Commercial news

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COMMERCIAL NEWS

No fear of asphyxiation in the road tunnels

Visitors to the Swiss Industries Fair, at Basle, which has just closed its doors, were able to view a new apparatus which is very useful for road tunnels and big garages. It has been adopted for the Great Saint Bernard road tunnel, which is now in course of construction, between Switzerland and Italy. It consists of a cupboard containing a gas analyser with a self-registering device and a remote control contact. As soon as the amount of carbon monoxide in the air attains a dangerous level, the analyser sets a ventilating apparatus in motion, by means of remote control. Of course, the greater the length of the tunnel, the greater the number of detector devices that must be installed along the way.

A Swiss diver's new world record

Thirty atmospheres is the amount of pressure to which a body is exposed at 958 feet below sea level. The Swiss Professor, Hannes Keller, who holds the world record for free diving, is the first man in the world to experience this formidable pressure, with the aid of simple diving equipment, in a super-compression room, filled with water, owned by the French Navy, at Toulon. It is thanks to a special system, perfected by himself in collaboration with a doctor who is a specialist for respiratory mechanism, that Professor Keller can accomplish these exploits. His method makes it possible to shorten, to a considerable extent, the time taken for the descent and, more especially the ascent, without suffering from the phenomenon of decompression which always accompanies the latter. He has thus been able to progress up to a pressure of 30 atmospheres, in the extremely short time of 34 minutes, which constitutes a world record.

Like the snail . . . only faster

The snail carries his house on his back, which is a very ingenious way of solving the housing problem. But it is not very rapid. A Swiss manufacturer has been inspired by this example to build a temporary and transportable shelter for people in a hurry. The invention is a tent which is permanently placed on the top of a car, where, when it is folded, it does not take up any more room than the luggage which every motorist takes with him on a holiday. When required, this tent can be unfolded and set up in less than a minute, whereupon it provides room for two sleeping-bags or mattresses. Perched as it is, on the roof of the car, the "Autocamp-Lugano" is safe from the humidity of the soil, from insects, etc. Its great advantage is that it can be put up very quickly and taken down almost as fast; also, it weighs only 77 pounds, in spite of the fact that it is 6.5 feet in length and 3.2 feet in width and is capable of supporting a weight of 660 pounds. This new invention will render valuable services to campers, tourists, engineers, commercial travellers, hunters, fishermen, artists, and all such people who have got to move from one place to another and stay in regions where no housing accommodation can be found, or who want to preserve their entire liberty of changing their camping place as rapidly and as easily as possible.

Swiss Machinery for Dutch Paper-Mills

Two of the biggest paper-mills in the Netherlands recently placed big orders with a Swiss firm at Cressier, near Neuchâtel, for the delivery of complete plants for the preparation of paper pulp. One of these plants will produce 70 tons a day of coated and non-coated board for the manufacture of cartons, while the other will supply pulp for the production of fine and medium-fine paper, also 70 tons a day, which represents an annual output of 25,000 metric tons. The execution of these projects, as well as the delivery of the pumps, chest agitators, valves and control panels for the automatic operation of the plants, was entrusted to this well-known Swiss firm in view of its international fame and wide experience in the construction of machinery for the paper industry.

A works canteen unique of its kind in Europe

A big Geneva firm, the Charmilles Machine Works, has just opened a brand-new canteen, which is unique of its kind in Europe. As the consumer enters, he orders the hot dish of his choice by pressing on a button, which avoids all possibility of error and is completely silent in operation. He then helps himself to the cold dishes he wants: hors-d'oeuvre, salad and dessert, which he places in the special compartments on his tray. By this time the hot dish he ordered is ready and is automatically delivered to him. These warm dishes are pre-cooked in a big central kitchen in the middle of the town, then wrapped in isothermic containers and sent to the canteen, where they are heated in a special series of infra-red ovens. The consumer pays for the whole meal as he passes with his loaded tray into the dining section. This new plant makes it possible to serve as many as 600 top quality cooked meals during each lunch break.

