

Brian Fricke

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1531703/publications.pdf>

Version: 2024-02-01

16
papers

477
citations

759233

12
h-index

940533

16
g-index

20
all docs

20
docs citations

20
times ranked

500
citing authors

#	ARTICLE	IF	CITATIONS
1	Grey-box Fault Models and Applications for Low Carbon Emission CO ₂ Refrigeration System. International Journal of Refrigeration, 2022, 141, 76-89.	3.4	5
2	Fault detection of low global warming potential refrigerant supermarket refrigeration system: Experimental investigation. Case Studies in Thermal Engineering, 2021, 26, 101200.	5.7	12
3	Parametric analysis and optimization of CO ₂ trans-critical cycle for chiller application in a warm climate. Applied Thermal Engineering, 2019, 150, 706-719.	6.0	6
4	Integrated supermarket refrigeration for very high ambient temperature. Energy, 2018, 165, 572-590.	8.8	34
5	A comparative study on the environmental impact of supermarket refrigeration systems using low GWP refrigerants. International Journal of Refrigeration, 2015, 56, 154-164.	3.4	64
6	Comparative analysis of various CO ₂ configurations in supermarket refrigeration systems. International Journal of Refrigeration, 2014, 46, 86-99.	3.4	89
7	Mechanical Properties and Surface Characterization of Beta Titanium and Stainless Steel Orthodontic Wire Following Topical Fluoride Treatment. Angle Orthodontist, 2007, 77, 342-348.	2.4	45
8	Sensitivity of freezing time estimation methods to heat transfer coefficient error. Applied Thermal Engineering, 2006, 26, 350-362.	6.0	12
9	Elastic anisotropy of bone and dentitional tissues. Journal of Materials Science: Materials in Medicine, 2005, 16, 803-806.	3.6	19
10	Hydrocooling time estimation methods. International Communications in Heat and Mass Transfer, 2002, 29, 165-174.	5.6	16
11	CALCULATION OF HEAT TRANSFER COEFFICIENTS FOR FOODS. International Communications in Heat and Mass Transfer, 2002, 29, 731-740.	5.6	17
12	Evaluation of Thermophysical Property Models for Foods. HVAC and R Research, 2001, 7, 311-330.	0.6	34
13	Freezing times of regularly shaped food items. International Communications in Heat and Mass Transfer, 1999, 26, 617-626.	5.6	12
14	Food thermophysical property models. International Communications in Heat and Mass Transfer, 1999, 26, 627-636.	5.6	39
15	A Theoretical Model of the Thermal Conductivity of Idealized Soil. HVAC and R Research, 1995, 1, 81-96.	0.6	8
16	Development of correlations for soil thermal conductivity. International Communications in Heat and Mass Transfer, 1992, 19, 59-68.	5.6	64