Difference between Evaporation and Boiling

# Boiling

1. The boiling point is 100c.
2. When the boil an egg, they use gas, electricity etc.
3. Boiling is a fast process.
4. Bubbles are form in boiling.
5. The temperature remains constant.
6. Boiling is a bulk phenomenon.

Evaporation

1. The evaporation is natural.
2. Bubbles are not form.
3. It takes at any place at any temperature.
4. Evaporation is a low process.
5. Evaporation is a surface phenomenon.
6. Liquid changes to gaseous phase temperature below boiling point.

