

Boiling vs Evaporation

Boiling



Occurs at
Boiling Point
100°C



Happens
Rapidly



Throughout
the **Liquid**



Needs **External Heat**



Forms **Bubbles**



Evaporation

Occurs at
Any Temperature



Happens
Slowly



At the
Surface Only



Uses **Natural Energy**



No Bubbles Formed



Slow Process

BOILING VS EVAPORATION

	BOILING	EVAPORATION
1. Definition:	Rapid change of liquid into vapour throughout the liquid.	Slow change of liquid into vapour from the surface only.
2. Temperature:	Occurs at a fixed boiling point.	Occurs at any temperature.
3. Place of occurrence:	Happens throughout the liquid.	Happens only at the surface.
4. Speed:	Fast process.	Slow process.
5. Bubble formation:	Bubbles are formed.	No bubbles are formed.
6. Effect:	No cooling effect.	Produces cooling effect.
7. Example:	Water boiling in a pot.	Drying of wet clothes.
8. Drawing:		

