

Norwegian company offers unique container solution for military and civil operations

Based on many years of experience in supplying war zones, CSI Norway (Camp Supply International) has developed unique technological container solutions for military and civil players. The company is now ready to present its container-based concept at the Defence System and Equipment International Exhibition 2007 (DSEi) in London from 11-14 September. The exhibition is the world's largest integrated exhibition for defence-related products.

CSI Norway produces and supplies container-based solutions for kitchen, sanitary, laundry, accommodation and administration functions. Having carried out previous missions for the Norwegian Armed Forces in Bosnia, Kosovo, Macedonia and Afghanistan, the company has amassed solid expertise in war-zone working methods, including expertise in logistics, security, project planning and implementation under extremely tight deadlines.

“What are the advantages of container-based solutions?”

“In war zones, the need for flexible and rapid expansion or transfer can be great. CSI's kitchen containers offer optimal solutions in terms of mobility, link-up, function and service. In ten hours, two men can assemble a kitchen with capacity for 200-300 people. The kitchen can be expanded quickly, according to requirements. We offer solutions comprising 4, 6, 8 or 10 containers, where the largest has capacity for 3,000 people.

Another important factor is the requirement for hygiene and safety. Peacekeeping forces are often deployed to remote areas, where disease from parasites, micro-organisms and viruses can pose a problem. All internal walls, ceiling and floors of the kitchen containers are clad in stainless steel to ensure compliance with the strictest hygiene requirements under field conditions. We also use air-optimisation equipment and ensure microbe destruction through UVC technology. We are probably the only company in the world to use UVC technology in field kitchens,” explains the company's Managing Director, Harald Andersen.

Unique technological solutions

UVC is a well-documented and effective disinfectant, suitable for use on air, surfaces and in water. ‘Smart’ microbes can develop a resistance to antibiotics and chemicals. This problem can be eliminated by using UVC. Disinfection is effected by low-pressure UVC sources. UVC destroys the genetic material of the microbes so that they cannot breed. The technology was developed to meet the strictest guidelines for bio-safety (level P4), as set out by CDC (the Center for Disease Control) in the USA and by WHO.

“What climatic extremes can the container solution withstand?”

“All our containers are produced for operation in extreme climatic conditions and in temperatures of between -50 °C to +50 °C. The containers are well insulated with materials of between 100 to 200 mm thick. Moreover, all water pipes are laid in ‘pipe-in-pipe’ systems with self-regulating heating cables. The waste pipes are made from stainless steel. For extreme weather conditions, the containers have ‘sand and snow traps’ in the air intake,” says Harald Andersen, who is looking forward to presenting the company's container-based concept at this year's DSEi exhibition in London.

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“Having carried out previous missions in Bosnia, Kosovo, Macedonia and Afghanistan, our company has amassed solid expertise in war-zone working methods, including expertise in logistics, security, project planning and implementation under extremely tight deadlines,” says Managing Director Harald Andersen (picture).



The standard kitchen consists of 4 container modules with the capacity to produce meals for 200-300 people. The kitchens come in different sizes, i.e. 4, 6, 8 and 10-container solutions, with the largest having a 3,000-person capacity. Set-up time for a 4-container kitchen is approximately 10 hours for two people.



The kitchen containers are designed and equipped in a way that requires only a minimum of staff, making them cost-efficient to use.



All interior walls, ceiling and floors are clad in stainless steel to ensure compliance with the strictest hygiene requirements under field conditions. The floors also have quarter-hollows for easier cleaning.





CSI is probably the only company in the world to use UVC technology in field kitchens. UVC is an effective and well-documented means of disinfecting air, surfaces and water, and there are no associated resistance problems. UVC technology destroys the genetic material so that microbes cannot breed.



CSI's containers are equipped with a proprietary levelling system, which enables optimal levelling in the field.