the a.c. supply is turned on, electromagnetic induction leads to the pot being heated. The ceramic plate remains relatively cool.

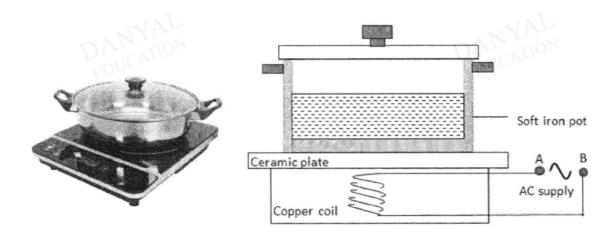


Fig. 9.1

The induction cooker has a power rating of 1800 W and contains 0.2 kg of water at a temperature of 23 °C. The pot was left on the induction cooker until all the water boiled off.

The specific heat capacity of water = 4200 J/(kg °C)
The specific latent heat of vaporization of water = 2 260 000 J/kg

Calculate the minimum time the pot was left on the induction cooker.





An experiment is conducted to determine the specific latent heat of fusion of ice. Fig. 3.1 shows the set-up. The immersion heater set 1 is connected to a 12 V power supply and the current is 10.0 A. The heater in set 2 is not connected to any power supply.

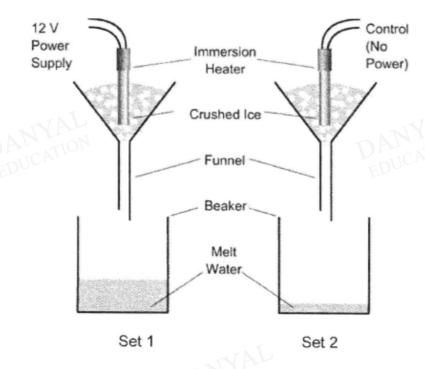


Fig. 3.1

The immersion heater in set 1 is only switched on until water flows at a steady rate from the funnel, for a duration of 5.0 minutes.

Table 3.1 shows the data collected from the experiment after 5.0 minutes.





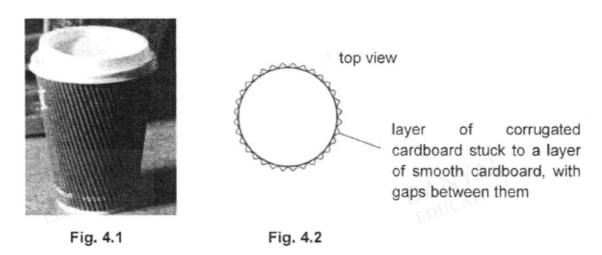
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#### Table 3.1

	set 1	set 2
mass of beaker/g	60	60
mass of beaker with water/g	192	85
mass of melted ice/g		

a)	Define specific latent heat of fusion.	
	AVAL AVAL	
	EDUCATION EDUCATION	[1]
b)	Fill in the blanks for Table 3.1.	[1]
c)	Set 2 is known as a control set. Explain the purpose of having a control se experiment.	et in the
		[1]
d)	Calculate the heat energy provided by the immersion heater for 5.0 min.	
	heat energy =	[1]
e)	Hence, calculate the ideal value of the specific latent heat of fusion of ice.	
	specific latent heat of fusion of ice =	[2]

Fig. 4.1 shows a container in which coffee is served at an airport kiosk.



The container itself is made of two layers of cardboard, as shown in Fig. 4.2. It has a thin plastic lid.

