

A new system for remote controlled reading of electricity meters

Autor(en): [s.n.]

Objekttyp: Article

Zeitschrift: **The Swiss observer : the journal of the Federation of Swiss Societies in the UK**

Band (Jahr): - (1966)

Heft 1513

PDF erstellt am: **28.04.2024**

Persistenter Link: <https://doi.org/10.5169/seals-696707>

Nutzungsbedingungen

Die ETH-Bibliothek ist Anbieterin der digitalisierten Zeitschriften. Sie besitzt keine Urheberrechte an den Inhalten der Zeitschriften. Die Rechte liegen in der Regel bei den Herausgebern.

Die auf der Plattform e-periodica veröffentlichten Dokumente stehen für nicht-kommerzielle Zwecke in Lehre und Forschung sowie für die private Nutzung frei zur Verfügung. Einzelne Dateien oder Ausdrucke aus diesem Angebot können zusammen mit diesen Nutzungsbedingungen und den korrekten Herkunftsbezeichnungen weitergegeben werden.

Das Veröffentlichen von Bildern in Print- und Online-Publikationen ist nur mit vorheriger Genehmigung der Rechteinhaber erlaubt. Die systematische Speicherung von Teilen des elektronischen Angebots auf anderen Servern bedarf ebenfalls des schriftlichen Einverständnisses der Rechteinhaber.

Haftungsausschluss

Alle Angaben erfolgen ohne Gewähr für Vollständigkeit oder Richtigkeit. Es wird keine Haftung übernommen für Schäden durch die Verwendung von Informationen aus diesem Online-Angebot oder durch das Fehlen von Informationen. Dies gilt auch für Inhalte Dritter, die über dieses Angebot zugänglich sind.

Ein Dienst der *ETH-Bibliothek*

ETH Zürich, Rämistrasse 101, 8092 Zürich, Schweiz, www.library.ethz.ch

A NEW SYSTEM FOR REMOTE CONTROLLED READING OF ELECTRICITY METERS

In the recently inaugurated premises of the Electro-technical Institute of the Lausanne Polytechnic, a department of Lausanne University, representatives of Messrs. Landis & Gyr A.G., Zug, demonstrated a new system for reading electricity meters by remote control. Based on their centralised telecommand system — known all over the world — the company has designed an apparatus for fitting to electricity meters which uses the electricity distribution network as the channel for transmitting information put out by the individual meters installed with users. The remote meter readings are routed to a processing centre which they are recorded on perforated tapes carrying all the information required for invoicing. This system undoubtedly provides important advantages over present procedure under which an employee must carry out readings on the premises, and will in particular permit companies to keep precise and chronological records of the consumption of every subscriber and thus to take the measures necessary to reduce peaks of consumption and improve the economic running of the network.

[O.S.E.C.]

Learn to touch-type It's so simple, so enjoyable the famous Scheidegger way

All over Europe, over half a million people can now type—expertly—thanks to Scheidegger.

This unique method of teaching is ingeniously designed so that you learn in a completely **RELAXED** atmosphere. Your skill and confidence grow immeasurably after only a few lessons.

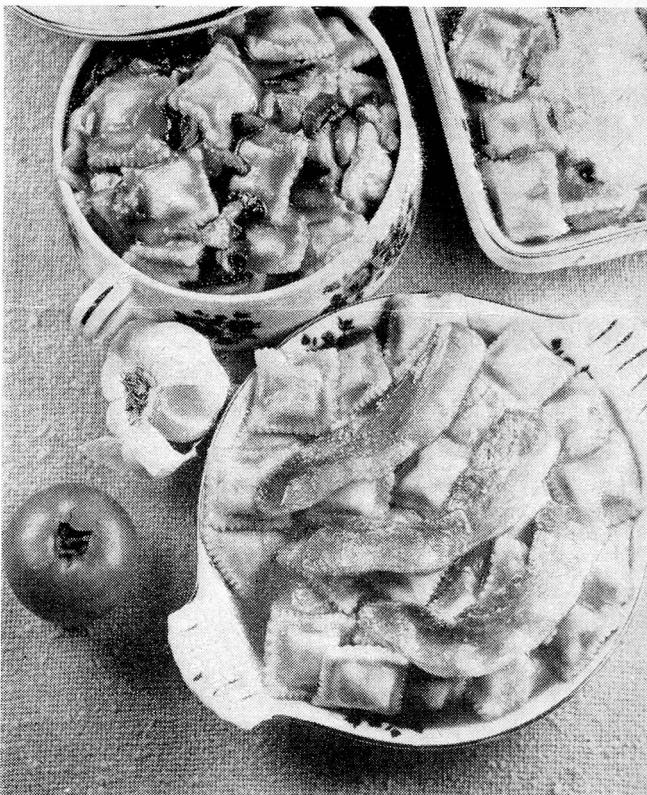
And you don't need your own typewriter. Ours are entirely at your disposal. You can even take one home for a small charge.

Scheidegger Schools are held all over Great Britain.

Why not find out more?

Write to: Scheidegger Swiss
Typewriting School,
York House, Empire Way,
Wembley, Middlesex.

**Europe's largest private
organisation for business training**



ST. GALL SWISS RAVIOLI is delicious to eat and easy to prepare — *Just heat and serve!* It is a meal on its own, with or without vegetables, or can be used as the basis for many recipes such as the two illustrated:

RAVIOLI WITH MUSHROOMS

Peel and slice a few mushrooms and fry in a little butter until lightly browned. Add a little minced onion or garlic, chopped bacon or ham if liked. Place in a dish with Ravioli and serve immediately. This dish becomes even more delicious if paprika or curry powder is added to the sauce.

RAVIOLI WITH CRISP BACON

Line dish with slices of bacon and arrange Ravioli on them, cover with further slices, cook in oven until covering bacon is crisp. Gourmets rub dish with a clove of garlic before preparing the dish.

FREE RECIPE LEAFLET
in colour showing many other exciting ways of serving



ST. GALL
SWISS RAVIOLI

from — St. Gall Canning Co.
(London), Ltd., 110 Cannon
Street, London, E.C.4.