Bin Wang

List of Publications by Year
in descending order

11	81	1684188 5	1474206 9
papers	citations	h-index	g-index

11	11	11	41
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Homogeneous Venturi-effect concentrators for creeping flows: Magnifying flow velocities and heat fluxes simultaneously. Applied Thermal Engineering, 2022, 206, 118012.	6.0	15
2	Homogenization design and drag reduction characteristics of hydrodynamic cloaks. Wuli Xuebao/Acta Physica Sinica, 2022, 71, 134703.	0.5	1
3	Intangible Hydrodynamic Cloaks for Convective Flows. Physical Review Applied, 2021, 15, .	3.8	16
4	Transformation heat transfer and thermo-hydrodynamic cloaks for creeping flows: Manipulating heat fluxes and fluid flows simultaneously. Applied Thermal Engineering, 2021, 190, 116726.	6.0	22
5	Enhancing and attenuating heat transfer characteristics for circulating flows of nanofluids within rectangular enclosures. International Communications in Heat and Mass Transfer, 2020, 117, 104800.	5.6	7
6	Buoyancy-driven flows descending toward hottest spots of heated bottom surfaces in enclosures. International Communications in Heat and Mass Transfer, 2019, 101, 51-57.	5.6	1
7	Cascade-like and cyclic heat transfer characteristics affected by enclosure aspect ratios for low Prandtl numbers. International Journal of Heat and Mass Transfer, 2018, 124, 131-140.	4.8	4
8	Anomalous cooling during transient heating processes. International Journal of Heat and Mass Transfer, 2018, 127, 1253-1262.	4.8	1
9	Nusselt number influenced by expansion/compression, birth/death, and recirculating direction of vortices in elongated enclosures. International Communications in Heat and Mass Transfer, 2018, 97, 110-117.	5.6	1
10	Mildly zigzag heat transfer affected by aspect ratios for recirculating flows in rectangular enclosures. International Journal of Heat and Mass Transfer, 2017, 107, 372-378.	4.8	4
11	Characteristics of instantaneous heat transfer rates in three heat-transfer-coefficient regimes. International Journal of Heat and Mass Transfer, 2016, 93, 889-895.	4.8	9