	DAMION	
	ves coffee in pottery mugs. The mugs all have a high heat capacity and some have a lo	
	ured into the mugs, the temperature of the	drink always dro
because of the thermal e	energy absorbed by the mug.	,
	energy absorbed by the mug.  heat capacity or low heat capacity, caus	
State which mug, high	energy absorbed by the mug.  heat capacity or low heat capacity, caus	
State which mug, high	energy absorbed by the mug.  heat capacity or low heat capacity, caus	

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500	g	of	water	at :	a t	temperature	of	16°C	enters	an	ice-making	mach	ine	and	emerges	as
ice o	cut	oes	at a te	emp	era	ature of -5°C	. T	he fre	ezing p	oint	of water is	0°C. G	Sive	n tha	t:	

- specific heat capacity of water  $= 4.2 J/(g^{\circ}C)$
- specific latent heat of fusion of water = 336 J/g
- specific latent heat of vaporization of water = 2260 J/g
- specific heat capacity of ice  $= 2.1 J/(g^{\circ}C)$

Calculate the thermal energy removed from

(a) the water during freezing,





thermal energy = ......[2]

(b) the frozen water as it cools further.



thermal energy = ......[2]

(c) Using ideas about molecules, suggest why more energy is needed to change water into steam than to change the same mass of water into ice.

.....  Q5

a) Fig. 6.1 shows a 100 W coffee-making machine.



Fig 6.1

(i) In the coffee-making machine, steam at 100°C is passed into the mixture of cold milk and coffee of mass 0.20 kg in each cup at 8°C until its temperature rises to 96°C.

Specific heat capacity of the coffee and milk mixture is 4000 J/kgK Specific heat capacity of water is 4200 J/kgK Specific latent heat of vaporisation of water is 2300000 J/kg

Find the mass of hot coffee finally produced in each cup.



Mass of hot coffee =....





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#### **Answers**

### **Thermal Properties of Matter Test 2.0**

Q1

Q1	
Thermal energy required to change water from 23°C to 100 °C	r. y
Q = $mc\Delta\theta$ = 0.2 x 4200 x (100 - 23) = 64 680 J	M1
Thermal energy required to change water from 100°C to steam at 100 °C Q = ml <sub>v</sub>	
= 0.2 x 2 260 000 = 452 000 J	M1
Total energy needed = 64 680 + 452 000 = 516 680 J	
E = Pt 516 680 = 1800 x t t = 287 s	A1
*Accept 288 s (*minimum time)	





Q2

= 5250 J

Any one of the following:

(c)

}a	Heat required to melt 1 kg of ice to water at same temperature.											
3b		Set 1 Set 2										
	mass of beaker/g	60	60									
	mass of beaker with water/g	192	85									
	mass of melted ice/g	132	25	MAL								
c	Heat energy supplied by the surroundings to melt the ice can be determined.											
d	Heat energy = VIT = 12 × 10	× 5 × 60 = 36 kJ			1							
ė	energy = ml <sub>v</sub>				1m: diff							
	36 000 = (132 – 25) × I <sub>v</sub> I <sub>v</sub> = 336 J/kg = 336000J/kg											
Q3	Air within the gang is a nee											
·a	<ul> <li>Air within the gaps is a poo</li> <li>The cardboard is a poor co</li> </ul>	nductor of heat fr	at from the cup om the cup to t	to the fingers OR ne fingers.	1							
b	Low heat capacity cup.	No.			1							
	Less heat energy is absorb	ed from the drink	to lower the ter	mperature by 1 °C.	1							
Q4 (a)	$Q = ml_f = (500)(336)$				1]: W & C/F							
_	= <u>168 000 J</u>				[1]: A & U							
(b)	$Q = mc\Delta\theta = (500)(2.1)(5-0)$				[1]: W & C/F							

More energy needed to completely break intermolecular forces (during vaporization) than to strengthen it (during freezing) / incomplete breaking of intermolecular forces during melting but complete breaking of such forces during boiling / work is done to

push back atmosphere during boiling but not so during melting

[1]

Q5 ia) (i)

Heat lost by steam = Heat gained by coffee and milk mixture 
$$mL + mc\Theta = mc\Theta = mc\Theta = m(2300000) + m(4200)(100-96) = (0.20)(4000)(96-8) [M1]$$

$$2316800m = 70400$$

$$m = 0.030 \text{ kg [A1]}$$

Total mass = 0.030 + 0.20 = 0.23kg [A1]