Kamil Kahveci

List of Publications by Year in Descending Order

38 papers	699 citations	13 h-index	26 g-index
45 ext. papers	777 ext. citations	2.4 avg, IF	4.43 L-index

#	Paper	IF	Citations
38	Experimental and numerical investigation of heat transfer in a channel with multiple phase change materials (PCMs). *Journal of Energy Storage*, **2022**, 45, 103710	7.8	1
37	Conjugate forced convective heat transfer in a sandwich panel with a Kagome truss core: The effects of strut length and diameter. *Applied Thermal Engineering*, **2020**, 167, 114794	5.8	7
36	Modeling and numerical simulation of simultaneous heat and mass transfer during convective drying of porous materials. *Textile Reseach Journal*, **2017**, 87, 617-630	1.7	7
35	Drying kinetics of cotton based yarn bobbins in a pressurized hot-air convective dryer. *Proceedings of the Institution of Mechanical Engineers, Part E: Journal of Process Mechanical Engineering*, **2017**, 231, 294-308	1.5	
34	Investigation of models of the yarn-bobbin drying process by determination of their parameters using genetic algorithm. *Textile Reseach Journal*, **2017**, 87, 1203-1216	1.7	2
33	Stability of Unsteady Mixed Convection in a Horizontal Concentric Annulus. *Journal of Applied Fluid Mechanics*, **2016**, 9, 2141-2147	1.5	6
32	Slip Flow of Nanofluids between Parallel Plates Heated with a Constant Heat Flux. *Strojniski Vestnik/Journal of Mechanical Engineering*, **2016**, 62, 511-520	1.3	2
31	Mixed convection heat transfer of ethylene glycol and water mixture based Al2O3 nanofluids: Effect of thermal conductivity models. *Journal of Molecular Liquids*, **2016**, 224, 338-345	6	15
30	A numerical model of pulsatile blood flow in compliant arteries of a truncated vascular system. *International Communications in Heat and Mass Transfer*, **2015**, 67, 51-58	5.8	5
29	A model for predicting drying time period of wool yarn bobbins using computational intelligence techniques. *Textile Reseach Journal*, **2015**, 85, 1367-1380	1.7	4
28	Mixed convection of water-based nanofluids in a square enclosure heated and cooled on adjacent walls. *Progress in Computational Fluid Dynamics*, **2014**, 14, 328	0.7	7
27	Microwave drying behaviour of tomato slices. *Czech Journal of Food Sciences*, **2013**, 31, 132-138	1.3	12
26	Determination of optimum operating conditions and simulation of drying in a textile drying process. *Journal of the Textile Institute*, **2013**, 104, 170-177	1.5	17
25	Microwave drying behaviour of apple slices. *Proceedings of the Institution of Mechanical Engineers, Part E: Journal of Process Mechanical Engineering*, **2013**, 227, 264-272	1.5	9
24	Single Layer Drying Behavior of Apple Slices in a Microwave Dryer. *Defect and Diffusion Forum*, **2011** , 312-315, 842-847	0.7	1
23	Simulation of Drying Behavior of Cotton Bobbins by a Simultaneous Heat and Mass Transfer Model. *Defect and Diffusion Forum*, **2011**, 312-315, 854-859	0.7	
22	Finite Element Simulation of Drying of Rough Rice. *Defect and Diffusion Forum*, **2011**, 312-315, 860-864	0.7	1

21	Drying Behavior of Polyester Based Yarn Bobbins in a Hot-Air Bobbin Dryer. *Defect and Diffusion Forum*, **2011**, 312-315, 848-853	0.7	
20	Mixed Convection of Water-Based Nanofluids in a Lid-Driven Square Enclosure with a Heat Source. *Heat Transfer Research*, **2011**, 42, 711-735	3.9	4
19	DRYING BEHAVIOR OF CULTURED MUSHROOMS. *Journal of Food Processing and Preservation*, **2010**, 34, 27-42	2.1	21
18	Buoyancy Driven Heat Transfer of Nanofluids in a Tilted Enclosure. *Journal of Heat Transfer*, **2010**, 132,	1.8	104
17	Diffusion model for thin layer drying process of corn. *Proceedings of the Institution of Mechanical Engineers, Part E: Journal of Process Mechanical Engineering*, **2009**, 223, 233-241	1.5	1
16	MHD natural convection flow and heat transfer in a laterally heated partitioned enclosure. *European Journal of Mechanics, B/Fluids*, **2009**, 28, 744-752	2.4	65
15	Mathematical modelling of drying of thin layer rough rice. *Food and Bioproducts Processing*, **2008**, 86, 268-275	4.9	51
14	A Differential Quadrature Solution of MHD Natural Convection in an Inclined Enclosure With a Partition. *Journal of Fluids Engineering, Transactions of the ASME*, **2008**, 130,	2.1	11
13	A liquid diffusion model for thin-layer drying of rough rice. *European Food Research and Technology*, **2008**, 226, 787-793	3.4	37
12	A diffusion based model for intermittent drying of rough rice. *Heat and Mass Transfer*, **2008**, 44, 905-911	2.2	22
11	A Differential Quadrature Solution of Natural Convection in an Enclosure with a Finite-Thickness Partition. *Numerical Heat Transfer; Part A: Applications*, **2007**, 51, 979-1002	2.3	20
10	Modelling of intermittent drying of thin layer rough rice. *Journal of Food Engineering*, **2007**, 79, 293-298	6	86
9	Mathematical Modelling of Drying of Rough Rice in Stacks. *Food Science and Technology International*, **2007**, 13, 437-445	2.6	11
8	Numerical simulation of natural convection in a partitioned enclosure using PDQ method. *International Journal of Numerical Methods for Heat and Fluid Flow*, **2007**, 17, 439-456	4.5	21
7	Natural Convection in a Partitioned Vertical Enclosure Heated With a Uniform Heat Flux. *Journal of Heat Transfer*, **2007**, 129, 717-726	1.8	31
6	Energy–exergy analysis and modernization suggestions for a combined-cycle power plant. *International Journal of Energy Research*, **2006**, 30, 115-126	4.5	96
5	Heat Transfer in Continuous-Drive Friction Welding of Different Diameters. *Numerical Heat Transfer; Part A: Applications*, **2005**, 48, 1035-1050	2.3	10
4	CENTRIFUGALLY DRIVEN FLOW AND HEAT TRANSFER IN A ROTATING CYLINDER UNIFORMLY HEATED FROM BOTTOM. *Transactions of the Canadian Society for Mechanical Engineering*, **2004**, 28, 7-13	1.1	1

3	Thermal Convection in a Closed Vertical Rotating Circular Cylinder Heated From the Top **2003**, 179		
2	Liquid diffusion model for drying a stack of rough rice. *International Journal of Energy Research*, **2003**, 27, 1131-1143	4.5	9
1	A mathematical model for through-air drying process of yarn bobbins. *Journal of the Textile Institute*,1-10	1.5	