



FANOX NEWS

Electricity History

In 1800

Alejandro Volta (1745-1827) built the first Electrostatic cell and the battery capable to produce electrical current. The inspiration came to him from the study carried out by the Italian physics Luigi Galvani (1737-1798) about the nerves-electric currents between the frog legs. His following investigations allow him to elaborate a chemical cell capable to produce continuous current; he developed the battery in this way. The Volt is the measure unit of electrical potential (Voltage).

January 2008



Power T&D

The electrical Energy Sector is suffering an important transformation worldwide. The dizzy advance of the society in XXI and its high demand of energy is causing that everyday more lines of distribution with high level supervision systems are demanded.

There are two basic reasons for such important changes at electrical sector:

- On one hand, the need of supply guarantee. The electrical companies are obliged to find the breaking downs, install more distribution lines and focus the problems into sections in order to reduce the maximum the lack of supply.
- On the other hand, the demand of a conveniently distributed generation. As well as the wind power generation supposes a challenge for the electrical transport, other nowadays generation like photovoltaic one and future ones like micro turbines, or fuel batteries are going to suppose a strong interference into the secondary distribution, where the traditional concept of tree nets changes into network system and, surely, from this one to Smart Grid.

Below this complex electrical puzzle, a key piece, and not always adequately recognised, is the electrical distribution net.

FANOX, assuming the increasing need of creating intelligent infrastructures, and after several years of investigation, has developed a complete line of self-powered protections (free of maintenance) that allow the electrical company, installer and user to face successfully the new strategies of secondary distribution

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Advance of year 2008

Along next year Fanox will go on its effort to expand his range of products.

This expansion should suppose a business opportunity for our commercial net, with more integration of our range and presence into the market.

We can emphasize, among our future launching products, two lines.



After a long work of study, Fanox will have available from the month of March 2008 a range of **protections against transient voltages, VP C40**. At a first stage we will have available the class C (Type II). All the equipments will have a remote signal contact. We, also, will offer specific solutions for solar applications.



At the same month of March, Fanox will enlarge its range of pumps protection panels. We will increase the number of panels to protect higher power pumps. Besides, we will launch panels with soft starters included. It will be created altogether 16 new references to reach a **power till 50 CV**

Not everything is working: **Squids into its black sauce, 4 people**



Ingredients for 4 people: 20 small squids, 2 medium onions chopped up, 2 small tomatoes chopped up, 1 green pepper chopped up, 2 garlic cloves chopped up, 3 dl pure olive oil, 1 dry white wine glass, ½ l fish clear soup, pepper and salt. For the inner of squids: 1 onion chopped up, 1 garlic clove chopped up, 100 gr. of cured ham, 1 spoon parsley chopped up, 1 dl olive oil, pepper and salt

Preparation: Clean very well the squids taking off the bone and covering. Separate the head of the body and take off the eyes and hard peak, put aside the black ink. Turn them back and put aside. For inner sauce: heat the oil into a saucepan and put into oil the chopped onion and garlic clove till get them brown. Afterwards add the squids legs chopped up, put some salt, pepper and parsley and keep during 1 minute at strong fire. Fill the squids with this mixture and close them with a toothpick. Fry the squids into two dl of hot oil. Take them out the saucepan and put them into an absorbing paper. Take out the toothpick and put the squids into a mud pan. Heat the rest of oil into a saucepan, fry the onions, tomatoes, and green pepper and garlic cloves. Incorporate the black inks of the squids diluted into a little bit of soup. Add the white wine, leave it boiled with the rest of soup. Add salt and pepper as you want. Boil the vegetables during 15 minutes and pass the mixture through the ricer. Cover the squids with the sauce resulting and boil it at slow fire, maintain the boiling during 20 minutes. If the sauce is too thick you can add a little bit of soup.