CENSORS BOOKLET
“FISH PROCESSING FACILITY: SØRVÆR”
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Flaafjorden 1971, Robert Capa. Sjark vessels between 25-35 foot are still very common in small fishing villages along the Norwegian coast.
INTRODUCTION

The Norwegian people have relied on the sea for thousands of years. Fishing was the historical foundation for settlement along the Northern coast, dating back to the Stone Age. Less than 40 years ago, the fish production facility was the center of existence for these villages. However since 1900, great structural changes have taken place, challenging the post-war architecture with a growing capitalized industry driven by improved efficiency.
Through research of the coastal production history and interviews with local fish producers, a number of concerns were identified for the project, along with potential ideas for its development. In the process I studied the issues of today’s existing facilities in the municipalities Loppa and Hasvik, which were built in the late 70’s, and compared them with a highly efficient and brand new facility in Husøy / Senja.

My proposal is a new facility in Sørvær, where fishing has long been the only occupation for its inhabitants. The project is an attempt to rethink the internal organization of the fish handling facility within a flexible structural framework. It will be designed as a one-off, but could serve as an example for other dense areas along the Norwegian coast, which mainly survive on fish production and where modernization is the only resort for survival in the future.
OLD FACILITY, GROCERY STORE, HOUSE
TEARING DOWN:
OUTLINE OF THE NEW BUILDING
HOUSING / INDUSTRY
EXISTING DEFINITION LINE:
RELOCATING SLEEPING ARRANGEMENTS FOR SEASONAL WORKERS
RELOCATING THE GROCERY STORE
The whitefish industry is an outcome of post-war optimism where new strategies for modernization and industrialization led to economical investments in Northern Norway with strong public participation. This gave rise to industrial specialization where clip fish and dry fish became a commodity for export. Along the coast companies established new businesses making Norway world famous.

However in the 70’s these industries were challenged. Because they were small and locally formed, they weren’t economically profitable half of the year. Reduced access to raw product resulted in fewer jobs and fewer industries. This downside lead to necessary reorganizations, where several small productions were assembled together in order to maintain activity. In the period between 1995 and 2007, 1/3 of all registered companies were replaced by fewer but centralized companies.

During my visit in Finnmark I learned that many facilities today also have to extend production to processing salmon in order to be operational the whole year, not only based on different seasons.

The main problem with the operation of today’s industry is that the technology evolves quicker than the architecture, many of the existing facilities are not designed to evolve and change as fast as the production does. Looking back at the processing line in the 70s, humans were the main constituate for the plan. Now 50 years later one should rather follow the evolvement of the technology and design buildings accordingly.
Older methods of production vs. Modern methods of processing fish
The volume of the building has a Saw - Tooth roof rotated towards East. The new structure has a length of 135 meter and depth of 43 meter. The footprint is 5800 m$^2$, where the ground floor consists of all production and related activities. The movement of the forklift is prioritised in the plan, allowing it to manoeuvre freely in two main corridors. The different functions are divided into long horizontal volumes in the plan. Each separate to its own group. The Cold rooms, Freezers and Air blast freezer rooms are situated in the end of the production line, as they are the last stop before shipping. A new feature is the possibility of entering the rooms from two sides, resulting in one corridor for insertion and one for extraction of the finished product. The height of these technical rooms, which varies from 5-8 meters, is also of importance. The higher the cold rooms are the better is, as the product is stored in 1x1x1 m white containers which are placed vertically in the storage.
VENN TYPKULÉ

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  BØJETE BAK
  - FLAT FORAN)

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The rooms dedicated only for humans are sluice rooms, toilets, changing rooms and etc. They are placed in the middle of the plan, allowing for direct passage into the production halls. But also deliberately delineate the movement to the second floor only back from where one comes from, reassuring that hygienic thresholds are being kept. The second floor is mainly preserved for humans, except for the North-West corner where a 200m² dry storage is located.

The second floor mainly consists of a small and closed horizontal volume, functioning as a buffer between the production halls and the rest. Some of the short term cold- and freezer rooms on the ground floor are shorter in height, creating free rooms with a direct view through the South facade. The main entrance is kept at the South side of the building where the terrain is higher.

The construction of the building is based on HBE 450 continuos profiles framing the roof. The profiles in the first floor are deliberately covered to be protected from water damage from the production halls. On the second floor the frames emerge and carry the roof. The roof has 2500mm high windows facing East. About 1500mm under the windows, square profiles of 160mm form trusses and IPE 450 beams support them. The second floor is supported by a rigid 350mm thick concrete hollow core slab. The facade is covered by Zinc bended panels, which run 50mm wide in the first floor and 1100mm on the second. The panels on the top floor are perforated working as a double layer on a glazed facade.
In this project I tried answering different challenges of Sørvær’s existing fish processing facility, and propose my solution to keeping the Fiskevær alive, with a new, bigger and modern facility replacing the old one. The new building would solve the problem of handling seasonal work, by smart and sufficient reorganization of the workspace, to enable the crucially needed full year production. The new building would function as a regional fish processing hub, ensuring jobs and activity to Sørvær, hoping to keep up with the changing times and securing the future of the place.